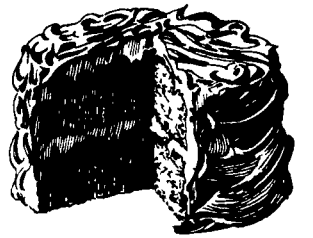


Home On The Range



Homemade Bread, Biscuits Make Daily Meals Special

Homemade breads and muffins help make an ordinary dinner special. A basket of steaming biscuits or a plump loaf of homemade bread are the perfect complement to a hearty bowl of soup or a full-course dinner.

Survey the recipes below and select one that suits your fancy. You'll find a wide variety in this week's muffin and bread recipes. You may want to try the Applesauce Puffs recipe shared by Charlene Gingrich or Mrs. King's Whole Wheat Bread.

Those with a sweet tooth will probably enjoy the Raspberry Nut Muffins and the Cinnamon-Raisin Swirl Bread.

APPLESAUCE PUFFS

2 cups buttermilk baking mix
¼ cup sugar
1 teaspoon cinnamon
½ cup applesauce
¼ cup milk
2 tablespoons oil
¼ cup sugar
¼ teaspoon cinnamon
2 tablespoons melted butter
1 beaten egg

Combine baking mix, sugar and cinnamon. Add applesauce, milk, oil and egg. Fill muffin pans ¾ full. Bake at 400°F. for 12 minutes. Cool slightly. Remove from pans. Mix sugar and cinnamon. Dip top of muffins in melted butter, then with sugar/cinnamon mixture. Makes 20 to 25 muffins.

Charlene Gingrich
Mercersburg

DINNER ROLLS

4 cups warm water
1 cup sugar
3 tablespoons yeast
3 tablespoons shortening, melted
2 tablespoons salt
About 10 cups flour

Dissolve yeast, sugar and salt in warm water. Add 4 cups flour and beat well. Add shortening and remaining flour or enough to make a soft dough. Let rise in warm place for 2 hours. Shape into rolls. Let rise until doubled in bulk. Bake in 375°F. for 15 minutes or until golden brown.

Mrs. Leah Peachy
Belleville

OATMEAL DINNER ROLLS

2 cups warm water
2 tablespoons yeast
½ cup sugar
3 teaspoons salt
6 tablespoons shortening
2 eggs, beaten
1 cup oatmeal
4 to 6 cups flour

Mix all ingredients together. Let rise 2 hours. Shape into balls. Let rise 45 minutes. Bake at 350°F. for 30 minutes.

Sharon Sensenig
Drumore

COTTAGE CHEESE MUFFINS

1½ cups sifted unbleached flour
¼ cup sugar
4 teaspoons baking powder
½ teaspoon baking soda
1 cup cornmeal
½ cup stirred whole wheat flour
2 eggs
1 cup low-fat cottage cheese
1 cup buttermilk or 1 cup milk soured with 1 tablespoon vinegar
½ cup vegetable oil

Sift together all-purpose flour, sugar, baking powder, and soda. Stir in cornmeal and whole wheat flour. In small bowl, beat eggs; stir in cottage cheese, buttermilk and oil. Mix dry and wet ingredients together, just until dry ingredients are moistened. Bake at 400°F. until browned, about 20 to 25 minutes. Makes 24 muffins.

WHOLE WHEAT BREAD

½ cup warm water
2 packages dry yeast
1 cup honey
4 cups hot water
4 tablespoons soy oil
4 eggs

12 cups whole wheat flour
1 cup powdered milk
4 teaspoons salt
Put yeast in warm water. In a big bowl, mix honey and water. Beat in soy oil and eggs. When the mixture is cool enough, add yeast. Then add dry ingredients. Mix flour, milk and salt in another bowl while other mixture is cooling. Let rise 3 times to have finer bread. A little blackstrap may also be desired. Makes 5 loaves. Bake at 350°F. for 30 minutes.

Mrs. Moses King
Quarryville

RASPBERRY NUT MUFFINS

1 cup fresh red raspberries
½ cup milk
¼ cup oil
1 egg, eaten
1½ cups all-purpose flour
¾ cup sugar
2 teaspoons baking powder
¼ teaspoon salt
½ cup chopped pecans

To freeze berries: Wash raspberries and pat dry. Place on a cookie sheet and freeze until firm. Store in pint-size freezer bags in freezer until ready to use.

To prepare muffins: Combine milk, oil and egg. Stir in flour, sugar, baking powder and salt just until moistened. Quickly and gently fold in frozen raspberries and pecans. Fill 12 greased muffin cups two-thirds full.

Bake in 400°F. oven for 20 to 25 minutes or until toothpick inserted in center comes out clean. Immediately remove from pan. Cool thoroughly and store in airtight container. Makes 12 muffins.



A hefty slice of homemade bread topped with jam or jelly is the perfect complement to a meal.

