Holiday Breads

Make Them Something To Look At As Well As Delicious To Eat

Holiday breads are probably the most irresistible of home-baked treats. Not only are they impressive to look at, but they also fill the house with an unmistakable aroma that says surely, "Something very special is about to happen."

There's great satisfaction, too, in making a yeast dough fashioned "from scratch." It's brimful of goodies in tune with the holiday theme: raisins, snipped apricots, butter and spices. It can be shaped into a frosted Christmas tree. Another yeast dough makes a sugary wreath or colorful candle. Follow the recipes for rising tricks and length of time for your preparation schedule.

Add Variety

If you want to add variety to the scene, and make a quicker holiday bread, you'll like the Cheese-Filled Sour Cream Coffee Cake. This dough has a wonderfully light texture because of the dairy sour cream and a delectable filling made of cream cheese, accented with currants and lemon peel.

These are lovely breads to make for that special holiday breakfast or open house. They can also be a mouth-watering greeting from your kitchen to someone else's, a gift made with warmth and thoughtfulness.

Christmas Tree Coffee Cake

Dough:
- 4½-5 cups all-purpose flour
- 2 packages active dry yeast
- 1¼ cups milk
- ½ cup (1 stick) butter
- ¼ cup sugar
- 1 teaspoon salt
- 2 teaspoons grated orange peel
- 2 eggs
- 1 egg yolk

Filling:
- 1 can (8 oz.) almond paste
- ½ cup finely chopped almonds
- ¼ cup (½ stick) butter, softened
- 1 egg white

Icing:
- 1¼ cups confectioners sugar
- 2-3 tablespoons milk
- ½ teaspoon vanilla extract

To prepare Dough: in a large mixing bowl combine 2 cups flour and yeast. In a 1-quart saucepan combine milk, butter, sugar and salt; heat until very warm (120-130 F.). Add orange peel. Add liquid to flour. Add eggs and egg yolk. Beat ½ minute at low speed, scraping bowl constantly; then 3 more minutes at high speed. Add 1 cup flour and beat 1 minute longer. Stir in enough remaining flour to form a soft dough (about 1¼-1½ cups).

Turn onto lightly floured surface; knead 5 to 10 minutes or until dough is smooth and satiny. Add only enough more flour to keep dough from sticking to the board. Place in buttered bowl, turning once to butter top. Cover bowl with waxed paper and towel and let stand in a warm place (80-85 F.) until double in bulk, about 1-1½ hours.

To raise Dough: fill a large pan two-thirds full with hot water; place a wire rack on top and set the bowl of dough on the rack. Place in an unlit oven.)

Meanwhile prepare Filling: blend together almond paste, almonds, butter and egg white.

After dough has doubled, punch down by pushing center dough with fist, then pushing edges of dough into center. Turn onto lightly floured surface; cover with towel and let rest 10 minutes. Roll dough out to form a 16 x 14-inch rectangle. Cut off a strip 14 x 2 inches; set aside for trim. Spread filling on square of dough (filling is tyick). Fold dough in thirds. Roll out to make a 14 x 9 - inch rectangle. Cut off a strip 9 x 2 inches, divide this strip in half and set aside to use as bases for trees.

To form trees: from the long side of dough, cut a triangle from top edge center point to bottom outside edges. Remove this tree to cooky sheet. Place two half trees remaining on another cooky sheet,

Nothing tastes so good or looks so wonderful as home-baked coffee cakes. Yeast dough makes a tree, wreath or candle, while quick dough with cheese filling goes into a square pan.

straight sides together. Pinch center seam to seal. Place bases at bottom of tree and pinch to seal. Decorate trees with remaining dough, making ropes or ornaments.

To make ornaments, wrap small balls of dough around red or green candied cherries. (Brush dough with a little water so decorations will stick). Brush melted butter over trees. Cover with waxed paper, then a towel. Let rise in a warm place until doubled (about 40 minutes). Bake in preheated 350 degree oven, 15-20 minutes. Carefully slide onto wire racks to cool. Decorate before serving.

To prepare Icing: combine sugar and milk until smooth; add vanilla. Use a pastry brush to brush on icing.

Cheese Filled Sour Cream Coffee Cake

Filling:
- 1 package (8 oz.) cream cheese, softened
- 2 egg yolks
- ½ cup sugar
- ½ teaspoon vanilla extract
- 1-3 cup currants
- 2 teaspoons lemon peel

Topping:
- ¼ cup crushed cinnamon graham cracker crumbs
- ½ cup chopped walnuts
- 2 tablespoons butter, melted

Coffee Cake:
- ½ cup (1 stick) butter
- 1 cup sugar
- 1 egg
- 2 egg whites
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 4 teaspoon salt
- 1 cup dairy sour cream

To prepare Filling: in a small mixing bowl, beat together until

(Continued on Page 14)

Cool Crafty Ideas.

Spinning beauties. Perfect for midnight potters planning together. . . in anticipation of Christmas giving.

Enjoy the Kraft creations so homey . . . so good, they taste almost just-made in your own holiday kitchen.

Like tasty hors d'oeuvres with Kraft dips and cheeses. Try Nippy Brand or Kraft Pimento Neufchatel Cheese Spread, and delicious French Onion Teez Dip. They're great by themselves or sharing the same cracker with snacking favorites. This season treat family and friends to a creative adventure . . . give tasty Kraft cheese snacks a holiday spin.

HOLIDAY APPETIZERS

- Boiled ham slice, ¼-inch thick
- Shredded wheat wafers
- Kraft Neufchatel Cheese Spread with Pimento
- Stuffed olive slices
- Melba rounds
- Nippy Brand Whipped Cheese Spread
- Midget gherkin halves
- Cocktail frankfurter halves
- French Onion Teez Dip
- Carrot sticks
- Celery sticks
- Radish roses

Cut ham into small squares. Spread wafers with pimento cheese spread. Top with ham and olives. Spread melba rounds with whipped cheese spread; top with gherkins and frankfurters. Serve dip with vegetable dippers; arrange appetizers on serving tray.

The Arts and KRAFT Coalition.

Division of Kraftco Corporation