

Toast the flavor of Fall!

It's baking time again! As days get cooler, ovens get warmer and kitchens become aromatic with breads as full and hearty as the fall season. For times like this, spice good rye bread with cloves and caraway . . . or bake a wholesome molasses-oatmeal loaf.

The autumn way with cloverleaf rolls: bake them golden good with cheese and a hint of onion. The easy way with coffee cake: spread a batter-way dough under a topping of preserves and pecans! Luscious!

EASY CARAMEL KUCHEN

Winner, 12th Grand National Bake-Off by Mrs. Maurice Godsel, Chicago, Illinois

- 1 pkg. active dry yeast (or 1 cake compressed yeast)
- ¼ cup warm water for dry yeast, lukewarm for compressed
- ½ cup sugar
- ½ cup butter
- 1 teaspoon salt
- 1 teaspoon cardamom
- ½ cup hot scalded milk
- 2 unbeaten eggs
- 3 to 3½ cups all purpose flour
- ½ cup firmly packed brown sugar
- 2 tablespoons flour
- 2 tablespoons melted butter
- ½ teaspoon cinnamon
- ½ cup pecans, chopped
- ½ cup pineapple preserves
- ½ cup apricot preserves

Soften yeast in water. Combine in mixing bowl sugar, ½ cup butter, salt, cardamom and milk. Stir to melt butter; cool to lukewarm. Blend in eggs and softened yeast. Add flour gradually to form a stiff dough, beating well after each addition; cover. Let rise in warm place (85° to 90°) until light and doubled in size (1½ to 2 hours).

Combine in small bowl brown sugar, 2 tablespoons flour, melted butter, cinnamon and pecans. Spread batter in well-greased 13x9x2-inch pan. (For easier serving and cleaning, line pan with foil.) Place preserves in alternating rows over batter. Sprinkle with cinnamon-brown sugar mixture. Let rise in warm place until light—30 to 45 minutes. Bake at 350° for 35 to 40 minutes until deep golden brown. Serve warm.



Easy Caramel Kuchen . . . pineapple and apricot jam make this coffee cake good and gooey!

CLOVER CHEESE ROLLS

Winner, Grand National Bake-Off by Mrs. Hazel Westbrook, Tiburon, California

- 2 pkgs. active dry yeast (or 2 cakes compressed yeast)
- ½ cup warm water for dry yeast, lukewarm for compressed
- ½ cup shortening
- ½ cup sugar
- 2 teaspoons salt
- 1 cup scalded milk, cooled to lukewarm
- 1 egg
- 5 to 5½ cups sifted all purpose flour
- ½ cup melted butter
- ¾ cup grated Parmesan cheese

Soften yeast in water. Combine shortening, sugar, salt and milk in mixing bowl. Blend in egg and softened yeast. Gradually add flour to form a stiff dough, beating well after each addition. Cover.

Let rise until light and doubled in size, about 1½ hours. Roll out one-third of dough on floured surface to 15x7-inch rectangle. Brush with melted butter; sprinkle with Parmesan. Cut lengthwise into two 15x3½-inch strips. Roll up, starting with 15-inch side. Cut into 12 slices. Place 3 slices, cut-side down, in well-greased muffin cups. Repeat with remaining dough. Cover. Let rise in warm place until doubled in size, about 30 minutes. Bake at 400° for 12 to 15 minutes until golden brown. Remove from oven; place teaspoon of Topping on each. Return to oven to melt cheese, 1 to 2 minutes. Makes 24 rolls.

Cheese Topping: Combine 1 cup shredded Cheddar, 2 tablespoons melted butter, ½ teaspoon onion salt and ¼ teaspoon cayenne pepper.

SPICY RYE BREAD

- 2 pkgs. active dry yeast (or 2 cakes compressed yeast)
- ¾ cup warm water for dry yeast, lukewarm for compressed
- 2 teaspoons salt
- ½ teaspoon cloves
- ½ teaspoon allspice
- 1 teaspoon caraway seed
- 2 tablespoons brown sugar, packed in cup
- 3 tablespoons molasses
- 1 cup hot water
- 2 tablespoons soft shortening
- 2½ cups sifted rye flour
- 3 to 3½ cups sifted all purpose flour

Dissolve yeast in the water. Let stand. Measure salt, spices, sugar, molasses and shortening into a large bowl with the hot water. Blend well. Add rye flour with about one cup white flour and the yeast mixture. Beat until smooth, about 100 strokes. Add flour gradually, first with the spoon, then the hand. Squeeze dough through fingers to blend ingredients. Dough should clean sides and bottom of bowl.

