

SECTION 2

BREADS, QUICK & YEAST

GOLDEN CRESCENTS

1/2 c. sugar	2 cakes yeast (or 2 envelopes)
1/2 c margarine	1/4 c. warm water
1 tsp. salt	1/2 c. warm milk (1/4 c. canned milk + water)
2 eggs	4 c. sifted all-purpose flour

Cream sugar, margarine, salt and eggs. Soften yeast in water, and add warm milk to that mixture. Add to creamed mixture. Stir in flour.

Let rise 1-1/2 hours, covered. Divide into two pieces. Roll into circle about 1/4" thick. Cut dough into 16 pie shaped pieces. Roll up into crescents, beginning at wide side, and rolling to tip, folding tip under. Repeat with other part of dough. Line cookie sheet with foil and grease with margarine. Place rolls on cookie sheets (will take two), with tip on bottom of roll. Form with fingers into crescent shape. Let rise 1 more hour. Bake at 350 deg. for 15-20 minutes, until light golden brown.

Remove from oven and paint with melted margarine or butter. Serve hot or cold. Makes 32 rolls.

SCOTCH OVEN SCONES

2 c. sifted all-purpose flour	1/2 c. margarine or butter
2 tsp. sugar	3/4 c. milk
1 tsp. cream of tartar	
1 tsp. baking soda	
1/2 tsp. salt	

Sift together all ingredients in first column. Cut in margarine as for pie dough. Add milk. Makes very soft dough. Divide into three (3) portions. Pat out into circles 3/4" thick. Cut across into +, making four (4) in each. Brush with beaten egg after putting on greased cookie sheet. (Line cookie sheet with aluminum foil, then grease foil.) Bake at 400 deg. for 10-15 minutes, until golden brown. Makes 12 scones.

BETTY'S WHITE BREAD

1 quart milk, scalded
2 tbsp. salt
6 tbsp. shortening
1/2 c. warm water
6 tbsp. sugar
2 pkg. dry yeast
2 c. sifted flour
8 more cups flour

Scald milk (or use 2 c. canned milk and 2 c. boiling water). Add salt and shortening. Cool.

Measure into bowl warm water and sugar. Sprinkle yeast over and let stand 10 minutes.

Stir and add milk mix; add the 2 c. flour and beat until smooth. Add 8 more cups flour. Knead for 10 minutes. Put in greased bowl, cover with cloth and let rise 45 minutes. Punch down and make into 3 loaves. Let rise 30 min. Bake at 375 deg. for 45 minutes, until golden brown. For soft crust, brush immediately with melted margarine. For crisp crust, do not brush with margarine. Turn out of pans and cool on racks. Makes 3 loaves.

BETTY'S BROWN BREAD

3-1/2 c. milk
1 cake yeast (or 1 envelope)
1/4 c. warm water
3 tsp. salt
2 tbsp. melted shortening
2 tbsp. sugar or honey
10 c. whole wheat flour

Scald milk (or use 1-3/4 c. canned milk and 1-3/4 c. boiling water). Dissolve yeast in warm water. Add salt, melted shortening and sugar or honey. Stir in whole wheat flour. Knead 10 minutes. Put in greased bowl, cover with cloth and let rise 45 minutes. Punch down and make into 2 loaves. Let rise 30 minutes in greased loaf pans. Bake at 350 deg. for 1 hour. Makes 2 loaves. Turn out of pans and cool on racks.

PLAIN ROLLS

2 c. milk	2/3 c. shortening
6 c. sifted flour	2 tsp. salt
1/2 c. sugar	1 pkg. yeast
	2 eggs

Scald milk (or use 1 c. canned milk and 1 c. boiling water). Cool to lukewarm. Add yeast, salt, shortening and sugar. Add eggs and beat lightly. Add flour and mix well. Let rise once. Punch down and make into rolls in muffin tins which have been greased. Let rise again. Bake at 350 deg. until golden brown, about 15-20 minutes.

BISCUITS

4 c. sifted flour	1/2 c margarine (1 stick)
2 tsp. salt	1-1/2 c. milk
2 tsp. baking soda	
6 tsp. cream of tartar *	

Sift dry ingredients into mixing bowl. Cut in margarine as for pie crust. Add milk and mix. Dough should be quite soft and sticky. Pat out gently on floured baking cloth to 1/2" thickness. Cut with 2" biscuit cutter. Bake at 450 deg. about 12 minutes on top rack of oven, until golden brown. Remove from oven and split and butter immediately by placing slice of butter or margarine into biscuit and putting top back on. Keep hot until served.

* Can use just 6 tsp. baking powder instead of baking soda and cream of tartar.

NOTE: I line cookie sheet with aluminum foil, then put some margarine on pan and place into oven to melt while I am cutting the biscuits.

Then I put each biscuit on pan and turn over in the melted margarine, and position about 1" apart. This gives a delicious crunchy crust all around the biscuits.

BAGELS

3/4 c. warm water
1-1/2 tsp. dry yeast
1-1/2 tsp. salt
1-1/2 tsp. sugar
3 c. sifted flour

Dissolve together the water, yeast, salt and sugar. Add flour and mix well. Knead smooth, about 10 minutes on lightly floured board. Let rise in covered greased bowl 15 minutes. Punch down. Roll into square about 1" thick. Cut about 6 strips 1" wide.

