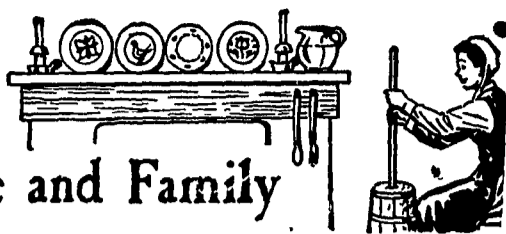


For the Farm Wife and Family



Home-Baked Bread

By Mrs. Richard C. Spence

Here are the bread recipes we promised you in an earlier column. Make the bread any way you like — knead it, don't knead it, or just beat it! — and we're sure you'll have requests for more. Our first recipe is for the basic kneaded white bread.

ENRICHED WHITE BREAD

- 1 package yeast, compressed or dry
- ¼ cup water (lukewarm for compressed yeast, warm for dry)
- 2 cups milk
- 2 tablespoons sugar
- 2 teaspoons salt
- 1 tablespoon shortening
- 6 cups sifted enriched flour (about)

Soften yeast in water. Heat milk and shortening until melted (Do not boil) Measure sugar and salt into bowl Add hot milk mixture and cool to luke-

warm Add about 2 cups flour and beat well Add softened yeast Add enough more flour to make a moderately stiff dough. Turn out on lightly floured board, or pastry cloth, and knead until smooth and satiny (5 to 8 minutes). Shape into ball and place in lightly greased bowl Grease surface of dough lightly.

Cover and let rise in warm place (80 to 85 degrees) until doubled (about 1½ hours). Punch down Divide dough in half Shape each half into smooth ball Let rest 10 minutes. Shape into loaves Place in greased 4½ x 8½ inch loaf pans Let rise until doubled (about 1 hour) Bake in hot oven (400 degrees) 40 to 45 minutes Makes two 1½-pound loaves

NO-KNEAD RICH DINNER BREAD

- 1 package yeast, compressed or dry
- ¼ cup water (lukewarm

- for compressed yeast, warm for dry)
- 2 tablespoons sugar
- 1½ teaspoons salt
- 2 tablespoons shortening
- ½ cup hot scalded milk
- ¼ cup cold water
- 1 unbeat egg
- 3¾ to 3½ cups flour

Soften yeast in water. In mixing bowl combine sugar, salt, shortening and hot scalded milk Stir to melt shortening Stir in cold water; cool to luke warm. Blend in unbeaten egg and the softened yeast; mix well. Add flour gradually to form a stiff dough, beating well after each addition.

Cover, let rest 15 minutes. Roll out dough on well-floured surface to a 14 x 7-inch rectangle, fold rectangle in half. Repeat rolling and folding two more times Roll dough once more to a 14 x 7-inch rectangle Then roll up rectangle toward you, starting with 7-inch side (Roll tightly) Seal edges and ends with heels of hands after each roll. Place in greased 9 x 5 x 3-inch pan, seam-side down Cover Let rise in warm place (85 to 90 degrees) until light and doubled in size, about 1 hour. Bake at 350 degrees for 50 to 60 minutes

BATTERWAY BREAD

- 2¾ cups warm water
- 1 package active dry yeast
- 6½ 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. Star the mixer on medium speed, or beat by hand. Beat 2 minutes or until smooth Stop mixer. Add the rest of the flour and stir in by hand until flour disappears, 1 to 1½ minutes. Beating in this recipe 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 2 bread loaf pans 4½ x 8½ x 2¾ inches

Stir down batter by beating hard for ½ minute This is a thick, somewhat sticky batter. Put into the pans, spreading evenly. Batter will fill pans ½ 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 top) in preheated quick moderate oven (375 degrees) Remove from pans and cool on rack

NO-KNEAD BUTTER-RICH DINNER ROLLS

- 2 packages active dry yeast (or 2 cakes compressed yeast)
- ¾ cup warm water (lukewarm for compressed yeast)
- ¼ cup sugar
- ¼ cup butter or other shortening

- 2 teaspoons salt
- 1 cup hot scalded milk
- 2 unbeat eggs
- 5 to 5½ cup all purpose flour

Soften yeast in warm water. In large bowl combine sugar, butter, salt and hot scalded milk Cool to lukewarm. Stir in unbeat eggs and the softened yeast Add the flour gradually to form a stiff dough, beating well after each addition. Cover Let rise in warm place until light and doubled in size, about 1 hour. Toss dough on well-floured surface until coated with flour and no longer sticky. Shape as desired Let rise in warm place until light and doubled in size, 30 to 45 minutes. Bake at 400 degrees for 12 to 15 minutes until golden brown Brush with butter while hot Makes 2 dozen.

NO-KNEAD CINNAMON ROLLS

- 1 package active dry yeast (or 1 cake compressed yeast)
- ½ cup warm water (lukewarm for compressed yeast)
- 3 tablespoons sugar
- 3 tablespoons shortening
- 1½ teaspoons salt
- ½ cup hot scalded milk
- 1 unbeat egg
- 3 to 3½ cups all-purpose flour
- ½ cup sugar
- 2 teaspoons cinnamon

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