

Home Made

Breads

Rolls

and

Kuchens



HOME SERVICE DEPARTMENT
ROCHESTER GAS & ELECTRIC

INDEX

Baking Bread and Rolls3

Bread Making

Cooling.....4

Ingredients.....1

Kneading.....2

Measurements.....1

Pans.....3

Procedure.....2

Proofing of Dough.....22

Refrigeration.....4

Shaping.....2,14

Test for Doneness.....3

Breads

Beaten Whole Wheat Bread.....9

Cheese-Onion-Bacon Bread.....6

Cinnamon Bread.....9

Coral Bread.....5

French Bread.....5

Coolrise Bread.....6

No-Knead Bread.....7

100% Whole Wheat Bread.....7

Raisin Bread.....5

Rolled Oats Bread.....9

Rye Bread.....8

Shaping Bread.....2

Swedish Limpa.....8

Coffee Cakes-see Kuchen

Cooling Bread and Rolls.....4

Fillings

Almond Cream Filling.....19

Date Filling.....24

Pizza Filling.....20

Prune Filling.....28

Freezing Bread and Rolls.....4

Kneading Dough.....2

Kuchen and Coffee Cakes

Apple Kuchen.....30

Beaten Coffee Cake.....26

Caramel Glaze Bubble Loaf...28

INDEX (Cont'd.)

INDEX

Kuchen and Coffee Cakes (Cont)

| | |
|--------------------------------------|-------|
| Cinnamon Fan..... | 29 |
| Cheese Kuchen..... | 30 |
| Crumb Cake..... | 29 |
| Custard Fruit Kuchen..... | 31 |
| Daisy Coffee Cake..... | 26 |
| Fruit Kuchen..... | 31 |
| Honey Twist..... | 31 |
| Jam Twirls, Frosted..... | 29 |
| Lemon Spice Coffee Cake...27 | |
| 100% Wheat Kuchen..... | 26 |
| Prune Whirl Tea Cake, Glazed..... | 28 |
| Sally Lunn..... | 25 |
| Streusel..... | 31 |
| Swedish Tea Ring..... | 13,31 |
| Tutti-Frutti Bread..... | 27 |
| Upside Down Coffee Cake...30 | |
| Whole Wheat Kuchen..... | 25 |

Icings

| | |
|--------------------------|----|
| Carmel Glaze..... | 28 |
| Doughnut Glaze..... | 23 |
| Thin Icing for Buns..... | 21 |

Pans for Baking.....3

Proofing of Dough.....2

Refrigeration of Dough.....4

Rolls

| | |
|----------------------------------|----|
| Butter Flake Rolls..... | 12 |
| Crusty Rolls..... | 12 |
| Denver Rolls..... | 10 |
| Heat to Eat Rolls..... | 14 |
| Herb Bread Sticks..... | 14 |
| One Hour Rolls..... | 11 |
| 100% Whole Wheat Rolls...11 | |
| Refrigerator Roll..... | 10 |
| Shaping of Rolls..... | 14 |
| Wheat Refrigerator Rolls..... | 11 |

Shaping of Bread and

| | |
|------------|------|
| Rolls..... | 2,14 |
|------------|------|

Storage of Bread and Rolls...4

Sweet Rolls

| | |
|-------------------------------------|----|
| Almond Paste Rolls..... | 19 |
| Brioche..... | 18 |
| Butterscotch Crisp..... | 24 |
| Butterscotch Pecan Rolls..24 | |
| Cinnamon Buns..... | 21 |
| Coolrise Sweet Roll Dough.13 | |
| Danish Pastry..... | 17 |
| Date Fans..... | 22 |
| Date Filled Coffee Braid..24 | |
| Doughnuts..... | 23 |
| Fastnacht Kleigs..... | 22 |
| Fruit Buns, Breakfast..... | 18 |
| Hot Cross Buns..... | 21 |
| Orange Baba..... | 23 |
| Pecan Rolls..... | 21 |
| Pizza..... | 20 |
| Prize Winning Rolls..... | 19 |
| Raisin Streusel Coffee Ring..... | 23 |
| Sweet Roll Dough..... | 17 |
| Test for Doneness..... | 3 |

HOW TO MAKE GOOD BREAD

INGREDIENTS

All ingredients should be lukewarm (not hot) before yeast is added to any mixture.

Lard makes a satisfactory shortening for yeast breads and rolls. Use margarine or butter for brushing the top of dough or finished bread and rolls.

Yeast: Dry (granular) or compressed yeast may be used. Dry yeast can be kept on cupboard shelf but is best if refrigerated. If yeast has date stamped on it, use before its expiration. Compressed yeast should be stored in refrigerator in a tightly covered jar. Do not use if it has discolored and become dry and cracked around the edges.

One yeast cake will make three loaves of bread. If you wish to shorten the rising time, use more yeast.

Use a good quality all-purpose flour. Store in a dry cool place. Pastry or cake flours are not advisable. Whole wheat flour is the same as graham flour.

Breads made with milk are more nourishing, have a better flavor, and stay moist longer than when made with water.

Mashed potato makes a dough with a soft tender crumb.

Potato water can be used in place of liquid in making bread and rolls.

MEASUREMENTS

Use standard measuring cups and spoons.

Use level measurements.

Always sift flour before measuring. Be sure to add bran which sifts out of whole wheat flour.



PROCEDURE

1. Follow carefully all directions given in the recipe.
2. All fresh milk should be scalded (not boiled) and cooled to lukewarm before yeast is added.
3. Use only enough flour to make a smooth elastic dough. Too much flour makes a stiff hard dough.
4. Use a floured board or pastry cloth to knead dough. Do not use any more flour than is absolutely necessary.
5. Knead with a stretching of the dough in quick sure strokes. Continue kneading until dough is smooth and elastic. (If dough does not stick to your hand when hand is placed on the dough for 30 seconds, it has been kneaded long enough.) The dough should be soft but not sticky. Not all yeast doughs are kneaded but it does improve texture and color.
6. Place dough in well-greased bowl, large enough to allow dough to rise to double in bulk. Turn dough around so top will be greased.
7. After shaping loaves, rolls, or kuchen, brush top with melted shortening to keep top crust soft.
8. To insure an even warm temperature for dough when rising, place bowl with dough in a larger pan of lukewarm water. Keep water lukewarm. Or use the oven as a proofing oven. Turn oven on at any temperature for 1 minute with door closed. Turn oven off and place bowl of dough on oven rack. Close oven door and leave heat off. After 30 minutes, if dough has not risen double, remove dough from oven, reheat oven for 1 minute, and repeat procedure.



TO SHAPE A LOAF OF BREAD

1. Flatten the dough and press into an oblong about 9x7x1".
2. Fold the two long ends to the center overlapping slightly. Seal by pinching the center fold and ends.
3. Place the loaf, sealed edge down, in greased pan.

BAKING PANS

1. Use bright shiny pans. Dark discolored pans cause uneven browning. Warped bent pans cause uneven baking.
2. Glass baking pans are satisfactory; but reduce baking temperature 25°F when using glass.
3. Grease pans with vegetable shortening. Butter is not necessary.

BAKING

1. Set the oven heat control for the temperature specified in the recipe. (Remember to reduce 25°F if glass baking pans are used.)

WHEN TO BAKE

1. When the shaped dough is puffy and light, press very gently with your finger tip. If the slight indentation remains, it is ready to bake.

ARRANGING THE PANS IN THE OVEN

1. If a single loaf of bread or one pan of rolls is being baked, place in center of rack in center of oven. Two loaves of bread can also be baked on one rack.
2. If 2 pans of rolls or kuchens are being baked, use 2 racks. Place one pan on top back, other pan on bottom front.
3. Pans should not touch each other, or sides of oven. Heat must circulate on all sides.



TO TEST FOR DONENESS

1. Bake until a golden brown. Touch bottom of pan with wet finger, and if it sizzles, the yeast dough is baked.
2. When bread is done, it shrinks slightly from the sides of the pan, and sounds hollow when thumped lightly.

