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ONE HOUR BREAD

Temp: 400°F Time: 30 - 35 min.

- | | |
|---------------------------------|-----------------------------------|
| 1 c milk | 3 T warm water |
| 2 t salt | 2 T sugar |
| 2 T shortening | 5½ - 6 c sifted all-purpose flour |
| 1 c cold water | Melted butter or margarine |
| 2 pkgs yeast, dry or compressed | |

1. Scald milk. Add salt and shortening. Stir until melted. Add water.
2. Soften yeast in warm water and sugar. Add to milk.
3. Add 2 c flour and beat in mixer 3 min.
4. Add 1½ c more flour and beat 3 min.
5. Stir in enough more flour to make a soft dough.
6. Turn out on floured pastry cloth and shape into 2 loaves of bread, kneading only about 1 min.
7. Place in well greased 8½ x 4½ x 2½" loaf pans. Brush with butter.
8. Preheat oven at any temperature for 1 min. turn off heat. Place bread in oven.
9. After 30 min. preheat oven, leaving bread in oven. Bake until golden brown.

NOTE: *Texture will be coarse.*

WHEN MAKING YEAST DOUGHS:

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.

EASY DO WAY TO RAISE YEAST DOUGHS

1. Turn oven on at any temperature for 1 minute with door closed.
2. Turn oven off and place bowl of dough or shaped bread on oven rack.
3. Close oven door and leave heat off.
4. Let rise 30 minutes, if dough has not risen double, remove dough from oven, reheat oven for 1 minute and repeat procedure.

ANADAMA BATTER BREAD

$\frac{3}{4}$ c boiling water
 $\frac{1}{2}$ c yellow cornmeal
3 T salad oil
 $\frac{1}{4}$ c molasses
2 t salt

Temp: 375°F Time: 40 - 50 min.

1 cake yeast or
1 pkg dry yeast
 $\frac{1}{4}$ c warm water
1 egg, beaten
 $2\frac{3}{4}$ c sifted all-purpose flour
Salad oil

1. Pour boiling water on cornmeal. Mix well.
2. Add salad oil, molasses and salt. Cool to lukewarm.
3. Dissolve yeast in warm water.
4. Add yeast, egg and half of flour to cornmeal mixture. Beat thoroughly.
5. Add rest of flour and mix until batter is smooth.
6. Spread batter evenly in greased $8\frac{1}{2} \times 4\frac{1}{2} \times 2\frac{1}{2}$ " loaf pan.
7. Brush top with salad oil. Let rise until double in bulk.
8. Sprinkle top with a little cornmeal and salt.
9. Bake in preheated oven.

EASY OATMEAL BREAD

Substitute $\frac{1}{2}$ c rolled oats for cornmeal in above recipe.
Sprinkle top with salt only.

CHEESE CARAWAY EGG TWIST

$\frac{1}{2}$ c milk
1 pkg yeast, dry or
compressed
 $\frac{1}{4}$ c warm water
1 T sugar
1 t salt

Temp: 375°F Time: 25 - 30 min.

1 egg, beaten
1 c grated sharp cheese
1 T caraway seeds
 $2\frac{1}{2}$ c sifted all-purpose
flour
Melted butter or margarine

1. Scald milk. Cool to lukewarm.
2. Soften yeast in warm water.
3. Add yeast, sugar, salt, egg, cheese and caraway seeds to milk.
4. Add enough flour to make a dough easy to handle.
5. Turn out on a floured pastry cloth and knead until smooth and elastic.
6. Place in a greased bowl, turn to grease top. Cover, let rise until double in bulk or store in refrigerator.
7. Divide dough in half. Shape each piece into a 12" roll.
8. Place on a greased baking sheet and twist the two rolls together. Seal ends.
9. Brush with melted butter. Cover and let rise until double in bulk.
10. Bake in preheated oven.

CHEESE BREAD*Temp: 375°F Time: 25 - 35 min.*

1 pkg yeast, dry or compressed	2 eggs, beaten
$\frac{1}{4}$ c warm water	$\frac{1}{4}$ c scalded milk, cooled
$\frac{2}{3}$ c mashed potatoes	1 t sugar
$\frac{1}{3}$ c melted butter or margarine	1 t salt
1 c shredded Gruyere Cheese	3 c sifted all-purpose flour
	Melted butter or margarine

1. Soften yeast in warm water.
2. Combine potatoes, butter, cheese, eggs, milk, sugar and salt. Stir in yeast.
3. Add flour and mix thoroughly.
4. Turn dough out onto a floured pastry cloth. Knead until smooth and elastic, about 10 min.
5. Place in greased bowl, turn dough to grease top. Cover, let rise until double in bulk.
6. Punch down dough. Knead gently a few seconds. Shape into a roll.
7. Place in well greased 9" ring mold or angel food pan. Pinch ends to seal.
8. Brush with melted butter. Let rise until double in bulk.
9. Bake in preheated oven.

ONION CASSEROLE BREAD*Temp: 350°F Time: 35 - 40 min.*

1 c milk	$\frac{1}{2}$ c warm water
$\frac{1}{4}$ c butter or margarine	1 egg
$\frac{1}{4}$ c sugar	$4\frac{1}{2}$ c sifted all-purpose flour
2 t salt	1 can ($3\frac{1}{2}$ oz) French Fried Onions
2 yeast cakes or	Melted butter or margarine
2 pkgs dry yeast	

1. Scald milk. Add butter, sugar and salt. Stir until butter is melted. Cool to lukewarm.
2. Dissolve yeast in warm water.
3. Stir in lukewarm milk mixture, egg and 3 c of flour. Beat until very smooth.
4. Stir in remaining flour to make a stiff batter.
5. Brush with melted butter and let rise until double in bulk.
6. Add onions to batter and mix well.
7. Turn into 2 greased $1\frac{1}{2}$ qt casseroles or bowls. Brush with melted butter.
8. Bake immediately in preheated oven.

