Occident PHOTO-METHOD RECIPES

for bread, rolls and fancy breads
There's a reason for Occident's dependable performance each baking day . . . a reason why, for more than three generations, mothers have recommended Occident Flour to their daughters for fine family baking.

You see, fine wheat makes fine flour! And the millers of Occident Flour consistently select only the finest wheat. It is this careful selection of choice wheat plus expert milling that makes Occident so dependable.

The flour that goes into each sack of Occident is carefully checked and tested so that each sack performs exactly like the next. That's why women who take pride in turning out fine family baking, day after day, depend on Occident Flour.

One flour for all your baking!

Occident Flour is milled especially to give you excellent results in everything you bake. Breads, cakes, cookies, pastry . . . all turn out perfect every time when you use Occident Flour!
How to use the Occident® PHOTO-METHOD

If your family likes homemade bread, fragrant rolls or extra-good fancy breads—and what family doesn’t!—then I know you’ll like this Photo-Method book.

In it you will find recipes and variations for bread, dinner rolls and fancy breads. Dozens of step-by-step photographs will show you “how to do” everything. You’ll see, for instance, how to knead dough, shape loaves, how to make many interesting varieties of rolls.

Whether you are an expert or a beginner, I feel sure that the Photo-Method Book and Occident Flour will make bread-making a rich and rewarding experience. Remember, Occident Flour—the one flour you can count on for plump, tender, fragrant, golden-brown yeast goods, everytime!

Virginia Roberts
Occident Consumer Service

BAKE 'n' FREEZE Breads and Rolls

When you bake, have the fun of baking plenty. Serve some warm and fragrant; freeze some for feasting later on! Yeast breads and rolls freeze wonderfully—they come out just as fresh, tender and moist as the day you baked them. Here’s how:

Remove from pans; let cool. Wrap in polyethylene or—if you plan to serve bread or rolls warm—in freezer foil or cellophane. Thaw frozen bread and rolls at room temperature for 1-2 hours ... or in a 300° oven 10-15 minutes. Leave bread and rolls in their freezer wrappings while thawing to prevent dryness.

For Truly Delicious Toast . . . Wrap cooled and sliced bread in serving-sized quantities and freeze. To serve, simply pop frozen slices in your toaster to thaw and brown.
IT'S FASTER WHEN YOU ASSEMBLE INGREDIENTS BEFOREHAND

OCCIDENT FLOUR is a quality flour, wonderful for bread and rolls. To MEASURE FLOUR ACCURATELY, sift once into a large bowl... then dip scoop or spoon into sifted flour to fill measuring cup. Level top of each cup with spatula.

YEAST develops a gas which causes the dough to rise and makes bread light. To USE ACTIVE DRY GRANULAR YEAST: Soften in warm water (110°-115°). Water will feel warm to the wrist. To USE COMPRESSED YEAST: Soften in lukewarm water (90°-95°). Water will feel neither warm nor cool to the wrist.

SUGAR is necessary to feed the yeast. It adds flavor and gives a golden crust.

SALT adds flavor and helps to control the action of the yeast.

SHORTENING makes the bread tender and gives a more easily handled dough. Lard, butter, vegetable shortening or margarine may be used.

LIQUID... Milk, fresh, evaporated or dry, gives velvety grain, creamy white crumb, golden brown crust and very good keeping qualities. (See below.) Water accents wheaty flavor and crisp crust.

HOW TO USE DRY OR EVAPORATED MILK

DRY MILK: Use in dry form, add along with flour; or reconstitute (according to package directions), then scald and use as fresh milk.

EVAPORATED MILK: Dilute according to directions on can and substitute for milk in recipe. Evaporated milk need not be scalded.

HOW TO SCALD MILK: Heat until a “skin” forms over the top. Keep below boiling point. Remove from heat and cool.
IT’S EASIER WHEN YOU ASSEMBLE
UTENSILS BEFOREHAND

2 MIXING BOWLS
1 SMALL BOWL
STANDARD MEASURING CUPS
STANDARD MEASURING SPOONS
LARGE WOODEN MIXING SPOON
FLOUR SIFTER
SCOOP
SPATULA
RUBBER SCRAPER
SAUCEPAN FOR SCALDING MILK
CUTTING KNIFE
BREAD BOARD OR PASTRY CANVAS
ROLLING PIN and STOCKINETTE COVER
TOWELS or PIECE OF PLASTIC
  for covering bread dough
BREAD PANS
  size 8½”x4½”x2½”, or 9½”x5¼”x2¾” and
SPECIAL PANS AS CALLED FOR IN SOME RECIPES
SPRING BEATER
  (for “Miracle Method” Bread)
ROTARY BEATER or ELECTRIC MIXER
  (for “Miracle Method” Bread and “Speedie” Rolls)
OTHER USEFUL EQUIPMENT:
  clock or timer ... dough, dairy or candy thermometer ...
  pastry brush ... ruler
The bread recipe given below makes 4 loaves of bread. For 2 loaves or for 6 loaves, use the ingredient measurements listed below. The directions will be the same.

