

## Swedish Nut Bread

1 package active dry yeast  
½ cup firmly packed dark brown sugar  
1 large well-beaten egg  
1 teaspoon salt  
4 to 4½ cups all-purpose flour  
3 tablespoons walnut oil  
4 tablespoons melted unsalted butter  
2 tablespoons melted butter for brushing tops  
¼ cup bulgar  
1¾ cups chopped walnuts

In a bowl of a stand mixer equipped with a dough hook, dissolve the yeast in 1 cup of lukewarm water and stir in the brown sugar until dissolved. Let stand for 15 minutes, until it begins to foam. In the meanwhile, cook the bulgar in 1 cup of boiling water, stirring frequently until the water is absorbed and the bulgar has softened (about 10-12 minutes). Into the yeast mixture, whisk in the beaten egg, the salt, the cooked bulgar, the melted butter, and the walnut oil, until well combined.

Place the bowl on its stand. With the mixer on low speed, add the flour ½ cup at a time, incorporating it fully before adding another ½ cup. After you've added 2 cups of flour, stir in the chopped walnuts. Continue adding the remaining flour, using only enough to create an elastic dough. This process should take about 8 minutes. Remove the dough from the bowl and knead by hand for a few minutes until the dough is a smooth ball. (If you don't have a stand mixer, this whole process could be done by hand.)

Butter a large bowl and roll the dough to coat all sides thoroughly. Cover with plastic wrap, and let rise in a warm place for 1 hour or until the dough has doubled in bulk. Punch the dough down, cover it again, and let it rise for about 35 minutes or until doubled.

Butter two 8½- by 5-inch baking pans. Remove the dough to a very lightly floured surface and cut in half. Flatten each half into a rectangle about the size of the pans. Fold half of the rectangle toward the center, then fold over the other half, as if folding a letter. Press the folds together and roll over so that the seam side is down. Fit each piece into the pans. If the dough is too long for the pans, fold the ends under, as well. Loosely cover and let rise for 30 minutes, until nearly doubled in bulk.

Set a rack in the middle of the oven and preheat to 375°. Brush the top of each loaf with melted butter and once again halfway through the baking process. Bake the loaves for 30-35 minutes, until they are golden brown and sound hollow when tapped on the bottom. Remove the loaves to a rack. Brush all over the loaves with melted butter and wrap each loaf in paper towels to keep the crust soft.

When cooled, slice the bread and spread generously with cream cheese, placing sliced stuffed olives decoratively on each slice.