



Breads & Rolls

Helpful Hints

- Over-ripe bananas can be peeled and frozen in a plastic container until it's time to bake bread or cake.
- When baking bread, a small dish of water in the oven will help keep the crust from getting too hard or brown.
- Use shortening, not margarine or oil, to grease pans, as margarine and oil absorb more readily into the dough or batter (especially bread).
- Use a metal ice tray divider to cut biscuits in a hurry. Press into the dough, and biscuits will separate at dividing lines when baked.
- To make self-rising flour, mix 4 cups flour, 2 teaspoons salt, and 2 tablespoons baking powder, and store in a tightly covered container.
- Hot water kills yeast. One way to tell the correct temperature is to pour the water over your forearm. If you cannot feel either hot or cold, the temperature is just right.
- When in doubt, always sift flour before measuring.
- When baking in a glass pan, reduce the oven temperature by 25°.
- When baking bread, you get a finer texture if you use milk. Water makes a coarser bread.
- If your biscuits are dry, it could be from too much handling, or the oven temperature may not have been hot enough.
- Nut breads are better if stored 24 hours before serving.
- To make bread crumbs, toast the heels of bread and chop in a blender or food processor.
- Cracked eggs should not be used because 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.
- For a quick, low-fat crunchy topping for muffins, sprinkle the tops with Grape-Nuts cereal before baking.
- Dust a bread pan or work surface with flour by filling an empty glass salt shaker with flour.

BREADS & ROLLS

APRICOT SCONES

Sonja Turner

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|---------------------------------------|----------------------------------|
| 1½ cup flour | ½ cup golden raisins |
| ¼ cup sugar | ½ cup cut up apricots |
| ¼ tsp. baking soda | ½ cup milk with 1 T. lemon juice |
| 1¼ tsp. baking powder | grated rind of one orange |
| ¼ tsp. salt | |
| ⅓ cup cold butter-cut in small pieces | |

Place flour, sugar, baking soda, baking powder, and salt in bowl and mix. Cut flour into butter with fork or pastry cutter until it looks like coarse meal. Add raisins, apricots, and orange rind plus milk mixture. Pat onto a floured board and make dough about ½ inch or so. Cut into circles. Place on greased cookie sheet. Bake for 10-11 minutes in a 450 degree oven.

Recipe Note: Scones store well.

BANANA BREAD

Margaret Eckroth

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|----------------------|---------------------|
| 2 cups flour | 2 eggs |
| 1 tsp. baking soda | 1 cup mashed banana |
| 1 tsp. baking powder | ¾ cup sour milk |
| ½ cup butter | 1 tsp. vanilla |
| 1½ cup sugar | |

In one bowl mix together flour, baking soda and baking powder. In the second bowl cream together butter, sugar, eggs and banana. Once creamed well, start adding part of the flour, and sour milk and vanilla. Mix them and add rest of the flour. Bake at 350 for 35 45 minutes or until golden in color.

BRUSCHETTA

Barry and Viola Faust

2 Tomatoes - chopped fine
1 clove garlic - minced

1/2 tsp. basil
2 T. olive oil

Mix tomatoes, garlic, basil, and olive oil. Let sit overnight. should be soupy. Serve on Italian bread. Slice bread and toast slightly on baking sheet in oven. Spoon bruschetta on top.

CORN BREAD

Mrs. Mary Withers

1 cup cornmeal
2 cups flour
1/2 cup sugar
3/4 cup butter (melted)

1 cup milk
3 eggs
3 tbs. baking powder

Mix all ingredients. Bake in a greased 8 x 8 pan at 375 degrees until toothpick comes out clean.

Recipe Note: The date on this recipe was 1905

CURRENT ROLLS

Edgar R Hon

1 cup Bisquick flour
1/2 cup milk
margarine to smear

brown Sugar to sprinkle
cinnamon to sprinkle
currants or raisins to sprinkle

Preheat oven to 400. Combine Bisquick flour and milk to form a soft dough. Roll on floured board to 1/4 inch thickness. Smear margarine over all of dough. Sprinkle with sugar, cinnamon, and currants. Roll in jelly roll fashion. cut into one inch slices. Place on ungreased cookie sheet. Bake 15 minutes or until brown.

NUT BREAD

From Ikeler Cookbook of 1951
Mable Colgen

2 cups whole-wheat flour
1 cup white flour
1 tsp. soda
1/2 tsp. salt
2 tsp. baking powder

1/2 cup brown sugar
1/2 cup molasses
1 1/2 cups sweet milk
1 cup walnut meats

(continued)

Mix wheat flour and white flour, soda, baking powder, salt, brown sugar. Add molasses and milk and mix well. Add walnut meats. Pour into greased loaf pan and bake in slow oven.

NUT ROLL (12 Loaves)

Carl and Mary Romanski

Walnuts

3 lbs. Walnuts
3 egg whites
1-1/2 cups sugar

3 T. honey or Karo
4 - 1/2 T. butter
1- 1/8 cups milk...HOT

All ingredients should be at room temperature. Warm milk and set aside to cool. Grind walnuts. Mix egg whites, sugar, Karo or honey, and butter in mixer. Add mixture to the ground walnuts. Add cooled milk to mixture and walnuts...it will make it easier to mix. Set aside or prepare the night before you make bread for nut roll.

