Occident

YEAST BREAD RECIPES

Russell-Miller Milling Co.
General Offices
MINNEAPOLIS, MINN.
Yeast Breads

The basis of these recipes is OCCIDENT Special Patent Flour. OCCIDENT, because of its unusual purity and strength, absorbs more liquid than any other flour. Scant cups of OCCIDENT equal full cups of other flour. Always measure OCCIDENT Flour after sifting.

Success In Bread Making Depends Upon

Good Recipe  
Quality of Ingredients  
Accurate Measurements  
Careful Combining of Materials  
Baking—Oven Temperature

Measurements

All measurements given in OCCIDENT Recipes are level. Flour should always be sifted before measuring.

4 cups OCCIDENT Flour = 1 pound  
3 teaspoons = 1 tablespoon  
2 cups = 1 pint  
16 tablespoons = 1 cup  
4 cups = 1 quart

Essential Factors In Bread Making Are

FLOUR  
YEAST  
LIQUID
FLOUR—The bread making value of flours depends upon the quantity and quality of the gluten that can be developed in them. A flour is called “strong” if it has a large quantity and a good quality of gluten, and “weak” if the gluten is low in quantity and poor in baking qualities. Strong flour is made from hard spring wheat, and is called bread flour. It is considered best for bread making. Bread flour feels dry and slightly granular in texture when rubbed between the fingers. When a quantity is pressed tightly in the hand, it scarcely shows the imprint of the fingers, and falls like powder from the hand.

YEAST—Yeast is a plant and rapidly multiplies in dough by feeding on the sugar and starch that it contains. There are three kinds of yeast—compressed, dry and liquid. In any case, for bread making, the yeast should be fresh and in good condition.

LIQUID—The liquid used may be water, milk, potato water or a mixture of these. Milk should always be scalded to prevent it from souring and cooled to lukewarm before adding the yeast. Milk makes a richer bread and adds to the food value. All water makes good bread, but one that will dry out very quickly. Addition of potatoes or potato water quickens the action of the yeast and makes a moist bread.

FAT—Fat makes bread more tender.

SUGAR—A small quantity of sugar added to the dough makes it rise more quickly, and gives a better color to the crust.

SALT—Salt is added for flavor.


3. Knead until elastic—and does not stick to the board.


5. Second rising. Imprint of finger shows dough is light.

6. Stretching dough before forming the loaf.

7. Forming a loaf. No more flour is added. If hard to handle cover and let dough rest.

8. Baking—standard loaves 45-50 minutes. Large loaves 1 hour, hot oven 15 minutes, reduce heat.
Straight Dough Method

WHITE BREAD (Four Loaves)

About 12 cups OCCIDENT Flour (sifted)
4 cups liquid (water or water and milk)
1 1/4 tablespoons shortening

2 1/2 tablespoons sugar
1 1/2 tablespoons salt
1 compressed yeast cake dissolved in
1/2 cup lukewarm water

Add dissolved yeast, sugar and salt to lukewarm liquid.
Add one-half the flour and beat thoroughly. Add melted shortening and re-
mainder of the flour gradually.
Mix well and turn out on floured board.
Knead until the dough becomes elastic to the touch, and will not stick to the
board.
Place in greased bowl, cover and allow to rise in a temperature of from 83° to
85° F. until it has doubled in bulk, about 2 1/4 hours.
Punch down and turn dough over. Let stand 15 minutes.
Some bread makers prefer to return the dough to the bowl and allow it to rise
a second time until it nearly doubles in bulk before placing in the pans—about 45
minutes. This tends to produce a finer texture in the bread, but sacrifices the
flavor to a slight degree.
Form into loaves of a size to half fill pans. Place in oiled pans and allow to
rise until it has doubled in bulk. This will bring the top of the dough about even
with the edges of the pan.
Bake 45 to 50 minutes. Oven temperature 400° F. for 15 minutes, lower to
moderate temperature 380° F.

WHITE BREAD (One Pound Loaf)

About 3 cups OCCIDENT Flour (Sifted)
1 cup liquid (half water and half milk)
1 teaspoon shortening

2 teaspoons sugar
1 1/4 teaspoons salt
1/2 cake compressed yeast dissolved in
1/4 cup lukewarm water

Use the Straight Dough Method.