COOLING

1. When rolls, bread or kuchen are removed from the oven, a light brushing with melted shortening keeps a soft crust and gives a gloss to the top.
2. Always cool breads on a rack or pad of towels. Wrap in wax paper when thoroughly cool.
3. To reheat yeast rolls, bread or kuchen, place in brown paper bag in a 325°F oven for 10-15 minutes.

STORAGE

1. When thoroughly cooled, bread may be stored in bread box or large crock. If a number of loaves have been baked, wrap separately in wax paper to preserve the delicious fresh quality for the longest possible time.

REFRIGERATION

1. Yeast doughs may be stored in refrigerator for 3 to 4 days. It is best not to store a soft dough such as a beaten kuchen for longer than 1 day.



FREEZING

1. Cool baked bread and rolls 10 minutes. Wrap while still warm in freezer paper, label and freeze.

TO SERVE -

1. Thaw bread 3-4 hours in wrappings at room temperature.
2. Place defrosted rolls and kuchen in brown paper bag and heat in 325°F oven 20-30 minutes. If wrapped in foil, reheat in foil but increase the temperature to 350°F for the same time. Frozen rolls will take 30-45 minutes to heat.

BREAD

BREAD

*Temp: 425°F Time: 10 min reduced
to 375°F for 45-55 min*

2 yeast cakes or
2 pkgs dry yeast
2½ c water
¼ c sugar
2½ c milk

4 c all-purpose flour
1/3 c melted shortening
5 t salt
10 c all-purpose flour (about)

1. Crumble yeast in a large bowl, add ½ c of the water, and the sugar.
2. Scald milk, add rest of water, cool to lukewarm, and add to yeast.
3. Add the 4 c flour, beat well, cover and let rise until spongy (about ½ hour).
4. Add shortening, salt and enough more flour to make a dough easy to handle. Avoid adding so much flour that dough is stiff.
5. Turn out on floured board, knead until smooth and elastic. Place in greased bowl, brush with melted shortening, cover and let rise until double in bulk.
6. Shape into 3 loaves and place in greased 9½x5¼x2¼" loaf pans. Brush tops with melted shortening. Let rise until double in bulk.
7. Bake in preheated oven.

CORAL BREAD

1. Substitute 2 c tomato juice for milk and water in above recipe. Use for party sandwiches.

RAISIN BREAD

1. Add 1 c raisins to one half of dough in above recipe. Knead lightly and shape into a loaf.
2. Let rise until double in bulk and bake as directed above.
3. While still warm, brush with thin confectioners' sugar icing.

FRENCH BREAD

*Temp: 450°F Time: 15 min reduced
to 350°F for 20 min*

1. Make up recipe for Crusty Rolls, page 12.
2. Shape into roll 15-18" long, slightly wider in center, tapering at either end.
3. After loaf has risen to double in bulk, cut ½" deep diagonal gashes in top with scissors. Brush with egg yolk glaze.
4. Bake in preheated oven with a pan of boiling water on bottom of oven.

COOLRISE BREAD

Temp: 400°F Time: 30-40 min.

2 yeast cakes or 2 pkgs

3 T margarine or shortening

dry yeast

5½ - 6½ c sifted all-purpose

½ c warm water (105-115°F)

flour

1¾ c warm milk (105-115°F)

Salad oil

2 T sugar

Butter or margarine

1 T salt

1. Crumble yeast into warm water in a warm bowl. Stir until dissolved.
2. Add milk, sugar, salt and margarine.
3. Add 2 c flour and beat in mixer until smooth, about 1 minute.
4. Add 1 c more flour and beat well until smooth.
5. Stirring with a wooden spoon, add enough more flour to make a dough easy to handle. Avoid adding so much flour that dough is stiff.
6. Turn out onto floured pastry cloth, knead until smooth and elastic, about 10 min.
7. Cover with a piece of plastic wrap then a towel. Allow to rest on pastry cloth 20 minutes.
8. Punch down and cut dough in half. Roll each piece into a 8 x 12" rectangle being careful to roll out all air bubbles.
9. Starting with the narrow edge, roll dough as for jelly roll. Seal edge well then fold sealed ends neatly under loaf.
10. Place in greased 8½ x 4½ x 2½" loaf pans. Brush top with oil. Cover with plastic wrap and refrigerate 2 to 48 hours.
11. Remove from refrigerator and let stand 10 minutes. Use a greased toothpick or metal skewer to puncture any surface air bubbles.
12. Bake in preheated oven.
13. Remove from pan. Brush top with butter or margarine.

CHEESE-ONION-BACON BREAD

1 recipe (2 loaves)

1/3 c (6 slices) bacon,

Coolrise White Bread

fried crisp and crumbled

½ c grated sharp

¼ c minced onion

Cheddar cheese

1. Prepare Coolrise bread as directed except, stir cheese, bacon and onion into dough after completing step 4.
2. Complete as basic recipe directs.

NO-KNEAD BREAD

$\frac{1}{2}$ c milk
 $\frac{1}{2}$ c shortening
 $\frac{1}{4}$ c sugar
2 T salt
 $\frac{1}{2}$ c water

Temp: 375°F Time: 1 hour

3 yeast cakes or
3 pkgs dry yeast
3 eggs, beaten
9 c all-purpose flour

1. Scald milk, add shortening, sugar and salt.
2. Add water and allow mixture to cool to lukewarm.
3. Add yeast and eggs.
4. Add flour gradually and stir well. Continue to stir until well blended.
5. Brush with melted shortening, cover and let rise until light or double in bulk.
6. Shape into 3 loaves and place in greased $8\frac{1}{2} \times 4\frac{1}{2} \times 2\frac{1}{2}$ " loaf pans. Brush with melted shortening.
7. Let rise until double in bulk. Then bake in a preheated oven.

N.B. This dough may be shaped into rolls.

100% WHOLE WHEAT BREAD

1 T salt
 $\frac{1}{4}$ c sugar
 $\frac{1}{4}$ c shortening
2 c scalded milk

Temp: 425°F for 10 min, reduced
to 350°F for 30-35 min

2 yeast cakes or
2 pkgs dry yeast
 $5\frac{1}{2}$ c whole wheat flour

1. Place salt, sugar and shortening in bowl.
2. Add milk, stir to dissolve shortening and sugar; cool to lukewarm.
3. Crumble yeast into cooled mixture and let stand until dissolved.
4. Add about half of flour and stir until smooth. Add enough more flour to make a dough stiff enough to knead.
5. Knead until mixture is smooth and springs back. Place dough in greased bowl and cover with a towel. Let rise until double in bulk.
6. Knead dough for a minute or two. Let rise again until double in bulk.
7. Knead for about a minute. Divide into 2 portions, shape into loaves, place in greased $8\frac{1}{2} \times 4\frac{1}{2} \times 2\frac{1}{2}$ " loaf pans and brush with melted shortening. Let rise until double in bulk.
8. Bake in preheated oven.

RYE BREAD

2 T sugar
1 T salt
1 T shortening
1 c scalded milk
1 c cold water

Temp: 375°F Time: 50-60 min

1 yeast cake or
1 pkg dry yeast
 $\frac{1}{2}$ c lukewarm water
 $3\frac{1}{2}$ c rye flour
 $3\frac{1}{2}$ -4 c all-purpose flour

1. Mix sugar, salt, and shortening; add milk and stir until shortening is melted. Add the cold water.
2. Soften yeast in lukewarm water, add to milk mixture, then add rye flour and beat well.
3. Add enough flour to make a stiff dough, turn out on a floured board and knead until smooth and elastic (about 10 min). Place in a greased bowl, cover and let rise until double in bulk.
4. Cut dough in half and shape into two loaves. Place in greased $8\frac{1}{2} \times 4\frac{1}{2} \times 2\frac{1}{2}$ " loaf pans, brush with melted shortening, cover and let rise until double in bulk.
5. Bake in preheated oven.