Turn dough onto lightly floured board. Knead about 75 strokes or until dough is smooth and bounces under the hand. Place dough in greased bowl, smooth side down, turning once. Cover. Let rise in warm place 45 to 60 minutes, or until doubled.

Punch down dough. Turn over. Let rise 10 minutes longer. Divide dough into two parts. Round each half into a smooth ball and place on opposite corners of a greased baking sheet. Cover with a "tent" of aluminum foil and let rise in warm place. Loaves will be doubled in about 45 minutes. Preheat oven to 375°.

Just before baking, slash tops of loaves 2 or 3 times with a sharp knife, making cuts ¼ to ½-inch deep. Bake 35 to 45 minutes or until well browned. Remove to rack to cool. Brush with water for slightly glazed crust. Makes 2 loaves.



Spicy Rye Bread is touched with cloves, allspice, caraway. Two big loaves bake on your cookie sheet.



You won't know till you taste, how good Molasses Oatmeal Bread can be! (Try it toasted, too.)

MOLASSES OATMEAL BREAD

- 1 pkg. active dry yeast (or 1 cake compressed yeast)
- 1 cup warm water (110°-115°) for dry yeast, lukewarm for compressed
- ½ cup quick oatmeal
- ¼ cup molasses
- 1¼ teaspoon salt
- 3¼ to 3½ cups sifted all purpose flour
- 1 tablespoon soft shortening

Add yeast to the water in a large bowl; let stand a few minutes, then stir. Add the oatmeal, molasses, salt and half the sifted flour. Beat until well blended, about 100 strokes. Stir in the shortening. Then add more flour, a little at a time, until the sides and bottom of the bowl are cleaned.

Turn dough onto a lightly floured board. Grease fingers—the dough may be slightly sticky. Knead 25 to 35 strokes, or until smooth.

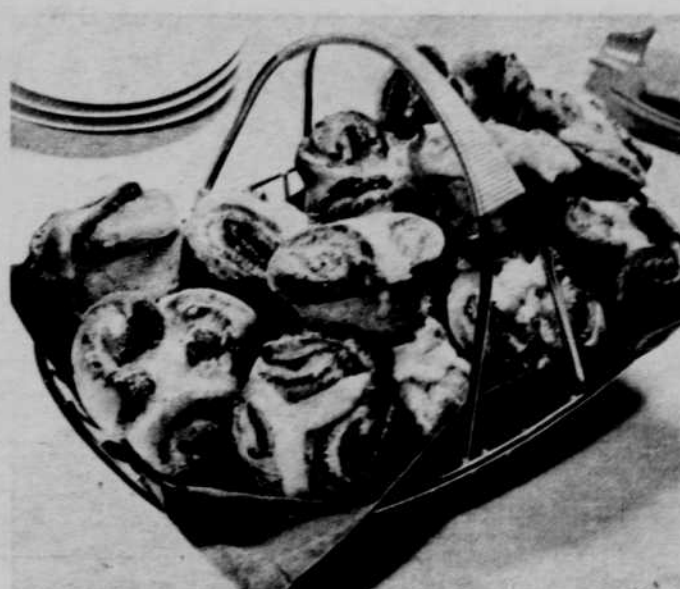
Round up dough and place smooth-side-down in a lightly greased bowl, turning once to grease top of dough. Cover and let rise in warm place, about one hour, or until dent remains when finger is pressed deep into side of dough.

Punch down dough. Turn out onto the board and shape into a loaf. Place in lightly greased bread pan, 4½ x 8½ x 2½-inches. Dough will fill pan about half full. Cover and let rise in warm place, 35 to 45 minutes, or until dough begins to round over top of pan.

Bake 35 to 45 minutes in preheated 400° oven. If bread is quite brown in 20 minutes, cover top of loaf with foil the rest of baking time. Remove loaf from pan; cool on rack. Makes 1 loaf. And save some to toast for breakfast!

Toast Toppings: Apple butter, butter whipped and blended with apple or apricot jelly, orange marmalade, butter whipped with blueberry syrup!

Sandwich Spreads: Compliment dark slices of bread with white slices of turkey, any one of these: whipped cream cheese and chives; corned beef and sauerkraut; pork and beans, sliced brown 'n serve sausages broiled until bubbly.



Clover Cheese Rolls. There's a swirl of cheese in each "clover" plus more on top!