Overnight Sponge Method

WHITE BREAD Four Loaves

About 12 cups OCCIDENT Flour (Sifted)
4 cups liquid (water or water and milk)
1 1/4 tablespoons shortening
2 1/2 tablespoons sugar

1 1/2 tablespoons salt
1 yeast cake dissolved (dry or
compressed) in
1/4 cup lukewarm water

To the sugar and lukewarm liquid add the dissolved yeast, then about one-half
of the flour, or enough to make a good sponge.
Beat thoroughly, cover and place this sponge in a moderately warm place
70° to 75° F. and allow to stand over night.
In the morning add salt, melted shortening and balance of flour. Turn on
floured board for kneading. Knead until dough becomes elastic to the touch and
does not stick to the board.
Place in greased bowl, cover with clean towel and let rise to double in bulk,
and proceed as in straight dough method.

Bread Difficulties

1. Too porous—Over rising.
2. Cracked top or sides—Uneven heat.
3. Sour bread—Too long a period of fermentation.
5. Too light a bread—Over rising or oven not hot enough to set dough and stop the rising.
7. Heavy bread—Insufficient time for rising.
8. Poor flavor—Poor quality of ingredients. Improper cooling and storing.
9. Crumbly, dry bread—Too much flour or dried out in baking.
10. Crust too thick—Baked too slow and too long.

Standard For Bread

External Appearance—evenly rounded on top—smooth unbroken crust, uniform golden brown color.
Crust—crisp, tender, of even thickness—\( \frac{3}{8} \) to \( \frac{3}{4} \) inch thick.
Crumb—creamy white with a satiny luster, fine even grain, elastic to touch, thoroughly baked, moist, and flavor like that of chewing wheat.
Flavor—bread should have a sweet wholesome flavor much like that obtained from chewing wheat.

**ORANGE BREAD**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>About 4 cups OCCIDENT Flour (sifted)</td>
<td>2 tablespoons melted shortening</td>
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<tr>
<td>( \frac{1}{4} ) cup water</td>
<td>2 tablespoons sugar</td>
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<tr>
<td>1 cup orange juice</td>
<td>1 teaspoon salt</td>
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<tr>
<td>Grated rind 2 oranges</td>
<td>1 egg beaten light</td>
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<td></td>
<td>1 cake compressed yeast</td>
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Add grated orange rind to liquid and mix as for white bread. Knead until dough is smooth and elastic, cover, and place in warm place to rise until double in bulk. Mold in loaf—place in greased pan. Let rise until double in bulk. Bake for 45 minutes at 400° F.

**RAISIN BREAD**

<table>
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<th>Ingredient</th>
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<tr>
<td>About 6 cups OCCIDENT Flour (sifted)</td>
<td>1½ teaspoons salt</td>
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<tr>
<td>2 cups scalded milk</td>
<td>( \frac{3}{4} ) cup raisins, chopped and floured</td>
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<tr>
<td>2 tablespoons shortening</td>
<td>1 cake dry or compressed yeast dissolved in</td>
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<tr>
<td>( \frac{1}{4} ) cup molasses</td>
<td>( \frac{1}{2} ) cup lukewarm water</td>
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Follow general directions for making bread, either sponge method or straight dough method—add molasses to the liquid—add raisins to the dough while kneading.

**BOHEMIAN KOLACHES**

<table>
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<tr>
<td>OCCIDENT Flour</td>
<td>2 tablespoons sugar</td>
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<tr>
<td>2 cups milk</td>
<td>2 teaspoons salt</td>
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<tr>
<td>3 tablespoons butter</td>
<td>1 cake compressed yeast dissolved in</td>
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<td>( \frac{1}{4} ) cup lukewarm water</td>
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Dissolve the yeast in the lukewarm water. To 1 cup of hot milk add the butter, sugar, and salt. When well dissolved add 1 cup of cold milk and the dissolved yeast. Add flour to make a soft dough. Turn onto a well floured board and knead with a quick, very gentle, light stroke, kneading in flour until the dough is as stiff as for rolls. Turn into a well greased bowl and grease top of dough thoroughly. Let double in bulk at about 90° F., punch down, and let double in bulk again. Turn out on a well greased board and knead very gently; roll lightly. Cut with a large biscuit cutter. With two fingers make a deep impression in each. Place well apart in a greased baking tin. Brush with melted butter and fill depressions with fruit paste using prune for some and apricot for others. When well risen, until doubled in bulk, bake at 375° F. about 20 minutes. Sprinkle with powdered sugar. To make the fruit filling cook 1 cup of dried apricots until tender, add \( \frac{1}{2} \) cup of sugar, mash well, and cook until thick like jam. Repeat this process using prunes. The pulp need not be sieved if it is well mashed.
SALT RISING BREAD