SWEDISH LIMPA (Rye Bread)

$\frac{1}{2}$ c lukewarm water
 $\frac{1}{4}$ c molasses
 $\frac{1}{3}$ c sugar
1 T salt
2 T melted shortening

Temp: 375°F Time: 35-45 min

1 T grated orange rind
2 yeast cakes or
2 pkgs dry yeast
 $2\frac{1}{2}$ c rye flour
 $2\frac{1}{2}$ -3 c all-purpose flour

1. Combine water, molasses, sugar, salt, shortening and orange rind.
2. Crumble the yeast into mixture and stir until dissolved.
3. Add all of the rye flour and enough all-purpose flour to make a dough stiff enough to knead. Knead until smooth and elastic (about 10 minutes).
4. Place in greased bowl. Cover with damp cloth and let rise until double in bulk. Punch down dough and let rise again.
5. Punch down again and divide in half. Form into 2 round loaves.
6. Place on greased baking sheet. Cover with damp cloth and let rise until double in bulk. Bake in preheated oven.
7. Brush top with shortening and cool on rack.

CINNAMON BREAD*Temp: 375°F Time: 40-50 min*

| | |
|--------------------|----------------------------|
| 1 pkg hot roll mix | 1/3 c raisins |
| 1/4 c brown sugar | 1/3 c confectioners' sugar |
| 2 t cinnamon | 2 t milk |

1. Prepare dough as directed on package. Brush with melted butter and let rise until double in bulk.
2. Turn out dough onto lightly floured board or pastry cloth. Knead slightly to form into a smooth ball. Roll into rectangle 12" x 9".
3. Mix brown sugar and cinnamon, and sprinkle evenly over dough along with raisins.
4. Roll dough, from short side, as tightly as possible, jelly roll style.
5. Place in greased 9 1/2 x 5 1/4 x 2 3/4" loaf pan. Brush top of dough with melted butter and let rise until double in bulk. Bake in preheated oven.
6. Combine confectioners' sugar and milk. Spread on top of bread as soon as it is removed from pan.

ROLLED OATS BREAD*Temp: 375°F Time: 50 min*

| | |
|------------------------|-----------------------|
| 2 c boiling water | 1 yeast cake or |
| 1 c rolled oats | 1 pkg dry yeast |
| 1/2 c molasses | 1/2 c lukewarm water |
| 1 1/2 t salt | 5 c all-purpose flour |
| 1 T shortening, melted | |

1. Pour boiling water over rolled oats and allow to stand 1 hour.
2. Add molasses, salt and shortening to the oats.
3. Add yeast cake dissolved in lukewarm water; add flour. Beat thoroughly.
4. Let rise until light and beat again.
5. Pour into well-greased 8 1/2 x 4 1/2 x 2 1/2" loaf pans, filling them half full. Cover and let rise until double in bulk.
6. Bake in preheated oven.

BEATEN WHOLE WHEAT BREAD*Temp: 375°F Time: 45-55 min*

| | |
|-----------------------|---------------------------|
| 2 c milk | 1 yeast cake or |
| 1/3 c molasses | 1 pkg dry yeast |
| 2 t salt | 1/4 c lukewarm water |
| 2 T melted shortening | 3-2/3 c whole wheat flour |

1. Scald milk, add molasses, salt and shortening. Cool to lukewarm.
2. Dissolve yeast cake in lukewarm water; add with flour to first mixture. Beat thoroughly.
3. Let rise until light. Beat again.
4. Fill greased 8 1/2 x 4 1/2 x 2 1/2" loaf pans two-thirds full. Brush with melted shortening and let rise until double in bulk.
5. Bake in preheated oven.

DINNER ROLLS

DENVER ROLLS

Temp: 400°F Time: 20-25 min

| | |
|------------------------------------|----------------------------|
| $\frac{1}{2}$ c mashed potatoes* | $\frac{1}{4}$ c warm water |
| $\frac{1}{2}$ c sugar | 1 t baking powder |
| $\frac{1}{2}$ c shortening, melted | $\frac{1}{2}$ t soda |
| 2 c milk, scalded | $\frac{1}{2}$ t salt |
| 1 yeast cake or | 5-6 c all-purpose flour |
| 1 pkg dry yeast | |

1. Add potatoes, sugar, and shortening to milk; cool to lukewarm.
2. Soften yeast cake in warm water and add.
3. Sift together baking powder, soda, salt and $\frac{1}{2}$ c of flour. Add to first mixture and beat well.
4. Add enough more flour to make a dough stiff enough to knead. Knead until light and spongy (about 10 min.).
5. Place in greased bowl, brush with melted shortening, cover and store in refrigerator until needed. When rolls are to be baked, pinch off as much dough as required for rolls and place rest of dough back in refrigerator immediately.
6. Shape dough into rolls. Brush top with melted shortening, cover and let rise until double in bulk.
7. Bake in preheated oven.

* Use Instant Potatoes for convenience.

REFRIGERATOR ROLL DOUGH

Temp: 400°F Time: 20-25 min

| | |
|--------------------------------|-------------------------|
| 1 yeast cake or | $\frac{1}{2}$ c sugar |
| 1 pkg dry yeast | $\frac{1}{2}$ t salt |
| $\frac{1}{2}$ c lukewarm water | 1 c mashed potatoes |
| 1 c scalded milk | 2 eggs, well beaten |
| $\frac{2}{3}$ c shortening | 5-6 c all-purpose flour |

1. Soften yeast in lukewarm water.
2. Pour milk over shortening, sugar, salt and mashed potatoes. When lukewarm, add yeast, eggs and 3 c of the flour. Beat until very smooth and light.
3. Add enough more flour to make a dough firm enough to knead (not more than 2 c more flour).
4. Turn out on floured board or cloth (use last cup of flour for the board) and knead until smooth and elastic (about 10 min).
5. Place in greased bowl. Brush top with melted shortening or cover with damp towel. Cover closely and place in refrigerator until needed.
6. When rolls are to be baked, pinch off as much dough as needed. Return the rest to the refrigerator. Shape into rolls. Brush top with melted shortening. Let rise until light.
7. Bake in preheated oven.

ONE HOUR ROLLS

4 yeast cakes or
4 pkgs dry yeast
1/3 c sugar
2 eggs

Temp: 400°F Time: 15 min

2 c scalded milk
7-8 c all-purpose flour
1/4 c melted shortening
1 T salt

1. Crumble yeast into mixing bowl, add sugar and mix until a liquid results.
2. Add eggs and beat well.
3. Add milk which has been cooled to lukewarm and 4 c of the flour. Beat thoroughly. Add shortening, salt and enough more flour to knead to a smooth elastic ball.
4. Put in a lightly greased bowl, brush with melted shortening and cover. Allow to rise until very light.
5. Form into desired shapes and place on greased pan. Cover and let rise until light (about 20 min). Bake in preheated oven.

WHOLE WHEAT REFRIGERATOR ROLLS

1 c milk
2 T sugar
1 T honey
2 T shortening
1 t salt

Temp: 400°F Time: 15-20 min

1 yeast cake or
1 pkg dry yeast
2 T warm water
1 c whole wheat flour
3 c all-purpose flour

1. Scald milk, add sugar, honey, shortening and salt, and cool to lukewarm.
2. Soften yeast in warm water and add to milk.
3. Add whole wheat flour, beat well and then add enough flour to make a soft dough.
4. Knead until smooth and elastic.
5. Place in greased bowl, brush with melted shortening, cover and place in refrigerator overnight.
6. Shape into rolls, brush with melted shortening and let rise until double in bulk (1 1/2 hours). Bake in preheated oven.

100% WHOLE WHEAT ROLLS

1 yeast cake or
1 pkg dry yeast
1/2 c sugar
1 t salt

Temp: 400°F Time: 20-25 min

2 c milk, scalded
1 egg, well beaten
1/4 c melted shortening
5 1/2 c whole wheat flour

1. Crumble yeast into a bowl, add sugar, salt and cooled milk.
2. Add egg, shortening and 3 c of the flour. Beat well.
3. Add rest of the flour, knead until smooth and elastic.
4. Place in greased bowl, brush with melted shortening, cover and place in refrigerator until ready for use.
5. Shape into rolls, place on greased sheet, brush with melted shortening, cover and let rise until light. Bake in preheated oven.

