# Breads

## Quick Breads

### Breads
- Banana Bread, Kona 71
- Banana-Nut Bread 71
- Brown Bread, Steamed 71
- California Polka-dot Bread 71
- Corn Bread, Perfect 73
- Corn-bread Sticks 73
- Corn Sticks, Double 75
- Cranberry-Orange Bread 71
- Date Loaves, Midget 70
- Fruit Bread 70
- Nut Loaf, Best 70
- Orange-Nut Bread 71
- Poppy Seed-Cheese Loaf 70
- Spoon Bread 70

### Biscuits 77-78
- Baking-powder Biscuits 78
- Variations 78
- Biscuits Supreme 77
- Pecan Rolls, Quick 78

### Coffeeecakes
- Blueberry Buckle 73
- Cocoa Ripple Ring 72
- Coffeecake 72
- Cranberry Kuchen 72
- Kaffee Kuchen 73
- Spicy Raisin Coffeeecake 72
- Sugar 'n Spice Coffeeecake 72

### Doughnuts
- Best Cake Doughnuts 82
- Raised Doughnuts 82

### Dumplings
- Easy Dumplings 78
- Fluffy Dumplings 78

### Fritters
- Apple Fritters 73
- Corn Fritters 73

### Muffins 74-76
- Bacon Cornettes 74
- Banana-Bran Muffins 75
- Best-ever Muffins 74
- Variations 76
- Coffeeecake Muffins 76
- Double-apple Fantans 76
- Ginger Muffins 76
- How to make 74
- Oatmeal Muffins 75
- Orange Crunch Muffins 75
- Sesame-Cheese Muffins 76

### Mush, Fried Corn-meal 81

### Pancakes 79-80

### Popovers 76

### Swedish Timbale Cases 76

### Waffles 80-81

### Yeast breads

#### How to make 83-84

### Bread
- Apricot Ladder Loaf 88
- Bread Sticks 93
- Cardamom Braid 88
- Cinnamon Coffee Crescents 88
- Cinnamon Swirl Loaf 84
- Country-garden Loaf 88
- French Bread 86
- Herb Bread 87
- Oatmeal Bread 86
- Raisin Loaves, Glazed 87
- Rye Bread, Swedish 86
- Sugarplum Loaves 87
- White Bread, Perfect 85
- Whole-wheat Bread 85

### Coffeeecakes 94
- English Tea Ring 94
- Golden Bubble Ring 94
- Streusel Coffeeecake 94
- Thumbprint Coffeeecake 94

### Rolls 89-93
- Butterhorns 91
- Hard Rolls 93
- Hot Cross Buns 92
- Kolache 92
- Orange Bowknots 90
- Plain Roll Dough 90
- Butter Flakes 90
- Butterscotch Rolls 90
- Cinnamon Rolls 90
- Cloverleaf Rolls 90
- Orange Rolls 91
- Parker House Rolls 91
- Potato Rolls 91
- Refrigerator Rolls, Bran 93
- Refrigerator White Rolls 92
- Whole-wheat Rolls 93

### Sandwiches
- Cheese, Egg Sandwiches 96
- Club Sandwiches 97
- Corned-beef Sandwiches 97
- Deviled-ham Bunwiches 96
- Ham Sandwiches 96, 97
- Jigsaw Sandwiches 98
- Meat Sandwiches 96
- Pinwheel Sandwiches 98
- Ribbon Sandwiches 98
- Rolled Sandwiches 98
- Salad Sandwich Tower 97
- Sandwich Loaf, Frosted 98
- Sea-food Sandwiches 96
- Spring Sandwich Puff 97
- Submarine Sandwiches 97
- Teatime Sandwiches 98
- Teen-burger 97
- Tuna Burgers, Broiler 97
- Wiener Doubles 97

### Toast
- Cinnamon Toast 82
- French Toast 82
- Melba Toast 82
- Milk Toast 82
Big, beautiful loaves of homemade bread—what a delicious treat! It’s a preview of 135 good recipes to come!
Breads

Quick breads—they’re easy, fast to mix—are leavened with baking powder, soda, steam, or air, rather than yeast. Here you’ll find biscuits and muffins, popovers, nut breads and steamed breads, coffee cakes and corn bread, spoon breads, griddle cakes and waffles. Most quick breads are served hot, with plenty of butter!

Nut breads are the exception—most taste better if stored at least a day. The flavors mellow and the loaf slices easier.

When bread comes from the oven, turn out of pan and cool on a rack. Place the thoroughly cooled bread in airtight container—or wrap in foil or clear plastic wrap. A crack down the center of a nut loaf is no mistake—it’s typical.

Nut-bread sandwiches take to simple fillings: soft butter or margarine, softened cream cheese, jam or jelly.

Best Nut Loaf

3 cups sifted all-purpose flour
¼ cup sugar
3½ teaspoons baking powder
1½ teaspoons salt
1 beaten egg
1½ cups milk
2 tablespoons salad oil or melted shortening
½ cup broken walnuts

OVEN 350°

Sift the dry ingredients together. Combine egg, milk, and salad oil; add to dry ingredients, mixing well. Stir in nuts. Turn into greased 9½x5x3-inch loaf pan. Bake in moderate oven (350°) about 1 hour or till done. Remove from pan; cool on rack.

Poppy Seed-Cheese Loaf

Combine 3¾ cups packaged biscuit mix, 1½ cups shredded sharp process American cheese, and 1 tablespoon poppy seed. Add 1 beaten egg and 1½ cups milk. Mix just to blend. Beat vigorously 1 minute.

Turn into well-greased 9½x5x3-inch loaf pan. Sprinkle with additional poppy seed. Bake at 350° for 50 to 60 minutes or till done. Remove from pan; cool.

Fruit Bread

2 cups sifted all-purpose flour
¼ cup sugar
3 teaspoons baking powder
½ teaspoon salt
2 beaten eggs
1 cup milk
3 tablespoons salad oil or melted shortening
¼ cup diced candied citron
¼ cup currants
2 tablespoons finely diced candied cherries
2 tablespoons diced candied lemon peel
½ cup chopped walnuts

OVEN 350°

Sift together flour, sugar, baking powder, and salt. Combine eggs, milk, and salad oil; add to flour mixture, beating well (about ½ minute). Stir in fruits and nuts. Turn into greased 9½x5x3-inch loaf pan. Bake in moderate oven (350°) about 50 minutes or till done. Remove from pan and cool on rack.

Midget Date Loaves

8 ounces pitted dates, cut up
2 tablespoons shortening
1 tablespoon grated orange peel
½ cup orange juice
1 beaten egg
2 cups sifted all-purpose flour
¼ cup sugar
1 teaspoon baking powder
1 teaspoon soda
½ teaspoon salt
½ cup chopped walnuts

OVEN 325°

Pour ½ cup boiling water over dates and shortening; cool to room temperature. Add orange peel and juice; stir in egg. Sift together dry ingredients; add to mixture; stir just till mixed. Stir in nuts. Turn batter into 4 greased 4½x2½-inch loaf pans.* Bake at 325° for 40 to 45 minutes.

*Or, bake in 8½x4½x2½-inch pan 1 hour.
Banana-Nut Bread

- ½ cup shortening
- ½ cup sugar
- 2 eggs
- 1½ cups sifted all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon soda
- ½ teaspoon salt
- 1 cup mashed ripe banana
- ½ cup chopped walnuts

OVEN 350°F

Cream together shortening and sugar; add eggs and beat well. Sift together dry ingredients; add to creamed mixture alternately with banana, blending well after each addition. Stir in nuts. Pour into well-greased 9½x4½x2½-inch loaf pan. Bake in moderate oven (350°F) 40 to 45 minutes or till done. Remove from pan; cool on rack.

Kona Banana Bread

- ½ cup shortening
- 1 cup sugar
- 2 eggs
- ¾ cup mashed ripe banana
- 1⅛ cups sifted cake flour
- ¼ teaspoon soda
- ½ teaspoon salt

OVEN 350°F

Cream shortening and sugar until light. Add eggs, one at a time, beating well after each. Stir in banana. Sift together dry ingredients; add to banana mixture. Mix till well blended. Pour into greased 9x9x2-inch pan. Bake at 350°F 30 to 35 minutes. Cut in squares.

California Polka-dot Bread

- 1½ cups seedless raisins
- 1½ cups water
- 1 slightly beaten egg
- 1 cup brown sugar
- 2 tablespoons salad oil
- 1 tablespoon grated orange peel
- 2½ cups sifted all-purpose flour
- 1 teaspoon salt
- 2 teaspoons baking powder
- ½ teaspoon soda

OVEN 325°F

Combine raisins and water; bring to boiling. Cool to room temperature. Mix next 4 ingredients. Stir in raisin mixture. Sift together dry ingredients; add, beating well. Pour into greased 8½x4½x2½-inch loaf pan. Bake at 325°F about 60 minutes or till done.

Orange-Nut Bread

- 2¼ cups sifted all-purpose flour
- ½ cup sugar
- 2¼ teaspoons baking powder
- ¾ teaspoon salt
- ¾ teaspoon soda
- ¾ cup chopped California walnuts
- 1 tablespoon grated orange peel
- 1 beaten egg
- ¾ cup orange juice
- 2 tablespoons salad oil

OVEN 350°F

Sift together dry ingredients; stir in nuts and orange peel. Combine egg, orange juice, and salad oil; add to dry ingredients, stirring just till moistened.

Pour into greased 8½x4½x2½-inch loaf pan. Bake in moderate oven (350°F) 55 minutes or till done. Remove from pan; cool.

Cranberry-Orange Bread

OVEN 350°F

Sift 2 cups sifted all-purpose flour with ½ cup sugar, 1½ teaspoons baking powder, 1 teaspoon salt, and ½ teaspoon soda. Stir in 1 cup coarsely cut cranberries, ½ cup chopped California walnuts, and 1 teaspoon grated orange peel.

Combine 1 beaten egg, ¾ cup orange juice, and 2 tablespoons salad oil. Add to dry ingredients, stirring just till moistened.

Bake in greased 9½x4½x2½-inch loaf pan in moderate oven (350°F) 50 minutes or till done. Remove from pan and cool.

Steamed Brown Bread

- 1 cup sifted all-purpose white flour
- 1 teaspoon baking powder
- 1 teaspoon soda
- 1 teaspoon salt
- 1 cup corn meal
- 1 cup stirred graham or whole-wheat flour
- ¾ cup dark molasses
- 2 cups buttermilk or sour milk
- 1 cup seedless raisins

OVEN 450°F

Sift white flour with baking powder, soda, and salt; add corn meal and graham flour. Add remaining ingredients; beat well.

Half-fill 3 greased 1-pound coffee cans or five 1-pound baking-powder cans; cover tightly; steam 3 hours on rack in covered pan, using small amount of boiling water.

Uncover cans; place in very hot oven (450°F) 5 minutes; remove bread from cans.
Coffeecake

\[ \frac{1}{4} \text{ cup salad oil or melted shortening} \]
\[ 1 \text{ beaten egg} \]
\[ \frac{1}{2} \text{ cup milk} \]
\[ 1 \frac{1}{2} \text{ cups sifted all-purpose flour} \]
\[ \frac{1}{4} \text{ cup sugar} \]
\[ 2 \text{ teaspoons baking powder} \]
\[ \frac{1}{2} \text{ teaspoon salt} \]
\[ 1 \text{ recipe Topping} \] 

Combine salad oil, egg, and milk. Sift together dry ingredients; add to milk mixture; mix well. Pour into greased 9x9x2-inch pan.

**Topping:** Combine \( \frac{1}{4} \text{ cup brown sugar} \), 1 tablespoon flour, 1 teaspoon cinnamon, 1 tablespoon melted butter, and \( \frac{1}{2} \text{ cup broken nuts} \); sprinkle over batter.

Bake in moderate oven (375°F) about 25 minutes or till done. Serve warm.

Sugar ’n Spice Coffeecake

\[ \text{OVEN 375°F} \]

Combine 2 1/2 cups sifted all-purpose flour, 2 cups brown sugar, 1/2 teaspoon salt, and 2 1/2 cups shortening; mix till crumbly. Reserve 1/2 cup of the mixture.

To remaining crumbs, add 2 teaspoons baking powder, 1/2 teaspoon soda, 1/2 teaspoon each cinnamon and nutmeg; mix thoroughly.