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>FOR 2 LOAVES</th>
<th>FOR 6 LOAVES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sifted OCCIDENT All-Purpose Flour</td>
<td>6 1/2 cups</td>
<td>18 cups</td>
</tr>
<tr>
<td>Warm water (110°-115°)*</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Active dry yeast*</td>
<td>1 package</td>
<td>2 packages</td>
</tr>
<tr>
<td>Scalded milk</td>
<td>1 cup</td>
<td>3 cups</td>
</tr>
<tr>
<td>Sugar</td>
<td>3 tablespoons</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tablespoon</td>
<td>3 tablespoons</td>
</tr>
<tr>
<td>Water</td>
<td>1 cup</td>
<td>2 3/4 cups</td>
</tr>
<tr>
<td>Shortening</td>
<td>2 tablespoons</td>
<td>1/2 cup</td>
</tr>
</tbody>
</table>

*for compressed yeast use lukewarm water (90°-95°)

4 LOAVES OF BREAD
(Standard Method)

1 MIX THE INGREDIENTS

In Preparation: Sift and measure 12 cups OCCIDENT All-Purpose Flour

SOFTEN...2 packages active dry yeast in 1/2 cup warm water (110°-115°). Let stand 5 minutes.

COMBINE...2 cups scalded milk 2 tablespoons salt 1/8 cup sugar

ADD...1 3/4 cups water

COOL......to lukewarm.

ADD......softened yeast

BLEND IN 1/2 of the sifted flour, 1/4 cup melted shortening. Beat well.

ADD......the remaining flour gradually to make a moderately stiff dough.
2 KNEAD

1. Turn dough onto lightly floured board, shape into round ball. Cover with bowl. Let rest 10 minutes.

2. Knead 10 minutes. To knead: Fold dough over toward you, push away with heel of hand; give dough a quarter turn and repeat process. Use as little flour as possible.

3 PUT THE DOUGH TO RISE

1. Place dough into lightly greased bowl. Roll it around and turn greased side up. (Too much grease will leave streaks in the bread.)

2. Cover bowl with piece of plastic or slightly damp cloth to prevent crusting. Set in warm place (80°-85°), away from drafts.

4 FIRST RISING PERIOD

Allow dough to rise until double in bulk, about 1½ hours. If in doubt, let dough rise a little longer. When finger is pressed lightly into dough, the imprint remains.

5 SECOND RISING PERIOD

Punch down dough by lifting edges across bowl. Repeat around bowl until dough is reduced to original size. Turn dough over with smooth side up. Cover, let rise again for 40-45 minutes.
6 SHAPE LOAVES

1. Turn dough onto lightly floured board. Divide into 4 parts; shape each into a ball. Cover. Let rest 10 minutes.

2. Roll each ball into a rectangle; turn dough over twice during rolling. Place long edge in front of you.

3. Fold \( \frac{1}{3} \) of dough towards you; seal. Flatten dough to press out large gas bubbles. Take hold of both ends; lengthen by slapping gently against board.

4. Fold each end over to the center so that the ends overlap . . . then seal with heel of hand.

5. Roll dough toward you, jelly-roll fashion, sealing edge with heel of hand. Seal ends with side of hand.

6. Place “seam” side down in greased pan. Grease top lightly.

TIP: You will have a more attractive loaf by placing it against one side of pan.
7 RISING PERIOD FOR LOAVES

1. Cover loaves and let rise until fully doubled in bulk, about 1 hour. Keep in warm place (80°-85°). Avoid drafts and uneven temperatures.

2. Bread is ready for oven when dough fills the corners and reaches top of pan. Top is rounded and dent remains when loaf is touched lightly with finger.

