



Kringel (Malle Kollom)

8 pods (½ tsp)	Cardamom seed, crushed
1 envelope (2 ½ tbs)	Dry yeast
1 c	Hot water (not boiling)
¾ c	Sugar
1 ts	Salt
3	Eggs
1	Egg yolk
½ cup (¼ lb)	Butter at room temperature
4 cups	Flour
1 cup	Raisins or other dried fruit

- Dissolve yeast in water in a large mixer bowl, add cardamom, salt, eggs, yolk, butter and ½ the flour (2 cups).
- Mix at medium speed for 10 min., scraping the sides and bottom of the bowl frequently.
- Using a wooden spoon, stir in the remaining flour and raisins or other dried fruit. Scrape the sides of the bowl clean.
- Cover with a cloth and let rise in a warm place for 1½ hr, until about double in volume.
- Stir down with a wooden spoon, 25 turns. Cover tightly with plastic wrap and let rise overnight in the refrigerator.
- Shape into 2 loaves or a pretzel (“kringel”), place on a buttered or sprayed baking sheet, let rise for ½ hr in a warm place.
- Preheat oven to 350°F. Decorate the top, as desired. Bake for about 30 min., testing with a pick for doneness.



Kringel (Miralda Talviste)

1 ½ c	Scalded Milk
1 ½ stick (6 oz.)	Butter (unsalted)
1 c	Sugar
½ tsp.	Salt
1 envelope (½ tsp)	Dry yeast
½ stick	Raisins
½ tsp.	Cardamom
1	Egg yolk
	Saffron
5 c	Flour
3 tsp	Lemon juice and rind (scraped)

- Pour milk over butter add saffron and cardamom. Rest.
- Stir in yeast, egg yolk, lemon juice and rind.
- Add flour with small portions. Mix.
- Add raisins with flour, so the raisins would not sink on bottom of dough
- About half of flour need to knead into dough..
- Cover with cloth and let it rise about 30 min.
- Bake in 350 F oven till kringel is honey color (about 45 min)
- Decorate the top with nuts and pearl sugar.

Kringel

(Ilme Raudsepp)

1 ½ c	Scalded milk
Fat pinch	Saffron threads
1 ½ tbs	Yeast
1/3 c	Warm water
¾ c	Sugar
1 ½ tsp	Salt
1 tsp	Almond extract
3	Eggs
1 ½ sticks	Butter melted
6 ¾ - 7 ½ c	Flour
	Dried cranberries, pearl sugar almonds



Prepare as the previous Kringel (Miralda T.).
Bake 350 for 25 min. Makes one kringel and one loaf)



Kringel

(Zoja Vaga)

1 ½ c	Scalded milk
¾ lb	Butter (unsalted)
1 c	Sugar
1 tsp.	Salt
1 tbl	Dry yeast
¼ c	Water (warm)
1c	Raisins
12 pod	Cardamom
4	Egg yolk
	Saffron
5-6 c	Flour
	Lemon rind (grated)

- Pour milk over butter add saffron and cardamom. Let it cool to room temperature.
- Dissolve yeast in water in a large mixer bowl
- Whip butter and sugar.
- Stir yeast, egg yolk, lemon rind into milk mixture.
- Add flour with small portions. Mix.
- Add raisins with flour, so the raisins would not sink on bottom of dough
- About half of flour need to knead into dough.
- Knead in whipped butter mixture.
- Cover with cloth and let it rise about 30 min.
- Bake in 350 F oven till kringel is honey color (about 45 min)



Kringel

(Janne Sepp)

For Dough:

2 c	Milk
1 stick (4 oz.)	Butter or margarine
1	Egg
½ cup	Sugar
1 tsp	Salt
1 tbl	Cardamom
5-6 cups	Flour

Filling:

1 stick (4 oz.)	Butter (unsalted) at room temperature
1/3 cup	Sugar (brown)
2 tbl	Cinnamon
½ cup	Raisins (optional)

- Warm up milk and melt butter or margarine in it.
- Dissolve yeast with 3 tbl warm milk in big bowl.
- Beat the egg slightly.
- Add milk-butter mixture, sugar, egg, salt and cardamom in yeast.
- Add flour with portions and mix. You need to start to knead in halfway. Knead the dough till the ball forms.
- Cover with towel and let it rise in warm place for 30-40 min.
- Roll dough out.
- Spread soft butter evenly over the dough. Sprinkle with sugar-cinnamon mixture and raisins if you like.
- Roll into tight roll. Form kringel shape (pretzel shape), with sharp knife cut slits on top.
- Let it rise about 30 min.
- Bake with 375 F oven for 5min., turn heat down to 350 F and bake another 35-40 min.
- Brush top with orange juice (¼ c) and honey (2 spl) mixture. Let cool down under towel.

Saffron Bread

(Ilo Berger)

Prep time: 30 min./ rising time: 2 hr.

Baking time 30-40 min

1 ½ ts	Saffron
¾ c	Scalded milk
¼ c	Warm water (110-115F)
1 pkg	Active dry east
½ c	Sugar
1 tsp	Salt
½ c	Soft butter or margarine
3	Eggs
5-5 ½ c	Sifted flour
½ c	Raisins
½ c	Ground almonds
1	Egg white, beaten slightly
	Slivered almonds, sugar

- Soak saffron in scalded milk until milk is lukewarm, strain.
- Measure warm water into bowl(cool to lukewarm for compressed yeast); sprinkle or crumble in yeast, stir to dissolve.
- Add lukewarm milk, sugar salt, butter or margarine, eggs, and 2 c. Of flour.
- Mix until smooth.
- Add raisins, almonds, and 3 c of flour, mix until smooth.
- Knead on floured board until soft and pliable. Place in greased bowl; turn over to grease both sides
- Cover; let rise in warm place (85 F), away from draft, about 1 ½ hours or until double in bulk. Punch down. Divide two-thirds of dough into 3 part.
- Roll each piece of dough into a 14-inch strip. Braid the 3 strips on greased cookie sheet; pinch ends together and tuck under. Divide remaining third of dough into 3 parts; roll each into a 10-inch strip. Braid strips together.
- Make an indentation down center of long braid. Lay small braid on top of large braid.
- Fasten with wooden picks. Brush with egg white; sprinkle with almonds and sugar. Let rise in warm place (85 F), away from draft, 30 –40 min. Or until almost double in bulk.
- Bake at 350 F, 30-40 min. Cool on wire rack.