Add 1 cup sour milk and 2 beaten eggs. Mix well. Pour into 2 waxed-paper-lined 8x8x2-inch baking pans; sprinkle with reserved crumbs. Bake in moderate oven (375°F) 25 to 30 minutes. Serve warm.

Cranberry Kuchen

\[ 1 \text{ well-beaten egg} \]
\[ \frac{1}{2} \text{ cup sugar} \]
\[ \frac{1}{2} \text{ cup milk} \]
\[ 2 \text{ tablespoons salad oil} \]
\[ 1 \text{ cup sifted all-purpose flour} \]
\[ 2 \text{ teaspoons baking powder} \]
\[ \frac{1}{4} \text{ teaspoon salt} \]
\[ \frac{3}{4} \text{ pound (2 cups) cranberries} \]
\[ 1 \text{ recipe Crumb Topper} \] 

Combine egg, sugar, milk, and salad oil. Sift dry ingredients; add to egg mixture. Mix well. Turn into greased 8x8x2-inch pan.

Put cranberries through food chopper, using coarse blade; sprinkle over batter. Sprinkle Crumb Topper over cake. Bake at 375°F 25 to 30 minutes or till done. Serve warm.

**Crumb Topper:** Mix 3/4 cup flour, 1/2 cup sugar. Cut in 3 tablespoons butter.

Spicy Raisin Coffeecake

\[ \frac{1}{2} \text{ cup butter or margarine} \]
\[ 1 \text{ cup sugar} \]
\[ 2 \text{ eggs} \]
\[ 1 \text{ teaspoon vanilla} \]
\[ 1 \text{ cup dairy sour cream} \]
\[ 2 \text{ cups sifted all-purpose flour} \]
\[ 1 \frac{1}{2} \text{ teaspoons baking powder} \]
\[ 1 \text{ teaspoon soda} \]
\[ \frac{1}{4} \text{ teaspoon salt} \]

\[ 1 \text{ cup broken walnuts} \]
\[ \frac{1}{2} \text{ cup sugar} \]
\[ 1 \text{ teaspoon cinnamon} \]
\[ 1 \frac{1}{2} \text{ cups seedless raisins} \] 

OVEN 350°F

Cream together butter and 1 cup sugar till fluffy. Add eggs and vanilla; beat well. Blend in sour cream. Sift together next 4 ingredients; stir into creamed mixture; mix well. Spread half the batter in greased 9x9x2-inch pan. Mix nuts, 1/2 cup sugar, and cinnamon; sprinkle half over batter. Sprinkle raisins over. Spoon on remaining batter. Top with remaining nut mixture. Bake in moderate oven (350°F) about 40 minutes. Cut in squares. Serve warm.

Cocoa Ripple Ring

\[ \frac{1}{2} \text{ cup shortening} \]
\[ \frac{3}{4} \text{ cup sugar} \]
\[ 2 \text{ eggs} \]
\[ 1 \frac{1}{2} \text{ cups sifted all-purpose flour} \]
\[ \frac{3}{4} \text{ teaspoon salt} \]
\[ 2 \text{ teaspoons baking powder} \]
\[ \frac{3}{4} \text{ cup milk} \]

\[ \frac{1}{4} \text{ cup instant cocoa (dry)*} \]
\[ \frac{1}{4} \text{ cup broken California walnuts} \]
\[ 3 \text{ tablespoons butter} \] 

OVEN 350°F

Cream together shortening, sugar, and eggs till light and fluffy. Sift together flour, salt, and baking powder. Add to creamed mixture alternately with milk, beating well after each addition. Spoon 1/2 of the batter into well-greased 6 1/2-cup ring mold or 9x9x2-inch pan.

Mix instant cocoa and nuts; sprinkle half over batter in pan; dot with half the butter. Repeat layers, ending with batter. Bake at 350°F for 35 minutes or till done. Let stand 5 minutes; turn out of mold. Serve warm.

*Or use 2 tablespoons regular cocoa (dry) plus 1/4 cup sugar with the nuts.
Kaffeekuchen

1/2 cup softened butter or margarine
1 cup sugar
2 egg yolks
1 1/2 cups sifted all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup milk
2 stiff-beaten egg whites
1 recipe Topper

Cream butter and sugar; beat in egg yolks. Sift dry ingredients; add alternately with milk, a little at a time, beating after each addition. Fold in egg whites. Pour into greased 9x9x2-inch pan. Sprinkle Topper over. Bake at 350° about 30 minutes. Serve warm.

Topper: Mix 1/2 cup all-purpose flour and 1/4 cup brown sugar; cut in 2 tablespoons butter or margarine till crumbly.

Blueberry Buckle

1/2 cup shortening
1/2 cup sugar
1 well-beaten egg
2 cups sifted all-purpose flour
1 1/2 teaspoons baking powder
1 1/4 teaspoons salt
1 1/2 cups milk
2 cups fresh blueberries

Cinnamon Crumbs

Thoroughly cream shortening and sugar; add egg and mix well. Sift flour, baking powder, and salt; add to creamed mixture alternately with milk. Pour into well-greased 1 1/2 x 7 x 1 1/2-inch pan. Top with blueberries. Sprinkle Cinnamon Crumbs over berries. Bake at 350° 45 to 50 minutes. Cut in squares. Serve warm. Makes 8 to 10 servings.

Cinnamon Crumbs: Mix 1/2 cup sugar, 1/2 cup sifted all-purpose flour, 1/2 teaspoon cinnamon. Cut in 1/4 cup butter till crumbly.

Perfect Corn Bread

1 cup sifted all-purpose flour
1/4 cup sugar
4 teaspoons baking powder
3/4 teaspoon salt
1 cup yellow corn meal
2 eggs
1 cup milk
1/4 cup soft shortening

OVEN 425°

Sift flour with sugar, baking powder, and salt; stir in corn meal. Add eggs, milk, and shortening. Beat with rotary or electric beater till just smooth, about 1 minute. (Do not overbeat.) Pour into greased 9x9x2-inch pan. Bake in hot oven (425°) 20 to 25 minutes.

Corn-bread Sticks: Spoon batter into greased corn-stick pans, filling 2/5 full. Bake in hot oven (425°) 12 to 15 minutes or till done.

Corn Fritters

Drain 2 cups cut, fresh corn (6 ears), reserving liquid. (Cut off just the tips of kernels, then scrape cobs.) Or use one 1-pound can whole kernel corn, drained. Add enough milk to liquid to measure 1 cup.

Sift together 1 1/2 cups sifted all-purpose flour, 2 teaspoons baking powder, and 3/4 teaspoon salt. Combine 1 beaten egg, milk mixture, and corn. Add to dry ingredients. Mix just till flour is moistened.


Spoon Bread

OVEN 325°

Cook 1 cup corn meal and 2 cups milk till the consistency of mush. Remove from heat; add 1 teaspoon salt, 1 teaspoon baking powder, 2 tablespoons salad oil or melted shortening, and 1 cup milk.

Add 3 well-beaten egg yolks; fold in 3 stiff-beaten egg whites.

Bake in greased 2-quart casserole in slow oven (325°) about 1 hour. Spoon into warm dishes; top with butter. Makes 6 servings.

Apple Fritters

1 1/2 cups sifted all-purpose flour
1 tablespoon sugar
2 teaspoons baking powder
1/2 teaspoon salt
2 beaten eggs
3/4 cup milk
1 tablespoon salad oil
3 cups small matchstick strips of apple

Sift dry ingredients together. Blend eggs, milk, and salad oil; add dry ingredients all at once and mix just till moistened. Stir in apple strips.

Drop from tablespoon into deep, hot fat (375°). Fry till puffy and golden, 3 to 4 minutes; turn once. Drain on paper towels. While warm, sprinkle with confectioners' sugar. Serve at once. Makes 3 dozen.
Muffins

With a few strokes of the mixing spoon, muffins are ready for the oven! They can be dainty or jumbo size, plain or fancy. Serve warm and pass the butter. Delicious!

The secret for light tender muffins: Stir only a few strokes—the batter should look lumpy. The most common muffin methods are “standard” and “biscuit” methods.

“Standard” method: Sift dry ingredients into bowl; make well in center. Combine egg, milk, and salad oil or melted shortening. (Cool melted shortening slightly.) Add to dry ingredients all at once. Stir quickly only till dry ingredients are moistened.

“Biscuit” method: Cut solid shortening into sifted dry ingredients (as for biscuits) till pieces are the size of small peas. Beat egg till thick and foamy; stir in milk; add to flour mixture.

To avoid overstirring, use spoon to push flour lightly from edge of bowl toward center, turning bowl slowly. Go once around bowl; then chop straight through mixture several times with spoon to combine ingredients further (without stirring). Stir just enough to dampen all the flour.

Perfect muffins are light and tender, with rough, shiny, golden brown crust.

If batter is beaten till smooth, muffins will be tough, with peaks on top, dull crusts, and uneven, tunnelled texture.

When muffins have to wait, tip to one side in pan to prevent steaming crusts; keep warm.

To reheat muffins, wrap in foil and heat in hot oven (400°) 15 to 20 minutes.

Best-ever Muffins

1 ¾ cups sifted enriched flour
2 tablespoons sugar
2 ½ teaspoons baking powder
¾ teaspoon salt
1 well-beaten egg
¾ cup milk
½ cup salad oil or melted shortening

Standard method: Sift dry ingredients into mixing bowl; make well in center. Combine egg, milk, and salad oil. Add all at once to dry ingredients. Stir quickly only till dry ingredients are moistened. Fill greased muffin pans or paper bake cups 2/3 full. Bake at 400° about 25 minutes. Makes about 12.

Best-ever Muffin Variations

Blueberry Muffins: Prepare the Best-ever Muffins batter using ¼ cup sugar. Then, gently stir 1 cup fresh or well-drained frozen blueberries into muffin batter.

Raisin, Nut, or Date Muffins: Add ½ to ¾ cup seedless raisins, broken nuts, or coarsely cut dates. Stir quickly into batter.

Cranberry-cube Muffins: Prepare batter; fill muffin pans ⅔ full. Cut 1 cup canned jelly cranberry sauce in ⅛-inch cubes; sprinkle over batter. Spoon in remaining batter.

Jelly Muffins: Top batter in each muffin pan with 1 teaspoon tart jelly before baking.

Cheese-Caraway Muffins: Prepare batter using Biscuit method. Add 1 cup shredded sharp process cheese and ½ to 1 teaspoon caraway seed to flour-shortening mixture.

Sour-milk Muffins: Substitute ¾ cup sour milk or buttermilk for sweet milk. Add ¼ teaspoon soda and reduce baking powder to 1 teaspoon. Sift soda with dry ingredients.

Bacon Cornettes

10 to 12 slices bacon, diced
1 cup sifted enriched flour
¾ cup sugar
4 teaspoons baking powder
¾ teaspoon salt
1 cup yellow corn meal
2 eggs
1 cup milk
¾ cup salad oil

OVEN 425°

Oatmeal Muffins

Sift 1 cup sifted all-purpose flour with ¼ cup sugar, 3 teaspoons baking powder, and ½ teaspoon salt. Add 1 cup quick-cooking rolled oats. Add 1 slightly beaten egg, 1 cup milk, and 3 tablespoons salad oil, stirring just to moisten. Fill 12 greased muffin pans ⅔ full. Bake at 425° about 15 minutes.

Banana-Bran Muffins

1 cup sifted all-purpose flour
3 tablespoons sugar
2 ½ teaspoons baking powder
½ teaspoon salt
1 cup whole bran
1 beaten egg
1 cup mashed ripe banana
¼ cup milk
2 tablespoons salad oil

Sift together flour, sugar, baking powder, and salt. Stir in bran. Mix remaining ingredients; add all at once, stirring just to moisten. Fill 12 well-greased muffin pans ⅔ full. Bake at 400° for 20 to 25 minutes.

Orange Crunch Muffins

Sift together 2 cups sifted all-purpose flour, ⅔ cup sugar, 1 teaspoon baking powder, ⅓ teaspoon soda, and ½ teaspoon salt. Stir in 1 cup Grape-Nuts.

Combine 2 slightly beaten eggs, 1 cup orange juice, 1 tablespoon grated orange peel, and ⅔ cup salad oil or melted shortening. Add all at once to dry ingredients, stirring just till moistened.

Fill greased muffin pans ⅔ full. Bake in hot oven (400°) for 20 to 25 minutes. Makes 1 dozen muffins.

