

CHRISTMAS BREAD

Ingredients

- 2 cups scalded milk
- 2 teaspoons salt
- 1 tablespoon sugar
- 2 packages active dry yeast
- 1/4 cup lukewarm water
- 3 cups flour
- 1/2 cup shortening
- 3/4 cup sugar
- 2 teaspoons grated lemon peel
- 1 cup chopped mixed candied peel
- 1 teaspoon vanilla
- 1/4 teaspoon nutmeg
- 2 eggs beaten
- 3/4 cup slivered blanched almonds
- 2 cups white raisins
- 3 to 4 cups flour

Instructions

1. Combine scalded milk, the tablespoon sugar, and salt.
2. Cool to lukewarm and add yeast dissolved in water.
3. Add 3 cups flour and beat thoroughly.
4. Set in a warm place until bubbly.
5. Cream shortening and sugar.
6. Add grated lemon peel, candied peel, vanilla, nutmeg and eggs.
7. Stir into bubbly mixture.
8. Add remaining ingredients and mix until dough is smooth and soft.
9. Let rest 10 minutes.
10. Knead until smooth and elastic.
11. Place in a greased bowl, cover with a damp cloth and let rise in a warm place until double in bulk.
12. Punch down.
13. Shape into 2 loaves and place in buttered loaf pans.
14. Let rise again until double in bulk,
15. Bake in a 350-degree oven for about an hour.
16. Turn to racks to cool.