Roll with heel of palm to form 1/2" diameter strips. Wrap each loosely around first 3 fingers of hand. Pinch off ends of dough and overlap 3/4". Press together to form a ring. Roll to secure and make even. Place all on board and cover with towel. Let rise 20 minutes.

Drop one at a time into pan containing 1 gal. boiling water, to which 1 tsp. sugar has been added. Simmer 7 minutes or until they float. Remove and cool on towel.

Bake 30-35 min. on greased cookie sheet (lined with foil and greased) at 400 deg. Turn once during baking, to brown both sides to golden color. Makes 6.

OUT OF THIS WORLD BISCUITS

4 cakes yeast (or 4 envelopes)	2 c. warm water
1 c. sugar	4 tsp. salt
1/2 c. warm water	9 c. all-purpose flour
1 c. <u>soft</u> shortening	6 eggs, beaten

Crumble yeast. Pour sugar over yeast, add 1/2 c. warm water and mix with spoon. Add shortening and beaten eggs and the other 2 cups warm water and salt. Sift in 1/2 of the flour. Beat. Sift in rest of flour and mix and cover.

Let rise until double in bulk and stir down. Cover and let stand outside in cold weather, or in refrigerator (or in basement) overnight. FIVE hours before you want to bake them, roll out on floured board 1/2" thick - spread with soft butter, roll up like cinnamon rolls, cut in slices 3/4" thick and put in greased muffin pans. Let rise where it is cool 3 or 4 hours. Bring into warm room for 1 hour and let rise. Bake at 425 deg. for about 10 min. Makes 20 large rolls.

VERN'S BREAD

2 pkg. yeast	1/3 lb. soft Crisco or margarine
2 tbsp. sugar	9 or 10 c. flour (pack in to measure)
2 tbsp. salt	
4 c. warm water	

Mix yeast, sugar, water. Let sit. Add 8 c. flour, plus shortening and salt. Mix well. Add 1-2 c. more flour.

Mix in large bowl or preserving kettle. Lay hot wet dishtowel, lid over top. Let rise 1 hour. Punch down. Let rise until double in bulk. Punch down and shape into loaves. Let rise in greased loaf pans. Bake at 350 deg. until golden brown, about 30 or 40 minutes. Brush tops with melted margarine as soon as they are removed from oven, for tender crusts. For crisp crusts, do not brush with margarine.

For Scones: Roll into strips 1x3" long. Fry in hot Vegetable Oil in frying pan. Butter tops after turning, while second side is cooking.

For Cheese Scones: Roll about 1/8" thick and cut into rounds. Spread with Velveeta Cheese or cheese spread, and fold over. Fry in pan as for scones, above.

SALLY LUNN'S MUFFINS

1/4 c. shortening or margarine	2 c. sifted flour
1/3 c. sugar	6 tsp. baking powder
2 eggs	1 tsp. salt
	2/3 c. milk

Cream shortening, sugar and eggs. Sift dry ingredients and add alternately with milk. Bake in well-greased 8x8" pan. For Golden Muffins, bake in well-greased muffin tins. Bake at 450 deg. for 15 minutes, until golden brown.

DATE NUT BREAD

3/4 c. chopped walnuts	3/4 c. boiling water
1 c. chopped dates	2 eggs
1-1/2 tsp. baking soda	1/2 tsp. vanilla
1/2 tsp. salt	1 c. sugar
1/4 c. shortening	1-1/2 c. sifted flour

Combine nuts, dates, baking soda and salt in mixing bowl. Add shortening and boiling water. Allow this mixture to stand for 15 minutes. Stir to blend. Beat eggs slightly, add vanilla. Stir in sugar and sifted flour. Add to date mixture. Do not overmix. Place in greased 9x5x3" loaf pan. Bake 1 hour at 350 deg. (moderate). When done, toothpick inserted in the center will come out clean. Cool before removing from pan. Loosen sides with a spatula. For perfect slicing, allow the loaf to cool several hours.

ZUCCHINI BREAD

3 eggs, well beaten	3 c. flour
1 c. vegetable oil	1 tsp. salt
2 c. sugar	1 tsp. baking soda
2 c. grated, peeled zucchini	3 tsp. cinnamon
3 tsp. vanilla	3/4 tsp. baking powder
	1/2 c. coarsely chopped walnuts

Mix well the eggs, oil, sugar, zucchini and vanilla. Add sifted dry ingredients. Stir in nuts. Bake in 3 greased bread pans at 350 deg. for 1 hour.

Sandra Monson 1977
Doug's wife
Orem, Utah

PLAIN MUFFINS

2 c. sifted flour	1 egg
1/2 tsp. salt	1 c. milk
4 tsp. baking powder	1/4 c. melted shortening or margarine
1/4 c. sugar	

Sift dry ingredients into bowl. Mix egg, milk and melted margarine together, and add all at once to dry ingredients. Stir in just until mixed. Do not overbeat. Do not use mixer. Blend with spoon. Spoon into 12 well-greased muffin tins. Bake at 400 deg. for 20-25 minutes. Makes 1 dozen.

NOTE: Too much mixing produces holes and tunnels in the baked muffins.

