

The Joyous Foods of Christmas...for America's traditional "12 Days of Christmas"

NORWEGIAN HOLIDAY BREAD

Developed by Ann Pillsbury

BAKE at 350° for 30 to 35 minutes. MAKES 2 or 3 round loaves.

Heat	1/2 cup butter and 1/2 cup milk to melt butter. Cool to lukewarm.	Let rise	after each addition, in warm place (85° F.) until doubled in size, 1 1/2 to 2 hours.
Soften	1 packet active dry yeast (or 1 cake compressed yeast) in 1/2 cup warm water in mixing bowl.	Turn out	on floured surface. Toss lightly until coated with flour and not sticky. Shape as follows: (1) Either divide into two parts and shape into round loaves. Place on greased baking sheet or two well-greased 8-inch round pans or star-shaped pans. (2) Or divide in three parts, shape into round loaves and place in three well-greased 1-pound coffee cans. Cover.
Stir in	1/4 cup sugar, 1 teaspoon salt*, 1 cup raisins, 1/2 cup chopped candied cherries or candied fruit, if desired, 1/2 cup Funsten's Blanched Almonds, 1 slightly beaten egg (reserve 1 tablespoon for brushing loaves) and the milk mixture.	Let rise	until light and doubled in size, about 1 hour.
Add gradually	3 1/2 to 4 cups sifted Pillsbury's BEST All Purpose Flour* to form a stiff dough, beating well	Bake	at 350° for 30 to 35 minutes. Brush with reserved egg.

*For use with Pillsbury's BEST Self-Rising Flour, omit salt.

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