

*Recipes for
delicious
varieties
of Breads..*



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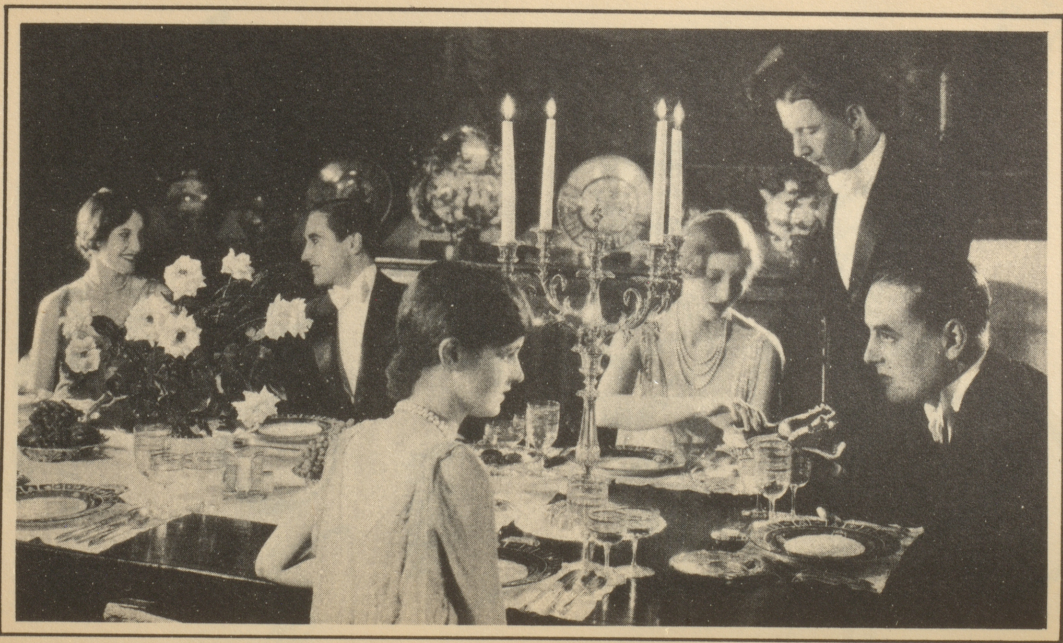
Delightful
Breads..

and Buns
and Coffee Cakes,

1931 Edition

STANDARD BRANDS LIMITED

Offices in all principal cities



For elaborate meals and for simple meals the most satisfactory appetizer is variety

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that makes bread

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Variety in Breads
Stimulates
their
Appetite



Variety in Breads . . stimulates the appetite

Even the simplest surprise does so much for a meal—and it is easy to supply this surprise unflinchingly with delicious yeast raised breads!

A change in flavor! A change in shape! This, dietitians tell us, is the secret of giving wholesome foods a never failing appeal to children. (It works like magic with the older members of the family, too.)

For breakfast, for luncheon, for dinner—there is no end to the delicious breads that are quickly and easily made—breads that keep home meals from becoming monotonous and add a touch of sophistication when you entertain.

Coffee Cakes are so rich and tasty they are especially nice for dessert. And of course they are far less expensive than the usual cakes and pastries.

The recipes given here are clear and easy to follow—but when you are pressed for time you can get most of the breads from your baker. Just ask for his “specials”. He uses the finest ingredients and the utmost skill and care.

Little Arts in Bread Baking..

IT is a mistake to suppose that it requires a "born knack" to bake—even the most inexperienced housekeeper will achieve splendid results if she follows these recipes carefully. Every one of them has been perfected through careful testing.

HOW TO USE YEAST

In baking bread, one of the most important points to consider is the yeast.

Yeast should be kept with care. Wherever possible, keep it in an ice-box, where it will be dry as well as cold. Where ice is not obtainable, and yeast cannot be procured fresh for each baking, it may be kept in good condition for a week or ten days in a cellar or other cool place. Wrap any unused portion carefully in tinfoil.

Yeast is a plant requiring warmth, air and moisture for its growth. An excess of either heat or cold kills it. In adding liquids to it, always see that they are lukewarm. The flour should also be warmed in cold weather.

When time counts in the preparation of any of these breads, use additional yeast; you will save precious minutes in the "hurrying" of a meal, and also add to the quality of the bread.

Though Fleischmann's Yeast may discolor at times, this in no way impairs its quality. So long as it is firm it is good to use.

When it becomes too soft to handle, do not use it.

Remember the name—Fleischmann's Yeast. Standard of Yeast Excellence for more than half a century.

MEASURING

Careful measurements are necessary in order to obtain good results. The cup in which the flour is measured should be used for measuring the other ingredients. A standard cup contains one-half pint; 16 tablespoonfuls = 1 cup; 3 teaspoonfuls = 1 tablespoonful. All measurements should be level. Dry ingredients should be leveled off with a knife. A cupful of liquid is as much as the cup will hold without running over.

MIXING

Measure the liquid into a bowl and add the sugar. Sugar assists the fermentation. Next crumble in the required quantity of yeast. Allow to stand six or eight minutes, add the shortening and sift in slowly about one-half of the flour, or enough to form a smooth, light batter. Beat this thoroughly, so that the yeast may be well distributed, adding balance of flour.

The salt may be dissolved separately in a little water before being added, or it may be used dry as described in the recipes. The latter method is simpler, but has no other advantage.

KNEADING

The dough must not be chilled, therefore, knead quickly and lightly until it is smooth and elastic and does not stick to the fingers or to the board. In kneading, the dough should be pushed with the palms of the hands, fingers curved to prevent dough from flattening out too much. With every push it should be turned one-quarter way round and folded over. To be sure that all parts of the dough are kneaded, cut half through the center, turn inside out and knead again.

RISING

After kneading place dough in greased bowl and set in a warm place, free from draught. Cover bowl to prevent crust forming on dough which would cause a streak in the bread. Let dough rise until double in bulk.

MOULDING

Next, mould dough into loaves about half size of bread pans, handling as little as possible and using no flour. Put each loaf in a well-greased pan and let rise again in warm place, free from draught, till double in size. To test if loaf is ready for oven, flour the finger and make an impression in loaf. If impression disappears, give loaf a little more time; if it remains, bread will rise no more and should go in oven.

BAKING

Place in a quick oven where the loaf should brown in from fifteen to twenty minutes. Then

reduce the heat and finish the baking more slowly. Bread is done when it leaves the sides of the pan.

