RECIPES FOR YEAST-RAISED BREADS
This little book gives information on the right way to use yeast—as well as a number of tested recipes for a variety of popular breads.

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STANDARD BRANDS INCORPORATED
New York
While some people take a certain pride in making their own bread—most women now find they can save time, labor and money by buying loaf breads, buns, rolls and coffee cakes from their baker or grocer.

The modern baker pays careful attention to the housewife's needs. He offers an ever-increasing service. You can always rely on him for delicious breads to meet any occasion.

These breads are skillfully baked with an even crust and fine, tender texture. They are as wholesome, and made from as fine quality materials, as if they had been made right in your own kitchen.
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Look to your Baker for Variety
HOW TO USE YEAST

YEAST is the most important ingredient for successful bread baking. It is a perishable food and should be given the same care as milk and butter.

Fleischmann’s Yeast is delivered fresh to your grocer every few days by the nation-wide delivery system of Standard Brands Incorporated. It should be stored in a refrigerator where it will be dry as well as cool. Where ice is not available it may be kept in good condition in a cellar or other cool place.

An excess of heat kills yeast. Therefore, in adding liquid always see that it is not more than lukewarm, preferably around 80° F. In very cool weather the flour should be warmed.

Three important vitamins—Vitamins B, D and G in Fleischmann’s Yeast are not appreciably lost in baking. The rich amounts of these vitamins in Fleischmann’s Yeast are transferred to the bread, giving it extra food values.

* * * * * *

Remember the name—Fleischmann’s Yeast. Fleischmann has been the standard of yeast excellence for more than seventy years.
WHITE BREAD

2 cakes Fleischmann's Yeast
3 tablespoons sugar
4 cups (1 qt.) lukewarm milk or part milk and part water

12 cups (3 qts.) sifted flour
2 tablespoons melted fat
2 tablespoons salt

Dissolve yeast and sugar in lukewarm liquid; add fat and half the flour. Beat until smooth; then add salt and remaining flour, or enough to make easily handled dough. Knead dough quickly and lightly until it is smooth and elastic and the surface blisters; it should not stick to the fingers or board.

After kneading, place dough in greased bowl and set in warm place, free from draft. Brush top of dough with melted shortening and cover bowl to prevent the forming of a crust which would cause a streak in the bread. Let rise until double in bulk, about 1½ hours. Shape dough into loaves to half fill greased bread pans, handling as little as possible and using no flour. Cover and let rise again in warm place, free from draft, until double in bulk, or about 1 hour.

Bake in a hot oven at 425° F. for 15 minutes, then reduce heat to moderate, or 375° F. and finish baking about 30 to 45 minutes longer. When done, bread shrinks from the sides of the pan and can be easily removed. When baked, remove from the pans and let stand away from all drafts until cool. Do not cover bread with a cloth while hot. Makes 3 large loaves.

WHITE BREAD—Sponge Method

1 cake Fleischmann's Yeast
2 tablespoons sugar
6 cups (1½ qts.) lukewarm milk or part milk and part water

18 cups (4½ qts.) sifted flour
2 tablespoons melted fat
1 tablespoon salt

Dissolve yeast and sugar in 1 quart of lukewarm liquid; add 1½ quarts of the flour, or sufficient to make a sponge. Beat well. Cover and let rise in a warm place for 1½ hours. When well risen add remaining lukewarm liquid, fat, salt and remainder of flour, or enough to make easily handled dough. Knead thoroughly; place in greased bowl. Cover and let rise from 1½ to 2 hours. When light, mould into loaves and place in well-greased baking pans; cover and let rise again for 1 hour. When light, bake 45 to 60 minutes according to directions under White Bread. Makes 4 large loaves.

YOUR BAKER'S BREADS ARE ALWAYS FRESH
AMERICAN RYE BREAD

1 cake Fleischmann's Yeast 5 cups rye flour
2 cups lukewarm water 1 1/2 cups sifted white flour
1 cup milk, scalded and 1 tablespoon melted fat
cooled 1 tablespoon salt

Dissolve yeast in lukewarm water, add lukewarm milk and 2 1/2 cups rye flour, or enough to make a sponge. Beat well. Cover and set aside in warm place, to rise, about 2 hours. When light, add white flour, fat, salt and rest of rye flour, or enough to make a soft dough. Knead five minutes. Place in greased bowl, cover and let rise until double in bulk, about 2 hours. Shape into long loaves. Place in shallow pans, cover and let rise again until light, about 1 hour. Brush with white of egg, diluted with water, to glaze. With sharp knife cut lightly three strokes diagonally across top. Bake 45 to 60 minutes according to directions under White Bread.

