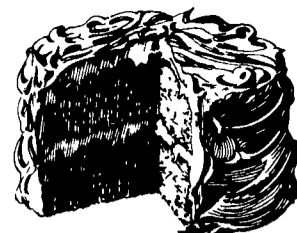


Home On The Range



Warm Bread or Biscuits Take the Chill Out of a Cool Morning

It's hard to crawl out of a warm bed when the wind is blowing cold outside, and the sun has yet to appear from behind clouds that look like snow is in the forecast.

Somehow, the smell of warm, freshly baked bread makes the morning seem more inviting.

Warm rolls also taste great with an evening meal, especially with a bowl of steaming hot soup.

draft, until doubled in bulk, about one hour. Bake at 375 degrees for 12 to 15 minutes or until done. Remove from pans; cool on wire racks.

The following three recipes were sent in by Betty Biehl, Mertztown:

CORN BREAD

1 egg
1/4 cup sugar
1 teaspoon salt
1 cup buttermilk or sour milk
1 teaspoon baking soda
2 teaspoons melting shortening
1 cup flour
1 cup corn meal
Mix together until fairly smooth. Pour in shallow greased pan. Bake in 400-degree oven for 20 to 25 minutes.

BANANA BREAD

1/3 cup shortening
2/3 cup sugar
2 3/4 teaspoon baking powder
1 cup mashed bananas
2 eggs, slightly beaten
1 3/4 cup flour
1/2 teaspoon salt
Beat shortening for 2 minutes, gradually add sugar. Add eggs, beat until thick. Sift dry ingredients, add to sugar mixture alternately with bananas. Bake in 350-degree oven for 60 to 70 minutes. Cool in pan.



There's nothing like warm muffins, bread or biscuits to take the chill out of a cool morning. For a special treat, try mixing three tablespoons of orange marmalade and 1/4 teaspoon cloves to 1/2 cup of butter.

TOMATO ROLLS

1 cup warm water (105 to 115 degrees)
2 packages active dry yeast
3/4 cup lukewarm tomato sauce
5 3/4 to 6 1/4 cups all purpose flour
1/4 cup sugar
1 teaspoon salt
3/4 cup margarine, melted
2 eggs, at room temperature

Measure warm water into large warm bowl. Sprinkle in yeast; stir until dissolved. Add tomato sauce and 2 1/2 cups flour; beat until smooth. Cover; let rise in warm place, free from draft, until bubbly, about 45 minutes. Add sugar, salt, margarine and eggs to the sponge and mix well. Stir in enough remaining flour to make soft dough. Cover; let rise in warm place, free from draft, until doubled in bulk, about 45 minutes.

Punch dough down. Turn out onto floured board and knead lightly for 30 seconds. Divide dough into 30 equal pieces. Form each piece into ball. Place in greased muffin pan cups. Cover; let rise in warm place, free from

POPOVERS

2 eggs
1 cup milk
1 cup flour
1/4 teaspoon salt
1/2 teaspoon baking soda
Heat oven to 450 degrees. Put all ingredients into blender. Cover and process at "blend" until smooth. Fill well-greased muffin tins half full. Bake at 450 degrees for 10 minutes. Reduce heat to 350 degrees and bake for 35 minutes longer.

CHILI CHEESE BISCUITS

2 1/4 cups buttermilk baking mix
1 1/2 teaspoons chili powder
1 teaspoon onion powder
2/3 cup dairy sour cream
1/4 cup shredded cheddar cheese
Preheat oven to 450 degrees. In a large bowl, combine baking mix, chili powder and onion powder. Add sour cream and cheese; mix

until mixture is moistened. On a lightly floured board with a floured rolling pin roll dough 1/2-inch thick. Cut with a 2-inch biscuit cutter dipped in flour. Place on an ungreased baking sheet. Re-roll and cut remaining dough. Bake until biscuits are golden for 12 to 15 minutes.

