

Mrs. Goldberg's

KNOT SURPRISES

Ingredients		Surprise Filling:
1 package of active dry yeast		1:1 mixture of sugar and cinnamon. Add melted butter and stir to make a paste <i>or</i> add a dollop of jam <i>or</i> 1 tsp honey
1 cup of warm water		
3-5 cups of flour		
½ tsp salt	oil or soft butter	
2 tsp sugar plus a little extra for sprinkling		

Directions

1. Preheat oven to 350°
2. Stir the flour and salt together.
3. Use a measuring cup to mix the warm water, yeast, and sugar. Gently stir until the sugar and yeast dissolve.
4. In a separate bowl, mix the sweet yeasty water with 2 cups of flour. Stir until the flour is smooth. Add flour until the mixture is well incorporated, and the dough pulls away from the sides.
5. On a board dusted with flour, knead the dough, adding sprinkles of flour until your hands come clean.
6. Place the dough back into the bowl. Brush with oil and cover the top of the bowl with a clean towel. Let the dough rest and rise in a warm spot.
7. When the dough is almost twice its original size, knead out the air. Cut and roll palm-size balls
8. Shape the balls in a long oval. Spread a dollop of jam in the middle or spread a bit of butter and sprinkle a 1:1 mixture of cinnamon and sugar.
9. Roll the oval longwise, twist and knot. Place the knot on a parchment-lined pan.
10. When all of the knots are on the pan, brush them with oil or melted butter and sprinkle with sugar. Let stand for 30-45 minutes. Bake for 15 minutes (about).

Margaret's

DAILY BREAD

Ingredients	
1 package of active dry yeast	
1½ cups of warm water, slightly hot to the touch	
4-5 cups of flour	1 tsp salt 1 tsp sugar

Directions

1. Preheat oven to 350°
2. Add the yeast and sugar to the water. Let the water sit for 8-10 minutes to allow the yeast to activate. The water should become bubbly.
3. Combine the flour and salt in a bowl. Make a well or indent in the middle of the flour mixture. Add the butter and water into the well while stirring with a wooden spoon.
4. Knead the dough adding flour as needed. The dough should be a bit sticky on your hand but not wet. Coat the dough with some Crisco or butter. Cover the bowl with a towel. Let it rise for approximately 3-4 hours.
5. Knead the dough again, pushing out the air. Form the bread on a greased or buttered cookie sheet. Let sit for approximately 45 minutes to an hour.
6. Bake in a 350 oven for 45-50 minutes or until it sounds hollow when tapped. Rotate the pan in the oven while cooking.