

## Bohemian Hoska

**T**O beaten egg, add sugar and butter creamed. Beat until light. Add milk which has been scalded and cooled, stir well, then add yeast which has been previously dissolved in lukewarm water, and two cups of sifted flour, to make a thin batter. Beat until smooth. Cover and let rise until light—about one hour. Add almonds, citron and raisins well-floured, the rest of the flour, or enough to make a soft dough, and lastly, the salt. Knead well. Cover and set aside in warm place, free from draught, to rise until double in bulk—about one and one-half hours. Divide into three parts. Make three braids, place in well-greased pan, one on top of the other. Let rise thirty minutes. Brush with egg, diluted with water. Bake in moderate oven forty-five to fifty minutes. While hot, ice with plain frosting.

See recipe for plain frosting, page 31.

*Only sweet dreams after a Bread-and-Milk supper.*

- 1 cake  
**FLEISCHMANN'S  
YEAST**
- $\frac{1}{4}$  cup lukewarm water
- 2 cups milk, scalded and cooled
- $\frac{1}{2}$  cup sugar
- $\frac{1}{2}$  cup citron cut fine
- $\frac{1}{3}$  cup butter
- 1 egg
- $\frac{1}{2}$  teaspoonful salt
- $\frac{1}{2}$  cup raisins
- $\frac{1}{2}$  cup almonds chopped