OLIVE NUT FRENCH BREAD*Temp: 375°F Time: 20 min.
then 25 longer*

2 pkgs yeast, dry or compressed	1 t salt
1 $\frac{1}{4}$ c warm water	1 c chopped stuffed olives
3 T melted shortening	$\frac{3}{4}$ c chopped walnuts
2 T sugar	5 - 6 c sifted all-purpose flour
	1 egg white
	2 T water

1. Add yeast to warm water. Let stand 5 min.
2. Add shortening, sugar, salt, olives and nutmeats.
3. Add enough flour to make a soft dough easy to handle.
4. Turn out on a floured pastry cloth and knead until spongy (about 10 min.)
5. Place in a lightly greased bowl, turn to grease surface lightly. Cover and let rise until double in bulk.
6. Divide dough in half, shape into long loaves with tapered ends.
7. Place on greased baking sheet. With a sharp knife, make slashes 2" apart on top. Let rise until light.
8. Place a pan of boiling water on bottom of oven to give crustiness. Brush bread with cold water. Bake in preheated oven for 20 min.
9. Brush with mixture of egg white and water. Bake 25 min. longer.

PUMPERNICKLE BREAD*Temp: 400°F Time: 30 - 35 min.*

3 pkgs yeast, dry or compressed	2 T melted shortening
1 $\frac{1}{2}$ c warm water	2 c sifted rye flour
$\frac{1}{2}$ c molasses	3 to 3 $\frac{1}{2}$ c sifted all-purpose flour
4 t salt	Cornmeal
1 to 3 T caraway seeds	Cold water

1. Soften yeast in water.
2. Stir in molasses, salt, caraway seed and shortening.
3. Add rye flour; beat until smooth.
4. Add enough all-purpose flour to make a dough easy to handle.
5. Turn out on floured pastry cloth and knead until smooth and elastic.
6. Place in a greased bowl, turn dough to grease top. Cover, let rise until double in bulk.
7. Punch down dough, divide in half. Shape into smooth round loaves.
8. Place on baking sheet sprinkled with cornmeal. Do not grease surface. Let rise double in bulk.
9. Brush tops of loaves lightly with cold water.
10. Bake in preheated oven.

RAISIN CASSEROLE BREAD*Temp: 350°F Time: 40 - 45 min.*

1 c milk, scalded	$\frac{1}{4}$ c lukewarm water
$\frac{1}{3}$ c sugar	2 eggs, beaten
$\frac{1}{3}$ c shortening	$3\frac{3}{4}$ c sifted all-purpose flour
$\frac{1}{2}$ t salt	
1 pkg yeast, dry or compressed	1 c seedless raisins

1. Add sugar, shortening, and salt to hot milk. When lukewarm, add yeast dissolved in lukewarm water.
2. Add eggs and half of flour. Beat until smooth. Add remaining flour to form firm dough.
3. Brush with melted butter; cover and let rise until light.
4. Stir batter down. Beat in raisins. Turn into 2 greased 1 qt. casseroles.
5. Brush with melted butter; cover and let rise until double in bulk.
6. Bake in preheated oven.

BRIOCHE (Short method)*Temp: 375°F Time: 15 - 20 min.*

$\frac{1}{2}$ c milk	1 t salt
1 pkg yeast, dry or compressed	3 eggs
$\frac{1}{4}$ c warm water	1 egg yolk
$\frac{1}{2}$ c butter or margarine	4 c sifted all-purpose flour
$\frac{1}{3}$ c sugar	1 egg white
	1 T sugar

1. Scald milk; cool to lukewarm.
2. Dissolve yeast in warm water.
3. Cream butter, sugar and salt. Add eggs and egg yolk.
4. Add yeast, cooled milk and flour to butter mixture. Beat well. Dough will be very soft.
5. Cover and let rise until double in bulk.
6. Stir down and refrigerate several hours or overnight.
7. Turn dough out onto floured pastry cloth. Divide dough in two pieces, $\frac{3}{4}$ and $\frac{1}{4}$.
8. Cut large piece into 24 equal pieces. Form into smooth balls. Place into greased muffin pans $2\frac{3}{4}$ x $1\frac{1}{4}$ ".
9. Cut remainder of dough into 24 equal pieces and form into small balls.
10. Make a deep depression in center of each large ball; dampen slightly with cold water. Press a small ball into each depression. Let rise until double in bulk.
11. Combine egg white and sugar, beating lightly with a fork. Brush on rolls.
12. Bake in preheated oven.

Here's a quickie - no kneading - no shaping - no rising

BATTER ROLLS

Temp: 375°F Time: 25 - 35 min.

1 pkg yeast, dry or
compressed

$2\frac{1}{4}$ c sifted all-purpose
flour

$\frac{3}{4}$ c warm water

1 egg

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

$\frac{1}{4}$ c shortening, melted

1 t salt

1. Soften yeast in warm water.
2. Add sugar, salt and half of flour, beat 2 minutes.
3. Add egg, shortening and remaining flour, beat until smooth.
4. Drop small spoonfuls over bottom of greased 9" pan. Brush top with melted butter or margarine. Let rise until double in bulk.
5. Bake in preheated oven.