Double Corn Sticks

Sift 1 cup sifted all-purpose flour, 2 tablespoons sugar, 2 teaspoons baking powder, and ⅔ teaspoon salt; stir in 1 cup yellow corn meal. Blend 1 beaten egg, 1 cup canned cream-style corn, ¾ cup milk, and 2 tablespoons salad oil; add to dry ingredients; stir just till moistened (don’t beat).

Preheat cornstick pans in oven, then grease generously. Fill pans ⅔ full. Bake in hot oven (425°) about 20 minutes or till done and golden brown on top. Makes 12.

Date Muffins—grand for breakfast or salad luncheon
Double-apple Fantans

Sift 2 cups sifted all-purpose flour with 1/2 cup sugar, 3 teaspoons baking powder, and 3/4 teaspoon salt; stir in 1/2 cup finely chopped pared tart apple.

Combine 1 beaten egg, 3/4 cup milk, and 1/2 cup salad oil; add to dry ingredients, stirring just till moistened. Fill greased muffin pans 2/3 full.

Mix 3 tablespoons sugar, 1 teaspoon cinnamon, and 1/2 teaspoon nutmeg. Coat 1 cup thinly sliced pared tart apple. Press apple slices into top of batter to make stripes. Bake at 400° for 20 to 25 minutes. Makes 12.

Sesame-Cheese Muffins

1 1/2 cups packaged biscuit mix
1 cup shredded sharp process American cheese
1/2 cup chopped onion
1 beaten egg
1/4 cup milk
1 tablespoon toasted sesame seed
2 tablespoons butter, or margarine, melted

Mix biscuit mix and half the cheese. Cook onion in 1 tablespoon fat till just tender. Combine egg, milk, and onion; add all at once to biscuit-cheese mixture; stir just till moistened. Fill 12 greased muffin pans 2/3 full. Sprinkle tops with remaining cheese and sesame seed; drizzle melted butter over. Bake in hot oven (400°) 15 to 20 minutes.

Coffeecake Muffins

1 1/2 cups sifted all-purpose flour
1/2 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup shortening
1 beaten egg
1/2 cup milk

Sift dry ingredients into bowl; cut in shortening till mixture resembles coarse crumbs. Blend egg and milk; add all at once to flour mixture; stir just till moistened.

Alternate layers of batter and Spicy Nuts in greased muffin pans, filling pans 2/3 full. Bake at 375° about 20 minutes. Makes 12.

Spicy Nuts: Combine 1/2 cup brown sugar, 1/2 cup chopped walnuts or pecans, 2 tablespoons flour, 2 teaspoons cinnamon, and 2 tablespoons melted butter.

Swedish Timbale Cases

1 cup sifted all-purpose flour
1 tablespoon sugar
1/4 teaspoon salt
1 cup milk
2 well-beaten eggs

Sift flour, sugar, and salt. Add milk to eggs; gradually stir in flour mixture; beat till smooth. Heat timbale iron in deep hot fat (375°) 2 minutes. Drain excess fat from iron; dip into batter to within 1/4 inch of top. Return at once to hot fat. Fry till case is crisp and golden brown and will slip from iron. Turn upside down to drain. Reheat iron 1 minute; make next timbale case. Makes about 2 dozen. (If batter slips off, iron is too cold; if it sticks, iron is too hot.)

Ginger Muffins

1/2 cup shortening
1/2 cup sugar
1 egg
1 cup molasses
3 cups sifted all-purpose flour
1 1/2 teaspoons soda
1/2 teaspoon salt
1 teaspoon cinnamon
1 teaspoon ginger
1/2 teaspoon cloves
1 cup hot water


Popovers

Light as balloons, ever so crusty!—

Place 2 eggs in bowl; add 1 cup milk, 1 cup sifted all-purpose flour, and 1 1/2 teaspoon salt. Beat 1 1/2 minutes with rotary or electric beater. Add 1 tablespoon salad oil; beat 1/2 minute. (Don’t overbeat.) Fill 6 to 8 well-greased custard cups 1/2 full.

Bake in very hot oven (475°) 15 minutes; reduce heat to moderate (350°) and bake 25 to 30 minutes or till browned and firm.

A few minutes before removing from oven, prick each popover with a fork to let steam escape. If you like popovers dry inside, turn off oven and leave them in 30 minutes, door ajar. Serve hot. Makes 6 to 8.
Biscuits

For melt-in-your-mouth goodness, it’s hard to beat tender flaky biscuits! Sift together dry ingredients, then cut in shortening with pastry-blender or blending fork till mixture resembles coarse crumbs. Uneven distribution of leavening causes yellow or brown flecks. Make a well; add the milk all at once. Stir quickly with a fork only till dough forms a ball. Turn dough onto lightly floured surface. (Dough should be soft.) Knead gently 10 to 12 strokes (½ minute). This blends ingredients, assures tall, plump biscuits. Pat out lightly or roll evenly to ½ inch. Dip cutter in flour; then cut dough straight down (without twisting). Bake on ungreased baking sheet. For crusty biscuits, place biscuits ¼ inch apart on baking sheet without ides. For biscuits with soft sides, place them close together in a shallow baking pan. If you like, brush tops with milk or light cream before baking. Cut biscuits may be stored in refrigerator 30 minutes to an hour before baking. For drop biscuits, add more liquid and drop biscuit dough from a teaspoon.

Biscuits Supreme

2 cups sifted all-purpose flour
4 teaspoons baking powder
½ teaspoon salt
½ teaspoon cream of tartar
2 teaspoons sugar
½ cup shortening
¾ cup milk

Sift together flour, baking powder, salt, cream of tartar, and sugar; cut in shortening till mixture resembles coarse crumbs. Add milk all at once; stir only till dough follows fork around bowl. Turn out on lightly floured surface; knead gently ½ minute. Pat or roll ½ inch thick; cut with biscuit cutter. Bake on ungreased cookie sheet in very hot oven (450°F) 10 to 12 minutes. Makes 16 medium biscuits. See picture above.
Baking-powder Biscuits

2 cups sifted all-purpose flour
3 teaspoons baking powder
$\frac{1}{2}$ teaspoon salt
$\frac{1}{4}$ cup shortening
$\frac{3}{4}$ to $\frac{3}{4}$ cup milk

Mix and bake biscuits according to picture directions above. (For crusty biscuits, place $\frac{3}{4}$ inch apart on baking sheet; for soft sides, bake close together.) Makes 16 biscuits.

Drop Biscuits: Increase milk to 1 cup. Drop from teaspoon onto greased cookie sheet.

Pinwheel Biscuits: Roll dough in a 9x18-inch rectangle, $\frac{1}{4}$ inch thick; spread with melted butter or margarine; sprinkle with sugar and cinnamon or brown sugar and chopped nuts.

Beginning at long side, roll as for jelly roll; seal edge; cut in $\frac{1}{2}$-inch slices. Bake, cut side down, on greased cookie sheet in very hot oven (450°F) 12 to 15 minutes.

Cheese Swirls: Add 1 cup shredded sharp process cheese and $\frac{1}{2}$ teaspoon celery seed to flour mixture before adding milk.

Roll dough to 9x18-inch rectangle; spread with 2 tablespoons soft butter mixed with 1 tablespoon prepared mustard. Sprinkle with 8 slices crisp-cooked bacon, crumbled.

Roll and slice as for Pinwheel Biscuits. Bake at 425° about 15 minutes. Makes 30.

Whole-wheat Biscuits: Substitute 1 cup whole-wheat or graham flour for 1 cup sifted all-purpose flour; mix with sifted dry ingredients. Increase salt to $\frac{3}{4}$ teaspoon.

Buttermilk Biscuits: Sift $\frac{1}{4}$ teaspoon soda with dry ingredients. Increase shortening to $\frac{3}{8}$ cup; substitute buttermilk for the milk.

Quick Pecan Rolls

Sift 3 cups sifted all-purpose flour, 4$\frac{1}{2}$ teaspoons baking powder, 1 teaspoon salt, and $\frac{3}{4}$ cup sugar. Cut in $\frac{1}{2}$ cup shortening.

Add $\frac{3}{4}$ cup milk and 2 slightly beaten eggs all at once; stir just till dry ingredients are moistened. Turn out on lightly floured surface; knead 8 to 10 times.

Roll into 12x15-inch rectangle, $\frac{1}{4}$ inch thick. Brush with 2 tablespoons melted butter; sprinkle with mixture of $\frac{1}{4}$ cup sugar and 1 teaspoon cinnamon. Roll as for jelly roll; seal edge; cut in $\frac{1}{2}$-inch slices.

Mix $\frac{3}{4}$ cup brown sugar, 2 tablespoons dark corn syrup, and $\frac{1}{4}$ cup melted butter. Divide among 18 muffin cups; sprinkle with $\frac{3}{4}$ cup pecan halves. Place roll cut side down in each muffin cup. Bake at 375° about 25 minutes. Remove from pans immediately. Makes 1$\frac{1}{2}$ dozen.

Fluffy Dumplings

1 cup sifted all-purpose flour
2 teaspoons baking powder
$\frac{3}{4}$ teaspoon salt
$\frac{3}{4}$ cup milk
2 tablespoons salad oil

Sift dry ingredients. Combine milk and salad oil; add to dry ingredients, stirring just till moistened. Drop from tablespoon atop bubbling stew. Cover tightly; bring to boil. Reduce heat (don’t lift cover); simmer 12 to 15 minutes or till done. Makes 5 servings.

Easy Dumplings

Add $\frac{3}{4}$ cup milk to 2 cups packaged biscuit mix all at once; stir just till mix is dampened. Drop by rounded tablespoons atop hot, bubbling stew. Cook uncovered over low heat 10 minutes; cover, cook 10 minutes longer, or till done.
Pancakes and waffles

Delicate golden pancakes are a joy to serve—whether as hearty breakfast or luncheon fare or as a delicious dessert.

Stir them quickly—only till dry ingredients are moistened (batter will be lumpy).

Have griddle at just-right temperature—check with a griddle thermometer or sprinkle pan with a few drops of water. They’ll dance on the surface. For perfect heat control, use an electric skillet or griddle.

If recipe contains 2 or more tablespoons shortening for each cup liquid, you won’t need to grease the griddle.

Dip up batter with a ¼-cup measure—or use a tablespoon for dollar-size cakes.

Turn pancakes when top side is bubbly and a few bubbles have broken. Flip only once.

Favorite Pancakes

1½ cups sifted all-purpose flour
3 teaspoons baking powder
1 tablespoon sugar
½ teaspoon salt
1 beaten egg
1 cup milk
2 tablespoons salad oil or melted shortening or bacon fat

Sift together flour, baking powder, sugar, and salt. Combine egg, milk, and salad oil; add to dry ingredients, stirring just till flour is moistened. (Batter will be lumpy.)

Bake on hot griddle. Makes about 12 dollar-size or eight 4-inch pancakes.

Favorite Pancake Variations

**Blueberry Pancakes:** When undersides of pancakes are nicely browned, sprinkle about 2 tablespoons drained blueberries over each cake. Turn and brown other side.

**Pineapple Pancakes:** Add ½ cup well-drained canned crushed pineapple to batter.

**Buttermilk Pancakes:** Substitute buttermilk or sour milk for sweet milk. Add ½ teaspoon soda and cut baking powder to 2 teaspoons.

**Feather Pancakes:** Reduce flour to 1 cup. Increase baking powder and sugar to 2 tablespoons each. Add dry ingredients to liquid; beat smooth. (For fat cakes, use ¾ cup milk.)

**Apple Pancakes**

2 cups sifted all-purpose flour
2 tablespoons sugar
4 teaspoons baking powder
1 teaspoon salt
2 well-beaten egg yolks
2 cups milk
2 tablespoons butter, melted
1 cup finely chopped apple
2 stiff-beaten egg whites

Sift together dry ingredients. Combine egg yolks and milk. Pour into dry ingredients; stir well. Stir in butter and apple. Fold in egg whites. Let batter stay a few minutes.


**Buckwheat Griddle Cakes**

3½ cups stirred buckwheat flour
1 cup sifted all-purpose flour
1 teaspoon salt
1 package active dry yeast
¾ cup warm water
1 teaspoon sugar
3¼ cups lukewarm water or milk

2 tablespoons brown sugar
¾ teaspoon soda
1 tablespoon salad oil or melted shortening

Combine flours and salt. Soften yeast in warm water. Dissolve sugar in the 3⅛ cups lukewarm water; add yeast mixture and stir into dry ingredients. Mix well.

