




Figgy Pudding Stollen and Tamales

Gathering the World Around
Your Christmas Table



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Figgy Pudding Stollen and Tamales

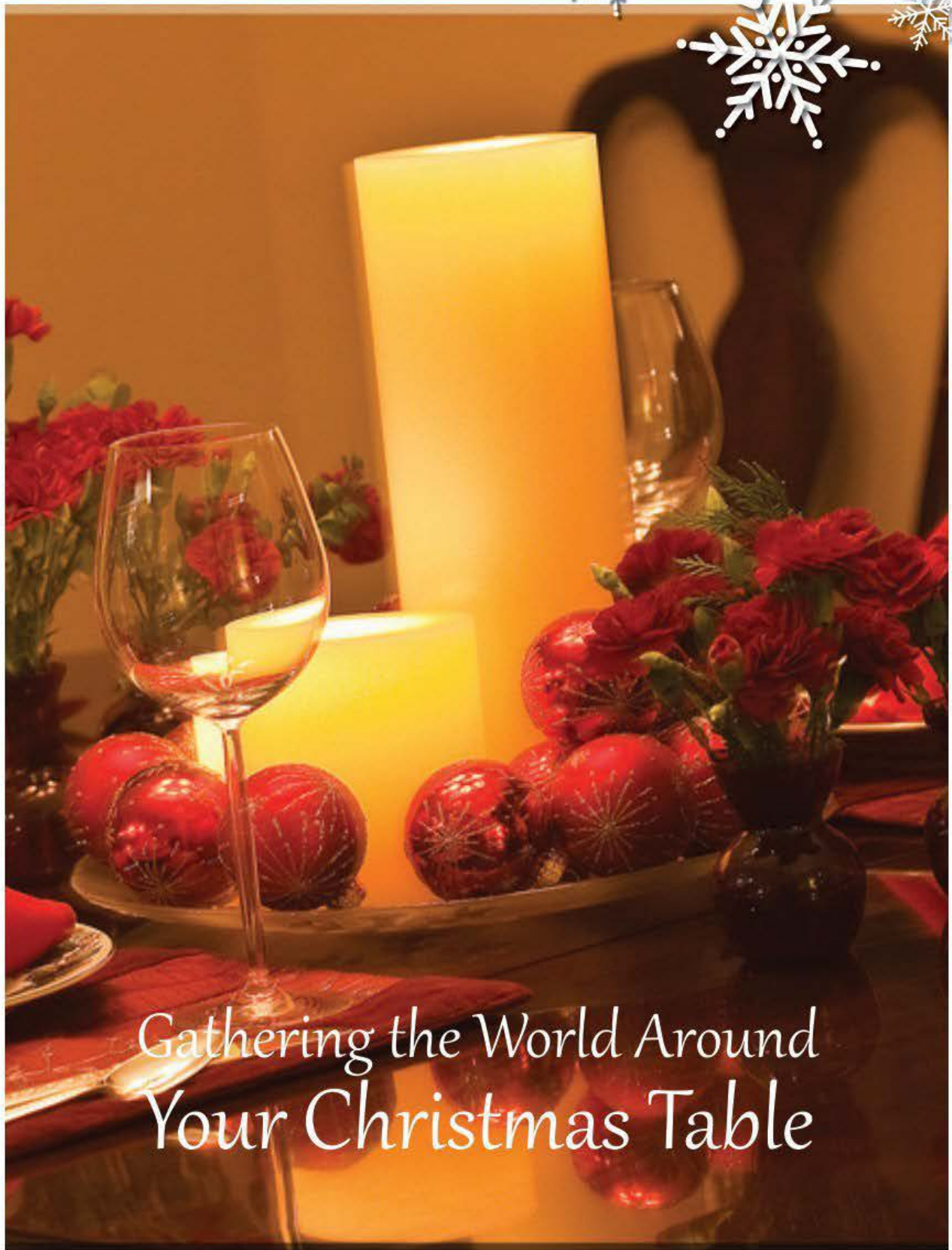
Gathering the World Around
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A collection of white, stylized snowflakes of various sizes and patterns scattered around the subtitle text.

A Free Christmas Cookbook
Compliments of

The logo for Knowledge Quest, featuring the word 'Knowledge' in a bold, black, sans-serif font above the word 'Quest' in a similar font. The letter 'Q' in 'Quest' is stylized to contain a globe with latitude and longitude lines. A green, glowing aura surrounds the globe and the 'Q'.

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Gathering the World Around
Your Christmas Table



Table of Contents

Tamales of Mexico (Simple Recipe)	5
Tamales of Mexico (Traditional Recipe)	7
Pavlova of New Zealand	8
Figgy Pudding of the UK	12
Baked Apples of Sweden	14
Rice Pudding of Sweden	15
Beurrée de Crème of Quebec, Canada	16
Sorrel Punch of Jamaica	17
Panforte of Italy	18
Yorkshire Pudding of the UK	20
Babinka of the Philippines	22
Lebkuchen of Germany	23
Kringle of Denmark	25
Santa Lucia Bread of Sweden	26
Stollen of Germany	28

Figgy Pudding, Stollen and Tamales



Dear Friends,

We are excited to share this collection of recipes - Figgy Pudding, Stollen and Tamales - with you! We hope that you will experience the flavors of the world this Christmas Season. Please feel free to share this Christmas cookbook with your friends and family. Gladly send them to this link - www.KnowledgeQuestMaps.com/Figgy-Pudding.html.

We wish you a very Merry Christmas! (Now bring us some Figgy Pudding!)

From all of us here at Knowledge Quest





Tamales of Mexico

Although tamales hail from the ancient Aztec civilization, when the need for portable and well-preserved food was a necessity, tamales have become a Christmas tradition in Mexico and many other Latino cultures. As the tamale-making process takes all day and requires many hands, it provides the perfect opportunity to come together and reconnect with family and friends during the holidays.