BUTTERSCOTCH PECAN ROLLS

Temp: 375°F Time: 25 - 30 min.

$\frac{1}{3}$ c butter or
margarine

1 T corn syrup

$\frac{1}{2}$ c brown sugar

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

Batter roll dough

1. Melt butter, brown sugar and corn syrup in 8 or 9" square pan. Add pecans. Cool.
2. Drop spoonfuls of batter roll dough over sugar-butter mixture.
3. Brush with melted shortening. Let rise until double in bulk.
4. Bake in preheated oven.
5. Cool in pan 5 min. to set sugar, before inverting.

CINNAMON STREUSEL

Temp: 375°F Time: 25 - 30 min.

2 T butter or margarine

2 t cinnamon

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

$\frac{1}{2}$ c chopped nutmeats

2 T flour

Batter roll dough

1. Combine butter, sugar, flour, cinnamon, and nutmeats.
2. Spoon dough into greased 8" or 9" pan.
3. Sprinkle with streusel mixture.
4. Let rise until double in bulk.
5. Bake in preheated oven.

CRESCENT ROLLS

Temp: 400°F Time: 12 - 15 min.

1 pkg yeast, dry or
compressed

$\frac{1}{2}$ c very warm water

1 egg

1 T sugar

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

$\frac{1}{3}$ c softened butter or
margarine

1 egg yolk

2 t water

1. Sprinkle yeast into warm water. Stir until dissolved.
2. Add egg, sugar and Bisquick. Mix thoroughly.
3. Turn out onto pastry cloth dusted with Bisquick. Knead until smooth about 20 times.
4. Roll into square $\frac{1}{4}$ " thick. Spread with half of butter, leaving 2" margin. Fold in half and seal edges.
5. Spread with rest of butter leaving 2" margin. Fold in half, seal edges.
6. Roll into square $\frac{1}{3}$ " thick. Fold in half, then in half again. Roll out. Fold and roll 3 times more. If butter comes to surface, dust with a little Bisquick.
7. Place in greased bowl and let stand 20 min.
8. Roll into a 10" circle, cut into 12 wedges.
9. Roll up wedges, starting at wide end. Form into crescents.
10. Brush with egg yolk mixed with water. Let rise until double in bulk. Bake in preheated oven.

ENGLISH MUFFINS

1 pkg yeast, dry or
compressed

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

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

2 T melted shortening

1 t salt

1 T sugar

3 c sifted all-purpose flour

1. Soften yeast in water.
2. Combine milk, shortening, salt and sugar. Cool to lukewarm.
3. Add yeast and half the flour. Beat until smooth.
4. Add enough more flour to make a soft dough, yet easy to handle.
5. Turn out onto a floured pastry cloth, knead until smooth and elastic, about 10 min.
6. Place in a greased bowl, turn dough to grease top. Cover, let rise until double in bulk.
7. Roll dough $\frac{3}{8}$ " thick. Cut with 3" cutter. Cover, let rise until double in bulk.
8. Bake on moderately hot greased griddle (325°F if thermostatic burner is used) turning often, about 15 min.
9. When cool, split, toast and butter.

DANISH PASTRY

1 c milk	1/3 c sugar
2 pkgs yeast, dry or compressed	1 t salt
1/2 c warm water	2 eggs
1/2 c butter or margarine	6 c sifted all-purpose flour
	1/2 c butter or margarine

1. Scald milk. Cool to lukewarm.
2. Soften yeast in water.
3. Cream 1/2 c butter with sugar and salt. Add eggs; beat well.
4. Stir in milk and yeast.
5. Add enough flour to make a soft dough yet easy to handle.
6. Turn out onto a floured pastry cloth. For ease of handling, turn dough to coat lightly with flour.
7. Pat down to about a 10" square. Fold all 4 sides to center, turn dough over and pat down to an 8" square. Do not knead.
8. Refrigerate dough 15 min.
9. Cream 1/2 c butter until waxy.
10. Roll dough into a rectangle about 10 to 15 inches. Spread 2/3 with butter. Fold uncovered third over half the buttered portion. Fold other buttered portion on top.
11. Turn lengthwise and roll out. Fold in thirds. Let stand 5 min.
12. Repeat this last step twice. If dough is difficult to handle chill 10 min. between each rolling.
13. Divide dough in fourths. Roll out and shape into sweet rolls or almond coffee cake. Store remaining dough in refrigerator.

ALMOND COFFEE CAKE

Temp: 375°F Time: 25 min.

1/4 recipe Danish pastry dough	2 T slivered almonds
2 T butter or margarine	1 egg white
2/3 c confectioners' sugar	2 T water
1/8 t almond flavoring	1/3 c confectioners' sugar
	1 t water

1. Roll chilled dough into a 10" x 10" square.
2. Combine butter, sugar, almond flavoring and almonds. Spread over 2/3 of surface of dough. Fold into thirds, envelope fashion, folding plain side first. Press edges to seal.
3. Cut dough lengthwise into 3 strips. Stretch each strip and twist ends in opposite directions.
4. Coil 3 strips loosely, end to end, in a greased 9" round cake pan. Begin at center. Seal ends of strips.
5. Beat egg white slightly. Add water. Brush over top of dough.
6. Let rise until light. Danish Pastry will be flakier if not permitted to rise double in bulk.
7. Bake in preheated oven until lightly browned.
8. Brush with icing made from confectioners' sugar and water.
9. Sprinkle with slivered almonds if desired.

