

Yuletide Bread

YIELD: 1 TALL BREAD

Also known as julekage, this Scandinavian holiday bread is fruit-studded, lightly spiced, and perfect with coffee.

INGREDIENTS

BREAD

3 ¼ cups (390g) King Arthur Unbleached All-Purpose Flour

½ cup (99g) granulated sugar

1 tablespoon baking powder

1 ½ teaspoons table salt

1 teaspoon King Arthur Yuletide Cheer Spice

¼ teaspoon Vietnamese Cinnamon

1 ¼ cups (163g) King Arthur Yuletide Cheer Fruit Blend

1 ¼ cups (284g) milk

4 tablespoons (57g) butter, melted and cooled

3 large eggs, 1 separated (reserve the white)

½ cup (43g) sliced almonds, lightly toasted

TOPPING

1 large egg white, from above

1 tablespoon granulated sugar

Swedish Pearl Sugar, for sprinkling

sliced almonds, lightly toasted; for sprinkling

INSTRUCTIONS

1. Preheat oven to 350°F. Lightly grease the inside of a Bakeable Paper Panettone Pan and place on a baking sheet.
2. Whisk together dry ingredients and fruit blend. In a separate bowl, whisk together milk, melted butter, 2 eggs, and 1 yolk (reserve the white). Add to the dry ingredients and stir to combine. Mix in the almonds.
3. Transfer batter to the prepared pan and smooth the top.

4. Make the topping by beating the reserved egg white with the granulated sugar; lightly brush over the top of the batter. Sprinkle with pearl sugar and more toasted almonds.
5. Bake for 70-75 minutes, until a thin paring knife inserted into the center comes out clean. Cool completely on a rack before slicing or wrapping.

