

Martha White's Scandinavian Christmas





Tve always thought the folks at home in east Tennessee were big on cakes and cookies, but I know now they'd be hard put to top the Scandinavians. Why, over there they enjoy baked goodies three, four, even five times a day! And when Christmas rolls around, it's Katrina-bar-the-door!

In fact, they share their good things from the kitchen in a unique way: with a Christmas-tree-shaped lattice decorated with cookies, apples and a small sheaf of wheat at the top. Once friends and family have eaten the goodies, the tree is put outside so birds can feast on the wheat.

I join with the good folks at Martha White in hoping you'll try some of these Scandinavian holiday treats, and that you'll find special joy in the ancient Scandinavian custom of offering something good to eat to everyone, friend or stranger, who comes to your door during the Christmas season.

We wish you a Merry

Christmas...and the very best of baking!



Tennessee Ernie Ford

Pepparkakor

(Swedish Gingersnaps)

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| <i>1 cup sugar</i> | <i>2 teaspoons soda</i> |
| <i>½ cup shortening</i> | <i>1½ teaspoons ginger</i> |
| <i>½ cup (1 stick) butter or margarine</i> | <i>½ teaspoon cloves</i> |
| <i>2 eggs</i> | <i>½ teaspoon cinnamon</i> |
| <i>½ cup molasses</i> | <i>½ teaspoon nutmeg</i> |
| <i>3½ cups sifted Martha White Plain Flour</i> | <i>¼ teaspoon salt</i> |
| | <i>Ornamental Icing, candied fruit and colored sugar for decoration</i> |

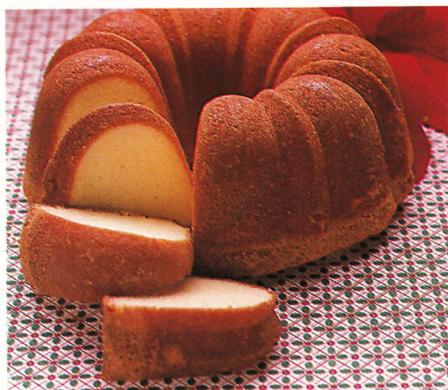
Mix together sugar, shortening, butter, eggs and molasses. Sift together dry ingredients and stir into sugar mixture. Cover and chill several hours or overnight. Heat oven to 375 degrees. On lightly floured board or pastry cloth, roll out a small amount of dough about 1/8-inch thick. (Keep remaining dough refrigerated.) Cut with floured cookie cutters. Place on ungreased baking sheet. Bake 6 to 8 minutes. Cool and decorate, if desired.

Makes 8-9 dozen cookies.

For use on Christmas Tree:

Choose baked cookies to be used on tree and place on cookie sheet. Reduce oven temperature to 225 degrees. Return cookies to oven and allow to dry for 1 hour. Use a straw to make a hole in the top of each cookie. Cool; decorate as desired. Thread ribbon or twine through hole.





Norwegian Butter Wreaths

These rich, buttery cookies are brushed with egg white before baking. This makes the colored sugar cling to the dough and a shiny glaze on the baked cookies.

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| <i>1 cup (2 sticks) butter or margarine</i> | <i>2½ cups sifted Martha White Plain Flour</i> |
| <i>½ cup sugar</i> | <i>Red sugar</i> |
| <i>1 egg, separated</i> | |
| <i>½ teaspoon vanilla</i> | |

Cream butter; gradually add sugar. Beat until light and fluffy. Beat in egg yolk and vanilla. Stir in flour.

Heat oven to 350 degrees. Pinch off walnut-sized pieces of dough. On lightly floured board or cloth, roll dough with hands into a 6-inch rope. Form in a circle on ungreased baking sheet overlapping about 1 inch from ends. Lightly beat egg white and brush over cookies. Sprinkle with red sugar. Bake 10 to 12 minutes.

Makes about 3 dozen cookies.

CHRISTMAS CUT-OUT COOKIES

The Norwegian Butter Wreath dough also makes delicious, crisp cut-out cookies. Make dough as directed above, except add the whole egg to the dough. On a lightly floured board or pastry cloth roll dough about 1/8-inch thick. Cut with floured cutters and place on ungreased baking sheet. Bake at 350 degrees for 10 to 12 minutes. Remove to wire rack to cool. Decorate as desired.