Ingredients

12-15 corn husks
¼ cup of shortening or lard
¼ cup of softened butter
2 cups of masa mix, Maseca brand
2 teaspoons baking powder
2 teaspoons salt
1 cup of lukewarm water
½ cup of shredded cheddar cheese

Directions

Sweet variation - add ½ cup of raisins instead of cheese and 2 tablespoons of cinnamon sugar to mixture before steaming.

Fill large pot with water and bring to a boil. Remove from heat and soak corn husks for 30 minutes to soften. Drain and dab dry on tea towel.

Use a stand or hand mixer to blend the shortening, butter and baking powder. Whip until fluffy.

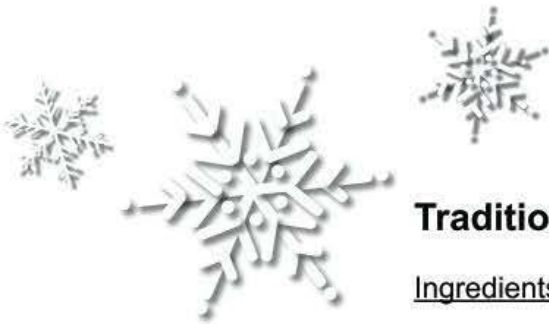
In a large bowl, mix together the masa mix, salt and warm water. Knead to form a soft dough. Add by small amounts to the shortening/butter mixture until all has been added and the mixture is smooth. Add cheese and fold in. Optional: mix in 1 can of corn for chunky texture.

Lay out a husk and add about ¼ to ⅓ of a cup of dough to the center and spread out. Fold the narrow end of the husk up to the center, then fold both sides together to enclose the filling. The sticky masa will form a seal. Pinch the wide top closed. Repeat with the remaining dough.

Steam the tamales for 1 hour. Let them cool a few minutes before serving. Serve with sour cream and salsa. Or, for a sweeter Christmas breakfast, follow sweet variation and top with just sour cream.

Figgy Pudding, Stollen and Tamales





Traditional Tamales of Mexico

Ingredients

2 pounds pork shoulder roast	1 tablespoons salt
Salt and pepper, to taste	2 bags dried corn husks, about 3 dozen
2 onions, peeled and sliced	4 cups masa mix
1 garlic bulb, cloves removed and peeled	1 tablespoon baking powder
4 ounces dried New Mexico chilies	2 teaspoons salt
2 ounces ancho chiles	4 cups reserved pork broth, warm
2 ounces pasilla chiles	1 cup pork lard
2 tablespoons cumin seed, toasted	

Directions

Season the pork shoulder all over with salt and pepper then brown in a large heavy pot over medium heat. Once browned on all sides, add enough water to cover the roast along with the 1 sliced onion and about 6 cloves of garlic. Cook until the meat is fork tender and comes apart with no resistance, about 2 hours. When done, remove the roast to a platter to cool, reserve the pork broth. Hand shred the meat and set aside.

To prepare the sauce, remove the tops of the dried chilies and shake out most of the seeds. Place the chilies in a large stockpot and cover them with water. Add the cumin, remaining sliced onion and garlic. Boil for 20 minutes until the chiles are very soft. Transfer the chiles to a blender using tongs and add a ladle full of the chile water (it is best to do this in batches.) Puree the chiles until smooth. Pass the pureed chiles through a strainer to remove the remaining seeds and skins. Pour the chili sauce into a large bowl and add salt, stir to incorporate. Taste to check seasonings, add more if necessary. Add the shredded pork to the bowl of chili sauce, and mix thoroughly. Refrigerate until ready to use.

Go through the dried cornhusks, separate them and discard the silk, be careful since the husks are fragile when dry. Soak them in a sink filled with hot water for 30 minutes to soften. In a deep bowl, combine the masa, baking powder, and salt. Pour the broth into the masa a little at a time, working it in with your fingers. In a small bowl, beat the pork lard until fluffy. Add it to the masa and beat until the dough has a spongy texture.

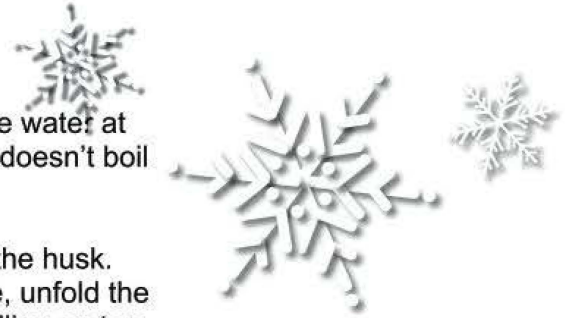
Rinse, drain, and dry the corn husks. Set them out on a sheet pan covered by a damp towel along with the bowls of masa dough and pork in chile sauce. Start with the largest husks because they are easier to roll. Lay the husk flat on a plate or in your hand with the smooth side up and the narrow end facing you. Spread a thin, even layer of masa over the surface of the husk with a tablespoon dipped in water. Do not use too much! Add about a tablespoon of the meat filling in the center of the masa. Fold the narrow end up to the center then fold both sides together to enclose the filling. The sticky masa will form a seal. Pinch the wide top closed.

Stand the tamales up in a large steamer or colander with the pinched end up. Load the steamer into a large pot filled with 2-inches of water. The water should not touch the tamales. Lay a

Figgy Pudding, Stollen and Tamales

damp cloth over the tamales and cover with lid. Keep the water at a low boil, checking periodically to make sure the water doesn't boil away. Steam the tamales for 2 hours.

The tamales are done when the inside pulls away from the husk. The tamale should be soft, firm and not mushy. To serve, unfold the husk and spoon about a tablespoon of remaining pork filling on top.