CREAM SCONES

2 c. sifted flour	2 eggs
5 tsp. baking powder	2/3 c. cream, medium heavy
1/4 c. shortening or margarine	1/2 tsp. salt

Sift dry ingredients into bowl. Cut in shortening. Combine eggs, cream and salt, and add to mixture. Roll 3/4" thick on floured board. Cut into 3" squares, then cut each square into triangles. Bake on greased cookie sheet at 450 deg. for 20 minutes. Note: If using a dark cookie sheet, line cookie sheet with aluminum foil, then grease the foil.

90 MINUTE BREAD

1 c. warm water	1 tbsp. honey
1 tbsp. yeast	1 tbsp. vegetable oil
1 tsp. salt	1-1/2 to 2 c. flour
	2 tbsp. wheat germ

Dissolve yeast in warm water, in bowl. Add all other ingredients except flour. Add enough flour to make soft but not sticky dough. Put out on floured board to rise. Let rise for 15 minutes. Knead, form into loaf, put into greased loaf pan. Let rise 30 minutes. Bake at 400 deg. for 30 minutes. Turn out onto rack to cool.

Valerie Monson

CORN STICKS

2 c. sifted flour	2 eggs
2 c. yellow corn meal	2 c. milk
1/2 c. sugar	1/2 c. soft shortening or margarine
1 tsp. salt	
8 tsp. baking powder	

Sift dry ingredients into mixing bowl. Add eggs, milk and shortening. Beat one (1) minute only. Bake at 400 deg. for 15-20 minutes, until golden brown. Pans or corn stick molds must be well greased. Makes 28 corn sticks or two pans 8x8".

BAKING POWDER BISCUITS

2 c. flour (packed in)	1/4 c. shortening or butter
2 Tbs baking powder	3/4 c. milk
1/2 tsp. salt	

Mix flour, salt, baking powder. Sift together into bowl. Cut in shortening. Add milk. Roll and cut into biscuits about 1/2" thick. Line cookie sheet with foil. Put some butter on foil and put into oven which is preheating to 450 degrees, for a few minutes until butter melts. When biscuits are cut (with 2" round cutter), dip in melted butter on cookie sheet and turn over. Place about 2" apart and bake at 450 deg. for about 15 minutes, until golden brown.

VARIATIONS

ORANGE: To the dough add instead of milk:
 juice of 1 orange (3/4 c. juice)
 1 tbsp. grated orange rind (or rind from 1 orange)
 Sugar cubes: Dip sugars in orange juice and put a cube on each biscuit. Bake.

CHEESE: To the dough add 1/2 c. grated cheese with shortening. Bake.

NUT: Add 1/2 c. chopped nuts before adding milk to dough. Bake as for plain biscuits.

PLAIN MUFFINS

2 c. flour	1 c. milk
4 tsp. baking powder	1/8 c. melted shortening (2 tbsp.)
2 tsp. sugar	1 egg
1 tsp. salt	

Sift dry ingredients into large bowl. Beat egg slightly. Add milk and melted shortening. Stir all into dry ingredients, mixing thoroughly in 25 strokes only (do not overmix, or muffins will be tough and tunneled.) Bake in well-greased muffin tins at 450 deg. for 20 minutes, until golden brown. Makes 12 muffins.

COFFEE CAKE

1 c. Powdered biscuit mix, (like Bisquick)	1/2 c. fruit juice (from canned fruit)
1 tbsp. sugar	1/4 c. sugar
1/4 c. milk	1 tsp. cinnamon
2 tbsp. melted butter	

Put biscuit mix and sugar into bowl. Stir in milk and shortening (butter). Knead dough lightly. Cut into pieces the size of walnuts. Form into balls. Dip each ball into fruit juice, and then into mixture of sugar and cinnamon. Stack balls two rows high in well-greased ring mold. Bake 30 minutes at 400 deg. Serve hot. Serves 2.

LUCILLE'S DATE NUT BREAD

1 c. chopped dates	1 egg, beaten
1 c. boiling water	1/4 tsp. salt
1 tsp. baking soda	2 c. sifted flour
1 tbsp. butter or shortening	1/2 c. chopped walnuts
1 c. sugar	1 tsp. baking powder
1 tsp. vanilla	

Pour boiling water over dates and baking soda. Let stand a few minutes while creaming together sugar, shortening, egg and vanilla. Combine salt, flour and baking powder in sifter. Add date mixture to creamed mixture. Stir in nuts. Stir in dry ingredients.

Fill empty, washed, dried, well-greased and floured vegetable cans no more than 1/2 full, for round loaves. Or bake in well-greased bread pan. Let stand 5 minutes to rise. Then bake 45-60 minutes at 350 deg. Makes one loaf. (Smaller round vegetable cans take less time, about 30 min.)

Lucille Salisbury, wife of
Grandma Allen's brother, Orin.

ZOLA'S NUT DATE BREAD

2 c. chopped dates (1/2 lb.)	2 tsp. baking soda
1-1/2 c. boiling water	1/2 tsp. salt
1 tbsp. melted butter	1 tsp. vanilla
1 c. sugar	1 c. chopped walnuts
1 egg	1 c. raisins (optional)
2 c. flour	

Let dates stand in water 20 minutes. Cream butter, sugar, and egg together. Add dry ingredients to butter mixture. Add nuts and dates. Pour into greased bread pans. Bake 1 hour at 350 deg. Makes 1 large and 1 small loaf. Double batch makes 3 loaves.

