

A Special Bread Recipe to Bake in Preparation for Easter

Close to the fulfillment of His first coming, the Lord traveled to the Mount of Olives. He passed through Bethphage (“the house of figs”), and then through Bethany (“the house of dates”). At one city, the fig tree dried up and at the other, a very precious liquid was used to anoint Him. After the breaking of bread, He continued up to the Mount of Olives. In an attempt to remember this progression, I serve a double ring bread. I don’t have a way to combine olives with bread so the center is to be filled in (after baking) with a tall container of olives.

If you have a favorite bread dough recipe that works for cinnamon rolls, it’s familiarity would likely serve you well. A sweet dough that contains eggs works best for me. A couple of recipes are included here. The first’s original title is **Overnight Buns** which was passed to me from my mom who had it from her mom. (Note: Original measurements in U.S. Tablespoons and teaspoons are larger than British Imperial measurements. If using imperial measurements, you can compensate by adding just a little more to the T and tsp measurements.)

Ingredients

1/2 pkg yeast (1 tsp)
1 tsp sugar
1 egg
2 c. warm water (472 ml)
1/3 c. shortening (75 g margarine)
1/3c. sugar (75 g)
1 tsp salt
3 cups of blended flours (plain) (628 g)

Method

Begin mixing ingredients around 5 p.m. Let the first 2 ingredients stand in 1 c. (236 ml) of warm water. In a separate bowl, combine the remainder of the water with sugar, salt, and eggs. After 10-15 minutes combine both, add half the flour, then add the shortening. When these are well mixed, flour is added until the consistency is right. Knead well and let it rise three times. Form into shapes, leave uncovered and let rise overnight. Bake at 400°(gas mark 6) for 20 minutes around 6:00 a. m. Yield: 1 ring

EGG BREAD Recipe

(for Breadmaking Machines)

This recipe makes enough for **one double ring**. Follow the instructions for your bread machine, selecting the “**dough only**” choice. When the dough is completely mixed, it is best to put it in a warm place and allow it to rise a couple of times before forming the rings and allowing to rise for the last time.

Combine beaten egg with water or milk so the liquid volume is 11 fl. ounces (1/3 liter). Then add the following ingredients to the bread pan:

3 cups of combined flours (628 g)
3 Tbsp butter (42 g)
2 Tbsp Sugar
1 ½ tsp salt
2 ½ tsp yeast

The Fig Filling and The Date Filling

- For the **fig filling**, you will need about 10 ounces (284 g) of cut-up figs and about 2 Tbsp. of lemon juice.
- For the **date filling**, you will need about 8 ounces (227 g) of dates and 2 Tbsp. lemon juice.

For each kind of filling, use a blender or food processor to prepare a stiff paste with the added lemon juice and water (if necessary). Heating in the microwave is recommended to smooth the consistency. Or put the filling in the top of a double-boiler and use a potato masher to smooth the mixture as you warm it on the stove. The cut-up fruit and about 2 tablespoons of lemon juice will interact as they are heated to blend and form a desirable paste for spreading. Once the paste achieves the ability to spread smoothly, cool before putting it onto the dough.

Shaping the Bread Dough into Rings: The bread dough is divided in two pieces and stretched out. One piece will need to be longer for the outside ring. The inside ring (shorter piece) is filled with a date paste and rolled up-similar to the preparation of cinnamon rolls. Once it is placed around the center, it is important to pinch the ends together to form a snug ring. The outside ring is to be filled with a fig paste which is rolled and placed right next to the date one. It must be allowed to rise. (Remember to place an oiled glass or small metal container on the baking pan/sheet to form a space for the container of olives that will be put in the center before serving.) When ready, a preheated oven of about 375°(gas mark 5) evenly bakes the bread. Remove it from the oven when the crust begins to

turn golden.

We hope you all have a Happy Easter! Mrs. A. J. Heilman