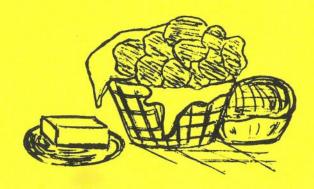
St. Mary's

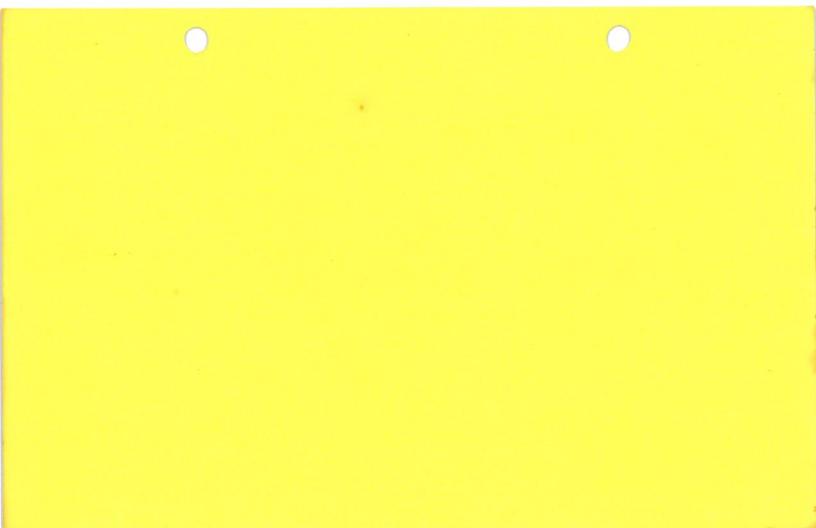
County

'Fare



"STAFF OF LIFE" (BREADS)





BASIC WHITE ROLLS

Maude Lawrence Temp: 375° Time: See Below Yield: 4 doz.

smooth. Work in rest of flour. Knead until smooth. Place in a greased bowl, cover and let rise in a warm place until doubled. Shape into rolls. Place in greased pan.

Melted butter BRUSH tops of rolls, cover, let rise until light, about 45 min. Bake.

Sotterley

NO-KNEAD ROLLS



Veronica Hill Temp: 400° Time: 15 min. Yield: 4 doz.

1 pkg. dry yeastDISSOLVE yeast into above.

5 c. flour

3 T. sugar

1 t. salt

1/4 t. baking powder

1/4 t. soda

.....MIX together.

Add buttermilk, yeast mixture and mix well. Cover and store in refrigerator (overnight preferably) until ready to use. About 1 1/2 hrs. before serving, shape and let rise.

BAKE until brown.

BASIC SWEET DOUGH



Grace Loffler Temp: See Below Time: See Below

Yield: 6 doz. doughnuts, 5 doz. buns.

or 5 coffee cakes

adding yeast last. Knead until dough shows little blisters. Allow to rise 1 1/2 hrs. or until double. May be shaped then or punched down and allowed to rise again.

SEE NEXT PAGE FOR DIRECTIONS FOR MAKING DOUGHNUTS, BUNS, AND COFFEE CAKES.

Basic Sweet Dough continued -

DOUGHNUTS: Roll to 1/2" thick and cut with doughnut cutter. (Holes may be put aside for coffee cake). Place doughnuts on waxed paper covered trays to raise until doubled. Fry in hot Wesson or corn oil (375° - being careful not to prick doughnuts with fork when turning). Remove when golden brown, drain on paper towels. While still very hot, dip in plaze and cool on cake rack.

Claze: 1 1b. 19X sugar, 2 T. vanilla. Add enough lukewarm water to make the consistency of honey.

BUNC: Cut off section of dough. Roll into rectangle. Spread with melted margarineand sprinkle with a cinnamon-sugar mixture. Sprinkle with chopped nuts. Roll up tightly, jelly-roll style, beginning at wide side. Seal well by pinching edges of roll. Cut into 1" slices. Place slices a little apart in a greased round pan that has been sprinkled lightly with brown sugar and nuts. Cover. Let rise in warm place until doubled (about 1 hr.) Bake about 20 min. at 350°.

COFFEE CAKE: Shape doughnut holes into balls. Drop in pan of melted margarine, then in a cinnamon-sugar mixture. Place in round greased cake pan that has been lightly sprinkled on bottom with brown sugar and chopped nuts. Let rise until double. Bake at 350° for 20 min.