MRS. BROWN'S RAISIN NUT BREAD

4 c. graham flour	2 c. sour milk**
2 c. white flour	1/2 c. molasses
1 c. sugar	2 tsp. baking soda
1 c. chopped nuts	1 egg
1 c. raisins	pinch salt

Sift dry ingredients into large bowl. Combine sour milk with baking soda, molasses, and egg. Blend with dry ingredients. Add raisins and nuts. Mix. Bake in well-greased loaf pans 1 hour at 350 deg.

** To make 1 cup sour milk: Add 1 Tbs vinegar or lemon juice to a 1 cup measuring cup and then fill with milk. Let stand 5 minutes.

EASTER BREAKFAST CAKE

3/4 c. boiling hot milk	1 egg, well beaten
4 tbsp. butter or shortening	1 cake (or pkt) yeast softened in
1/3 c. sugar	1/4 c. lukewarm water
1 tsp. salt	3 c. sifted flour
1/2 tsp. cinnamon	1/2 c. chopped seedless raisins or currants
1/2 tsp. nutmeg	

Place in large bowl all ingredients in first column. When mixture is lukewarm, add ingredients in second column, beating until well mixed. Cover and let rise in warm place until light and double in bulk, about 1 hour.

Divide evenly into two greased-8" layer cake pans. With floured fingers, pat out dough to fit pans. Mark each into 8 even sized pie-shaped pieces by cutting through dough with sharp knife. Cover pans with damp cloth and let rise in warm place until double in bulk, 30-35 minutes.

Brush top surface with melted butter and bake in hot oven, 400 deg. for 15-20 minutes, until golden brown. Remove from oven and while still warm spread each cake with powdered sugar icing: Makes 2 cakes.

POWDERED SUGAR ICING

1/2 c. powdered sugar, sifted
 1 tbsp. milk
 1 tsp. light corn Syrup

SOUR MILK GRIDDLE CAKES

2 c. flour	3 tbsp. vegetable Oil
2 tsp. baking powder	3 tbsp. sugar
1 tsp. salt	1-1/2 c. sour milk**
1/2 tsp. baking soda	1 egg

Sift dry ingredients together into bowl. Beat egg, add milk, and pour slowly over first mixture. Beat thoroughly and add vegetable oil. Drop by spoonfuls on hot greased griddle. Cook one side until full of bubbles, then turn over. (Turn once only! Turning more than once will make tough griddle cakes.)

** To make 1 cup sour milk: Add 1 Tbs vinegar or lemon juice to a 1 cup measuring cup and then fill with milk. Let stand 5 minutes.

RICE GRIDDLECAKES

1 egg, separated	1-1/2 tsp. baking powder
1 c. milk	1/4 tsp. salt
3/4 c. flour	1/2 c. cooked rice
2 tbsp. melted <u>butter</u>	

Beat egg white in separate bowl until stiff but not dry. In large bowl beat yolk with milk gently until blended. Sift baking powder, flour, salt and add to milk mixture. Stir in melted butter. Fold in rice and egg whites. Drop by spoonfulls on hot ungreased griddle. Turn once. Serve with syrup. Makes 9 small cakes - 2 servings.

CORN BREAD

1 c. sifted flour	4 tsp. baking powder
1 c. yellow corn meal	2 eggs, slightly beaten
2 tbsp. sugar	1 c. milk
1-1/2 tsp. salt	1/3 c. melted butter or margarine

Sift flour, corn meal, sugar, salt, baking powder into a bowl. Add eggs and milk. Blend in melted butter last. Pour into well-greased 8" square pan. Bake at 400 deg. for 20-25 minutes. Cut into squares and serve hot. Makes 9 servings.

If making corn sticks, this recipe makes 14 corn sticks. Pour batter into very well buttered corn stick pans. Bake about 20 minutes, until golden brown.

WHITE BREAD

1-1/2 tbsp. salt
3 tbsp. sugar
1 c. water
3 tbsp. shortening
1 yeast packet or crumbled yeast cake
1 c. warm water
2 c. milk (or water or potato water)
8 c. flour - or enough to make stiff dough (about 2 lb.)

Heat together in saucepan on low to medium heat: salt, sugar, water and shortening, until shortening melts. Dissolve yeast in warm water in a separate bowl for about 15 minutes, while shortening mixture cools. Once shorting mixture cools to lukewarm, add yeast mixture and milk. Stir in flour. Let rise two or three times in greased bowl, punching down and kneading each time. Shape into loaves, place in loaf pans, and let rise again. Bake at 350 deg. for 1 hour. (Bake rolls 10-15 minutes at 400 deg. if using this dough to make hot rolls.)

NOTE: If making pastel colored bread, add coloring to liquid before adding flour. If you want more than one color of bread, divide liquid and add colors, and then divide flour in corresponding amounts and add to each batch of liquid. This bread makes pretty party sandwiches when colored pink, light blue, etc.

