

Bohemian Coffee Cake

Radio 1950

8 C flour	1/8 t mace
5 eggs (well beaten)	1 t grated lemon rind
1 C cream (heated)	2 t salt
1 oz yeast (dissolved in 1/4 C water)	1 C raisins
1 C butter	1 C nuts
1 C sugar	preferably almonds
1 C milk (scalded) cool	

Blend flour and butter (as for pie crust) add eggs - Add sugar to cream heated. Soak yeast in 1/4 C cold water then add to cool milk. Add balance of ingredients except raisins, nuts & lemon rind. Let rise 1 1/2 hrs punch down - Add remaining ingredients and let rise again then roll dough 1/8" thick. Cut into 9 strips. Twist four together braid 3 and twist 2. Place on top ^{oven}

of each other. Let rise a little while, brush top with egg beaten with cream added. Put on a baking sheet and bake 1 1/4 hrs at 300°. Glaze while still warm with a thin icing of powdered sugar & cream. Decorate with candied fruit if desired - Yield two large or four small cakes













