



Breads  
& Rolls

# Lovin' From The Oven

Freeze over-ripe bananas with a little lemon juice and use later in breads or cakes.

When bread is baking, a small dish of water in the oven will help to keep the crust from getting too hard.

Use shortening, not oleo or oil to grease pans, especially for bread, as oleo and oil absorb more readily into the dough or batter and do not help to release baked goods from pan.

Use metal ice tray divider to cut biscuits in a hurry. Press into dough and biscuits will separate at dividing lines when baked.

Self-rising flour: 4 cups flour, 2 teaspoons salt and 2 tablespoons baking powder. Mix well and store in tightly covered container.

Hot water kills yeast. One way to tell the correct temperature is to pour some over your forearm and if you cannot feel either hot or cold, the temperature is just right.

When in doubt, always sift flour before measuring.

When cooking in glass pans, reduce oven temperature by 25 degrees.

When milk is used in making bread, you get a finer texture. Water makes a coarser bread.

If bread is browning too quickly, place a pan of water on the rack above it in the oven.

When scalding milk, to prevent scorching, first rinse pan in hot water.

If your biscuits are dry, it could be from too much handling; or, the oven temperature may have not been hot enough.

Nut breads are better if stored 24 hours before using.

To make bread crumbs, toast the heels of bread and put in blender or food processor.

Cracked eggs should only be used in dishes that are thoroughly cooked; they may contain bacteria.

The freshness of eggs can be tested by placing them in a large bowl of cold water; if they float, do not use them.

# BREADS & ROLLS

## BANANA BREAD

Donna Moosman

1 1/2 c. oleo  
1 c. sugar  
1 egg, beaten  
1/2 tsp. soda  
3 T. sweet milk

1 c. bananas  
2 c. flour  
1 tsp. baking powder  
1/2 c. chopped nuts

Cream oleo, sugar and egg thoroughly. Dissolve soda in milk. Add to mashed bananas. Add to creamed mixture. Sift flour and baking powder; add to rest of mixture. Add nuts last. Pour into greased and floured pan. Bake at 350° for about 75 minutes.

## SHERI'S WHITE BREAD

Sheri Burns

1 env. yeast  
1 c. flour  
1/4 c. brown sugar  
1/2 c. lukewarm water  
2 1/4 c. unsifted flour

2 eggs plus 1 white, beaten  
1 tsp. salt  
1/3 c. melted butter  
1/2 c. warm milk

Combine first 4 ingredients in large mixing bowl. Set in dishpan of warm water; let rise 1 hour. Beat eggs and white, then beat them and all remaining ingredients into yeast mixture. Beat hard for a few minutes. Set it back in pan of warm water; let rise 1 hour. Beat it hard again, then put in oiled bread pan. Set pan in warm water; let rise to top of pan. Put bread in cold oven. Bake 15 minutes at 400°, then 25 minutes at 325°. Makes 1 loaf with crispy brown crust.

## GRAHAM BREAD

Nona Blackmore

2 pkgs. yeast  
6 c. flour  
2 tsp. salt  
1 c. All Bran cereal

2 c. water  
2/3 c. shortening  
2 eggs

Mix 2 packages yeast with 2 cups flour, the salt and All Bran. Heat until warm 2 cups water with the shortening. Add to dry ingredients. Beat for 2 minutes at medium speed of mixer. Add 2 more cups flour and eggs. Beat at high speed for 2 minutes. Add 2 more cups of flour and beat by hand. Knead on floured board; let rise. Bake at 350° for 50 minutes.

**MONKEY BREAD**

Cindy L. Yates

3 cans biscuits  
 1 stick of butter  
 1 c. brown sugar  
 1/4 c. cinnamon

1/4 c. sugar (white granulated)  
 1 c. broken pecan pieces  
 (opt.)

Add cinnamon and sugar (white) together; set aside. Cut biscuits into fourths. Coat with the cinnamon and sugar. Place in greased bundt pan. Melt stick of butter and add brown sugar. Mix thoroughly. Pour over biscuits. Place in 325° oven for 25 minutes.

**MILL HOLLOW BREAD**

Kathy Robertson

2 c. milk  
 3 T. butter or oil  
 1 T. salt  
 2/3 c. maple syrup OR honey  
 2 T. molasses  
 2 T. dry yeast  
 1/2 c. warm water

1/2 tsp. honey OR sugar  
 4 c. unbleached white flour  
 1/2 c. sunflower kernels  
 1/4 c. wheat germ  
 1/4 c. bran flakes  
 1/2 c. rye flour  
 About 3 c. whole-wheat flour

In a saucepan scald the milk. Add the butter, salt, maple syrup and molasses. Stir to mix. Cool to room temperature. In a large mixing bowl dissolve the yeast in the warm water with the half teaspoon sugar. When frothy, add the milk mixture and 4 cups white flour. Beat 2 minutes with electric mixer. Mix in sunflower kernels, wheat germ, bran and rye flour. Gradually add the whole-wheat flour until the dough clings together and leaves the sides of the bowl. Turn the dough out onto a floured surface and knead until smooth and elastic, adding a bit more whole-wheat flour if the dough remains obstinately sticky. Put the dough in a buttered bowl; turn to coat all sides. Cover with a damp towel; let rise until it has doubled in bulk. Punch the dough down. Turn out onto a lightly floured surface. Knead a few times to press out the air bubbles. Cut into 3 equal pieces. Cover with the towel and let rest 10 minutes. Shape the pieces into loaves and place in 3 medium-sized, greased, loaf pans. Brush the tops with melted butter. Cover with towel and let rise again until almost doubled. Preheat oven to 350°. Bake 35 to 40 minutes or until the tops sound hollow when tapped. Remove to racks to cool.