Let stand overnight at room temperature. (Bowl must not be over ½ full.) In the morning, stir batter; add remaining ingredients. Bake on hot lightly greased griddle.

To store leftover batter: Fill glass or plastic container ½ full; store in refrigerator. It will keep several weeks.

When you wish to use it again, add 1 cup lukewarm water for every cup of buckwheat flour you add to starter; stir till smooth and let stand overnight as before.

When ready to bake, add 1 teaspoon salt, 2 tablespoons brown sugar, ¾ teaspoon soda, and 1 tablespoon salad oil or melted fat.
Corn-meal Griddle Cakes

1 cup boiling water
3/4 cup yellow corn meal
1 cup buttermilk or sour milk
2 eggs
1 cup sifted all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
1/4 teaspoon soda
1/4 cup salad oil

Pour water over corn meal; stir till thick. Add milk; beat in eggs. Sift flour, baking powder, salt, and soda; add to corn-meal mixture. Stir in salad oil. Bake on hot ungreased griddle. Makes about 14 pancakes.

Blintz Pancakes

1 cup sifted all-purpose flour
1 tablespoon sugar
1/2 teaspoon salt
1 cup dairy sour cream
1 cup small-curd cottage cheese
4 well-beaten eggs

Sift dry ingredients into bowl. Add remaining ingredients; fold only till flour is barely moistened. Bake on greased griddle. Stack cakes; serve with Blueberry Sauce. Makes 16.

Swedish Pancakes

3 eggs
1 1/4 cups milk
3/4 cup sifted all-purpose flour
1 tablespoon sugar
1/2 teaspoon salt


Jiffy Orange Pancakes

Combine 1 beaten egg, 1 cup light cream, and 1/4 cup frozen orange-juice concentrate. Add 1 cup packaged pancake mix; stir to remove most of lumps. Bake on greased griddle. Serve with warm Orange Sauce. Makes 18.

Waffles are a breakfast byword—and they are just as delicious for lunch or supper, make extra-special desserts!

Waffles will be tender if you stir batter just enough to mix (it will look pebbly). The stiffer the batter, the shorter the mixing period should be. If using melted shortening, cool slightly.

To prevent sticking, follow manufacturer’s directions for care and preheating of waffle baker. Be sure it’s hot enough before you add batter. If baker has no preheat indicator, sprinkle a few drops of water on grid; if drops fairly dance, it’s ready.

For even baking, close lid quickly. And don’t peek! If you open lid too soon, waffle may fall, or stick and pull apart. Wait for signal light, or till steam stops.

For crisp waffles, allow waffle to remain on grid a few seconds after opening lid. Or, as you take up waffle, hold on fork for a moment. For extra-crisp waffles, bake longer.

Leftover batter? Refrigerate; use next day.

Everyday Waffles

1 3/4 cups sifted all-purpose flour
or 2 cups sifted cake flour
3 teaspoons baking powder
1/2 teaspoon salt
2 beaten egg yolks
1 1/4 cups milk
1/2 cup salad oil or
melted shortening
2 stiff-beaten egg whites


Everyday Waffle Variations

Buttermilk Waffles: Substitute buttermilk for sweet milk. Add 1/2 teaspoon soda and cut baking powder to 2 teaspoons.

Ham Waffles: Sprinkle 2 tablespoons finely diced cooked ham over, before closing baker.

Cheese Waffles: Cut shortening to 2 tablespoons; add 1/2 cup shredded process cheese.

Corn Waffles: Reduce milk to 1 cup; add 2 cups canned cream-style corn and 1 to 2 tablespoons sugar, depending upon sweetness of corn. Bake till thoroughly dry.

Pecan Waffles: Sprinkle a few broken pecans over batter before closing baker.
Sour-cream Waffles

Sift together 1 cup sifted all-purpose flour, \(\frac{1}{2}\) tablespoon sugar, 1 teaspoon baking powder, \(\frac{1}{4}\) teaspoon soda, and \(\frac{1}{4}\) teaspoon salt. Mix 1 well-beaten egg yolk, 1 cup dairy sour cream, \(\frac{1}{4}\) cup milk, 3 tablespoons melted butter; add to flour mixture, beat smooth. Fold in 1 stiff-beaten egg white. Makes 4.

“Oh Boy” Waffles

2 1/4 cups sifted all-purpose flour
4 teaspoons baking powder
\(\frac{3}{4}\) teaspoon salt
1 1/2 tablespoons sugar
2 beaten eggs
2 1/4 cups milk
\(\frac{3}{4}\) cup salad oil

Sift together dry ingredients. Combine remaining ingredients; add just before baking, beating only till moistened. (Batter is thin.) Bake in preheated baker. Makes 10 to 12.

Crisp Corn-meal Waffles

1 cup sifted all-purpose flour
2 teaspoons baking powder
1 teaspoon soda
1 teaspoon sugar
\(\frac{1}{2}\) teaspoon salt
1 cup yellow corn meal
2 beaten eggs
2 cups buttermilk
\(\frac{3}{4}\) cup salad oil


Dessert Waffles

\(\frac{1}{4}\) cups sifted cake flour
\(\frac{1}{2}\) teaspoon salt
3 teaspoons baking powder
2 well-beaten whole eggs
1 cup light cream
\(\frac{3}{4}\) cup butter, melted
2 stiff-beaten egg whites

Sift dry ingredients. Blend whole eggs and cream; stir in. Add butter. Fold in egg whites. Makes 3 10-inch waffles. Serve a la mode or with sweetened fresh fruit.

Chocolate Waffles: Add 6 tablespoons cocoa (dry) and \(\frac{1}{2}\) cup sugar. Decrease cream to \(\frac{3}{4}\) cup. Add \(\frac{1}{4}\) teaspoon vanilla.

Polka-dot Waffles: Sprinkle semisweet chocolate pieces over batter in baker.

Orange Waffles: Add 1 tablespoon grated orange peel. Pass Orange Butter: Whip \(\frac{1}{2}\) cup soft butter; add 1 tablespoon confectioners’ sugar and \(\frac{1}{4}\) teaspoon grated orange peel.

Peanut-butter Waffles

To 1 cup packaged pancake mix, add 2 tablespoons sugar, \(\frac{1}{2}\) cup chunk-style peanut butter, 1 egg, 1 cup milk, and 2 tablespoons salad oil. Beat till almost smooth. Bake in preheated baker. Makes 8 small waffles.

Toppers for Pancakes, Waffles

Maple Syrup: Combine 1 cup light corn syrup, \(\frac{1}{2}\) cup brown sugar, and \(\frac{1}{2}\) cup water; cook and stir till sugar dissolves. Add few drops maple flavoring, 1 tablespoon butter.

Whipped Butter: Cream \(\frac{1}{2}\) cup (\(\frac{1}{4}\) pound) butter with mixer or wooden spoon till fluffy.

Honey Butter: Gradually add \(\frac{1}{4}\) cup honey to Whipped Butter, beating till smooth. If desired, add 2 teaspoons grated orange peel.

Cranberry-Orange Butter: Put 1 small unpeeled orange (diced), \(\frac{1}{4}\) cup raw cranberries, and \(\frac{1}{4}\) cup sugar in electric blender. Blend 40 seconds; fold into Whipped Butter.

Blueberry Sauce: Cook and stir one 1-pound can blueberries and 2 teaspoons cornstarch till thick. Add 1 teaspoon lemon juice.

Lingonberry Sauce: Drain 4 cups lingonberries; wash. Add \(\frac{1}{2}\) cup water; bring to boil. Add 1 cup sugar; stir. Simmer 10 minutes. Place pan in cold water; stir a minute or two. Chill. Makes 3 cups.

Orange Sauce: Combine \(\frac{1}{2}\) cup butter, 1 cup sugar, \(\frac{1}{2}\) cup frozen orange-juice concentrate. Bring just to boil; stir occasionally.

Fried Corn-meal Mush

Bring to boil 2 \(\frac{1}{4}\) cups water. Combine 1 cup corn meal, 1 cup cold water, 1 teaspoon salt, and 1 teaspoon sugar; gradually add to boiling water, stirring constantly. Cook till thick, stirring frequently. Cover, cook over low heat 10 to 15 minutes. Pour into \(7\frac{1}{2}\times 3\frac{1}{2}\times 2\frac{1}{2}\)-inch loaf pan. Cool; chill several hours or overnight.

Turn out; cut in \(\frac{1}{2}\)-inch slices. Fry slowly in hot fat, turning once. When browned, serve with butter, maple-flavored syrup. Serves 6.
Doughnuts

Dough for doughnuts should be as soft as can be handled. A soft dough is easier to roll when well chilled. Cut doughnuts with floured cutter and let stand 15 minutes.

Fry in deep, hot fat (375°); if fat is too hot, doughnuts will not be baked through; if too cool, they will be fat-soaked. Don’t fry too many at one time—fat will cool down too rapidly.

Turn doughnuts only once while frying, usually as soon as they rise to the top. Drain on paper towels. Shake in paper sack in granulated or confectioners’ sugar. Or glaze with a thin confectioners’ icing.

Raised Doughnuts

1 package active dry yeast or 1 cake compressed yeast

$\frac{3}{4}$ cup water

$\frac{3}{4}$ cup milk, scalded

$\frac{3}{4}$ cup shortening

$\frac{1}{4}$ cup sugar

1 teaspoon salt

1 egg

3 to 3 1/2 cups sifted all-purpose flour

Soften active dry yeast in warm water (110°) or compressed yeast in lukewarm water (85°). Combine milk, shortening, sugar and salt; cool to lukewarm. Add 1 cup of the flour; beat well. Add softened yeast and egg; mix. Add enough of remaining flour to make soft dough. Turn out on lightly floured surface; knead till smooth and satiny (about 8 minutes). Place in greased bowl, turning once to grease surface. Cover and let rise till double (about 1 1/2 hours). Punch down. Let rise again till double (about 55 minutes).

Roll out dough $\frac{3}{4}$ inch thick. Cut with floured doughnut cutter. Let rise till very light (30 to 40 minutes).

Fry in deep hot fat (375°) till browned. Drain on paper towels. While warm dip doughnuts in granulated sugar or glaze with Orange Glaze. Makes about 1 1/2 dozen.

Orange Glaze

Add 1 teaspoon grated orange peel and 3 tablespoons orange juice to 2 cups sifted confectioners’ sugar.

Best Cake Doughnuts

4 beaten eggs

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ cup milk

$\frac{1}{2}$ cup shortening, melted

3 1/2 cups sifted all-purpose flour

3 teaspoons baking powder

$\frac{1}{4}$ teaspoon salt

1 teaspoon cinnamon

$\frac{1}{4}$ teaspoon nutmeg

Beat eggs and sugar till light; add milk and cooled shortening. Sift together dry ingredients; add to first mixture and mix well. Chill thoroughly.

On lightly floured surface, roll dough $\frac{3}{4}$ inch thick. Cut with floured cutter; let stand 15 minutes. Fry in deep, hot fat (375°) until brown, turning once. Drain on paper towels. While warm, shake in sack containing $\frac{1}{2}$ cup sugar and 1 to 2 teaspoons cinnamon, if desired. Makes 1 1/2 to 2 dozen.

Crullers: Roll dough $\frac{1}{4}$ inch thick on lightly floured surface. Cut in strips $\frac{3}{4}$ inch wide. Twist or form in knots. Fry in deep, hot fat (375°). Drain on paper towels. Makes 2 1/2 dozen crullers.

Toast

Cinnamon Toast: Toast bread; butter while hot and sprinkle with a mixture of 1 part cinnamon to 4 parts sugar. Keep warm in oven till serving time.

Keep cinnamon-sugar mixture in a large shaker—it’s all ready to use!

French Toast: Combine $\frac{1}{2}$ cup milk, 2 slightly beaten eggs, and $\frac{1}{4}$ teaspoon salt. Dip day-old bread into milk-egg mixture—this is enough for about 4 slices bread. Fry in small amount hot fat till golden brown. Serve hot with maple-flavored syrup, confectioners’ sugar, or tart jelly.

Melba Toast: Slice bread $\frac{3}{8}$ inch thick; trim crusts and place in slow oven (250° to 300°) until toast curls and is golden brown.

Milk Toast: Cover toast slice with $\frac{1}{2}$ cup hot milk. Add 1 tablespoon butter or margarine and a pinch of salt.
Yeast Breads

The rounded, crusty, fragrant loaves that lined the pantry shelf at the end of Saturday's baking are quickly becoming memories of a passing generation.

