



The  
HERITAGE  
COOKBOOK  
Project

Can you imagine coming to a country to marry a man you'd never met, to make a life in the wilds of state you had never set eyes on AND not speaking a word of that country's language? With no technological advantages.

It is no surprise that the foods grandma Serina grew up with brought comfort and a sense of place in her new homeland.

## Jule Kake (Christmas Bread)

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Jule Kake (Christmas Bread) a sweet, rich bread spiked with citron, candied cherries and sweet raisins adorns many a Scandinavian Christmas table. This recipe has been passed down through four generations of the love-liest ladies I have had the pleasure of knowing.

 Yield  
3 loaves

 Prep Time  
2 hours

 Cook Time  
40 minutes

 Total Time  
2 hours 40 minutes

## INGREDIENTS

3 cups milk, scalded  
½ cup water, lukewarm  
4 ½ teaspoons active dry yeast  
½ cup butter  
¾ cup sugar  
2 teaspoons salt

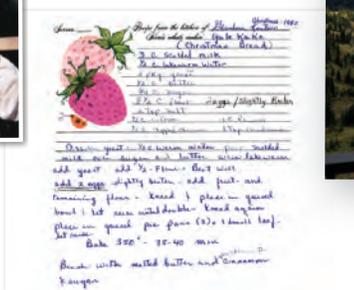
8 ½ cups flour, divided  
2 eggs, slightly beaten  
½ cup citron  
½ cup chopped candied cherries  
1 cup raisins  
1 tsp ground cardamom

## INSTRUCTIONS

1. In a medium bowl dissolve yeast in water, set aside.
2. Place butter, sugar and salt in large working bowl. Pour scalded milk over and allow to cool to lukewarm.
3. Add yeast and 4 cups flour, beat well.
4. Add eggs, mixing to combine. Add citron, cherries, raisins and cardamom and enough of the remaining flour to create a soft dough. Knead and place in a greased bowl.
5. Let rise until doubled. Knead again. Place in greased pie pans (2) + 1 small loaf pan. Let rise again until doubled.
6. Bake at 350° F for 35 - 40 minutes.
7. Brush with melted butter and sprinkle with cinnamon and sugar while still warm.



Grandma's Serina



Grandma's Serina's recipe for Jule Kake



Carole Bell