8 BAKE AND COOL

1. Bake the bread 40-45 minutes at 400°. Do not place pans too near each other. Heat should circulate freely.

3. Remove loaves from pans immediately and place on racks. Do not cool in a draft as this cracks the crust.

4. For a soft crust, brush top of warm bread with softened butter. Cover with a towel until cool.
Try This
Old-Country Favorite

SWEDISH RYE BREAD

Yield: 2 loaves

**COMBINE**

- 1/2 cup molasses
- 1 tablespoon salt
- 3 tablespoons shortening
- 1 1/2 cups hot water

**ADD**

2 1/2 cups sifted Occident Rye Flour. Mix well; allow to cool to lukewarm.

**SOFTEN**

1 package active dry yeast in 1/4 cup warm water (110°-115°). Let stand 5 minutes. Add to cooled rye flour mixture.

**WORK IN**

3 1/2 to 4 cups sifted Occident All-Purpose Flour.

**TURN OUT**

Dough onto lightly floured board, shape into round ball. Cover with bowl. Let rest 10 minutes.

**KNEAD**

For 10 minutes (see page 7).

**PLACE**

In lightly greased bowl, turning around to grease surface.

**COVER**

And let rise in warm place 1 1/2 hours, or until double in bulk.

**DIVIDE**

Into 2 equal parts. Cover and let rest 10 minutes. Shape into round loaves and place in greased pie pans or round cake pans. Cover and let rise in warm place 1 1/2 hours.

**BAKE**

At 375° for 25-35 minutes. Remove from pans, brush with softened butter.

**FOR SWEDISH LIMPA:** Add 2 teaspoons caraway seeds and 1 tablespoon grated orange peel.
Here it is!

**ONE-BOWL Occident® Miracle Method**
The fast, easy way to make breads with ALL of the old-fashioned GOODNESS—none of the old-fashioned work!

**THESE THREE "Miracle Method" SECRETS**

1. **MIRACLE RISER**
   - take the work and wait out of breadmaking...
   - Yeast, water—a little flour, sugar and salt—and presto! A foamy mixture that's packed with bread-making action. No long waits for slow risings. In the Miracle Riser, yeast "works" in just 15 minutes, developing the flavor of real old-fashioned bread!

2. **ROLL 'N' FOLD**
   - Replaces Kneading!
   - Your rolling pin does all the work three times as fast... gives bread fine grain, even texture. Just as the name implies, you simply roll dough out, fold it over... then roll and fold again. Quick—easier than kneading!

3. **JUST ONE RISING**
   - And that's in the pan!
   - "Miracle Method" cuts the number of risings to just one—in the pan before your oven takes over. Long waiting periods are out. There's no punching down!
Special Tips for "Miracle Method"

**IMPORTANT:** Keep both “Miracle Riser” and dough warm at all times. During cold weather let the “Miracle Riser” and the dough rise in an unheated oven with a pan of very hot water, or keep it in any well-protected place about 90°.

**NOTE:** To make 4 loaves of bread by the “Miracle Method”, use 3 packages of active dry yeast and double all other ingredients.

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**In Preparation:** Sift and measure 6 1/2 cups Occident All-Purpose Flour.

1 **"Miracle Riser"**

**SOFTEN**

2 packages active dry yeast

in large warm mixing bowl in

1 cup warm water (110°-115°). Let stand 5 minutes.

**ADD**

2 tablespoons sugar

1 teaspoon salt

1/2 cup of the sifted flour

**MIX**

with spring beater or rotary beater until smooth.

**COVER**

“Miracle Riser” and let stand in warm place (90°) for 12-15 minutes. Mixture will hump up and become foamy.
2 MIX THE DOUGH

ADD... 1 1/4 cups lukewarm water (90°)
  1/4 cup dry milk*
  2 tablespoons sugar
  2 teaspoons salt
  2 cups of the sifted flour
  2 tablespoons shortening

*IF USING FRESH MILK: Omit water and dry milk called for above. Instead, scald, then measure 1 1/4 cups fresh milk. Cool to lukewarm (90°) and add.

BEAT..... for 2 minutes with electric mixer or rotary beater.

WORK IN remaining flour, about 4 cups, until dough is moderately stiff.

TURN OUT dough onto floured board, shape into round ball. Cover with bowl. Let rest 10 minutes.
3 ROLL 'N' FOLD

(If you are using 4-loaf recipe, divide dough in half for easier rolling.)

ROLL . . . dough to ½" thickness.
FOLD . . . dough over. Roll and fold a total of 5 times.
DIVIDE . . . dough with knife, form into 2 balls.
COVER . . . and let rest 10 minutes.