An ordinary sized loaf will bake in from forty to fifty minutes. A large loaf should bake one hour. Biscuits and rolls require a hotter oven than bread and should be baked in fifteen or twenty minutes.

Things that are helpful to know.

After the loaf is baked, remove from pan and let it stand out of a draught until cold.

Sponges should not be permitted to get too light. They are ready when bubbles gather on surface and break occasionally.

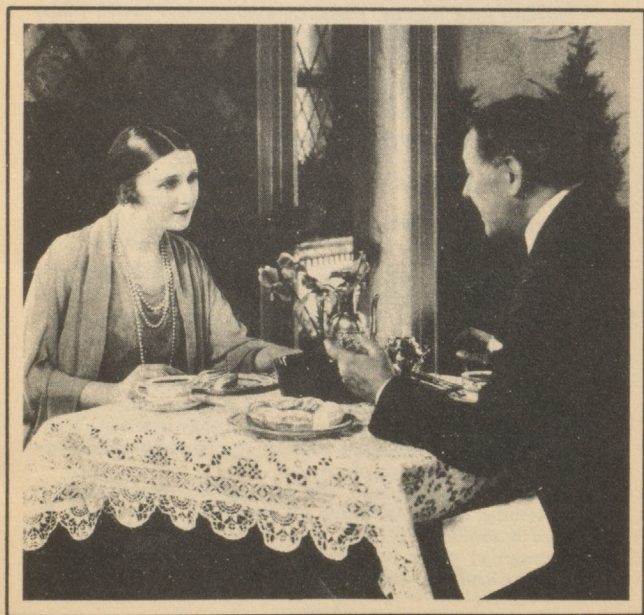
Use only the best of flour—it is the most economical. In cold weather warm it slightly.

Lard, butter, fat, oil, Crisco or other prepared shortening may be used.

A bread mixer is a very convenient kitchen utensil.

To freshen stale bread, dip it for a second in cold water or cold milk and then re-bake it in a rather cool oven. One of the best ways to heat rolls is to put them in a paper bag in the oven for a few minutes.

*Breads -
the
clever hostess
serves . .*



Three Kinds of White Bread

QUICK METHOD

2 cakes Fleischmann's Yeast	3 quarts sifted flour
1 quart lukewarm water	2 tablespoonfuls melted shortening
2 tablespoonfuls sugar	1 tablespoonful salt

The best bread makers use QUICK METHODS. One cake of yeast will suffice, but two cakes produce quicker, stronger fermentation and better Bread.

Dissolve yeast and sugar in lukewarm water, add shortening, and half the flour. Beat until smooth, then add salt and balance of the flour, or enough to make dough that can be handled. Knead until smooth and elastic. Place in greased bowl, cover and set aside in a moderately warm place, free from draught, until light—about one and one-half hours.

Mould into loaves. Place in well-greased bread pans, filling them half full. Cover and let rise one hour, or until double in bulk. Bake forty-five to sixty minutes.

If a richer loaf is desired, use milk in place of part or all of the water. This recipe makes three large loaves.

SPONGE METHOD

1 cake Fleischmann's Yeast	4½ quarts sifted flour
1½ quarts lukewarm water	2 tablespoonfuls melted shortening
2 tablespoonfuls sugar	1 tablespoonful salt

Five and one-half to six hours are required for this sponge dough method. If followed closely, it will give excellent Bread having a delightful keep-fresh quality. Where a richer loaf is desired, milk may be substituted in whole or part for the water.

Dissolve the yeast and sugar in one quart of the lukewarm water, and add one and one-half quarts of sifted flour, or sufficient to make an ordinary sponge. Beat well. Cover and set aside to rise for about one and one-half hours in a warm place.

When well-risen add the pint of lukewarm water, shortening, the remainder of the flour, or enough to make a moderately firm dough, and the salt. Knead thoroughly; place in greased bowl. Cover and let rise from one and one-half to two hours.

When light, mould into loaves and place in well-greased baking pans, cover and let rise again for about one hour. When light, bake forty-five to sixty minutes, reducing the heat of oven after first ten minutes. This recipe makes four large loaves

OVERNIGHT METHOD

1 cake Fleischmann's Yeast	6 quarts sifted flour
2 quarts water	2 tablespoonfuls melted shortening
2 tablespoonfuls sugar	2 tablespoonfuls salt

The overnight straight dough method has one special advantage—the process is largely completed during the night and the baking may be done while the day is still young.

The ingredients specified will make six large loaves. If this amount of Bread is not needed, take just half the quantities called for. In that case the remaining half-cake of yeast can be kept in good condition several days by re-wrapping in tinfoil and keeping in a cool, dry place. Substitute milk for water if a richer Bread is desired.

Dissolve yeast and sugar in the water, which should be lukewarm in winter and cool in summer, add shortening and half the flour. Beat until smooth, then add balance of the flour, or enough to make moderately firm dough, and the salt. Knead until smooth and elastic. Place in well-greased bowl and cover. Set aside to rise overnight, or about nine hours.

In the morning mould into loaves. Fill well-greased pans half full, cover and let rise until light, or until loaves have doubled in bulk, which will be in about one and one-half hours. Bake forty-five to sixty minutes.



AMERICAN RYE

1 cake Fleischmann's Yeast	5 cups rye flour
1 cup of milk, scalded and cooled	1½ cups sifted white flour
2 cups lukewarm water	1 tablespoonful melted shortening
	1 tablespoonful salt

Rye Bread is particularly rich in protein—that most valuable body-building element.

Dissolve yeast in lukewarm liquid, add two and one-half cups rye flour, or enough to make sponge. Beat

well. Cover and set aside in a warm place, free from draught, to rise about two hours.

When light, add white flour, shortening, rest of rye flour, or enough to make a soft dough, and the salt. Turn on a board and knead, or pound it five minutes. Place in greased bowl, cover and let rise until double in bulk—about two hours.

Turn on board and shape into long loaves. Place in shallow pans, cover and let rise again until light—about one hour. Brush with white of egg and water, to glaze. With sharp knife cut lightly three strokes diagonally across top, and place in oven. Bake in slower oven than for white Bread. One tablespoonful caraway seed may be used if desired. This recipe makes two loaves.

NOTE.—By adding one-half cup of sour dough, left from previous dough, an acid flavor is obtained, which is considered by many a great improvement. This should be added to the sponge.

