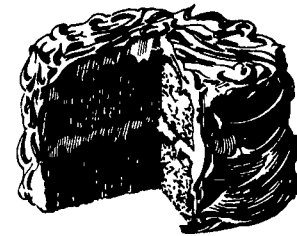


Home On The Range



Bread Baking With Ease

Lack of time and expertise are no longer valid excuses for not making home-baked breads. With fast-rising yeast and a food processor, bread doughs can be made more quickly, easily and successfully than ever before.

Muffins continue to grow in popularity. Whether they accompany a quick breakfast or an elaborate dinner, homemade muffins add a special touch that cannot be duplicated by packaged muffins.

If you're really in a hurry, but you want to add a festive touch to your meal, try seasoning prepared rolls or bread.

FRENCH CHEESE BREAD

1/2 cup shredded Swiss cheese or spicy Monterey Jack
2 tablespoons butter
1 teaspoon parsley flakes
1/2 teaspoon prepared horseradish

1 12-inch loaf French bread
In a small bowl, blend cheese, butter, parsley flakes and horseradish. Cut French bread into 12 1-inch thick slices; do not cut through bottom. Spread cheese mixture between each slice. Place bread on cooking grill and cover with paper towel. Cook on high for 1 to 2 minutes in a microwave, or until cheese is melted.

GINGER BREAD

1/2 cup sugar
1/2 cup butter or lard
1 egg
1 cup baking molasses
2 1/2 cups flour
1 1/2 teaspoons soda
1 teaspoon cinnamon
1/2 teaspoon cloves
1 teaspoon ginger
1/2 teaspoon salt
1 cup hot water

Cream shortening and sugar. Add beaten eggs and molasses, then dry ingredients that have been sifted together. Add hot water last and beat until smooth. Bake in greased shallow pan 35 minutes in 325-degree oven.

Josephine Matenus
Dallas

BANANA BREAD

Cream 1/2 cup shortening with 1 cup sugar until light. Add 2 eggs, one at a time, beating well after each. Stir in 1/4 cup mashed ripe banana. Sift together 1 1/4 cup sifted cake flour, 3/4 teaspoon soda, and 1/2 teaspoon salt. Add to banana mixture. Mix until well blended. Bake in 9x9x2-inch pan at 350 degrees for 30 to 35 minutes. Cut in squares.

Betty Biehl
Mertztown

CARROT-NUT MUFFINS

2 cups biscuit mix
1/2 cup brown sugar
1/2 cup chopped walnuts
1 cup shredded carrots
1/2 cup milk
2 tablespoons vegetable oil
1 egg
Cream Cheese Spread (below)
Grease bottoms only of 12 muffin cups or line with paper baking cups.

Mix biscuit mix, brown sugar and walnuts, reserve.

Beat remaining ingredients except cream cheese spread in medium bowl; stir in walnut mixture just until moistened. Divide batter evenly among muffin cups.

Bake until golden brown, 21 to 23 minutes. Serve with cream cheese spread.

Cream Cheese Spread:

Mix 8 ounces cream cheese, softened, 1/2 cup sugar, and 1/2 teaspoon almond extract until smooth.

POPOVERS

3 eggs
1 cup milk
2 tablespoons butter, melted
1 cup flour
1/2 teaspoon salt
In small mixing bowl, beat eggs at medium speed until foamy. Beat in milk and butter. Add flour and salt. Beat at low speed until smooth, about 3 minutes.

Fill greased popover pans, muffin cups or 6-ounce custard cups half full. Bake in preheated 425-degree oven until brown and firm, about 35 to 40 minutes. For crisper popovers, prick side of each with wooden pick and bake about 3 to 6 minutes longer. Loosen with narrow spatula, remove from pans immediately.

SWEET FRENCH BUNS

1 tablespoon yeast
1 cup milk, scalded
4 cups sifted flour
1 tablespoon sugar
3 tablespoons butter
1/4 cup lukewarm water
1 teaspoon salt
1 egg
1/4 cup sugar

Dissolve yeast and 1 tablespoon sugar in lukewarm water. Add 1 1/2 cups flour. Beat until smooth. Set aside to rise for 15 minutes. Add the remaining ingredients. Bake in hot oven for 15 minutes. Contributor writes, "We love to eat this with fresh butter and jelly."

Mrs. Bena King
Quarryville

BRAN ENGLISH MUFFINS

1 cup whole bran cereal
1/2 cup instant nonfat dry milk
4 cups flour
2 teaspoons salt
2 teaspoons sugar
2 packages rapid rise yeast
4 tablespoons unsalted margarine
1/2 cup hot water
1 cup cold water
Cornmeal

Combine cereal, milk, flour, salt and yeast with water and margarine. Knead dough until spongy. Turn dough onto surface sprinkled with cornmeal. Let stand 5 minutes. Roll dough out to 1/2-inch thickness. Cut out muffins with a 3 1/2-inch round pastry cutter. Transfer muffins to an ungreased griddle or skillet over low heat. Cook 10 to 12 minutes. Turn muffins over; cook 10 to 12 minutes longer. Cool on wire racks. To serve, slice English muffins in half; toast.