HOW TO SHAPE LOAVES...

1. On lightly floured board, roll each ball into rectangle; turn dough over twice during rolling. Place long edge in front of you.

2. Fold ⅔ of dough toward you; seal. Flatten to remove large gas bubbles. Take hold of both ends; lengthen by slapping gently against board.

3. Fold each end over to the center so that ends overlap . . . then seal with heel of hand.

4. Roll dough toward you, jelly-roll fashion. Seal edge with heel of hand; seal ends with side of hand. Place “seam” side down in greased pan, against one side of pan. Grease top lightly.
JUST ONE RISING

4 BAKE

COVER shaped loaves and let rise in a warm place (90°) for 40-45 minutes, or until double in size.

BAKE at 375° for 35-40 minutes or until loaves sound hollow when tapped.

REMOVE loaves from pans immediately and place on racks to cool. For a shiny crust, brush with softened butter while loaves are still hot. Cover and keep from drafts.

TIP: For extra shiny crust brush loaves with egg wash (1 slightly beaten egg and 2 tablespoons water) 5 minutes before removing loaves from oven.

TRY "Miracle Method" Bread Variations

"Miracle Method" CHEESE BREAD

Yield: 2 loaves

Follow Basic "Miracle Method" recipe on Pages 12-15.

IN STEP 2

ADD . . . . . . . 2 cups grated sharp cheese with the remaining flour.
**“Miracle Method” OATMEAL BREAD**

Yield: 2 loaves

In Preparation: Sift and measure 7 cups OCCIDENT All-Purpose Flour.

1. **SOFTEN**... 2 packages active dry yeast in mixing bowl in 1 cup warm water (110°-115°). Let stand 5 minutes.
   
   **ADD**... 2 tablespoons brown sugar
   1 teaspoon salt
   ½ cup of the sifted flour

   **MIX**... with spring beater or rotary beater until smooth.

   **COVER**... and let stand in warm place 12-15 minutes.

2. **ADD**... 1¼ cups lukewarm water (90°); ¼ cup dry milk; ¼ cup molasses; 3 teaspoons salt; 1 egg; 2 tablespoons shortening; 2 cups of the sifted flour.

   **BEAT**... 2 minutes with electric mixer or rotary beater.

   **ADD**... 1 cup quick-cooking rolled oats with remaining flour.

   **TURN OUT**... dough onto floured board, shape into round ball. Cover with bowl. Let rest 10 minutes.

3. **FOLLOW**... basic directions page 14 for Roll ’N’ Fold and shaping of loaves.

4. **COVER**... loaves, let rise in warm place 45-55 minutes.

   **BAKE**... at 375° for 35-40 minutes.

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**“Miracle Method” WHOLEWHEAT BREAD**

Yield: 2 loaves

In Preparation: Measure 3 cups unsifted OCCIDENT Whole Wheat Flour; add 3½ cups sifted OCCIDENT All-Purpose Flour.

1, 2 & 3 follow basic “Miracle Method” bread recipe on pages 12-15. (For unusual flavor, substitute ¼ cup natural flavored malted milk powder for the ¼ cup dry milk.)

4. **COVER**... loaves, let rise in warm place 45-55 minutes.

   **BAKE**... at 375° for 35-40 minutes.
"Miracle Method"

RYE BREAD
Yield: 2 loaves

In Preparation: Sift and measure
2 cups Occident Rye Flour and
4 1/2 cups Occident All-Purpose
Flour.

1 SOFTEN... 2 packages active dry yeast in mixing bowl in 1 cup
warm water (110°-115°). Let stand 5 minutes.

ADD ... 2 tablespoons brown sugar
1 teaspoon salt
1/2 cup of the sifted flour

MIX ...... with spring beater or rotary beater until smooth.

COVER ...... and let stand in warm place 12-15 minutes.

2 ADD .... 1 1/4 cups lukewarm water (90°)
1/4 cup dry milk or natural flavored malted milk powder
1/4 cup molasses
3 teaspoons salt
2 tablespoons shortening
2 cups of the sifted flour

BEAT ...... for 2 minutes with electric mixer or rotary beater.

ADD ...... remaining flour.

TURN OUT ... dough onto floured board, shape into round ball.
Cover with bowl. Let rest 10 minutes.

3 FOLLOW ... basic directions on page 14 for Roll 'N' Fold.

DIVIDE ... dough into 2 balls. Cover. Let rest 10 minutes.

