You can make delicious rolls like these from a little bread dough on bake day.

**Bread Rolls**

1 dozen large or 2 dozen small

Take 4 cups (2 lbs.) bread dough, when ready to shape into loaves—fold into a long even roll and cut into twelfths. Shape into round balls. Set close together in a buttered pan, brush with melted butter, cover and let rise until fully twice their bulk. Bake in a quick oven 20 to 25 minutes.

Sweeter and richer rolls may be made by creaming together:

2 tablespoons sugar, 2 tablespoons butter or lard, 1 egg, and adding to the regular bread dough, together with enough extra flour to make a medium dough.

**Parker House Rolls**

Two and one-half dozen

Take 4 cups (2 lbs.) bread dough, when ready to shape into loaves. Roll out to 1/2 inch thickness. Shape with a biscuit cutter, brush each shape with melted butter, crease through the center, fold over and press edges together. Place in a buttered pan, one inch apart and let rise until fully twice their bulk. Bake in a quick oven 20 to 25 minutes.

Sweeter and richer rolls may be made by creaming together:

2 tablespoons sugar, 2 tablespoons butter or lard, 1 egg, and adding to the regular bread dough, together with enough extra flour to make a medium dough.

**Cinnamon Rolls**

One and one-half dozen

Take 4 cups (2 lbs.) bread dough, when ready to shape into loaves. Roll out to 1/4 inch thickness. Sprinkle with 1 tablespoon sugar and 1 teaspoon cinnamon. Make into long even roll and cut into 18 pieces. Set close together with cut surface down, in a buttered pan, and let rise until fully twice their bulk. Butter tops and sprinkle with cinnamon and sugar. Bake in a quick oven 20 to 25 minutes.

Sweeter and richer rolls may be made by creaming together:

2 tablespoons sugar, 2 tablespoons butter or lard, 1 egg, and adding to regular dough, together with 1/4 cup raisins and enough extra flour to make a medium dough.

**Coffee Cake**

Take 4 cups (2 lbs.) bread dough, when ready to shape into loaves. Cream together and add 4 tablespoons sugar, 2 tablespoon butter and 2 eggs. Then add enough flour to make a soft dough. Let rise until light. Then shape in a shallow pan. Wash top with melted butter and sprinkle with granulated sugar and cinnamon. Let rise until light. Bake about 25 minutes in a moderate oven.

Hannah L. Wessling, formerly Bread Expert, Department of Agriculture, is head of our Home Economics Department. Ask her what you want to know about making bread, rolls, etc.

Send for booklets

*The Art of Baking Bread*

and

*Dry Yeast as an Aid to Health*
Your bread dough will be sweet and well leavened if you use Magic Yeast.

Don’t yearn for good bread. Make it at home. It tastes better and costs less.

All measurements are level.

White Bread Recipe

SPONGE

1 cake Magic Yeast
1 pint lukewarm water
1 quart (1 pound) flour

In the evening break and soak yeast 20 minutes in lukewarm water. Mix with flour to medium sponge. Cover. Let rise in warm place overnight. Potatoes may be used in this sponge if desired.

DOUGH

Sponge as above
1 pint lukewarm water
4 teaspoons salt
4 tablespoons sugar
4 tablespoons lard
About 2 quarts flour

Early in the morning mix sponge with water, salt, sugar and lard. Add flour and mix to medium dough. Knead about 15 minutes; let rise 2½ to 3 hours. Knead down again; let rise about one hour. Mold into 5 loaves; let rise to double size, bake 45 to 60 minutes in moderate oven.

Warm flour before mixing. Avoid materials becoming chilled.

Home Made Root Beer

MATERIALS
3 cakes MAGIC YEAST
3 tablespoons sugar
1 pint lukewarm water
1 bottle Root Beer Extract
5 gals. pure fresh water, slightly lukewarm
4 lbs. sugar.

DIRECTIONS
Dissolve 3 cakes of MAGIC YEAST and 3 tablespoons sugar in a pint of lukewarm water. Keep in a warm place for 12 hours, then stir well and strain through cheesecloth. (Throw away particles of meal left in cloth.)

Add bottle of Root Beer Extract, 4 lbs. sugar and 5 gals. of lukewarm water. Mix thoroughly and bottle. (Tie or fasten in cork.) Keep in warm place about 48 hours. After cooling it is ready for use. Keep in cellar or place of low temperature.

Refreshing beverages may be made from fruit juices and other flavors by using Magic Yeast.

EAT MAGIC YEAST
FOR HEALTH

Northwestern Yeast Co.
CHICAGO, ILL.