Today it's more convenient and economical for most homemakers to buy bread. But it is fun to surprise the family with an occasional loaf of freshly baked bread. And there's satisfaction in baking bread. You feel magic in your hands as you knead the simple ingredients to a bouncy round of dough. And you know the real thrill of creative cooking when you take the big beautiful loaves from the oven. Just what is a perfect loaf of bread? It's pretty and plump, and there's a tender, golden-brown crust over its rounded top. The crust may be crisp; or it may be shiny and soft from a swish of butter over the top while the loaf is still hot.

Look for an even "shred" or "break" along the sides, just below the crust. When you cut the slices they are creamy white with a silken sheen. Texture of the bread is fine-grained. A slice feels soft and springy, and just a bit moist.

Most breads are made by the straight-dough process, in which all ingredients are combined at one time. Bread may also be made by the sponge process, in which the yeast is allowed to work in a mixture before combining with other ingredients.

* Flours most used for breadmaking are all-purpose flours made from a combination of hard wheat and soft wheat. (In a few wheat-growing localities, the flour will be predominantly hard- or soft-wheat flour.) Always buy enriched flour. It's wheat flour to which some of the B-vitamins and iron have been added. Enriched flour has the essential vitamin and iron value of whole wheat flour, but it looks, tastes, and bakes
like the all-purpose flours to which we are now accustomed.

- Choose active dry yeast, or compressed yeast. Either may be used when you make bread by the straight-dough method.

Here’s how yeast works: The growth of yeast produces a gas that is held in bubbles; these expand and the dough is said to “rise.” Yeast grows best at a temperature between 80° and 85°. A high temperature will kill yeast; a low temperature retards growth.

It takes both compressed and active dry yeast 5 to 10 minutes to soften. Soften active dry yeast in warm water (110°); use lukewarm water (85°) for compressed yeast.

- Active dry yeast should always be softened in water. To soften compressed yeast, use water, milk, diluted evaporated milk, potato water, or a mixture of these. (Scald milk and cool to lukewarm before adding yeast.) On a chilly day the liquid may be slightly warmer than lukewarm; on a warm summer day a cooler liquid may be used.

- Sugar is the raw material from which yeast manufactures the leavening gas; it also adds flavor and aids in browning.

- You add the salt to give flavor, but it also helps control fermentation.

- All the flour necessary to keep dough from sticking to your hands should be added at time of mixing. If you add it after this stage, it may make dark streaks in the bread and coarsen its texture.

- When the recipe says to knead, turn the dough out on lightly floured surface. Curve your fingers over the dough and push down with heel of palm. Give dough a quarter turn; fold over and push down again. Knead until dough is smooth, satiny, and elastic.

About 8 to 10 minutes are required for the first kneading, 2 minutes when the dough is kneaded or punched the second time.

- Place dough in lightly greased bowl; turn once to grease surface. Cover to prevent crust from forming. Let rise at 82° till double.

- Punch down by plunging hand into dough, folding edges toward center, and turning dough over. Let rise again. (Or shape in loaves or rolls at this stage—follow recipe.) When again double and dough retains a dent when pressed lightly, it’s ready to be formed into the shape you choose.

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**Cinnamon Swirl Loaf**

*The spiral of sugar ‘n spice through the bread makes each slice pretty and full of flavor. See this loaf on page 83—*

1 package active dry yeast or
1 cake compressed yeast

¾ cup water

2 cups milk, scalded
½ cup sugar
½ cup shortening
2 teaspoons salt

7½ to 8 cups sifted all-purpose flour
2 eggs

¾ cup sugar
1½ tablespoons cinnamon

Soft butter

**Oven 375°**

Soften active dry yeast in warm water (110°) or compressed yeast in lukewarm water (85°). Pour scalded milk over ½ cup sugar, the shortening, and salt; stir to dissolve sugar. Cool to lukewarm.

Add 3 cups of the flour; mix well. Stir in softened yeast and eggs; beat well. Add enough of remaining flour to make a soft dough. Turn out on lightly floured surface. Cover and let rise 10 minutes. Knead till smooth and elastic (8 to 10 minutes). Place in lightly greased bowl, turning once to grease surface. Cover and let rise in warm place till double (1½ to 2 hours).

Punch down and let rise again till almost double (about 1 hour). Punch down and divide dough in half. Cover and let rest 10 minutes. Roll each half in 15x7-inch rectangle, about ½ inch thick. Mix ¾ cup sugar and the cinnamon. Reserve 2 tablespoons mixture; sprinkle remainder over rectangles of dough. Sprinkle about 2 teaspoons of water over each; smooth with spatula.

Roll each as for jelly roll, beginning with narrow side. Seal long edge. Place sealed edge down in 2 greased 9½x5x3-inch loaf pans. Let rise till almost double (45 to 60 minutes). Just before baking, brush loaves with soft butter and sprinkle with remaining cinnamon-sugar.

Bake in moderate oven (375°) 35 to 40 minutes or till done. (If crust browns too fast, cover with aluminum foil last 5 to 10 minutes of baking.) Turn out of pans and cool on rack. Makes 2 loaves.
Perfect White Bread

1 package active dry yeast or
1 cake compressed yeast
1/4 cup water
2 cups milk, scalded
2 tablespoons sugar
2 teaspoons salt
1 tablespoon shortening
6 to 6 1/4 cups sifted
all-purpose flour

Oven 400°

Soften active dry yeast in warm water (110°) or compressed yeast in lukewarm water (85°). Combine hot milk, the sugar, salt, and shortening. Cool to lukewarm.

Stir in 2 cups of the flour; beat well. Add the softened yeast; mix. Add enough of remaining flour to make a moderately stiff dough. Turn out on lightly floured surface; knead till smooth and satiny (8 to 10 minutes). Shape in a ball; place in lightly greased bowl, turning once to grease surface. Cover; let rise in warm place till double (about 1 1/2 hours). Punch down. Let rise again till double (about 45 minutes).

Cut dough in 2 portions. Shape each in smooth ball; cover and let rest 10 minutes. Shape in loaves; place in 2 greased 8 1/2 x 4 1/2 x 2 1/2-inch loaf pans. Cover and let rise till double (about 1 hour). Bake in hot oven (400°) 35 minutes or till done. If tops brown too fast, cover loaves with aluminum foil last 20 minutes. Makes 2 loaves.

Whole-wheat Bread

1 package active dry yeast or
1 cake compressed yeast
1/4 cup water
2 1/2 cups hot water
1/2 cup brown sugar
3 teaspoons salt
1/4 cup shortening
3 cups stirred whole-wheat flour
5 cups sifted all-purpose
white flour

Oven 375°

Soften active dry yeast in 1/4 cup warm water (110°) or compressed yeast in 1/4 cup lukewarm water (85°). Combine hot water, sugar, salt, and shortening; cool to lukewarm.

Stir in whole wheat flour and 1 cup of the white flour; beat well. Stir in softened yeast. Add enough of remaining flour to make a moderately stiff dough. Turn out on lightly floured surface; knead till smooth and satiny (10 to 12 minutes).

Shape dough in a ball; place in lightly greased bowl, turning once to grease surface. Cover; let rise in warm place till double (about 1 1/2 hours). Punch down. Cut in 2 portions; shape each in smooth ball. Cover and let rest 10 minutes.

Shape in loaves; place in greased 8 1/2 x 4 1/2 x 2 1/2-inch loaf dishes. Let rise till double (about 1 1/4 hours). Bake in moderate oven (375°) about 45 minutes. Cover with foil last 20 minutes, if necessary. Makes 2 loaves.

Here’s an easy way to shape dough into a pretty loaf

Flatten dough in 15x7-inch rectangle. Roll up (start at narrow side), sealing at each turn with finger tips or edge of hand.

Press down on ends of loaf with sides of hands to make 2 thin sealed strips. Fold strips under loaf as you put it in pan.
Swedish Rye Bread

1 package active dry yeast
$\frac{1}{2}$ cup warm water
$\frac{1}{2}$ cup brown sugar
$\frac{1}{4}$ cup light molasses
1 tablespoon salt
2 tablespoons shortening
1$\frac{1}{2}$ cups hot water
2$\frac{1}{2}$ cups stirred medium rye flour
3 tablespoons caraway seed or 2 tablespoons grated orange peel
3$\frac{1}{2}$ to 4 cups sifted all-purpose flour  

OVEN 375°F

Soften yeast in warm water. In big bowl, combine sugar, molasses, salt, and shortening. Add hot water and stir till sugar dissolves. Cool to lukewarm. Stir in rye flour; beat well. Add softened yeast and caraway seed or orange peel; mix well. Stir in enough all-purpose flour to make soft dough. Cover; let rest 10 minutes.

Knead on well-floured surface till smooth and satiny (about 10 minutes). Place dough in lightly greased bowl, turning once to grease surface. Cover; let rise in warm place till double (1$\frac{1}{2}$ to 2 hours). Punch down. Turn out on lightly floured surface; divide in 2 portions. Cover; let rest 10 minutes. Pat dough in 2 round loaves; place on greased baking sheet. (Or shape in 2 oblong loaves and place in greased $8\frac{1}{2}$x$4\frac{1}{2}$x$2\frac{1}{2}$-inch loaf pans.) Cover and let rise in warm place till double (1 to 1$\frac{1}{2}$ hours). Bake in moderate oven (375°F) about 30 minutes. Place foil over tops last 10 minutes, if necessary. For soft crust, brush with melted butter or margarine. Cool on rack. Makes 2 loaves.

Oatmeal Bread (no-knead)

2 packages active dry yeast
$\frac{1}{2}$ cup warm water
1$\frac{1}{2}$ cups boiling water
1 cup quick-cooking rolled oats
$\frac{1}{2}$ cup light molasses
$\frac{1}{2}$ cup shortening
1 tablespoon salt
6$\frac{1}{4}$ cups sifted all-purpose flour
2 slightly beaten eggs  

OVEN 375°F

Soften active dry yeast in $\frac{1}{2}$ cup warm water. In large bowl, combine 1$\frac{1}{2}$ cups boiling water, rolled oats, molasses, shortening, and salt. Cool to lukewarm. Stir in 2 cups of the flour; add eggs, beat well. Stir in softened yeast; beat well. Add remaining flour about 2 cups at a time, mixing vigorously after each addition, to make moderately stiff dough. Mix vigorously till smooth, about 10 minutes. Grease top lightly. Cover tightly; place in refrigerator at least 2 hours or overnight. Turn out on well-floured surface; shape in 2 loaves. Place in greased $8\frac{1}{2}$x$4\frac{1}{2}$x$2\frac{1}{2}$-inch loaf pans. Cover; let double in warm place (about 2 hours). Bake in moderate oven (375°F) about 40 minutes. Makes 2 loaves.
**Herb Bread**

1 package active dry yeast
1/4 cup warm water
3/4 cup milk, scalded
2 tablespoons sugar
1 1/2 teaspoons salt
2 tablespoons shortening
1 beaten egg
1/2 teaspoon nutmeg
1 teaspoon celery seed
2 teaspoons ground sage
3 to 3 1/2 cups sifted
enriched flour

Soften yeast in warm water. Combine hot milk, sugar, salt, shortening; cool to lukewarm. Add yeast; mix well. Add egg, nutmeg, sage, celery seed, and 2 cups of the flour; beat until smooth. Add enough of remaining flour to make a moderately soft dough. Knead on lightly floured surface until smooth and elastic (about 8 minutes). Place in lightly greased bowl, turning once to grease surface. Cover; let rise in warm place till double (about 1 1/2 hours). Punch down; cover and let rest 10 to 15 minutes. Shape in round loaf; place in greased 8- or 9-inch pie plate. Cover; let rise in warm place till double (45 to 60 minutes). Bake in hot oven (400°) 35 minutes or till done. Makes 1 loaf.