FRENCH TOAST

3 eggs	pinch salt (3 shakes from stove shaker)
1 c. milk	8 or 9 slices white bread

Beat egg briskly with fork to break up whites and yolks and blend together. Add salt and milk and beat with fork until blended. Dip bread in mixture and coat on both sides. Fry on greased griddle until golden brown on both sides. Serve with syrup or tart jam such as apricot. Good also with strawberry or other jam.

CAST IRON CORN BREAD

2 eggs	1 tsp. salt
1/4 c. sugar	1-2/3 c. yellow corn meal
1 c. milk	1/3 c. flour
1 c. sour milk**	2 tbsp. butter
1 tsp. baking soda	1 c. more milk

Beat eggs and sugar; add the first cup milk, and sour milk with baking soda added. Add salt, then corn meal and flour. Melt butter in cast iron frying pan; pour in mixture and add 1 cup more milk but don't stir. Bake in oven at 350 deg. for 30-35 minutes. There should be a streak of custard in it when done, made by the extra milk.

** To make 1 cup sour milk: Add 1 Tbs vinegar or lemon juice to a 1 cup measuring cup and then fill with milk. Let stand 5 minutes.

WAFFLES

2 c. flour	1-1/2 c. milk
3 tsp. baking powder	2 eggs, separated
1 tsp. salt	2 tbsp. sugar
3 tbsp. vegetable Oil	

Sift dry ingredients into bowl. Beat separated egg yolks. Add milk, beaten egg yolks and shortening into dry ingredients. Beat. Beat egg whites stiff and fold into mixture.

BETTY'S GRIDDLE CAKES

1 c. milk	1 c. sifted flour
2 tbsp. vegetable oil	1/2 tsp. salt
1 egg	1 tbsp. sugar
	2 tbsp. baking powder

Mix vegetable oil, egg and milk; sift dry ingredients and add to milk mixture. Add 2 tbsp. more milk. Fry on hot greased griddle.

Betty Denos
Mom's sister in Salt Lake City

APRICOT NUT BREAD

1/2 c. dried apricots	3 tsp. baking powder
1 egg	1/4 tsp. baking soda
1 c. sugar	3/4 tsp. salt
2 tbsp. melted butter	3/4 c. orange juice
2 c. sifted flour	1 c. coarsely chopped walnuts

Soak apricots 30 minutes in cold water. Drain and grind/chop. Beat egg until light, then stir in sugar and butter. Sift dry ingredients and add alternately with orange juice. Add nuts and apricots. Pour into greased loaf pan. Bake at 350 deg. for 1 hour or until done.

Carol Capener, Capitol Ward
Washington, D. C.

WHITE NUT LOAF

3/4 c. sugar	3 c. sifted flour
2 tbsp. soft shortening	3-1/2 tsp. baking powder
1 egg	1 tsp. salt
1-1/2 c. milk	3/4 c. finely chopped walnuts

Grease well a loaf pan, 9x5x2½". Mix thoroughly sugar, shortening, egg. Stir in milk. Sift together flour, baking powder, salt and stir in. Stir in nuts. Pour into prepared pan. Let stand 20 minutes. Heat oven to 350 deg. Bake 60 to 70 minutes.

NOTE: Nut bread is better the day after it's baked - easier to slice, more mellow in flavor.

This popular quick nut bread makes dainty buttered tea sandwiches or lunch box treats. Or spread it with cream cheese or jam and serve with colorful fruit salad, for a simple luncheon that's sure to please.

SUCCESS TIPS: Chop nuts fine for easy slicing.
Top crust almost always cracks during baking. Nothing to worry about.

ALL-BRAN RAISIN MUFFINS

1 c. Kellogg's All-Bran	1 c. sifted flour
3/4 c. milk	2-1/2 tsp. baking powder
1 egg	1/2 tsp. salt
1/4 c. soft margarine	1/4 c. sugar
or shortening	1 c. seedless raisins

Combine All-Bran and milk; let stand until most of the moisture is taken up. Add egg and shortening; beat well. Sift together flour, baking powder, salt and sugar; mix in raisins. Add to first mixture, stirring only until combined. Fill greased muffin pans 2/3 full. Bake at 400 deg. about 20 minutes. Makes 12 muffins.

NOTE: To make Old Fashioned Bran Muffins just omit the raisins. Can use 1/2 c. chopped cooked prunes instead of raisins if desired.

OATMEAL BREAD

2 packets yeast	1/2 c. light molasses
1/2 c. lukewarm water	4-1/2 to 5 c. sifted flour
1-1/2 c. milk, scalded *	2 c. rolled oats, uncooked
1/3 c. shortening	
2 tsp. salt	

Soften yeast in lukewarm water. (Use warm water for dry yeast.) Pour scalded milk over shortening, salt and molasses. Stir until shortening melts. Cool to lukewarm. Stir in 1 c. flour. Add softened yeast and oats. Stir in enough flour to make a soft dough.

Turn dough out on lightly floured board or canvas; knead until satiny, about 10 minutes. Round dough into ball; place in greased bowl. Brush top lightly with melted shortening. Cover and let rise in warm place until nearly double in size, about 1 hour. Punch down. Cover and let rest 10 minutes.

Form into two loaves. Place in greased loaf pans (1 lb. size). Brush tops with melted shortening or margarine. Cover and let rise until nearly double in size, about 1 hour. Bake at 375 deg. 35-40 min. Remove from pans immediately and cool on racks. Makes 2 loaves.