Pavlovas of New Zealand



After the Russian ballerina Anna Pavlova visited New Zealand in 1926, cooks and chefs captivated by her solo performance as the dying swan in Swan Lake, created for her by Michel Folklone in 1905, sought to honor her and the occasions of her visit with confections they created to capture her light and airy spirit onstage. Over the decades to follow, the refined and traditional Pavlova became a Christmas staple.



Pavlovas of New Zealand

Ingredients

Meringue:

1 1/2 teaspoons vanilla extract
1/2 teaspoon cream of tartar OR 2 teaspoons white wine vinegar
OR distilled white vinegar
1 1/2 Tbsp cornstarch
1 1/2 cups granulated sugar
6 large egg whites, preferably room temperature
Pinch salt

Topping:

4 cups fresh or frozen berries
1/4 cup sugar
Whipped Cream for topping

Directions

Place rack in the middle of the oven and preheat the oven to 275°. Line a large baking sheet with parchment paper or silicon liner. Pour the vanilla and vinegar (if using) into a small cup. Stir the cornstarch into the sugar in a small bowl.

In a large bowl of a stand mixer, fitted with the whisk attachment, whip the egg whites, cream of tartar (if using) and salt, starting on low, increasing slowly to medium speed until soft peaks or trails begin to form, about 2 to 3 minutes.

Increase speed to medium-high, slowly and gradually sprinkling in the sugar-cornstarch mixture. Mix for 2 minutes then slowly pour in the vanilla and vinegar (if you didn't use cream of tartar.) Increase speed and whip until meringue is glossy, and stiff peaks form when the whisk is lifted, about 4 to 5 minutes.

Pipe or spoon the meringue into 8-10 large round mounds that are 3 inches wide on the baking sheet lined with parchment paper or a silicon liner. With the back of a spoon, create an indentation in the middle of the mound for holding the filling once meringue is baked.

Place baking sheet in the oven. Reduce oven temperature to 250°F. Bake for 50-60 minutes, or until the meringues are crisp, dry to the touch on the outside, and white. Do not bake until tan-colored or cracked. The interiors should have a soft, marshmallow-like consistency. Check on meringues at least once during the baking time. If they appear to be taking on color or cracking, reduce temperature 25 degrees, and turn pan around.

Figgy Pudding, Stollen and Tamales



Pavlova, continued...

Gently lift meringues from the baking sheet and cool on a wire rack. Use right away or store meringues in a tightly sealed container at room temperature for up to a week.

Served topped with your favorite filling - lemon curd, raspberry or blueberry sauce (see below) and freshly whipped cream.

If you want to make a berry sauce, heat 4 cups of fresh or frozen berries in a medium saucepan with a quarter cup of sugar. Heat on medium heat, stirring once or twice, for about 5 to 10 minutes, depending on how much the berries are falling apart. Remove from heat and let cool.

Yield: Makes 8-10 pavlovas.

Kolaches of Czechoslovakia

This recipe has been passed down through my Grandmother Rosell's family

A sweet pastry dough holding a dollop of fruit, kolaches date as far back as the 1700s in eastern Europe and came to America with the Czechs who settled in Texas.

Dough

2 pkgs. dry yeast
1/2 cup sugar
1/4 cup warm water
2 teaspoons salt
1 tablespoon sugar
5 1/4 cups sifted flour
2 cups milk
2 egg yolks, slightly beaten
1/2 cup butter or oleo
1 cup flour sifted

Directions

Dissolve yeast in warm water. Add 1 tablespoon sugar and let stand. Heat milk in saucepan until pretty hot, almost scalding. Do not boil. Remove from heat and stir in butter or oleo and 1/2 cup sugar. Cool to lukewarm and add yeast mixture. In large bowl combine salt and 5 1/4 cups flour. Add the yeast and milk mixture to flour and mix. Mix in egg yolks. Mix in enough of last cup of flour for desired texture, not sticky. Knead on floured board until glossy smooth. Grease large bowl and place the dough in the bowl, turning to grease dough completely. Cover and let it rise in warm place until double in bulk. Roll out dough to about 1/2 inch thick and cut into individual kolaches with biscuit cutter. In the center, spoon in filling of your choice. Fold over and pinch to close. Place on greased pan so not quite touching. Brush with melted butter or oleo and let rise again covered until light to touch. Bake in 375 degree oven until brown, about 25 minutes. Remove and brush with melted butter again.



Poppy Seed Filling

- 1 1/2 cups milk
- 1 cup ground poppy seed
- 1 tablespoon flour
- 1 teaspoon vanilla
- 1 1/4 cups sugar
- 1 teaspoon butter or oleo

Heat milk and when it boils add sugar, flour and poppy seed, stirring vigorously. Cook over medium heat until mixture thickens. Remove from heat. Add butter or margarine and then add vanilla. Cool filling before adding to kolaches dough. Spoon about one teaspoon filling in each kolache.

Prune Filling

- 1 lb. pitted prunes
- 4 c. water
- 1/2 c. sugar
- Dash of nutmeg

Figgy Pudding, Stollen and Tamales



Kolaches, continued...

Boil prunes and water until soft. Add sugar and nutmeg. Simmer until thick. Cool completely.

Glaze

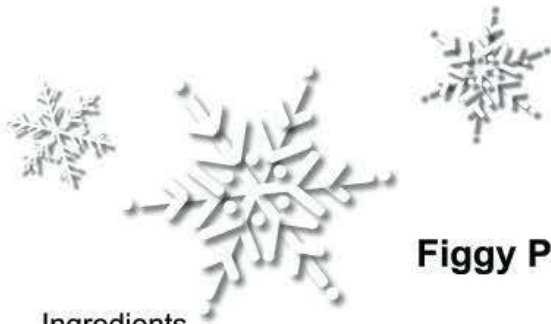
2 cups powdered sugar
1/2 teaspoon vanilla
2 tablespoons butter
4 tablespoons milk

Combine ingredients. Spoon over kolaches while still warm.