One tablespoon caraway seed may be used if desired. Makes 2 loaves.

NOTE: By adding one-half cup of sour dough, left from previous dough, an acid flavor is obtained, which is considered by many a great improvement. This should be added to the sponge.

GRAHAM OR WHOLE WHEAT BREAD

1 cake Fleischmann's Yeast 2 tablespoons melted fat
4 tablespoons light brown 2 teaspoons salt
sugar or molasses 4 cups Graham or whole
1 cup lukewarm water wheat flour
1 cup milk, scalded and 1 cup sifted white flour
cooled

Dissolve yeast and sugar or molasses in lukewarm water. Add lukewarm milk, fat, salt, then flour gradually, or enough to make a dough that can be handled. Knead thoroughly, keeping dough soft. Cover and set in warm place to rise for about 2 hours. When double in bulk, mould into loaves and place in well-greased pans; cover and let rise again, about 1 hour or until light. Bake in moderate oven at 400° F. about 1 hour. Makes 2 loaves.

YOUR BAKER MAKES ALL THESE BREADS
RAISIN BREAD

1 cake Fleischmann's Yeast
1 tablespoon sugar
1 cup lukewarm water
1 cup milk, scalded and cooled
6 cups sifted flour
4 tablespoons fat
¾ cup sugar
1 cup raisins, floured
1 teaspoon salt

Dissolve yeast and 1 tablespoon sugar in lukewarm water; add lukewarm milk and 2 cups flour. Cream fat and sugar together; add to yeast mixture, and beat until smooth. Cover and let rise in a warm place until light, about 1½ hours.

When well risen, add raisins, salt and remaining flour, or enough to make a soft dough. Knead lightly. Place in well-greased bowl, cover and let rise again until double in bulk, about 1½ hours. Mould into loaves, place in well-greased pans to half fill; cover and let rise again until light, about 1 hour. Brush with egg beaten with 2 tablespoons cold water; bake about 45 minutes according to directions under White Bread. Makes 2 loaves.

ORANGE BREAD

2 cakes Fleischmann’s Yeast
1 tablespoon sugar
2 cups lukewarm water
7 cups sifted flour
¼ cup butter
¼ cup sugar
1 egg yolk
Grated rind 2 oranges
¼ cup orange juice
½ teaspoon salt

Dissolve yeast and 1 tablespoon sugar in lukewarm water. Add 1½ cups flour. Beat well, cover and let rise in warm place until double in bulk. Cream butter, add sugar and egg yolk; add to yeast mixture. Add remaining ingredients and flour. Mix well, then knead lightly. Shape into loaves and place in greased loaf pans; let rise until double in bulk. Bake in moderate oven at 400° F. about 45 minutes. Makes 3 loaves.

LET YOUR BAKER SAVE YOU TIME
PARKER HOUSE ROLLS

1 cake Fleischmann's Yeast
5 tablespoons sugar
1 pint milk, scalded and cooled

6 cups sifted flour
4 tablespoons melted fat
1 tablespoon salt

Dissolve yeast and sugar in lukewarm milk. Add 3 cups flour and beat until perfectly smooth. Add fat, salt and remaining flour, or enough to make easily handled dough. Knead well. Place in greased bowl. Cover and let rise in a warm place for about 1½ hours, or until double in bulk.

Roll out ¼ inch thick. Brush over lightly with melted butter, cut with two-inch biscuit cutter, crease through center heavily with dull edge of knife, and fold over in pocket-book shape.

Place in well-greased, shallow pans 1 inch apart. Cover and let rise until light—about 1 hour. Bake in hot oven at 400° F. 12 to 15 minutes.

Makes 5 dozen small, or 2½ dozen large rolls.

REFRIGERATOR ROLLS

Follow directions for Parker House Rolls. When double in bulk stir down; cover well and place in refrigerator until needed. To use, cut off as much dough as desired, roll out on lightly floured board, shape into rolls and place in greased pans. Let rise in warm place until double in bulk. Bake in hot oven at 400° F. about 12 minutes. This dough may be kept 4 or 5 days and baked as desired.

CLOVER LEAF ROLLS

Use dough for Parker House Rolls. Shape very small portions of the dough into small round balls. Brush the sides with melted butter and place three balls in each well-greased muffin pan. Cover and let rise until light, about 1 hour. Bake in hot oven at 425° F. about 12 minutes.
POPPY SEED STICKS

Use dough for Parker House Rolls. Roll out to \( \frac{3}{4} \) inch thick; brush lightly with melted butter and cut into pieces 4 inches square. Roll up each square diagonally starting at one corner. Place on greased baking pan about 1 inch apart. Cover and let rise until light, about 1 hour. Brush tops with egg yolk beaten with 2 tablespoons cold water, and sprinkle thickly with poppy seeds. Bake in hot oven at 425° F. about 12 minutes.

