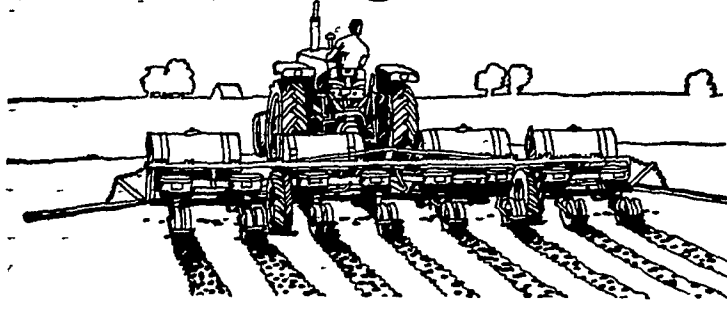


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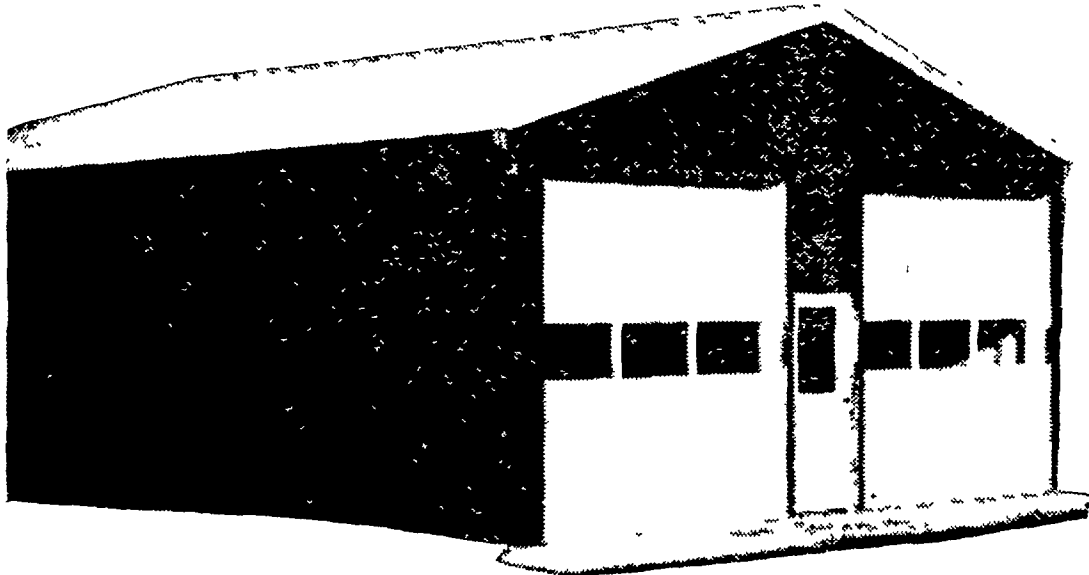
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Bread & Rolls Favorite Recipes

(Continued from Page 22)

1 cup whole wheat flour
2 teaspoons baking powder
¼ teaspoon soda
¼ cup Spry
½ cup chopped nuts
Combine orange rind, water, salt, and sugar and boil 10 minutes. Cool. Add orange juice to milk to make 1 cup. Add egg to orange rind mixture. Sift flour with baking powder and soda. Cut in Spry or any shortening until mixture is like meal. Turn liquids into dry ingredients and stir vigorously until all flour is dampened. Add nuts and blend.
Bake in loaf pan in moderate oven 350° 50 to 60 minutes.

In the fancy sweet rolls category, Mrs. Jacob E. King, Gordonville, offers this Foundation Sweet Dough recipe:

Foundation Sweet Dough
1 cup scalded milk
1 cup lukewarm water
2 cakes compressed yeast
½ cup shortening
½ cup sugar
1½ teaspoons salt
2 eggs beaten
7 cups flour
½ teaspoon nutmeg or ½ teaspoon lemon juice and rind may be added, optional

Scald milk and pour it over salt, sugar, and shortening. Dissolve yeast in lukewarm water, with 2 tablespoons sugar. Add beaten eggs. Beat well. Add 2 cups flour, beat well again.

Then add yeast, which has been soaked in the water and sugar. Beat again.

Add remaining flour gradually, just enough flour so dough can be handled. Knead lightly. Place dough in greased bowl. Cover and let stand in a warm place. Let rise until double in bulk about 2 hours.

Then roll out ½ inch thick, brush with butter and sprinkle with brown sugar and cinnamon, (you can add either pecans or raisins) roll up and slice. Lay on greased cookie sheets, let rise again and bake in 350° oven about 20 minutes.

Mrs. A. N. Kilmer, Navon RD1, has a Raised Potato Buns recipe which she describes as "a recipe for rolls which we think is delicious. We usually serve them warm without icing." The recipe is as follows:

Raised Potato Buns
2 cups lukewarm water
2 packages yeast
2 cups cake flour
Dissolve yeast in water, mix in flour and let stand one hour. Then add.

2 cups mashed potatoes
1 cup sugar
1 tablespoon salt
1 cup melted shortening
5 eggs, beaten
8 cups cake flour
Let rise two hours, then roll out and spread with one pound soft butter and sprinkle on one pound brown sugar and plenty of cinnamon.

Roll up and cut off one inch slices and put in pans, greased or lined with waxed paper. Let rise, covered, for about 45 minutes, then bake in 350° oven for 25-30 minutes. Remove pans from oven and cover with Reynolds Wrap.

Can be eaten plain or drizzle with 3 cups 10X sugar and 6

tablespoons milk while buns are slightly warm.

To warm before serving, put in 250° oven for 15 minutes.

The favorite fancy rolls recipe of Mrs. David Holt, Lincoln University, is called Hocus Pocus Buns. Mrs. Holt emphasizes, "Do not use Gold Medal self-rising flour."

Otherwise, she recommends the recipe as follows:

Hocus Pocus Buns
¼ cup warm water
¼ cup lukewarm milk
1 egg
¼ cup soft shortening
1 cup melted butter
1 cup sugar
24 large marshmallows
1 package active dry yeast
¼ cup sugar
1 teaspoon salt
3½ cups flour
1 tablespoon cinnamon

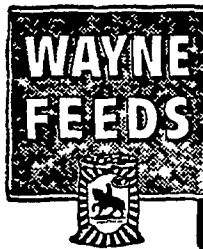
In mixing bowl, dissolve yeast in water. Add milk, ¼ cup sugar, salt, egg, shortening and half of flour. Mix with spoon until smooth. Add enough remaining flour to handle easily, mix by hand.

(Continued on Page 30)

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