Figgy Puddings of the UK

Dating back as far as the 16th Century, Figgy Pudding is a Christmas staple generously shared with carolers throughout the UK during Christmastime. It was later immortalized in the cherished Christmas carol, "We Wish You A Merry Christmas." Now ... bring us some figgy pudding!





Figgy Pudding

Ingredients

1 1/2 cups chopped dried pitted dates
1/2 cup chopped dried figs
2 cups water
1 teaspoon baking soda
7 tablespoons butter, softened
1 cup sugar
2 eggs
2 1/2 cups self-rising flour
2 1/2-ounces dark chocolate, grated
Butter, for coating ramekins
Ice cream or whipped cream, for topping

Sauce

2 cups brown sugar
2 cups heavy cream
7-ounces, or 14 tablespoons, butter
Fresh figs, quartered, for garnish
Vanilla ice cream, optional
Whipped heavy cream, optional

Directions

Preheat oven to 350 degrees F.

Add the dates, figs and water to a medium saucepan and bring to boil over medium heat. Remove the pan from the heat and stir in the baking soda. Let cool for about 5 minutes, then add to a blender and puree.

Using a hand mixer, cream the butter and sugar in a large bowl. Add the eggs and beat well. Fold in the flour, the pureed date mixture and the grated chocolate. Pour the mixture into 4 buttered, 1-cup individual ramekins, filling halfway or slightly less. Place in the oven and bake for 20 to 25 minutes.

Prepare the sauce by stirring the sugar, cream and butter in a medium saucepan over low heat. Simmer until the sugar dissolves. Raise the heat and bring to a boil, then reduce the heat and simmer for 5 minutes more. Add the butter and stir until incorporated.

Remove the ramekins from the oven and let stand for 10 minutes. Serve directly in the ramekin or unmolded onto a small serving plate. Cut a cross on the top of the puddings for the sauce. Pour the sauce into the cross in the center of each pudding, then pour more sauce over the puddings and allow it to soak in slightly. Top with fresh figs and vanilla ice cream or whipped cream. Serve warm.



Figgy Pudding, Stollen and Tamales



Ugnsbakade Äpplen, or Baked Apples of Sweden

In every Swedish home, December 24th is marked with a Christmas smörgåsbord, a festive table spread with a battery of traditional Christmas dishes, of which baked apples is one. Like American office parties, Swedish business owners routinely treat their employees to a smörgåsbord in the weeks before Christmas.

Ingredients

6 granny smith apples
1/2 cup light Swedish syrup (or light corn syrup)
3 tbsp. butter
Freshly whipped cream
Optional: Chopped walnuts or pecans
Optional: Raspberries or lingonberries

Directions

Preheat oven to 425°. Peel and core apples leaving the bottom of the apples intact, so that you have a well. Place apples right side up in a medium baking dish. Drizzle with syrup, dot with butter, and sprinkle with nuts (optional). Bake, basting occasionally with pan juices, until soft, about 35 minutes. Serve warm with berries and freshly whipped cream.

Serves 6.



Risgrynspudding, or Rice Pudding of Sweden

At Christmas, Swedish rice pudding is served with a whole almond hidden within the sweetly spiced dish, and a year's worth of luck is promised to the happy one who finds it.

Ingredients

8 cups milk
1 1/4 cups arborio rice
1/3 cup sugar, plus 2 tbsp.
1 1/2 tsp. vanilla extract
2 cups fresh or frozen raspberries
1 1/2 cups heavy cream
Nutmeg

Directions

Place milk in a medium saucepan and bring to a boil over medium-high heat. Stir in rice and 1/3 cup of the sugar. Reduce heat to medium-low and simmer, stirring frequently, until rice is tender



Figgy Pudding, Stollen and Tamales

and most of liquid has been absorbed, about 45 minutes. Remove pudding from heat and stir in vanilla extract. Allow to cool.

Meanwhile, place berries in a food processor, add remaining 2 tbsp. of sugar, and purée until smooth. Set aside.

Just before serving, whip heavy cream. Fold cream into pudding and transfer into bowls. Spoon raspberry sauce around edge of pudding and sprinkle with nutmeg.

Serves 6.



Beurrée de Crème avec Sucre d'Érable (Cream-soaked White Bread) of Quebec, Canada

On the snowy eve of Christmas, the bundled-up city-dwellers of Quebec become nostalgic and find warmth indoors among family and friends, seeking the traditional comfort foods of Eastern Canada and their distant mother-country of France. Rich dishes, both savory and sweet, faintly originating from the French countryside, have been re-crafted to become Canada's own - warm and crusty Tourtière (pork pie) followed by the utterly simple but fabulously satisfying crunch of the sugar-topped cream soaked bread known as Beurrée de Crème avec Sucre d'Érable. The apron-clad hostess "is quick to clarify that she considers France only a distant relation, the source from which Quebec's culture trickled before it became a thriving independent river. 'We speak French, but we are not French,' she says with a sniff, and sinks her teeth into another spoonful of beurrée de crème."

Ingredients

3/4 cup heavy cream
4 thick slices of hearty white country bread
4 tbsp. coarsely grated maple sugar or crystallized sugar

Directions

Put cream into a medium bowl, and whisk until slightly thickened. Pour 1/4 cup of the cream over each slice of bread. Sprinkle 1 tbsp. of the maple sugar over the cream. Serve immediately.

Serves 4.





Sorrel Punch of Jamaica

Sorrel punch is a traditional Christmas beverage in the Caribbean. Dried hibiscus flowers — known as “sorrel” in Jamaica but not to be confused with the pungent green found in the states — can be purchased in most Caribbean or Latin markets. In West Africa the same flowers are known as roselle or bissap. Nigerians drink a similar beverage called zobo.

Ingredients

2 cups dried hibiscus flowers (sorrel)
¼ cup minced ginger
8 cups boiling water
1 to 1 ¼ cups sugar

Directions

Place hibiscus flowers and minced ginger in a large bowl and pour over the boiling water. Cover and let steep for several hours at room temperature.

