

# Norwegian Christmas Bread

Yield: 40 min  
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/norwegian-christmas-bread-recipe>

## Ingredients:

- 3 1/2 cups milk
- 1/2 cup softened butter
- 3/4 cup granulated sugar
- 1 teaspoon ground cardamom
- 2 large eggs beaten
- 10 cups flour all-purpose, plus 1 cup for kneading
- 1 tablespoon salt
- 5 teaspoons active dry yeast
- 1/2 cup raisins plumped dark
- 1/2 cup raisins plumped light
- 1/2 cup candied orange peel
- 3 tablespoons candied lemon peel

## Nutrition:

1. Calories: 180 calories
2. Carbohydrate: 31 grams
3. Cholesterol: 20 milligrams
4. Fat: 3.5 grams
5. Fiber: 1 grams
6. Protein: 5 grams
7. SaturatedFat: 2 grams
8. Sodium: 210 milligrams
9. Sugar: 7 grams

---

Thank you for visiting our website. Hope you enjoy Norwegian Christmas Bread above. You can see more 18+ norwegian christmas bread recipe Delight in these amazing recipes! to get more great cooking ideas.