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BUBBLE BREAD

- 1 Cup Milk, Scalded
- 1/2 Cup Shortening
- 1/2 Cup Sugar
- 1 Teaspoon Salt
- 1 Envelope Yeast
- 2 Eggs, Beaten
- 3 1/2 Cups Flour
- 1 Cup Sugar
- 2 Teaspoons Cinnamon
- 1 Cup Raisins
- 1 Cup Finely Chopped Nuts
- 1/2 Cup Melted Butter

DIRECTIONS

1. Combine milk, shortening, 1/2 cup sugar, and salt.
2. Cool to lukewarm.
3. Add yeast and stir to dissolve.
4. Stir in eggs.
5. Add flour, mixing well.
6. Knead for 10 minutes on a lightly floured surface.
7. Place in a greased bowl, turning to coat.
8. Let rise for 1 1/2 hours.
9. Combine 1 cup sugar, cinnamon, raisins and nuts. Set aside.
10. Punch down dough and roll into 1 1/2 inch rolls.
11. Dip in melted butter and roll in sugar mixture.
12. Place rolls in staggered layers in a well greased 10 inch tube pan.
13. Sprinkle the additional sugar mixture between each roll while arranging.
14. Pour remaining butter over all.
15. Let rise for 1 hour.
16. Bake in a 350 degree oven for 45 to 50 minutes.
17. Invert on a serving platter.