

Sugar Plum Bread with Homemade Butter



This is one of those recipes that just says "Christmas", at least in our house. This was the first bread I had ever made, and has become a Christmas tradition at our house. Our son became the 'official' butter maker when he was only 4. Great fun and wonderful memories. Good any time of year and freezes well.

1 tsp sugar
1 cup warm water
1 pkg yeast
1/2 cup sugar
1/2 cup butter, melted
2 tsp salt
6 cups flour, divided
4 eggs
1 cup raisins
3/4 cup candied fruit, dusted with a bit of flour
1/3 cup slivered almonds

Vanilla Glaze:

1/2 cup icing sugar
1 tbsp hot water

Butter:

2 cups whipping cream

In a large bowl, dissolve 1 tsp sugar in warm water. Sprinkle in yeast and let stand 10 minutes then stir well.

Add 1/2 cup sugar, butter, salt and 2 cups flour. Beat for 2 minutes.

Add 2 more cups flour and eggs. Beat 3 minutes.

Stir in remaining flour. You should have a soft dough. Knead for 8 minutes.

Place in a lightly greased bowl. Cover with greased paper and a towel.

Let rise for 2 hours in a warm oven.

Punch down. Knead in fruit and nuts. Shape into 2 balls.

Place in greased 8" cake pans. Cover with a towel and let rise for 1-1/2 hours.

Bake for 45 - 50 minutes at 350*.

Remove from pans at once. Drizzle with glaze.

Glaze: Mix sugar and water together. If too stiff, add more water by drops.

Butter: In a glass jar, shake the whipping cream until butter forms. Drain and chill until ready to use.

Submitted by Diana Ackroyd

Diana and her husband Bill retired to Nova Scotia from Ontario in early 2003.

The Village has been their home since the summer of 2005.