GLUTEN BREAD

1 cake Fleischmann's Yeast	1 tablespoonful melted
1 cup milk, scalded and cooled	shortening
1 cup lukewarm water	3 cups gluten flour
1 tablespoonful sugar	1 teaspoonful salt

IMPORTANT.—For diet, double the amount of water and omit milk, shortening and sugar.

Gluten Bread is particularly desirable for use in the case of persons suffering from diabetes and other diseases where starch must be eliminated from the diet. Gluten is a body-builder, and is to wheat what lean is to meat—the big food value.

Dissolve yeast and sugar in lukewarm liquid. Add shortening, then flour gradually, and salt. Knead thoroughly until smooth and elastic. Place in well-greased bowl. Cover and set aside in a warm place, free from draught, to rise until light, which should be in about two hours.

Mould into loaves, place in greased pans, filling them half-full. Cover, let rise again, and when double in bulk, which should be in about one hour, bake in moderate oven for forty-five minutes. This will make two one-pound loaves.

GRAHAM OR WHOLE-WHEAT BREAD

1 cake Fleischmann's Yeast	2 tablespoonfuls melted
1 cup milk, scalded and cooled	shortening
4 tablespoonfuls light brown sugar or molasses	4 cups Graham or whole wheat flour
1 cup lukewarm water	1 cup sifted white flour
	1 teaspoonful salt

This recipe gives Bread of an excellent flavor and richness, which may well be served occasionally to give variety to the diet. Both Graham and entire wheat are highly valuable in the dietary since they stimulate the process of digestion and give the digestive tract needed exercise.

Dissolve yeast and sugar, or molasses, in lukewarm liquid. Add shortening, then flour gradually, or enough to make a dough that can be handled, and the salt. Knead thoroughly, being sure to keep dough soft. Cover and set aside in a warm place to rise for about two hours.

When double in bulk, turn out on kneading board, mould into loaves, and place in well-greased pans, cover and set to rise again—about one hour or until light. Bake one hour, in a slower oven than for white Bread. This recipe makes two loaves.

BRAN BREAD

2 cakes Fleischmann's Yeast	7 cups flour
2 cups milk, scalded and cooled	5 cups bran
1 cup lukewarm water	4 tablespoonfuls shortening
½ cup molasses	2 tablespoonfuls salt

Bran Bread made after this recipe will appeal to an epicure. The addition of one cup of raisins imparts richness and interest.

Dissolve the yeast in the lukewarm liquid. Add molasses and four cups sifted flour. Beat well. Then add the bran, shortening, balance of flour, or enough to make a dough that can be handled, and the salt.

Knead well, cover, let rise until double in bulk—about two hours. Divide into three loaves. Place in well-greased pans. Cover and let rise about forty-five minutes or until double in bulk. Bake forty-five minutes in a moderate oven.

NUT BREAD

1 cake Fleischmann's Yeast	$\frac{1}{3}$ cup sugar
1 cup milk, scalded and cooled	2 tablespoonfuls shortening
1 tablespoonful sugar	white of 1 egg
3 cups sifted flour	$\frac{3}{4}$ cup chopped walnuts
	$\frac{1}{3}$ teaspoonful salt

Dissolve yeast and one tablespoonful sugar in lukewarm milk, add one and one-fourth cups flour and beat thoroughly. Cover and set aside in warm place fifty minutes, or until light.

Add sugar and shortening creamed, white of egg beaten or enough to make a dough and the salt. Thoroughly mix in nuts. Knead well. Place in greased bowl. Cover and set aside for about two and one-half hours to rise, or until double in bulk.

Mould into a loaf or small finger rolls, and place in well-greased pans. Protect from draught and let rise again until light—about one hour. Loaf should bake forty-five minutes; finger rolls six to eight minutes. Makes one medium-sized loaf or one dozen rolls.

RAISIN BREAD

1 cake Fleischmann's Yeast	6 cups sifted flour
1 cup lukewarm water	4 tablespoonfuls shortening
1 cup milk, scalded and cooled	$\frac{3}{4}$ cup sugar
1 tablespoonful sugar	1 cup raisins
	1 teaspoonful salt

Dissolve yeast and one tablespoonful sugar in lukewarm liquid; add two cups of flour, the shortening and sugar well creamed, and beat until smooth. Cover and set aside to rise in a warm place, free from draught, until light—about one and one-half hours.

When well risen, add raisins well floured, the rest of the flour, or enough to make a moderately soft dough, and the salt.

Knead lightly. Place in a well-greased bowl, cover and let rise again until double in bulk—about one and one-half hours. Mould into loaves, fill well-greased pans half full, cover and let rise until light—about one hour. Glaze with egg diluted with water, and bake forty-five minutes. This recipe makes two loaves.

Bread

easily becomes

Rolls *and* Biscuits



PARKER HOUSE ROLLS

1 cake Fleischmann's Yeast	4 tablespoonfuls melted
1 pint milk, scalded and cooled	shortening
2 tablespoonfuls sugar	3 pints sifted flour
	1 teaspoonful salt

Dissolve yeast and sugar in lukewarm milk, add shortening and one and one-half pints of flour. Beat until perfectly smooth. Cover and let rise in a warm place one hour, or until light.

Then add remainder of flour, or enough to make a dough, and the salt. Knead well. Place in greased bowl. Cover and let rise in a warm place for about one and one-half hours, or until double in bulk.

Roll out one-fourth inch thick. Brush over lightly with melted butter, cut with two-inch biscuit cutter, crease through center heavily with dull edge of knife, and fold over in pocket-book shape.

Place in well-greased, shallow pans one inch apart. Cover and let rise until light—about three-quarters of an hour. Bake ten minutes in hot oven.

CLOVER LEAF ROLLS

Follow recipe and formula for Parker House rolls. Take three very small portions of dough; form into a small round ball and brush the sides with melted shortening. Bake in muffin tins, placing three of the balls together in each well greased muffin ring.

DINNER ROLLS

1 cake Fleischmann's Yeast	3 cups sifted flour
1 cup milk, scalded and cooled	white of 1 egg
1 tablespoonful sugar	2 tablespoonfuls melted shortening
	½ teaspoonful salt

Dissolve yeast and sugar in lukewarm milk. Add one and one-half cups flour and beat until smooth, then add white of egg well beaten, shortening, remainder of flour, or enough to make a moderately firm dough, and the salt.

Knead lightly, using as little flour in kneading as possible. Place in well-greased bowl. Cover and set to rise in a warm place free from draught, until double in bulk—about two hours.