2 teaspoons salt
OCCIDENT Flour
1/2 cup cornmeal
1 cup milk

Pour the boiling milk over the salt and cornmeal, using either white or yellow meal. Set in a warm place over night. In the morning add the lukewarm water. Mix well and then add enough flour to make a stiff dough. Turn the dough onto the floured moulding board and knead, using flour until the dough does not stick to the hands or the board. Place in a greased bowl, brush the top of the loaf with butter, cover, and set in a warm place at 90° - 120°F. Let rise until double in bulk, knead into loaves, let rise again, and bake same as compressed yeast bread. This bread is never as light as bread raised with yeast. A loaf made with one cup of liquid will not come quite to the top of a pan of standard size.

ZWIEBACK

1 1/2 cups OCCIDENT Flour
5 eggs
1 1/2 cups powdered sugar
1/2 cup cold water
1/2 teaspoon baking powder
Juice of 1/2 lemon

Drop the egg yolks into a mixing bowl without beating; add to them the powdered sugar and beat together for 30 minutes. Two persons should take turns at this unless it is done by an electric beater. Then add the cold water and the sifted dry ingredients. While mixing add a little at a time the juice of the one-half lemon. Last fold in the stiffly beaten egg whites. Bake in small, oblong bread pans, well greased and then floured, filling them not more than one-third. When the loaves are a day old cut into half-inch slices and toast very slowly until hard and lightly browned all through. A rack in a slow oven with the door left open is a good place for the toasting. Let cool and store in boxes wrapped in waxed paper.

Uses For Stale Bread

Bread that has become too dry to be appetizing if served merely as bread may be used in various ways. The larger pieces may be used for toast, croutons, or cheese-sticks. Comparatively soft pieces may be grated and used for soft crumbs, plain or buttered. Hard pieces may be thoroughly dried in a slow oven 250° - 300° F. and then grated or ground for dry crumbs.

BUTTERED CRUMBS

1 to 3 tablespoons butter
1 cup crumbs

Melt the butter but do not brown it. Add the crumbs and mix with a fork until all of the crumbs are covered. Use to top au gratin dishes.

BREAD CASES

Cut bread two inches square. Scoop out center and brown on all sides in melted butter or in deep fat. Fill with creamed meat or fish.
STALE BREAD MUFFINS

1/2 cup OCCIDENT 100% Whole Wheat Flour
1/4 cup milk
1/4 cup stale bread after soaked and strained
2 tablespoons melted shortening
1 tablespoon slightly beaten egg
1/2 teaspoon baking powder
1/4 teaspoon salt

Soak stale bread in water or milk, when soft put through a sieve, use one-fourth cup of this, add the egg, salt, and fat and beat well, then add the milk and the whole wheat flour with which the baking powder has been mixed. Put in greased muffin tins and bake 30 minutes at 400° F.

Rolls

GERMAN KUCHEN

About 2 1/4 cups OCCIDENT Flour (sifted)
3/4 cup milk
1 cake compressed yeast
1 teaspoon salt
3/4 cup sugar
3/4 cup raisins
1/2 cup melted shortening
1/4 cup brown sugar
1/4 cup chopped nuts

Scald and cool milk. Add yeast, sugar, salt, and one-half of the flour. Beat sponge well. Add beaten eggs, melted shortening, and remainder of flour. Add raisins. Let rise 1 1/2 hours or until double in bulk. Mold and place in greased pie pan. Brush with melted butter. Sprinkle with brown sugar and chopped nuts. Let rise 1 hour or until very light. Bake in moderate oven, 400° F., 45 minutes.

