



Amanda's Atomic Home

Bringing the recipes from the Mid Century to life again!

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DUTCH BREAD

- 1 Cake Yeast
- 1/4 Cup Lukewarm Water
- 1/2 Cup Butter
- 3/4 Cup Sugar
- 1 Cup Scalded Milk
- 2 Eggs, beaten
- 2 1/2 Cups Sifted FLour
- 1 1/4 Cups Soft Bread Crumbs
- 2 Tablespoons Melted Butter
- 3 Tablespoons Brown Sugar
- 1/4 Teaspoon Salt
- 1 Teaspoon Cinnamon

DIRECTIONS

1. Soften yeast in lukewarm water.
2. Add butter and sugar to scalded milk and stir until butter is melted and sugar is dissolved. Cool.
3. When lukewarm, stir in softened yeast, eggs, and flour.
4. Beat thoroughly, cover and let rise until doubled in bulk.
5. When light, beat again thoroughly.
6. Grease deep pippins and sprinkle lightly with flour.
7. Spread dough in pans.
8. Combine soft bread crumbs with melted butter, brown sugar, salt and cinnamon. Mix well.
9. Sprinkle over cakes.
10. Let rise 20 minutes.
11. Bake in a 400 degree oven for 20 minutes.