



Christmas Recipes
from
Montreat
Presbyterian Church

Friday, Jan. 8, 2021

We still have a few more wonderful recipes to share with you. Plenty of time to practice before next Christmas.

**Christmas Bread
by Gill Campbell**

*I was introduced to the Greek Christmas bread (Christopsomo) by my sister Martha in 1975. She had found the recipe in *The Sunset Bread Book* sometime earlier. She came to visit us from San Francisco to see her new niece Letitia while we were living in San Antonio Texas. It was so good and fun to make, I started to make it. This has grown to become my Christmas gift to friends and family wherever we have lived.*

I have adapted the recipe by dividing it into fifths. I make a simple cross without cherries or walnuts.

Gill's Christmas Bread

CHRISTOPOMO (Greek Christmas Bread)

Identified by a symbolic cross on top, Christopomo is a large golden Greek yeast loaf rich with eggs. It is excellent served warm, the anise-scented slices spread with sweet or regular butter; and it's equally as good later when toasted and served with honey.

- 2 packages yeast, active dry or compressed*
- ½ cup warm water (lukewarm for compressed yeast)*
- ½ cup milk, scalded and cooled*
- 1 cup (½ lb.) butter or margarine, melted and cooled to lukewarm*
- 4 eggs, slightly beaten*
- ¾ cup sugar*
- 2 teaspoons crushed anise seed*
- 1 teaspoon salt*
- 7 cups unsifted regular all-purpose flour*
- 9 candied cherries or walnut halves*
- 1 egg white, slightly beaten*

Blend yeast with warm water and let stand until softened, about 5 minutes. Combine in a large bowl the yeast mixture, milk, butter, eggs, sugar, anise seed, and salt; blend thoroughly. Gradually beat in the flour.

Turn dough onto a lightly floured board and knead for 10 minutes or until dough is smooth and elastic. Place in a large greased bowl (the one in which you mixed the bread dough), turning so surface is coated with the fat. Cover and let rise in a warm place for about 2 hours or until almost doubled in size.

Punch dough down and pinch off two pieces, each 3 inches in diameter, and set aside. Knead remaining dough on unfloured board to make a smooth ball. Place on a greased baking sheet and flatten into a 9 to 10-inch round.

Shape each of the 3-inch balls into a 15-inch-long rope by rolling on an unfloured board under the palm of your hand. Cut a 5-inch-long slash into each end of the two ropes. Cross ropes on the center of the round loaf; *do not press down*. Curl slashed sections away from center of each rope (see photograph). Place a candied cherry or walnut



Lightly arrange two ropes of dough on Greek Christmas loaf; curl slashed ends inward.



Dough strips atop baked loaf resemble one form of Christian cross. Bread is mildly sweet.

half in each curl and one in the center of the cross. Brush the loaf with the beaten egg white. Cover loaf lightly and set in a warm place. Let rise for about 1 hour or until almost doubled in size.

Bake in a moderate oven (350°) for 45 minutes or until a thin wooden skewer inserted in center of loaf comes out clean. Serve hot, or let cool on wire rack. Cut in wedges or slices. To reheat, wrap bread in foil and place in a moderate oven (350°) for 40 minutes. Makes 1 large loaf.

Gill Campbell



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