CRUSTY ROLLS

1 yeast cake or
1 pkg dry yeast
1 c lukewarm water
1 T sugar

Temp: 450°F Time: 20 min
1 t salt
2 T melted shortening
2 egg whites, beaten stiff
3-4 c all-purpose flour

1. Soften yeast in $\frac{1}{4}$ c of the water.
2. To the rest of the water, add sugar, salt and shortening. Add 1 c of the flour and beat well.
3. Add softened yeast and egg whites; mix well.
4. Add enough more flour to make soft dough. Knead until satiny.
5. Place in greased bowl, grease surface lightly. Cover and let rise until double in bulk.
6. Punch down and again let rise until double in bulk.
7. Knead down and divide into 24 small portions. Cover and let rest 10 minutes. Shape into balls.
8. Grease cookie sheets and sprinkle with cornmeal. Arrange rolls on sheets so they will not touch.
9. Cover and let rise until double in bulk. Brush with egg yolk, diluted with 1 T cold water.
10. Place large flat pan filled with boiling water on bottom of oven to give crustiness. Bake in preheated oven.

BUTTER FLAKE ROLLS

2 yeast cakes or
2 pkgs dry yeast
 $1\frac{1}{2}$ c buttermilk
1 t salt
 $\frac{1}{4}$ c sugar

Temp: 400°F Time: 20 min
 $\frac{1}{2}$ c shortening
5 c all-purpose flour
 $\frac{1}{2}$ t soda
Melted butter

1. Crumble yeast, add sugar, and milk heated to lukewarm. Let stand 10 minutes. Add salt and softened shortening.
2. Sift flour and soda, add yeast mixture and beat well.
3. Brush top with melted butter and let rise.
4. When very light, turn onto a floured board, roll as thin as possible. Cut into 2" strips, then into 2" squares. Brush with melted butter and pile up seven squares. Place cut edges down in greased muffin pans. Brush top with butter.
5. Let rise until very light and bake in preheated oven.



COOLRISE SWEET ROLL DOUGH

Temp: 375°F Time: 20-25 min.
for rolls and kuchen

- | | |
|------------------------------|--------------------------------|
| 2 yeast cakes or | 1½ t salt |
| 2 pkgs dry yeast | ¼ c margarine or shortening |
| 2/3 c warm water (105-115°F) | 2 eggs |
| 1 c warm milk (105-115°F) | 5-6 c sifted all-purpose flour |
| ½ c sugar | Salad oil |

1. Crumble yeast into warm water in a warm bowl. Stir until dissolved.
2. Add warm milk, sugar, salt, margarine and eggs.
3. Add 2½ c flour and beat in mixer until smooth, about 1 minute.
4. Stirring with a wooden spoon, add enough more flour to make a dough easy to handle. Avoid adding so much flour that dough is stiff.
5. Turn out onto floured pastry cloth; knead until smooth and elastic, about 10 minutes.
6. Cover with a piece of plastic wrap then a towel. Allow to rest on pastry cloth 20 minutes.
7. Divide and shape into 2 coffee cakes, 2 Swedish tea rings or 2½ to 3 dozen rolls as desired.
8. Place in greased baking pans.
9. Brush surface of dough with salad oil. Cover with plastic wrap and refrigerate 2 - 24 hours.
10. Remove from refrigerator and let stand 10 minutes. Use a greased toothpick or metal skewer to puncture any surface air bubbles.
11. Bake in preheated oven.
12. Remove from pan. Brush with butter or margarine or frost with confectioners' sugar icing.

SWEDISH TEA RING

Temp: 375°F Time: 30-40 min.

1. Roll ½ of Coolrise Sweet Roll Dough into an oblong sheet about ¼" thick. Brush with melted butter or margarine; sprinkle with brown sugar, cinnamon and raisins.
2. Roll up like jelly roll and place on greased cookie sheet, pulling ends together to make a ring.
3. With scissors, cut through ring from edge nearly to center making a cut every ½" and turning each cut side up to show sugar and raisins.
4. Brush with melted butter or margarine, cover with plastic wrap and refrigerate 2 to 24 hours.
Follow steps 10, 11 and 12 above.

HERB BREAD STICKS

1 c milk, scalded
 $\frac{1}{4}$ c sugar
 $\frac{1}{4}$ c shortening
 $1\frac{1}{2}$ t salt
1 yeast cake
 $\frac{1}{4}$ c lukewarm water

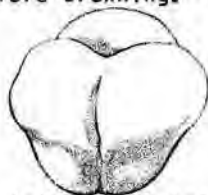
Temp: 400°F Time: 15-20 min

2 eggs, well beaten
1 t nutmeg
1 t rubbed sage
2 t caraway seeds
5 c all-purpose flour (about)

1. Pour milk over sugar, shortening and salt. When lukewarm add yeast softened in lukewarm water.
2. Add eggs, nutmeg, sage, caraway seeds, and half of the flour. Beat until smooth.
3. Add rest of flour and knead until smooth and elastic.
4. Place in greased bowl, brush with melted shortening, cover and let rise until light, or cover and store in refrigerator, if desired.
5. To shape, cut dough into 3 dozen small pieces. Roll by hand into 8" cylindrical strips.
6. Place on greased baking sheet, 1" apart. Do not grease bread sticks.
7. Let rise until double in bulk. Bake in preheated oven.

HEAT-TO-EAT ROLLS - Bake rolls at 275°F for 20 minutes. Wrap and store in refrigerator for 2 weeks or in the freezer for about 1 month. Defrost in wrapper before browning. Bake at 400°F, 7-10 minutes.

TO SHAPE ROLLS



CLOVERLEAF

1. Cut dough into small pieces and shape into smooth balls.
2. Place 3 in each greased muffin pan, brush with melted shortening, cover and let rise until light.
3. Bake in preheated oven.

LUCKY CLOVERS

1. Form small pieces of dough into a smooth ball. Place in greased muffin pans.
2. With scissors divide rolls in half, then in quarters, cutting almost through to bottom of dough.
3. Brush with melted shortening and let rise until light.
4. Bake in preheated oven.



FINGER ROLLS

1. Cut dough into pieces about size of a small egg. Roll in hands to a pencil shape.
2. Place side by side on a greased cookie sheet. Brush with melted shortening. Cover and let rise until light.
3. Bake in preheated oven.



HOT DOG ROLLS

1. Cut dough into larger pieces and shape as for finger rolls.

BOW-KNOTS

1. Cut dough into pieces about size of a small egg. Roll in hand to pencil shape, Loop as to tie in knot.
2. Place on greased cookie sheet and brush with melted shortening. Cover and let rise until light.
3. Bake in preheated oven.



FIGURE "8"

1. Cut and roll dough the same as for bow-knots, but shape into the figure 8.



ROSETTE

1. Follow directions for Bow-Knots. After tying, bring one end through center and the other over the side.



PARKERHOUSE

1. Roll dough about $\frac{1}{4}$ " thick and cut with biscuit cutter.
2. Crease slightly just off center with dull blade of knife.
3. Brush with melted shortening and fold larger half over smaller half.
4. Press edges together; place in greased pan 1" apart. Brush with melted shortening and let rise until light.
5. Bake in preheated oven.



BRAIDS

1. Roll dough $\frac{1}{4}$ " thick and cut in strips 6" long and $\frac{1}{2}$ " wide.
2. Cross 3 strips in the middle and braid from center to each end. Press ends together and fold under.
3. Place on greased baking sheet and brush with melted shortening.
4. Bake in preheated oven.



PAN BISCUITS

1. Shape bread dough into small balls and arrange in greased cake pan.
2. Brush with melted shortening, cover and let rise until light.
3. Bake in preheated oven. Brush with melted shortening,



QUICK PAN ROLLS

1. Fit roll dough into a greased square or rectangular baking pan, pressing it into corners.
2. With scissors or a sharp knife cut in thirds lengthwise and as many cuts crosswise as will make a good size roll.
3. Brush with melted shortening and let rise until light.
4. Bake in preheated oven.