**Glazed Raisin Loaves**

1 package active dry yeast or
1 cake compressed yeast
3/4 cup water
1 cup seedless raisins, dark or
light
3/4 cup soft butter or margarine
3/4 cup sugar
1 1/4 teaspoons salt

3 1/2 cups buttermilk or milk, scalded
3 1/2 to 4 cups sifted all-purpose
flour
2 beaten eggs
Confectioners' icing

Soften active dry yeast in warm water or compressed yeast in lukewarm water. Combine next 4 ingredients. Add hot milk; stir to dissolve sugar. Cool to lukewarm. Add 1 1/2 cups of the flour; beat well. Add yeast and eggs; beat well. Add enough of remaining flour to make soft dough. Turn out on lightly floured surface. Knead till smooth and elastic (10 to 12 minutes). Place in lightly greased bowl, turning once to grease surface. Cover; let double (1 1/2 to 2 hours) in warm place. Punch down; divide dough in half, rounding each in ball. Cover and let rest 10 minutes. Shape in loaves. Place in 2 greased 7 1/2 x 3 1/2 x 2 1/2-inch loaf pans. Cover; let almost double (45 to 60 minutes). Bake in hot oven (400°) about 20 minutes; place foil over top last 10 minutes, if necessary. Remove from pans; cool. Glaze loaves with confectioners' icing. Makes 2 loaves.

**Sugarplum Loaves**

2 packages active dry yeast or
2 cakes compressed yeast
1/2 cup water
3/4 cup milk, scalded
1/2 cup sugar
1/4 cup shortening
1 1/2 teaspoons salt

4 1/4 to 5 1/4 cups sifted all-purpose
flour
1 teaspoon grated lemon peel
2 beaten eggs
1 1/2 cups mixed diced candied
fruits and peel
Confectioners' icing

Soften active dry yeast in warm water, or compressed yeast in lukewarm water. Combine milk, sugar, shortening, and salt. Cool to lukewarm. Add about 2 cups of the flour and the lemon peel; beat till smooth. Add eggs; beat well. Stir in softened yeast. Add fruits and peels. Stir in enough of remaining flour to make a soft dough. Cover; let rest 10 minutes. Knead on lightly floured surface till smooth and elastic (6 to 8 minutes). Place in lightly greased bowl, turning once to grease surface. Cover; let rise in warm place till double (1 1/2 to 2 hours). Punch down. Divide dough in half; round each into ball. Cover and let rest 10 minutes. Pat balls of dough in 2 round loaves. Place on greased cooky sheet; pat tops to flatten slightly. Cover and let rise till double (about 1 1/2 hours). Bake in moderate oven (350°) about 30 minutes. (Cover tops with foil after about 25 minutes to prevent overbrowning.) Cool. While still slightly warm, frost with confectioners' icing, and decorate with walnuts and diced candied fruits, if desired. Makes 2 round loaves.
Dress-ups with hot-roll mix

**Cardamom Braid**

1 package hot-roll mix
2 tablespoons butter or margarine, melted and cooled
1 beaten egg
1 1/2 to 2 teaspoons ground cardamom or 1 teaspoon crushed cardamom
1/2 cup golden seedless raisins

Soften yeast in 3/4 cup warm water as directed on mix package; stir in butter, egg, the mix, cardamom, and raisins; mix well. Cover; let rise in warm place till double (about 1 hour). On lightly floured surface, knead dough about 1 minute; divide in thirds. Roll each part under hands to form a strand 10 inches long, tapering ends.

Place strands, 1 inch apart, on greased baking sheet. Beginning in middle, braid loosely, working toward either end. Pinch ends together. Cover; let rise till almost double (about 40 minutes). Brush with milk; sprinkle with sugar. Bake in moderate oven (375°) about 25 minutes. Serve warm.

**Apricot Ladder Loaf**

In 3/4 cup warm water, soften yeast from 1 package hot-roll mix as directed on package; stir in half of the roll mix. Beat in 1 egg and 2 tablespoons melted butter or margarine. Stir in remaining roll mix.

Cover; let rise in warm place till double, about 1 hour. On lightly floured surface, knead about 1 minute. Divide dough in half; roll each in 9-inch square. Place on greased cookie sheets. Spread 3-inch strip down center with Apricot Filling.

With scissors, snip unspread sides toward center in 3-inch-long strips, 1 inch wide. Fold strips over filling, alternating from side to side, ladder style. Cover; let rise in warm place till almost double, about 45 minutes.

Bake in moderate oven (375°) 20 minutes or till done. Cool slightly; drizzle with confectioners’ icing. Trim with toasted almonds. Makes 2 loaves.

**Apricot Filling:** Combine 2/3 cup apricot preserves, 1/2 cup softened butter, and 1/2 cup chopped blanched almonds, toasted.

**Country-garden Loaf**

**OVEN 375°**

Using only 1/2 cup warm water, soften yeast from 1 package hot-roll mix as directed on package. Add 1 egg, the mix, 1/4 cup grated carrot, 1 tablespoon grated onion, 1/2 teaspoon salt, 1/2 teaspoon sage, and 1/4 teaspoon thyme.

Turn out on well-floured surface; cover and let rest 10 minutes. Knead till dough is smooth and satiny, about 10 minutes.

Place in lightly greased bowl, turning once to grease surface. Cover; let rise in warm place till double (45 to 60 minutes). Shape in loaf; place in greased 8 1/2x4 1/2x2 1/2-inch loaf pan. Cover; let rise till almost double and slightly rounded above top of pan (about 45 minutes). Bake in moderate oven (375°) 30 to 35 minutes or till done.

**Cinnamon Coffee Crescents**

1 package hot-roll mix
3 eggs
3/4 cup soft butter or margarine
About 1/2 cup sifted all-purpose flour
2 slightly beaten eggs
2 cups seedless raisins
1 cup chopped California walnuts
1 cup sugar
2 tablespoons cinnamon

**OVEN 375°**

Using only 1/2 cup water, soften the yeast as directed on hot-roll-mix package. Beat 3 eggs in large bowl till light. Add softened yeast, the mix, and butter. Blend thoroughly. Cover and let rise in warm place till double (45 to 60 minutes).

Sprinkle 1/2 cup flour on board or pastry cloth and knead in so that dough is still very soft but not sticky. Divide dough in half. On lightly floured surface, roll each piece in 15x12-inch rectangle, 1/8 inch thick. Brush with beaten eggs. Combine remaining ingredients and sprinkle half over each piece of dough. Roll each as for jelly roll, starting with long edge.

Place sealed side down on greased baking sheet, curving to form crescent and pinching ends to seal. Cover and let rise till light (about 1/2 hour). Bake in moderate oven (375°) 20 to 25 minutes or till done. Frost with confectioners’ icing. Makes 2.
Try feather-light
Orange Bouknots—
you'll be voted
best cook in town!

Rolls and coffeecakes

Serve light and airy rolls just once, and they'll become a tradition! For success in baking bread and rolls, choose a basic recipe; master it, then develop any variations you desire.

- Dough for rolls is softer than for plain bread, as soft as can be handled without sticking to hands or board. This makes for lighter and more tender rolls.
- With increasing amounts of sugar and fat, the action of yeast is retarded; more yeast is often needed for rolls.
- Most rolls require only thorough mixing, with little or no kneading.
- Your rolls will be crusty if you place them 1 inch apart when baking.
- Rolls brushed with salad oil or melted fat before baking will have tender crusts. Those brushed with milk or 1 beaten egg diluted with 1 tablespoon milk will have crisp crusts.
- Rolls should be served at once or turned out of pans to cool.
Plain Roll Dough

- 1 package active dry yeast or 1 cake compressed yeast
- ¾ cup water
- 1 cup milk, scalded
- 2 tablespoons sugar
- 2 tablespoons shortening
- 1 teaspoon salt
- 3½ cups sifted all-purpose flour
- 1 egg

Soften active dry yeast in warm water (110°), compressed yeast in lukewarm water (85°). Combine milk, sugar, shortening, and salt; cool to lukewarm. Add 1 cup of the flour; beat well. Beat in softened yeast and egg. Gradually add remaining flour to form soft dough, beating well. Cover and let rise in warm place (82°) till double (1½ to 2 hours). Turn out on lightly floured surface and shape as desired.

*Richer version:* Increase either the shortening or sugar or both to ¾ cup.

Butterscotch Rolls

Roll ½ recipe Plain Roll Dough (richer version) on lightly floured surface to 12x8-inch rectangle. Brush with ¼ cup melted butter; sprinkle with mixture of ½ cup brown sugar and 1 teaspoon cinnamon. Roll lengthwise. Seal edge; cut in 1-inch slices. In 8x8x2-inch pan, mix ½ cup brown sugar, ¼ cup butter or margarine, and 1 tablespoon light corn syrup; heat slowly, stirring often. Place rolls, cut side down, over mixture. Cover; let rise in warm place till double (35 to 45 minutes). Bake at 375° about 20 minutes. Cool 2 to 5 minutes; invert on rack; remove pan. Makes 12 rolls.

Cloverleaf Rolls

Shape Plain Roll Dough in small balls. Three should half-fill a greased muffin pan. Brush with melted butter. Let double (25 to 30 minutes). Bake in hot oven (400°) 10 to 12 minutes. Makes about 24.

Butter Flakes


Orange Bowknots

- 1 package active dry yeast or 1 cake compressed yeast
- ¼ cup water
- 1 cup milk, scalded
- ½ cup shortening
- ¼ cup sugar
- 1 teaspoon salt
- 5 to 5½ cups sifted all-purpose flour
- 2 beaten eggs
- 2 tablespoons grated orange peel
- ¼ cup orange juice

Orange Icing

Oven 400°

Soften active dry yeast in warm water (110°), compressed yeast in lukewarm water (85°). Combine milk, shortening, sugar, and salt in a large mixing bowl; cool to lukewarm. Stir in about 2 cups of the flour; beat well. Add eggs; mix well. Stir in softened yeast. Add orange peel, juice, and enough of remaining flour to make soft dough. Cover; let rest 10 minutes. Knead dough 8 to 10 minutes on lightly floured surface till smooth and elastic. Place in lightly greased bowl, turning once to grease the surface. Cover; let rise in warm place till double (about 2 hours). Punch down; cover and let rest 10 minutes.

Roll dough in 18x10-inch rectangle, ½ inch thick. Cut strips 10 inches long and ¾ inch wide. Roll each strip lightly under your fingers; loosely tie in knot. Arrange on greased baking sheets and tuck ends under. Cover; let rise till almost double (about 45 minutes). Bake in hot oven (400°) 12 minutes or till done. Cool on rack. Makes 24.

Frost with Orange Icing: Blend 1 teaspoon grated orange peel, 2 tablespoons orange juice, and 1 cup sifted confectioners’ sugar. Brush icing on with a pastry brush for a smooth, even glaze.

Cinnamon Rolls

Oven 375°

On lightly floured surface roll ½ recipe Plain Roll Dough to 16x8-inch rectangle. Combine ½ cup sugar, ¼ cup melted butter, and 1½ teaspoons cinnamon; spread over dough. Sprinkle with ¼ cup raisins. Roll lengthwise, as for jelly roll. Seal edge; cut in 1-inch slices. Place cut sides down in greased 9x9x2-inch pan. Cover; let rise till double (30 to 40 minutes). Bake in moderate oven (375°) 20 to 25 minutes. Remove from pan. Frost with Confectioners’ Icing, if desired. Makes 16 rolls.
Parker House Rolls: Roll Plain Roll Dough ¼ to ½ inch thick on lightly floured surface. Cut with floured 2½-inch round cutter; brush with soft butter.

Make a crease (just off center) with back of knife. Fold so top overlaps slightly; seal end edges. Place on greased cooky sheet. Brush with melted butter.

Let rolls rise till double. Bake in hot oven (400°) about 15 minutes. Makes about 3 dozen.

Orange Rolls

In recipe for Cinnamon Rolls, substitute 2 teaspoons grated orange peel for cinnamon and omit raisins.

Potato Rolls

1 package active dry yeast or
1 cake compressed yeast
¼ cup water
½ cup hot mashed potatoes
¼ cup shortening
¼ cup sugar
1 ½ teaspoons salt
1 cup milk, scalded
1 egg
4 to 4 ½ cups sifted all-purpose flour

Softened active dry yeast in warm water, or compressed yeast in lukewarm water. Combine potatoes, shortening, sugar, salt, and hot milk. Cool to lukewarm.

Add softened yeast and egg. Stir in 2 cups of flour; beat well. Stir in remaining flour (or enough to make a soft dough). Knead on lightly floured surface till smooth and elastic (6 to 8 minutes).

Place in lightly greased bowl, turning once to grease surface. Cover, let double (about 1 hour) in warm place. Punch down. Shape in ball. Cover and let rest 10 minutes. Shape in rolls; place on greased cooky sheet. Let rise till almost double (about 1 hour). Bake in hot oven (400°) 10 to 12 minutes. Makes about 2 dozen rolls.