PARKER HOUSE ROLLS

About 6 cups OCCIDENT Flour (sifted)
2 cups scalded milk
1/4 cup butter
2 tablespoons sugar
2 teaspoons salt
1 cake compressed yeast dissolved in
1/4 cup lukewarm water

Dissolve yeast and sugar and add to lukewarm milk. Add one-half of the flour, or enough to make a sponge. Beat well. Put in a warm place until light, then add melted butter and enough flour to knead. Too much flour will make rolls hard to shape. Turn dough on board. Roll out 3/4 inch thick. Lift dough and allow to shrink. Cut with small biscuit cutter. Dip handle of knife in flour and with it make a deep crease through the center of each piece. Brush half of each piece with melted butter, being careful not to let butter come to edge. Fold, and press edges together. Place in greased pan 3/4 inch apart, cover with clean towel, and allow to rise until light. Bake at 400° F. 20 to 25 minutes.

WASHINGTON OR LUNCHEON ROLLS

6 cups OCCIDENT Flour (sifted)
2 cups milk (scalded and cooled)
4 tablespoons melted shortening
2 1/2 teaspoons salt
1 tablespoon sugar
1 egg
1 compressed yeast cake dissolved in
1/4 cup lukewarm water

Add dissolved yeast and sugar to lukewarm milk. Add half of flour and beat vigorously. Beat into batter, salt, shortening and beaten egg. Add flour to make soft dough and knead well.

Place in bowl, cover, and let rise in warm place until double in bulk.

Shape into small rolls by forming into balls then rolling two inches long. Place close together in greased pan.

Let rise. Bake in moderate oven (400° F.) 20 minutes. When half baked brush with melted butter.
HOT CROSS BUNS

3 cups OCCIDENT Flour
1 cup scalded milk
1/4 cup sugar
2 tablespoons butter
1/2 teaspoon salt

Scald the milk, add sugar, butter, and salt. When lukewarm, add the yeast which has been softened in lukewarm water. Beat egg and add. While beating, add the flour and cinnamon which have been mixed and sifted together. Some of the flour may be reserved for the raisins. Let rise till it doubles in bulk. Mix down, let rise again, and make into rolls. The texture is better if the dough has time to rise once more before being made into rolls. Allowing 2 ounces per roll, work into a round ball, let rise, and using scissors cut a cross on the top. Brush with melted butter. When doubled in bulk, bake in oven at 400° F. for 25 minutes. Brush with fat when they come from oven and put on top a cross of powdered sugar icing.

ENGLISH MUFFINS

About 6 cups OCCIDENT Flour
2 cups scalded milk
1/2 teaspoons salt
4 tablespoons shortening

Follow general directions for making bread, kneading in a little less flour and permitting the dough to become lighter during each rising process. Make a very soft dough. Knead lightly until smooth and elastic. Work down and when light again roll out with rolling pin to about 1/4 inch in thickness. Cut in circles. When light, bake on ungreased hot griddle. As soon as they are brown on one side, turn them over. When both sides are browned, bake more slowly until finished. They may be browned on the griddle and then put into the oven to finish baking.

VIENNA ROLLS

About 4 cups OCCIDENT Flour
1 cup milk
1 egg

Sift flour and salt, rub in the butter. Cream yeast and sugar. Add lukewarm milk and mix with flour, then add beaten egg. Make a smooth dough, cover, and let rise 1 hour. Make into fancy shapes, place on greased baking sheet, let rise 15 minutes. Bake in quick oven 20 to 30 minutes. Brush with melted butter.

ICE BOX ROLLS

About 7 1/2 cups OCCIDENT Flour
2 3/4 cups water
1 cup sugar
1/2 teaspoon soda

To lukewarm water add yeast, sugar, well beaten egg, and one-half the flour. Beat sponge thoroughly and let stand in warm place until light. Sift flour, salt, baking powder, and soda together. Add melted shortening and dry ingredients to sponge. Knead well. Brush over with melted fat. Cover and place in ice box or refrigerator for use. Let it remain for 24 hours before using. When wanted to bake, pinch off sufficient dough to make into desired amount of rolls, let rise until light, then bake at 400° F. for 20 to 25 minutes.