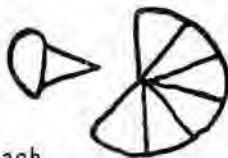
TWIN ROLL UPS

1. Roll dough $\frac{1}{4}$ " thick into an oblong. Brush with melted shortening.
2. Roll up lengthwise, as for jelly roll. Cut into 2" pieces.
3. Place on greased baking sheet 1" apart. Crease heavily through center of each roll with dull edge of knife.
4. Brush with melted shortening and let rise until light.
5. Bake in preheated oven.



CRESCENT ROLLS

1. Roll dough into round shape, $\frac{1}{4}$ " thick.
2. Cut into 16 triangles, pie fashion.
3. Brush triangles with melted shortening. Roll each triangle from broad to narrow end, tucking the pointed end securely on the bottom of the roll.
4. Place on greased cookie sheet. Brush generously with melted shortening and let rise until double in bulk.
5. Bake in preheated oven.



SWEET ROLLS

DANISH PASTRY

Temp: 425°F Time: 15-20 min.

| | |
|--------------------------------|---------------------------------|
| 2 yeast cakes or | $\frac{1}{2}$ c sugar |
| 2 pkgs. dry yeast | 1 t salt |
| $\frac{1}{4}$ c lukewarm water | 2 eggs, beaten |
| 1 c milk, scalded | 5 c all-purpose flour |
| $\frac{1}{4}$ c shortening | $\frac{1}{2}$ c softened butter |

1. Soften yeast in lukewarm water.
2. To the milk, add shortening, sugar and salt. Cool to lukewarm.
3. Add eggs and softened yeast. Add flour to make soft dough.
4. Turn out on lightly floured board. Knead until smooth and satiny.
5. Roll dough to thin rectangular sheet. Cover $\frac{2}{3}$ with small pieces of butter. Fold uncovered third over half the buttered portion and bring other buttered portion on top.
6. Turn lengthwise and roll out. Fold in thirds. Chill in refrigerator 30 minutes.
7. Roll out. Fold again. Return to refrigerator for 30 minutes.
8. Divide dough into fourths. Roll out dough. Shape in rolls. Keep remaining dough in refrigerator.
9. Place on greased baking sheet. Let rise 15-20 minutes at room temperature. Bake in preheated oven.

SWEET ROLL DOUGH

| | |
|----------------------------|----------------------------------|
| 1 c milk, scalded | 1 yeast cake or 1 pkg. dry yeast |
| $\frac{1}{3}$ c sugar | $\frac{1}{4}$ c lukewarm water |
| $\frac{1}{3}$ c shortening | 2 eggs, well beaten |
| 1 t salt | $\frac{1}{8}$ t mace or nutmeg |
| 1 t lemon grated rind | 5 c all-purpose flour |

1. Pour hot milk over sugar, shortening, salt and lemon rind. Cool to lukewarm.
2. Soften yeast in lukewarm water. Add to first mixture with eggs and mace or nutmeg.
3. Add 3 c of the flour and beat until very smooth.
4. Add enough more of the flour to make a dough easy to handle. Knead until smooth and elastic.
5. Place dough in a greased bowl, brush top with melted shortening, cover and let rise until double in bulk; or, dough may be covered and stored in refrigerator.
6. Shape and bake as desired. Use time and temperature as indicated in recipe.

BREAKFAST FRUIT BUNS

$\frac{1}{2}$ c water
 $\frac{1}{2}$ c orange juice
 2 T sugar
 1 t salt
 1 yeast cake or
 1 pkg dry yeast

3 c all-purpose flour

1. Heat water to boiling. Add orange juice, sugar, and salt.
2. Cool to lukewarm and add yeast. When dissolved, stir in $\frac{1}{2}$ c of flour, beating until smooth.
3. Add shortening, egg white, and rest of flour.
4. Knead well, place in greased bowl and let rise until double in bulk.
5. Knead again and gradually work in cherries, citron and almonds finely chopped, and the raisins.
6. Form into balls the size of a small egg; place in greased pan, brush with melted shortening. Cover with wax paper and place in refrigerator overnight.
7. Remove from refrigerator and allow to rise until double in bulk.
8. Bake in preheated oven.

Temp: 400°F Time: About 25 min

$\frac{1}{4}$ c melted shortening
 1 egg white, beaten stiff
 2 T candied cherries
 2 T blanched almonds
 2 T citron
 4 T seedless raisins

BRIOCHE

1 yeast cake or
 1 pkg dry yeast
 $\frac{1}{2}$ c lukewarm water
 1 c milk, scalded
 $\frac{1}{2}$ c all-purpose flour
 $\frac{1}{2}$ c melted shortening
 $\frac{3}{4}$ t salt

Temp: 400°F Time: 15-20 min

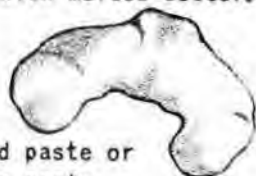
$\frac{1}{2}$ c sugar
 2 eggs, well beaten
 1 egg yolk, well beaten
 $3\frac{1}{2}$ c all-purpose flour
 $\frac{1}{4}$ t mace
 $\frac{1}{3}$ c softened butter

1. Dissolve yeast in water.
2. Cool milk to lukewarm, add dissolved yeast and $\frac{1}{2}$ c flour. Beat until smooth, cover and let rise until light.
3. Add shortening, salt, sugar, and well beaten eggs to the sponge and beat well.
4. Add flour and mace. Mix well, cover and place in refrigerator overnight.
5. Turn out onto a lightly floured board and roll into a long rectangular shape. Spread with well creamed butter. Fold from sides to center to make 3 layers. Cut off narrow strips 1" wide. Let stand until very light.
6. Twist each strip and form a ring. Place on a greased sheet and let rise until light. Bake in a preheated oven. Ice with confectioners' sugar icing.

ALMOND PASTE ROLLS

Temp: 400°F Time: 15-20 min

1. Use the Sweet Roll Dough, omitting the lemon rind and mace.
2. Roll out dough $\frac{1}{4}$ " thick on a floured pastry cloth. Cut into 5" squares and cut each square diagonally in half.
3. Spread lightly with Almond Cream and roll up toward point, tucking the pointed end securely on bottom of the roll. Twist into crescent shape.
4. Place on greased cookie sheet and brush with melted butter. Let rise until double in bulk.
5. Bake in preheated oven.



ALMOND CREAM

3 T butter or margarine
 $\frac{1}{2}$ c confectioners' sugar
Few grains salt

$\frac{1}{4}$ c almond paste or
macaroon paste
1 egg white, beaten

1. Cream butter, add sugar and salt.
2. Work in the almond or macaroon paste, until smooth.
3. Fold in egg white.

PRIZE WINNING ROLLS

Temp: 375°F Time: 15-20 min

$\frac{1}{2}$ c milk
 $\frac{1}{2}$ c shortening
3 T sugar
 $1\frac{1}{2}$ t salt
1 t vanilla
2 yeast cakes or
2 pkgs dry yeast

$\frac{1}{4}$ c lukewarm water
3 c all-purpose flour
3 eggs
 $\frac{3}{4}$ c chopped nuts
 $\frac{1}{2}$ c sugar
1 t cinnamon

1. Scald milk. Add shortening, sugar, salt and vanilla. Cool to lukewarm.
2. Dissolve yeast in lukewarm water. Add to milk.
3. Add $1\frac{1}{2}$ c flour and beat until smooth. Let batter rest for 15 minutes.
4. Add eggs and beat until well blended.
5. Add remainder of flour and mix thoroughly. Dough will be quite soft. Brush with melted butter and let rise until double in bulk.
6. Combine nuts, sugar, and cinnamon.
7. Divide dough into small pieces with a tablespoon. Roll each piece in sugar-nut mixture. Stretch and twist into desired shapes.
8. Place on greased baking sheet. Let stand for 5 minutes. Bake in preheated oven. Serve warm.

PIZZA

Temp: 425°F Time: 25-30 min.

