

# Bread and Rolls Are Featured in 'Favorite Recipes'

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oil and put dough in and grease top, cover with cloth, and set in a warm place to rise until double in bulk (about two hours).

Punch down on oiled surface and cut in four parts. Knead in balls and let rise again about 30 minutes.

Shape into loaves and put in oiled or greased pans. Let rise until doubled in bulk. Bake 35 to 45 minutes in 350° oven.

When done, Mrs. Keener says, the bread will shrink from the sides of the pan and have a hollow sound when tapped with the knuckles.

She includes this tip "I add some of the flour to the milk mixture before adding yeast. The dough rises faster."

Mrs. H. Ivan Sensenig, Ephrata RD2, uses the following bread recipe:

### Sensenig Bread Recipe

- 1 cup lukewarm water with 1 teaspoon sugar
- 3 packs Fleischmann's dry yeast, stir and let stand for a minute or so
- In another bowl put 6 cups lukewarm water
- 1 cup sugar
- 1 heaping tablespoon sugar
- 7 level tablespoons or 1/2 cup melted vegetable shortening

To this, add the yeast mix and add two quarts Occident flour, beat well, add one quart flour, mix well, mix in enough flour so you can work with hands. This takes about one quart more flour, about four quarts in all. Let stand until double, work down, let rise again. Work down and put in pans. Let rise until

about double. Bake 30 minutes in 350 oven. Makes seven loaves.

Mrs. Lester A. Miller, Wrightsville RD1, forwards the following hint: "If water or milk is too hot when using yeast, the bread or rolls will not rise as it should."

Mrs. Miller forwards a white bread recipe which she says was "given to me by my pen pal in Canada (Prince Edward Island) and has been very successful for me." It is as follows:

### White Bread Recipe

- 2 envelopes dry yeast
- 2 teaspoons sugar
- 1/2 cup lukewarm water
- 7 1/2 cups flour
- 1/2 cup sugar
- 3 teaspoons salt
- 1/4 cup soft shortening
- 1 cup milk, scalded, cooled till lukewarm
- 1 cup lukewarm water

Dissolve yeast in 1/2 cup warm water and sugar. Let stand 10 minutes. Scald milk and water. Put flour, salt and sugar in large bowl, work in shortening. Add dissolved yeast, milk and water. Mix well. Knead until smooth. Cover and let rise for two hours. Punch down dough.

Turn out on floured board and form into two loaves. Let rise for 30 minutes. Bake at 350 for 1 hour. Rub top crust with butter while loaf is still warm.

Commenting on her recipe, Mrs. Martin H. Eshleman, Drummore RD1, says, "The bread will sound hollow when tapped with a finger if done. I grease tops with margarine or butter. Good!" Her bread recipe is as follows:

### Eshleman Bread Recipe

- 2 packages yeast
- 1 cup warm water

- 3 1/2 cups lukewarm water
- 2 tablespoons salt
- 14-14 1/2 cups flour, G. M. or Pillsbury
- 1/4 cup melted shortening
- Mix all ingredients together
- 6 tablespoons sugar

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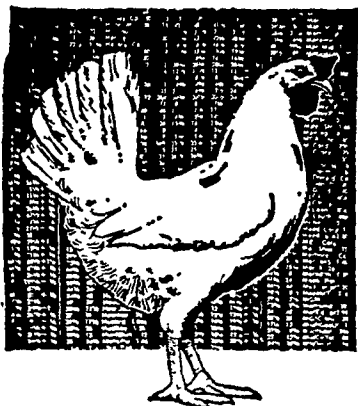
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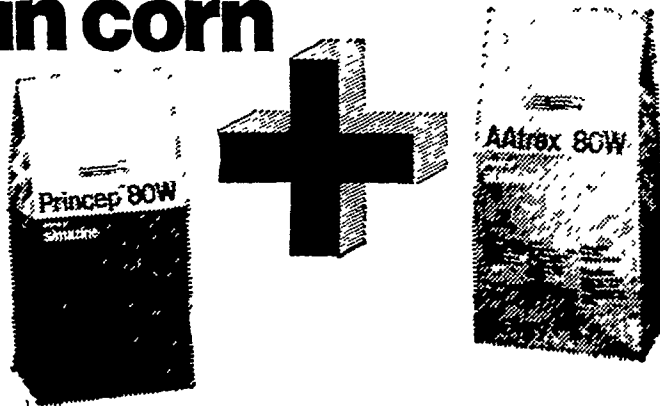
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