Soda is sometimes used in long-rising yeast mixtures, lest the acid by-products of the growth of the yeast may impart a sour taste to the bread. Especially in summer, or in warm, moist weather, is this precaution used. Since the above recipe demands twenty-four hours’ standing in the ice box before the rolls are baked, the soda is used to counteract possible acid fermentation, even in the ice box. The growth of yeast sometimes is not completely stopped at a temperature of 50° F. so that during twenty-four hours of slow growth a certain degree of acidity may be expected.
BUTTER OR THREE HOUR ROLLS

1 1/2 cups OCCIDENT Flour
2 cakes compressed yeast
1 tablespoon sugar

Dissolve yeast and sugar in milk lukewarm. Add vanilla, beaten egg yolks. Cut butter in the flour. Combine mixtures. Form in ball. Place in cheese cloth and put in a pan of cold water. Let stand 3/4 to 1 hour. Remove from cloth. Make into small balls and roll to 4 inch length. Dust with mixture of 1/4 cup sugar and 1/4 cup nuts. Twist, place in pan, and let rise for 20 minutes. Bake in a hot oven (400° F.) for 20 minutes.

RAISED DOUGHNUTS

3 3/4 cups OCCIDENT Flour
1 cup scalded milk
1 teaspoon salt
3/4 cup sugar

Add scalded milk to shortening and salt. When lukewarm add the yeast. Add 1 1/2 cups flour. Allow sponge to stand in warm place until it is so light that it will fall at the slightest touch. Add the egg, nutmeg, and remainder of flour, and knead. The dough should be softer than bread dough. Cover and set in a warm place to rise. Toss on a lightly floured board and roll until three-fourths of an inch thick. Cut with a doughnut cutter and let rise. When fat begins to smoke, drop in an inch cube of bread and if in 40 seconds it is golden brown, the fat is at the right temperature. When frying put the raised side of the doughnut down in the fat. The heat will cause the top side to rise by the time the doughnut is ready to turn.

FILLED FRIED BREAD

3 cups OCCIDENT Flour
1 1/2 cups milk
1 cake compressed yeast
1 teaspoon sugar

Break yeast in 1/4 cup warm milk, add one teaspoon of sugar, and set in warm place to rise. Beat egg yolks until creamy, add butter, remaining sugar, and beat well. Add remaining milk, salt, sherry, raised yeast, and flour to make a soft dough. Let rise, turn out on floured board, and pat to 1/2 inch thickness, cut in 2-inch squares, and put in a teaspoon filling on each square. Fold over and pinch edges tight and let rise under cloth until light. Drop in hot shortening and fry until brown on either side. Drain and sprinkle with powdered sugar. Filling may be apricot, pineapple, or stewed prunes.

RAISED DUMPLINGS

OCCIDENT Flour
1 egg

Mix together, using enough flour to stir stiff, drop into kettle with meat, and let boil 20 minutes. This makes six dumplings.

Sweet Roll Dough

6 to 6 1/2 cups OCCIDENT Flour (sifted)
2 cakes compressed yeast
2 cups milk (scalded and cooled)

Dissolve yeast in lukewarm milk and stir well. Add sugar, beaten eggs, salt and 1/2 the flour; mix well and add the melted butter. Beat thoroughly; add balance of flour or enough to make a soft dough. Turn out on floured board; knead into smooth dough. Place in well greased bowl. Cover and let rise to double in bulk. Knead down and let rise 45 minutes. More yeast may be added to hasten process.
FANCY ROLLS

Use sweet roll dough for the following:

FINGER ROLLS

Pinch off pieces of dough about size of small egg. Roll each piece between palms of hand until round. Then roll with hand on board until 2 1/2 inches long. Place 1 inch apart on well greased pan. Brush with melted butter and let rise until double in bulk. Bake about 20 to 25 minutes in moderate oven at 400° F. When done brush top with milk or melted butter.

CLOVER LEAF ROLLS

Grease small muffin pans, roll dough into small balls, and place three in each cup brushing melted butter between and on top when light. Bake in oven 400° F. for 20 minutes.

SWEDISH TEA RING

Roll dough to 1/2 inch thickness. Spread with melted butter, brown sugar, cinnamon, raisins, and nuts. Roll like a jelly roll. Cut a piece from each end of roll. Place in well greased pan. Form into a ring. Use scissors to cut slices through the roll. These slices should be cut three-fourths of the way through the roll, and around the entire ring, 1 inch apart. Let rise. Brush top with melted butter or slightly beaten egg diluted with one tablespoon of cold water. Bake in moderate oven at 400° F. about 30 minutes.

