



## CHRISTMAS RECIPE CORNER

### Schnitzbrot(German Christmas Cake)

#### INGREDIENTS

- 1 cup warm water (110 degrees F/45 degrees C)
- 2 (.25 ounce) envelopes active dry yeast
- 2 tablespoons white sugar
- 3 cups all-purpose flour
- 1 1/2 cups prune juice
- 1 (9 ounce) package condensed mincemeat
- 2 cups prunes, pitted and chopped
- 1/2 cup butter, softened
- 1 cup black raisins
- 1 cup walnuts, chopped
- 1 cup brown sugar, packed
- 2 teaspoons salt
- 7 cups all-purpose flour
- 3 teaspoons butter

#### DIRECTIONS

- Grease a large bowl. Lightly grease three 5 X 9 inch loaf pans.
- Pour the warm water into a large mixing bowl, and stir in the yeast until dissolved.
- Allow to rest until the mixture becomes creamy, about 15 minutes.
- Stir in 2 tablespoons of white sugar and 3 cups of flour until evenly blended.
- Pour the prune juice into a pan, and stir in the condensed mincemeat
- Bring the mixture to a boil over medium heat, stirring occasionally, and cook 1 minute at a rolling boil
- Remove from the heat, and stir in the prunes, butter, raisins, walnuts, brown sugar, and salt.
- Combine the prune mixture with the yeast mixture in the mixing bowl.
- Gradually stir in the flour, 1 cup at a time, until well blended to make a moist dough.
- Turn out onto a floured board, and knead in any remaining flour to make 9 cups.
- Gather dough into a ball and place into greased bowl.
- Cover with a cloth, and place in a warm place until doubled in size, about 1 1/2 hours
- Punch down dough, knead lightly on a floured board, and return to the bowl.
- Allow to rise again, about 1 hour
- Turn dough out onto a floured board.
- Punch down and shape into 3 loaves.
- Place each loaf into a prepared loaf pan.
- Lightly grease tops of each loaf with 1 teaspoon butter.
- Cover with a clean cloth, and allow to rise until doubled in size, about 1 hour.
- Preheat oven to 300 degrees F (150 degrees C)
- Bake in preheated oven for 1 hour.
- Lower heat to 250 degrees F (120 degrees C), and bake 1/2 hour more.
- Remove from pans, and cool on racks.