



AN ORIGINAL HOLIDAY RECIPE

Executive Chef

David Thornton

School Bread

(Skolebrød)

DOUGH

1 1/4 cup whole milk
1 egg
4 cups all purpose flour
1/3 cup sugar
2 tsp ground cardamom
1/4 tsp salt
1/3 cup unsalted butter
1 package (2 1/4 tsp) dry yeast

CUSTARD

3 egg yolks (reserve whites)
1/3 cup sugar
2 Tbs cornstarch
1 1/4 cup whole milk
1 tsp vanilla extract

GLAZE

1 cup Powdered Sugar
2 teaspoons water

Desiccated Coconut (sweetened)

CONTINUED

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INSTRUCTIONS

To make the dough, place milk and butter in a small saucepan and heat until butter is melted and the temperature hits, at least, 110 degrees. If it is above 110 degrees, allow it to cool. When it is between 100 and 110, add the yeast and set aside for five minutes as you mix the dry ingredients.

In a large bowl, mix 3 cups of flour with sugar, salt, and cardamom.

Add the milk/butter mix and egg. Stir until combined into a shaggy dough.

On a flat surface, knead in the remaining cup of flour. You'll knead the dough for 10 minutes before placing it in a greased bowl, covered with a clean dish towel, and set aside for approximately an hour to rise.

While the dough is rising, make the custard. In a medium saucepan, place all custard ingredients. Cook the custard mix on medium-low, stirring constantly. As the custard finally begins to boil, remove it from the heat, and pour into another container to cool. As it begins to cool, place a sheet of clear wrap or parchment on top of the custard to prevent it from forming a skin.

When the dough has doubled in size, punch down the dough, place it on a clean surface and roll it into a long rectangle at least a 1/2 in thick. Using a small cookie cutter, cut the dough into rounds, place on a cookie sheet lined with parchment, and cover again, allowing to rise for another 30 minutes.

Preheat the oven to 350 degrees.

Just before cooking, make an indentation in each roll and spoon some of the custard mixture into the indentation. Take the reserved egg white and brush the surface of the exposed dough being careful not to get egg onto the custard.

Bake for 18 - 20 minutes at 350 degrees.

After the rolls come out of the oven, cool them on a wire rack and make the glaze. In a small bowl, combine the water and powdered sugar, mixing together until it forms a glaze. If the glaze is too thick, add water in 1/2 teaspoon increments.

Pour coconut onto a plate.

Brush the bread portion of a roll with glaze and immediately roll the glazed area in coconut. Repeat until all rolls are glazed and covered in coconut.

Option: If you want to omit the coconut, use whole milk instead of water in the glaze and drizzle over the rolls.

Makes approx 1 dozen