



CHRISTMAS BREAD

Makes 3 loaves Preparation time: 30 minutes Rising time: 1 1/2 hours altogether

Baking time: about 40 minutes

Oven temperature: 400 °F Note: This bread is suitable for freezing

4 cups (1 l) buttermilk

2 oz. (50 g) yeast

3/4 cup (2 dl) dark syrup

2 tablespoons grated orange peel

1/2 tablespoon roughly ground caraway seeds

1 tablespoon salt

about 3 cups (8 dl) rye flour

1 1/2 cups (4 dl) graham flour

about 4 cups (1 l) white flour

Warm up the buttermilk. Crumble in the yeast and add the syrup and spices.

Mix in the flour and knead thoroughly.

Cover with a cloth and leave to rise. If the kitchen is drafty, stand the covered bowl in warm water.

Divide the dough into three and shape each portion into a round loaf.

Put in a warm place to rise. Prick with a fork before placing in the oven.