DATE CROWN COFFEE CAKE

Temp: 350°F Time: 45 - 50 min.

1 yeast cake or 1 pkg
dry yeast
 $\frac{1}{4}$ c warm water
1 c dairy sour cream
2 T melted butter or
margarine

3 T sugar
1 t salt
1 t grated lemon rind
1 t ground cardamom
1 egg
3 c sifted all-purpose flour

1. Soften yeast in warm water in a large bowl.
2. Warm sour cream over low heat.
3. Add sour cream, butter, sugar, salt, lemon rind and cardamom.
4. Beat in egg and 1 c of flour.
5. Stir in enough more flour to make a dough easy to handle.
6. Turn out onto a floured pastry cloth and knead until smooth and elastic about 10 minutes.
7. Place in greased bowl, turn to grease surface lightly. Cover and let rise until double in bulk.
8. Punch dough down; divide in half. Roll into two 14 x 18" rectangles. Spread with Date Filling.
9. Roll up starting at long side. Cut each roll into 14 - 1" slices.
10. Stand 12 slices around a 9" greased spring form pan with cut side flat against side of pan. Place remaining slices cut side down in center of pan, making 2 layers.
11. Brush with melted butter. Let rise until double in bulk.
12. Bake in preheated oven.

Date Filling:

8 oz pkg dates
 $\frac{1}{4}$ c honey
 $\frac{1}{2}$ t grated lemon rind

2 T lemon juice
3 T melted butter or
margarine

1. Cut dates fine. Add honey, lemon rind, lemon juice and butter. Mix well.

KUGELHUPF

$\frac{1}{2}$ c milk
 $\frac{1}{2}$ c sugar
 $\frac{1}{2}$ t salt
 $\frac{1}{2}$ t grated lemon rind
 $\frac{1}{4}$ c butter or margarine
 $\frac{1}{4}$ c warm water
1 pkg yeast, dry or
compressed

Temp: 350°F Time: 50 min.

2 eggs
2 c sifted all-purpose flour
2 T fine bread crumbs
14 whole blanched almonds
 $\frac{1}{2}$ c seedless raisins
Melted butter or margarine

1. Scald milk, stir in sugar, salt, lemon rind and butter. Cool to lukewarm.
2. Soften yeast in warm water. Add to milk.
3. Add eggs and flour. Beat until well mixed.
4. Cover and let rise until double in bulk.
5. Sprinkle bread crumbs over sides and bottom of well-greased $\frac{1}{2}$ qt. casserole or fancy mold. Arrange almonds on bottom.
6. Stir batter down. Add raisins.
7. Pour into casserole. Brush with melted butter. Let rise until double in bulk.
8. Bake in preheated oven.

NOTE: *This is a rich cake-like bread, frequently served for dessert.*

SWEDISH COFFEE BREAD

1 pkg yeast, dry or
compressed
 $\frac{1}{4}$ c scalded milk, cooled
 $\frac{1}{2}$ c sugar
1 t salt
 $\frac{1}{4}$ t ground cardamom

Temp: 375°F Time: 35 - 45 min.

$\frac{1}{3}$ c melted butter or
margarine
1 egg
4 c sifted all-purpose flour
 $\frac{1}{2}$ c confectioners' sugar
1 t water
2 T toasted slivered almonds

1. Add yeast to lukewarm milk. Let stand 5 min.
2. Add sugar, salt, cardamom and butter.
3. Beat egg. Reserve 1 T of egg to brush on top. Add remainder to yeast mixture.
4. Stir in enough flour to make a soft dough. Knead on floured pastry cloth until smooth and elastic about 10 min.
5. Place in greased bowl, turn to grease surface lightly. Cover and let rise until double in bulk.
6. Divide dough in 3 parts.
7. Roll into long round strips. Shape in a braid on a greased cookie sheet. Brush lightly with melted butter. Let rise until double in bulk. Brush with 1 T beaten egg.
8. Bake in preheated oven.
9. Brush with icing made from confectioners' sugar and water.
10. Sprinkle with almonds.

CRAM JAM COFFEE BRAID*Temp: 350°F Time: 25 min.*

- | | |
|---------------------------------|--|
| 1 pkg yeast, dry or compressed | 1 c raspberry jam |
| $\frac{1}{2}$ c very warm water | $\frac{1}{2}$ c finely cut dried apricots |
| 1 egg | $\frac{1}{2}$ c \rightarrow 2 T chopped pecans |
| 1 T sugar | Confectioners' sugar icing |
| $2\frac{1}{2}$ c Bisquick | |

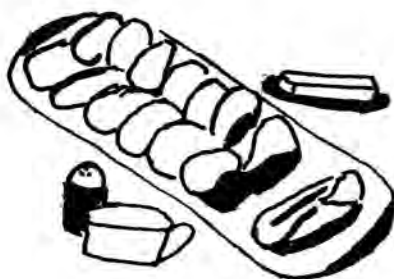
1. Sprinkle yeast into very warm water (110°F). Stir until dissolved.
2. Add egg, sugar and Bisquick. Beat vigorously.
3. Turn onto board well dusted with Bisquick. Knead until smooth, about 20 times.
4. Roll into rectangle (about 14 x 9").
Place on greased baking pan.
5. Combine jam, apricots and $\frac{1}{2}$ c pecans. Spoon down center.
6. Cut dough along sides of filling into inch-wide strips with scissors. Fold strips from side to side at angle across filling.
7. Brush with butter and let rise in warm place until doubled in bulk, about $\frac{1}{2}$ to $\frac{3}{4}$ hour.
8. Bake in preheated oven.
9. While still warm glaze with confectioners' sugar icing and sprinkle with 2 T pecans.

