

## CHRISTMAS ANISE BREAD

2 ½ cups milk ( 2 ½ cup warm water + half cup milk powder)

6 Tbsp. butter or margarine

4 Tbsp. sugar

2 tsp. salt

4 tsp. anise seeds

½ tsp. mace

½ tsp. nutmeg

2 tsp. grated lemon peel

2 tsp. grated orange peel

7 cups high gluten bread flour ( whole wheat flour can be substituted for part of the flour)

2 Tbsp. Saf yeast

1 Tbsp. dough enhancer



Place milk (or water) and melted butter, in the Bosch Bowl equipped with the dough hook. Add 4 cups of flour and the remaining dry ingredients on top. Knead on speed 1 for 15 sec. If using a Universal Plus turn up to speed 2 and add remaining flour until the side of the bowl are starting to clean. Let knead 5 -8 min. to develop the gluten and your dough is stretchy. Shape the loaves in 2 loaf pans and let rise for 30 min. in a warm oven. Turn the oven up to 375 degrees F. and bake for 35 min. until done.

Remove from pans and let cool on cooling racks.

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