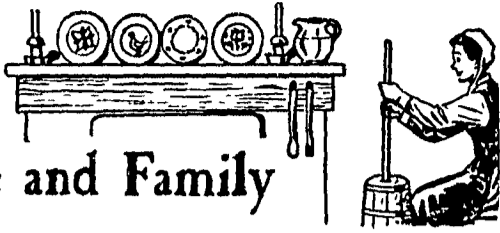


For the Farm Wife and Family



Easy Bread Making

by Mrs. Richard C. Spence

In Grandmother's day, the sponge method of bread-making was almost universally used. It was a "must" because of the slower acting yeasts. The yeast and liquid were combined with enough flour to make a batter which could drop from the spoon. The batter was covered and left in a warm place to ferment or become bubbly and "spongy". In the morning, the remaining ingredients were added and the breadmaking continued, usually a process taking most of the second day!

The difference in the breads made by the sponge method is in the flavor more than anything else. The breads made with water have a "wheatier" taste than usual; those breads made with milk as well as water have a "fuller" flavor.

Following are some recipes for the modern "batter" breads. This method is simplicity itself, with the kneading process eliminated. In place of kneading, the batters are beaten.

We're sure you'll appreciate the time saved in the batter method, and know you and your family will enjoy rolls, breads, and coffee cakes made in this way.

Batter Bread

- (makes 2 large loaves)
- 2 3/4 cups warm water (110 to 115 degrees)
- 2 packages active dry yeast
- 6 1/2 cups sifted all-purpose flour
- 3 tablespoons sugar
- 1 tablespoon salt
- 2 tablespoons soft shortening

Pour the warm water into a large mixing bowl. Add the yeast. Let stand a few minutes. Stir to dissolve. Add about half the flour, the sugar, salt, and shortening. Start the mixer on medium speed, or beat by hand. Beat two minutes or until smooth. Stop mixer.

Add the rest of the flour and stir in by hand until flour disappears, 1 to 1 1/2 minutes. Beating in this re-

cipe takes the place of kneading.

Scrape down batter from sides of bowl. Cover bowl with waxed paper. Let rise in warm place until doubled—about 30 minutes. Meanwhile, grease two bread loaf pans, 4 1/2 x 8 1/2 x 2 3/4 inches.

Stir down batter by beating hard for 1/2 minute. This is a thick, somewhat sticky batter. Put into the pans, spreading evenly. Batter will fill pans 1/2 full.

Let rise in warm place until edges of batter reach tops of pans—20 to 30 minutes. Brush with melted fat, if desired. Bake 40 to 50 minutes (or until well browned on sides and tops) in preheated quick moderate oven (375 degrees). Remove from pans

REQUESTS

A Gordonville reader wishes to know if anyone has a suggestion for feather-proofing ticking.

If you have a method for her to try, just write Lancaster Farming, Box 1524, Lancaster and we'll print it for her and other interested readers.

and cool on rack

Batter Rolls

- 1 1/2 cups warm water (110 to 115 degrees)
- 2 packages active dry yeast
- 4 cups sifted all-purpose flour
- 1/4 cup sugar
- 1 1/2 teaspoons salt
- 1/2 cup soft shortening
- 1 egg

Pour the warm water into a large mixing bowl. Add the yeast. Let stand a few minutes. Stir to dissolve. Add half the flour, the sugar, salt, soft shortening, and egg. Start the mixer on medium speed, or beat by hand, and beat until smooth—1 1/2 to 2 minutes. Stop mixer. Add the rest of the flour and stir in by hand until the flour disappears. It will take 1 to 1 1/2 minutes. Scrape down batter from sides of bowl. Cover bowl with waxed paper. Let rise in warm place until doubled—about 30 minutes.

Meanwhile, grease 1 1/2 dozen large muffin cups. Stir batter 20 to 25 strokes. Spoon into the muffin cups, filling 1/2 full. Let rise in warm place until batter reaches top of

muffin cups—20 to 30 minutes. Bake 10 to 15 minutes or until well browned on sides and tops, in hot oven, (425 degrees). Remove from pans and cool on racks.

Batter Coffee Cake

- 1 cup warm water (110-115 degrees)
- 2 packages active dry yeast
- 3 1/2 cups sifted all-purpose flour
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1 whole egg and 1 egg white (save yolk for topping)
- 1/4 cup soft shortening
- Shredded rind of 1 orange or 1 lemon, if desired

Pour warm water into medium sized bowl. Add yeast. Let stand a few minutes. Stir to dissolve. Add about half the flour, the sugar, salt, egg fruit rind and shortening.

Beat two minutes with wooden spoon or with electric mixer on medium speed. Stop mixer. Stir in the remaining flour a little at a time until it disappears. Scrape down batter from sides of bowl. Cover with waxed paper. Let rise in warm place until doubled—20 to 30

minutes. Meanwhile prepare and grease two nine-inch square pans, or nine inch square pans, one 9x13x2-inch oblong pan. Beat down raised batter with spoon. Grease fingers lightly. Press batter evenly into pan. Add topping, and let rise in warm place 20 minutes or until doubled. Bake coffee cake 30 to 40 minutes or until well browned, in quick moderate oven (375 degrees). Remove from pans and cool on racks.

Toppings

ORANGE - SUGAR: Add one tablespoon water to egg yolk. Mix and brush 1/2 each coffee cake. Top with mixture of 1/2 cup sugar and grated rind of one orange.

STREULEL: Add one tablespoon water to egg yolk and brush 1/2 on each coffee cake. Top with a mixture of 1/2 cup sugar, 2 tablespoons flour, 2 tablespoons butter, 1/2 teaspoon cinnamon, 1/2 cup chopped nuts.

FRUIT: Add topping ingredients in the following order, two tablespoons melted butter; 1/2 cup dried bread crumbs; drained fruit in No. 2 can (1 1/2 to 2 cups) sugar.



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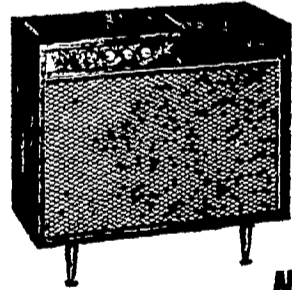
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