DINNER ROLLS

1 cake Fleischmann’s Yeast
2 tablespoons sugar
1 cup milk, scalded and cooled
3 cups sifted flour
1 egg white
2 tablespoons melted fat
1 teaspoon salt

Dissolve yeast and sugar in lukewarm milk. Add 1 1/2 cups of flour and beat until smooth. Add stiffly beaten egg white, fat, salt and remainder of the flour, or enough to make a moderately firm dough. Knead lightly, using as little flour on the board as possible. Place in a well-greased bowl. Cover and let rise in a warm place until double in bulk, about 2 hours. Shape into small rolls.

Place in well-greased pans, set in warm place and let rise \( \frac{1}{2} \) hour, or until light. Brush with white of egg, beaten slightly with 1 tablespoon cold water. Bake in a hot oven at 450° F. about 10 minutes. Makes 24.

FILLED BUNS

3 cakes Fleischmann’s Yeast
1 cup lukewarm water
3/4 cup shortening
3/4 cup sugar
2 eggs
1 teaspoon salt
1/2 teaspoon nutmeg
Few drops lemon extract
1 cup milk, scalded and cooled
8 cups sifted flour

Dissolve yeast in lukewarm water. Cream shortening and sugar; add well beaten eggs, salt, nutmeg, flavoring and lukewarm milk. Add to yeast. Add 3 cups flour and beat well. Add remainder of flour; turn out on floured board and knead lightly until smooth and

YOUR BAKER MAKES TEMPTING FANCY BREADS
elastic. Place in greased bowl. Cover and set in warm place until light, about 2 hours.

Turn out on floured board and mould into round rolls. Dip in granulated sugar and set on well-greased baking pan ½ inch apart. Cover and let rise until double in bulk. Make an indentation in center of roll, fill with jelly or jam. Let rise until light and bake in moderate oven at 400° F. about 20 minutes. Makes 3 dozen.

RAISED MUFFINS

1 cake Fleischmann's Yeast
2 tablespoons sugar
½ cup lukewarm water
1 cup milk, scalded and cooled
2 tablespoons melted fat
2 eggs, well beaten
1 teaspoon salt
2½ cups sifted flour

Dissolve yeast and sugar in lukewarm water. Add milk, fat, eggs, salt and flour to make a moderately stiff batter; beat until smooth. Cover and let rise about 1 hour. Fill well-greased muffin tins half full. Cover and let rise again about ½ hour. Bake in moderate oven 375° F. about 30 minutes. Makes 12.

ENGLISH MUFFINS

1 cake Fleischmann's Yeast
2 tablespoons sugar
1 cup lukewarm water
1 cup milk, scalded and cooled
4 tablespoons melted fat
6 cups sifted flour
1 teaspoon salt

Dissolve yeast and sugar in lukewarm water. Add milk, fat and 3 cups flour; beat until smooth. Add salt and remaining flour to make a soft dough. Knead until smooth and elastic. Place in well-greased bowl. Cover and let rise until double in bulk, about 2 hours. Form with hands into 12 large round biscuits. Cover and let rise again about ½ hour. Roll each biscuit to about ¼ inch thick, keeping round in shape.

Bake 10 minutes on a hot ungreased griddle, browning on both sides. As they brown reduce heat and bake more slowly. Serve warm with butter and marmalade or honey. May also be split and toasted. Makes 12.

YOUR BAKER MAKES GOOD BUNS
GRAHAM NUT MUFFINS

1 cake Fleischmann’s Yeast  4 tablespoons melted fat
4 tablespoons molasses or  1 egg, well beaten
brown sugar 1 ½ cups Graham flour
2 cups milk, scalded and 1¾ cups sifted white flour
cooled 2 teaspoons salt
½ cup chopped nuts

Dissolve yeast and sugar or molasses in lukewarm milk. Add fat, egg, Graham and white flour gradually using enough flour to make a thick batter. Add salt and nuts beating in well. Beat until perfectly smooth. Cover and let rise until light, about 1½ hours. Fill well-greased muffin pans about ⅔ full. Cover and let rise to fill the pans, about ½ hour. Bake in moderate oven 400° F. about 20 minutes. Makes 14.