NOTE: *For a truer yeast dough, use $\frac{1}{2}$ recipe of Sweet Roll Dough for coffee braid.*

LEMON SPICE COFFEE CAKE*Temp: 375°F Time: 20 - 30 min.*

- | | |
|---|-------------------------------------|
| 1 pkg yeast, dry or compressed | $\frac{1}{2}$ c melted shortening |
| $\frac{1}{4}$ c lukewarm water, | $\frac{1}{2}$ c currants or raisins |
| 1 c milk, scalded | Lemon-Ginger Topping |
| 2 T sugar | $\frac{1}{4}$ c sugar |
| 1 t salt | 1 t grated lemon rind |
| 2 eggs, beaten | 1 t chopped candied ginger |
| $3\frac{1}{4}$ c sifted all-purpose flour | |

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.



APPLE BRAID

1 pkg yeast dry or
compressed
 $\frac{1}{4}$ c lukewarm water
1 c milk, scalded
 $\frac{1}{3}$ c butter or
margarine

Temp: 350°F Time: 30 - 35 min.

$\frac{1}{3}$ c sugar
 $\frac{1}{2}$ t salt
1 egg, beaten
4 - $4\frac{1}{2}$ sifted all-purpose flour
1 c cornmeal
1 can apple pie filling
Melted butter or margarine

1. Soften yeast in warm water.
2. Pour milk on butter, sugar, and salt. Cool to lukewarm.
3. Stir in egg and 1 c flour. Add softened yeast and corn meal.
4. Stir in enough more flour to make a soft dough.
5. Knead on floured pastry cloth until smooth and elastic about 10 min.
6. Place in greased bowl, turn to grease surface lightly. Cover and let rise until double in bulk.
7. Punch down, let rest 10 min. Roll half of dough to form a 14 x 9" rectangle. Place on greased cookie sheet.
8. Spoon $\frac{1}{2}$ can of apple pie filling down center of dough. On each side of filling make 2" long cuts 1" apart (14 strips on each side).
9. Lace strips from side to side at angle across filling.
10. Brush with melted butter. Let rise until double in bulk.
11. Bake in preheated oven.
12. While still warm drizzle with confectioners' sugar icing.

BABA AU RUM (Dessert)*Temp: 375°F**Time: 40 - 50 min. for large Baba
20 - 25 min. for small Babas*

1 yeast cake or	2/3 c butter or margarine
1 pkg dry yeast	6 T sugar
1/2 c warm water	4 eggs
1/2 c light cream or milk	4 1/2 c sifted all-purpose flour
1 t grated lemon rind	1 t salt

1. Dissolve yeast in warm water.
2. Scald cream. Cool. Add to yeast mixture with lemon rind.
3. Cream butter and sugar.
4. Beat eggs. Add to butter-sugar mixture.
5. Add flour sifted with salt alternately with yeast mixture. Mix well, but do not beat.
6. Spread dough in a greased 10" tube pan or half fill greased muffin pans for small babas. Let rise until double in bulk.
7. Bake in preheated oven.
8. Remove from pan. While still warm, pour on warm Rum Syrup and allow to absorb before serving.

NOTE: Fruit may be added to Baba. Combine 1/2 c candied mixed fruit and 1/2 c raisins with egg, butter and sugar mixture.

RUM SYRUP

1 c sugar	1 1/2 T rum flavoring
2/3 c water	

1. Combine all ingredients in a saucepan, bring to a boil.

CHEESE CARAWAY MUFFINS*Temp: 375°F Time: 20 - 25 min.*

2/3 c milk	1 egg
2 T sugar	1/2 c grated Cheddar cheese
1 t salt	1 t caraway seeds
1 T butter or margarine	2 1/2 c sifted all-purpose flour
1 pkg yeast, dry or compressed	Melted butter or margarine
1/4 c warm water	

1. Scald milk; stir in sugar, salt and butter. Cool to lukewarm.
2. Add yeast to warm water. Let stand 5 min.
3. Combine yeast with milk. Add egg, cheese and caraway seeds.
4. Add flour and beat until smooth.
5. Brush with melted butter, cover and let rise until double in bulk.
6. Stir down and spoon into 12 large greased muffin pans.
7. Brush with melted butter; let rise until double in bulk.
8. Bake in preheated oven.

PECAN CINNABARS

Temp: 400°F Time: 20 min.

$\frac{3}{4}$ c sifted all-purpose
flour

1 egg yolk
 $\frac{1}{4}$ c evaporated milk

2 T sugar

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

$\frac{1}{2}$ c butter or margarine

1 pkg yeast, dry or
compressed

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

Topping:

$\frac{1}{2}$ c chopped pecans

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

1 t cinnamon

1. Sift flour, 2 T sugar and salt into large bowl; cut in butter until mixture looks like coarse meal.
2. Sprinkle yeast into warm water, stir until dissolved.
3. Mix yeast, egg yolk and milk with flour mixture. Cover, chill 2 hours or up to 2 days.
4. To make topping, combine pecans, $\frac{1}{2}$ c sugar and cinnamon. Sprinkle $\frac{1}{4}$ of mixture over lightly floured pastry cloth. Turn dough onto cloth, sprinkle with more of pecan mixture.
5. Roll dough into rectangle; sprinkle with more mixture. Fold ends over center.
6. Repeat until all mixture is used. Roll out to an 8 x 10" rectangle.
7. Place dough on greased cookie sheet.
8. Bake immediately in preheated oven.
9. Cool, on sheet, cut into bars.

