



**HOME MADE BREAD**

# COFFEE CAKE

## SPONGE

1 cup milk, scalded and cooled  
1 teaspoon sugar  
1 pinch salt

$\frac{1}{2}$  cake Magic Yeast  
dissolved in  $\frac{1}{4}$  cup  
lukewarm water

2 cups flour

## DOUGH

1 tablespoon butter  
2 tablespoons sugar  
2 eggs

$\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  cup milk  
3 to 4 cups flour to make soft dough

Make a sponge of the sponge materials and let mixture stand over night. Then add the dough materials to the sponge and make a soft dough. Let rise till light. Then place in shallow pans. Wash top with melted butter, sprinkle with granulated sugar and cinnamon. Let rise till light. Bake about 25 minutes in moderate oven. Serve either warm or cold. The cake should be about one inch and a half thick when finished.

This coffee cake may also be made by taking part of the white bread dough and adding sugar and shortening.

# WHITE BREAD—QUICK METHOD

## FERMENT

1 medium large potato 1 teaspoon salt  
1 ½ quarts water 1 cake Magic Yeast  
1 tablespoon sugar

Wash, pare and boil the potato. Drain, mash and return to the water. Make up to one quart. Add sugar and salt. Cool mixture to lukewarm temperature. Break, add and mix Magic Yeast. Stand in warm place (about 80 degrees) about 12 hours.

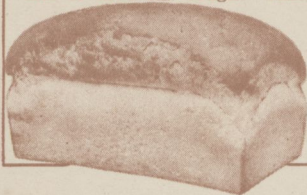
## BREAD

1 quart above ferment (lukewarm)	1 tablespoon sugar
1 tablespoon lard	1 teaspoon salt
12 cups (3 pounds) warm (not hot) flour	

Mix lard, sugar and salt with ferment. Add flour gradually and mix to medium dough. Knead for 5 minutes. Let rise about 45 minutes. Knead down again. Let rise 15 minutes.

Mold into 4 loaves. Let rise to nearly double size (about 80 minutes). 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 RECIPE

## SPONGE

- 1 cake Magic Yeast
- 1 pint lukewarm water
- 1 quart (1 pound) 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. Potatoes may be used in this sponge if desired.



## DOUGH

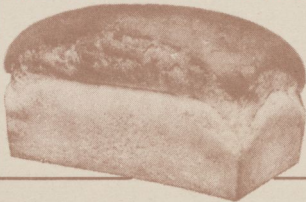
- Sponge as above
- 1 pint lukewarm water
- 2 teaspoons salt

- 1 tablespoon sugar
- 1 tablespoon 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  $2\frac{1}{2}$  to 3 hours. Knead down again; let rise about 1 hour. Mold into 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.



# PARKER HOUSE ROLLS

Two and One-half Dozen



## MATERIALS

3 cups scalded milk  
2 tablespoons butter  
2 tablespoons sugar  
1 teaspoon salt

8 cups sifted flour  
1 cake Magic Yeast  
dissolved in  $\frac{1}{4}$  cup  
lukewarm water

Pour the scalded milk over the salt, sugar and butter. When lukewarm beat in 4 cups of flour. Mix well and add the dissolved 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 15 minutes. These rolls may also be made by taking part of the white bread dough and adding sugar and shortening.



# ROOT BEER

## MATERIALS

5 cakes Magic Yeast  
3 tablespoons sugar  
1 pint lukewarm water

1 bottle Root Beer Extract  
5 gallons pure, fresh water.  
slightly lukewarm  
4 pounds sugar

Dissolve 5 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 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.



# WHEAT-RYE BREAD

## YEAST

1 cake Magic Yeast  
2 cups lukewarm water  
2 tablespoons sugar

2 tablespoons wheat flour  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{2}$  cup boiled mashed potatoes

Soak yeast 20 minutes in 1 cup of water. Mix remaining ingredients in the other cup of water. Add soaked yeast and mix thoroughly. Let rise over night. Yeast will be ready in the morning.

## SPONGE

2 cups slightly warmed rye flour  
1 teaspoon salt

1 tablespoon sugar  
Yeast, prepared as above

Stir flour, salt and sugar into above yeast, and beat with a spoon until the batter is so smooth that it will fall in ribbons like the batter for a fine cake. Set the sponge in a warm place to rise. It will double in less than 3 hours.

## BREAD

Above sponge  
2 teaspoons salt

1 cup rye flour  
About 3 cups wheat flour

When sponge has doubled, stir in the salt, rye flour and sufficient wheat flour to make it stiff enough to knead. Try to handle as soon as you can after 2 cups of flour are added. Brush the freshly scalded and dried bread board with warmed flour. Add, gradually, remaining flour. Completely knead to sticking point after each small addition of flour. Let rise second time. Finally make into 2 loaves the shape of rye bread and bake on an iron sheet or on the bottom of an inverted dripping pan. If a sweet flavor is desired, add tablespoon of molasses when making the bread.





RUSKS.



ROOT  
BEER





PARKER HOUSE ROLLS



WHITE BREAD