ROLL ...... each ball into 7"x12" rectangle.

PLACE ...... 12" length in front of you. Roll far end toward you,
jelly-roll fashion. Press to seal on each turn. With
hand on each end, roll gently back and forth to
lengthen and taper ends.

PLACE ...... on greased baking sheets.

4 COVER .... loaves, let rise in warm place 45-55 minutes. For an
additional touch, just before baking combine slight-
ly beaten egg and 2 tablespoons water; brush tops.
Then sprinkle with caraway seeds.

BAKE ...... at 375° for 35-40 minutes.
RAISIN BRAN BREAD
Yield: 2 loaves

In Preparation: Sift and measure 6 1/2 cups Occident All-Purpose Flour.

1 SOFTEN...2 packages active dry yeast in mixing bowl in 1 cup warm water (110°-115°). Let stand 5 minutes.

ADD...2 tablespoons brown sugar
1 teaspoon salt
1/2 cup of the sifted flour

MIX...with spring beater or rotary beater until smooth.

COVER...and let stand in warm place 12-15 minutes.

2 ADD...1 1/4 cups lukewarm water (90°)
1/4 cup dry milk
1/4 cup molasses
3 teaspoons salt
1 egg
2 tablespoons shortening
2 cups of the sifted flour

BEAT...for 2 minutes with electric mixer or rotary beater.

ADD...2 cups cereal bran flakes and
1 cup raisins with remaining flour

TURN OUT...dough onto floured board, shape into round ball. Cover with bowl. Let rest 10 minutes.

3 FOLLOW...basic directions on page 14 for Roll 'N' Fold and shaping of loaves.

4 COVER...loaves and let rise in warm place 45-55 minutes.

BAKE...at 375° for 35-40 minutes.
"Miracle Method"

SPICY PRUNE BREAD

Yield: 2 loaves

In Preparation: Sift and measure 7 1/2 cups OCCIDENT All-Purpose Flour.

1 SOFTEN... 2 packages active dry yeast in mixing bowl in 1 cup warm water (110°-115°). Let stand 5 minutes.

ADD...... 2 tablespoons brown sugar
          1 teaspoon salt
          1/2 cup of the sifted flour

MIX...... with spring beater or rotary beater until smooth.

COVER.... and let stand in warm place 12-15 minutes.

2 ADD...... 1 1/4 cups lukewarm water (90°)
          1/4 cup dry milk
          1/4 cup molasses
          3 teaspoons salt
          1 egg
          1 teaspoon cinnamon
          2 tablespoons shortening
          2 cups of the sifted flour

BEAT...... for 2 minutes with electric mixer or rotary beater.

ADD...... 1 1/2 cups cut-up prunes (uncooked) with remaining flour.

TURN OUT. dough onto floured board, shape into round ball. Cover with bowl. Let rest 10 minutes.

3 FOLLOW... basic directions on page 14 for Roll 'N' Fold and shaping of loaves.

4 COVER..... loaves, let rise in warm place 45-55 minutes.

BAKE...... at 375° for 35-40 minutes.
**HERB BREAD**

Yield: 3 loaves

**In Preparation:** Sift and measure 6 1/2 cups OCCIDENT All-Purpose Flour.

1. **SOFTEN**... 2 packages active dry yeast in mixing bowl in 1 cup warm water (110°-115°). Let stand 5 minutes.

   - **ADD**... 2 tablespoons sugar; 1 teaspoon salt; 1/2 cup of the sifted flour.
   - **MIX**... with spring beater or rotary beater until smooth.
   - **COVER**... and let stand in warm place 12-15 minutes.

2. **ADD**... 1 1/4 cups lukewarm water (90°); 1/4 cup dry milk; 2 tablespoons sugar; 3 tablespoons salt; 1 teaspoon nutmeg; 2 teaspoons sage; 2 tablespoons caraway seeds; 1 egg white; 2 tablespoons shortening; 2 cups of the sifted flour.

   - **BEAT**... for 2 minutes with electric mixer or rotary beater.
   - **ADD**... remaining flour.
   - **TURN OUT**... dough onto floured board, shape into round ball. Cover with bowl. Let rest 10 minutes.

3. **FOLLOW**... basic directions on page 14 for Roll 'N' Fold.

