Bake Day Suggestions
COFFEE CAKE WITH BREAD DOUGH

All measurements are level

Take 4 cups (2 lbs.) bread dough (made according to any of our recipes for bread), when ready to knead down the first time. Add to this ½ cup sugar, ½ cup butter, 2 eggs, creamed together, with enough flour to make soft dough. Let rise until light. Roll lightly to ½ inch thickness. Place in buttered pan, brush top with melted butter and sprinkle with sugar and cinnamon. Let rise until doubled and bake in a moderately hot oven about 20 minutes. When the sponge method is used, save out in the morning 2 cups of bread sponge after adding the extra liquid, salt and sugar. To this add the creamed sugar, butter and eggs, and enough flour to make a soft dough. Let rise until doubled, shape and finish as directed above.

APPLE CAKE WITH BREAD DOUGH

All measurements are level

Take 4 cups (2 lbs.) bread dough (made according to any of our recipes for bread), when ready to knead down the first time. Add to this ½ cup sugar, ½ cup butter, 2 eggs, creamed together, with enough flour to make soft dough. Let rise until light. Roll lightly to ½ inch thickness. Place in buttered pan, brush top with melted butter. Arrange apples, pared, cored and cut into eighths, in even rows, pressing the sharp edges slightly into the dough. Sprinkle with sugar and cinnamon. Let rise until doubled. Bake 20 minutes in a moderate oven, keeping cake covered the first ten minutes to cook apples thoroughly. When the sponge method is used, save out in the morning, 2 cups of bread sponge after adding the extra liquid, salt and sugar. To this add the creamed sugar, butter and eggs, and enough flour to make a soft dough. Let rise until doubled. Then shape, place in buttered pan, cover with melted butter, sliced apples, etc., as directed above.

Other fruits, such as peaches or plums, may be used in place of apples.
ROLLS WITH BREAD DOUGH

All measurements are level

Take 4 cups (2 lbs.) bread dough (made according to any of our recipes for bread), when ready to shape for the pans. Mold into long roll and cut into 12 to 24 pieces. Shape into balls and set close together in buttered pan. Brush tops with melted butter, cover, and let rise until fully doubled and quite light. Bake in quick oven about 20 minutes.

For richer rolls cream together 2 tablespoons sugar, 2 tablespoons shortening, one egg, and add to bread dough when ready to knead down the first time, with enough flour to make a medium dough. Let rise, then shape as described above. Let rise in pans and bake.

For crusty rolls place the balls about one inch apart in pans.

PARKER HOUSE ROLLS WITH BREAD DOUGH

All measurements are level

Take 4 cups (2 lbs.) bread dough (made according to any of our recipes for bread), when ready to shape for the pans. Roll out to ½ inch thickness and cut with biscuit cutter. Brush each round with melted butter, crease through the center with back of knife, fold over and press edges together. Place in buttered pan one inch apart and let rise until fully doubled. Bake in quick oven about 20 minutes.

For richer rolls cream together 2 tablespoons sugar, 2 tablespoons shortening, one egg, and add to bread dough when ready to knead down the first time, with enough flour to make a medium dough. Let rise, then shape as described above. Let rise in pans and bake.
RAISIN BREAD

All measurements are level

SPONGE:  1 cake Magic Yeast  1 pint lukewarm water
1 quart (1 lb.) flour

In the evening break and soak the yeast 20 minutes in lukewarm water. Mix with flour to medium sponge. Cover. Let rise in warm place over night.

DOUGH: Sponge as above 8 tablespoons (1/2 cup) sugar
1 pint lukewarm water 4 tablespoons shortening
or milk scalded and 2 cups seeded raisins
cooled 2 quarts (2 lbs.) or more
3 teaspoons salt sifted flour.

In the morning mix the sponge with water or milk, salt, sugar, shortening and raisins well floured. Add flour and mix to medium dough. Knead about 15 minutes. Let rise until doubled, about 2 1/2 hours. Knead down again. Let rise until doubled again, about 1 hour. Mold into 4 or 5 loaves. Let rise to double size. Bake 45 to 60 minutes in moderate oven.
GENUINE WHOLE WHEAT BREAD

All measurements are level.

FERMENT: 1 medium large potato 1 tablespoon sugar
1 quart water 1 teaspoon salt
1 cake Magic Yeast

Soak yeast cake 20 minutes in ½ cup water. Wash, pare and boil the potato. Drain, mash and return to the water. Add sugar and salt. Cool mixture to lukewarm temperature. Add soaked yeast. If necessary add lukewarm water to make a total of one quart. Let stand in warm place (80 degrees F.) about 12 hours.

BREAD: 1 quart above ferment 1 cup milk scalded and cooled (lukewarm) 6 tablespoons sugar syrup
3 teaspoons salt 4 tablespoons shortening
About 3 quarts whole wheat flour

Scald milk and pour into mixing bowl with salt, shortening and sugar syrup. When mixture is lukewarm add yeast ferment and enough whole wheat flour to make moderately soft dough. Knead smooth. Cover. Let rise in moderately warm place until doubled. Divide into 3 loaves. Roll gently into shape, place in greased pans. Let increase ½ in size. Place in fairly hot oven 5 minutes, then reduce heat and bake a full hour.

GRAHAM OR PART WHOLE WHEAT MUFFINS

18 Muffins

All measurements are level

SPONGE: ½ cake Magic Yeast 1 cup luke warm water
1 pint (2 cups) sifted flour

In the evening soak yeast 20 minutes in lukewarm water. Mix with flour to medium sponge. Cover. Let rise in warm place over night.