EASTER NEST 'N EGG ROLLS

Temp: 350°F Time: 20 to 25 min.

1 pkg hot roll mix

$\frac{1}{2}$ c grated Cheddar cheese

1 c warm water

Melted butter or

1 egg, beaten

margarine

1 c finely crushed

10 eggs, uncooked and

cheese cracker crumbs

colored

1. To hot roll mix add warm water, egg, $\frac{3}{4}$ c cheese cracker crumbs, and grated cheese. Mix well.
2. Brush with melted butter. Let rise until double in bulk.
3. Color raw eggs with cold water and food coloring. Let dry.
4. Roll dough out onto a floured pastry cloth into a 20" x 9" rectangle.
5. Cut crosswise into strips about 1" wide.
6. Twist 2 strips together and form into circular shape to make nest, leaving hole in center.
7. Brush with melted butter; place 1 colored egg in center of each roll.
8. Sprinkle remaining $\frac{1}{4}$ c cheese cracker crumbs over top. Let rise until light.
9. Bake in preheated oven. Serve hot or cold.

CINNAMON-SUGAR TWISTS*Temp: 375°F Time: 10 - 15 min.*

1 pkg refrigerator
crescent rolls
1 T butter or margarine,
melted

1 t cinnamon
 $\frac{1}{2}$ c sifted confectioners'
sugar
1 T hot water

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

1. Unroll crescent roll dough on lightly floured pastry cloth to make an 8 x 15" rectangle. Press perforations together.
2. Brush dough with melted butter.
3. Combine brown sugar and cinnamon; sprinkle mixture lengthwise over half of rectangle.
4. Fold over half of dough to cover filling. Seal edge by pressing.
5. Cut crosswise into 10 strips. Twist each strip. Press edges on greased cookie sheet.
6. Bake in preheated oven until golden brown.
7. Cool slightly on wire rack.
8. Combine confectioners' sugar and hot water, blending until smooth.
9. Frost tops of warm twists. Serve warm.

NOTE: *To reheat, wrap in foil and heat in 400°F oven for 10 minutes.*

HOT CROSS BUNS*Temp: 375°F Time: 20 - 25 min.*

1 pkg hot roll mix
 $\frac{3}{4}$ c warm water
 $\frac{1}{4}$ c sugar
2 eggs, beaten
 $\frac{3}{4}$ c seedless raisins
 $\frac{1}{2}$ t cinnamon

Melted butter or margarine
 $\frac{1}{2}$ c confectioners' sugar
 $\frac{1}{2}$ t milk
 $\frac{1}{8}$ t vanilla

1. Empty dry yeast (content of small envelope in package of roll mix) into mixing bowl.
2. Add warm water and sugar. Let stand 5 min.
3. Add eggs, raisins, flour mix and cinnamon. Mix thoroughly.
4. Brush top with melted butter. Let rise until double in bulk.
5. Turn out on a lightly floured pastry cloth. Knead lightly and shape into small balls.
6. Arrange in a greased pan and brush with melted butter. Let rise until light.
7. With kitchen scissors cut a cross in the top of each roll.
8. Bake in a preheated oven.
9. Combine confectioners' sugar, milk and vanilla. Spread on buns.

MAPLE STICKIES

Temp: 400°F Time: 20 min.

8 clover-leaf brown
and serve rolls
1/3 c maple syrup
1 t orange rind
2 T orange juice

3 T melted butter or
margarine
1/4 c chopped nuts
1/4 c maple syrup

1. Arrange rolls in shallow pan.
2. Combine 1/3 c maple syrup, orange rind, juice, butter and nuts. Pour over rolls.
3. Bake in preheated oven for 15 min. Baste with remaining syrup. Bake for 5 min. more until golden brown.

MINIATURE FRENCH LOAVES

Temp: 450°F Time: 10 - 12 min.

2 pkgs refrigerated biscuits
Melted butter

Sesame seeds

1. For each loaf place 1 pkg refrigerated rolls on a cookie sheet in one continuous roll.
2. Shape ends of roll to resemble a loaf of French bread.
3. Brush with melted butter and sprinkle with sesame seeds.
4. Bake in a preheated oven and serve hot.

For a quick Hot Bread

Prepare orange muffin mix as directed on package. Bake in small greased muffin tins. While still warm dip in melted butter and roll in sugar and cinnamon.

CANDIED ORANGE BREAD

Temp: 350°F Time: 40 - 50 min.

1 egg
4 T sugar
3/4 c milk

1 3/4 c biscuit mix
1/2 c candied orange peel

1. Beat egg until light. Add sugar and milk.
2. Combine with the biscuit mix and stir just enough to mix.
3. Add the orange peel.
4. Turn into a greased 8 1/2 x 4 1/2 x 2 1/4" loaf pan and let stand 25 min.
5. Bake in a preheated oven. Let stand 24 hours before cutting.

