



Chilean Christmas Bread

This moist and dense bread is perfect with Cola de Mono (Eggnog) or a nice cup of tea or coffee. When I first made this recipe and I put a piece in my mouth, it took me back to my childhood years. Hope you enjoy it as much as I did.

2 cups flour
1 cup milk
1 teaspoon baking powder
100 grams glazed cherries (Razz Cherries from Trader Joe's)
1 teaspoon anis extract (or Brandy, or Cognac)
1 cup flour (to mix with dried fruit)
1 cup sugar
1 cup sultanas (or Currants) and chopped almonds (mixed)
1/2 cup glaze fruit (like more cherries or any fruit you want)
2 eggs
115 grams butter
grated rind 1 lemon
1 tsp of ground anis seed

1. Sift flour.
2. Cut butter into pieces.
3. Cream butter and sugar, add eggs and mix well.
4. Add sultanas and almonds, glaze fruit, lemon rind, vanilla, cherries, & anis extract (or Brandy or Cognac), ground anis seed to flour.
5. Mix well and pour into a buttered mould.
6. Bake at 150 celcius for 1 1/2 hours.