*Note: To scald milk, place milk in pan and boil. In place of scalded milk, you can use 3/4 c. canned milk and 3/4 c. boiling water.

BISQUICK RECIPESFRUIT SHORTCAKE

2 c. Bisquick
 3/4 c. cream (or 1/2 c. milk + 4 tbsp. melted butter)
 2 tbsp. sugar

Combine all to make dough. Pat out and cut with 2" cutter_ or larger. Bake on greased cookie sheets (line sheets with foil and grease with butter, or put butter on foil and heat in oven until melted - dip shortcakes into butter and turn over, placing 2" apart on cookie sheets). Bake at 450 deg. 15-20 minutes. Split, butter, fill and top with fruit. Makes 6 shortcakes.

For one large shortcake, pat out 1/2 of dough in round 8" greased pan. Dot with butter. Pat out rest of dough and place on top. Bake at 450 deg. 15-20 minutes.

BISCUITS

2 c. Bisquick
 1/2 to 2/3 c. milk

Combine to make dough. Pat out to 1/2" thickness and cut with 2" cutter. Line cookie sheet with foil and put some butter on. Put into oven to melt butter. Turn biscuits over in butter and place 2" apart on cookie sheet. Bake at 450 deg. 10-15 minutes, until golden brown. Makes about 16 small biscuits.

MUFFINS

2 c. Bisquick
 1 c. milk
 2 tbsp. sugar
 1 egg

Beat all together just until blended. Fill well-greased muffin cups 2/3 full. Bake at 400 deg. for 20-25 minutes. Makes 12 muffins.

If desired, add 1 c. fresh berries (3/4 c. well drained canned berries) or 1 c. cut up dates, prunes, etc. Blend in carefully at the last, just before pouring into muffin tins.

WAFFLES

2 c. Bisquick
 1 to 1 1/2 c. milk
 2 eggs
 4 tbsp. melted butter
 1 tbsp. sugar

Blend and beat all together. Pour or spoon into greased waffle iron. Makes 6-8 waffles, or 12-14 pancakes.

DUMPLINGS

2 c. Bisquick
 3/4 to 1 c. milk

Mix Bisquick and 3/4 c milk. If batter is too stiff to drop well, add more milk. Drop by spoonfuls on top of boiling cooked stew or fruit cobbler. (Not in liquid.) Cover tightly. Steam 20 minutes without lifting lid.

BISQUICK YEAST ROLLS

½ packet yeast, about 1 tsp yeast 1/2 c. lukewarm milk
1 c. Bisquick

Dissolve yeast in lukewarm milk. Add Bisquick. Mix well. Turn over 2 or 3 times on floured board. Knead gently. Form into balls the size of walnuts. Let rise in greased pan until double in bulk - about 30-45 minutes. Bake at 400 deg. for 12-15 minutes. Brush tops with butter.

STREAMLINED DINNER ROLLS

1/2 c. -milk 2 tbsp. shortening
1 tsp. salt 2-1/4 c. flour
1 tbsp. sugar 1 egg, unbeaten
1 packet yeast

Bring milk just to the boiling point in a large saucepan. Then remove from heat and measure salt, sugar and shortening into milk in saucepan. Let stand while sifting and measuring flour. After measuring flour, drop egg and crumbled yeast into hot liquid, stirring rapidly until yeast dissolves. Add flour, mixing to a moderately stiff dough and turn out on floured board, folding over several times to smooth out dough. Divide dough into 16 equal pieces, approximately the size of a large walnut.

Shape each piece into a ball, and place in greased round 8"-layer cake pan. Cover pan with cloth wrung out in warm water. Allow to rise until rolls are rounded and double in bulk, about 40 minutes. Bake at 450 deg. for 12-15 minutes. Brush tops with melted butter. Makes 16 rolls.

PARKER HOUSE ROLLS

1 c. milk 6 tbsp. melted shortening
5 tbsp. sugar 1 c. lukewarm water
1 tbsp. salt 6 c. sifted flour
1 packet yeast

Scald (boil) milk, add sugar and salt; cool to lukewarm. Dissolve yeast in lukewarm water, and add to lukewarm milk. Add 3 c. flour. Beat until smooth. Add shortening and remaining flour, or enough to make easily handled dough. Knead well. Place in greased bowl. Cover and let rise in warm place until double in bulk, about 1-1/2 hours.

Roll out dough to 3/8 inch thick and cut with 2-1/2" round cutter. Crease heavily through center with dull edge of knife and brush very lightly with melted butter. Fold over in pocket-book shape. Place close together in well-greased shallow pans. Cover and let rise until light, about 1 hour. Bake at 425 deg. about 20 minutes. Makes 4 dozen.

NOTE: Temperature of room or rising area should be 78-80 deg.

If too hot, will make sour or yeasty dough.

If too cold, dough will be heavy and tough.

NOTE: Put squares of sweet chocolate in Parker House Rolls before baking for good breakfast rolls.