CHEESE-BISCUIT RING

Temp: 375°F Time: 30 min.

- $\frac{1}{4}$ lb sharp Cheddar cheese
- 2 pkgs (8 oz size) refrigerator biscuits
- $\frac{1}{3}$ c butter or margarine, melted

1. Cut cheese into $\frac{1}{2}$ " cubes.
2. Separate biscuits. On center of each place a cube of cheese; bring edges over cheese to seal. Then dip into melted butter.
3. Place biscuits, $\frac{1}{2}$ " apart, in large greased ring mold.
4. Make second layer, placing biscuits between those on bottom. Make a third layer, arranging in same fashion.
5. Bake in preheated oven 25 minutes.
6. Place remaining cheese cubes in spaces on top and bake 5 minutes longer, or until nicely browned.
7. Let cool in pan 5 minutes; then turn out onto serving plate, cheese side up. Brush with remaining butter. Serve hot.

NOTE: Do not make more than three layers.

QUICK CHERRY MUFFINS

- 1 can (1 lb) red tart pitted cherries (water pack)
- $\frac{1}{2}$ t lemon rind
- 2 T sugar
- 1 pkg (8 $\frac{1}{2}$ oz) plain muffin mix

1. Drain cherries thoroughly.
2. Prepare muffin mix according to package directions. Fold in well drained cherries.
3. Fill greased muffin pans $\frac{2}{3}$ full.
4. Mix together lemon rind and sugar. Sprinkle $\frac{3}{4}$ t over each muffin.
5. Bake according to package directions.

EASY AS PIE "MUFFINS"

1. Prepare package muffin mix as directed on package.
2. Pour into a well-greased 8 or 9" pie pan.
3. Bake in preheated oven about 5 minutes longer than package directions.
4. Cut into wedges to serve hot with plenty of butter.

APRICOT BREAD*Temp: 350°F Time: 1 - 1¼ hrs.*

- | | |
|------------------------------|-----------------------|
| ½ c diced apricots | ¾ t salt |
| ½ c water | 1 egg, well beaten |
| 2 c sifted all-purpose flour | 1 c sugar |
| 3 t baking powder | 2 T melted shortening |
| ¼ t baking soda | ½ c orange juice |

1. Soak apricots in water ½ hour. Drain, reserving liquid. Grind apricots or cut in fine pieces.
2. Sift flour, baking powder, soda, and salt.
3. Combine egg, sugar, shortening, orange juice and apricots with ¼ c of liquid. Add to the flour mixture. Mix well.
4. Pour into a greased loaf pan 8½ x 4½ x 2½". Bake in a preheated oven. Cool thoroughly before cutting.

NOTE: *Most quick breads cut easier when 24 hours old.*

BROWN NUT LOAF*Temp: 350°F Time: 1¼ hrs.*

- | | |
|------------------------------|------------------------------|
| 2 c sifted all-purpose flour | 1 c sifted whole wheat flour |
| 1½ t baking powder | 1 c chopped salted peanuts |
| 1 t soda | 1 - 1/3 c sour milk |
| 1 t salt | ¼ c molasses |
| 1/3 c brown sugar | 2 T melted shortening |
| 1 egg | |

1. Mix and sift flour, baking powder, soda, salt, and sugar.
2. Add whole wheat flour and nutmeats to dry ingredients.
3. Combine milk, molasses, egg and shortening.
4. Add to dry ingredients and stir only enough to mix.
5. Pour into a greased 9 x 5 x 3" loaf pan and bake in a preheated oven.

DATE WHEAT BREAD*Temp: 350°F Time: 60 - 65 min.*

- | | |
|------------------------------|------------------------------|
| 8 oz pkg pitted dates | 1 t soda |
| 1½ c boiling water | 1 t baking powder |
| ¼ c shortening | 1 t salt |
| 1 c brown sugar | 1 c sifted whole wheat flour |
| 1 egg | |
| 2 c sifted all-purpose flour | 1 c chopped nutmeats |

1. Cut dates into quarters with kitchen scissors. Add boiling water and let stand until cool.
2. Cream shortening adding sugar gradually. Add egg and beat.
3. Sift flour with soda, baking powder and salt. Stir in whole wheat flour.
4. Add flour alternately with dates to creamed mixture.
5. Pour into a greased 9 x 5 x 3" loaf pan.
6. Bake in preheated oven.
7. Cool 10 min. Wrap for freezing. May be stored 6 months. Defrost in unopened wrapping 3 hrs. before slicing.

NOTE: *Graham flour can be used in place of whole wheat flour.*

Serve hot muffins for the family breakfast.

PEANUT BUTTER MUFFINS

Temp: 400°F Time: 15 - 17 min.

2 c sifted all-purpose
flour

2 T butter or margarine

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

$\frac{3}{4}$ c milk

$2\frac{1}{2}$ t baking powder

2 well beaten eggs

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

$\frac{1}{4}$ c currant jelly, melted

$\frac{1}{2}$ c chunk peanut butter

$\frac{1}{3}$ c finely chopped peanuts

1. Sift together flour, sugar, baking powder and salt.
2. Cut in peanut butter and butter in mixer.
3. Add milk and eggs, stir until flour mixture is moistened.
4. Place paper muffin cups in 2" muffin pans. Fill $\frac{2}{3}$ full with batter.
5. Bake in preheated oven.
6. Remove muffins from pan; roll tops in melted jelly then dip in chopped peanuts.