Strain into a large pitcher and stir in sugar to taste. Serve well chilled. Makes about 1 1/2 quarts.

Figgy Pudding, Stollen and Tamales

Sorrel Punch, continued...

Variations

Add a few allspice berries or a stick of cinnamon to the steeping hibiscus and ginger if you like.

Use only 4 cups boiling water to steep. Add 4 cups of seltzer water after straining and chilling for a bubbly beverage.

Mix with a shot of rum and a garnish of lime for a nice cocktail.



Panforte of Italy

Panforte is a traditional Italian dessert containing fruits and nuts, and resembles fruitcake or Lebkuchen. It dates back as early as the 13th century in Siena, a town in Italy's Tuscany region. Documents from the year 1205 show that panforte was paid to the monks and nuns of a local monastery as a tax or tithe which was due on the seventh of February that year. There are references to the Crusaders carrying panforte, a durable confection, with them on their journeys, and aiding medieval city-dwellers in surviving sieges. Literally, panforte means "strong bread" which refers to the spicy flavor.

Ingredients

3 ounces semi-sweet chocolate, chopped
1 cup toasted and coarsely chopped hazelnuts
1 cup toasted and coarsely chopped almonds
1 cup candied citrus (lemon and/or orange peel)
1 teaspoon cinnamon
1/4 teaspoon allspice
1/2 cup all purpose flour
1 tablespoon unsweetened cocoa powder
2/3 cup white sugar
2/3 cup honey

Directions

Butter and line with parchment paper an 8-inch tart pan with removable sides. Alternatively, and for a more authentic look, line the pan with edible rice paper (available at Asian markets).

Melt the chocolate in a double-boiler or a stainless steel bowl placed over a saucepan of simmering water. Set aside. In a large bowl, combine the nuts, candied fruit, spices, flour, and cocoa powder.

In a saucepan, stir together the sugar and honey. Place the saucepan over medium heat and bring to a boil, stirring until sugar has dissolved. Using a candy thermometer, continue to boil the mixture over medium heat, without stirring, until the temperature reaches the soft ball stage, 240 degrees F.



Panforte, continued...

Remove from heat and stir the sugar/honey syrup and the melted chocolate into the chopped nut and fruit mixture. The mixture will stiffen once combined, so quickly transfer to the prepared pan. With damp hands, or the back of a large spoon, evenly spread the Panforte in the pan, smoothing the top.

Bake in a 300 degree F oven for about 30 - 35 minutes or until the surface has fine blisters. Remove from oven and place on a wire rack to cool. While the Panforte is still warm, remove the sides of the pan and generously dust the top of the cake with confectioners' sugar.

Once the cake has cooled completely, wrap it tightly in plastic wrap and store in a cool, dry place. When well wrapped, this cake will keep several months.

Serve cake in thin slices as it is quite rich.

Makes 1 - 8 inch cake.

Figgy Pudding, Stollen and Tamales



Yorkshire Pudding of the United Kingdom

Recipe from Aunt Debbie

Yorkshire Pudding, also known as batter or dripping pudding, is a dish named after Yorkshire, England, although there is no evidence it originated from there. When wheat flour became more common for making cakes and puddings, cooks in the north of England devised a means of making use of the fat that dropped into the dripping pan to cook a batter pudding while the meat roasted in the oven. A recipe for 'A dripping pudding' was first published in 1737 in The Whole Duty of a Woman. Similar instructions were published 10 years later in The Art of Cookery made Plain and Easy by Hannah Glasse under the title of 'Yorkshire pudding'. It was she who re-invented and renamed the original version. A 2008 ruling by the Royal Society of Chemistry has it that "A Yorkshire pudding isn't a Yorkshire pudding if it is less than four inches tall."

Ingredients

1 cup flour
1/2 teaspoon salt
1 cup milk
2 Tbsp melted butter
2 eggs, beaten
¼ cup of roast drippings (or melted butter)



Yorkshire Pudding, continued...

Directions

Sift together the flour and salt in a large bowl. Form a well in the center. Add the milk and melted butter and beat until fluffy. Add the eggs and beat until the batter is completely smooth and large bubbles rise to the surface. Use immediately or let sit for up to an hour.

Heat oven to 425°F. Add roast drippings to a 9x12-inch pyrex or ceramic casserole dish, coating the bottom of the dish. Heat the dish in the oven for 10 minutes.

(For a popover version you can use a popover pan or a muffin pan, putting at least a teaspoon of drippings in the bottom of each well, and place in oven for just a couple minutes.)

Carefully pour the batter into the pan (or the wells of muffin/popover pans, filling just 1/3 full), once the pan is hot. Cook for 15 minutes at 425°F, then reduce the heat to 350°F and cook for another 15 to 20 minutes, until puffy and golden brown.

Cut into squares and serve at once. Serves 6.

Bibingka of the Philippines (Gluten-Free)

During the Christmas season in the Philippine Islands, bibingka, a sweet and spongy rice cake, are traditionally sold outside churches. This native delicacy is related to the "misa de gallo" or the simbang gabi, the dawn mass celebrated for nine days before Christmas Day. Bibingka is also common as a street food, cooked in the traditional way, wrapped in banana leaves and cooked over live coals inside clay pots. The cakes are moist and mildly sweet and the sliced salted eggs and the grated coconut with sugar on top give them a distinctly delightful flavor and texture. The freshly-baked bibingka is spread with butter then served with additional niyog (grated coconut).

Ingredients

1 (13.5-ounce) can coconut milk	1 (16-ounce) box mochiko sweet rice flour*
1 (14-ounce) can sweetened condensed milk	1 cup packed brown sugar
1/2 cup butter, melted	1/4 cup wheat germ (or finely chopped almonds for a gluten-free recipe)
6 eggs	1 tablespoon vanilla extract
2 (12-ounce) jars macapuno coconut strings in heavy syrup*	Ground cinnamon

* Look for these specialty ingredients at a local Asian market, if you have one in your area.