QUICK YEAST MUFFINS

1 packet yeast	1/2 c. shortening, melted
1 tbsp. sugar	2 c. sifted flour
1/4 c. lukewarm water	1 egg, well beaten
1/2 c. lukewarm milk	1-1/2 tsp. salt
1 c. sifted flour	4 tbsp. sugar

Add yeast into bowl with sugar and water. Let stand 10 minutes. Stir in milk (scalded/boiled and cooled). Beat in flour. Let rise 30 minutes. Mix in shortening, egg, salt, sugar and remaining 2 cups flour. Fill greased muffin pans half full. Let rise 30 minutes. Bake 25 minutes at 375 deg. Makes 12 medium size muffins.

DATE BREAD

2 c. dates (1/2 lb.) chopped	1 egg	1 tsp. vanilla
1-1/2 c. boiling water	2 c. flour	1 c. chopped nuts
1 tbsp. melted butter	1/2 tsp. salt	1 c. raisins (optional)
1 c. sugar	2 tsp. baking soda	

Let dates stand in water for 20 minutes. Mix butter, sugar, and egg together. Add dry ingredients. Add nuts and dates (and raisins, if desired). Pour into greased bread pans. Bake 1 hour at 350 deg. Makes 1 large and 1 small loaf. Double recipe makes 3 large loaves.

ALL BRAN MUFFINS

2 tbsp. shortening	3/4 c. milk
1/4 c. sugar *	1 c. flour
1 egg	1/2 tsp. salt
1 c. All-Bran cereal	2-1/2 tsp. baking powder

Blend shortening and sugar. Add egg. Beat well. Stir in All-Bran cereal and milk. Let soak till most of moisture is taken up. Sift flour with salt and baking powder. Add to first mixture. Stir only till flour disappears. Fill greased muffin tins 2/3 full. Bake at 400 degrees for 30 minutes. Makes 8 large muffins.

*NOTE: 1/2 c. corn syrup may be used instead of sugar. Reduce milk to 1/3 cup.

VARIATIONS

PRUNE: Add 1/2 c. chopped cooked prunes.
BACON: Add 1/4 c. crisp, diced cooked bacon.
NUT: Add 1/2 c. chopped walnuts.
ORANGE: Add 2 tbsp. grated rind to dry ingredients.
RAISIN, DATE OR FIG: Add 1/2 c. fruit.
SPICED: Add 1 tbsp. molasses to creamed mixture, and 1/2 tsp. ginger or 1 tsp. cinnamon to dry ingredients.

CRESCENTS

1/4 c. butter or margarine	1 tsp. salt
1/3 c. boiling water	1 egg, beaten
1 pkg. yeast	2/3 c. evaporated milk
1/4 c. warm water	3 c. sifted flour
2 tbsp. sugar	

Combine butter and boiling water. Stir until butter is melted. Cool to lukewarm. Add yeast to warm water. Stir until dissolved. Add sugar, salt and yeast to butter mixture. Blend in egg and milk. Stir in flour and mix until dough is well blended. Place in greased bowl. Cover and let rise in warm place for 1 hour.

Divide dough in half. Roll halves into 12" circles. Spread each with melted margarine. Cut each circle into 8 to 12 pie shaped sections. Roll into crescents. Start with wide piece and roll to tip. Put tip on bottom. Let rise on slightly greased baking sheet (line with aluminum foil then grease foil) about 45 minutes. Bake at 425 deg. 8-10 minutes until golden brown. Brush with melted butter. Makes 24 rolls.

GOLDEN GLORY KNOTS

2 pkg. dry yeast (or 2 cakes yeast)
 1/4 c. warm water
 1 tbsp. sugar
 1/2 c. sugar
 1/2 c. butter
 2 tsp. salt
 3/4 c. hot scalded milk
 3 unbeaten eggs
 1 tsp. vanilla
 1 can (6½ to 7½ oz.) creamed carrots (junior baby food)
 or 1 c. cooked and finely mashed carrots
 6-7 cups sifted flour

Soften yeast in warm water and 1 tbsp sugar. Combine in mixing bowl the 1/2 c. sugar, butter, salt and hot milk. Stir to melt butter. Blend in eggs, vanilla, carrots and softened yeast. Beat until smooth. Add gradually enough flour to form a stiff dough, beating well after each addition. Then toss on heavily floured board about 20 times. Place in greased bowl. Cover. Let rise in warm place (85 to 90 deg.) until light and doubled in size, about 1 hour.

Roll out half of dough on floured surface to a 20x12" rectangle. Spread half, along 20" side, with 1/4 of icing. Fold uncovered dough over icing. Cut crosswise into 1" strips. Twist each 4 or 5 times, then loosely tie into a knot, bringing one end of strip up through center. Tuck other end under. Place on well-greased cookie sheets (line with foil then grease foil). Cover. Repeat with remaining dough. Let rise in warm place until light, 45 to 60 minutes. Bake at 375 deg. for 12-15 minutes. Makes 3 dozen rolls.

Remove from sheet immediately. Frost warm rolls with remaining icing thinned with 2 tbsp. warm water. Decorate with coconut and jam, if desired.

ORANGE BUTTER ICING: 1/4 c. butter 1/4 tsp. salt
 2 tbsp. flour 1/4 c. fresh or undiluted frozen orange juice
 2-1/2 c. sifted powdered sugar

Melt butter. Stir in flour, salt and orange juice. Cook, stirring constantly, until thick. Add powdered sugar and beat until smooth.