Butterhorns

1 package active dry yeast or
1 cake compressed yeast
¼ cup water
¼ cup milk, scalded
½ cup shortening
½ cup sugar
2 teaspoons salt
4 ½ to 4 ¾ cups sifted all-purpose flour
3 beaten eggs

Oven 400°

Softened active dry yeast in warm water or compressed yeast in lukewarm water. Combine hot milk, shortening, sugar, and salt; cool to lukewarm. Add 1 cup of the flour. Add yeast mixture and eggs. Beat well.

Stir in remaining flour (or enough to make soft dough). Turn out on floured surface; knead lightly 5 to 8 minutes.

Place dough in greased bowl, turning once to grease surface; cover and let rise till double. Turn out on lightly floured surface. Divide dough in thirds; roll each third to 9-inch circle. Brush with melted butter. Cut each circle in 12 wedge-shaped pieces; roll each wedge, starting with wide end and rolling to point. (If wide end shrinks in, pull out to original shape.)

Arrange rolls, point down, on greased cooky sheets; brush with melted butter. Cover and let rise till very light (about 45 minutes). Bake in hot oven (400°) 10 to 12 minutes. Makes 3 dozen rolls.

Crescents: Shape Butterhorns in curve on cooky sheet; let rise and bake as above.
Hot Cross Buns

2 packages active dry yeast

1/2 cup warm water

1/4 cup milk, scalded

1/2 cup salad oil or melted shortening

1/4 cup sugar

3/4 teaspoon salt

3 1/2 to 4 cups sifted all-purpose flour

1/2 to 1 teaspoon cinnamon

3 beaten eggs

2 1/2 cup currants

1 egg white

OVEN 375°

Softens dry yeast in warm water. Combine milk, salad oil, sugar, and salt; cool to lukewarm. Sift 1 cup of flour with the cinnamon; stir into milk mixture. Add eggs; beat well. Stir in softened yeast and currants. Add remaining flour (or enough to make a soft dough), beating well. Cover with damp cloth and let rise in warm place till double (about 1 1/2 hours). Punch down. Turn out on lightly floured surface. Cover and let rest 10 minutes. Roll or pat to 1/2 inch. Cut in rounds with floured 2 1/2-inch biscuit cutter; shape in buns. Place on greased baking sheet about 1 1/2 inches apart. Cover and let rise in warm place till almost double (about 1 hour).

Cut shallow cross in each bun with sharp scissors or knife. Brush tops with slightly beaten egg white. Bake in moderate oven (375°) 15 minutes or till done. Cool slightly; frost. Makes about 24.

Refrigerator White Rolls

1 package active dry yeast

1/4 cup warm water

1/4 cup milk, scalded

1/4 cup shortening

1/4 cup sugar

1 teaspoon salt

3 cups sifted all-purpose flour

1 egg

OVEN 400°

Softens the yeast in warm water (110°). Combine the milk, shortening, sugar, and salt; cool to lukewarm. Add 1 cup of flour; beat well. Beat in yeast mixture and egg. Add remaining flour; mix well. Place in greased bowl; grease surface. Cover; store in refrigerator at least 2 hours or till needed.

About 1 1/2 to 2 hours before serving time, shape dough on well-floured surface. Let rise in warm place till double (about 1 1/4 hours). Bake in hot oven (400°) 12 to 15 minutes. Makes about 16 medium rolls.

Kolache (Old-world Fruit Buns)

1 package active dry yeast or 1 cake compressed yeast

3/4 cup water

2 tablespoons sugar

2 tablespoons melted butter or margarine, cooled

2 1/2 cups packaged biscuit mix

3/4 cup chopped stewed prunes

1/4 teaspoon grated lemon peel

1 tablespoon lemon juice

1 tablespoon sugar

Add about 3/4 cup confectioners’ sugar to remaining egg white. Pipe on crosses. For tube, roll sheet of paper to form cone; snip off end. Fill with frosting; squeeze.

Softens dry yeast in warm water or compressed yeast in lukewarm water. Add 2 tablespoons sugar, the butter, and biscuit mix; beat vigorously 2 to 3 minutes. Turn out on surface well-dusted with biscuit mix.

Knead till smooth, about 25 strokes. Shape in twelve 2-inch balls. Place about 3 inches apart on greased cooky sheet. Flatten slightly. Make deep depression in center of each; fill with cherry preserves or Prune Filling.

Cover filled buns with damp cloth. Let rise in warm place till almost double, 1 to 1 1/2 hours. Bake in hot oven (400°) 10 minutes or till done. Dust with confectioners’ sugar. Serve warm.

Prune Filling: Mix prunes, lemon peel, juice, and 1 tablespoon sugar.
Bran Refrigerator Rolls

2 packages active dry or
2 cakes compressed yeast
1 cup water
1 cup shortening
¾ cup sugar
1 cup whole bran
2 teaspoons salt
1 cup boiling water
6½ cups sifted all-purpose flour
2 beaten eggs  

Oven 425°

Soften active dry yeast in warm water (110°) or compressed yeast in lukewarm water (85°). Combine shortening, sugar, bran, and salt; add boiling water and stir till shortening melts. Cool to lukewarm. Stir in 1 cup flour; add eggs and yeast mixture. Add half the remaining flour and beat well. Add remaining flour and mix well. Place in greased bowl; grease surface. Cover; chill in refrigerator till ready to use.

Form 2 or 3 balls of dough to fill greased muffin pans half full; or form in rolls, using 1 larger ball of dough for each. Let rise till double (1½ to 2 hours). Bake in hot oven (425°) 15 minutes. Makes 3½ dozen rolls.

Hard Rolls

1 package active dry yeast or
1 cake compressed yeast
1¼ cups water
1½ teaspoons salt
3½ to 3¾ cups sifted all-purpose flour
1 slightly beaten egg white  

Oven 400°

Soften active dry yeast in warm water, or compressed yeast in lukewarm water.

Add 1½ cups of the flour; beat well. Add salt. Stir in about 1½ cups of remaining flour. (Dough should be stiffer than for ordinary bread.) Turn out on lightly floured surface. Cover; let rest 10 minutes. Knead 15 to 20 minutes or till very elastic, kneading in remaining ½ to 1½ cup flour.

Place dough in lightly greased bowl, turning once to grease surface. Cover; let rise in warm place till double (about 1½ hours). Punch down; let rise again till double (about 1 hour). Turn out on lightly floured surface. Cover and let rest 10 minutes.

Divide dough in 12 portions. Shape each in oval or round roll and place about 2 inches apart on greased cooky sheets that have been sprinkled with yellow corn meal.

Add 1 tablespoon water to slightly beaten egg white; brush over tops and sides of rolls. Cover with damp cloth, but don’t let it touch dough. Let rise in warm place till double (1 to 1½ hours).

Place large shallow pan on lower rack of oven; fill with boiling water. Bake rolls in hot oven (400°) 15 minutes. Brush again with egg-white mixture. Bake 10 to 15 minutes longer or till nicely browned and done. For crackly crust, cool in draft.

Bread Sticks

When Hard Roll dough has risen the second time, divide in 18 equal parts. Roll each piece of dough under hands into pencil-like strand, about 14 inches long, about ½ inch in diameter. Place 1 inch apart on greased baking sheet. Brush with mixture of 1 tablespoon water and 1 slightly beaten egg white. Let rise uncovered in warm place till double (45 to 60 minutes).

Brush again with egg-white mixture; sprinkle with coarse salt, if desired. (Place large shallow pan on lower rack of oven; fill with boiling water.) Bake in hot oven (425°) about 15 minutes.

Note: For bread sticks with crispier centers, bake at 400° about 20 minutes.

Whole-wheat Rolls

2 packages active dry yeast or
2 cakes compressed yeast
½ cup water
1¼ cups milk, scalded
½ cup sugar
1 tablespoon salt
3 tablespoons shortening
4 cups stirred whole-wheat flour
3 cups sifted all-purpose flour
2 beaten eggs  

Oven 400°

Soften active dry yeast in warm water, compressed yeast in lukewarm water. Combine hot milk, sugar, salt, shortening; cool to lukewarm. Add 1 cup whole-wheat flour and 1 cup enriched flour; beat well. Add yeast mixture and eggs. Stir in remaining flour or enough to make soft dough. Place in greased bowl, turning once to grease surface; cover, place in refrigerator.

About 2 hours before serving time, knead lightly on floured surface; form in rolls. Let rise in warm place till double (1½ hours). Bake in hot oven (400°) 15 to 20 minutes. Brush with butter. Makes 4 dozen.
Streusel Coffeecake

1 recipe Plain Roll Dough, Richer version (page 90)
1 cup sifted all-purpose flour
\( \frac{1}{2} \) cup brown sugar
\( \frac{1}{2} \) cup granulated sugar
1 teaspoon cinnamon
\( \frac{1}{2} \) cup butter or margarine
\( \frac{1}{4} \) cup finely chopped nuts
1½ teaspoons vanilla

OVEN 375°

Prepare dough and let rise. Turn out on lightly floured surface; divide in thirds. Pat each third evenly into greased 8x1\( \frac{1}{2} \)-inch round cake pan or baking dish.

Mix flour, sugars, and cinnamon; cut in butter till crumbly. Add nuts. Sprinkle \( \frac{1}{2} \) of topping over each coffee cake. Cover; let rise till double (30 to 45 minutes). Bake in moderate oven (375°) about 20 minutes or till done. Immediately drizzle \( \frac{1}{2} \) teaspoon vanilla over each coffee cake. Serve warm.

Golden Bubble Ring

2 packages active dry yeast or 2 cakes compressed yeast
\( \frac{1}{2} \) cup water
\( \frac{1}{2} \) cup milk, scalded
\( \frac{1}{2} \) cup shortening
\( \frac{1}{2} \) cup sugar
1 teaspoon salt
4 to 4\( \frac{1}{2} \) cups sifted all-purpose flour

OVEN 350°

Soften active dry yeast in warm water, or compressed yeast in lukewarm water. Combine milk, shortening, \( \frac{1}{2} \) cup sugar, and salt. Cool to lukewarm. Add 1 cup flour; beat well. Add yeast mixture and eggs. Beat smooth. Mix in remaining flour, or enough to make a soft dough. Knead on lightly floured surface till smooth and elastic (8 to 10 minutes). Place in greased bowl, turning once to grease surface. Cover; let rise in warm place till double (1 to 1\( \frac{1}{4} \) hours). Punch down. Cover; let rest 10 minutes.

Shape into about 28 balls, golf-ball size. Roll each in melted butter, then in mixture of \( \frac{3}{4} \) cup sugar and cinnamon. Arrange in well-greased 9-inch tube pan. Sprinkle with any remaining sugar mixture. Let double (about 1 hour). Bake in moderate oven (350°) 35 to 40 minutes. Cool in pan 15 to 20 minutes. Invert on rack; remove pan.

English Tea Ring

1 package active dry yeast
\( \frac{1}{4} \) cup warm water
\( \frac{1}{2} \) cup milk, scalded
3 tablespoons shortening
3 tablespoons sugar
1 teaspoon salt
2\( \frac{1}{2} \) to 2\( \frac{3}{4} \) cups sifted all-purpose flour
1 beaten egg
\( \frac{1}{2} \) teaspoon vanilla

Fruit Filling

OVEN 375°

Soften yeast in warm water. Combine milk, shortening, sugar, and salt; cool to lukewarm; add 1 cup of the flour; beat well. Add softened yeast, egg, and vanilla. Mix in enough flour to make soft dough. Knead lightly on floured surface. Place in greased bowl; turn once to grease surface. Cover; let rise till double (1\( \frac{1}{2} \) to 2 hours).

Roll to 13x9-inch rectangle, about \( \frac{1}{4} \) inch thick. Brush with melted butter; spread evenly with Fruit Filling. Roll lengthwise; seal edge. Shape in a ring on greased cooky sheet. With scissors, snip almost to center at 1-inch intervals. Pull sections apart and twist slightly. Let rise till double (35 to 45 minutes). Bake at 375° about 20 minutes.

Fruit Filling: Combine \( \frac{1}{4} \) cup sugar, 1 teaspoon cinnamon, \( \frac{1}{2} \) cup chopped walnuts, and \( \frac{1}{2} \) cup chopped candied fruits and peel.