Figgy Pudding, Stollen and Tamales



Bibingka, continued...

Directions

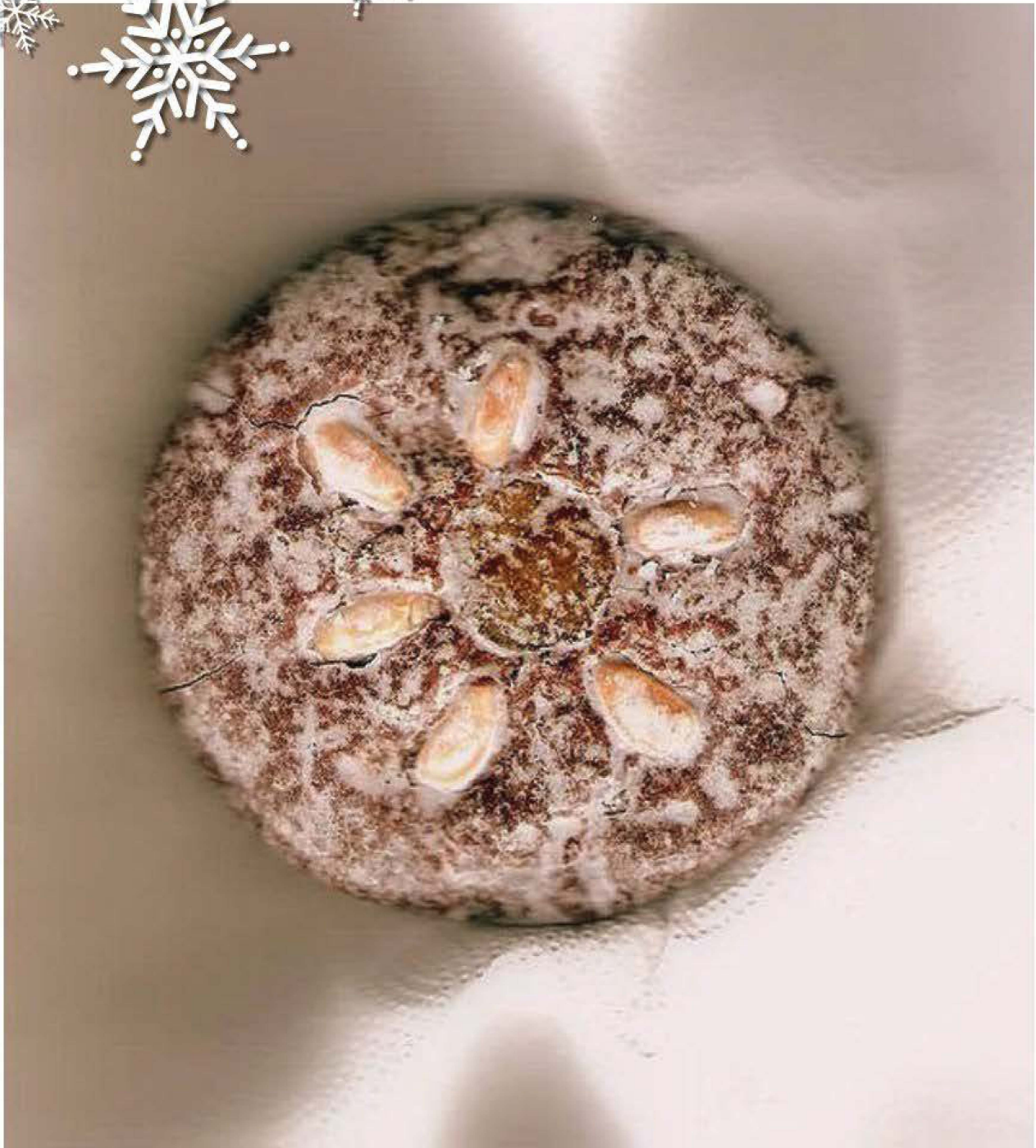
Preheat oven to 375°. Line a 13" x 18" baking/cookie sheet with parchment paper.

In a large mixing bowl, beat coconut milk, condensed milk, and melted butter until combined. Add eggs, one at a time, and beat until combined. Do the same with both jars of macapuno strings. Gradually beat in mochiko flour (do not pour all at once or it will get lumpy). Next add the brown sugar and wheat germ and mix well. Once you achieve an even consistency, add vanilla extract and beat until incorporated.

Pour batter onto the lined cookie sheet. Bake until lightly browned, about 45 minutes. Sprinkle cinnamon evenly over the cake. Continue to bake until golden brown and a toothpick inserted in the center comes out clean, between 2 and 15 minutes longer.

Remove from pan and let cool on the parchment paper. Once cooled, cut into to 2-inch squares. A pizza cutter works well.

Store in an airtight container at room temperature for 1 to 2 days or in the refrigerator for 1 to 2 weeks.



Lebkuchen of Germany

Lebkuchen (also known as Pfefferkuchen) is a traditional German Christmas treat, somewhat resembling gingerbread, but topped with blanched almonds. Lebkuchen were invented by medieval monks in Franconia, Germany during the 13th century. Bakers of lebkuchen were recorded as early as 1296 in Ulm, and 1395 in Nuremberg. Local history in Nuremberg relates that emperor Friedrich III held a Reichstag in 1487 and invited all the children of the city to a special

Figgy Pudding, Stollen and Tamales

Lebkuchen, continued...

festival where he presented Lebkuchen bearing his printed portrait to nearly four thousand children. Lebkuchen is also known as honey cake (Honigkuchen) or pepper cake (Pfefferkuchen). Traditionally, the cookies are usually quite large, up to four and a half inches in diameter.

