

Home on the Range

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GUMDROP BREAD

- 1 cup gumdrops
- 3/4 cup chopped walnuts
- 3 cups packaged biscuit mix
- 1/2 cup granulated sugar
- 1 teaspoon cinnamon
- 1 1/4 cup milk
- 1 beaten egg

Mix gumdrops, cut in small pieces, and walnuts. Toss, set aside. Mix biscuit mix, sugar, and cinnamon. Add milk and beaten egg, stir until well combined. Fold in gumdrop mixture. Spread batter in three greased 6 x 3 x 2 inch loaf pans on one 9 x 5 x 3 inch loaf pan. Bake at 350 Degrees F. oven for 30 to 35 minutes for small loaves or 40 to 45 minutes for large loaf. Remove from pans. Cool. Wrap, store overnight. Makes three small or one large loaf.

MUSHROOM BREAD

- 1/2 pound fresh mushrooms or 1 can (6 to 8 oz.) mushroom stems and pieces
- 5 tablespoons butter or margarine, divided
- 1 cup finely chopped onions
- 2 tablespoons brown sugar
- 1 tablespoon unsulphured molasses
- 1 tablespoon salt
- 1/4 teaspoon ground black pepper
- 2 cups milk, scalded
- 1 egg
- 2 packages active dry yeast
- 1/2 cup warm water
- 6 cups all-purpose flour, divided
- 2 cups toasted wheat germ
- 1 egg yolk
- 1 tablespoon milk

Rinse, pat dry and finely chop fresh mushrooms or drain and chop canned mushrooms. In a large skillet melt 3 tablespoons of the butter. Add mushrooms and onions; saute 5 minutes; set aside. In a large mixing bowl combine remaining 2 tablespoons butter with sugar, molasses, salt and black pepper. Add milk. Stir until butter is melted; cool. Beat in egg. Dissolve yeast in water; stir into milk mixture. Add 3 cups of the flour and beat thoroughly. Add mushroom mixture, remaining 3 generously floured board and knead until elastic, about 10 minutes, adding more flour if necessary. Place in a buttered bowl; cover and let rise in a warm place until doubled. Meanwhile, prepare pans for shaping mushroom bread. Use either three empty 1 pound coffee cans or two 1 pound 12 ounce cans from tomatoes or fruit or twelve 8 ounce tomato sauce cans. Cut out a circle from heavy cardboard 2 inches wider than the can opening. Trace size of can opening in center of cardboard circle; cut out and remove. Cover cardboard with aluminum foil. Place around open edge of can; grease can and foil. Punch down dough and fill cans about three-fourths full. In a warm place let rise until dough raises over top of can and begins to rest on cardboard lip forming the shape of a mushroom (smooth and shape dough with buttered fingers). Mix egg yolk and milk. Brush over tops of breads. Bake in a preheated hot oven (400 F.) 35 to 40 minutes (25 to 30 minutes for small breads) or until browned and done. Remove from cans; cool. Bread may be shaped to fit into two 9x5x3-inch loaf pans and baked following preceding directions. YIELD: about 4 3/4 pounds of shaped breads.

PUMPKIN RAISIN BREAD

- 1 package dry yeast
- 1 1/2 cup warm water
- 2/3 cup granulated sugar
- 1 1/2 teaspoon salt
- 2/3 cup shortening
- 2 eggs
- 1 cup canned or cooked pumpkin, or butternut squash
- 2 teaspoons pumpkin pie spice
- 7 to 7 1/2 cups flour
- 1/2 cup raisins
- soft butter or margarine
- 1 cup powdered sugar
- 6 to 7 teaspoons water
- 1/2 teaspoon ground pumpkin pie spice

Dissolve yeast in warm water. Stir in sugar, salt, shortening, eggs, pumpkin spices, and 3 cups flour. Beat until smooth. Mix in raisins and enough remaining flour to make dough easy to handle. Turn dough onto lightly floured board, knead until smooth and elastic, about five minutes. Place in greased bowl, turn greased side up. Cover, let rise in warm place until double, about 1 1/2 hours.

Punch down dough, divide in half. Roll each half into rectangle 18 x 9 inches. Roll up, beginning at short side. With side of hand, press each end to seal. Fold ends under loaf. Place each loaf seam side down in greased loaf pan, 9

x 5 x 3 inches. Brush loaves lightly with butter. Let rise until double, about one hour. Heat oven to 350 Degrees F. Place loaves on low rack, so that tops of pans are in center of oven. Pans should not touch each other or sides of oven. Bake until deep golden brown and loaves sound hollow when tapped, 40 to 45 minutes. Remove from pans. Cool on wire rack. Mix powdered sugar, water and pumpkin pie spice. Drizzle over loaves.

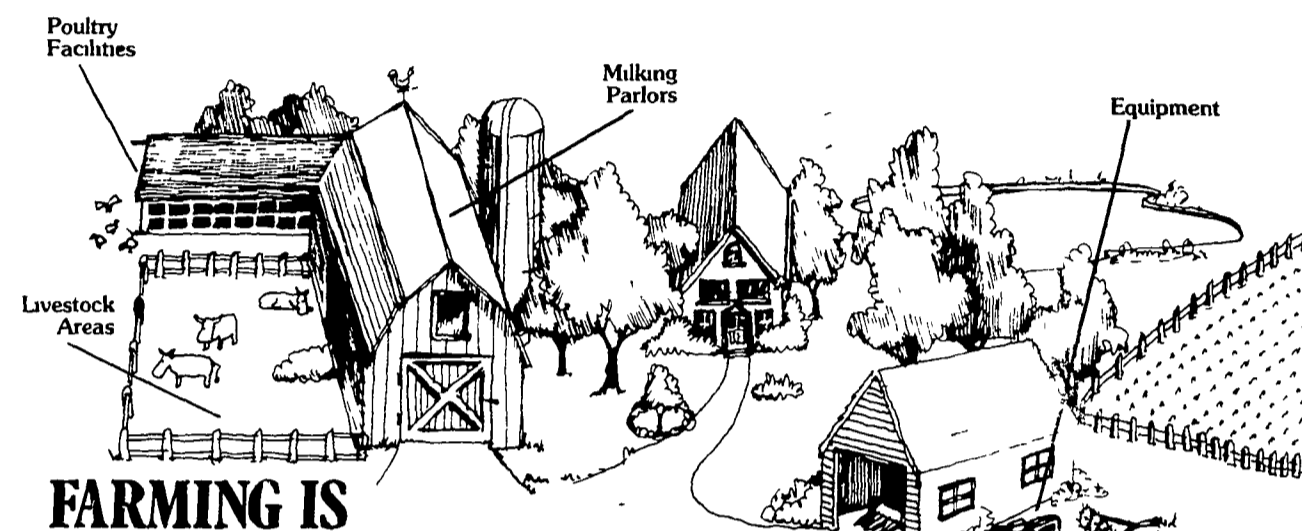
COCOA NUT BREAD

- 1 egg
- 1 cup milk
- 2 1/4 cups flour
- 1/4 cup dry cocoa
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup granulated sugar
- 1/3 cup chopped pistachio or walnuts

Beat egg and add milk, add all of the dry ingredients. Mix well, do not beat. Pour into a greased loaf pan, 9 3/4 x 5 3/4 x 2 3/4 inches. Bake at 350 Degrees F. for 50 minutes.

Mrs. Eva S. Rubinsky
Upper Gwynedd, Pa.

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