

Swedish Coffee Bread

1 cup milk
1/4 cup shortening % tsp. salt
1/2 cup sugar
4-5 cardamon seeds
Crushed 1 cup flour
1 egg
1 cake yeast
1/4 cup warm water
2-3 more cups flour (or more if needed)

YIELD: 3 BRAIDS

Scald milk; add shortening. Cool until lukewarm. Add salt, sugar, cardamon seeds, and 1 c. flour. Beat (use mixer). Add egg and cake yeast softened in warm water. Beat again. Add remaining flour. Knead dough until not sticky. Let rise until double in bulk (1 hour). Roll out in braids or cinnamon rolls. Let rise another hour. Bake at 375^o for 15-20 minutes. Grease pans.

Cinnamon Rolls: Roll out dough and brush with melted butter and sprinkle with cinnamon. Roll up and cut into 1 inch slices. When ready to bake, brush braids and rolls with egg yolk mixed with a little water and beaten with a fork. Sprinkle both rolls and braids with generous amount of white sugar.