Ingredients

1/2 cup honey
1/2 cup molasses
3/4 cup brown sugar
1 egg
1 tablespoon lemon juice
1 teaspoon grated lemon zest
2 3/4 cups flour
1/2 teaspoon baking soda
1 1/2 teaspoon cinnamon
1 teaspoon cloves
1/2 teaspoon allspice
1/2 teaspoon nutmeg
1/3 cup chopped candied orange or lemon peel
1/2 cup chopped almonds
Plus blanched whole almonds for garnish
1 cup sugar
1/2 cup water
1/2 teaspoon corn syrup
1/4 cup powdered sugar

Directions

In a small saucepan, bring the honey and molasses to a boil over high heat. Remove from heat and cool to room temperature.

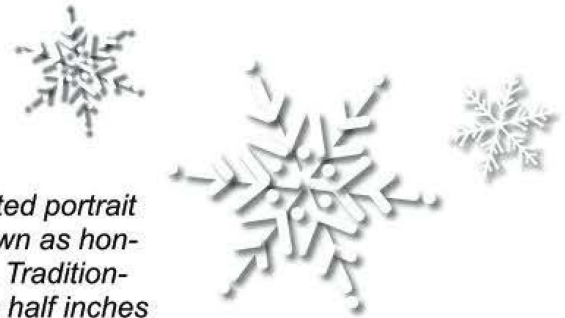
In a large bowl, combine the cooled honey and molasses mixture with the brown sugar, egg, lemon juice and lemon zest.

Sift together the flour, baking soda and spices. Stir the dry ingredients into the molasses mixture until thoroughly combined and then stir in the chopped candied peel and nuts.

Cover the dough and refrigerate overnight.

Before baking, heat the oven to 400 degrees. Make a glaze for the cookies by following these directions: In a small saucepan, combine the sugar, water and corn syrup over high heat until a candy thermometer inserted reads 230 degrees. Quickly stir in the powdered sugar and remove from heat. Set the glaze aside in a warm place.

Roll the chilled dough on a floured surface to a thickness of one-fourth inch. Cut the dough into rectangles approximately 3 inches long and 2 inches wide.





Lebkuchen, continued...

Place the cookies at least 1 inch apart on a greased baking sheet. Place 1 blanched almond in the center of each cookie, then bake for 10 to 12 minutes. Brush the cookies with a thin coating of the glaze while still warm, then cool the cookies on a rack. Store the cookies in an airtight container for a week.

Makes three dozen cookies.

Kringle of Denmark

Recipe from Grandma Treumer

Since my grandmother was a true Dane and an amazing cook (just saying'), we grew up with the tradition of baking and serving Danish Kringle every Christmas morning. In all my 40-something years, I don't think I have ever gotten through a Christmas morning without enjoying this family favorite! Danish Kringle, is truly a favorite treat of the Danes and only made for very special occasions, such as Christmas morning or other such special days. There is a folk tale surrounding the pastry that goes something like this...

Lars Larson, was on his deathbed in an upstairs bedroom. His doctor had said Lars would last for only a matter of hours. Lars woke from a deep sleep and sniffed. His wife must have just returned from the bakery, and the aroma of freshly baked kringles bought a spark to Lars. He whispered, "If I could just have a taste of kringle before I die, it would make my dying a little sweeter." He mustered every ounce of strength and got out of bed. Slowly he made his way downstairs and into the kitchen. there he spied two kringles on the counter. Just as he was reaching out to take a piece, his wife swatted his hand away. "Stop that," she said. "We're saving these for the funeral."

Ingredients

Crust:

1 cup flour
½ cup butter or margarine
1 teaspoon cold water

Puff:

1 cup water
½ butter or margarine
1 cup flour
3 eggs
½ teaspoon almond extract



Figgy Pudding, Stollen and Tamales

Kringle, continued...

Frosting:

1 cup powdered sugar
1 tablespoon butter
1 tablespoon cream
½ teaspoon almond extract

Directions

Preheat oven to 350 degrees.

For crust, add flour and pats of butter to bowl. Using pastry blender, blend flour and butter until it resembles coarse cornmeal. Add cold water and blend with fork until it begins to stick together and form a ball.

Divide crust into two parts and press down with fingers onto cookie sheet into two strips (approximately 3 inches wide by 15 to 18 inches long). Crust strips will be thin. If sticky, put flour on fingers.

Moving onto “puff” portion of recipe, add 1 cup of water to sauce pan along with ½ cup of butter or margarine on medium heat. When boiling, remove pan from the stove. Add 1 cup flour (just dump in and stir quickly until smooth. Next, stir in 3 eggs, one at a time. Beat well after each egg. Add ½ teaspoon of almond extract. Spread this mixture on the two pie crust strips. Bake 50 minutes until puffed up and golden brown like a cream puff. It will flatten as it cools.

Mix the powdered sugar, butter and cream until frosting consistency. Add almond extract and frost the Kringle.

Saffranstöd of Sweden (Santa Lucia Bread)

Recipe from Aunt Gladys

St. Lucia was an Italian saint who has been “adopted” by the Swedes. She was martyred for her devotion to the poor. It is said that she appeared during a famine in Sweden during the Middle Ages carrying food to the farmers across Lake Vänneren. St. Lucia represents light to the people of Sweden during the very dark time of winter. In Sweden, the sun is not up very long in the wintertime. In fact, in the northern part of the country, it doesn’t come up at all. This holiday celebrates the fact that the days will now get longer.

To honor and celebrate St. Lucia, Sweden’s patron saint, a special ceremony is held on December 13th. On the morning of the 13th, the oldest daughter dresses in a special long white dress with a red ribbon around her waist. She wears white socks, but no shoes, or is barefoot. A wreath made out of evergreen boughs is placed upon her head. The wreath has 6 - 8 candles on it. In modern day celebrations, the candles are usually battery powered light bulbs instead of real candles. The oldest daughter serves coffee and special saffron bread, known as Santa Lucia Bread, to the rest of the family.