ORANGE ROLLS

Virginia Shilling Temp: 400°F.

Time: See below Yield: 2 doz.

2 c. sifted flour Beat well.

Knead dough 5-10 min. on lightly floured surface until smooth & elastic. Place in lightly greased bowl, turning once to grease surface. Cover. (over)

Orange Rolls continued -

Let rise in warm place till double (about 2 hrs.). Punch down. Divide dough in half. Cover let rest 10 min. Roll each half in a 12x9" rectangle, 1/4" thick. Spread with Orange filling.

ORANGE FILLING

1/2 c. sugar
1/2 c. chopped walnuts
1 T. grated orange peel

1/4 c. melted butter

ROLL up jelly roll style. Seal edge. Cut into 1" slices.

PLACE cut side down in greased muffin pans. Cover, let rise in warm place till nearly double, (1 hr.).

BAKE 12 min. or until done and golden brown. Remove from pans and serve warm.

HINT: For pretty spirals, give bottom of each roll a poke in the center before placing in pan.

WHOLE WHEAT REFRIGERATOR ROLLS

Grace Loffler
Temp: 375-400°
Time: 20 min.
Yield: 36 rolls

1 c. lukewarm milk
1/3 c. corn oil
1/3 c. brown sugar or honey
2 eggs, well beaten
2 t. salt

This is a sticky dough at this stage. Place in refrigerator overnight or several hours. Take from refrigerator 2 hours before rolls are to be served. Knead when it has reached room temperature. Roll out and shape into rolls. Allow to rise approximately 1 hr. Bake.

CORN MEAL MUFFINS

Temp: 400°

Time: 15 min. Yield: 2 doz. 1g. 2 c. milk, scalded and salt. Stir occasionally until shortening melts. Cool to lukewarm. 1 c. flour)BEAT in. 2 c. flour BEAT in & beat 2 min. or 300 strokes. 1 1/2 c. flourBEAT in by hand (batter will be thick.) Cover, let rise until double, about 1 hr. Stir batter down, spoon into greased muffin cups, filling about 2/3 full. Cover, let rise until double, bake, brush with butter.

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MAUDE'S BISCUITS

Sotterley

Maude Lawrence Temp: 425°

Time: 12-15 min. Yield: 100 lg.

1 1/2 qts. waterADD to above and knead gently together until all is moistened. Roll out on well-floured board. Cut out.

- HINTS: 1. When cutting miniature biscuits for receptions, use same cutter to cut ham for attractive appearance.
 - Discuit mix may be prepared ahead, all but adding the water. Mix can be kept in refrigerator several days and water added just before baking.

Sotterley

CORN FRITTER PUFFS



Grace Loffler Yield: about 40

.....COMBINE and add to dry ingredients.
Stir until just blended.

Fat for deep fryingHEAT to 365°

DROP batter by tsp. into hot fat, turning and frying until golden. Drain on paper towels.

BANANA BPEAD

Lorraine Newton Temp: 350°

Time: 1 hr. 1/4 c. shortening 3/4 c. sugar
1 egg 2 lg. bananas, mashed)
2 c. flour 1 t. baking powder 1 t. soda
3 T. sour milk 1 t. vanilla
1/2 c. nuts Bake in a loaf pan.

STRA	WEERR	Y NUT	BREAD

Betty Ogden Temp: 350° Time: 50 min. Yield: 2 loaves

	c. margarine 1/2 c. sugar t. vanilla)	
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3 c. sifted flour		
1 t. salt 3/4 t. cream of tartar 1/2 t. soda	SIFT	together.

1/2 c. sour cream	
1 c. strawberry jam	the flour mixture to the creamed
	mixture. Beat well.

2 c. raisins
1 c. walnut meats

1 c. walnut meats

1 c. walnut meats

1 c. walnut meats

NOTES:

2 t. soda

I don't use water with homegrown pumpkin or squash.
For Christmas cake, add 1 c. chopped candied cherries in place of 1 c. raisins.

"FRENCH" FRENCH TOAST

Louise Dean Temp: 450°

Time: 18-20 min. Yield: 4 serv.

4 eggs, slightly beaten
1 c. milk
1/2 t. salt

.......MIX together.

6 T. butterMELT in a small, shallow baking pan.

Lay the slices of soaked bread in the butter, then turn over immediately.

BAKE until brown. (see above)

(If top is not browning during baking, turn pieces over).

