

Swedish coffee Bread

10 cups flour, 3 cups milk
 1/2 yeast cake (or 1 or more packaged dry yeast)
 1/2 cups butter, 1/4 cups shortening,
 3/4 cups granulated sugar, yolk of 1 egg.
 1 teaspoon salt, 1/8 teaspoon
 nutmeg, 1/8 teaspoon cardamom seed
 1/8 teaspoon cinnamon, 1/2 cup
 raisins (chopped fine) 1/4 cups currants
 grated lemon and orange rind.
 Place flour in large mixing bowl.

(2)

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Grease pans with lard,
cut pieces of dough and
roll out, sprinkle with
fruit and roll ~~up~~ in
twists, knots, rolls etc.
Set aside to rise again
for 1 hour. Bake in a
very hot (475°F) oven until
brown (about fifteen minutes)

gradually add milk which has been heated to lukewarm, egg yolk well beaten, yeast which has been dissolved in $\frac{1}{2}$ cup of the milk, shortening, sugar, cinnamon, nutmeg and cardamom. mix carefully to keep dough from lumping and work until none of the batter sticks to the hands. cover and put aside in warm place and let rise 6-8-hours.

If desired, brush with beated
egg and sprinkle with sugar
and cinnamon

or form into 3
rounds and place in 3
coke pans - 350°F oven
25 to 30 minutes.