Mould into rolls the size of walnuts. Place in well-greased pans, protect from draught, and let rise one-half hour, or until light. Glaze with white of egg, diluted with water. Bake ten minutes in a hot oven.

TEA BISCUIT

1 cake Fleischmann's Yeast	1 tablespoonful sugar
$\frac{1}{2}$ cup milk, scalded and cooled	$3\frac{1}{2}$ cups sifted flour
$\frac{1}{2}$ cup lukewarm water	1 scant teaspoonful salt
	2 tablespoonfuls melted shortening

Dissolve the yeast and sugar in lukewarm liquid. Add shortening and half the flour. Beat until smooth. Add salt and then the rest of flour, or enough to make a moderately firm dough. Knead thoroughly. Roll out and cut with a biscuit-cutter. Place in well-greased, shallow pans, slight distance apart. Cover and set to rise about two hours, or until double in bulk. When light, bake in a hot oven ten minutes.

TEA ROLLS

Use the same recipe as for Tea Biscuit, but after rolling out dough and cutting it, fold it over into shape of rolls. Place in pans, set to rise and bake as in recipe given above.

LUNCH ROLLS

1 cake Fleischmann's Yeast	4 cups sifted flour
$1\frac{1}{4}$ cups milk, scalded and cooled	2 tablespoonfuls melted shortening
1 tablespoonful sugar	1 egg
	1 teaspoonful salt

This recipe will enable you to start your rolls as late as 9.30 A.M. and serve them warm and crisp at noon.

Dissolve yeast and sugar in lukewarm milk. Add shortening, and two cups of flour. Beat thoroughly, then add egg well beaten, balance of flour gradually, and salt.

When all of the flour is added, or enough to make a dough that can be handled, turn on board and knead lightly and thoroughly, using as little flour in the kneading as possible. Place in well-greased bowl. Cover and

set aside in a warm place, free from draught, to rise about two hours.

When light, form into small biscuits the size of a walnut. Place one inch apart, in well-greased shallow pans. Let rise until double in bulk—about half an hour. Brush with egg and milk, and bake ten minutes in hot oven.

POTATO BISCUIT

1 cake Fleischmann's Yeast	1 quart mashed potatoes
1 pint milk	1 tablespoonful granulated sugar
1 quart flour	$\frac{1}{2}$ teaspoonful salt
1 egg	2 tablespoonfuls butter

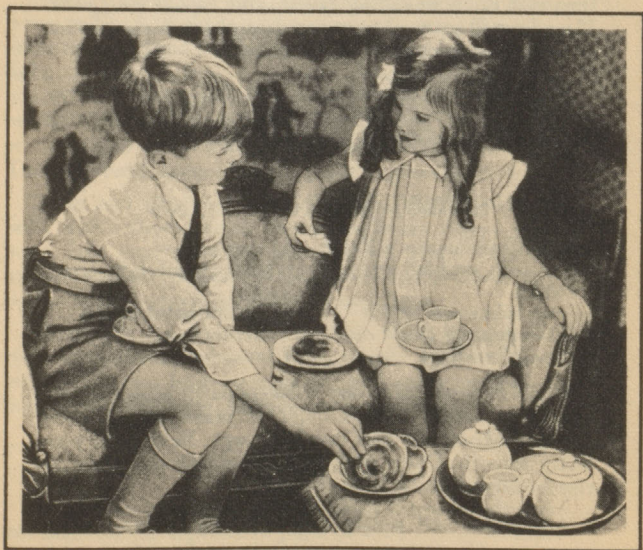
Bake and mash six large potatoes, (enough to make one quart), place in bowl, add salt, sugar and butter. Take a cupful of the milk, heat till lukewarm, dissolve yeast cake in it, and add enough flour to make a sponge—about one cup. Set sponge aside in warm place, free from draught, to rise.

Bring balance of the milk to boiling point and then add it to bowl containing the potatoes, salt, sugar and butter.

When sponge has risen and dropped back, add it to bowl containing the other materials, also add the egg well beaten, remainder of flour and mix all together thoroughly. Let rise in a warm place. Butter a baking sheet and drop the mixture from a tablespoon, as the dough should not be handled. Let rise again and bake from fifteen to twenty minutes. These ingredients will make 45 biscuits.



The
Magic Touch
that makes bread
Buns ∨ ∨ ∨



CHILDREN'S BUNS

1 cake Fleischmann's Yeast	$\frac{1}{2}$ cup butter
2 cups milk, scalded and cooled	1 cup sugar
1 tablespoonful sugar	1 egg
6 cups sifted flour	1 cup currants
	$\frac{1}{2}$ teaspoonful salt

Dissolve the yeast and one tablespoonful sugar in lukewarm milk, and add to it three cups of flour to make an ordinary sponge. Beat well. Cover and set aside in a warm place to rise, for about an hour.

When light, add to it the butter and sugar creamed, egg well beaten, the currants, which have previously been floured, and the remainder of the flour, or sufficient to make a moderately soft dough, and salt with the last of the flour.

Knead lightly. Place in greased bowl, cover and set aside in a warm place, free from draught, to rise for about two to two and one-half hours. When well risen, turn out on a kneading board and mould into rolls. Place in well-greased pans, cover and let rise again for about one hour, or until double in bulk.

Brush with egg diluted with milk. Bake in a hot oven for about fifteen or twenty minutes. Upon removing from oven, sprinkle with powdered sugar.

SWEET FRENCH BUNS

1 cake Fleischmann's Yeast	$\frac{1}{4}$ cup sugar
1 cup milk, scalded and cooled	3 tablespoonfuls butter
$\frac{1}{4}$ cup lukewarm water	1 egg
1 tablespoonful sugar	$\frac{1}{2}$ teaspoonful lemon extract
4 cups sifted flour	1 teaspoonful salt

Dissolve yeast and one tablespoonful sugar in the lukewarm liquid. Add enough to make an ordinary sponge—about one and one-half cups. Beat until perfectly smooth. Cover and set aside in a warm place to rise for fifty minutes, or until light.

Add sugar and butter creamed, egg beaten, lemon

extract and about two and one-half cups of flour, or enough to make a moderately soft dough, and the salt with the last of the flour.

Knead until smooth and elastic. Place in greased bowl, cover and set aside in a warm place to rise until double in bulk—about one hour. Turn out on board and shape as clover leaf rolls, or any fancy twist. Let rise until light, about one hour. Bake in hot oven fifteen minutes.