CREPES

1-1/2 c. flour	2 c. milk
1 tbsp. sugar	2 eggs
1/2 tsp. baking powder	1/2 tsp. vanilla
1/2 tsp. salt	2 tbsp. melted butter

Measure dry ingredients into bowl. Stir in remaining ingredients. Beat until smooth. Heat buttered 8" skillet until butter is bubbly. Pour 1/4 c. batter onto skillet and rotate until batter covers bottom. Cook until light golden brown and turn to other side and brown the same.

While warm, spread with filling and roll up. (Put small piece of butter in center before rolling.) Sprinkle with powdered sugar.

ORANGE LOAF CAKE

2-1/2 c. sifted cake flour	4 egg yolks, beaten
1 tsp. salt	1 tbsp. finely grated orange rind
1/2 tsp. baking powder	1/2 c. canned milk
1/2 tsp. baking soda	1/2 c. water
2/3 c. shortening	1 tbsp. vinegar
1-1/4 c. sugar	

Sift together flour, salt, baking powder and baking soda. Cream shortening and sugar, beat until fluffy. Add egg yolks and orange rind. Mix well. Mix together milk, water and vinegar. Add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Beat well after each addition. Bake in paper-lined greased loaf pan at 350 deg. for 60 to 70 minutes.

HOLIDAY ORANGE NUT BREAD

3 c. sifted flour	1 c. milk
2-1/2 tsp. baking powder	1/4 c. melted shortening or oil
1 tsp. salt	1 egg
3/4 c. sugar	1/3 c. orange juice
1/4 tsp. baking soda	
3/4 c. chopped nuts	
2 tbsp. grated orange rind	

Sift dry ingredients together in bowl. Add nuts and orange rind. Mix well. Beat milk, oil, egg and orange juice together. Add to dry ingredients. Stir lightly until just blended. Pour into paper-lined loaf pan (9x5x3"). Bake at 350 deg. about 60 minutes.

STREAMLINED WHITE BREAD

1-1/4 c. warm water (not hot - 110 to 115 deg.)
 1 pkg. dry yeast
 2 tbsp. soft shortening
 2 tsp. salt
 2 tbsp. sugar
 3 c. sifted flour

In mixing bowl, dissolve yeast in warm water. Add shortening, salt, sugar, and half of the flour. Beat 2 minutes at medium mixer speed or 300 vigorous strokes by hand. Scrape sides and bottom of bowl frequently. Add remaining flour and blend in with spoon until smooth. Scrape batter from sides of bowl. Cover with cloth, let rise in warm place (85 deg.) about 30 minutes.

Beat batter about 25 strokes and spread it evenly in greased loaf pan, 8½x4½ or 9x5. Smooth top and pat into shape with floured hand.

Let rise again (at 85 deg.) until batter reaches 1/4" from top of 8½" pan or 1" from top of 9" pan, about 40 minutes.

Heat oven to 375 deg. Bake 45-50 minutes, until golden brown. Remove from pan, place on cooling rack or across bread pans. Brush top with melted butter. Cool before cutting.

NOTE: For well-shaped loaf, batter must be spread evenly in pan.

If kitchen is cold, place dough in closed cupboard with pan of hot water beside it to keep it at 85 deg.

Too much rising will cause bread to fall.

A saw-toothed knife is best for cutting - use sawing motion, slice a little thicker than usual. Cool loaf first.

BANANA BREAD

1/2 c. shortening	2 eggs
1 c. sugar	1/2 c. coarsely chopped walnuts
2 c. flour	3 mashed bananas
1 tsp. baking soda	
1/2 tsp. salt	

Cream sugar and shortening. Sift dry ingredients together. Add eggs and dry ingredients to creamed mixture. Stir in nuts and bananas. Bake at 350 deg. for 1-1/4 hours, or until done.

ONE HOUR ROLLS

4 packets yeast
1/4 c. sugar
2 tsp. salt
2 eggs

2 c. warm milk (scalded then cooled)
1/4 c. shortening
Flour

Break yeast into large bowl. Add shortening, salt, eggs and milk. Beat until yeast is dissolved. Add shortening mixture and flour to make a stiff dough. Put into large-greased bowl, let rise about 15 minutes. Keep in warm place. Make into rolls about the size of walnuts. (For clover-leaf rolls, make the size of marbles and put 3 together.) Let rise until double in bulk. Bake at 450 deg. for 20 minutes.

POPOVERS

1 c. flour
1/4 tsp. salt
1 c. milk

2 eggs, beaten
1 tbsp. melted shortening

Sift flour and salt. Add milk gradually, then eggs and shortening. Beat batter 5 minutes with mixer. Pour into hot greased muffin pans. Bake at 325 deg. for 30 minutes. Change to 415 deg. for 15 minutes. Serve immediately.

GOLDEN POPOVERS

1 c. sifted flour
1/2 tsp. salt

1 c. milk
2 eggs

Preheat oven to 425 deg.

Beat with mixer all ingredients just until smooth. Pour into well-greased deep muffin pans (3/4 full) or oven-glass cups (1/2 full). Bake 35-45 minutes until golden brown. Serve immediately. Makes 5 to 9 popovers, depending on size of cup.