CALIFORNIA ROLLS

4 tablespoons sugar
About 3/4 cups OCCIDENT Flour
6 tablespoons shortening
2 cups scalded milk
1/2 cake compressed yeast dissolved in
1 teaspoon salt
2 tablespoons water

Add the milk to the salt, sugar, and shortening. When cool add the yeast which has been dissolved in the lukewarm water. Add 3 cups of OCCIDENT Flour and beat well. When smooth beat in enough more flour so that the ball of dough will not stick to the finger when touched. Beat well until the dough is very smooth. Let rise and when double in bulk punch down and let rise again. When ready to shape toss dough, with as little handling as possible, on a floured cloth and roll to one-fourth inch thick. With a round cutter, 2 1/2 inches in diameter, stamp out circles. On one-half of each place a section of orange, free from all skin, the curved side out, the thin side in the center, and fold over the orange section the other half, pinching the edges slightly together. Brush the tops of the rolls lightly with melted butter, place on a baking sheet, and bake about 30 minutes at 375° F. Have ready an icing made of the juice and grated rind of one-half of an orange mixed with just enough powdered sugar to spread. The icing should run over and off the top of the roll, leaving only a thin coating.

BREAD STICKS

1 1/2 tablespoons sugar
About 3 1/2 cups OCCIDENT Flour
1 egg white
1 tablespoon melted butter
1/2 teaspoon salt
1/4 cup lukewarm water

When the scalded milk has cooled add the dissolved yeast, stir in 1 1/2 cups OCCIDENT Flour, and beat until the mixture is smooth. Cover and set aside in a warm place until light and puffy, then add the sugar, salt, butter, egg white beaten light, and flour enough to make a soft dough. Turn onto a board lightly floured and knead until elastic. Cover and let rise until double in bulk. Pull off small pieces of dough and knead into balls; cover on a board dredged with flour, and when light roll under the hands, on the board, into pencil shape, 7 or 8 inches long. Place on a buttered baking sheet about 2 inches apart and bake when again light.
DUTCH APPLE CAKE

Spread dough one-half inch thick in well greased pan. Brush with melted butter. Pare, core and slice baking apples. Cut slits into dough with scissors and insert apple slices. Sprinkle with cinnamon and sugar. Cover and let rise until very light and bake in moderate oven 200° F. 30 minutes.

BRAIDED BREAD

Divide a piece of sweet roll dough into three parts, roll into long strands, and braid. Place in well greased pan. When light bake about 25 minutes in a moderate oven. Top with plain frosting and sprinkle with nuts or poppy seed. Raisins and cinnamon added to the dough improve the braided bread.

FRENCH TWISTS

Use a portion of the Roll Sweet Dough recipe. Turn the dough on to the moulding board, roll it out into a rectangular sheet less than one-fourth inch thick, cut this into strips seven inches wide, cut the strips into squares and the squares diagonally into halves. This will form pieces the shape of a triangle. Roll from the side opposite the point of triangle so the point comes below, and bring the end of the roll together, shaping like a horseshoe. Place on buttered baking sheet some distance apart. Brush with melted fat. Let stand until light. Bake in a hot oven 400° F. for 15 minutes, glaze with white of egg.

FRENCH PROVINCIAL ROLL OR PEASANT CAKE

Use Roll Sweet Dough. Prepare as Swedish Tea Ring using brown sugar and dates cut in pieces in place of white sugar and almonds. Place roll in well greased pan. Cut in pieces two-thirds through, alternate pieces at opposite sides. Twist each slightly to resemble a cork screw. Brush top with melted fat and let rise until light. Bake in a moderate oven about 35 minutes. Remove from oven and frost top with plain frosting and sprinkle with chopped dates.

Use either white bread or sweet roll dough for the following:

CINNAMON ROLLS

Shape dough. Let stand 5 minutes. Roll to ¼ inch in thickness. Spread with melted butter, sprinkle with sugar and cinnamon that has been mixed together in the proportion of ¼ teaspoon cinnamon to 2 tablespoons of sugar. Currants or raisins may be added. Roll as for jelly roll and press edges firmly together and cut in pieces ¾ inch to 1 inch thick. Place in a well greased pan. Let rise until very light. Bake in moderate oven (400° F.) 25 to 30 minutes.

