



PRIZE 'n PRAISE WINNERS

made "Best of All" with Red Star Yeast

which will be the winner with your family?



Sweetheart Coffee Cake

It's a prize winner in the 9th Grand National Bake-Off! Tempting heart-shaped coffee cake with cinnamon-sugar filling. Novel shaping method means no special pans!

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| 2 packets RED STAR Special Active Dry Yeast (or 2 cakes Red Star Compressed Yeast) | 1/2 cup sugar |
| 1/2 cup water (warm for dry, lukewarm for compressed) | 1/2 cup butter or shortening |
| | 2 tsp. salt |
| | 3/2 cup scalded milk |
| | 2 unbeaten eggs |
| | 4 1/4 to 5 cups Pillsbury's Best All-Purpose Flour |

FILLING: Mix together 1 cup chopped nuts, 1 cup sugar, and 2 tsp. cinnamon.

Soften yeast in water. Combine sugar, butter, salt, and scalded milk in large bowl. Cool to lukewarm.

Stir in eggs and softened yeast. Add flour gradually to form stiff dough.

Knead on floured surface until smooth and satiny—about 5 min. Place in greased bowl, cover. Let rise in warm place until doubled—about 1 1/2 hrs. Prepare Filling.

Divide dough in half. Roll out one part to 15 x 10-in. rectangle. Brush with melted butter. Sprinkle with half the Filling. Roll as for jelly roll, starting with 15-in. side.

Place on greased baking sheet. Fold half the roll on top the other half, sealing ends together. Starting at folded end, cut with scissors down the center of roll to within 1-in. of other end. Turn cut halves flat on side, cut-side-up, to form a heart. Repeat with remaining dough.

Let rise in warm place until light—about 45 min. Bake 25 to 30 min. in mod. oven (350°). Makes 2 coffee cakes.

"Batter-Way" Herb 'n Spice Buns

It's a prize-winner! A "special" treat for your family—a fresh idea for your party luncheon! Easy "Batter-Way" method means you can whip them up even on busiest days!

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| 2 1/2 cups Pillsbury's Best All-Purpose Flour | 2 tsp. soft shortening |
| 2 tsp. sugar | 1 egg, room temp. |
| 1/4 tsp. salt | 1 packet RED STAR Special Active Dry Yeast (or 1 cake Red Star Compressed Yeast) |
| 1/4 tsp. powdered or crumbled leaf sage | 1/4 cup water (warm for dry, lukewarm for compressed) |
| 1 1/2 tsp. caraway seeds | |
| 1/4 tsp. nutmeg | |
| 3/4 cup scalded milk or warm water | |

Measure first 6 ingredients together and blend. Scald milk. Pour into bowl with shortening. Cool to lukewarm and stir in egg. Pour yeast on water. Let stand few min. Stir; add to milk-mixture with half the dry ingredients. Beat until smooth, about 50 strokes. Add the rest of the ingredients, beat again—50 more strokes.

Scrape down batter from sides of bowl. Cover; let rise in warm place about 30 min., or until doubled. Meanwhile grease 12 large or 18 medium-sized muffin cups. Stir down raised batter. Spoon into muffin cups, filling 1/2 full. Let rise again until batter reaches tops of cups, 20 to 30 min. Preheat oven to 400° (mod. hot).

Bake rolls 15 to 20 min., or until golden brown. Cool slightly on rack before serving. Makes 12 to 18 buns.

Crispy Nut Swirls

A prize winner in the 11th Grand National Bake-Off! A perfectly delicious sweet roll the family will love. It's a delight for coffee parties and after-bridge snacks, too. Why not bake a batch, today.

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| 1 packet RED STAR Special Active Dry Yeast (or 1 cake Red Star Compressed Yeast) | 1 1/2 tsp. salt |
| 1/4 cup water (warm for dry, lukewarm for compressed) | 2 1/2 to 3 cups Pillsbury's Best All-Purpose Flour |
| 1/4 cup sugar | 1/2 cup soft shortening |
| | 1 cup creamed small curd cottage cheese |
| | 1 unbeaten egg |

FILLING: 1/2 cup melted butter, 1 cup firmly packed brown sugar, 1 cup ground nuts, 1 tsp. vanilla.