Bread

12 cups flour
6 oz. butter
9 oz. sugar
1 1/2 T. salt
3/4 cake yeast

1 - 1/2 T. vanilla
2 - 1/2 cups milk - just get to boil
5 eggs - at room temperature
1/2 cup water

Heat milk and cool while preparing the rest. Sift the flour. Place yeast in warm water until it starts to work. Add to the flour. Mix soft butter, sugar, salt, vanilla, and eggs in mixer. Add butter/sugar mixture to flour/yeast mixture. Add milk. Allow to rise to double. Punch down and let rise again. Meanwhile separate nut mixture evenly into 12 sauce dishes. Separate dough into 12 loaves. Roll out.

Recipe Note: Using one sauce dish of nut mixture for each loaf. Bake at 350 degrees for 35 minutes. Bake one pan at a time in the middle of the oven. Recipe from Grammy Roman from across the street in Wilkes Barre, PA.

OVERNIGHT ROLLS

Paula Milks

1 pack dry yeast
1 cup milk, room temperature
1/2 cup sugar
2 eggs

1 tsp. salt
1/2 cup melted butter or
margarine
4 cups flour

Mix yeast, milk, sugar and let stand for 1/2 hour. Mix remaining ingredients into dough and let stand overnight without refrigeration covered with towel. In morning, cut dough in half. Roll each piece to 1/2 inch thick, 9 or ten inches in diameter in circle. Cut each piece into pie

(continued)

shaped pieces (12). Roll each piece from wide end. Place on greased cookie sheet. Let stand at least 4 hours but pieces may stand 8 to 10 hours before baking. Bake at 400 for 10 minutes.

Recipe Note: Grandma said these are worth spending the time to make and I agree!

PUMPKIN CRANBERRY BREAD

Alice Getty

2 $\frac{1}{4}$ cups flour
1 tsp. pumpkin pie spice
2 Tsp. baking powder
 $\frac{1}{2}$ tsp. salt
2 eggs
2 cups sugar

1 (15-oz.) can Libby's pure pumpkin
 $\frac{1}{2}$ cup vegetable oil
1 cup fresh, frozen, or sweetened dried cranberries

Combine flour, pie spice, baking powder, and salt in a large bowl. Combine eggs, sugar, pumpkin, and oil in small mixing bowl. Beat until blended. Add pumpkin mixture to flour mixture. Stir just until moistened. Fold in cranberries. Spoon batter into 2 greased and floured 9 x 5-inch loaf pans. Bake at 350 for 55 to 60 minutes or until wooden toothpick comes out clean. Cool in pans for 5 minutes. Remove to wire rack to cool completely.

SOUTHERN CORNBREAD

from the Ikler Cookbook,
Gladys Schegg

2 eggs, beaten
1 cup buttermilk or sour milk
 $\frac{1}{2}$ tsp. soda

2 T. oleo
1 $\frac{1}{2}$ tsp. baking powder
 $\frac{3}{4}$ tsp. salt

Heat oven to 450. measure shortening into 8 x 8 x 2" cake pan. Set in oven to melt while you mix batter as follows. Beat eggs in mixing bowl and add buttermilk. Stir together next four ingredients, add to eggs and buttermilk and mix smooth. Stir in hot melted shortening, spread batter in pan in which shortening was melted. Bake at 450 for 20 minutes. Makes 6 servings.

SPOON BREAD

Gladys Schegg

1 $\frac{1}{2}$ cups milk
1 tsp. salt
1 $\frac{1}{2}$ tsp. sugar

$\frac{1}{4}$ cup cornmeal
1 $\frac{1}{2}$ tsp. baking powder
2 eggs, well beaten

(continued)

Scald milk. Stir in corn meal gradually. Stir over low heat until thickened. Add salt, baking powder and sugar. Mix well, add gradually to well-beaten eggs (Pour hot mixture into the eggs.) Pour all into greased casserole. Bake in moderate oven-350- 25 to 30 minutes.

STEAMED BREAD

Mabel Colgan

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|-----------------------------|--------------------|
| 1 cup corn meal | 1/2 cup warm water |
| 1 cup whole-wheat flour | 1/2 cup molasses |
| 1 cup sour milk | 1/2 tsp. salt |
| 1 cup raisins, well floured | 1 1/2 tsp. soda |

Mix dry ingredients, add milk, water and molasses. Mix well. Add raisins. pour into buttered mold, cover and steam 3 hours.

TEA OR CINNAMON PRETZELS

unknown

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|-----------------------|----------------------|
| 3/4 lb. flour | 2 eggs |
| 2 c. sugar | 1 tsp. baking powder |
| 1/4 lb. melted butter | 1 tbs. cinnamon |

Sift all dry ingredients together. Blend butter and eggs together and mix with the dry ingredients. Form pretzels. Arrange on baking sheet and brush with an egg/water mixture. Bake in a hot (425) degree oven for 15 - 20 minutes.

Recipe Note: This recipe was found in an old cookbook from the Women's Society of the First Baptist Church, Berwick, PA.

Recipe Favorites

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