

Secret's In The Shape

Braided breads, fancy dinner rolls, and combination breads are easy to make at home with the new frozen bread doughs now available.

Home economists for Dakota Bake-N-Serv, manufacturer of Rhodes frozen bread dough, have developed the following techniques for baking imaginatively shaped breads:

Braided Bread

For each braid, let a one-pound loaf of Rhodes frozen enriched white or honey wheat dough thaw, well-wrapped, in the refrigerator overnight. In the morning, let the dough warm to room temperature. Cut each loaf of dough lengthwise into three equal pieces and roll each piece into a long

tapered cylinder.

Lightly grease a cookie sheet and place three strips of dough parallel on it, mixing varieties of dough or using all one kind as desired. Beginning in the middle and working toward the ends, braid the strips together. Pinch the ends together to seal. Brush the loaf lightly with salad oil and let it rise until double in size.

Preheat the oven to 375 degrees. Brush the top of the braid with egg wash (one egg beaten lightly with 4 tablespoons of water). Sprinkle the top generously with sesame or poppy seeds. Bake for 25 to 30 minutes or until the bread is golden brown and sounds hollow when tapped on top and bottom. Cool on wire rack.

Combination Bread

Thaw one loaf each of Rhodes enriched white and honey wheat bread doughs and let them warm to room temperature. Split each loaf

lengthwise into four equal pieces.

Lightly grease two one-pound bread pans. In each pan, place side by side a strip of honey wheat dough, a strip of white dough, and a strip of honey wheat dough. Place another strip of white dough on top. For the second loaf, repeat with remaining pieces of dough. Brush the surface of the loaves lightly with salad oil and let rise until double in size.

Preheat the oven to 375 degrees. Bake the loaves for 25 to 30 minutes. Remove from the pans and cool on wire racks.

Snail Rolls

Thaw one loaf of your favorite variety of Rhodes bread dough and let it warm to room temperature. Break off small lumps of dough about 2" in diameter and roll them into pencil-shaped cylinders. Form each cylinder into a half knot and place it on a lightly greased cookie sheet. Brush the rolls with salad oil and let rise until double in size.

Preheat oven to 375 degrees. (If desired, brush rolls with egg wash and top with sesame or poppy seeds just before baking.) Bake for about 20 minutes or until golden brown. Cool on rack.



Use frozen bread doughs to create fancy dinner rolls and braided breads like these, created by home economists of Dakota Bake-N-Serv and attractively glazed and decorated with sesame or poppy seeds. Simply shape the frozen bread dough any way you like after it has thawed and

reached room temperature. Keep the dough well-wrapped while it thaws. Then let it rise and bake it according to package directions. A little practice with frozen dough will quickly develop your knack for baking it creatively.

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