

SPIRAL BREAD DOUGH

- 1 cup scalded milk**
- 2 tablespoons sugar**
- 2½ teaspoons salt**
- ¼ cup shortening**
- 1 cup lukewarm water**
- 2 packages yeast**
- 7 cups sifted flour**

Melted butter or salad oil

Filling (see recipes below).

1. To the scalded milk add the sugar, salt and shortening. Stir and cool to lukewarm.

2. Pour water into a large bowl, add yeast and stir until dissolved. Add milk mixture.

3. Add four cups of flour, stir; then beat well. Add remaining flour and stir until dampened. Let stand ten minutes.

4. Turn dough out onto a floured surface and knead until smooth, about ten minutes. Place in a greased bowl, grease surface, cover and let rise in a warm place (80 to 85 degrees) until double in bulk, about forty-five minutes.

5. Punch dough down, turn

out on a smooth surface and let rest ten minutes.

6. Grease two 9x5x3-inch bread pans.

7. Cut dough in half and shape each half into a ball. Roll each into a rectangle about one-quarter inch thick and almost nine inches wide.

8. Brush with slightly beaten egg reserved from the selected filling recipe and then spread the filling over it to about one inch from the edges. Roll jelly-roll fashion and place in greased pans with sealed edges underneath.

9. Brush tops with melted butter or salad oil, cover with wax paper and let rise in a warm place until slightly higher in the middle than the edge, fifty to sixty minutes.

10. Meanwhile, preheat oven to 400 degrees.

11. Cut gashes in top of loaves. Bake one hour. Turn out and cool on rack.

Yield: Two loaves.

HERB FILLING

- 2 cups finely chopped parsley*
- 2 cups finely chopped scallions*
- 1 large clove garlic, minced*
- 2 tablespoons butter*
- 2 eggs, lightly beaten*
- ¼ teaspoon salt*
- Freshly ground black pepper to taste*
- Tabasco sauce to taste.*

1. Cook parsley, scallions and garlic in butter over mod-

erate heat, stirring often, until thoroughly wilted but not browned. Mixture should be reduced to about half the original volume. Cool.

2. Reserve about two tablespoons of the beaten eggs for later use in brushing over the dough. Add balance to vegetables and season with salt, pepper and Tabasco.

Yield: Enough for two loaves.

ANCHOVY FILLING

- 4 two-ounce cans anchovy fillets*
- 2 small cloves garlic, minced*
- 2 tablespoons tomato paste*
- 1 whole egg*
- 1 egg yolk*
- Cayenne pepper to taste*
- 1 teaspoon paprika (for color).*

1. Mash anchovies to paste

with the garlic. Add the tomato paste and mix.

2. Beat the egg with the egg yolk until well mixed. Reserve two tablespoons for later use. Add balance to anchovy mixture. Add cayenne, paprika.

Yield: Enough for two loaves.