

# B & B's EZ Recipes

by Barbara Hoff & Betty Walsh, *Top Shelf Jewelry*

## Holiday Fruit Bread

This is our second installment of our slap it together, easy recipes, the Holidays offering of the **Barb & Betty's Pretty Easy Recipes!**

We know when you hear the phrase "holiday fruit" you automatically think of the dreaded fruitcake! This isn't a fruitcake but it is a great alternative. It is a very simple recipe for sweet, cake-like bread that is a nice companion with a cup of tea. It does have a very strong almond flavor, that may be eased up if you lessened the soaking time for the fruit and raisins. The only thing hard about this recipe is that it does go over a two-day period, so it might not be for those of you with a limited amount of time and a fading memory. We don't want you to find a container of green slime in the refrigerator January 23!

### INGREDIENTS FOR THE BREAD:

8 cups of flour  
6 eggs  
2 cups of milk  
¾ tsp. of salt  
1 lb. of sweet butter  
¼ cup almond extract  
¼ cup of water  
1 cup of sugar  
4 yeast cakes  
½ lb. of almond slivers or chopped almonds  
1 lb. raisins  
2 lbs. mixed candied fruit or 2 lbs. of red and green candied cherries  
- pinch of nutmeg

The night before you want to bake the bread, soak the raisins and the candied fruit in the almond extract and the water. Mix thoroughly. Place them in a bowl with a lid and put them into the refrigerator and when you think of them

go to the refrigerator and stir them up, to distributor the almond flavoring. After a good nights sleep, you are ready to start making the bread.

Dissolve the yeast and 1 tablespoon of sugar in lukewarm milk. Add a little flour and beat until smooth. Cover and let rise. Go read a magazine or watch television for about an hour. Cream butter, remaining sugar and eggs. Add flour, yeast, milk and knead lightly on a flat floured surface until the dough is stretchy and not sticking. Sometimes it is necessary to add more flour as you are kneading the bread, we found that it works well to use the sprinkle approach on the surface...sprinkle, knead, sprinkle and knead till the bread isn't sticking. By this time your hands should be well covered by a messy, but tasty dough mixture. So cleanup however you choose, we generally sample raw dough but this isn't to everyone's taste, remember there are raw eggs in this. Back to the bread; put into a large bowl, cover and set aside to rise.

This time before TV or People magazine, take the raisins and the candied fruit out of the refrigerator and drain off any excess fluid. Now you can sit and wait for the bread to rise. The bread should double in size. When well risen, knead in the raisins and the candied fruit on a flat, floured surface. Don't overwork the bread dough at this stage, just enough to get the fruit and raisins distributed. Roll out on a floured surface with a floured rolling pin, to about two inches thick. Now this is where you can get creative – shape that dough into any shape you like! We usually divide it into five pieces and do a french braid – makes a nice, fancy presentation. Place on a cookie sheet covered with parchment paper. (This is the greatest stuff man and womankind has ever invented; you can go years without washing baking sheets!) Okay, one more rest period.

Let the bread in the shape that you've chosen rise for 20 minutes. Brush the top and sides with melted sweet butter and bake for 50 minutes at 350 degrees. Take out of the oven and when completely cool, dust with powdered sugar. These are great hostess gifts, as they will keep in the fridge up to two weeks. The bread may also be frozen and thawed out slowly.

ENJOY!



**Congratulations and Kudos  
on Wawarsing.Net's  
First Anniversary**

and to

**Steven Krulick & Sylvia Fogarty**

*– from an Appreciative Reader*

## TIP-TO-TOE NAIL & HAIR STUDIO

Route 209, Kerhonkson, N.Y.  
845-626-3166

Specializing in precision haircuts, perms,  
foil highlights and Goldwell hair color  
Walk-ins are welcome



Buying or Selling  
...See Us First

**LUCILLE HAND**

LICENSED REAL ESTATE BROKER

LucilleHand@realtor.com  
Lhandrealest@catskill.net

28 N. Main St. (Rte. 209)  
Ellenville, N.Y. 12428  
Tel. 845-647-8020  
FAX 845-647-5293

Rt. 32, P.O. Box 113  
Mountainville, N.Y. 10953  
Tel/Fax 845-534-5549

**Paul Lonstein, DMD, PC**

Dentistry for the Entire Family

42 Canal Street  
Ellenville, New York 12428  
845-647-2222

www.drLonstein.com

Call for Appointment

Welcoming new Patients

