

## סחל תיב

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Bethlehem in Hebrew is two words: beth (house) and lehem (bread). Bethlehem literally means "House of Bread."

"But you, O Bethlehem Ephrathah, who are too little to be among the clans of Judah, from you shall come forth for me one who is to be ruler in Israel, whose coming forth is from of old, from ancient days."

Micah 5:2

"And Joseph also went up from Galilee, from the town of Nazareth, to Judea, to the city of David, which is called

Bethlehem, because he was of the house and lineage of David, to be registered with Mary, his betrothed, who was with child. And while they were there, the time came for her to give birth." Luke 2:4-6

"Jesus said to them, 'I am the bread of life; whoever comes to me shall not hunger, and whoever believes in me shall never thirst.' " John 6:35

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## WHOLE WHEAT BREAD

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### Ingredients

6-7 cups white whole wheat flour	2 tablespoons fresh lemon juice
1½ tablespoons instant yeast	(about 1 lemon)
1½ cups warm water (130°F)	¼ cup oil
1 cup milk	¼ cup honey

### Directions

Combine 4 c. flour and yeast and stir well.  
Add lemon juice to milk and stir.  
Pour lemon/milk mixture and warm water into flour mixture and stir until all flour has been moistened.  
Allow dough to sit for 15 minutes (it should begin to bubble/rise – this is called the sponge)  
Add oil, honey and salt and stir until well blended.  
Add remaining flour ½ c. at a time until dough forms ball and cleans side of the bowl.  
Knead 4-5 minutes with a stand mixer or 10 minutes by hand.  
Divide dough into 2 portions. Shape into two loaves and place in greased bread pans.  
Let the dough rise in a warm place until almost double; usually about one hour. Bake in 350° oven for 35 minutes, or until top and sides are nicely browned. Remove from pans immediately and allow to cool on cooling racks.

## BRAIDED CINNAMON BREAD

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### Dough

1 package active dry yeast (or 2 ¼ tsp)  
2 Tablespoons warm water  
¾ cup scalded milk  
¼ cup butter  
¼ cup sugar  
1 teaspoon salt  
1 egg  
3 cups flour  
butter and sugar for brushing over top

### Filling

¼ cup butter, softened  
½ cup sugar  
1 ½ teaspoons cinnamon  
¼ teaspoon nutmeg

### Icing Drizzle

1 cup powdered sugar  
¼ teaspoon vanilla  
1 Tablespoon milk

Sprinkle yeast on warm water. Pour hot milk over ¼ cup butter, ¼ cup sugar and salt. Cool.  
Combine cooled milk, yeast liquid, egg and 1½ cup flour. Continue adding remaining flour until dough is not sticky.  
Knead dough for 5-10 minutes by hand (less time if using a stand mixer.)  
Place dough in a glass or ceramic bowl, cover, and allow to rise in a warm place for one hour. Punch down dough and let rise again for another hour.  
Combine ½ c sugar with cinnamon and nutmeg in small bowl.  
Divide dough into 3 parts.  
Roll each part into a 12" x 7" rectangle, then brush with butter and sprinkle with sugar mix. Be sure to leave an edge without butter and sugar along three sides so you can pinch the dough together after rolling. Roll up each part into a long rope and pinch the edges to create seams. Be sure to pinch the ends closed too. If the dough is somewhat dry you can wet your fingers a little to help the seams stick better.  
Braid the three ropes of cinnamon dough together. Place braid on parchment on a baking sheet. Brush top with soft butter and sprinkle with sugar. Let braid rise for 30 minutes. Bake at 350° for 30 minutes. Cool bread on rack. Blend icing ingredients, adding milk if necessary until it is drizzling consistency.  
Place cooled bread on serving tray, and drizzle icing over top.