

Christmas bread



Tradition:

In Slovakia, Christmas bread was on tables even of the poorest. The housewives originally baked it on the night of December 23-24. They often added money to the trip, and whoever found it from the family was supposed to be rich for the coming year, but also generous and healthy. Definitely buy quality ingredients for Christmas, it is not worth saving on them.

Nowadays, you can buy Christmas bread in groceries any time of a year. People usually eat it for breakfast with butter or jam.

Ingredience:

1/2 kg plain flour
1/3 kg butter
1/5 kg ground sugar
3 eggs
2 spoons vanilla sugar
1/3 cup yeast
1/4 l milk
pinch of salt
lemon peel
raisins (best soaked in rum, but be careful, the dough may turn gray)
walnuts (chopped)
almonds (slices)
1/10 l rum (brown alcohol like whiskey)

Instruction:

1/ First, prepare the yeast by crushing the yeast into a larger bowl and pouring about 1/4 l of lukewarm milk. Beware, not hot! Add a tablespoon of sugar and flour, mix everything and wait a few minutes for the yeast to "rise".

2/ Pour sifted flour and free of impurities, the rest of the ground sugar, a pinch of salt, two egg yolks, 135 g of softened butter, sourdough and the remaining milk into a large bowl.

3/ Mix the mixture and work out the dough with your hands.



4/ Finally, add other ingredients to the prepared dough: raisins, lemon peel, walnuts. If you want to have a really rich Christmas bread, you can also add grated orange peel.

5/ Let the finished dough rest and sour for about 20 minutes.

6/ Divide the dough into 6 loaves and let them rise for a while.

7/ Roll equally long strands from the loaves, place them nicely next to each other and start knitting (watch the video). Always from top to bottom, from left to right to the last one, otherwise the springs will be pulled out and change in

length. Transfer the Christmas bread to a baking sheet, spread it with a beaten egg and sprinkle with slices of almonds.



8/ Allow the Christmas bread to sour for another hour and then bake at 165 ° C for about 25 minutes.

Secret tips:

1/ Also keep in mind that good ingredients stored in the refrigerator should be left outside for some time before baking to get to room temperature.

2/ After baking Christmas bread, spread a mixture of the remaining ingredients (250 g butter, 1 dcl rum, 30 grams vanilla sugar and 100 grams ground sugar), let it cool completely and you can serve.

ENJOY!