



AN ORIGINAL HOLIDAY RECIPE

Executive Chef

David Thornton



Julekake

Norwegian Christmas
Bread

DOUGH

1/2 cup butter (1 stick)
1 cup milk
1/4 teaspoon ground cardamom
2 1/4 teaspoons active dry yeast
(1 packet)
2/3 cup sugar
2 eggs (one for dough and one
reserved)
1 tablespoon grated orange zest
1 teaspoon salt
3 cups all-purpose flour
1 cup raisins
1/2 cup dried cranberries

ICING

1 cup confectioners' sugar
1/8 cup whole milk

Sliced almonds (optional)

DOUGH INSTRUCTIONS

In a small saucepan, mix the butter and milk together and warm them enough to make the butter melt. Remove from the heat and make sure it isn't over 110 degrees. If it is too warm, allow it to cool to lukewarm. When cooled sufficiently, add the yeast and allow to sit for 5 minutes.

In a large bowl, combine the sugar, orange zest, cardamom, raisins, dried cranberries, and 2 1/2 cups of flour. Mix thoroughly. Add the butter/milk/yeast mixture along with one of the eggs and stir until it becomes a shaggy dough.

Transfer the dough to a flat, clean surface and knead in the last 1/2 cup of flour. You will knead the dough for 10 minutes.

Transfer to a lightly greased bowl, cover with a clean towel, and allow to rise until it appears to have doubled (approximately an hour)

Punch down the dough and divide it into three equal parts. Form each individual piece of dough into a long, thin strand. Braid the three strands together (much like braiding hair). Place the braided loaf on a sheet pan, cover with the towel and allow to double in size again (about another hour).

Preheat the oven to 375 degrees F.

Beat the second egg and brush it onto the top and sides of the loaf just before transferring it to the oven. Bake for 30 minutes. After removing the loaf, cool on a wire rack.

When the loaf has cooled, mix the confectioners' sugar into a medium bowl and stir in milk until it becomes a thick mixture for drizzling. Drizzle and top with sliced almonds (optional).