

So Easter is over and aside from the “parent holidays” we all have a little break. Considering all of the hustle and bustle of holiday get togethers, I have to admit that this year went pretty well.

Early morning church service, Easter egg hunt at my Dad’s house along with a delicious feast. A fun family get together. I hope that all of you had a great holiday as well.

Now, you are probably curious how my cheesecake Easter baskets went and the answer is very well! My mom (Stef) came up with an easy way to use the leftovers also. Just remove the cheesecakes from the muffin wrappers and line a round casserole dish with them. Top with cherry pie filling and repeat the layering. Then garnish with whipped topping.

My other assignment for the holiday dinner was to make the rolls. My bread making skills are still a little raw, so I have to give myself credit, my breads thus far have turned out pretty darn good!

For my roll of choice I made Tweibak, a traditional German bread roll, that as you may remember, is served quite frequently with Verenika. Yum! These rolls are really easy to make, just a little time consuming. I made two batches and on my second batch I substituted about 3 1/2 cups of whole wheat flour and mixed it with about 3 1/2 cups white flour for a little different flavor, which worked out very well. Delicious!

I hope you all enjoy them as much as my family did.

Tweibak

4 cups milk, scalded and cooled to lukewarm

3 pkg yeast

4 tsp sugar

4 tsp salt

1 cup melted lard or oleo

5-7 cups flour

Scald milk and cool to lukewarm. Dissolve yeast packages in luke warm milk. Add sugar and salt. Add lard or oleo and mix well. Mix in 4 cups sifted flour; keep adding flour and knead on a board until a soft and smooth dough is formed. Let rise in a warm place until doubled. Punch dough down once and let rise again.

Pinch off dough in small chucks about the size of a walnut and place on a cookie sheet in pairs, one on top of another. A slightly smaller ball should be used for the top. Press the top ball firmly into the bottom ball by inserting your thumb into the middle of the upper ball. Let rise on the cookie sheet 30-45 minutes. Bake at 400 degrees until desired brownness (about 7-8 minutes).