1 c boiling water

1 yeast cake or 1 pkg dry

1 T shortening

yeast

1 t salt

$\frac{1}{4}$ c lukewarm water

$\frac{1}{2}$ t sugar

2 $\frac{1}{2}$ -3 c sifted all-purpose flour

Salad oil

1. To the boiling water add shortening, salt, and sugar. When lukewarm add yeast cake softened in lukewarm water.
2. Add half of the flour and stir until smooth.
3. Add enough more flour to make dough firm enough to knead.
4. Turn out onto floured pastry cloth and knead until smooth and elastic (about 10 minutes).
5. Divide dough into 4 balls. Roll out as a pastry shell to fit a 9" pie pan.
6. Brush generously with salad oil. Let rise until double in bulk.
7. Add the following filling:

FILLING - FOR EACH PIZZA

2 T salad oil

$\frac{1}{2}$ c (1/8 lb) sharp

$\frac{1}{4}$ c grated Parmesan cheese

cheddar cheese

$\frac{3}{4}$ c canned tomatoes

$\frac{1}{4}$ t mixed herbs

1. Spread salad oil generously over the dough. Sprinkle Parmesan cheese over dough.
2. Cover with tomatoes and cheddar cheese cut in small pieces.
3. Sprinkle herbs over the cheese. Add remainder of salad oil.
4. Bake in preheated oven.

NOTE: *Fresh tomatoes or tomato paste can be used in place of canned tomatoes.*

Any of the following may be added to the filling above:

8 anchovy fillets cut into small pieces

6 sardines

1 lb pork sausage, lightly browned

Pizza is a rich bread. Serve it with a green garden salad.

PECAN ROLLS

Temp: 375°F Time: 30-40 min

1. Roll Sweet Roll Dough into a thin oblong sheet. Brush generously with melted butter or margarine and sprinkle with brown sugar and chopped nuts.
2. Roll up tightly like a jelly roll. Cut in 1" slices.
3. Brush a pan generously with butter or margarine and sprinkle with a layer of brown sugar and chopped nuts.
4. Place rolls, cut side down, on top of sugar and nuts. Let rise until light and double in bulk.
5. Bake in preheated oven.
6. Remove from pan as soon as rolls come from oven. Serve upside down.

HOT CROSS BUNS

Temp: 375°F Time: 20-25 min

$\frac{1}{2}$ c raisins

$\frac{1}{4}$ t cinnamon

$\frac{1}{4}$ c citron

$\frac{1}{2}$ recipe Sweet Roll Dough

1. Add raisins, citron, and cinnamon to dough. Knead lightly and shape into small balls.
2. Arrange in a greased pan and brush with melted shortening. Cover and let rise until light.
3. With a sharp knife cut a cross in the top of each roll and bake in a preheated oven.
4. Remove from oven and brush with confectioners' sugar icing.

CINNAMON BUNS

Temp: 375°F Time: 30-40 min

1. Roll Sweet Roll Dough into a thin oblong. Brush with melted butter or margarine, sprinkle generously with brown sugar and cinnamon. Roll up as for jelly roll.
2. Cut in slices. Place close together in well-greased square pan. Let rise until light.
3. Bake in preheated oven. Frost while still warm.

THIN ICING FOR BUNS

$\frac{1}{2}$ c confectioners' sugar

2-3 t water

1. Combine and spread on buns.

N.B. If a glaze is desired on Sweet Rolls, ice buns while hot. If a frosting is desired, add more sugar to make a thicker frosting and ice when buns have cooled slightly.

DATE FANS

Temp: 425°F Time: 20 min

1 c chopped dates
3 T water
 $\frac{1}{4}$ c brown sugar

$\frac{1}{4}$ c chopped nutmeats
 $\frac{1}{2}$ recipe Sweet Roll Dough

1. Combine dates, water, sugar and nutmeats, bring to boiling point. Cool.
2. Roll dough $\frac{1}{4}$ " thick. Cut in rounds with a 3" cookie cutter.
3. Place 1 heaping teaspoon of date filling (page 24) on half of the round, leaving edges free. Moisten edges with cold water. Fold as for turnover and press edges together firmly.
4. Place on greased baking sheet. Cut 3 gashes $\frac{1}{2}$ " long in folded edge of each bun. Brush top with melted shortening. Let rise until double in bulk.
5. Bake in preheated oven.

ORANGE TWISTERS

Temp: 375°F Time: 20-30 min

$\frac{1}{3}$ c sugar

1 T grated orange rind

1. Roll Sweet Roll Dough in rectangle $\frac{1}{4}$ " thick.
2. Brush with melted shortening. Mix sugar and orange rind and sprinkle three-fourths of the mixture over dough.
3. Fold dough over into thirds. Roll again into a rectangle $\frac{1}{4}$ " thick. Brush with melted shortening and sprinkle with remaining orange sugar.
4. Cut into strips $\frac{1}{2}$ " and 8" long. Double each strip over and twist together, tucking open ends under roll.
5. Place in greased pan. Brush with melted shortening, let rise until double in bulk.
6. Bake in preheated oven.

FASTNACHT KLEIGS

1. Use any Sweet Roll Dough, seasoning mixture with $\frac{1}{2}$ t nutmeg.
2. When dough has risen in the bowl, punch down and pat out on floured cloth to $\frac{1}{2}$ " thickness. Cut with doughnut cutter.
3. Place on a towel on the bread board and let rise until light. Turn over on the other side and let rise until light again.
4. Fry in deep fat (360°F) until golden brown. Drain on absorbent paper.
5. Dust with confectioners' sugar while warm.

ORANGE BABA (Dessert)

1 pkg hot roll mix
 $\frac{3}{4}$ c warm water
2 eggs, beaten
6 T melted butter or
margarine, cooled

Temp: 400°F Time: 20-30 min

$\frac{1}{3}$ c sugar
1 - 6 oz can frozen orange
juice concentrate
1 c sugar
 $\frac{3}{4}$ c water
Sliced toasted almonds

1. Dissolve yeast from roll mix in warm water. Add to beaten eggs. Stir in butter.
2. Add flour from roll mix and $\frac{1}{3}$ c sugar. Beat well. Dough will be very soft. Let rise until double in bulk.
3. Turn into greased $6\frac{1}{2}$ c ring mold. Let rise until double in bulk. Bake in preheated oven until golden brown.
4. Combine orange juice, sugar and water. Bring to a boil.
5. Immediately turn baba out in a shallow baking pan and baste with syrup until all syrup is absorbed.
6. Garnish with sliced almonds.

RAISIN STREUSEL COFFEE RING

Temp: 375°F Time: 25-30 min

$\frac{1}{2}$ recipe Sweet Roll Dough
 $\frac{1}{2}$ c raisins
 $\frac{1}{4}$ c sugar

1 t cinnamon
 $\frac{1}{4}$ c dry bread crumbs
 $\frac{1}{4}$ c melted butter or margarine

1. After bread dough has risen, add raisins to half of recipe.
2. Make streusel mixture by combining sugar, cinnamon, crumbs and butter. Drop dough by tablespoon into mixture, turning balls to coat well.
3. Arrange balls in 2 layers in greased 9" ring mold. Top with remaining crumb mixture.
4. Let rise until double in bulk. Bake in preheated oven. Remove from pan and drizzle with confectioners' sugar frosting.

DOUGHNUTS

1. Use Sweet Roll Dough.
2. When dough has risen in bowl, punch down and pat out on floured cloth. Roll to $\frac{1}{2}$ " thickness. Cut with doughnut cutter.
3. Place on a towel and let rise until light. Turn over on other side and let rise until light again.
4. Fry in deep fat (360°F) until golden brown. Drain on crumpled paper. Dust with confectioners' sugar while warm.

To Glaze Doughnuts

Mix confectioners' sugar to a smooth paste with water. Dip hot doughnuts into glaze and allow to drain.

BUTTERSCOTCH CRISP*Temp: 375°F Time: 15-20 min*

$\frac{1}{2}$ Sweet Roll Dough
 1 c brown sugar
 $\frac{1}{2}$ c chopped nuts

2 t cinnamon
 $\frac{1}{4}$ c melted butter or
 margarine

1. Let dough rise until double. Chill 1 hour.
2. Combine sugar, nuts and cinnamon. Spread half on wax paper.
3. Drop dough by teaspoon in butter, then place on sugar mixture. Sprinkle with remainder of crumb mixture.
4. Cover with wax paper and roll to $\frac{1}{8}$ " thickness. Place on greased cookie sheet. Sprinkle remaining sugar mixture over the top. Bake in preheated oven (do not allow to rise).