PARTY ORANGE NUT BREAD

Temp: 350°F Time: 1 hr.

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

1 sq semi-sweet chocolate,
grated

1 c sugar

1 egg, beaten

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

$\frac{3}{4}$ c evaporated milk

4 t baking powder

$\frac{1}{2}$ c orange juice

$\frac{3}{4}$ c chopped walnuts

2 t grated orange rind

2 T melted butter or margarine

1. Sift together flour, sugar, salt and baking powder.
2. Add nutmeats and grated chocolate.
3. Combine egg, milk, orange juice, grated orange rind and melted butter.
4. Add liquid ingredients to dry ingredients and stir just enough to moisten.
5. Pour into a greased $8\frac{1}{2} \times 4\frac{1}{2} \times 2\frac{1}{2}$ " baking pan.
6. Bake in preheated oven.
7. Cool 10 min. before removing from pan.
8. Wrap in aluminum foil and chill in refrigerator overnight or store in food freezer. Defrost unopened at room temperature 1-2 hrs.
9. Slice and spread with Honey Butter or Cream Cheese Spread. Cut in finger lengths for serving.

CREAM CHEESE SPREAD

3 oz pkg cream cheese

$\frac{1}{4}$ c preserves (apricots,
peach, strawberry)

1. Soften cream cheese with preserves.
2. Use as spread on Party Orange Nut Bread.

GOLDEN RICH BREAD (CORNELL FORMULA)

Temp: 400°F Time: 30-35 min

- | | |
|------------------------|-----------------------|
| 1 yeast cake or | 7 T dry skim milk |
| 1 pkg dry yeast | 4 t sugar |
| 2 c luke warm water | 1 T salt |
| 5 c unbleached flour | 4 t melted shortening |
| 6 T high fat soy flour | |

1. Crumble yeast in a mixing bowl, add water. Stir until dissolved.
2. Sift flour with dry ingredients. Add to yeast and mix lightly.
3. Add shortening and mix until the dough is smooth.
4. Place the dough in a greased bowl, brush with melted shortening, cover and let rise until double in bulk.
5. Punch down dough, fold over edges of dough and turn upside down. Cover and allow to rise 20 minutes.
6. Shape into loaves and place in two greased loaf pans, $8\frac{1}{2} \times 4\frac{1}{2} \times 2\frac{1}{2}$ ". Brush top with melted shortening. Let rise until double in bulk.
7. Bake in preheated oven.

CRANBERRY BREAD

Temp: 350°F Time: 50-60 min

- | | |
|--------------------------------|---|
| 2 c sifted all-purpose flour | $\frac{1}{2}$ c orange marmalade |
| $1\frac{1}{2}$ t baking powder | $\frac{1}{2}$ c orange juice |
| $\frac{1}{2}$ t soda | 2 T water |
| 1 t salt | 1 egg, well beaten |
| $\frac{1}{2}$ c sugar | $1\frac{1}{2}$ c cranberries, coarsely ground |
| $\frac{1}{4}$ c shortening | 1 c all-bran |

1. Sift flour with baking powder, soda, salt and sugar.
2. Cut in shortening until mixture looks like meal.
3. Add orange marmalade and juice to water and combine with first mixture.
4. Add egg, cranberries and bran and stir just enough to combine all ingredients thoroughly.
5. Pour batter into greased or wax paper lined loaf pan, $9\frac{1}{2} \times 5\frac{1}{4} \times 2\frac{3}{4}$ ".
6. Bake in preheated oven. Cool and store 24 hours before cutting.

SPOON BREAD

Temp: 400°F Time: 40 - 50 min.

3 T butter or margarine	$\frac{1}{4}$ t soda
$\frac{3}{4}$ c cornmeal	$\frac{1}{2}$ t baking powder
2 T flour	2 eggs
1 t salt	1 c buttermilk
1 T sugar	1 c sweet milk

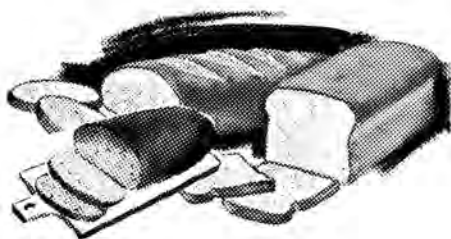
1. Grease a casserole with 1 T of the butter.
2. Mix together the cornmeal, flour, salt, sugar, soda and baking powder.
3. Add the remaining melted butter, eggs, buttermilk and $\frac{1}{2}$ c of the sweet milk.
4. Pour into the buttered casserole.
5. Pour the remaining $\frac{1}{2}$ c of sweet milk over the top of the batter.
6. Bake in a preheated oven until bread is set; test with a knife. Bread is done when knife comes out clean.
7. Serve hot in wedge-shaped pieces or by spoonfuls with plenty of butter.

ITALIAN HOT HERB BREAD

Temp: 400°F Time: 15 min.

1 loaf Italian bread	1 t parsley flakes
$\frac{1}{2}$ c soft butter or margarine	1 t oregano
	1 clove garlic, crushed

1. Slice bread diagonally almost through, into 1" thick slices.
2. Blend butter, parsley, oregano and minced garlic.
3. Spread butter mixture on each slice of bread.
4. Wrap in aluminum foil. Heat in preheated oven.
5. Fold back foil and use as a basket in which to serve bread.



HOME SERVICE DEPARTMENT

Rochester Gas and Electric Corporation

NOTES

NOTES

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