

'Favorite Recipes'

(Continued from Page 26) starting with liquid using about 1/2 the amount of flour. Beat well together. Then add rest of flour and knead. Put in greased pan, cover, let rise one hour or until double. Punch down.

Let rise again until double. Divide into four parts, shape, put into greased pans. Raise another hour.

Bake in 425° oven for 25 to 30 minutes.

Rolls Recipes

Turning to the category of rolls, we received three of these recipes.

Mrs Paul L. Shenk, New Providence RD1, sends the following roll recipe:

Shenk Roll Recipe

1/2 cup milk
1/4 cup sugar
1 teaspoon salt

2 tablespoons shortening
1 egg
1/4 cup warm water
1 package dry yeast
2 1/2 cup flour

Scald milk. Put sugar, salt and shortening into mixing bowl. Add scalded milk. Put water into measuring cup and add yeast. Stir until dissolved. Add one cup flour when milk is cooled. Pour yeast into batter and stir well. Beat egg into batter. Add 1 1/2 cups more flour. Knead. Grease bowl and place kneaded dough into it. Let rise 1 1/2 hours. Punch down. Shape dough. Let rise 45 minutes more. Bake at 375° until rolls are a golden brown.

"You may need a little more flour," Mrs. Shenk notes.

Mrs J. Roy Smith, Landisville, forwards the following Ice Box

Lancaster Farming, Saturday, May 8, 1971—27

Rolls recipe

Ice Box Rolls

1 yeast cake
1 teaspoon salt
3/4 cup lard
1 cup cold water
1 cup warm water
1 egg beaten
3/4 cup sugar (scant)

Add sugar and lard to yeast cake, then warm water. When cold, add cold water, salt, egg and enough flour to make a stiff dough. Knead well and cover. Put in ice box until ready to use.

Shape into small rolls and place in greased muffin tins or paper cup cake cups. Set to raise in warm place. Bake in hot oven, 350°.

"Brush with melted butter before and after baking as you so desire," Mrs Smith added.

Mrs Dorothy H. Keener, Lititz RD2, whose whole wheat bread recipe was previously listed, sent a related recipe on whole wheat rolls which local housewives may want to try. The rolls recipe is as follows:

Whole Wheat Rolls

2 cups whole milk, scalded
Add:
1/2 cup sugar
2 1/2 teaspoons salt
1/2 cup shortening
3 tablespoons honey, stir until dissolved
2 tablespoons dry yeast, dissolved in 1/2 cup warm water

Add to milk mixture, then add one beaten egg.

Add 1/2 of a blend of three cups white bread flour and 4 to 4 1/2 cups whole wheat flour. Beat until smooth, add remaining flour to make a soft dough, then knead until smooth and elastic.

Place in greased bowl, brush top with soft shortening. Cover, let rise in warm place until doubled in bulk. Punch down, let rise until almost doubled.

Divide dough for desired rolls. Shape and place on lightly greased pans. Let rise until about double in size.

Bake at 400° for 15 minutes. Remove from pans, after five minutes, brush lightly with butter. Makes about four dozen rolls.

Try These Recipes

We're sure that local homemakers can get good results with these bread and roll recipes. Because of the different techniques and styles of cooking used by various homemakers, some homemakers will probably get better results with some of these recipes than with others.

It's always difficult to know exactly how each housewife handles her particular recipe to get the best results. It's often the little things which give the recipe its unique quality.

But by using this list as a base and by experimenting a little here and there, we're sure that every homemaker can get an A-plus on her bread and rolls.

Send Strawberry Recipes

Again, we will run some additional recipes next week.

In addition, our regular Favorite Recipe column on May 22 will feature strawberries. This will coincide with the period when the local strawberries will begin to come on the market.

Strawberries have traditionally been a favorite crop of 4-H youths. Strawberries are a labor intensive crop which is particularly suitable to the energies of young people.

But strawberries have also been a favorite at local farm markets and in local food stores in season.

As a result, a large number of farmers grow at least a few strawberries.

Strawberry producers can help make the crop even more popular by helping to make sure that everyone knows about some of the many delicious ways in which it's possible to use strawberries.

Besides just eating them as they are, which in itself is a treat, possibilities include preserves, jam, pie, shortcake, ice cream, and with gelatins and molds. That needn't exhaust the possibilities.

Note to dairymen: Remember that June is Dairy Month and this is a good opportunity to tie the use of dairy products to strawberries.

Please send your strawberry recipes by May 15 to Lancaster Farming Recipes, P O Box 266, Lititz, Pa. 17543. Please include your name and address with the name as you would like it to appear in our column.

We are sending a potholder to all those who send their recipes.

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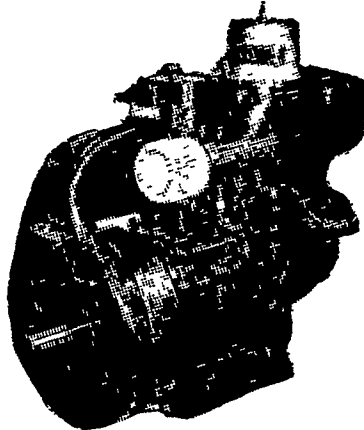
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