

# BREAD & BREAKFAST

## *Swedish Tea Bread (Jacobsen's Julekage)*

*When I was a little girl, our family friends, Dick and Sue Jacobsen, would bring us a loaf of this special bread at Christmastime. I loved it! I called Sue for the recipe, and she told me that their family called it "julekage" even though it is actually not julekage because they liked this recipe better! She got it from a magazine decades ago. Eliza told me that getting up before 7 am to finish making this with me would be her "favorite memory" from that Christmas!*

*Dissolve together:*

2 packages (4 1/2 teaspoons) yeast  
1/2 cup warm water

*Combine:*

4 1/2 cups flour  
4 teaspoons sugar  
2 teaspoons salt

*Cut into dry ingredients:*

1 cup butter

*Add:*

1/2 cup raisins, chopped

Mix together, then add the yeast water to the dry ingredients. (OR put the COLD butter into the Cuisinart with the dry ingredients on top. Blend. Add raisins (unchopped). Pulse until well blended.

**REFRIGERATE OVERNIGHT.**

The next morning, take out and divide into 4 pieces. Roll each piece into an approximately 9" x 12" rectangle on a piece of parchment or flexible cutting sheet.

*Mix, divide into 4 portions, and spread over dough:*

1/2 cup softened butter  
1 cup brown sugar  
1 cup chopped pecans  
1 cup flaked coconut

Roll up, pinch ends, let rise until double (until it looks right, a minimum of 1 hour in a warm oven with the heat turned off). Bake 20 minutes at 350.

Let cool until still warm, then drizzle frosting over it.

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*For frosting, beat together:*

4 teaspoons browned butter (melt and stir in a pan until butter turns golden)

2 cups powdered sugar

1/2 cup evaporated sugar

1/2 cup evaporated milk or Lactaid

*Note: Serve with Silver Tea, orange juice, and hot cereal on Christmas Eve. Tell family history stories, too. This recipe makes 4 loaves. Eat one and deliver 3.*

## *Silver Tea (Hopeateeta)*

*Daddy taught us how to make this on Christmas Eve morning 2009 when we had our Swedish Tea Braid for the first time. The Finns made hopeateeta for the missionaries. Julia said, "It kinda tastes like honey and water." Peter remarked, "The honey makes it taste gooooood." Rebecca asked, "Daddy, how do you say it again?"*

Boiling water  
milk (Lactaid)  
honey

Boil some water. Pour it into mugs. Drizzle a little milk into the water. Dip your spoon into honey and stir it into your cup of milky water. Enjoy!