HOT CROSS BUNS

2 cakes Fleischmann's Yeast	$\frac{1}{2}$ cup butter
2 cups milk, scalded and cooled	$\frac{2}{3}$ cup sugar
	2 eggs
2 tablespoonfuls sugar	$\frac{1}{2}$ cup raisins or currants
$7\frac{1}{2}$ cups sifted flour	$\frac{1}{2}$ teaspoonful salt

The quaint old-world custom of serving Hot Cross Buns on Good Friday has been widely adopted here. Serve them during Lent.

Dissolve yeast and two tablespoonfuls sugar in luke-warm milk. Add three and one-quarter cups flour, to make sponge. Beat until smooth, cover and let rise until light, in warm place, free from draught—about one hour. Add butter and sugar creamed, eggs well beaten, raisins or currants, which have been floured, rest of flour, or enough to make a moderately soft dough, and salt. Turn on board, knead lightly, place in greased bowl.

Cover and set aside in warm place, until double in bulk, which should be in about two hours. Shape with hand into medium-sized round buns, place in well-greased shallow pans about two inches apart. Cover and let rise again—about one hour, or until light.

Glaze with egg diluted with water. With sharp knife cut a cross on top of each. Bake twenty minutes. Just before removing from oven, brush with sugar moistened with water. While hot, fill cross with plain icing.

RAISIN BUNS

Use the same recipe as for Hot Cross Buns, but do not cut cross on the top. Serve plain or iced.

ENGLISH BATH BUNS

2 cakes Fleischmann's Yeast	4 eggs
$\frac{1}{2}$ cup milk, scalded and cooled	4 cups sifted flour
1 tablespoonful sugar	$\frac{1}{2}$ teaspoonful salt
$\frac{1}{2}$ cup butter, melted	5 tablespoonfuls sugar
	1 cup almonds, chopped

Dissolve yeast and one tablespoonful sugar in lukewarm milk. Add butter, eggs, unbeaten, flour gradually and the salt, beating thoroughly. This mixture should be thick, but not stiff enough to handle. Cover and let rise in warm place one and one-half hours, or until light.

Sprinkle balance of sugar and the almonds over top, mix very lightly and drop into well-greased muffin pans. Cover and let rise until light, which should be in about one-half hour. Bake 15 to 20 minutes in a moderately hot oven. These buns should be rough in appearance.

CINNAMON BUNS

2 cakes Fleischmann's Yeast	7 cups sifted flour
1 cup milk, scalded and cooled	6 tablespoonfuls shortening
1 cup lukewarm water	$\frac{1}{2}$ cup sugar
1 tablespoonful sugar	3 eggs
	$\frac{1}{2}$ teaspoonful salt

Dissolve yeast and one tablespoonful sugar in lukewarm liquid. Add three cups of flour and beat until smooth. Add shortening and sugar, thoroughly creamed, and eggs beaten until light, the remainder of the flour gradually, or enough to make a moderately soft dough, and the salt.

Turn on board, knead lightly. Place in greased bowl. Cover and set aside in a warm place to rise, for about two hours.

Roll out in oblong piece, one-fourth inch thick. Brush with melted butter. Sprinkle with brown sugar, currants and cinnamon. Roll up lengthwise and place in a circle

on a large, shallow greased pan or baking sheet. With scissors cut entirely through and lay side by side in pan.

Cover and let rise one hour, or until light, and bake twenty-five minutes. Before putting in oven, glaze with egg, diluted with milk. Ice while hot with plain icing.

FILLED BUNS

3 cakes Fleischmann's Yeast	2 eggs
1 cup milk, scalded and cooled	1 teaspoonful salt
1 cup lukewarm water	pinch of nutmeg
$\frac{3}{4}$ cup sugar	few drops of lemon extract
$\frac{3}{4}$ cup shortening	2 qts. sifted flour

Cream thoroughly the sugar, salt and shortening. Add the beaten eggs and the lukewarm milk, then the yeast dissolved in the lukewarm water. Add three cups of the flour and beat well. Add the remainder of the flour, turn out on board and knead lightly until smooth and elastic. Place in a greased bowl. Cover and set aside in a warm place until light, about two hours.

Turn out on board and mould into round rolls. Dip in granulated sugar and set on well greased baking pan one half inch apart. Let rise until double in size. Then make an indentation in center of roll, fill with jelly or jam, let rise until light and bake at 400° F.

This recipe makes three dozen buns.

BUTTERSCOTCH BUNS

Follow recipe for Filled Buns. While dough is rising, prepare pan—either square or round—by greasing heavily and sprinkling a thin layer of brown sugar over the bottom. Place small pieces of butter on top of this layer of sugar. Roll out a piece of dough into a thin sheet ($\frac{1}{4}$ inch to $\frac{1}{2}$ inch thick and about 18 inches wide), brush over with melted butter, sprinkle on granulated sugar or brown sugar and a few raisins if desired. Roll up into long roll and seal seam carefully.

Cut into pieces and set close together on end in prepared pan.

Let rise until light, bake at 400° F.; turn out of pan, bottom side up.

PECAN ROLLS

Proceed as for Butterscotch Buns but in addition to brushing the dough with melted butter, and sprinkling with granulated sugar or brown sugar and raisins, sprinkle with finely chopped pecans and place pecan halves in pan before putting in the buns.



Muffins . . .
Griddle Cakes
Waffles and
Doughnuts
are breads too . . .



GRAHAM MUFFINS

1 cake Fleischmann's Yeast	4 tablespoonfuls melted
2 cups milk, scalded and cooled	shortening
4 tablespoonfuls molasses or brown sugar	1 egg
$\frac{3}{4}$ cup chopped nuts	$1\frac{1}{2}$ cups Graham flour
	1 cup sifted white flour
	1 teaspoonful salt

Dissolve yeast and sugar, or molasses, in lukewarm milk, add shortening and egg well-beaten, then the Graham and white flour, gradually—enough to make a batter that drops heavily from the spoon. If necessary add a little more of each, then the salt and nuts, beating all the while. Beat until perfectly smooth, cover and set to rise in warm place until light—about one and one-half hours. Have muffin pans well greased and fill about two-thirds full. Cover and let rise to top of pans—about half an hour, and bake twenty minutes in hot oven.