Sour Cream Pound Cake

Butter and sour cream give this pound cake a rich flavor and moist texture.

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| <i>1 cup (2 sticks) butter</i> | <i>3 cups sifted Martha White Plain Flour</i> |
| <i>3 cups sugar</i> | <i>¼ teaspoon salt</i> |
| <i>6 eggs</i> | <i>¼ teaspoon soda</i> |
| <i>2 teaspoons vanilla</i> | <i>1 cup (8 ounces) dairy sour cream</i> |
| <i>½ teaspoon almond extract</i> | |

Heat oven to 325 degrees. Grease and flour a 10-inch tube pan or 12-cup Bundt pan. In large mixer bowl, cream butter. Gradually add sugar; beat until light and fluffy. Add eggs, one at a time, and flavorings. Sift together flour, salt and soda. Add to creamed mixture alternately with sour cream. Pour batter into prepared pan and bake for 1 hour 15 minutes or until a wooden pick inserted in cake comes out clean. Cool about 15 minutes in pan.

ORNAMENTAL ICING FOR COOKIES

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| <i>½ cup shortening</i> | <i>1 box (1 pound) unsifted confectioners' sugar</i> |
| <i>1 teaspoon vanilla</i> | <i>Food coloring, if desired</i> |
| <i>4 tablespoons hot tap water</i> | |

Blend shortening and vanilla with electric mixer. Beat in 2 tablespoons hot water, then gradually add sugar. Add 2 tablespoons more hot water and beat until smooth. For tinted icing, stir in a few drops of food coloring.



Cranberry Coffeecake

A moist sour cream coffeecake, topped with pools of cranberry sauce. Bake ahead and freeze for a special holiday brunch.

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| <i>1 cup (2 sticks) butter or margarine</i> | <i>1 cup (8 ounces) dairy sour cream</i> |
| <i>1 cup sugar</i> | <i>1 can (8 ounces) whole berry cranberry sauce</i> |
| <i>2 eggs</i> | <i>½ cup chopped almonds</i> |
| <i>½ teaspoon almond extract</i> | <i>Confectioners' Glaze, below</i> |
| <i>2 cups sifted Martha White Self-Rising Flour</i> | |

Heat oven to 350 degrees. Grease a 13 x 9 x 2-inch sheet cake pan. In large mixer bowl, cream butter. Gradually add sugar; beat until light and fluffy. Add eggs, one at a time, beating well after each addition. Mix in almond extract. Stir in flour alternately with sour cream. Pour batter into prepared pan. Spoon cranberry sauce evenly over batter; spread slightly, but do not try to cover batter. Sprinkle with almonds. Bake 35 to 40 minutes or until cake pulls slightly away from sides of pan. Drizzle with Glaze. Serve warm. NOTE: If using Martha White Plain Flour, sift 3 teaspoons baking powder and ½ teaspoon salt with flour.

CONFECTIONERS' GLAZE

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| <i>1 cup confectioners' sugar</i> | <i>2 tablespoons milk</i> |
| | <i>½ teaspoon vanilla</i> |

Combine all ingredients and stir until smooth.



Danish Raspberry Bars

A traditional Scandinavian favorite, these crisp bar cookies are layered with raspberry jam.

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| <i>1½ cups sifted Martha White Plain Flour</i> | <i>½ cup firmly packed brown sugar</i> |
| <i>½ teaspoon baking powder</i> | <i>¾ cup butter or margarine, melted</i> |
| <i>1½ cups quick cooking oats</i> | <i>¾ cup red raspberry preserves</i> |
| <i>½ cup granulated sugar</i> | <i>¼ cup chopped almonds</i> |
| | <i>Confectioners' sugar</i> |

Heat oven to 375 degrees. In mixing bowl, combine flour, baking powder, oats and sugars. Add melted butter and stir to blend. Press about two-thirds of oat mixture into the bottom of an ungreased 9-inch square cake pan. Spread evenly with preserves. Add almonds to remaining oat mixture and sprinkle over preserves; pat down lightly. Bake 30 to 35 minutes or until golden brown. Sift confectioners' sugar over top. Cool and cut into bars.

