



Home on the Range

Bread Rises To The Occasion

The perfect complement to autumn meals is bread made with the abundance of fresh fall produce. So fragrant and delicious, fresh-baked breads are simply impossible to resist. They can easily be made, too.

Fast-rising yeast brings home bread-baking in line with the fast pace of the 1990s. This type of yeast cuts rising time nearly in half without sacrificing flavor.

There is only one rising, with a short rest period taking the place of the conventional first rising. For the bread baker who wants to mix now and bake later, there are recipes that allow dough to rise slowly overnight in the refrigerator.

BREAD MACHINE

CARAMEL-PECAN ROLLS

1 cup water
2 tablespoons butter, softened
2½ cups bread flour
¼ cup sugar
1 teaspoon salt
2½ teaspoons bread machine yeast

Caramel topping*

Filling**

2 tablespoons butter, softened
Place first six ingredients in bread machine in order recommended by manufacturer's directions. Select dough/manual cycle.

Flatten dough into 9-inch square on floured surface. Spread with 2 tablespoons butter. Sprinkle with filling. Roll up tightly. Pinch seam to seal. Cut into nine slices.

Place slices in pan with caramel topping in it. Let rise in warm place, covered, one hour or until doubled.

Bake at 350 degrees for 25-30 minutes or until golden brown. Or, after doubled, cover with plastic wrap and refrigerate overnight. Remove from refrigerator and place in cold oven, then turn the heat on. Remove from oven and invert on plate.

Caramel topping*

6 tablespoons butter, melted
½ cup packed brown sugar
1 tablespoon corn syrup
¼ cup pecan halves

Mix until blended by hand. Spread in 9x9x2-inch pan.

Filling:**

½ cup sugar
1½ teaspoon cinnamon
Mix together.

These rolls are very good and making the dough in the machine really cuts the time down.

Pam Eyer
Newville

STRAWBERRY NUT BREAD

1 cup butter
1½ cups sugar
1 teaspoon vanilla
4 eggs
3 cups flour
1 teaspoon salt
1 teaspoon cream of tartar
½ teaspoon baking soda
1 cup strawberry freezer jam
½ cup sour cream
1½ cups chopped pecans

Cream butter, sugar, and vanilla in a large bowl until light and fluffy. Add eggs, one at a time, beating well after each addition. Sift together dry ingredients. Combine the creamed mixture, dry ingredients, strawberry jam and sour cream. Beat until well blended, fold in nuts.

Divide batter into 8 greased and floured small aluminum loaf pans. Bake at 350 degrees until done. Cool 10 minutes. Remove from pans and cool completely. Serve with strawberry spread.

Strawberry Spread:

8-ounces cream cheese, softened

5 tablespoons strawberry freezer jam

Mix together well. Refrigerate spread until ready to serve.

Glenna Shaner
Hughesville

APPLE CHEESE BREAD

2½ cups all-purpose flour
½ cup sugar
2 teaspoons baking powder
1 teaspoon salt
½ teaspoon cinnamon
2 eggs, beaten
¾ cup skim milk
¼ cup vegetable oil
1½ cups shredded cheddar cheese

1 cup diced baking apple
Preheat oven to 350 degrees. Sift together dry ingredients into large bowl. Stir in remaining ingredients in order listed. Pour mixture into loaf pan sprayed with non-stick vegetable spray.

Bake for 1½ hours or until bread pulls away from the pan.

Remove from pan and cool. Let cool thoroughly before slicing. 16 slices at 175 calories each.

Betty Light
Lebanon



Celebrate the season with sweet and savory breads featuring the glorious bounty of fall fruits and vegetables — apples, pears, and cranberries as well as onions, zucchini and more.

