

Baking day!

it's
always
"best
of
all"



County Fair Egg Bread—This big and hearty bread recipe makes two dozen rolls and a bread loaf. If you like, turn the portion set aside for rolls into a show-off braid as shown.



Sweet Surprise Rolls—A prize-winning no-knead recipe. The rolls' texture is slightly more open-grained than a kneaded bread would be—but what a sweet, tender crust!

No one needs to be told about the delights of yeast baking. For the family, an oven of fresh bread is a comforting fragrance nothing else equals. For the baker, a pound of worries can be kneaded into the dough—and cares are forgotten in the sweet satisfaction of a perfect loaf!

What is a perfect loaf? When friends ask for the recipe and the family says "Please make more!" Then you know you've baked a "best of all" bread. Perhaps from one of these recipes?

CHUNK O' CHEESE BREAD

Second Grand Prize Winner in Pillsbury's 9th Grand National Bake-Off by Mrs. Richard W. Ojakangas, Duluth, Minnesota

Adapted by Ann Pillsbury

- 1 1/4 cups water
- 1/2 cup cornmeal
- 2 teaspoons salt
- 1/2 cup molasses
- 2 tablespoons butter
- 1 packet dry yeast
(or 1 cake compressed yeast)
- 1/2 cup warm water
- 4 to 5 cups all-purpose flour
- 1 pound American cheese

Combine 1 1/4 cups water, cornmeal and salt in 2-quart saucepan. Bring to boil, stirring constantly; cook until slightly thickened. Add molasses and butter; cool to lukewarm. Soften yeast in 1/2 cup warm water in mixing bowl. Add the corn meal mixture; blend well.

Add flour gradually to form a stiff dough. Knead on well-floured surface until smooth and satiny, about 5 minutes. Place in greased bowl; cover. Let rise in warm place until light and doubled in size, 1 to 1 1/2 hours.

Cut cheese into 1/4 to 1/2-inch cubes. Line two 8 or 9-inch round pans with 12-inch squares of aluminum foil, edges extending over pan; grease well.

Place dough on surface sprinkled with corn meal. Work cheese into dough, one-fourth at a time, until cubes are evenly distributed. Divide into two parts. Shape into round loaves, covering cheese cubes. Let rise in warm place until light, about 1 hour. Bake at 350° for 45 to 55 minutes. Makes 2 loaves.

COUNTY FAIR EGG BREAD

Senior Winner in Pillsbury's 8th Grand National Bake-Off by Mrs. Philip Carlson, St. Helens, Oregon

Adapted by Ann Pillsbury

Rich with eggs, this big bread recipe makes 24 moist, flavorful rolls—and a three-part loaf of bread, too!

- 2 packets active dry yeast
(or 2 cakes compressed yeast)
- 1/2 cup warm water
- 1/2 cup sugar
- 1/2 cup butter
- 4 teaspoons salt
- 2 cups hot scalded milk
- 1/2 cup cold water
- 4 beaten eggs
- 9 to 10 cups all-purpose flour

Soften yeast in warm water. Combine in large (4-quart) mixing bowl, sugar, butter, salt and milk. Stir until butter is melted. Add cold water. Cool to lukewarm.



Oatmeal Bread is made the easy batter way, flavored with wholesome rolled oats and molasses. So good, a slice needs nothing but butter to make wonderful eating.

Stir in eggs and the softened yeast. Add gradually flour to form a stiff dough. Knead on lightly floured surface until smooth and satiny; 5 to 7 minutes. Place in greased bowl and cover. Let rise in warm place until light and doubled in size, 1 1/2 to 2 hours.

Punch down dough by plunging fist into center, turn upside down in bowl and cover. Let rise 30 minutes.

Divide dough into three parts. Shape two parts into rolls 1 1/2 to 2 inches in diameter (about 24 rolls). Place on greased baking sheets and let rise in warm place until light and doubled in size, about 45 minutes. Shape remaining dough into 3 small loaves; place crosswise in greased 9 x 5 x 3-inch pan. Let rise in warm place until light and doubled in size, about 1 1/2 hours.

Bake in moderate oven (375°) until golden brown. 15 to 20 minutes for rolls, 35 to 40 minutes for loaves. While hot, brush with butter. Makes 2 dozen rolls and one loaf.

SWEET SURPRISE ROLLS

Best of Class Winner in Pillsbury's 12th Grand National Bake-Off by Mrs. John Solomon, Long Beach, California

Adapted by Ann Pillsbury

- 1 packet dry yeast
(or 1 cake compressed yeast)
- 1/4 cup warm water
- 1 1/2 cups sugar
- 3 tablespoons butter
- 1 teaspoon salt
- 3/4 cup hot scalded milk
- 3 unbeaten eggs
- 4 1/2 to 5 cups all-purpose flour
- 1/2 cup soft butter
- 2 tablespoons grated orange rind
- 1/2 cup semi-sweet chocolate morsels

Soften yeast in water. Combine in bowl 1/2 cup sugar, 3 tablespoons butter, salt and milk; cool to



Prune 'n Spice Bread blends a hint of cinnamon, cloves and nutmeg with sweet prunes—makes a versatile loaf that toasts for breakfast, takes creamed cheese for a party.

lukewarm. Stir in eggs and yeast. Add flour to form dough, beating well. Cover. Let rise in warm place until light, 2 to 2 1/2 hours.

Roll out on floured surface to a 20 x 15-inch rectangle. Spread with 1/2 cup butter. Sprinkle with mixture of 1 cup sugar and orange rind, then the chocolate morsels. Cut into two 15 x 10-inch rectangles. Roll up each, starting with 15-inch side. Cut each into 12 to 18 slices. Place outside down in well-greased muffin cups or two 9 x 9-inch pans. Let rise in warm place until light and doubled in size (1 to 1 1/2 hours). Bake at 375° for 12 to 15 minutes. Remove from pans, frost while warm. Makes 2 to 3 dozen.

Butter Frosting:

Blend together 1 1/2 cups sifted powdered sugar, 1 tablespoon butter, 1/4 teaspoon vanilla and 2 to 3 tablespoons cream. Beat until smooth.

BATTERWAY BREADS

Long ago in England, a young lady by the name of Sally Lunn became famous for making a new kind of bread. It was open-grained, light and fluffy and was called Sally Lunn. This was the first batter bread.

Since Sally Lunn's day, many more breads have been made in the same way. They are easier to do than the conventional kneaded breads. There is more liquid to the proportion of flour in a "batterway." Brisk beating takes the place of kneading.

Because these yeast batters are thinner than doughs, they rise faster. One can make a "batterway" recipe in about half the time for kneaded doughs. No shaping is necessary for yeast batters, so a new yeast baker quickly gains confidence. They're almost as easy to mix as a cake!