

JULEKAKE^{©11}

Norwegian Christmas bread

SPONGE

Sourdough starter From the refrigerator, that has been fed very thick on the last feeding. Optional but recommended

	0.55 lb.	250 grams	32.9%	0.365 lb.
Water	0.85 lbs.	385 grams	50.8%	0.566 lb.
Non fat milk powder	0.10 lb.	45 grams	5.9%	0.07 lb.
Bread flour (strong)	1.67 lbs.	757 grams	100%	1.12 lb.
Yeast, Saf Gold- sugar sensitive	0.04 lb.	18 grams	2.3%	0.026 lb.
Sugar	0.04 lb.	18 grams	2.3%	0.026 lb.

- Using delayed salt method, place all above ingredients in mixer fitted with dough hook and mix for **4 minutes** on low speed or until well moistened.
- Cover bowl and set aside at room temperature for **45 minutes or up to 3 hours.**

DOUGH

Flour (Strong)protein 13.5 to 15%	0.50 lb.	227 grams	100%	0.32 lb.
Yeast (gold saf)	0.01 lb.	4.5 grams	2%	0.006 lb.
Semi Dried lemon peel	0.01 lb.	4.5 grams	2%	0.006 lb.
Almonds (sliced)	0.13 lb.	59 grams	26%	0.086 lb.
Cardamom, ground fine	0.014 lb.	6.3 grams	1.5%	0.01 lb.
Eggs	0.29 lb.	130 grams	58%	0.193 lb.
Sugar	0.35 lb.	158 grams	70%	0.233 lb.

- Add all above ingredients including raisins and any liquid in container, 5 minutes.

Bourbon Vanilla	0.02 lb.	9 grams	4%	0.01 lb.
Butter	0.30 lb.	136 grams	60%	0.20 lb.
Salt	0.03 lb.	13.6 grams	6%****	0.02 lb.

- **Add salt, butter & vanilla, mix for 1 minute,**

golden Raisins	0.60 lb.	272 grams	120%	0.40 lb.
Pastry flour	0.05 lb.	22.6 grams	10%	0.03 lb.
Candied citrus peel	<u>0.60 lb.</u>	<u>272 grams</u>	<u>120%</u>	<u>0.40 lb.</u>
-	TOTAL	6.154 lbs.	2791.4 grams	4.087 lbs.

- **Add the candied citrus peel, flour and raisins in a food processor , chop to a medium chop.**
- **Add mix fruit to the dough and mix on low speed for 4 minutes.** It may be necessary to stop mixer several times to turn dough over to obtain a even fruit distribution in the dough.
- Check for (almost but not quite **good gluten**, with a few streaks remaining when pulling a window), when achieved, pull dough from bowl.
- Round dough on a lightly oiled surface to obtain good surface tension.
- Stop rounding when small surface bubbles appear as a thin membrane covering the fruit on the surface of the dough and the surface is taught.
- Let dough rest, covered, at room temperature for **1 hour.** Knock down rest dough for an additional **30 minutes.**

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- **Scale dough at 1.60 lbs. (700 grams) for large loaves**
- **Scale dough at 0.25 lb. (113 grams) for small individual buns.**
- For larger round dough pieces into round balls, let rest for **10 minutes**.
- De-gas, & re-round into balls , place in paper-bakable pans or place of sheet pan.
- For individual servings, round dough, place directly into “ bakable” paper cups.
- Place in proof box with 85% humidity and 85 degree F (29.4degree C) until full proof is achieved. **Or placed in a space where no air blows on the dough causing a crust.**

Egg wash tops just before placing in oven, then add the following.

- Drizzle tops liberally with **pearl sugar & powdered sugar**
- Bake in 330 degree F (165 degree C), for 10 minutes, reduce heat to 300 degrees F.(148 degree C), oven until golden brown. **Internal temperature 183 degrees F.**
- Dust tops of loaves liberally with **no-melt powdered sugar**. **If not packaging, liberally paint the tops of the loaves with the icing, see below for additional formula.**
- Cool to room temperature before packaging.

ADDITIONAL INGREDIENTS for finishing loaves:

No-melt Powdered sugar- for dusting loaves after baking

***Regular raisins or currants can be substituted in equal quantities.**

****The high salt % is due to the lack of salt in the sponge portion of the dough and the sourdough as well. The actual amount is 2%

ICING

Whipping cream	0.03 lb.	13.6 g
Drivert or powdered sugar	0.50 lb.	227 g
Water, hot	0.03 lb.	13.6 g
Almond extract	1/2 tsp	

- Mix in 5 qt mixer until smooth and shiny, adding more drivert sugar or water depending on the consistency desired.
- Paint or pour icing over finished loaves when just slightly warm if a thick icing is wanted. This icing will stay soft and not good for packaging but tastes great.
- Paint or drizzle icing over hot loaves just as they come out of the oven if a thinner more transparent effect is desired. This icing can be packaged if Drivert sugar was used.