BUTTERSCOTCH PECAN ROLLS*Temp: 375°F Time: 20-25 min*

6 T melted butter or
 margarine
 $\frac{3}{4}$ c brown sugar

1 T water
 Pecan halves
 $\frac{1}{2}$ recipe Sweet Roll Dough

1. Combine butter, brown sugar and water. Put about 2 t mixture in bottom or each of 18 large muffin cups. Arrange 2 or 3 pecan halves over mixture.
2. After bread dough has risen, stir down and drop by tablespoon into cups, filling them half full.
3. Brush with melted butter and let rise until double. Bake in preheated oven.
4. Remove rolls from cups immediately after coming from oven.

* *Heat-to-eat rolls may be used. Bake at 375°F for 15-20 min.*

DATE FILLED COFFEE BRAID*Temp: 375°F Time: 25-30 min*

1. Roll half the Refrigerator Roll Dough (page 10) into a rectangle about 24" long and 6" wide. Spread Date Filling lengthwise down center.
2. With scissors make slashes 2" long and 1" apart along each long side of strip. Fold these pieces across filling alternating from side to side.
3. Coil loosely into greased 9" layer pan. Brush with melted butter. Let rise until double in bulk.
4. Bake in preheated oven.

DATE FILLING

$\frac{3}{4}$ c chopped dates
 $\frac{1}{2}$ c water

6 T sugar

1. Combine all ingredients and simmer slowly until dates are soft and mixture thickened, 5 to 10 minutes.

KUCHENS AND COFFEE CAKES

SALLY LUNN

2 T butter or margarine
 $\frac{1}{4}$ c sugar
 $\frac{1}{2}$ t salt
1 c milk, scalded

Temp: 375°F Time: 50-60 min

1 yeast cake or 1 pkg dry yeast
 $\frac{1}{4}$ c lukewarm water
3 eggs, well beaten
 $3\frac{3}{4}$ c all-purpose flour

1. Combine butter, sugar, salt, and scalded milk. Cool to lukewarm.
2. Soften yeast in lukewarm water. Add eggs and cooled milk mixture.
3. Add flour and beat until smooth and elastic.
4. Brush top of dough with melted shortening. Cover and let rise until light and spongy.
5. Beat well. Pour into well greased tube pan. Brush top of dough with melted shortening. Cover and let rise until light.
6. Bake in preheated oven. Invert pan on cooling rack as soon as it comes from oven. Serve warm.

WHOLE WHEAT KUCHEN

1 c milk, scalded
 $\frac{1}{3}$ c shortening
 $\frac{1}{3}$ c sugar or honey
 $\frac{1}{2}$ t salt

Temp: 375°F Time: 30-35 min

1 yeast cake or 1 pkg dry yeast
 $\frac{1}{4}$ c lukewarm water
1 egg, beaten
 $\frac{1}{2}$ c all-purpose flour
 $3\frac{1}{2}$ c whole wheat flour

1. Pour milk over shortening, sugar or honey, and salt. Cool to lukewarm.
2. Soften yeast in lukewarm water. Add to cooled milk mixture with the egg and half the flour. Beat until smooth.
3. Add rest of flour. Knead on a pastry cloth until dough is smooth and elastic.
4. Place in a greased bowl. Brush with melted shortening. Cover and allow to rise until double in bulk.
5. Shape into kuchen or rolls. Brush with melted butter. Cover and allow to rise until light.
6. Add fruit, streusel topping, or cinnamon sugar. Bake in preheated oven.

BEATEN COFFEE CAKE OR KUCHEN*Temp: 400°F Time: 25 min*

1 c milk, scalded
 1/3 c sugar
 1/3 c shortening
 1/2 t salt

1 yeast cake or 1 pkg dry yeast
 1/4 c lukewarm water
 2 eggs, well beaten
 3 3/4 c all-purpose flour

1. To hot milk, add sugar, shortening, and salt. Cool to lukewarm.
2. Soften yeast in lukewarm water. Add to cooled milk mixture.
3. Add eggs and half the flour. Beat until smooth and then add the rest of the flour and beat again.
4. Brush with melted shortening, cover and let rise until light.
5. Beat again and spread in 2 greased pans. Brush with melted butter and sprinkle with topping.
6. Let rise until light and bake in preheated oven.

100% WHEAT KUCHEN*Temp: 375°F Time: 30-35 min*

1/3 c shortening
 1/4 c sugar
 1/2 t salt
 1 c milk, scalded

1 yeast cake or 1 pkg dry yeast
 1/4 c lukewarm water
 1 egg
 2 3/4 c whole wheat flour

1. Add shortening, sugar and salt to milk. When lukewarm, add yeast cake softened in lukewarm water, egg and flour. Beat well, cover and let rise until light.
2. Beat again and pour into two well greased pans. Brush with melted butter. Cover and let rise until light.
3. Sprinkle with sugar and cinnamon, sliced apples, or Streusel Topping and bake in preheated oven.

DAISY COFFEE CAKE*Temp: 375°F Time: 25-30 min*

1. Roll half the Refrigerator Roll Dough, page 10, into a 14" circle. Place on greased cookie sheet.
2. With scissors cut the circle first in quarters from the rolled edge toward the center, to within 1/2" of center of dough. Then cut each of the quarters in five parts, making 20 in all.
3. Twist two strips together, pinching the ends to seal. Proceed around circle until each pair of strips is twisted together.
4. Coil each set of twisted strips around to center to form a daisy. Place one on the top of the center circle. There will be 10 rolls.
5. Brush with melted butter. Put 1 t of your favorite jam in center of each roll. Then let rise until double in bulk.
6. Bake in preheated oven.

TUTTI FRUTTI BREAD

1 c milk, scalded
1/3 c sugar
1/3 c shortening
1/2 t salt
1 yeast cake or
1 pkg dry yeast
1/4 c lukewarm water

Temp: 400°F Time: 25 min

2 eggs, well beaten
3 3/4 c all-purpose flour
1/4 c each of candied cherries,
citron, raisins, and chopped
nuts
2 T powdered sugar

1. To the hot milk, add sugar, shortening, and salt. When lukewarm, add yeast cake softened in lukewarm water.
2. Add eggs and half the flour. Beat until smooth.
3. Add the fruit and rest of flour. Beat again.
4. Brush with melted shortening, cover, let rise until light.
5. Beat again and spread in a greased oblong pan 9 x 13 x 2". Brush with melted shortening and sprinkle with sugar.
6. Cover and place immediately in refrigerator. Remove following morning, bake at once in a preheated oven.

LEMON SPICE COFFEE CAKE

1 yeast cake or
1 pkg dry yeast
1/4 c lukewarm water
1 c milk, scalded
2 T sugar
1 t salt
2 eggs, beaten
3 1/4 c all-purpose flour

Temp: 375°F Time: 20-30 min

1/2 c melted shortening
1/2 c currants or raisins

Lemon-Ginger Topping

1/4 c sugar
1 t grated lemon rind
1 t chopped candied ginger

1. Soften yeast in lukewarm water.
2. To hot milk add sugar and salt. Cool to lukewarm.
3. Add 1 c flour and beat well.
4. Add softened yeast and eggs, beat well. Add shortening; mix well.
5. Add more flour to make a stiff batter. Beat thoroughly until smooth.
6. Cover and let rise until bubbly. Add currants and stir down.
7. Drop by spoonfuls into greased muffin pans or spread in two 8" pans.
8. Sprinkle with Lemon-Ginger Topping. Let rise until double in bulk.
9. Bake in preheated oven.

