

Parker House Rolls**(Pocketbook Rolls)**

- 1 cup boiling water
- $\frac{1}{2}$ yeast cake, dissolved in
- $\frac{1}{2}$ cup lukewarm water
- $3\frac{1}{2}$ cups flour
- $\frac{1}{4}$ cup sugar
- 1 teaspoon salt
- 2 tablespoons butter
- 1 egg, well beaten

Add butter, salt and sugar to boiling water. Cool. Then add dissolved yeast cake. Add sifted flour and set aside in warm place to rise. When double in bulk, add well beaten egg. Knead lightly. Roll out $\frac{1}{2}$ inch thick on well-floured board. Cut with biscuit cutter 3 inches in diameter, crease with a dull knife, brush with melted butter and fold over, pinching the dough at sides to make a pocketbook. Brush tops with butter. Let rise and bake on a cooky sheet in a hot oven (390° F.) about 20 minutes.

Popovers

- 1 cup flour
- 1 cup milk
- 2 eggs, well beaten
- 1 teaspoon melted butter
- $\frac{1}{4}$ teaspoon salt

Sift flour and salt together and gradually stir in milk, mixing well. Add the well-beaten eggs and melted butter and beat hard for 2 minutes with a rotary egg-beater. Pour into buttered custard cups or iron popover pans that have been well-greased and thoroughly heated. Start baking in a hot oven (500° F.) until the popovers puff; then reduce the heat to moderate temperature (350° F.), and brown. It requires about 30 minutes to bake popovers.

Boston Brown Bread

- 1 cup yellow corn meal
- 1 cup graham flour
- 1 cup rye flour
- $\frac{3}{4}$ cup molasses
- $1\frac{1}{2}$ cups sour milk
- 1 teaspoon soda
- 1 teaspoon salt

Mix and sift dry ingredients, and stir in the remaining ingredients. Put rounds of greased paper in bottom of one-pound baking powder tins. Grease the sides of the tins and fill $\frac{2}{3}$ full. Steam $2\frac{1}{2}$ hours. To steam, place the tins on a rack inside a kettle. Add warm water to half the height of the mold. Cover the kettle, and let water come to a boil. Boil gently from 1 to 2 hours or until well done. More water may have to be added from time to time.

Raisin Brown Bread

Add 1 cup raisins mixed with about 2 or 3 tablespoons flour to the "Boston Brown Bread" recipe. (See recipe above.)

New England Muffins

- 3 tablespoons butter, melted
- $\frac{1}{4}$ cup sugar
- 2 eggs
- $\frac{1}{2}$ teaspoon salt
- 1 cup milk
- 2 cups flour
- 3 teaspoons baking powder

Place the melted shortening in an earthen bowl or saucepan. Stir in the sugar, eggs and milk. Sift flour, baking powder and salt and add to first mixture. Beat thoroughly to make a smooth batter. Half fill greased muffin tins with the batter and bake in a hot oven (375° F.) about 25 minutes.

Amadama Bread

- $\frac{1}{2}$ cup Indian meal
- 2 cups boiling water
- 1 yeast cake, dissolved in
- $\frac{1}{2}$ cup warm water
- 2 tablespoons shortening
- $\frac{1}{2}$ cup molasses
- 1 teaspoon salt
- 5 cups flour

Stir the Indian meal, very slowly, into the boiling water. When thoroughly mixed, add the shortening, molasses and salt. Cool. When lukewarm, add the dissolved yeast cake and the flour (enough to make a stiff dough). Knead well and keep in a warm place to rise more than double its bulk. Mould into loaves and let rise until light. Bake in a hot oven (400° F.) for 1 hour.

Vermont Graham Bread

- 1 cup all-purpose flour
- 2 cups graham flour
- $\frac{1}{2}$ cup maple or brown sugar
- 2 cups buttermilk or sour milk
- $1\frac{1}{2}$ teaspoons baking soda
- 1 teaspoon salt

Sift the flour once; then add the graham flour, salt and sugar and sift again. Stir the soda into the buttermilk and add the dry ingredients, mixing thoroughly. Pour into a buttered pan and bake for one hour in a moderate oven (340° F.).

Johnny Cake

- 1 cup cornmeal
- 1 cup milk
- $\frac{1}{2}$ cup sugar
- 1 egg, well beaten
- Pinch salt
- $\frac{1}{2}$ teaspoon soda
- 1 teaspoon cream of tartar
- 1 tablespoon molasses
- 1 tablespoon butter, melted

Sift dry ingredients together in a bowl. Add other ingredients and beat thoroughly. Pour into a shallow greased baking pan and bake in a hot oven (375° F.) for 30 minutes.