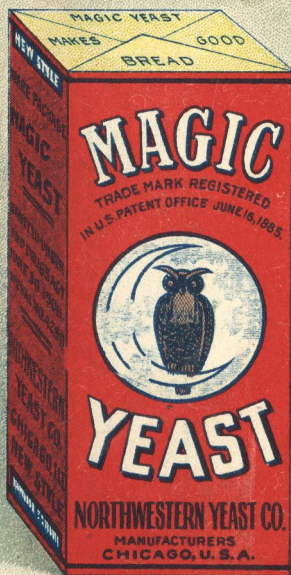


HOW TO MAKE GOOD BREAD



MAGIC YEAST RECIPES

NORTHWESTERN
YEAST CO.
CHICAGO.



HOME MADE WHITE BREAD

Five Loaves

White Bread

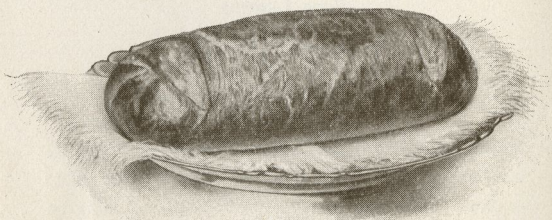
Without Milk or Potatoes

In the evening soak one cake of Magic Yeast, half an hour in a pint of warm (not hot) water. When thoroughly dissolved, stir in enough flour to make a stiff batter, cover and stand in warm place over night. Early in the morning sift about two quarts flour in bread pan. Make hole in flour, pour in one quart of warm water. To this add yeast as above and one teaspoonful of salt. Stir, add enough flour to make a stiff batter. Let rise. Knead briskly ten minutes. Let rise again. Form into loaves and, when light, bake one hour in moderate oven.

Two Loaves

Rye Bread

One pint Magic Yeast, bread sponge, one large cup rye flour, the same of yellow corn meal scalded and cooled ; one tablespoonful melted butter, one of molasses, a little salt ; knead with white flour. When light bake in moderate oven.



RYE BREAD

One and One-half Dozen

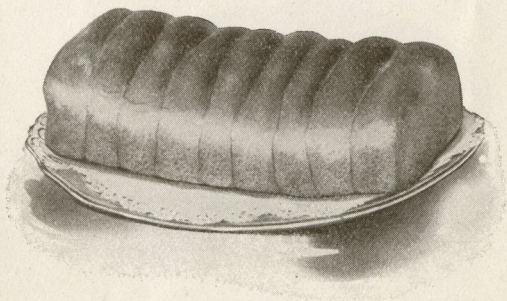
Tea Rolls

Materials

- | | |
|----------------------------------|--------------------------------|
| 1 Cup scalded milk, | 2 Eggs, |
| $\frac{1}{4}$ Cup sugar, | 1 Cake Magic Yeast, |
| 1 Teaspoon salt, | dissolved in $\frac{1}{4}$ cup |
| $\frac{1}{4}$ Cup melted butter, | lukewarm water, |
| | 1 Pinch nutmeg, |
| | $3\frac{1}{2}$ Cups flour |

Way of Preparing

When the milk is lukewarm add 2 cups flour. Beat well and add the dissolved Magic Yeast. Let rise; then add the butter, sugar, salt, nutmeg and the well-beaten eggs. To this add enough of your flour to make a soft dough. Knead well and let rise in a warm place. Shape into small rolls. Put into a buttered pan, let rise, and bake in a brisk oven for fifteen minutes.



TEA ROLLS

Two and One-half Dozen

Rusks

Materials

- | | |
|-------------------|-----------------------|
| 2 Cups warm milk, | 1 Teaspoon salt, |
| ½ Cup butter, | 1 Cake Magic Yeast, |
| ½ Cup sugar, | 1 Cup seeded raisins, |
| 2 Eggs, | Cinnamon, |
| | Flour. |

Way of Preparing

Dissolve the Magic Yeast in the warm milk, then add sufficient flour to make a batter. Let this rise until light. Beat sugar and butter to a cream and add the eggs well beaten. Now add this to the batter with the salt, raisins and sufficient flour to make a soft dough. Mould the dough with your hands into balls about the size of a large egg. Set these close together in a buttered pan and let rise until fully twice their bulk. Brush with the beaten white of an egg, sprinkle with sugar and cinnamon and bake thirty minutes. Nuts may be substituted for raisins.



RUSKS

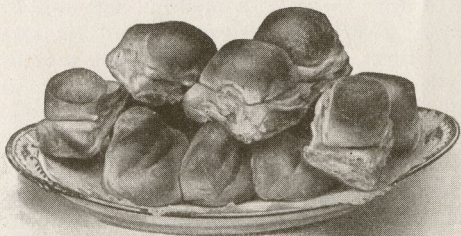
Two and One-half Dozen
Parker House Rolls

Materials

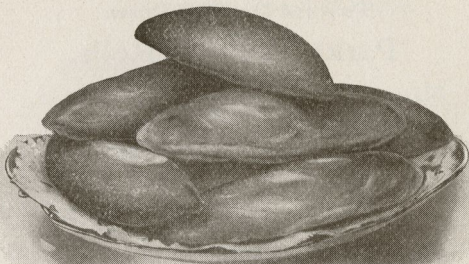
- | | |
|-----------------------|--------------------------------|
| 3 Cups scalded milk, | 1 Teaspoon salt, |
| 4 Tablespoons butter, | 8 Cups sifted flour, |
| 3 Tablespoons sugar, | 1 Cake Magic Yeast, |
| | dissolved in $\frac{1}{4}$ cup |
| | lukewarm water. |