   - **DIVIDE**... dough into 3 balls. Cover. Let rest 10 minutes.
   - **ROLL**... each ball of dough into rectangle. Place long end in front of you.
   - **SPRINKLE**... with 1/2 teaspoon salt and press salt into dough with rolling pin (without stockinette).
   - **ROLL**... far end toward you, jelly-roll fashion. Press to seal on each turn as you roll. With hand on each end, roll gently back and forth to lengthen and taper ends.
   - **PLACE**... on greased baking sheets on which corn meal or farina has been sprinkled.
   - **CUT**... diagonal slashes across tops of loaves, 1/4" deep and 3" apart.

4. **COVER**... loaves, let rise in warm place 35-40 minutes. For an additional touch, just before baking combine slightly beaten egg and 2 tablespoons water; brush tops. Then sprinkle with caraway seeds.  

   *Cont. Page 21*
PLACE shallow pan of boiling water on bottom rack of oven for crisp crust.
BAKE at 375° for 30-35 minutes.

"Miracle Method" RAISIN BREAD
Yield: 2 loaves

Follow basic "Miracle Method" Recipe on pages 12-15.

In STEP 2
ADD 1 cup raisins with remaining flour.

"Miracle Method" CINNAMON BREAD
Yield: 2 loaves

1 & 2
FOLLOW basic "Miracle Method" bread recipe on pages 12-13.

3 FOLLOW basic directions on page 14 for Roll 'N' Fold.

ROLL each ball of dough into 7”x12” rectangle. Place 7” width in front of you.

BRUSH with slightly beaten egg white.

SPRINKLE with mixture: ½ cup sugar and 1 tablespoon cinnamon (reserve 1 tablespoon of mixture for top of loaves).

ROLL far end toward you, jelly-roll fashion. Seal well. Place in greased pans.

4 COVER loaves, let rise in warm place 40-45 minutes.

BRUSH tops with egg white. Sprinkle with remaining sugar-cinnamon mixture.

BAKE at 375° for 35-40 minutes.
**JULEKAGE**

Yield: 3 loaves

In Preparation: Sift and measure 8 cups Occident All-Purpose Flour.

1. **SOFTEN** 2 packages active dry yeast in 1 cup warm water (110°-115°). Let stand 5 minutes.

2. **ADD** 2 tablespoons sugar
   1 teaspoon salt
   ½ cup of the sifted flour

3. **MIX** with spring beater or rotary beater until smooth.

4. **COVER** and let stand in warm place 12-15 minutes.

2. **ADD**
   1 cup lukewarm water (90°)
   ¼ cup dry milk
   ½ cup sugar
   2 teaspoons salt
   2 eggs
   ½ cup shortening
   2 cups of the sifted flour

3. **BEAT** 2 minutes with electric mixer or rotary beater.

4. **STIR IN** 2 teaspoons ground cardamom (25 to 30 seeds)
   1 cup raisins
   ½ cup chopped blanched almonds
   ½ cup sliced candied cherries
   ½ cup cut-up mixed candied fruit

5. **ADD** remaining flour.

6. **TURN OUT** dough onto floured board; shape into round ball. Cover with bowl. Let rest 10 min.

7. **FOLLOW** basic directions on page 14 for Roll 'N' Fold.

8. **DIVIDE** into 3 equal parts. Cover and let rest 10 minutes. Shape into round loaves and place in greased pie pans or round cake pans.

9. **COVER** loaves, let rise in warm place 40-45 minutes.

10. **BAKE** at 375° for 30-35 minutes.

11. **COOL AND FROST** with icing: 1 cup sifted confectioners' sugar, 2 tablespoons milk or cream, ½ teaspoon vanilla.
"QUICK MIX" ROLL DOUGH

In Preparation: Sift and measure 3 cups Occident All-Purpose Flour.

IN A SMALL BOWL,

SOFTEN...1 package active dry yeast in
1 cup minus 2 tablespoons warm water (110°-115°)... let stand 5 minutes.

COMBINE... the sifted flour
3 tablespoons dry milk
3 tablespoons sugar
1 1/2 teaspoons salt

CUT IN...3 tablespoons shortening with pastry blender, or 2 knives, until very fine. Push mixture aside to make large well along side of bowl.

BREAK...1 egg into well and beat the egg with a fork.

ADD......softened yeast to egg, then mix liquid and dry ingredients until dough is formed.

COVER......and let rest in bowl 20 minutes.

SHAPE......as directed on following pages.
“SPEEDIE”
ROLL DOUGH

In Preparation: Sift and measure 6½ cups Occident All-Purpose Flour.