BUCKWHEAT CAKES

1 cake Fleischmann’s Yeast  1 cup milk, scalded and
2 tablespoons light brown  cooled 1 ½ teaspoons salt
sugar or molasses 2 cups buckwheat flour
2 cups lukewarm water 1 cup sifted white flour

Dissolve yeast and sugar or molasses in lukewarm water. Add milk, salt, buckwheat flour and white flour gradually, beating until smooth. Cover and let rise about 1 hour or until light. Stir well and bake as for griddle cakes on hot greased griddle. Makes 24.

For overnight method, use ¼ cake Fleischmann’s Yeast and additional ½ teaspoon salt. Cover and let stand overnight in a cool place.

WHEAT GRIDDLE CAKES

1 cake Fleischmann’s Yeast  1 cup milk, scalded and
2 tablespoons light brown  cooled 2 eggs, well beaten
sugar 1 teaspoon salt
1 cup lukewarm water 2 cups sifted flour
2 tablespoons melted fat

Dissolve yeast and sugar in lukewarm water. Add milk, fat, eggs, salt and flour. Beat thoroughly to make smooth batter. Cover and let rise about 1 hour. When light stir well and bake on hot greased griddle.

For overnight method, use ¼ cake Fleischmann’s Yeast and an additional ½ teaspoon salt. Cover and keep in cool place. Makes 18.

LOOK TO YOUR BAKER FOR VARIETY
DOUGHNUTS

1 cake Fleischmann's Yeast  3 tablespoons butter
1 tablespoon sugar  ½ cup sugar
1¾ cups milk, scalded and 1 egg, well beaten
cooled  1 teaspoon nutmeg
4½ cups sifted flour  ¼ teaspoon salt

Dissolve yeast and 1 tablespoon sugar in lukewarm milk. Add 1½ cups flour and beat well. Cover and let rise about 1 hour, until bubbles burst on top. Cream butter and sugar. Add egg and nutmeg. Add to yeast mixture. Add salt and remaining flour to make moderately soft dough. Knead lightly, then place in well-greased bowl. Cover and let rise about 1½ hours.

When light, turn out on floured board and roll ½ inch thick. Cut with small doughnut cutter. Place on floured board; cover and let rise about 1 hour. Fry in deep fat hot enough to brown 1-inch cube of bread in 60 seconds, or 375° F. Fry on both sides, turning only once. Drain, cool and roll in powdered sugar.

Makes 3 dozen.

COFFEE CAKE

1 ¼ cakes Fleischmann's Yeast  3 ¼ cups sifted flour
1 tablespoon sugar  ¼ cup butter
1 cup milk, scalded and ½ cup sugar
cooled  2 eggs
¼ teaspoon salt

Dissolve yeast and 1 tablespoon sugar in lukewarm milk; add 1 ½ cups flour. Beat until smooth. Cover and let rise in warm place until light, about ¾ hour. Cream butter, add sugar; add to yeast mixture. Add well beaten eggs, remaining flour and salt. Knead lightly. Place in well-greased bowl. Cover and let rise about 2 hours. Roll ½ inch thick and place in well-greased shallow pan. Let rise again until light, about 1½ hours. Prick top with fork; brush with melted butter and sprinkle with Topping. Let rise about ½ hour. Bake in moderate oven at 400° F. about 20 minutes. Makes 1 large cake.

TOPPING

¼ cup butter  1 ¾ cups dry cake or bread
¼ cup sugar crumbs, ground
½ cup flour  1 teaspoon cinnamon

Cream butter; add sugar gradually, mixing well. Add remaining ingredients and stir until well mixed, dry and crumbly.

LET YOUR BAKER BAKE FOR YOU

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and we will advise you as to a grocer in your city handling them.
A Message For You!

Your name has been given us as one who bakes at home. As a home baker, you want to supply your family with the very best loaf of bread that can be made. That is exactly our purpose in making Yeast—to furnish the very best Yeast that can be made. And this purpose we have been successfully carrying out for four generations.

- Yeast should be uniform in its action.
  Fleischmann's Fresh Yeast is remarkably uniform.

- Yeast should be rapid in action.
  You will like the dependable fast action that Fleischmann's Fresh Yeast always gives you.

- Yeast should contribute in itself additional food value to the finished loaf.
  No other fresh Yeast is so rich in vitamins which are essential to a well-balanced diet as Fleischmann's Fresh Yeast.

Important — Our Consumer Service Department will be glad to advise you on any baking problems you may have. Write to:

Consumer Service
Standard Brands Incorporated
595 Madison Avenue New York, N. Y.