

# **Striezel** (6 loaves) from **Grandma Tschetter & Aunt Viola**

(Following mixtures make 6 loaves)

## **flour mixture**

5 lbs. bread flour  
1 T and 1 tsp salt  
2/3 c. sugar  
2 T yeast

## **egg mixture**

4 eggs (room temperature or microwave 20 seconds)  
1/2 c. oil

## **milk mixture**

1 1/3 c. milk (add water to = 4½-5 c. and microwave)

1. Pour milk mixture into egg mixture
2. Add flour mixture to egg-milk mixture
3. Knead in mixer 5 minutes
4. Rest 10 minutes

## **jam mixture (gray disher — 2 heaping scoops per bread)**

4 eggs  
1 1/2 c. sugar  
18 oz. red plumb jam (1 1/2 c.)  
1 1/2 c. sour cream  
1/2 c. molasses  
1/3 c. poppy seeds  
1 lb. 10 oz. bread flour (5 c.)  
1 T and 1 tsp baking powder  
1 tsp baking soda  
1 rounded tsp cocoa

1. Divide bread dough into 6 equal portions (6 loaves)
2. Roll each portion about 8" (bread pan width) x 16"
3. Spread 1/6 of jam mixture on each portion
4. Roll up each and place in bread pans
5. Spray food wrap, cover bread
6. Place in warm place to rise double
7. Bake in convection oven at 325° for 45 minutes on low fan
8. Remove bread from pans & place on rack to cool