**COMBINE** 2 cups warm water* (110°-115°)
1/3 cup sugar
2 packages active dry yeast

**STIR** ... until dissolved.

**ADD** ... 3 teaspoons salt
2 cups of the sifted flour

**BEAT** ... 2 minutes with electric mixer or rotary beater.

**ADD** ... 2 eggs
1/3 cup shortening

**BEAT** ... 1 minute.

**WORK IN** ... remaining flour.

**COVER** ... and let rest in bowl 20 minutes. This makes dough easier to handle.

**SHAPE** ... as directed on following pages.

*If desired, milk may be used. Substitute 1 1/2 cups scalded milk for water. Soften yeast in 1/2 cup warm water.
REFRIGERATOR ROLL DOUGH

(Dough will keep 3 to 4 days in the refrigerator)

In Preparation: Sift and measure 9 cups Occident All-Purpose Flour.

SOFTEN .2 packages active dry yeast in 1/2 cup warm water (110°-115°). Let stand 5 minutes.

COMBINE.1 cup scalded milk
1/2 cup sugar
3 teaspoons salt
1/2 cup shortening

ADD . . . . 1 cup water. Cool to lukewarm.
ADD . . . . softened yeast.
WORK IN . . half of the sifted flour; beat for 1 min.
ADD . . . . 2 eggs; blend thoroughly.
WORK IN . . remaining flour.
TURN . . . . dough onto lightly floured board, shape into round ball. Cover with bowl. Let rest 10 minutes.

KNEAD . . . . for 5 minutes.

TO STORE . . place in a greased bowl, grease top lightly; cover with piece of plastic or 2 layers of waxed paper. Tie securely and chill. Punch down dough occasionally when necessary.

OR . . . . Divide dough in thirds after kneading. (For Apricot Pecan Braid on page 29, work in fruit and nuts here before storing.) Place each third in 8" x 15" plastic bag. Tie securely near top. Occasionally, squeeze the bag gently to "punch" down dough.

SHAPE . . . . as directed on following pages.
Use all of "Quick Mix" Roll Dough, or 1/2 of the "Speedie" Roll Dough, or 1/3 of the "Refrigerator" Roll Dough to make either...

**16 PAN ROLLS**

1. On a floured board, shape dough into long roll. Cut into 16 equal pieces.

2. Shape each piece into ball by drawing edges under and pinching together. Place in greased 8" or 9" square pan.

3. Cover, let rise in warm place 40-45 minutes (1 1/4 hours for refrigerated dough). Bake at 375° for 25-30 minutes. Brush with melted butter.

**18 FAN TANS**

1. Divide dough in half and roll each into 9" square. Brush with melted butter; cut into six strips.

2. Stack strips on top of one another. Cut into 1" widths. Place in greased muffin pans, cut side up.

3. Cover, let rise in warm place 40-45 minutes (1 1/4 hours for refrigerated dough). Bake at 375° for 18-20 minutes. Brush with melted butter.
Use all of "Quick Mix" Roll Dough, or ½ of the "Speedie" Roll Dough, or ½ of the "Refrigerator" Roll Dough to make either...

18 CLOVER LEAF ROLLS

1. On a floured board, shape dough into a long roll. Cut into 18 pieces.

2. Cut each piece into three parts and shape into balls. Dip in melted butter. Place 3 balls in each greased muffin cup.

3. Cover, let rise in warm place 40-45 minutes (1 ¼ hours for refrigerated dough). Bake at 375° for 18-20 minutes. Brush with melted butter.

20 CRESCENTS

1. Roll dough into 14" circle; brush with melted butter. Cut into 20 wedge-shaped pieces.

2. Roll up each piece, beginning with wide end; place with tip down on greased baking sheet. Curve and elongate each roll slightly.

3. Cover, let rise in warm place 40-45 minutes (1 ¼ hours for refrigerated dough). Bake at 375° for 15-18 minutes. Brush with melted butter.
Use all of "Quick Mix" Roll Dough, or ½ of the "Speedie" Roll Dough, or ⅓ of the "Refrigerator" Roll Dough to make either...

**18 PECAN ROLL-UPS**

1. Roll dough to 9"x18" rectangle. Brush with melted butter; sprinkle with ⅛ cup brown sugar. Roll up, beginning with long edge; seal.

