



with a Foreign Flavor

A loaf of freshly baked bread set out on the table makes the meal a memorable occasion. The next time you're baking, try a different bread. Herewith: three foreign favorites of ours!

IRISH SODA BREAD

4 cups sifted regular all-purpose flour	1/4 cup butter or margarine
1/4 cup granulated sugar	2 cups light or dark raisins
1 teaspoon salt	1 1/3 cups buttermilk
1 teaspoon double-acting baking powder	1 egg, unbeaten
2 tablespoons caraway seed	1 teaspoon baking soda
	1 egg yolk, or a little cream

EARLY ON THE DAY:

- (1) Start heating oven to 350°F. Then grease a 2-quart casserole.
- (2) Into mixing bowl, sift flour, sugar, salt, baking powder; stir in caraway seed. With pastry blender or 2 knives, scissor-fashion, cut in butter or margarine till like coarse cornmeal; stir in raisins.
- (3) Combine buttermilk, egg, soda; stir into flour mixture till just moistened. Turn dough onto a lightly floured surface; then knead dough lightly until smooth; shape into a ball. Then place in casserole.
- (4) With sharp knife, make 4-inch cross, 1/4 inch deep, in center of ball. Brush with yolk, beaten with fork.
- (5) Bake bread about 1 hour and 20 minutes, or until cake tester, inserted in center, comes out clean.
- (6) Cool bread in baking dish 10 minutes, then turn out on rack to finish cooling. Serve in slices. Makes 1 loaf.

ITALIAN ANCHOVY BREAD

1 package active dry, or cake, yeast	6 tablespoons butter or margarine
5 cups sifted regular all-purpose flour	1 cup lukewarm water
2 1/2 teaspoons salt	1 2-ounce can flat anchovies
1 egg	oregano
1 egg yolk, beaten	2 tablespoons olive oil

EARLY ON THE DAY:

- (1) Sprinkle or crumble yeast into 1/4 cup warm water; stir until dissolved.
- (2) Into large bowl sift flour with salt; then add beaten egg and

egg yolk; cut in butter till like cornmeal; now stir in yeast and water. Knead dough well, then let rise, covered, in warm place (80°F. to 85°F.) until doubled.

- (3) Turn dough onto lightly floured surface, then roll into a rectangle about 15" by 12". Now brush dough with oil from anchovies. Arrange anchovies, crosswise, in 2 rows down length of rectangle of dough; sprinkle with 1/2 teaspoon oregano. Then roll up dough from shorter side, jelly-roll fashion.
- (4) Place rolled dough, seam-side down and lengthwise, on a well-oiled 15 1/2" by 10 1/2" by 2" jelly-roll pan; flatten the dough some with a rolling pin. Then, with your fingers, press dough so it comes to edges of pan; brush with oil, then sprinkle surface with 1/2 teaspoon oregano.
- (5) Let rise again until almost doubled. Meanwhile start heating oven to 350°F. Bake bread 30 minutes or until golden. Let stand in pan about 5 minutes.

- (6) Then remove bread from jelly-roll pan to a wire rack, and serve warm, cut into squares. Especially nice to serve with soup or salad. Makes 12 squares.

SWEDISH COFFEE BRAID

2 packages active dry, or cake, yeast	1/2 to 3/4 teaspoon ground cardamom
8 cups sifted regular all-purpose flour	3 eggs
1/2 teaspoon salt	1 1/2 cups scalded milk
1 cup granulated sugar	1 cup melted butter
	1/2 cup slivered almonds

EARLY ON THE DAY:

- (1) Sprinkle yeast onto 1/2 cup warm water; stir until dissolved.
- (2) In large bowl combine flour with salt, sugar, cardamom; then stir in 2 beaten eggs, yeast, and gradually add milk, then melted butter; beat until smooth. Cover, let rise in warm place (80°F. to 85°F.) until doubled in bulk.
- (3) Turn onto lightly floured board and knead a few minutes. Divide dough in half. Cut one half of dough into 8 even pieces. Roll each piece into a rope about 12 inches long; then braid together.
- (4) Place braid onto a greased cookie sheet; cover and let rise till almost doubled. Brush with beaten egg, then sprinkle with half of almonds. Repeat same with other roll of dough.
- (5) Start heating oven to 350°F. Bake 25 minutes or until golden. Then cool on wire rack. Makes 2 coffee braids. Freeze one of coffee braids if desired.