



Chunk O' Cheese Bread — Two crusty round loaves with corn meal and molasses flavor . . . chunks of golden cheese in every slice!

### BATTERWAY OATMEAL BREAD

2¾ cups sifted all-purpose flour  
½ cup quick rolled oats  
2 teaspoons salt  
3 tablespoons soft butter  
1 cup warm water  
1 package dry yeast  
1 egg  
3 tablespoons light molasses

Blend the first four ingredients in a bowl. Pour the warm water into another large bowl or use your mixer bowl. Sprinkle the yeast on top. Let stand 3 to 5 minutes, then stir. Blend in the egg.

Add the molasses and about ¼ of the flour mixture. Start the mixer on medium speed, or beat by hand. Beat 2 minutes (200 strokes) or until smooth.

(Beating in this recipe takes the place of kneading.) Stop mixer.

Pour in the remaining dry ingredients and blend with spoon until smooth — 1 to 1½ minutes. Scrape batter down from sides of bowl. Cover and let rise in warm place\* until doubled — about 30 to 40 minutes. Meanwhile, butter bread loaf pan.

Beat raised batter hard — 50 strokes. Pour into pan. It will be a thick, somewhat sticky batter. Tap pan on table to settle the batter. Let rise in warm place until doubled, about 30 minutes. Batter will come to within ½ inch from the top of a 4½ x 8½ x 2½ inch pan; 1 inch from the top of the 5 x 9 x 3-inch pan. Preheat oven to 375°.

Bake loaf 40 to 50 minutes, or until well browned on sides and top. Remove from pan and cool on rack or crosswise on top of pan.

\*For a cozy-warm place, place bowl or pan on a rack over a bowl of hot water. Keep water hot.

### BATTERWAY PRUNE 'N SPICE BREAD

3 cups sifted all-purpose flour  
1 tablespoon sugar  
1½ teaspoons salt  
¼ teaspoon cinnamon  
¼ teaspoon nutmeg or allspice  
¼ teaspoon cloves  
2 tablespoons soft butter  
½ cup sweetened, drained, cooked prunes  
¾ cup water  
(warm for dry, lukewarm for compressed yeast)  
1 package dry yeast  
(or 1 cake compressed yeast)  
1 egg (room temperature)

Blend flour, sugar, salt, spices and butter. Pour the water into another bowl, or use your mixer bowl. Sprinkle the yeast on top. Let it stand a few minutes, then stir. Blend in the egg. Add about ¼ of the flour mixture and the prunes to the yeast mixture. Start mixer on medium speed, or beat by hand. Beat 2 minutes or until smooth. Stop mixer. Pour in all the rest of the ingredients and beat again with a spoon until smooth (1 to 1½ minutes). Scrape batter down from sides of bowl.

Cover and let rise in warm place until doubled (about 45 minutes). Meanwhile, butter a bread pan. When batter is raised, beat it hard about 50 strokes. Pour it into the pan. It will be a thick, somewhat sticky batter. Let it rise in a warm place until doubled, about 30 minutes. Preheat oven to 375°. Bake loaf 40 to 50 minutes, or until well browned on sides and top.

### ANADAMA BREAD

According to legend, a New England fisherman had a lazy wife who always gave him steamed corn meal mush and molasses for his supper. One eve-

ning the poor man lost his temper. Berating his wife all the while, he mixed his "supper" with bread flour and yeast — and baked a new kind of bread! It was delicious. So good that his neighbors borrowed the recipe and his name. Here's the modern version:

2 cups milk  
½ cup yellow cornmeal  
2 teaspoons salt  
½ cup molasses  
3 tablespoons soft butter  
½ cup water  
2 packages yeast  
5 cups flour

Combine milk, cornmeal and salt in a saucepan; heat to boiling, stirring constantly. Reduce heat, cook 5 minutes. Add molasses and butter; blend. Cool to lukewarm.

Soften yeast in lukewarm water. Add softened yeast to cool cornmeal mixture. Add 2 cups flour; beat thoroughly. Add enough remaining flour to make a stiff dough.

Turn dough out onto a lightly floured board; let rest 10 minutes. Knead until smooth and elastic — about 10 minutes.

Place in well-buttered bowl; turn once to bring up buttered side. Cover. Set in warm place (80° to 85°) to rise until doubled, about 40 minutes.

Without punching down, turn out dough onto floured board. Divide in half; shape into 2 loaves. Place in buttered bread pans.

Cover and let rise again until doubled, about 40 minutes. Bake in 375° oven about 50 minutes. Turn out of pans, cool on rack. Makes 2 loaves.