

# Enjoy Christmas breads from other countries

*Greetings*

Best wishes for a Merry Christmas and heartwarming season

SYRACUSE, N.Y. — When the holidays draw near, the wonderful fragrance of yeast breads a-baking floods many an American kitchen. If your family has a tradition of special holiday breads, add these two tempting recipes from the Old World to your recipe collection.

Wreath-shaped Danish Kringler is a flaky, many-layered pastry loved by generations of Danes and Danish-Americans. Its buttery goodness, crusty and sweet, goes perfectly with holiday eggnog or steaming hot coffee. Join the happy folks who eat Kringler for breakfast, lunch, dinner and coffee breaks.

In making the typical Scandinavian holiday bread, delicate pastry is layered with lots of butter. After adding the filling it's very important to get a tight seal by moistening the dough and folding in the edges, as the butter may ooze out if not sealed properly. After making the roll of dough, place it with the sealed edge down on the baking sheet and shape it to form a ring. Top the baked Kringler with granulated sugar or crushed loaf sugar, and garnish the sparkling wreath with candied cherries.

As the Danes bake Kringler, German housewives traditionally bake Christmas Stollen for good eating during the Yuletide season. Our recipe makes two big, puffy loaves, filled with tangy bits of fruit and ready for a frosting. Citron, candied cherries, raisins and lemon peel add their individual tart-sweet flavors. Sprinkle the top with chopped walnuts and chopped red and green cherries, for Christmasy color. Serve your Christmas Stollen still warm from the oven. This sweet, fruit-studded bread is very good sliced thin and toasted, too.

Include Danish Kringler and German Christmas Stollen in your holiday baking plans.



These traditional holiday breads from foreign lands find a warm welcome in American households. Bake Danish Kringler or German Christmas Stollen for your family soon.

## CHRISTMAS STOLLEN

- 1/2 cup milk
- 1/2 cup sugar
- 1 teaspoon salt
- 2 packages active dry yeast
- 1/2 cup warm water
- 2 eggs, slightly beaten
- 1/2 cup (1 stick) butter, softened
- 4 1/2 cups flour
- 1 cup seedless raisins
- 1/2 cup candied citron
- 1/2 cup red glaze' cherries
- 1 1/2 teaspoons grated lemon peel
- 1/4 teaspoon nutmeg
- Butter, melted
- 2 tablespoons butter, melted
- 1/4 cup sugar
- 1/2 teaspoon cinnamon
- 1 recipe Confectioners Frosting
- Chopped walnuts
- Chopped red and green glaze' cherries

Preheat oven to 350 degrees F.

Scald milk; in mixing bowl combine with 1/2 cup sugar and salt; cool to lukewarm. Soften yeast in water; add to milk mixture along with eggs and butter; stir until smooth.

Gradually add flour and mix thoroughly. Add raisins, citron, cherries, lemon peel and nutmeg. On lightly floured board knead until smooth and elastic.

Place in buttered bowl; brush top with melted butter and allow to rise until double in bulk. Knead down and divide dough in half.

On lightly floured board roll each half into an 8-inch circle; make crease down center and fold over. Moisten edges to seal.

Place on baking sheet; brush with 2 tablespoons melted butter. Combine 1/4 cup sugar and cinnamon; sprinkle over tops. Allow to rise until double in bulk. Bake 30-40 minutes.

Cool; frost tops with Confectioners Frosting and sprinkle with walnuts and cherries.

## DANISH KRINGLER

- 3/4 cup (1 1/2 sticks) butter, softened
- 1 package active dry yeast
- 1/4 cup warm water
- 1/3 cup milk, scalded
- 1/4 cup sugar
- 1/4 teaspoon salt
- 1/2 teaspoon lemon extract
- 1 egg
- 2 1/4 cups flour
- 2/3 cup apricot filling
- Egg white, slightly beaten
- Granulated sugar

Preheat oven to 350 degrees F.

Divide butter in half; on waxed paper spread each half to measure 7 x 7 inches. Chill.

In large mixing bowl combine yeast and water; cool milk to lukewarm and add to yeast mixture.

Add sugar, salt, lemon extract and egg; beat until thoroughly blended and sugar is dissolved. Gradually add flour; mix until smooth.

On well floured board, roll dough to an 8 x 12-inch rectangle. Place one of the butter squares, butter side down, to cover 2/3 of dough; peel off waxed paper.

Fold unbuttered third of dough over center third, then fold remaining third over top. (This makes three layer rectangle measuring 8 x 4 inches.) Again: Fold one end over middle third and fold the other end over doubled layer. (This makes a nine layer rectangle measuring 4 x 2 2/3 inches.) Wrap in waxed paper and chill 30 minutes.

Rolling dough again to an 8 x 12-inch rectangle; add remaining butter square and fold as before. Chill several hours or overnight.

Cut dough into two equal pieces. Working with one piece at a time roll to measure 20 x 6 inches. Spread center with 1/3 cup apricot filling.

Fold one lengthwise edge over middle; moisten wide. Place on baking sheet, sealed edge down, for form circle.

Seal joining ends, brush top with egg white and sprinkle with granulated sugar. Bake at once 25-30 minutes or until golden brown.

# WARMEST OF YULETIDE

*Greetings*



We wish to you and yours the joy and peace of Christmas.

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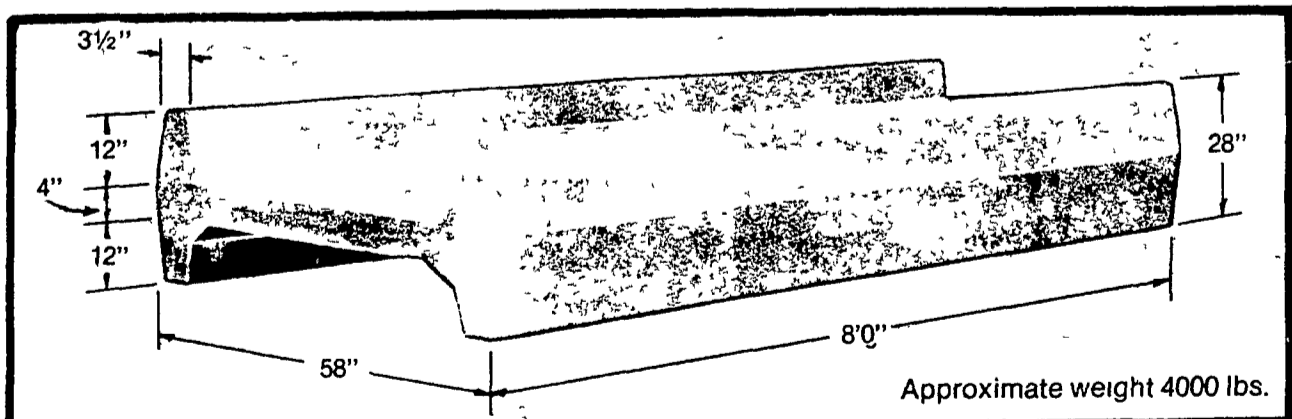


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