

CHRISTMAS BREAD—Into a pint bowl of light dough break 1 egg, butter size of egg, 2 tablespoonfuls of sugar, 1 cup of raisins, two teaspoonfuls caraway seed. Mix till smooth. Put in bread pan and let rise slowly till very light, then bake in quick oven. Wetting the top while hot with sugar dissolved in a little milk gives a pretty finish and keeps crust tender.