GLAZED PRUNE WHIRL TEA CAKE *Temp: 375°F Time: 25-30 min*
Refrigerator Roll Dough (page 10) Caramel Glaze
Prune Filling

1. Divide dough into equal parts.
2. Shape one part into balls about $1\frac{1}{2}$ " in diameter. Flatten each ball and put 1 t of Prune filling in center. Pinch edges of dough together around filling to seal balls.
3. Roll out other half of dough to rectangle about 6" wide and 10" long. Spread with Prune filling. Roll up like jelly roll and seal edge. Cut in $1\frac{1}{2}$ " slices.
4. Place slices around edge of greased 8" baking dish or deep pan, putting cut side of slices flat against side of pan. Put balls in center about $\frac{1}{2}$ " apart, in two layers.
5. Pour Caramel Glaze over all. Cover and let rise until doubled in bulk.
6. Bake in preheated oven.

PRUNE FILLING

| | |
|-----------------------------------|--|
| 2 T sugar | $1\frac{1}{2}$ t orange juice |
| 1 T melted butter or margarine | $1\frac{1}{2}$ t grated orange rind |
| $\frac{1}{2}$ t lemon juice | $\frac{1}{2}$ c chopped cooked prunes or (apricots) |

1. Mix sugar and butter.
2. Add remaining ingredients and blend well.

CARAMEL GLAZE

| | |
|-----------------------------------|---------------------------------|
| $\frac{1}{2}$ c dark corn syrup | $\frac{1}{4}$ t lemon extract |
| 1 T melted butter or margarine | $\frac{1}{4}$ t vanilla extract |

1. Mix ingredients in order given and use as glaze on rolls or fancy breads.

CARAMEL GLAZE BUBBLE LOAF *Temp: 375°F Time: 25-30 min*

1. Shape Refrigerator Roll dough, page 10, into balls 1" in diameter.
2. Place balls $\frac{1}{2}$ " apart in a greased $8\frac{1}{2}$ x $4\frac{1}{2}$ x $2\frac{1}{2}$ " loaf pan.
3. Arrange second layer of balls on first layer. Let rise until double in bulk. Pour Caramel Glaze over all.
4. Bake in a preheated oven. Turn out at once on a cooling rack.

CRUMB CAKE

Temp: 375°F Time: 25-30 min

4 T butter or margarine
 $\frac{1}{2}$ c sugar

$\frac{1}{2}$ t cinnamon
 $\frac{1}{2}$ c flour

1. Cream butter or margarine, add sugar and cinnamon. When well blended, add flour and mix to crumb consistency.
2. Roll Sweet Roll Dough, page 17, to fit a square cake pan. Brush top of dough with melted shortening. Cover thickly with crumb mixture and let rise until light.
3. Bake in preheated oven.

CINNAMON FAN

Temp: 375°F Time: 30-40 min

1. Roll $\frac{1}{2}$ recipe of Sweet Roll Dough into a thin rectangle. Brush with melted butter or margarine, sprinkle generously with brown sugar and cinnamon. Roll long way of dough as for jelly roll. Pinch edges to seal well.
2. Place on greased cookie sheet. Fold in half, end over end.
3. Cut into three sections 2" from open end. Fan each slice.
4. Brush with melted butter, and let rise until double in bulk. Bake in preheated oven.
5. Spread with confectioners' sugar icing and sprinkle with chopped-nuts.

FROSTED JAM TWIRLS

Temp: 375°F Time: 30-40 min

1. Roll $\frac{1}{2}$ recipe of Sweet Roll Dough into a thin rectangle. Brush with melted butter or margarine, sprinkle generously with brown sugar and cinnamon.
2. Starting at each end, long way of dough, roll as for jelly roll until two rolls meet at center.
3. Place on greased cookie sheet. With scissors make deep cuts into outer side of each roll of dough, about 2" apart. Turn or twist each slice cut side up. Brush with melted butter and let rise until double in bulk.
4. Bake in preheated oven. Spread with confectioners' sugar icing. Fill center area with fruit conserve, jam or marmalade.

APPLE KUCHEN

Temp: 400°F Time: 20-25 min.

1. Spread kuchen dough $\frac{3}{4}$ " thick in greased pan. Brush with melted shortening.
2. Pare 3 or 4 large apples, core, and slice. Press apples into dough.
3. Mix $\frac{1}{4}$ c sugar, $\frac{1}{2}$ t cinnamon and 2 T raisins and sprinkle over the apples.
4. Cover and let rise until light. Bake in preheated oven.
This is delicious for dessert served with whipped cream.

CHEESE KUCHEN

Temp: 375°F Time: 30-35 min.

| | |
|---------------------------------|--------------------------|
| $1\frac{1}{2}$ c cottage cheese | $\frac{1}{2}$ c sugar |
| 2 T flour | 1 T melted shortening |
| 2 T top milk | $\frac{1}{4}$ c currants |
| $\frac{1}{4}$ t salt | $\frac{1}{2}$ t vanilla |
| 3 eggs, separated | Cinnamon |

1. Line greased pan with kuchen dough; let rise until light.
2. Force cheese through a sieve and add flour, top milk, salt, well beaten egg yolks, sugar, shortening, currants and vanilla. Mix well and fold in stiffly beaten egg whites.
3. Pour into kuchen-lined* pan and bake in preheated oven.

* This may also be poured into a pastry or crumb lined pan.

NOTE: For Pineapple Cheese Kuchen, put a layer of crushed pineapple in kuchen lined pan, then add cheese filling.

UPSIDE DOWN COFFEE CAKE

Temp: 400°F Time: 20-25 min.

| | |
|--------------------------------|-------------------------------------|
| $\frac{1}{4}$ c brown sugar | $\frac{1}{4}$ c raisins, if desired |
| 2 T melted butter or margarine | 1/3 Sweet Roll Dough |
| $\frac{1}{2}$ c chopped nuts | |

1. Mix sugar, butter or margarine, nuts and raisins, and spread in bottom of a layer cake pan.
2. Roll Sweet Roll Dough $\frac{1}{2}$ " thick to fit pan. Place over sugar mixture, prick with a fork, and brush with melted butter or margarine. Cover and let rise until light.
3. Bake in preheated oven.

SWEDISH TEA RING

Temp: 375°F Time: 30-40 min.

1. Roll Sweet Roll dough into an oblong sheet about $\frac{1}{4}$ " thick. Brush with melted butter or margarine, sprinkle with brown sugar, cinnamon and raisins.
2. Roll up like jelly roll and place on greased cookie sheet, pulling ends together to make a ring.
3. With scissors, cut through ring from edge nearly to center, making a cut every $1\frac{1}{2}$ " and turning each cut side up to show sugar and raisins.
4. Brush with melted butter or margarine, cover and let rise until light. Bake in preheated oven.

STREUSEL

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

1 t cinnamon

$\frac{1}{4}$ c chopped nutmeats

$\frac{1}{4}$ c dry bread crumbs

$\frac{1}{4}$ c melted butter or

margarine

1. Mix ingredients in order given. Sprinkle over kuchen.

FRUIT KUCHEN

Temp: 400°F Time: 20-30 min.

1. Line a greased pan with kuchen dough rolled thin.
2. Brush with melted shortening, let rise until light (about 20 minutes).
3. Cover dough with sweetened fruit and bake in preheated oven.

CUSTARD FRUIT KUCHEN

Temp: 400°F Time: 20-25 min.

1 egg yolk

3 T cream

1. Mix egg yolk and cream and pour over fruit on Fruit Kuchen.

HONEY TWIST

Temp: 375°F Time: 25-30 min.

$\frac{1}{4}$ c butter

$\frac{2}{3}$ c confectioners' sugar

1 egg white, unbeaten

2 T honey

1. Mix ingredients until smooth and creamy.
2. Shape $1/3$ Sweet Roll dough into a long roll about 1" in diameter. Coil the roll in a greased cake pan.
3. Brush with honey mixture, cover and let rise until light. Add more topping.
4. Bake in preheated oven.



Reddy Kilowatt

We hope this little book is helping you to enjoy better living. It is part of our constant effort to assist you and all of our customers to get the best possible use out of electricity, gas and steam.

This service is designed for you as a homemaker, and is also available to the farmer, to business and to industry. Please call on us whenever you feel we can help.

Rochester Gas and Electric