

Foreign Breads

layer of balls. Sprinkle with raisins. Let rise 45 minutes. Bake 35 to 40 minutes at 375 degrees. Loosen with knife, then invert pan. To serve, break apart with two forks.

Marguerite Moors, Sec.-Treas.
Grand Rapids Branch
Grand Rapids, Minnesota

BUTTERHORNS: HUNGARY

4 c. flour
½ tsp. salt
1 pkg. granulated yeast
1 ½ c. butter or oleo
Vanilla
½ c. commercial sour cream
3 eggs, separated
1 c. sugar
1 c. chopped or ground nutmeats
Powdered sugar
Powdered sugar icing

Sift flour and salt; sprinkle in yeast. Cut in butter as for pie dough. Mix 1/2 teaspoon vanilla, sour cream and egg yolks; stir into flour mixture. Dough will be quite stiff. Form in blunt log; cut in six portions. Refrigerate. Beat 3 egg whites stiff; add sugar gradually. Beat stiff again; add 1 teaspoon vanilla. Fold in nutmeats. Cover piece of waxed paper with powdered sugar; roll portion of dough to size of pie plate. Cut in eight wedges. Place filling on large end of wedge and roll. Bake at once in 400-degree oven about 15 minutes. While still warm, drizzle with powdered sugar icing. Mince-meat can be used for filling or stiff jam for little rolls. Yield: 48 butterhorns.

Mrs. Ethelene S. Bailey, Pres.
Athens Ward Relief Soc.
Athens, Georgia

COFFEE CAKE: HUNGARY

2 pkg. yeast
¼ c. lukewarm water
1 c. milk
Butter
Sugar
1 tsp. salt
5 to 5 ½ c. flour
2 to 4 eggs, beaten
1 tsp. cinnamon
½ c. finely chopped nuts
½ c. raisins or currants

Soften yeast in lukewarm water. Scald milk; add 1/4 cup butter, 1/2 cup sugar and salt. Cool to lukewarm. Add flour to make thick batter; add yeast and eggs. Beat well with wooden spoon. Add enough more flour to make a soft dough. Turn out on lightly floured board; knead until satiny. Place in greased bowl; cover. Let rise until doubled in bulk. When light, punch down. Divide in half. Make dinner rolls of one half.

Shape other half into balls the size of walnuts. Dip each ball into 1/3 cup melted butter; roll in mixture of 1/2 cup sugar, cinnamon and nuts. Place in greased 9-inch tube pan so they barely touch. Sprinkle with raisins. Add another layer of balls and raisins. Put in warm place to rise, 45 minutes or until light. Bake at 375 degrees 35 to 40 minutes. Invert to cool. To serve, break apart with a fork.

Helen Miller
Taylor 2nd Ward
Taylor, Arizona
Mrs. Leonore C. Bassett, Pres.
Wasco Branch
Shafter, California

BATTER BREAD: IRELAND

½ c. sugar
3 c. sifted flour
4 tsp. baking powder
2 tsp. cinnamon
1 tsp. salt
2 tbsp. shortening
1 egg
1 ½ c. milk
3 tbsp. grated orange peel
1 c. currants

Mix dry ingredients in large mixing bowl. Make a well in center of dry ingredients; add mixture of remaining ingredients to dry ingredients. Stir to moisten; beat until smooth. Turn into well-greased loaf pan; let stand 20 minutes at room temperature. Bake at 325 degrees for 1 hour. Remove from oven; let cool 10 minutes. Remove from pan; finish cooling with top side up. Yield: 10 servings.

Murl Haws, Pres.
Newdale Ward, North Rexburg Stake
Newdale, Idaho

SODA BREAD: IRELAND

4 c. sifted flour
3 tsp. baking powder
½ tsp. soda
1 tsp. salt
1 c. raisins
1 tbsp. caraway seed
1 ¼ c. buttermilk
¼ c. cooking oil

Sift flour, baking powder, soda and salt. Toss raisins and caraway seeds with flour mixture. Add buttermilk and cooking oil; mix just enough to moisten. Shape dough into two mounds on greased baking sheet or put into two greased loaf pans. Cut a deep cross on top of each loaf with a sharp knife. Bake at 350 degrees for 50 minutes. Yield: 2 loaves.

Mrs. Vivian Williams, Pres.
Surrey Ward
North Surrey, British Columbia, Canada