BUTTER-SCOTCH ROLLS

Proceed as for cinnamon rolls, using brown sugar instead of white. Place cut surface of roll in pan in which there is a thin layer of melted butter and a thin layer (about ¼ inch thick) of brown sugar. On top of this, pecans and other nuts may be placed if desired. Let rise until very light. Bake in moderate oven 400° F. 30 minutes. Invert on platter or oiled paper.

COFFEE CAKE

After the first rising of the dough, knead in ½ cup raisins and let rise 30 minutes. Turn dough on board. Roll ½ inch thick. Place in well greased pan. Brush with melted butter. Sprinkle with cinnamon and sugar—proportion ½ teaspoon cinnamon to 2 tablespoons sugar—and let rise until double in bulk. Bake 45 minutes, oven temperature 400° F. for the first 25 minutes.
**CRESCENT ROLLS**

Use a little stiffer dough than for most rolls. When light cut the dough into small pieces the shape of triangles. Brush with fat. Roll each triangle, beginning at the base. Press dough lightly with palm of hand, bringing ends around to form a crescent. Place on tins some distance apart. When light bake in hot oven at 400° - 425° F. 15 minutes. Brush with egg yolk mixed with milk and return to oven for browning.

**TEA CAKES**

1 teaspoon salt
1/2 cup liquid yeast
1/2 cup butter
2 egg whites

**DATE ROLLS**

4 tablespoons shortening
1 teaspoon salt
1 cake compressed yeast dissolved in
3 tablespoons lukewarm water

Combine the milk, water, sugar, shortening, and salt and bring to the boiling point. Set aside to cool. When lukewarm add the dissolved yeast and 1 cup of OCCIDENT Flour and beat well with a rotary beater for 5 minutes. Add enough flour to make a medium stiff dough. Grease the dough with butter, cover, and let rise 3 hours. Roll out on floured board to 1/4 inch thickness and cut with biscuit cutter. Dip in melted butter and place a date which has been seeded and stuffed with 1/4 marshmallow in center of roll and fold over. Place in greased pan to rise 1 hour. Bake at 350° F. 25 minutes. Brush over with melted butter just before removing from oven.

**KNOTS**

Cut off small pieces of sweet roll dough. Shape the pieces like a pencil, and tie in a knot and dip in melted butter. Place in a shallow pan or a baking sheet. When light bake in a hot oven at 425° F.

**ORANGE PECAN ROLLS**

1 cup scalded milk
1/2 cup chopped pecans
1 cake compressed yeast dissolved in
1/2 cup lukewarm water
1/2 cup candied orange peel chopped

Put sugar, salt, and milk in mixing bowl. When lukewarm add yeast dissolved in water and white and whole wheat flour, then nuts and orange peel. Beat vigorously with a spoon and allow to rise. Knead down and fill large buttered baking powder cans 1/3 full. Let rise and bake in a moderate oven at 350° F.

**ENGLISH BUNS**

About 3 1/2 cups OCCIDENT Flour
1 teaspoon nutmeg
1 cake compressed yeast dissolved in
1/4 cup lukewarm water
1 lemon rind, grated
2 oz. chopped citron

Dissolve the butter in the cream and add the dissolved yeast and grated lemon rind. Sift the flour with the nutmeg and the sugar and add to the liquid ingredients. Mix to a soft dough and work in the citron. Let rise to double its bulk, form into
12 round buns, place on baking pan, let rise again until light, and bake 20 minutes or until done in a moderate oven at 375° F. Shortly before removing from oven brush over the tops of the buns with beaten egg, dust with sugar, and sprinkle with a few bits of chopped nuts or with bits of citron.

Suggestions

TO GLAZE ROLLS:

1. For very tender crust on rolls brush over with butter about ten minutes before taking from oven.
2. For dark glaze beat up egg yolk, dilute with 1 tablespoon milk or water, and brush over shaped rolls.
3. For light glaze use same method with egg white, unbeaten.
4. Water and sugar mixture may be brushed over top of shaped rolls.
5. Powdered sugar frosting may be added to rolls after they have cooled.
6. Rolls made from sweet roll dough should be allowed to become very light before baking.
7. Poppy seed may be sprinkled over glazed rolls.