THREE FLOUR BRAIDED BREAD

2½ cups white flour
¼ cup whole wheat flour
¼ cup rye flour
2 tablespoons sugar
1 teaspoon salt
1 teaspoon caraway seed
2 baking sheets, well greased
2 packages yeast
¼ cup butter
2½ cups very warm water
4 tablespoons molasses
1 tablespoon cocoa

Combine 2½ cups white flour, 2 tablespoons sugar, 1 tablespoon salt and 2 packages yeast. Add butter, softened. Add 2½ cups water and beat 2 minutes at medium speed. Add 1 cup white flour. Beat at high speed 2 minutes. Divide batter into 3 bowls. Make whole wheat dough by beating 2 tablespoons molasses and ¼ cup whole wheat flour into one-third of batter.

Make rye dough by adding 2 tablespoons molasses, 1 teaspoon caraway seed, 1 tablespoon cocoa, and ¼ cup rye flour into one-third of batter. Make white dough by beating in ¼ cup white flour into remaining batter. Knead each dough until smooth and elastic, about 5 minutes. Cover. Let rise in warm place until double, about 1 hour. Punch down; on a floured board divide each dough in half. Roll each piece into 15-inch rope. On a greased baking sheet, braid together a white, wheat and rye rope. Pinch ends to seal. Repeat with remaining doughs. Cover. Let rise until double, about one hour. Bake at 350 degrees for 30-40 minutes or until done. Cool. Makes 2 braids.

This is one of my family's favorite recipes that I came across 15 years ago. It is a real hit around the holidays and family gatherings.

Gale Schlagenhauf
Pottstown

HONEY AND YOGURT SCONES

1½ cup flour
1 teaspoon baking powder
½ teaspoon salt
4 tablespoons butter, room temperature

3 tablespoons honey
½ cup plain yogurt
A few raisins

Mix dry ingredients together. Rub in butter to coarse crumbs. Stir in raisins to taste. Add yogurt and honey. Mix to soft dough. Knead lightly. Roll out to ½-inch thick and cut with floured biscuit cutter. Brush tops lightly with milk for a more golden crust if desired. Bake at 425 degrees for 15 minutes. Yields 10.

Tammy Forbes
Lancaster, N.H.

APPLE BREAD

¾ cup oil
1 teaspoon vanilla
1½ cup sugar
3 eggs
Mix together ingredients. Add: 3 cups flour
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon salt
Add:
¾ cup chopped apples
1 cup chopped nuts
After mixing well, put into greased and floured pans. Makes 2 loaves. Bake at 350 degrees for 1½ hours.

Glenna Shaner
Hughesville

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Featured Recipe

Tioga County Dairy Princess Jolene Hultz writes, "The harvest is in and the turkeys are being hunted. Soon the dinners will be prepared and the feast will begin."

Growing up on a 284-acre farm with 150 Holsteins, Jolene learned to work hard and enjoy life. Now a freshman at Mansfield University, Jolene is looking forward to returning home for the Thanksgiving season.

"I have a lot to be thankful for. My family and friends are just a few of the things I have to be thankful for. One of the great opportunities I have is promoting the dairy industry," she writes.

"As my family gathers around the table and gives thanks for blessings we have, we will enjoy many dishes prepared from nature's most perfect beverage — milk. Here is one of those recipes from our table to yours.

CRANBERRY BREAD

3 cups flour
1 teaspoon baking soda
1 teaspoon cinnamon
¾ cup sugar
½ cup butter, softened
1 egg
1 cup milk
1½ cups cranberries, coarsely chopped
1 cup chopped walnuts, if desired

Preheat oven to 350 degrees. Combine flour, baking soda, and cinnamon; set aside. Cream sugar and butter in large mixer bowl until light and fluffy. Add egg, blend well. Add flour mixture alternately with milk to butter mixture, blending thoroughly after each addition. Fold in cranberries and nuts. Pour batter into buttered loaf pan. Bake one hour or until wooden pick comes out clean. Cool bread in pan on wire rack 10 minutes. Remove from pan. Transfer to wire rack, cool completely.

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. Recipes should reach our office one week before publishing date.

November

18- Thanksgiving Dinner
25- Venison and Wild Game

December

2- Holiday Baking
9- Gifts from the Kitchen