DOUGH: Sponge as above 3 tablespoons sugar
1 cup milk scalded and cooled until lukewarm 2 tablespoons butter (melted)
About 1 ¼ cups whole wheat flour
1 teaspoon salt

In the morning, add the salt, sugar and butter to the scalded milk, cool until lukewarm and add to the risen sponge, beating thoroughly. Add 1 ¼ cups whole wheat flour or enough to make a batter which drops easily from the spoon. Pour into greased muffin tins, having them just half full. Let rise until doubled in bulk, about 2 hours, then bake ½ hour in a moderately hot oven.

If wanted for dinner add all the ingredients except the whole wheat flour early in the morning. Cover and let stand until about 9:30. Then add the flour; beat well; place in pans and finish as directed above.
CINNAMON ROLLS WITH BREAD DOUGH

All measurements are level

Take 4 cups (2 lbs.) bread dough (made according to any of our recipes for bread), when ready to shape for the pans. Roll into long sheet ½ inch in thickness. Sprinkle with sugar and cinnamon. Roll as for jelly roll. Cut into 18 pieces and set close together, cut side down, in buttered pan. Let rise until fully doubled. Butter tops, sprinkle with sugar and cinnamon and bake in quick oven about 20 minutes.

For richer rolls cream together 2 tablespoons sugar, 2 tablespoons shortening, one egg, and add to bread dough when ready to knead down the first time, together with ½ cup raisins and enough flour to make a medium dough. Let rise, then shape as described above. Let rise in pans and bake.

ROOT BEER

All measurements are level

Dissolve 3 to 5 cakes Magic Yeast and 3 tablespoons sugar in one pint lukewarm water. Keep in warm place 12 hours. Stir well, strain through cheesecloth. Rinse yeast left on cloth several times with water and throw away solid particles. To dissolved yeast and rinsing water add bottle of Root Beer Extract, 4 pounds sugar and 5 gallons lukewarm water. Mix thoroughly and bottle at once. (Tie or fasten in corks.) Keep in warm place 48 to 72 hours. Cool for use. Keep in cellar or other cool place.
WHITE BREAD—SPONGE METHOD

All measurements are level

SPONGE: 1 cake Magic Yeast 1 pint lukewarm water 1 quart (1 lb.) sifted flour

In the evening soak yeast 20 minutes in lukewarm water. Mix with flour to medium sponge. Cover. Let rise in warm place over night. ½ to 1 cup of mashed potato may be used in this sponge if desired.

DOUGH: Sponge as above 4 teaspoons salt 1 pint lukewarm water or milk scalded and cooled 4 tablespoons sugar 4 tablespoons shortening 2 quarts (or more) sifted flour

Early in the morning mix sponge with water or milk, salt, sugar and shortening. Add flour and mix to medium dough. Knead about 15 minutes. Let rise until doubled, about 2½ hours. Knead down again; let rise until doubled again, about 1 hour. Mold into 4 or 5 loaves. Let rise to double size, bake 45 to 60 minutes in moderate oven.

Warm flour before mixing. Avoid materials being chilled. Rolls and coffee cake may be made by adding sugar and shortening to part of the bread dough.

WHITE BREAD RECIPE (WITH POTATOES)

All measurements are level

In the evening break and soak 1 cake Magic Yeast in ½ cup lukewarm water 20 minutes. Mash 1 medium sized boiled potato. Add 1 cup of the potato water. While hot mix smooth with 1½ cups flour. When lukewarm add yeast. Cover and let stand over night in a warm place. In the morning mix sponge with 1 pint lukewarm water, 4 teaspoons salt and 1¾ quarts sifted flour. Let rise and when light add 4 tablespoons lard, 4 tablespoons sugar and about 1½ quarts flour to make medium stiff dough. Knead smooth. Let rise until doubled in volume. Make into 4 or 5 loaves. Let rise until doubled again. Bake 45 to 60 minutes in moderate oven. Potatoes can be omitted if desired. If part milk is used in place of water, scald milk first and let cool to lukewarm temperature. In cold weather warm flour before mixing. Avoid materials becoming chilled.
WHITE BREAD—QUICK METHOD
All measurements are level

FERMENT: 1 medium large potato 1 tablespoon sugar
1 quart water 1 teaspoon salt
1 cake Magic Yeast

Soak yeast cake 20 minutes in ½ cup water. Wash, pare and boil the potato. Drain, mash and return to the water. Add sugar and salt. Cool mixture to lukewarm temperature. Add soaked yeast. If necessary, add lukewarm water to make a total of one quart.

BREAD: 1 quart above ferment 4 tablespoons shortening (lukewarm) 12 cups (3 lbs.) or more
3 teaspoons salt warm (not hot) flour
4 tablespoons sugar

Mix salt, sugar and shortening with ferment. Add flour gradually and mix to medium dough. Knead for 5 minutes. Let rise until doubled in volume. Knead down again. Let rise until doubled again. Divide into 4 loaves. Mold very lightly and place in greased tins. Let rise to double size. Bake 45 minutes in moderate oven. Rolls and coffee cake may be made by adding sugar and shortening to part of the bread dough.

WHITE BREAD—STRAIGHT DOUGH PROCESS
All measurements are level

1 cake Magic Yeast
½ cup lukewarm water
4 teaspoons salt
4 tablespoons sugar

In the evening soak 1 cake Magic Yeast 20 minutes in ½ cup lukewarm water. Mix well in a bowl to a medium dough the salt, sugar, shortening, lukewarm water, flour and dissolved yeast. Knead about 10 minutes. Cover. Let rise in moderately warm place over night or about 10 hours. Knead down. Let rise until doubled, about 1½ hours. Make into 4 or 5 loaves. Let rise to double size. Bake 45 to 60 minutes in a moderate oven. In cold weather warm flour before mixing. Avoid materials becoming chilled. Rolls and coffee cake may be made by adding sugar and shortening to part of the bread dough.

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