

Fresh Bread

(Continued from Page B6)

CHEDDAR APPLE BREAD

2½ cups flour
¾ cup sugar
1 tablespoon baking powder
½ teaspoon salt
½ teaspoon cinnamon
2 eggs
¾ cup milk
½ cup Squeeze Parkay margarine
2 cups shredded sharp natural cheddar cheese

1½ cups chopped peeled apple

¾ cup chopped nuts

Combine dry ingredients. Add combined eggs, milk and oil; mix well. Stir in remaining ingredients. Spoon into well greased and floured 9x5-inch pan. Bake at 350°F. for 1 hour and 15 minutes. Let stand 5 minutes; remove from pan.

CHEESE CARAWAY BATTER BREAD

1 package active dry yeast
1¼ cups warm water (105-115°F)
1 cup shredded sharp Cheddar cheese, about 4 ounces
2 tablespoons shortening
2 tablespoons sugar
2 teaspoons salt
1 teaspoon caraway seed
2½ cups flour
Melted butter or margarine

In large mixer bowl, dissolve yeast in warm water. Add cheese, shortening, sugar, salt, caraway seed and 2 cups of the flour. Blend ½ minute on low speed, scraping bowl constantly. Beat 2 minutes medium speed, scraping bowl occasionally. (By hand, beat 300 vigorous strokes.) Stir in remaining flour until smooth. Scrape batter from side of bowl. Cover; let rise in warm place until double, about 30 minutes.

Stir down batter by beating about 25 strokes. Spread evenly in greased loaf pan, 9x5x3 inches. Smooth out top of batter by patting

into shape with floured hands. Cover; let rise until double, about 40 minutes. Heat oven to 375°F. Bake 45 minutes or until loaf sounds hollow when tapped. Brush top with melted butter. Remove loaf from pan; cool on wire rack.

WHOLE WHEAT BREAD

2 packages active dry yeast
¼ cup water
2½ cups hot water
½ cup brown sugar
¼ cup shortening
3 teaspoons salt
3 cups stirred whole wheat flour
5 cups sifted all-purpose white flour

Soften active dry yeast in ¼ cup warm (110°F) water. Combine hot water, sugar, salt and shortening. Cool to lukewarm. Stir in whole wheat flour and 1 cup white flour. Beat well. Stir in softened yeast. Add enough of remaining flour to make a moderately stiff dough. Turn onto a lightly floured surface. Knead until smooth and satiny (10-12 minutes). Shape dough in a ball;

place in lightly greased bowl, turning once to grease surface. Cover and let rise in warm place until double (about 1½ hours). Punch down. Cut in two portions; shape each in smooth ball. Cover and let rest 10 minutes. Shape into 2 loaves; place in greased 8½x4½x2½-inch loaf pans. Make more loaves if pans are smaller. Let rise until double (about 1½ hours.) Bake in moderate oven (375°F.) about 45 minutes. Cover with foil last 20 minutes if top crust becomes too brown.

Sara Jane Fulmer
West Newton



QUESTION - Mary Ellen Wise would like a recipe for fudge like you used to buy at a Silco store about 25 years ago

QUESTION - Andrew C. Keener Womelsdorf would like a good recipe for cup cheese

ANSWER - Mrs. Harold Sensenig requested a recipe for peanut butter gems. Thanks go to Mrs. Daniel Gehman, New Holland, for sending her recipe and to all the others who shared their favorites

Peanut Butter Cup Candy

Base:

1½ cups graham cracker crumbs
1½ sticks or ¾ cup margarine
1½ cups smooth peanut butter
1 pound confectioners sugar

Frosting

1 pound confectioners sugar
¾ stick or 6 tablespoons margarine
½ cup unsweetened cocoa
1 teaspoon vanilla
Milk

To make base, melt margarine. Add peanut butter, stir until smooth. Stir in graham cracker crumbs and confectioners sugar, mix well. Pat mixture into greased 8 x 8 inch pan.

To make frosting, melt margarine. Sift together confectioners sugar and cocoa, stir in melted margarine and vanilla. Add enough milk so that frosting will spread easily. Spread frosting over peanut butter base. Chill.

ANSWER - Charlotte Oberholtzer, Mount Joy, requested a recipe for crazy dough pizza. Thanks go to Doris Grube, New Providence, for sending in her recipe and to all the others who shared their recipes.

Crazy Dough Pizza

Batter

1 cup flour
1 teaspoon oregano
2 eggs
1 teaspoon salt
1/8 teaspoon pepper
¾ cups milk

Topping

1½ pounds ground beef browned
1 cup pizza sauce or tomato sauce
¼ cup chopped onion
1 4-ounce can mushroom pieces, drained
1 cup Mozzarella cheese shredded

Brown meat, drain and set aside. Lightly grease pizza pan and dust with flour. Prepare batter by combining flour, salt, seasoning, pepper, eggs and milk, mixing until smooth. Pour batter into pan, tilting to cover bottom. Arrange topping of meat, onion and mushrooms over batter. Bake at 400°F for 25 to 30 minutes or until pizza is brown. Remove from oven, drizzle with sauce and sprinkle with cheese. Bake 10 to 15 minutes longer.

ANSWER - A few weeks ago Mrs. Ray Keeny, New Freedom, shared her butter recipe with a reader. This week she wants to share a new recipe that she likes even better.

Butter

Put 2 to 2½ cups heavy cream in food processor and turn it on. Whip for two minutes until butter forms. Pour off buttermilk and wash the butter until the water is pretty clear. Salt to taste. Suggestion: Save buttermilk is use for baking.

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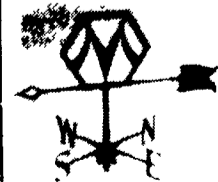


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