2. Place 1 teaspoon melted butter, 1 teaspoon brown sugar, 3 pecan halves in each muffin cup. Cut dough into 18 slices; place in muffin cups.

3. Cover, let rise in warm place for 40-45 minutes (1¼ hours for refrigerated dough). Bake at 375° for 18-20 minutes. Loosen rolls while warm and invert.

**24 ORANGE TWISTS**

1. Divide dough in half; roll each to 9"x12" rectangle. Spread center ⅛ lengthwise with butter. Sprinkle with ¼ Orange-Sugar Filling.


3. Cut each rectangle into 12 strips. Twist strip and place on greased baking sheet. Cover, let rise in warm place 40-45 minutes (1¼ hours for refrigerated dough). Bake at 375° for 15-18 minutes. Remove and serve.
18 KOLACKY APRICOT PECAN BRAID

1. Roll dough to \( \frac{1}{2} \)" thickness. Cut into 18 rounds with \( 2 \frac{1}{2} \)" cutter. Place on greased baking sheet. Cover, let rise in warm place 40-45 minutes (1 3/4 hours for refrigerated dough).

2. Prune Filling: combine 1 pound prunes (cooked and cut up), 2 tablespoons brown sugar, \( \frac{1}{2} \) teaspoon cinnamon and enough juice to make soft mixture. Cook 2 minutes; add 2 teaspoons lemon juice.

3. Press indentation into each bun; fill centers with filling. Bake at 375° for 15-18 minutes. While warm, frost with icing: 1 cup sifted confectioners' sugar, 2 tablespoons milk and \( \frac{1}{2} \) teaspoon vanilla.

1. Work \( \frac{1}{4} \) cup cut-up apricots (uncooked) and \( \frac{1}{4} \) cup chopped pecans into dough. Cover, let rest 10 minutes. Roll dough to 9"x14" rectangle.

2. Cut lengthwise into 3 strands. Seal strands at one end; braid. Place on greased baking sheet, turning ends slightly to give crescent shape.

3. Cover, let rise in warm place 40-45 minutes (1 1/4 hours for refrigerated dough). Bake at 350° for 30-35 minutes. While warm, frost with icing: 1 cup sifted confectioners' sugar, 2 tablespoons milk, \( \frac{1}{2} \) teaspoon vanilla.
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PINEAPPLE BUBBLE LOAF

1. Have ready: ½ cup well-drained crushed pineapple, ¼ cup sliced maraschino cherries, ¼ cup melted butter. Mix together ¼ cup granulated sugar, ⅛ cup brown sugar, 2 tablespoons flour.

2. Shape dough into 1” balls; roll each in melted butter. Place some of the cherries in bottom of 9½”x5¼”x2½” loaf pan; then alternate layers of balls, pineapple, sugar mixture and cherries.

3. Cover, let rise in warm place 40-45 minutes (1½ hours for refrigerated dough). Bake at 350° for 40-45 minutes. Invert on plate or rack. Delicious served hot.

SWEDISH TEA RING

1. Roll dough to 9”x18” rectangle; brush with melted butter. Sprinkle with ⅛ cup brown sugar, 1 teaspoon cinnamon, ⅛ cup raisins. Roll up, beginning with long edge; seal.

2. Place sealed edge down on greased baking sheet; join ends to form circle; seal. With scissors, cut at 1” intervals almost to center of ring. Twist slices as shown.

3. Cover, let rise in warm place 40-45 minutes (1½ hours for refrigerated dough). Bake at 350° for 30-35 minutes. While warm, frost with icing: 1 cup sifted confectioners’ sugar, 2 tablespoons milk and ½ teaspoon vanilla.
Use all of "Quick Mix" Roll Dough, or ½ of the "Speedie" Roll Dough, or ½ of the "Refrigerator" Roll Dough to make...

2 HONEY GLAZED COFFEE RINGS

1. Roll dough to 8"x18" rectangle; cut lengthwise into 4 strips. Roll gently to round strips. Connect 2 strips, making 2 long strands.

2. Coil each long strand in greased 8" cake pan. Cover; let rise in warm place 40-45 minutes (1 ½ hours for refrigerated dough). 
Honey Glaze: combine ¼ cup water, ½ cup honey, ½ cup sugar; boil 2 minutes, stirring constantly. Add 2 tablespoons butter; cool.

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Virginia Roberts

Occident PHOTO-METHOD RECIPES

FOR BREADS, ROLLS, AND FANCY BREADS

OCCIDENT CONSUMER SERVICE
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