ENGLISH MUFFINS

1 cake Fleischmann's Yeast	4 tablespoonfuls melted
1 cup milk, scalded and cooled	shortening
1 cup lukewarm water	6 cups sifted flour
2 tablespoonfuls sugar	1 teaspoonful salt

Serve these tempting muffins with marmalade or rich golden honey or split them and toast on a griddle.

Dissolve yeast and sugar in lukewarm liquid, add shortening and three cups of flour. Beat until smooth, add rest of flour, or enough to make a soft dough, and the salt. Knead until smooth and elastic. Place in well-greased bowl, cover and set aside in warm place to rise. When double in bulk, which should be in about two hours, form with hand into twelve large, round biscuits. Cover and set aside for about one-half hour.

Then with rolling-pin, roll to about one-fourth inch in thickness, keeping them round. Have ungreased griddle hot and bake ten minutes. Brown on both sides. As they brown, move to cooler part of stove, where they will bake more slowly, keeping them warm in the oven until all are baked.

OATMEAL MUFFINS

1 cake Fleischmann's Yeast	1 cup hot milk
$\frac{1}{4}$ cup lukewarm water	1 cup rolled oats
3 tablespoonfuls sugar	$\frac{1}{2}$ cup whole wheat flour
2 tablespoonfuls butter	$\frac{1}{2}$ cup sifted white flour
	1 teaspoonful salt

Since Oatmeal Muffins are unusually rich in nutrition they are splendid for growing children.

Boil the rolled oats and butter in milk one minute. Let stand until lukewarm. Dissolve yeast and sugar in lukewarm water, and combine the two mixtures. Add flour and salt, and beat well. The batter should be thick enough to drop heavily from the spoon. Cover and let rise until light, about one hour, in a moderately warm place. Fill well-greased muffin pans two-thirds full. Let rise about forty minutes, bake twenty-five minutes in a moderately hot oven.

WHEAT MUFFINS

1 cake Fleischmann's Yeast	2 tablespoonfuls melted shortening
1 cup milk, scalded and cooled	2 eggs
$\frac{1}{4}$ cup lukewarm water	2 cups sifted flour
2 tablespoonfuls sugar	$\frac{1}{2}$ teaspoonful salt

Dissolve yeast and sugar in lukewarm liquid. Add the shortening, eggs beaten until light, and flour to make a moderately stiff batter, then add the salt, and beat until smooth. Cover and set aside in warm place for about one hour. When risen, fill well-greased muffin tins half full. Cover and let rise again for about half an hour. Bake twenty minutes in a hot oven.

CORNMEAL MUFFINS

1 cake Fleischmann's Yeast	4 tablespoonfuls melted shortening
2 cups milk, scalded and cooled	$2\frac{1}{2}$ cups cornmeal
2 tablespoonfuls light brown sugar	1 cup sifted white flour
2 eggs well beaten	1 teaspoonful salt

Dissolve yeast and sugar in lukewarm milk. Add shortening, cornmeal, flour, eggs and salt. Beat well. Fill well-greased muffin pans two-thirds full. Set to rise

in warm place, free from draught, until light—about one hour. Bake in hot oven twenty minutes. This recipe makes a dozen muffins.

For overnight, use one-fourth cake of yeast and an extra half-teaspoonful salt. Cover and keep in cool place.

CORN BREAD

Use same recipe. Bake twenty minutes in well-greased shallow pan.

WHEAT GRIDDLE CAKES

1 cake Fleischmann's Yeast	1 cup lukewarm water
1 cup of milk, scalded and cooled	2 tablespoonfuls melted shortening
2 tablespoonfuls light brown sugar	2 cups sifted flour
	2 eggs
	1 teaspoonful salt

Dissolve yeast and sugar in lukewarm liquid. Add shortening, the flour gradually, the eggs well beaten, and salt. Beat thoroughly until batter is smooth.

Cover and set aside for about one hour, in a warm place, free from draught, to rise. When light, stir well and bake on hot griddle. If wanted for overnight, use one-fourth cake of yeast and an extra half-teaspoonful salt. Cover and keep in a cool place.

CORNMEAL GRIDDLE CAKES

1 cake Fleischmann's Yeast	1½ cup cornmeal
2 cups milk, scalded and cooled	1 cup sifted flour
2 tablespoonfuls brown sugar (or molasses)	1 teaspoonful salt
	2 eggs

Dissolve yeast in lukewarm milk, add sugar or molasses, then flour, eggs well beaten, salt and cornmeal and beat three minutes. Cover and set aside to rise in a warm place for about one hour, or until light. Stir well. Bake on hot griddle. If wanted for overnight, use one-fourth cake yeast and an extra one-half teaspoonful salt. Cover and keep in cool place.

BUCKWHEAT CAKES

1 cake Fleischmann's Yeast	2 tablespoonfuls light
2 cups lukewarm water	brown sugar
1 cup milk, scalded and cooled	1 cup sifted white flour
2 cups buckwheat flour	1½ teaspoonfuls salt

Dissolve yeast and sugar in lukewarm liquid, add buckwheat and white flour gradually, and salt. Beat until smooth. Cover and set aside in warm place, free from draught, to rise—about one hour. When light, stir well and bake on hot griddle.

If wanted for overnight, use one-fourth cake of yeast and an extra half-teaspoonful of salt. Cover and keep in a cool place.

WAFFLES

1 cake Fleischmann's Yeast	1 tablespoonful sugar
2 cups milk, scalded and cooled	2½ cups sifted flour
1 tablespoonful melted	1 teaspoonful salt
shortening	2 eggs

Served crisp and piping hot, with plenty of fresh butter and thick golden honey or maple syrup, waffles are food for an epicure.

Dissolve yeast and sugar in lukewarm milk. Add shortening, flour, salt, and eggs well beaten. Beat thoroughly until batter is smooth. Cover and set aside to rise in a warm place, free from draught, for about one hour.

When light, stir well. Have both sides of waffle-iron hot and well greased. Fill the cooler side. Brown on one side, turn the iron and brown on the other side. If batter is too thick, the waffles will be tough.

If wanted for overnight, use one-fourth cake of yeast and an extra half-teaspoonful salt. Cover and keep in a cool place.

DOUGHNUTS

1 cake Fleischmann's Yeast	½ cup sugar
1¼ cups milk, scalded and	3 tablespoonfuls butter
cooled	¼ teaspoonful mace
1 tablespoonful sugar	1 egg
4½ cups sifted flour	¼ teaspoonful salt

These light, tender and crispy-crustured doughnuts do not absorb the grease because they rise before they are fried.