Thumbprint Coffee Cake

Soften 1 package active dry yeast in \( \frac{3}{4} \) cup warm water, or 1 cake compressed yeast in \( \frac{3}{4} \) cup lukewarm water. Stir in \( \frac{1}{2} \) cups packaged biscuit mix; beat vigorously 2 to 3 minutes.

Turn out on surface well dusted with biscuit mix. Knead till smooth, about 25 strokes. Butter sides and bottom of 8x1\( \frac{1}{2} \)-inch round pan, then sprinkle with sugar. Place dough in pan, pressing out so it touches sides. Cover with damp cloth. Let rise in warm place till double (about 1 hour).

With thumb, punch deep holes in dough every 2 inches, leaving \( \frac{1}{4} \)-inch margin around edge of pan. Fill "wells" with \( \frac{1}{4} \) cup heavy or light cream. Combine \( \frac{1}{2} \) cup brown sugar and \( \frac{1}{4} \) teaspoon cinnamon. Sprinkle over dough. Bake in hot oven (400°) 15 to 20 minutes or till done.
Sandwiches

For good sandwiches, use day-old bread of firm texture. To prevent soaking, use softened butter or margarine; butter both slices of bread, spreading out to edges.

Salad dressing may be used to moisten and hold together the filling. Arrange sliced filling materials to fit sandwich.

To keep sandwiches fresh, wrap in waxed paper, clear plastic wrap, or aluminum foil; refrigerate. Add lettuce, tomato, cucumber, or bacon just before serving.

Tea sandwiches may be simple or elaborate, but they're always dainty and attractive. Fillings may be same as for other sandwiches. Have a well-chosen variety, contrasting in flavor, color, texture, shape.

Sandwiches are seldom made from written recipes, but rather from the cook's ingenuity and whatever the foods on hand. The ideas that follow are presented as suggestions—starting points for your imagination.

Hearty Submarines,
Tomato Toddy
Meat, Sea-food Sandwiches

- Ground cooked meat, pickle relish or pickled onion, mayonnaise, and prepared mustard or horseradish.
- Seasoned ground beef spread thinly on buttered buns and broiled.
- Crumbled crisp-cooked bacon, peanut butter, and mayonnaise.
- Liverwurst, chopped stuffed green olives, salad dressing, lettuce on rye bread.
- Liverwurst, lettuce, and sliced tomato on whole-wheat bread.
- Diced cooked chicken, finely diced celery, chopped sweet pickle, and mayonnaise.
- Two parts each of chopped cooked chicken and broken California walnuts, with one part drained crushed pineapple, moistened with salad dressing.
- Sardines and chopped hard-cooked egg, moistened with lemon juice.
- One part flaked tuna, crab meat, or lobster with one part finely cut celery, moistened with mayonnaise.

Cheese and Egg Sandwiches

- Eggs scrambled with minced onion and green pepper, and finely chopped ham.
- Chopped hard-cooked eggs, chopped stuffed green olives, and salad dressing, on leaf lettuce and rye bread.
- Cottage cheese, minced green pepper and onion, salt, paprika on whole wheat bread.
- Grilled cheese on toast with crisp bacon, and sliced tomato.
- Cream cheese with orange marmalade, cranberry jelly, or crushed pineapple.
- Softened cream cheese with chopped stuffed green olives or finely chopped candied ginger.
- Cream cheese with 1/4 as much crumbled blue cheese and a dash Worcestershire sauce.
- One 3-ounce package cream cheese, 3 finely cut uncooked prunes, 1 tablespoon finely chopped nuts, 1/2 teaspoon sugar, and 1/4 teaspoon cinnamon mixed together.

Other Sandwiches

- Baked beans, chili sauce, thinly sliced onion or pickle.
- Baked beans topped with shredded sharp process cheese, broiled till cheese melts. Good on French bread spread with mixture of butter and prepared mustard.
- Thinly sliced radishes on buttered whole-wheat bread.
- Peanut butter and tart jelly.
- Peanut butter and mayonnaise blended and spread on whole wheat bread, topped with finely grated raw carrot.

Ham Salad on Rye

1 cup ground cooked ham
1/4 cup diced celery
1/4 cup pickle relish
1/4 cup mayonnaise or salad dressing
1 teaspoon horseradish
10 slices buttered rye bread
5 slices Swiss cheese
5 slices tomato

Combine first 5 ingredients; chill. Spread on 5 slices of bread. Top each with cheese slice, then tomato slice; sprinkle with salt. Top with remaining bread. Makes 5.

Egg Salad Sandwiches

6 hard-cooked eggs, finely chopped
1/4 cup finely chopped celery
1/4 cup drained sweet-pickle relish
1/2 cup salad dressing
3/4 teaspoon salt
Dash pepper

Combine ingredients; chill. Spread between buttered bread slices. Makes 2 cups.

Deviled-ham Bunwiches

Combine one 4 1/2-ounce can deviled ham, 2 to 3 tablespoons chopped sweet pickles, 2 hard-cooked eggs (chopped), and 1 tablespoon each catsup and prepared mustard. Spread in 4 split, buttered coney buns. Wrap each in foil, sealing securely.

Place on baking sheet. Heat in slow oven (300°) about 15 minutes. Makes 4 servings.
Club Sandwiches

For each sandwich, you'll need 3 slices buttered toast. Top first slice with lettuce and cold sliced chicken. Add mayonnaise if you like. Top with second toast slice.

Add tomato slice and 2 or 3 strips crisp-cooked bacon. Top with third slice of toast. Peg with 4 toothpicks. Cut in quarters diagonally. Serve sandwiches, points up.

Broiler Tuna Burgers

Combine one 6½- or 7-ounce can tuna, flaked, with 2 tablespoons chopped onion and 2 tablespoons chopped sweet pickle. Moisten with 1/4 cup mayonnaise.

Split and toast 5 hamburger buns; butter bottom halves and spread with tuna mixture. Top each with slice of sharp process cheese. Broil 5 inches from heat 4 minutes or till cheese melts. Add bun toppers.

Teen-burger

For each serving, use ¼ pound ground chuck. Ask your meatman to grind suit with the chuck, so ground meat mixture has about 2 ounces fat for each pound of lean meat.

Lightly shape in ¼ pound patties. Season with salt and pepper. Pan-broil till done to your liking. Slip into hamburger buns with generous slices of onion and pickle; pass catsup, mustard.

Corned-beef Sandwiches

Spread 6 slices pumpernickel bread with ½ cup Thousand Island Dressing. Top each with 1 slice Swiss cheese, 1 tablespoon drained sauerkraut, thin slices cooked or canned corned beef, and a second bread slice.

Butter top and bottom of sandwiches. Grill on both sides till hot and cheese melts.

Spring Sandwich Puff

In broiler, toast 6 slices bread on one side. Place a slice process American cheese on each untoasted side; broil to partially melt cheese. Remove from heat.

Place 3 or 4 spears of hot cooked asparagus on top of each cheese slice.

Beat 3 egg yolks till thick and lemon-colored. Stir in 1/4 cup salad dressing, 1/4 teaspoon salt, and dash pepper. Fold in 3 stiff-beaten egg whites.

Pile mixture atop asparagus. Bake at 350° about 13 minutes or till egg mixture is set.

Wiener Doubles

Slit frankfurters lengthwise, not quite through. Spread cut surfaces with prepared mustard, and insert a strip of sharp process American cheese in each.

For each serving, place 2 franks side by side. Wrap 2 strips of bacon around each bundle in spiral fashion; fasten ends with toothpicks. Place franks cheese-side down on broiler rack, 3 to 4 inches from heat. Broil about 5 minutes or till bacon on top side is done. Turn and broil 3 to 5 minutes longer. Serve in halved coney buns, toasted and buttered. Pass catsup and mustard.

Submarine Sandwiches

Brown giant brown-and-serve French rolls (about 8 inches long) according to package directions. Split rolls in half, but don't cut quite through. Scoop out some of the centers to make room for plenty of filling. Spread generously with mustard, garlic butter, and/or mayonnaise with curry powder.

Line bottom halves with leaf lettuce. Place on slices of corned beef, boiled ham, Bologna, salami, pickled tongue, chicken, tuna, herring—take your choice, several or all.

Add slices of American and Swiss cheese, onion rounds, green- and ripe-olive slices, sliced dill pickles. More lettuce, too.

Anchor with cocktail picks. Each roll makes 1 supersize sandwich.

Broiled Ham Sandwiches

Combine 1 cup shredded sharp process American cheese, 3 tablespoons mayonnaise, and 2 tablespoons chopped green onion.

Slice one 12-ounce can luncheon meat in 12 thin slices. Lightly spread 6 slices toasted bread with prepared mustard; top each with 2 slices of luncheon meat. Spread meat with cheese mixture. Broil 4 inches from the heat about 3 minutes or till cheese melts. Makes 6 open-face sandwiches.

Salad Sandwich Tower

For each serving, butter a large round slice of rye bread. Place butter side up on dinner plate. Put on several leaves of head lettuce, then thin slices of Swiss cheese.

Add large lettuce cup, reverse side up. Cover with slices of white meat of chicken.

Pour Chili Mayonnaise (page 327) over all. Top with a tomato slice, then a hard-cooked egg slice. Garnish with crisp, hot bacon slices, ripe olives, and parsley.
Jigsaw Sandwiches

Soften one 3-ounce package cream cheese; blend in 1 tablespoon milk and 1 teaspoon Worcestershire sauce. Add 4 or 5 slices crisp-cooked bacon, crumbled. 

Cut 1 sliced enriched sandwich loaf and 1 sliced whole-wheat sandwich loaf in 2-inch rounds with cricky cutter.

Spread half of rounds (equal number white and whole-wheat bread) with cheese mixture. Add fancy cream topper as given below. 

Divide remaining rounds in 3 groups, each with an equal number of light and dark rounds. Use one group each for Double Rounds, Stripes, Checkerboards. 

**Double Rounds**: With hole of doughnut cutter, cut tiny circles from center of rounds. Fit the tiny whole-wheat circles in the holes of large white ones and vice versa. **Stripes**: Cut rounds in three strips, making center strip widest. Fit large white strip between two smaller whole-wheat strips and vice versa, holding together with a bit of cheese. **Checkerboards**: Cut rounds in fourths. Make checkerboards of white and whole wheat, spreading small amount of cheese on edges to hold together.

*Note*: For good-looking jigsaw sandwiches with smooth edges, freeze bread first, then cut while frozen.

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**Teatime Sandwiches**

Soften two 3-ounce packages cream cheese. Add 2 tablespoons blue cheese, crumbled.

Add 1/2 cup finely chopped nuts, 1/4 teaspoon grated onion, 1/2 teaspoon Worcestershire sauce, 1/4 teaspoon salt, 1/2 cup mayonnaise; mix well. Chill. Spread on lightly buttered bread rounds. Makes 1 1/2 cups.

**Pinwheel Sandwiches**

Use fresh unsliced enriched sandwich loaf. Trim crusts; cut bread in lengthwise slices 1/4 inch thick. Spread each slice with softened butter or margarine and filling. Roll as for jelly roll, beginning at narrow end. Seal open end with soft butter.

Wrap in aluminum foil and chill. For pinwheels, cut in 3/8-inch slices.

**ribbon Sandwiches**

Trim crusts from unsliced sandwich loaf. Cut 4 lengthwise slices and butter each. Spread first slice with filling; top with second slice, buttered side down. Repeat, adding fourth slice buttered side down. Wrap loaf tightly in aluminum foil. Chill. When ready to serve, cut in slices.

Ribbon sandwiches are made with two or three contrasting fillings, and often with alternating slices of dark and light bread. Some suggested fillings for ribbon sandwiches are cream cheese with pineapple or minced water cress, pimiento cheese with chopped ripe olives, honey and peanut butter, crab meat and mayonnaise.

**Frosted Sandwich Loaf**

Proceed as for Ribbon Sandwiches. Chill. With rotary or electric beater, beat softened cream cheese till light and fluffy (about three or four 3-ounce packages for one 11-inch loaf). Frost top and sides of loaf. Refrigerate till serving time.

Garnish with radish roses, parsley, ripe olives, nuts, or kumquats. Slice at the table with sharp knife. Sandwich loaf is served on individual plates and eaten with forks.

**Rolled Sandwiches**

Trim crusts from unsliced sandwich loaf. Cut in thin slices. Spread with softened butter or margarine, then with filling.

Roll each slice and fasten with toothpick, or seal open edge with a little butter. Cover with waxed paper; chill 1/2 hour.