BROWN AND WHITE BREAD TWISTS

White Bread:
Scald three cups milk and add 1/2 cup sugar, 1/2 cup lard and 2 tablespoons salt. Cool to lukewarm. Dissolve 3 tablespoons yeast in a 1/2 cup warm water (105 to 115 degrees). Add approximately 15 cups white flour. Knead and let rise for 20 minutes.

Brown Bread:
Scald 2 2/3 cups milk. Add 1/2 cup butter and 1 cup sugar and 2 teaspoons salt. Dissolve 1

tablespoon yeast in 2 cups warm water. When milk mixture is cool, add 2 beaten eggs. Sift together 5 cups whole wheat flour and 7 to 8 cups white flour. Add milk mixture to flour and also stir in yeast. Knead and let rise for 20 minutes.

Punch down both bread doughs and let rise again, until dough rises to double in size. Punch down and divide each of the doughs into 6 portions. Knead dough to equal the length of the pan. Twist one brown portion and one white portion together so it looks like a candy cane. Do the remaining portions like the one above. Place in greased bread pans. Let rise and bake at 350 degrees for 1 1/2 hour.

Karen Eby
Williamsport

CRUNCHY BRAN ROLLS

4 1/2 to 5 cups unsifted white flour
3 cups unsifted whole wheat flour

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Cook's Question Corner

ANSWER - A few weeks ago, Mrs. Wesley Werner, N.Y., wrote to us for a vanilla cake recipe from scratch. Thanks go to Thelma C. Alexander, Phoenixville, for the following response.

Buttermilk White Cake

2 1/4 cups sifted cake flour	1/4 cup butter or margarine
1 1/2 cups sugar	1/4 cup shortening
1 teaspoon salt	1 1/2 teaspoons vanilla
1 teaspoon baking soda	1 cup buttermilk
1 teaspoon baking powder	4 egg whites

Sift together dry ingredients into mixing bowl. Add butter, shortening, vanilla and 3/4 cup buttermilk, beat two minutes at medium speed on electric mixer. Add remaining buttermilk and egg whites. Beat two minutes more. Bake in two greased and floured 9x1 1/2-inch round pans at 350 degrees for 25 to 30 minutes. Cool 10 minutes. Remove from pans. Cool.

QUESTION - In your file do you have a recipe for a candy apple - other than caramels?

Mrs. Kenneth Goss
Lewistown

Recipe Topics

November	
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3	Cookies, Cookies, Cookies
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Featured Recipe

This week's featured recipe comes from Audrey Hallgren, co-operator of the Microwave Gourmets' Cooking School. Serve her zucchini-date nut bread to holiday guests, and read about Audrey on page

Zucchini-Date Nut Bread

1 cup cooking oil	2 teaspoons cinnamon
2 cups packed brown sugar	1 teaspoon baking powder
4 eggs	1 teaspoon soda
3 cups shredded zucchini squash	1 teaspoon salt
1 1/2 cups chopped dates	1 cup chopped nuts
1 teaspoon vanilla	2 to 3 tablespoons graham cracker crumbs
3 1/2 cups unsifted all-purpose flour	

Blend together oil and brown sugar in large mixing-bowl. Add eggs, one at a time, beating well after each. Add remaining ingredients except graham cracker crumbs. Stir until thoroughly mixed. Grease bottom and sides of two 8x4 or 9x5-inch plastic or glass loaf dishes. Sprinkle with graham cracker crumbs; shake out excess crumbs. Divide batter between two dishes; spread evenly.

Microwave on medium-50 percent one loaf at a time, uncovered for 10 minutes, rotating dish once or twice. Rotate dish. Then microwave high for 6 to 7 minutes or until surface is no longer doughy, rotating dish once. Cool 10 minutes. Turn bread out of dish and cool completely. Repeat with remaining loaf. Wrap each loaf tightly and store in refrigerator at least several hours before slicing and serving.