Dissolve yeast and one tablespoonful sugar in lukewarm liquid, add one and one-half cups of flour and beat well. Cover and set aside to rise in warm place for about one hour or until bubbles burst on top.

Add to this the butter and sugar creamed, mace, egg well beaten, the remainder of the flour to make a moderately soft dough, and the salt. Knead lightly. Place in well-greased bowl. Cover and allow to rise again in warm place for about one and one-half hours. When light, turn on floured board, roll to about one-third inch in thickness. Cut with small doughnut cutter.



The famous
Sally Lunn

and other fancy breads



SALLY LUNN

1 cake Fleischmann's Yeast	4 cups sifted flour
2 cups milk, scalded and cooled	4 tablespoonfuls butter melted
1 tablespoonful sugar	2 eggs
	1 teaspoonful salt

Sally Lunn should be broken apart with a fork; never cut with a knife. Serve hot.

Dissolve yeast and sugar in lukewarm milk. Add butter, then flour, eggs well beaten, and the salt. Beat until perfectly smooth. Pour into well-greased pans.

Cover and let rise in a warm place, free from draught, until double in bulk—about one and one-half hours.

Sprinkle one tablespoonful granulated sugar over top and bake twenty minutes in hot oven. This recipe will fill two medium cake pans.

BRIOCHE

1 cake Fleischmann's Yeast	4 cups sifted flour
½ cup milk, scalded and cooled	1 cup butter
2 tablespoonfuls sugar	8 eggs
	1 teaspoonful salt

Dissolve yeast and one tablespoonful sugar in lukewarm milk, add one cup of flour to make sponge. Beat well. Cover and set to rise in warm place, free from draught, until light—about three-quarters of an hour.

To the rest of the flour add one tablespoonful sugar, butter softened, four eggs and salt. Beat well. Add sponge and beat again thoroughly; then the other four eggs, unbeaten, one at a time, beating thoroughly. Cover and let rise until light—about four hours—and beat again.

Chill in refrigerator overnight. In the morning shape by rolling under hand into long strips about twenty-seven inches long and three-fourths-inch thick, bring ends together and twist like a rope. Form into rings, place on well-buttered pans to rise.

When double in size, glaze with white of egg diluted with water. Bake in a moderately hot oven fifteen minutes. Ice, while hot, with plain icing. Spread with almonds.

Brioche may be shaped in small balls or baked in little well-greased tins with ribbed edges.

OVEN SCONES

2 cakes Fleischmann's Yeast	1 egg
2 cups milk, scalded and cooled	1 cup raisins
1 tablespoonful sugar	$\frac{1}{2}$ cup citron
1 cup sugar	$6\frac{1}{2}$ cups sifted flour
$\frac{1}{8}$ cup lard or butter	1 teaspoonful salt

Buttered while piping hot and served with preserves or fresh honey, these Scones are delicious.

Dissolve yeast and one tablespoonful sugar in lukewarm milk, add three cups flour and beat well. Cover and let rise in warm place, free from draught, until light—about one hour.

Then add butter and cup of sugar creamed together, the egg well beaten, fruit well floured, balance of flour, or enough to make a moderately soft dough, and the salt. Turn on board, knead lightly. Form into twelve round cakes. Cover and allow them to rise fifteen minutes.

Then roll one-fourth-inch thick, cut across each way nearly through, making an impression of four cakes.

Place in well-greased pan.

Let rise about one hour, or until double in size. Then brush with egg diluted with water. Bake fifteen minutes in moderately hot oven.

SAVARINS

1 cake Fleischmann's Yeast	$\frac{3}{4}$ cup almonds, blanched
$\frac{1}{2}$ cup milk, scalded and cooled	and shredded
2 tablespoonfuls sugar	$\frac{1}{2}$ cup butter, melted
2 cups sifted flour	4 eggs
	$\frac{1}{4}$ teaspoonful salt

Dissolve yeast and sugar in lukewarm milk. Add one-half cup flour. Beat well. Cover and set aside in warm place, free from draught, for fifteen minutes.

Then add rest of flour, almonds, butter, eggs unbeaten, one at a time, and the salt. Beat ten minutes. Pour into small well-buttered molds, cover and set aside to rise in warm place, free from draught, until double in bulk—about forty-five minutes.

Bake forty-five minutes, in moderate oven. Fill center with whipped cream and serve with a hot sauce made as follows:

SAUCE: Boil one cup sugar and one-half cup water to syrup—about three minutes—and flavor with orange or lemon juice.

BREAD CAKE or FRUIT COFFEE CAKE

1 cake Fleischmann's Yeast	2 eggs
1 cup milk, scalded and cooled	5½ cups bread flour
½ cup shortening	1½ cups stewed and stoned prunes, ap- ricots or figs
1 cup sugar	
½ teaspoonful salt	

Dissolve the yeast and one tablespoonful of the sugar in the lukewarm milk. Add one cup of flour to make sponge and let rise until light. Cream together the shortening and sugar, add the eggs well beaten. Combine this mixture with the sponge, add the salt, the remaining flour and fruit, diced and free from juice. Beat thoroughly and pour into greased shallow pan. Let rise until light and bake in a hot oven, reducing the heat for the last ten minutes. This will keep moist a long time and is rich enough to use as cake.



*Breads that
masquerade
as Cakes . .*



STREUSEL COFFEE CAKE

1 cake Fleischmann's Yeast	2 cups sifted flour
$\frac{1}{2}$ cup milk, scalded and cooled	$\frac{1}{2}$ cup light brown sugar
1 tablespoonful sugar	2 tablespoonfuls butter
	1 egg
	$\frac{1}{2}$ teaspoonful salt

Dissolve yeast and one tablespoonful sugar in the lukewarm milk. Add $\frac{3}{4}$ cup flour to make sponge. Beat well; cover and let rise forty-five minutes in a moderately warm place.

Add butter and sugar creamed; egg well beaten; about one and one-fourth cups flour or sufficient to make a soft dough; and the salt. Knead lightly, place in greased bowl. Cover and let rise in a warm place about two hours, or until double in bulk.

Roll one-half inch thick and place in well-greased pan and let rise until light—about an hour and a half. Prick with a fork; brush over top with melted butter and sprinkle with Streusel Topping. (See recipe following.) Let rise until light and bake in moderately hot oven.

