mixing as otherwise the finished rolls or bread will be streaked by the addition of the raw flour to the dough;

5. Note the size of the dough each time that it is put to rise so as to be able to tell when it doubled and thus eliminate over-rising and consequent fermentation, or souring of the dough.

13 ⁊ Yeast Bread
(5 Hour Process Bread)

5 cups flour
2 tablespoons sugar
1½ teaspoons salt
½ cake yeast softened
2 tablespoons butter
1¼ cups liquid (milk, water, or potato water)
This quantity makes one loaf.

Soften the yeast in ¼ cup of the liquid used in making the bread. Bring the remaining liquid to the boiling point. Place the sugar, salt, and fat in a mixing bowl or bread mixer and pour in the hot liquid. Let cool *until lukewarm*. At this temperature it should feel neither hot nor cold—simply wet. Then add the softened yeast and flour. Mix by working with the hands, a beater, or a spoon. Knead in enough flour to keep the dough from sticking. Bread dough may easily be spoiled by working in too much or too little flour.

The best test for the proper stiffness of the dough is to close the hand in a fist formation, punch it into the ball of dough and if it comes away from the dough clean, without sticking, this indicates that the dough has been stiffened sufficiently.

Knead until the dough loses its sticky quality, feels soft or velvety to the touch, and is easily handled. When indented, the well-kneaded dough should spring back into place. Place this dough in a buttered vessel and turn the dough over several times to grease its surface. Cover the vessel tightly and set where it will keep at an even, slightly warm temperature (80° F.). The bread drawer of your kitchen cabinet or any closed drawer is a good place. A bowl of warm water set therein maintains the desired temperature and keeps the top of the dough from crusting. Allow the dough to rise until a little more than doubled in bulk. Punch the dough down in the center and let it rise again. Divide into rolls or loaves and shape by kneading slightly on an unfloured board. Round each piece up gently to the shape of a loaf or biscuit and mold

so as to stretch the top crust and seal any cut or open gas bubbles. Put into a greased bread pan or biscuit tin. Cover loosely with waxed paper and set in a slightly warm place to rise again. Let rise until doubled in bulk. Bake for forty-five minutes (if one-pound loaves are made) first in moderately hot oven, 400° F., until browned or about twenty to twenty-five minutes, and then reduce the temperature to 375° F.

14 ⋎ Sweet Roll Dough

Mix as for bread (Page 11) and when the dough has risen, use for any of the following: Parker House Rolls, Cinnamon Buns, Finger Rolls and Clover Leaf Rolls.

¾ cup scalded milk
⅔ teaspoon salt
2 tablespoons to ¼ cup sugar
2 to 5 tablespoons fat
¼ to 1 cake yeast
¼ cup lukewarm water
1 egg
4 cups flour

Parker House Rolls
(1½ dozen)

Roll or stretch the Sweet Roll Dough (Recipe 14), after the *first* rising, out to one-half inch thickness. *Caution!* (If the dough acts like rubber, resisting the stretching process, it indicates that you are working with what bakers call a killed dough. Strangely enough, however, on standing the dough loses this rubber-like quality. If then it becomes killed during the rolling out, gather the dough into a ball formation, cover it to prevent its being chilled, and let it stand ten to fifteen minutes before handling again.) Cut into rounds with a biscuit cutter. Brush each round with melted butter, crease through the center with the dull edge of a knife blade, fold over one half the dough and press the edges together. Place on a buttered pan one inch apart and let rise until fully doubled in bulk. Bake in a hot oven (425° F.) for twenty minutes. The crust may be glazed with a mixture of ¼ cup milk and 2 tablespoons sugar a few minutes before removing the rolls from the oven.

Cinnamon Buns
(1½ dozen)

Roll the Sweet Roll Dough (Recipe 14), after the *first* rising, to one-half inch thickness (in case the dough is rubbery read the caution in the Parker

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