GOLDEN APPLE BOSTON BREAD

1/2 cup butter
1/2 cup honey
1/2 cup molasses
1 cup whole wheat flour
1 cup yellow cornmeal
1 cup rye flour
2 teaspoons baking soda
1 teaspoon salt
2 cups buttermilk
2 cups coarsely chopped apples

Cream butter; add honey and molasses. Combine dry ingredients; add to cream mixture alternately with buttermilk. Stir in apples. Spoon into 2 greased loaf pans. Bake at 350 degrees for 1 hour or until wooden pick inserted near center comes out clean. Cool in pan 10 minutes before removing. Makes 2 loaves.

Variation: To steam brown bread, spoon batter into 2 greased 1 pound coffee cans, filling cans 3/4 full. Cover tops of cans with aluminum foil; secure with string. Place rack in large kettle; add boiling water up to level of rack (about 1 inch). Place cans on rack in kettle; cover kettle and steam over low heat for 3 hours. Add more water if necessary. Bread is done when wooden pick inserted in center comes out clean. Makes 2 loaves.

FRENCH BREAD

5 1/2 to 6 cups flour
2 packages active dry yeast
2 teaspoons salt
2 cups warm water
Cornmeal

In a large mixing bowl, combine 2 cups flour, yeast and salt. Add warm water. Beat at low speed for 1/2 minute, scraping sides. Beat 3 minutes. Stir the remaining flour with a large spoon. Turn out onto lightly floured surface. Knead in enough flour to make a stiff dough that is smooth and elastic (8 to 10 minutes). Shape into ball. Place in greased bowl. Turn onto greased surface. Cover and let rise until double in warm place. Punch down. Turn onto flour surface. Divide in half. Cover and let rest 10 minutes. Roll into 15x12-inch



Bread baking is much easier today than it was a generation ago.

rectangle. Roll up tightly lengthwise. Seal well. Taper ends or shape into round loaves or smaller individual hard rolls. Place seam side down on greased baking sheet. Sprinkle rolls with cornmeal. Cover and let rise until double (about 45 minutes). With sharp knife, cut diagonal slits 1/4-inch deep across tops. Bake 375 degrees for 40 to 45 minutes. Cool.

Belinda Myers
Dallastown

CHUNK OF CHEESE BREAD

2 cups water
2 teaspoons salt
1/2 cup cornmeal
2 tablespoons shortening
1/2 cup molasses
1 pkg. dry yeast
1/4 cup warm water
4-5 cups sifted flour

1 pound American cheese cut into small cubes

Combine the 2 cups water, salt, cornmeal and shortening. Cook until slightly thickened, add molasses. Cool to lukewarm. Soften the yeast in 1/4 cup warm water, add to above mixture. Add flour gradually to make soft dough. Knead until smooth. Cover and let rise in warm place until double. Punch down and let rise again.

Divide dough into 2 portions. Sprinkle board with cornmeal, work in cheese cubes. Shape into loaves. Place in greased bread pans, let rise for 30 to 45 minutes. Bake at 350 degrees about 40 minutes.

Kynel Bomgardner
Lebanon Co. Dairy Princess

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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 Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522.

Oct.	28-	Lancaster Farming Staff Favorites
Nov.	4-	Pasta Favorites
	11-	One-Dish Meals

Featured Recipe

Each year at the Christmas In October program held at the Lancaster Extension Service, Doris Thomas, home economist for the county, presents recipes for holiday gifts. This year, her recipe for Fuzzy Navel Cake proved to be a favorite with those in attendance.

Doris said that despite its expensive taste, the cake is surprisingly low cost and easy to make.

FUZZY NAVEL CAKE

1 box yellow cake mix
1/2 cup vegetable oil
1 package (6 ounces) instant vanilla pudding mix
4 eggs
1/2 cup peach schnapps
1/2 cup orange juice
1/2 teaspoon orange extract
4 tablespoons peach schnapps
2 tablespoons orange juice
1 cup confectioners' sugar, sifted

Preheat oven to 350 degrees. Combine first seven ingredients in mixing bowl and blend well. Pour into greased and lightly floured 9 1/2-inch bundt pan. Bake 45 to 50 minutes or until cake springs back when lightly touched. Combine 4 tablespoons peach schnapps, 2 tablespoons orange juice and confectioners' sugar. While cake is still warm in pan, poke holes in cake; pour liqueur mixture over. Allow cake to cool in pan at least 2 hours before removing.