with a Foreign Flavor

A loaf of freshly baked bread set out on the table makes the meal a memorable occasion. The next time you're baking, try a different bread. Herewith: three foreign favorites of ours!

IRISH SODA BREAD

4 cups sifted regular all-purpose flour
¼ cup granulated sugar
1 teaspoon salt
1 teaspoon double-acting baking powder
2 tablespoons caraway seed
¼ cup butter or margarine
2 cups light or dark raisins
1⅓ cups buttermilk
1 egg, unbeaten
1 teaspoon baking soda
1 egg yolk, or a little cream

EARLY ON THE DAY:

(1) Start heating oven to 350°F. Then grease a 2-quart casserole.
(2) Into mixing bowl, sift flour, sugar, salt, baking powder; stir in caraway seed. With pastry blender or 2 knives, scissor-fashion, cut in butter or margarine till like coarse cornmeal; stir in raisins.
(3) Combine buttermilk, egg, soda; stir into flour mixture till just moistened. Turn dough onto a lightly floured surface; then knead dough lightly until smooth; shape into a ball. Then place in casserole.
(4) With sharp knife, make 4-inch cross, ¼ inch deep, in center of ball. Brush with yolk, beaten with fork.
(5) Bake bread about 1 hour and 20 minutes, or until cake tester, inserted in center, comes out clean.
(6) Cool bread in baking dish 10 minutes, then turn out on rack to finish cooling. Serve in slices. Makes 1 loaf.

ITALIAN ANCHOVY BREAD

1 package active dry, or cake, yeast
5 cups sifted regular all-purpose flour
2½ teaspoons salt
1 egg
1 egg yolk, beaten
6 tablespoons butter or margarine
1 cup lukewarm water
1 2-ounce can flat anchovies
oregano
2 tablespoons olive oil

EARLY ON THE DAY:

(1) Sprinkle or crumble yeast into ¼ cup warm water; stir until dissolved.
(2) Into large bowl sift flour with salt; then add beaten egg and egg yolk; cut in butter till like cornmeal; now stir in yeast and water. Knead dough well, then let rise, covered, in warm place (80°F. to 85°F.) until doubled.
(3) Turn dough onto lightly floured surface, then roll into a rectangle about 15″ by 12″. Now brush dough with oil from anchovies. Arrange anchovies, crosswise, in 2 rows down length of rectangle of dough; sprinkle with ½ teaspoon oregano. Then roll up dough from shorter side, jelly-roll fashion.
(4) Place rolled dough, seam-side down and lengthwise, on a well-oiled 15½″ by 10½″ by 2″ jelly-roll pan; flatten the dough some with a rolling pin. Then, with your fingers, press dough so it comes to edges of pan; brush with oil, then sprinkle surface with ½ teaspoon oregano.
(5) Let rise again until almost doubled. Meanwhile start heating oven to 350°F. Bake bread 30 minutes or until golden. Let stand in pan about 5 minutes.
(6) Then remove bread from jelly-roll pan to a wire rack, and serve warm, cut into squares. Especially nice to serve with soup or salad. Makes 12 squares.

SWEDISH COFFEE BRAID

2 packages active dry, or cake, yeast
8 cups sifted regular all-purpose flour
½ teaspoon salt
1 cup granulated sugar
½ to ¾ teaspoon ground cardamom
3 eggs
1½ cups scalded milk
1 cup melted butter
½ cup slivered almonds

EARLY ON THE DAY:

(1) Sprinkle yeast onto ½ cup warm water; stir until dissolved.
(2) In large bowl combine flour with salt, sugar, cardamom; then stir in 2 beaten eggs, yeast, and gradually add milk, then melted butter; beat until smooth. Cover, let rise in warm place (80°F. to 85°F.) until doubled in bulk.
(3) Turn onto lightly floured board and knead a few minutes. Divide dough in half. Cut one half of dough into 3 even pieces. Roll each piece into a rope about 12 inches long; then braid together.
(4) Place braid onto a greased cookie sheet; cover and let rise till almost doubled. Brush with beaten egg, then sprinkle with half of almonds. Repeat same with other roll of dough.
(5) Start heating oven to 350°F. Bake 25 minutes or until golden. Then cool on wire rack. Makes 2 coffee braids. Freeze one of coffee braids if desired.

FOODS & COOKERY / BIANCA S. BROWN