STREUSEL TOPPING

Mix $2\frac{1}{2}$ cups bread flour, 1 cup standard powdered sugar, and 1 tablespoonful almonds. Pour in while rubbing, 1 cup butter, boiling hot, and add a few drops of vanilla flavor and rub through a coarse sieve to finish.

HONEY COFFEE CAKE

Follow recipe and formula for Streusel Topped Coffee Cake, using Honey Topping instead.

HONEY TOPPING

Cream together 1 cup (light) butter, $1\frac{1}{4}$ cups XXXX sugar, and whites of 2 eggs. Add 1 cup finely ground almonds and 1 tablespoonful warm honey. This topping must be warmed before using so that it may be brushed on to the dough.

FILLED COFFEE RING

2 cakes Fleischmann's Yeast	6 tablespoonfuls
1 cup milk, scalded and cooled	shortening
1 cup lukewarm water	$\frac{1}{2}$ cup sugar
1 tablespoonful sugar	3 eggs
7 cups sifted flour	$\frac{1}{2}$ teaspoonful salt
	Melted butter

Simply delicious! This recipe makes two large or three small rings.

Dissolve yeast and one tablespoonful sugar in lukewarm liquid. Add three cups of flour and beat until smooth. Add shortening and sugar thoroughly creamed; and eggs beaten until light; the remainder of the flour gradually, or enough to make a moderately soft dough; and the salt. Turn on board, knead lightly. Place in greased bowl. Cover and set aside in a warm place to rise, for about two hours.

Roll out in oblong piece, one-fourth inch thick. Brush with melted butter. Cover with Fruit Filling (see recipe following).

Roll up lengthwise and place in a circle on a greased flat baking sheet. Cut with sharp knife, making four cuts on top of ring. Cover and let rise until light. Glaze with egg and milk (one egg yolk beaten with two tablespoonfuls milk). Bake in medium oven.

Ice top while still warm with Plain or Water Icing (see Recipe below), and sprinkle on cocoanut or roasted, ground nuts.

FRUIT FILLING

Run through fruit chopper: 1 cup citron, $\frac{1}{3}$ cup lemon peel, $\frac{1}{3}$ cup orange peel and $\frac{3}{4}$ cup canned grated pineapple and add $1\frac{1}{2}$ quarts raisins.

PLAIN ICING

This icing is appropriate for plain cakes, coffee cakes, buns, ginger cakes, etc. It may be varied by using different flavors, such as lemon juice, almond, rose or melted chocolate.

Use confectioner's sugar. Rub the sugar free of all lumps, and add slowly just enough liquid to make a moderately thick paste. Water will make a more transparent icing than milk.

APPLE CAKE

1½ cakes Fleischmann's Yeast	¼ cup butter
1 cup milk, scalded and cooled	½ cup sugar
1 tablespoonful sugar	2 eggs
3½ cups sifted flour	¼ teaspoonful salt
	5 apples

Dissolve yeast and one tablespoonful sugar in lukewarm milk, add one and one-half cups flour to make a sponge and beat until smooth. Cover and set aside in warm place until light—about three-quarters of an hour.

Have sugar and butter well creamed, add to sponge. Then add eggs well beaten, rest of flour, or enough to make soft dough, and salt. Knead lightly. Place in well-greased bowl. Cover and set aside to rise—about two hours.

Roll half-inch thick. Place in two well-greased shallow pans. Brush with butter, sprinkle with sugar. Cut apples in eighths and press into dough, sharp edge downward. Sprinkle with cinnamon. Cover and let rise about one-half hour.

Bake twenty minutes. Keep covered with pan for first ten minutes, in order that the apples may be thoroughly cooked.

FORM CAKE

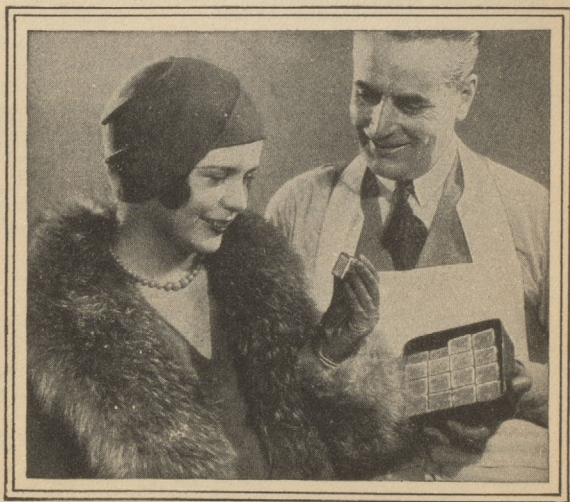
1 cake Fleischmann's Yeast	½ cup citron, cut fine
¼ cup lukewarm water	⅓ cup butter
2 cups milk, scalded and cooled	1 egg
½ cup sugar	½ teaspoonful salt
	½ cup raisins
	½ cup almonds, chopped

To beaten egg, add sugar and butter creamed. Beat until light. Add milk which has been scalded and cooled, stir well, then add yeast which has been previously dissolved in lukewarm water, and two cups of sifted flour,

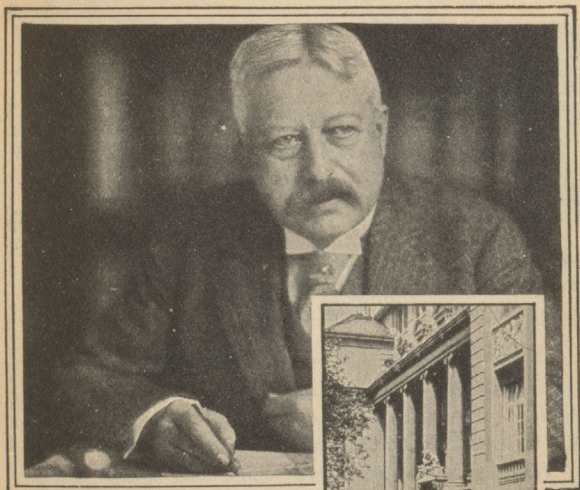
to make a thin batter. Beat until smooth. Cover and let rise until light—about one hour. Add almonds, citron and raisins well floured, the rest of the flour, or enough to make a soft dough, and, lastly, the salt. Knead well. Cover and set aside in warm place, free from draught, to rise until double in bulk—about one and one-half hours. Divide into three parts. Make three braids, place in a well-greased pan, one on top of the other. Let rise thirty minutes. Brush with egg, diluted with water. Bake in moderate oven forty-five to fifty minutes. While hot, ice with plain icing.



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