

Baked Portzelka

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Thought you might like to see this recipe my husband adapted for our bread machine. He also bakes it so that it is less fattening than being deep-fried. My husband thinks that his grandmother originally used lard, but his aunts claim that she used butter. These have been a family tradition, served hot at the family gathering on Christmas Eve.

Small Loaf

5 oz evaporated milk
2 eggs
2 tablespoons butter
1/4 cup sugar
1/2 teaspoon salt
2 1/3 cup bread flour
1 teaspoon yeast

Add after the beep: 1/2 cup raisins or dried cranberries

Put mixture through dough cycle, then knead by hand and shape into balls. Place on greased cookie sheet. Let rise until doubled in size. Brush with beaten egg and milk. Bake at 350 degrees for 12 minutes or until golden brown.