

INGEBRETSEN'S FAMILY RECIPES

JULEKAKE

CHRISTMAS BREAD

INGREDIENTS

1 BAG STURDIWHEAT SWEET CARDAMOM BREAD MIX

1 EGG

1 C. CANDIED OR DRIED FRUITS, AND NUTS

GLAZE:

1 C. POWDERED SUGAR

2 TO 3 TBSP HEAVY CREAM OR MILK

1/2 TSP ALMOND OR VANILLA EXTRACT

PEARL SUGAR, IF DESIRED

FOLLOW DIRECTIONS ON BACK OF SWEET CARDAMOM BAG WITH THESE EXCEPTIONS-

BREAD MACHINE MIXING AND BAKING DIRECTIONS

1. MIX 1 EGG AND LUKEWARM WATER TO MAKE THE 1 1/4 C. OF LIQUID CALLED FOR ON PACKAGE.
2. ADD 1 CUP OF FINELY CHOP FRUITS OR NUTS HALFWAY THROUGH THE BREAD MACHINE KNEAD CYCLE.
3. FOR BEST RESULTS, WITH MOST BREAD MACHINES, USE THE DARK CRUST SETTING.

CONVENTIONAL OVEN MIXING AND BAKING DIRECTIONS

1. MIX 1 EGG AND LUKEWARM WATER TO MAKE THE 1 1/4 C. OF LIQUID CALLED FOR ON PACKAGE.
2. FOLD IN THE FRUITS AND NUTS AS YOU KNEAD THE DOUGH ON A FLOURED SURFACE. ALTERNATELY, MIX THE DOUGH IN A STANDING MIXER ON HIGH FOR THREE MINUTES WITH A DOUGH HOOK. ONCE THE DOUGH IS WELL DEVELOPED, FOLD IN THE FRUITS AND NUTS ON LOW SPEED UNTIL INCORPORATED.
3. BREAD CAN BE BAKED IN A LOAF PAN OR FORMED AS A BOULE AND BAKED DIRECTLY ON A SHEET PAN OR BAKING STONE.

AFTER THE BREAD HAS COOLED, BLEND GLAZE INGREDIENTS AND SPREAD OVER BREAD, SPRINKLING PEARL SUGAR OVER THE GLAZE IF DESIRED. NOTE: YOU CAN VARY THE THICKNESS OF THE GLAZE BY ADDING MORE OR LESS CREAM, MAKING EITHER A THIN, CLEAR GLAZE, OR A HEAVIER, WHITE GLAZE.

Vær så god!