



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 a 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 loveliest 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

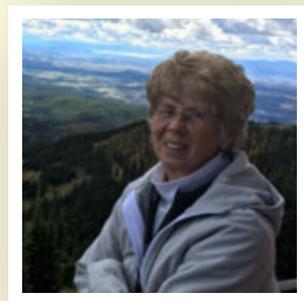
8 ½ cups flour, divided
2 eggs, slightly beaten
½ cup citron
½ cup chopped candied cherries
1 cup raisins
1 teaspoon ground cardamom

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 Serina



Carole Bell



Coffee time at grandma's was at 3:00 o'clock in the afternoon. You could stop and have coffee with grandma and grandpa and whoever might show up. The table was always set with butter and bread and cheddar cheese. And of course, at Christmas time, Jule v

~ Carole Bell