Saffranstöd, continued...

Ingredients

8 cups flour
2 ½ cups of lukewarm milk
2 packages of yeast
1 egg
1 teaspoon of saffron (or cardamon)
1 cup melted butter
1 ½ cups of sugar
¼ teaspoon of salt
1 cup of raisins (optional)
ground almonds (optional)

Directions

Preheat oven to 375 degrees for loaves or 425 degrees for buns

Dissolve yeast in ½ cup of lukewarm milk. Mix remaining milk, saffron, sugar, salt, egg, butter and small amount of flour together. Add yeast mixture and remaining flour. Beat with wooden spoon until smooth and firm. Sprinkle with flour and cover with a towel. Let rise until doubled in size (approximately 2 hours). Turn out on floured board and knead until smooth. Divide into portions - make a braided loaf shaped into a wreath or individual buns. Place on greased



Saffranstöd, continued...

baking sheets; cover and rise. Brush with slightly beaten egg. Sprinkle with sugar, ground almonds and raisins. Bake for 15-20 minutes for loaves (375 degrees) or 5-10 minutes for buns (425 degrees).

Stollen of Germany

Historians have traced Christollen, Christ's stollen, back to about the year 1400 from the town of Dresden, Germany. The first stollen consisted of only flour, oats and water, as regulated by church doctrine during Advent, but without butter and milk (and sugar), it was quite tasteless. Ernst of Saxony and his brother Albrecht requested of the Pope lift the ban on butter and milk during the Advent season. The Pope, in what has become known as the famous "butter letter," stated that milk and butter could be used to bake stollen, with a clear conscience and God's blessing, for a nominal fee. :) Originally stollen was called Striezel or Struzel, referring to its shape, and was said to represent the baby Jesus wrapped in swaddling clothes.

Around 1560, it became a tradition for the bakers of Dresden to present the King with two 36-pound stollens as a Christmas gift. It took 8 master bakers and 8 journeymen to successfully carry the loaves to the castle. This custom continued for nearly 200 years. Then, in the year 1730, Prince Augustus the Strong asked the Baker's Guild of Dresden to bake a giant stollen for his farewell party for the army. The finished stollen was a true masterpiece, weighing in at nearly 2 tons and feeding over 24,000 troops.

To commemorate this event, a Stollenfest is held each December in Dresden. The bread for the modern-day Stollenfest weighs approximately 2 tons and measures over 4 meters long. Each year the massive stollen bread is paraded through the city center, then sliced and sold to the public, with the proceeds supporting several local charities. Although there is a basic recipe for making the original Dresden Christollen, each chef, each village and each home baker has their own secret recipe passed down from generation to generation. There are probably as many recipes for stollen as there are bakers who bake it. The commercial recipe for Dresden stollen is closely guarded and licensed to ensure quality and authenticity.

Ingredients

1/2 cup raisins
1/2 cup dried currants
1 cup diced candied citrus peel
1/2 cup candied cranberries
1/2 cup brandy
4 to 5 cups flour, divided
2 packages active dry yeast
1/2 cup sugar, divided
1/2 cup milk
1 teaspoon salt
1/2 teaspoon vanilla
2 eggs, at room temperature



Stollen, continued...

1/2 cup butter, softened
1 (7 oz.) package marzipan
Melted butter
1/4 cup powdered sugar

Directions

Heat the oven to 375 degrees.

In a medium bowl, combine the raisins, currants, candied peel and candied cranberries. Pour the brandy over the fruit and let sit for 1 hour. Drain, reserving the brandy. Pat the fruit dry with paper towels, return to a clean bowl and toss with 2 tablespoons of the flour.

In the bowl of a stand mixer or other large bowl, sprinkle the yeast over 1/4 cup lukewarm water and stir until dissolved. Stir in 1 teaspoon of the sugar. Let sit about 5 minutes, until the yeast begins to bubble.

In a small saucepan over medium heat, heat the milk, salt and remaining sugar until just lukewarm. Add the milk mixture, vanilla extract and eggs to the yeast mixture and beat with the mixer or by hand with a whisk until incorporated. Beat in the reserved brandy. Add 2 cups of the flour and beat until smooth. Cut the butter into small pieces and beat in. Beat in just enough of the remaining flour until the dough forms a ball.



Stollen, continued...

Turn the dough out onto a lightly floured surface and knead until smooth and elastic, approximately 8-10 minutes. Flatten the dough out, then knead in the candied fruit, adding flour to the board as necessary.

Shape the dough into a ball and place the dough into a buttered glass bowl. Turn the dough buttered side up and cover with a tea towel. Allow the dough to rise until doubled in bulk, about 2 hours.

Punch down the dough and divide into two equal parts. Set one half aside. Roll the other half into a 12-by-8-inch oval. Brush with melted butter.

Divide the marzipan into quarters and roll each quarter into a 12-inch rope. Place two of the ropes alongside each other along the length of the rolled-out dough, leaving a 2 inch space between the two ropes in the center of the rolled-out dough. Fold the long side of the dough over to the center of the oval. Fold over the other long side so that it overlaps the center by about 1 inch, pressing down gently but firmly. Place the finished loaf on a parchment or silicon-lined cookie sheet. Brush with melted butter. Repeat with the remaining dough.

Allow the two loaves to rise until each has doubled in size. Bake about 30 to 40 minutes until golden brown. Dust loaves with powdered sugar.

Optional: One cup coarsely chopped dried fruits may be substituted for the candied fruit. Cover the dried fruit with boiling water and let sit at room temperature for 8 to 12 hours. Drain and use in place of candied fruit. This bread freezes nicely for up to 6 months. If freezing stollen, do not sprinkle with confectioners' sugar. To serve, first thaw the bread, then bake on a baking sheet in a preheated 375 degree oven for 7 to 10 minutes. Just before serving, sprinkle with confectioners' sugar.

Merry Christmas
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