

ALMOND COFFEE RING

1/2 cup halved blanched almonds 1 teaspoon cinnamon
1/4 cup butter Your favorite biscuit recipe
1/2 cup brown sugar (packed)

Grease 8 1/2-inch ring mold and arrange a row of almond halves in bottom. Melt butter. Blend brown sugar and cinnamon well, and place on sheet of waxed paper. Shape biscuits, cut into halves and roll into a ball. Dip each in melted butter then roll in cinnamon-sugar mixture. Arrange in ring mold, sprinkling remaining almonds between balls and around edge of mold. Pour any remaining butter over all, and sprinkle on any remaining sugar. Bake in hot oven (400 degrees F.) about 20 to 25 minutes, until nicely browned. Let stand a minute, then invert over serving plate to remove. Serve hot.



*It's
Baking
Time
Again*

With the arrival of autumn a surge of energy makes itself felt in the kitchen — a change that is welcomed after the lazy days of summer when even the cook took things easy. Now in the cool invigorating days of autumn every woman feels the desire to bake again — to bake bread, cookies, cakes, pies and hot dishes.

Then too we have all the colorful fruits of autumn to transform into dishes our families will enjoy — apples, grapes, plums, peaches and pears together with late fall vegetables. Some fruits we'll freeze in order to preserve; others we'll can in quantities, and oh what fun we'll have making jams and jellies! But best of all are the dishes we'll concoct for immediate use such as apple kuchen, peach pie, pineapple upside down cake, cherry turnovers just to mention a few.

When autumn comes we know it's time to bake again!

SAVORY FRENCH BREAD (Basic Dough)

1/2 cup boiling water	1/4 cup warm water
1/4 cup butter	1 egg, beaten
2 tablespoons sugar	3 1/2-4 cups sifted all-purpose flour
1 1/2 teaspoons salt	1/2 teaspoon ground sage
2/3 cup (1 small can) evaporated milk	1/2 teaspoon ground thyme
2 packages dry yeast	

Pour boiling water over butter, sugar and salt in large bowl; stir until butter is melted. Stir in evaporated milk. Cool until lukewarm. Sprinkle yeast into warm water; let stand 5 minutes; stir until dissolved. Add to butter mixture with egg, 3 cups of the flour, sage and thyme. Beat until well blended. Stir in remaining flour until dough just begins to clean sides of bowl. Turn dough out on lightly floured board; knead until smooth and elastic (about 8 to 10 minutes). Form the dough into a ball and place in a large oiled bowl. Brush lightly with oil. Cover and let rise in a warm place until double in bulk (about 1 hour). Divide into 2 equal parts. Roll each piece into an oblong about 8 x 12 inches. Roll up lengthwise as for jelly roll. Pinch seam and ends of dough to seal. Pull and roll gently on board to lengthen and taper ends of roll. Place on baking sheet lightly dusted with cornmeal. With sharp knife, cut diagonal slits across loaf about 1/4-inch deep and 2-inches apart. Cover; let rise until double in bulk. Bake in a hot oven (400°F.) 30 minutes. YIELD: 2 14-inch loaves.

APPLE KUCHEN

1 packet active dry yeast (or 1 cake compressed yeast)	2 to 2 1/4 cups all-purpose flour
1/4 cup warm water	3 cups apples, pared and sliced 1/4 inch thick
2 tablespoons sugar	1 cup sugar
2 tablespoons butter	1 1/2 teaspoons cinnamon
1 teaspoon salt	2 tablespoons soft butter
1/2 cup hot scalded milk	1 egg yolk (or 1 egg)
1 unbeaten egg	1/2 cup light cream

Soften yeast in water. Combine sugar, butter, salt and milk. Cool to lukewarm. Stir in egg and yeast. Gradually add flour, beating well. Cover. Let rise in warm place (85° to 90° F.) until light and doubled in size; 45 to 60 minutes. Spread in well-greased 13 x 9 x 2-inch pan. Prepare apples. Arrange in rows, on top of cake. Combine sugar, cinnamon and soft butter. Reserve 2 tablespoons; sprinkle remainder over apples. Cover. Let rise in warm place until light, about 30 minutes. Bake at 375° for 20 to 25 minutes. Blend egg yolk and cream. Pour over coffee cake. Bake 15 minutes. Sprinkle with remaining sugar mixture. Serve warm. Makes 13 x 9-inch coffee cake.

For Plum Kuchen: Substitute 25 fresh Italian plum halves for apple slices. Arrange, cut-side up, in rows.

CHEESE YEAST BREAD (makes 2 loaves)

2 cups milk	2 teaspoons salt
3 cups shredded American cheese (3/4 lb.)	1 cake compressed yeast
2 tablespoons butter	5 1/2 cups sifted all-purpose flour (about)
4 tablespoons sugar	Melted butter

Scald milk by bringing it to the boiling point. Add 2 cups of the cheese, the sugar, salt and butter. Stir until the cheese melts. Cool to lukewarm. Add crumbled compressed yeast. Let stand 3 minutes. Stir well, then add all but 1/2 cup of the flour and the remaining 1 cup of cheese. Mix thoroughly. Then turn out on board or pastry cloth sprinkled with the remaining 1/2 cup flour. Knead until the dough is smooth and satiny in appearance. This should be about the right amount of flour. Place in large well-buttered bowl, brush top with melted butter. Cover with waxed paper and a damp cloth. Put in warm place to rise until double in bulk. Punch down, cut in half. Round up each half into a smooth ball and let stand, covered with a towel, for 10 minutes to make dough easier to handle. Shape into 2 loaves and place in well-buttered 1-pound loaf bread pans. Cover with waxed paper and again let rise until almost double in bulk. Bake in a moderate oven (375°) for about 45 minutes. To test, tap loaf; tip gently out of pan, tap bottom. It should sound hollow. If not, bake a few minutes more.

Immediately remove from pans. Place on wire cooling racks or across top edges of the pans. Don't place in a draft or the crust may crack.

