

### JULE KAGA

(Norwegian Christmas Bread)

- |   |                                 |
|---|---------------------------------|
| 2 packages yeast, compressed or active dry                              | 5½ cups enriched flour (about)  |
| ¼ cup warm, not hot water (lukewarm for compressed yeast, warm for dry) | 2 eggs                          |
| 1 cup milk  | 1½ teaspoons ground cardamom    |
| ¾ cup sugar   | ½ cup chopped candied citron    |
| 2 teaspoons salt  | ½ cup seedless raisins          |
| ½ cup shortening  | ½ cup chopped, blanched almonds |

Soften yeast in water. Scald milk. Add sugar, salt and shortening and cool to lukewarm. Add 2 cups flour and mix well. Add softened yeast and eggs and beat well. Stir in cardamom, citron, raisins and almonds. Add enough more flour to make a soft dough. Turn out on lightly floured board or pastry cloth and knead until smooth and satiny. Place in a greased bowl. Cover and let rise in warm place until doubled (about 2 hours). When light, punch down and divide into 2 equal portions. Let rest 10 minutes. Shape each portion into loaf and place in greased bread pans. Let rise until doubled (about 1 hour and 15 minutes). Bake in moderately hot oven (400°F.) 10 minutes. Reduce heat to moderate (350°F.) and bake about 45 minutes longer.

### PANETTONE

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| ½ cup milk   | 2 eggs, beaten                 |
| ½ cup butter, softened                                     | 3 cups flour, about            |
| ¼ cup sugar  | ¼ cup mixed glaceed fruit      |
| ¼ teaspoon salt  | ¼ cup currants                 |
| ¼ cup warm, not hot, water (lukewarm for compressed yeast) | 1 tablespoon grated lemon peel |
| 1 package or cake yeast, active, dry or compressed         | 1 egg yolk                     |
|  | 1 tablespoon cold water        |

Scald milk. Cool to lukewarm. Cream butter with sugar and salt. Measure water into a large mixing bowl (warm, not hot, water for active dry yeast; lukewarm water for compressed yeast.) Sprinkle or crumble in yeast. Stir until dissolved. Stir in lukewarm milk and creamed mixture. Add beaten eggs and about half the flour. Beat until smooth. Blend in glaceed fruit, currants, and lemon peel. Add remaining flour to make a soft dough. Turn out on a lightly floured board and knead until smooth and elastic. Place in greased bowl; brush top with shortening. Cover; let rise in a warm place, free from draft, about 1 hour and thirty minutes, until doubled in bulk. Punch down. Turn out on lightly floured board. Knead about 1 minute. Shape into a round loaf. Place in greased large deep pan. Cover; let rise in a warm place, free from draft, about 1 hour until doubled in bulk. Brush with egg yolk mixed with water. Bake at 375°F. 45 min.

### DUTCH CHRISTMAS BREAD

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|--|-----------------------------------|
| 1 cup milk   | 8 cups flour                      |
| ¾ cup sugar  | 4 eggs, beaten                    |
| 1 cup butter, melted                                       | 1 cup raisins                     |
| 1 teaspoon salt  | ½ cup chopped candied citron peel |
| ½ cup warm, not hot, water (lukewarm for compressed yeast) | 1½ teaspoons grated lemon peel    |
| 2 packages or cakes yeast (active dry or compressed)       | 1 cup blanched almonds, chopped   |

Scald milk, cool to lukewarm. Add sugar, butter and salt. Measure water into a large mixing bowl (warm, not hot, water for active dry yeast; lukewarm water for compressed yeast). Sprinkle or crumble in yeast. Stir until dissolved. Combine with lukewarm milk mixture. Add about half the flour; add eggs and beat well. Mix in raisins, citron, lemon peel and almonds. Add enough of remaining flour to make a soft dough. Turn dough into greased and floured 9-inch cake tins. Cover with towel and let rise in warm place (1½ to 2 hours) until double in bulk. Place in moderate oven (375°F.) and bake about 40 minutes, until nicely browned. Remove from pan and cool on rack. When cool, brush with additional melted butter and sprinkle with sugar.

## Gala Cake

### GALA® CHOCOLATE CAKE

- Preheat oven to 375° F.
- |   |                               |
|---|-------------------------------|
| 1 6-oz. pkg. (1 c.) Nestlé's Semi-Sweet Chocolate Morsels | 1¾ c. sugar                   |
| ¼ c. water  | ¾ c. soft butter or margarine |
| 2¼ c. sifted flour  | 1 tsp. vanilla                |
| 1 tsp. baking soda  | 3 eggs                        |
| ¾ tsp. salt   | 1 c. buttermilk               |

Blend over low heat semi-sweet and water. Sift together flour, baking soda, salt—set aside. Blend sugar, butter, vanilla. Beat in eggs separately. Blend in semi-sweet. Stir in alternately

flour mixture and buttermilk. Pour into 3 greased and floured 8" or 9" layer pans. Bake at 375° F. 25 to 30 min. Cool.

### CHOCOLATE CREAM FROSTING

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|---|-------------------|
| ½ 6-oz. pkg. (½ c.) Nestlé's Semi-Sweet Chocolate Morsels | 1 tbs. water      |
| 2 tbs. honey  | 1½ c. heavy cream |
|   | ¼ tsp. Nescafé    |
|   | ¼ tsp. salt       |

Combine over low heat semi-sweet, honey and water. Cool. Beat heavy cream, Nescafé, salt till thick. Fold in semi-sweet mixture till well blended. Chill approx. 20 min. Fill and frost cooled layers. Chill before serving.

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