For the Farm Wife and Family



Baking Bre

By Mrs. Rich



Some qu baking bread Q. How enough? A. The on sides and the bottom a there is a hobread is thor Q. Why when it's bei A. Sever tion. (1) Un ing), (2) too much flour (

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baking. Q What is light rye bread? A. Light rye means the bread contains only a small amount of rye flour, in proportion to the white. Such a bread may or may not contain caraway seeds. Since white sugar is the sweetening ingredient, the bread is more bland than those containing molasses

Q. Why does my bread dough rise fine in the bowl but not in the oven?

A The dough has been either given too long a rising time so the action was used up, or the using place may have been so warm some of the yeast was destroyed. In either case there could not possibly be much rising in the oven (ovenspring).

Q Is it necessary to lower the oven temperature when

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rise.

A. The dough couldn't rise yeast was killed. Dry yeast is long?

Q. I let my bread rise in move half from the bowl, let_1 tablespoon salt the oven with a pan of hot rest 10 minutes, then shape 41/2 cups sifted all-purpose water. The oven was on at 150 into loaves, let rise and bake. degrees, the lowest tempera- Let the second half have an- 2 ture, but the doughs didn't other bowl rise, punch, etc. as 1 cup corn meal before.

of over 130 degrees will de--that is the dough is tight, warm. Beat in 1 cup flour and

flour

Seften yeast in lukewarm Q. What happens if a yeast water. (Use warm water for because at least part of the dough is allowed to rise too dry yeast.) Pour scalded milk over shortening, sugar and dissolved in 110-115 degree wa- A. If a dough is over-fer- salt. Stir occasionally until ter A sustained temperature mented, "old" dough results shortening melts; cool to luke-