## BRAN MUFFINS

Corinne Bottoms

15 oz. Raisin Bran  
3 c. sugar  
5 c. flour  
5 tsp. soda

2 tsp. salt  
4 eggs, beaten  
1 c. shortening  
1 qt. buttermilk

Mix dry ingredients; set aside. Mix eggs, shortening and buttermilk; stir in dry ingredients; mix well. Store in covered container in refrigerator. When ready to use, fill greased muffin tins two-thirds full. Bake 15 minutes in 400° oven. Makes a large amount so I only make half of the recipe. Keeps 6 weeks in the refrigerator.

## EASY CINNAMON ROLLS

Nona Blackmore

5 c. flour  
2 pkgs. yeast

1 yellow cake mix  
2<sup>1</sup>/<sub>2</sub> c. water

Dissolve yeast in water. Add to cake mix and flour. Put in Tupperware. Seal and burp. Raise for 30 minutes. Punch down. Let rise again. Roll out. Spread with butter, cinnamon and sugar. Roll up and slice. Bake at 350° for 15 minutes.

## POTATO REFRIGERATOR DOUGH ROLLS

Laney Jeans

1 pkg. active dry yeast  
1<sup>1</sup>/<sub>2</sub> c. warm water (105°-115°)  
2/3 c. sugar  
1<sup>1</sup>/<sub>2</sub> tsp. salt  
2/3 c. shortening

2 eggs  
1 c. lukewarm mashed potatoes  
7 to 7<sup>1</sup>/<sub>2</sub> c. flour

Dissolve yeast in warm water in large mixing bowl. Stir in sugar, salt, shortening, eggs, potatoes and 4 cups of the flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle. Turn dough onto lightly floured surface; knead until smooth and elastic, about 5 minutes. Place in greased bowl; turn greased side up. Cover bowl tightly. Refrigerate at least 8 hours but no longer than 5 days. **To make rolls:** Roll dough into rectangle. Cut into 3-inch circles; brush with softened margarine. Fold each so top half overlaps slightly (for Parkerhouse rolls) or simply let each circle rest next to each other for a round roll. Place close together in a greased round 9 x 1<sup>1</sup>/<sub>2</sub>-inch baking pan. Brush with margarine. Let rise until double, 45 to 60 minutes. Heat oven to 400°. Bake until light brown, 13 to 15 minutes.

**ROLLS**

Joy Chartrau

1 1/2 oz. warm water	1/4 to 1/2 oz. salt
1 lb. 6 oz. flour	3 oz. shortening
1 1/2 oz. nonfat dry milk	1/2 oz. yeast
2 oz. sugar	

Place water in bowl. Add all ingredients except yeast. Mix together for 45 seconds. Add yeast; mix on medium for 8 to 10 minutes. Add oil to grease sides of bowl. Let dough rise in warm place for 30 minutes or until dough doubles. Work as usual. Let dough rise. Bake at 350° for 12 to 15 minutes. Brush with melted butter.

**YEAST ROLLS**

Polly Lipka

1 1/4 c. scalded milk	2 cakes compressed yeast
1 c. butter, melted	1/4 c. lukewarm water
1 c. sugar	6 to 7 c. all-purpose flour
1 tsp. salt	4 eggs, beaten

Combine milk, butter, sugar and salt. Soften yeast in water. Stir and combine with milk mixture. Add 1/2 flour. Add eggs; beat well. Add enough of remaining flour to make soft dough; mix thoroughly. Turn out on a lightly floured board and knead about 10 minutes or until smooth and satiny. Place dough in warm greased bowl. Brush surface lightly with melted butter. Cover and let rise in warm place about 2 hours or until doubled. Turn out on board and shape into rolls. Place on greased baking sheet. Cover and let rise 1/2 to 3/4 hour or until doubled. Brush with milk, butter, diluted egg white. Bake at 375° for 15 to 20 minutes.

**HOT ROLLS**

Robin Vlasak

1 c. milk	1/2 c. sugar
1/4 c. oleo	2 eggs
1/2 c. warm water	2 tsp. salt
3 pkgs. dry yeast	5 c. flour

Scald milk and oleo; let cool. Mix above ingredients and knead. Let rise 1 hour. Knead and shape. Let rise 1 hour. Bake at 350° for 12 to 15 minutes.