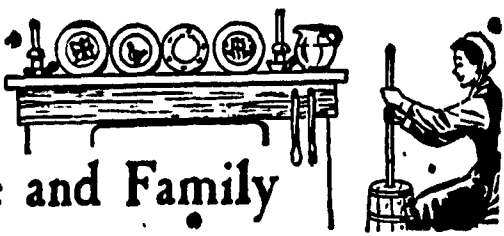


# For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor



## "QUICK BREADS"

Batter breads are not kneaded, but mixed by hand or mechanically to develop the gluten structure. They are easy to mix and they rise quickly. Most of them take their shape from the pan they're baked in. The batter is not so stiff as kneaded dough, resulting in a thinner crust and more open grain.

Oatmeal Casserole Bread is a batter dough which contains old-fashioned, longer-cooking oatmeal. The oatmeal imparts a rich, nutty flavor and a chewy texture.

SPENCE

### OATMEAL CASSEROLE BREAD

- 1 pkg. yeast, dry or compressed
- 3/4 cup water (lukewarm for compressed yeast, warm for dry)
- 1/2 cup butter or margarine, softened
- 1/4 cup honey
- 1 teaspoon salt
- 1 cup hot water
- 3 3/4 cups sifted enriched flour (about)
- 2 eggs
- 1 cup old-fashioned rolled oats

Butter or margarine, melted

Dissolve yeast in 1/4 cup water. Measure butter or margarine, honey and salt into large mixing bowl. Stir in 1 cup water until butter or margarine melts. Cool to lukewarm. Stir in 1 1/2 cups flour and beat until smooth, about 1 minute by electric mixer or

150 strokes by hand. Beat in yeast, eggs and rolled oats. Stir in enough more flour to make a stiff batter. Beat until smooth and elastic, about 1 minute by electric mixer or 150 strokes by hand. Cover and let rise in warm place until light and bubbly, about 1 hour. Stir down; turn into greased 2-quart round baking dish. Let rise in warm place until doubled, about 30 minutes. Bake in preheated 350 degree oven 55 to 60 minutes, or until top is golden brown and

bread begins to shrink from sides of dish. Allow to stand on wire rack 15 minutes in baking dish before removing. Brush top with butter or margarine; remove Cool completely before cutting into wedges.

Everyone will enjoy these Tropical Puffs, a coconut and pineapple treat.

### TROPICAL PUFFS

- 1 pkg. yeast, dry or compressed
- 1/4 cup water (lukewarm for compressed yeast, warm for dry)
- 1 cup milk
- 1/2 cup shortening or oil
- 1/4 cup sugar
- 1 teaspoon salt
- 3 3/4 cups sifted enriched flour (about)
- 2 eggs
- 1/2 teaspoon vanilla extract
- 1 can (8 3/4 oz) crushed pineapple, drained
- 1/2 cup sifted enriched flour
- 1/2 cup firmly packed light brown sugar
- 3 tablespoons butter or margarine
- 1/2 cup flaked coconut

Dissolve yeast in water. Heat milk until almost simmering. Measure shortening or oil, sugar and salt into large mixing bowl. Stir in milk until shortening melts and sugar dissolves. Cool to lukewarm. Stir in 1 1/2 cups flour and beat until smooth, about 1 minute by electric mixer or 150 strokes by hand. Beat in yeast, eggs and vanilla. Stir

in enough more flour to make a stiff batter. Beat until smooth and elastic, about 1 minute by electric mixer or 150 strokes by hand. Cover and let rise in warm place until light and bubbly, about 1 hour. Meanwhile, combine 1/2 cup flour and brown sugar in mixing bowl. Cut in butter or margarine until mixture resembles coarse crumbs. Stir in coconut. Stir batter down. Fill greased medium-sized muffin cups 1/2 full. Place 1 level teaspoonful pineapple in center of each roll, cover tops with 1 tablespoon coconut topping. Let rise in warm place until doubled, about 30 min-

utes. Bake rolls in preheated 375 degree oven 20 to 30 minutes, or until golden brown. Let stand in pans or wire racks 2 to 3 minutes. Remove from pans, serve warm or cool. Makes 2 dozen puffs.

Refrigerate Butter Dips and Caramel Coffee Rings are both made from one basic refrigerator dough recipe.

### REFRIGERATOR BUTTER DIPS

- 2 pkgs yeast, dry or compressed
- 1/4 cup water (lukewarm for compressed yeast, warm for dry)

(Continued on Page 11)

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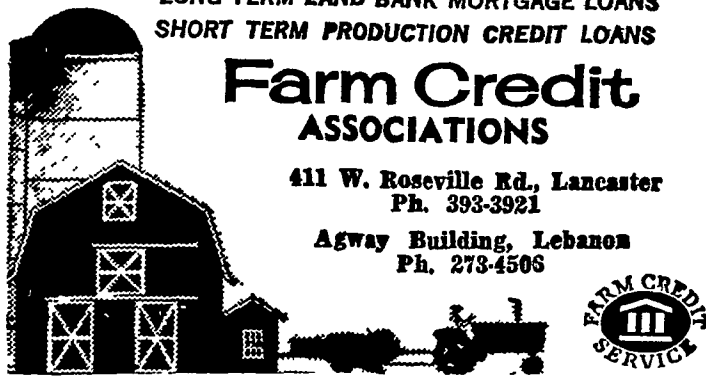
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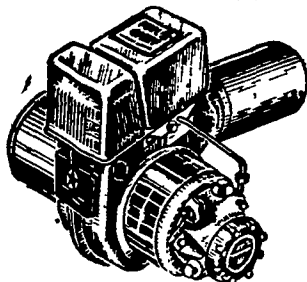
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