Way of Preparing

Pour the scalded milk over the salt, sugar and butter. When lukewarm beat in 4 cups of the flour. Mix well and add the dissolved Magic Yeast. Cover closely and let rise in a warm place. When light add enough more flour to knead (4 cups). Cover, let rise until light. Roll out to $\frac{1}{2}$ inch thickness. Shape with a biscuit cutter, brush each shape with melted butter, crease through the center, fold over and press the edges together. Place in a buttered pan, one inch apart and let rise until very light, then bake in a brisk oven fifteen minutes.



PARKER HOUSE ROLLS



VIENNA ROLLS

Three and One-half Dozen

Vienna Rolls

Materials

1 Cake Magic Yeast, 1 Tablespoon salt,
1 Quart warm water, 2 Tablespoons sugar,
 Sifted flour.

Way of Preparing

Mix the sugar, salt, Magic Yeast and water. When thoroughly dissolved add enough sifted flour to make a medium soft dough. Cover, keep in warm place, and let rise until light, then turn it on to the moulding-board and shape the same as small Vienna loaves about six inches long. Place in a buttered pan, allowing a little space between each two, and let them rise. When light gash the tops diagonally three times, bake in a moderate oven about twenty-five minutes. If desired you may brush the rolls with beaten eggs and sprinkle them with poppy-seeds, in which case you omit gashing them.

Two Dozen

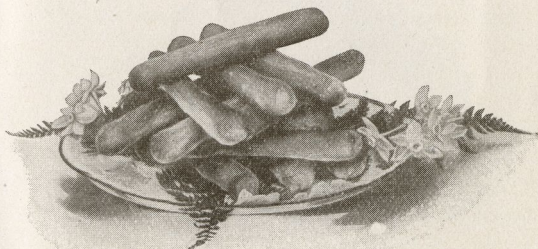
Bread Sticks

Materials

2	Cups scalded milk,	Whites of 3 eggs,
$\frac{1}{2}$	Cup butter,	7 $\frac{1}{2}$ Cups sifted flour,
4	Tablespoons sugar,	1 Cake Magic Yeast,
1	Teaspoon salt,	dissolved in $\frac{1}{4}$ cup lukewarm water.

Way of Preparing

Mix the milk, sugar, butter and salt. When lukewarm add the flour, Magic Yeast and whites of eggs well beaten. Knead well. Let rise and then shape in long, thin strips, about 8 inches long and $\frac{1}{2}$ inch thick, keeping them of an equal thickness. Let rise again, then bake. Have your oven very brisk and reduce heat at the end of five minutes. The sticks should be very crisp and dry.



BREAD STICKS

Two and One-half Dozen

Butter Rolls

Materials

- 2 Cups scalded milk, $\frac{1}{2}$ Cake Magic Yeast,
 $\frac{1}{2}$ Cup butter, dissolved in $\frac{1}{4}$ cup
2 Tablespoons sugar, of lukewarm water,
1 Teaspoon salt, Flour.

Way of Preparing

Add the butter, sugar and salt to the milk. When lukewarm add the dissolved Magic Yeast, then $3\frac{1}{2}$ cups of flour. Let rise until light, then add enough flour to make a soft dough. Let rise again, then place on moulding board and roll into a sheet $\frac{3}{4}$ of an inch thick. With a sharp knife cut into pieces $2\frac{1}{2}$ inches long and one inch wide. Place close together in a buttered pan, let rise until light and bake in a brisk oven for fifteen minutes.



BUTTER ROLLS

Buckwheat Cakes

Materials

2 Quarts warm water, 1 Tablespoonful salt,
1 Cake Magic Yeast, dis- ½ Teaspoonful soda
solved in 1 cupful dissolved in ¼ cup
warm water. of warm water,

Buckwheat Flour.

Way of Preparing

At night take 2 quarts warm water and one cake of Magic Yeast dissolved in 1 cupful of warm water, add buckwheat flour enough to make thick batter, add one teaspoonful of salt, beat all together thoroughly. In the morning add ½ teaspoonful of soda dissolved in ¼ cup of warm water. Add cold water to thin batter to suit.

If very brown cakes are desired, add one table-spoonful of granulated sugar.

Raised Doughnuts

Place 1 pint of Magic Yeast bread sponge in a large bowl, add ¼ cupful melted butter, ½ cupful sugar, 2 eggs beaten very light, a pinch of salt, ½ teaspoonful ground cinnamon, ¼ teaspoonful ground nutmeg.

Roll out and cut into shape, letting them remain on board until light. Fry in deep fat and drain on white paper.

Directions for Making Root Beer

Materials

5 Cakes Magic Yeast, 5 Gallons pure fresh
3 Tablespoons sugar, water, slightly
1 Pint lukewarm water, lukewarm,
1 Bottle Root Beer Ex- 4 Pounds sugar.
tract,

Way of Preparing

Dissolve 5 cakes of Magic Yeast and 3 table-spoonfuls sugar in a pint of lukewarm water. Keep in a warm place for 12 hours, then stir well and strain through cheese-cloth. (Throw away particles of meal left in cloth).

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