TOPPING: 1/4 cup sifted powdered sugar mixed with 1/4 tsp. cinnamon.

Soften yeast in water. In large bowl measure sugar and salt. Add about 2 cups of flour and shortening. Cut in shortening until particles are fine. Blend in cottage cheese, egg, and yeast. Gradually add more flour to form stiff dough.

Knead dough on well floured surface 3 to 5 min. Cover; let stand while mixing Filling.

Roll out dough on floured surface to 20 x 14-in. rectangle. Spread Filling evenly over dough. Roll up the two 14-in. sides toward each other until they meet in center of rectangle. Cut or "tie off" with strong thread into 1/2-in. slices. (To tie off slice, place thread under roll and pull ends around, crossing as if to tie.) Twist each roll once to resemble an "S". Place on greased cooky sheets.

Let rise in warm place until light and doubled—about 1 to 1 1/2 hrs. Bake 12 to 15 min., or until golden brown, in preheated quick mod. oven (375°). Sprinkle warm rolls with Topping. Makes about 2 dozen rolls.

Homemade Twin Loaves

Another praise-winner—crusty brown twin loaves in a time-saving, interesting shape. This family-sized recipe yields 4 twin loaves. Fragrant "fresh-from-the-oven" eating for the family, and a bonus for your freezer!

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| 2 packets RED STAR Special Active Dry Yeast (or 2 cakes Red Star Compressed Yeast) | 12 to 14 cups Pillsbury's Best All-Purpose Flour |
| 4 1/2 cups water (warm for dry, lukewarm for compressed) | 6 tbsp. sugar |
| | 2 tsp. salt |
| | 4 tsp. 1/4 shortening |

Add the yeast to the water; let stand 3 to 5 min. Stir. Blend in about half the flour with sugar, salt, and soft shortening. Beat until smooth. Add more flour a little at a time, first with spoon, then with hand, until the dough cleans the bowl. Turn onto, lightly floured cloth-covered board and knead until smooth and satiny.

Place in greased bowl, turning once to grease all sides. Cover; let rise in warm place until double—about 1 hr. Punch down; cover and let rise 15 more min.

Turn out onto the board. Divide into 8 parts. Round each into a ball. Place in greased pans, 4 1/2 x 8 1/2 x 2 3/4-in. or 5 x 9 x 3-in. Put two balls in each pan. Cover and let rise in warm place about 45 min., or until almost doubled.

Bake 40 to 50 min., in preheated mod. hot oven (400°), or until well browned on tops and sides. Remove from pans and cool on racks. Brush loaves with shortening for soft crusts. Makes 4 twin loaves.

For 8 loaves: Double the recipe.

RED STAR has the answers for sure, easy yeast baking!



Q. "We love yeast breads, but I have little time for baking. What is the easiest kind of yeast breads I can make?"

A. "Yeast Batter-Way breads. They are mixed quickly, are thin enough to pour into pans and require no kneading. Batter-Way breads are very light and have excellent flavor. They require so little handling that the busiest homemaker can find time to bake them."

Q. "I am just learning to bake bread and would like to know of an easy way to shape loaves?"

A. "Instead of shaping each loaf, divide dough for one loaf in two parts. Then round up each into a ball and put the two balls of dough into bread pan. In this way you will have twin loaves which are interesting and very quickly shaped."

Q. "What causes raised bread dough to sink or fall in the pan after it gets in the oven?"

A. "Dough can rise too much and get too light, so there is no strength left to give the 'oven-spring' or last bit of rising. To prevent over rising: touch sides gently with finger, when loaves look as if they have doubled. If a dent remains, loaves are ready to bake."