CINNAMON-RAISIN SWIRL BREAD

1½ cups milk
¼ cup sugar
2 teaspoons salt
½ cup butter
1 cup unseasoned mashed potatoes
½ cup very warm water (110 to 115°F.)
2 packages active dry yeast
7½ cups all-purpose flour
1½ cups raisins
½ cup sugar
2 teaspoons ground cinnamon
¼ cup butter or margarine, melted
Granulated sugar

In a small saucepan, heat milk until bubbles form around edge of pan; remove from heat. Add ¼ cup sugar, the salt and ½ cup butter; stir until butter melts; add mashed potatoes; cool to lukewarm.

Sprinkle yeast over water in large mixer bowl; stir to dissolve. Add milk mixture and 3½ cups flour; beat with electric mixer until smooth — 2 minutes. Stir in raisins. Gradually add remaining flour; mix in last by hand until dough is stiff and leaves side of bowl. Turn dough onto lightly floured pastry cloth or board. Knead until smooth and elastic — 10 minutes. Place in greased large bowl; turn dough to bring up greased side. Cover with towel; let rise in warm place, free from drafts, until doubled — 1½ hours.

Mix ½ cup sugar and cinnamon. Turn dough on lightly floured pastry cloth. Roll one half into 16-by-8 inch rectangle. Sprinkle with half of cinnamon-sugar mixture. From narrow side, roll up jelly-roll fashion. Pinch edges and ends together. Tuck ends under.

Place, seam down, in greased 9x5x2¼-inch loaf pan. Brush with 1 tablespoon butter. Cover with towel. Repeat with other half of dough. Let rise in warm place, free from drafts, until sides come to top of pans and tops are rounded — about 1 hour.

Place oven rack in middle of oven. Preheat oven to 375°F. Brush each loaf with rest of butter. Bake 35 to 40 minutes — tops should be well browned. Remove from pan at once; cool slightly on rack, away from drafts. Sprinkle with sugar. Serve warm. Makes 2 loaves.

Linda Hess
Dillsburg

BREAD

1 cup warm water — add 1 tablespoon sugar and 2 tablespoons yeast and let rise 10 minutes.

Mix together:
4 cups warm water
6 tablespoons melted shortening
¾ cup sugar
2 tablespoons salt

Add yeast mixture. Measure 14 cups flour in a dishpan. Pour liquid over flour and mix well with a large spoon. Knead about 10 minutes.

Mary Nolt
New Holland

TOMATO ROLLS

1 cup warm water (105°F. to 115°F.)
2 packages active dry yeast
¾ cup lukewarm tomato sauce
5¾ to 6¼ cups all-purpose flour
¼ cup sugar
1 teaspoon salt
¾ 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 2½ 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 draft, until doubled in bulk, about 1 hour.

Bake at 375°F. for 12 to 15 minutes or until done. Remove from pans, cool on wire racks.

CORN BREAD

1 cup cornmeal
1 cup flour (part or all whole wheat)
4 teaspoons baking powder
2 tablespoons brown sugar
½ cup dry milk powder (optional)
2 beaten eggs
1 cup skim milk
¼ cup oil or melted shortening

Mix together the first five ingredients. Make a well and add eggs, milk and oil. Stir just until smooth. Pour into a greased 9x9-inch pan and bake 25 minutes. Serve hot.

Featured Recipe

Judy Weidman, Mt. Joy R2, is an excellent cook who enjoys entertaining. Because of her expertise in the kitchen, she has published a cookbook, "The Weidman House Sampler," and shares one of her favorite meat dishes from it. This week's homestead notes, on page B2, features Judy and her beautiful home.

Chicken Cordon Bleu

4 whole chicken breasts, split, skinned and boned
8 slices boiled or baked ham, cut 1/8-inch thick (sometimes slices are large enough to be cut in half, then you'll need only 4 slices)
8 slices Swiss cheese

4 eggs, beaten
Italian bread crumbs
¼ pound butter, softened
1 clove garlic or 1 teaspoon garlic powder

Place chicken breasts (shiny side down) on cutting board, pound lightly. Mince garlic and add to softened butter. Spread on chicken breasts. Put slice of ham on chicken breast, then slice of Swiss cheese. (If slices of cheese are large, fold in half.) Roll, starting at small end, roll up and tuck in sides as best you can.

Place in a long pan, refrigerate at least 2 hours. Prepare beaten eggs. Dip chicken in Italian bread crumbs, then in egg and once again in bread crumbs. Grease a 13x9-inch pan and place the chicken in the pan. Bake at 350°F. for 45 to 50 minutes, turning once. Cordon Bleu may be frozen. Thaw before baking, then bake in the same manner.

Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Sue Keene, Lancaster Farming, P.O. Box 366, Lititz, PA 17543.

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- 8- Snacks
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