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## How to Make Christmas Bread

By LeAnn R. Ralph

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My mother was the daughter of Norwegian immigrants who homesteaded our small Wisconsin dairy farm in the late 1800s. Christmas bread was one of the goodies she baked in December.

#### Christmas Bread

This recipe makes two loaves.

- 2 cups warm water
- 2 packages of dry yeast
- 1/4 cup sugar
- 1 teaspoon salt
- 2 eggs
- 1/2 cup shortening (I have also used Canola oil)
- 1 to 2 cups of citron (if you really like the taste of citron, add 2 cups)
- 6 to 7 cups of flour

Dissolve yeast in warm water. Add 2 cups of flour, sugar, eggs, salt, shortening/oil and beat until smooth. Add citron. Add 4 cups of flour. Mix. Knead for 10 minutes. If dough becomes too sticky, knead in another 1/2 to 1 cup of flour.

Let rise in a warm place for 45 minutes to an hour. Punch down dough. Knead for a minute or two. Shape into loaves. Place in greased loaf pans and let rise for 45 minutes.

Bake at 350 degrees for 40 to 45 minutes. Turn out of pans. Allow the bread to cool before slicing it.

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LeAnn R. Ralph is a freelance writer in west central Wisconsin, is the editor of the Wisconsin Regional Writer (the quarterly publication of the Wisconsin Regional Writers' Assoc.) and is the author of the book: Christmas In Dairyland (True Stories From a Wisconsin Farm) (August 2003; trade paperback) <http://ruralroute2.com>

## **Bread machines and bread makers for every Kitchen!**

**By Curtis Miller**

### **Bread machines and bread makers for every Kitchen! by Curtis Miller**

Bread machines or bread makers are fast becoming a small appliance used almost as much as the microwave oven. And why not? The smell and taste of freshly baked bread is hard to resist, let alone very nutritious for you. These machines can be considered another of the few miracle kitchen appliances to make our cooking and baking lives more enjoyable. Finding bread machines online has never been more easier, except maybe which one to choose for your families needs. Here are some basic tips in finding the right one for you.

Most store bought bread these days comes in one and a half to two pound loafs, so the first tip is look for a bread machine with a two pound capacity. There really isn't a good reason to make bread size less than a two pound loaf. Also it is nice to have a bread maker with at least 8 different settings. Some of your best choices for settings are: Basic, Whole Wheat, French, Sweet and Express bake.

Bread machines with a view window allows one to monitor the bread baking without raising the lid, saving energy and time. Make sure the loaf pan is non-stick coated for easy cleaning. Most bread makers today come with non-stick loaf pans but there are a few that still don't. Another great feature to have is the additional ingredients beeper, which comes in handy for adding fruit and more thru out the bread cycle.

Whether for once a week bread making to everyday use the bread machine has become a part of the modern kitchen. Make sure you compare different models online to find the perfect one for your family.

Curtis Miller is a successful author and publisher of [www.kitchens-4u.com](http://www.kitchens-4u.com) Your source for quality items for your kitchen.



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