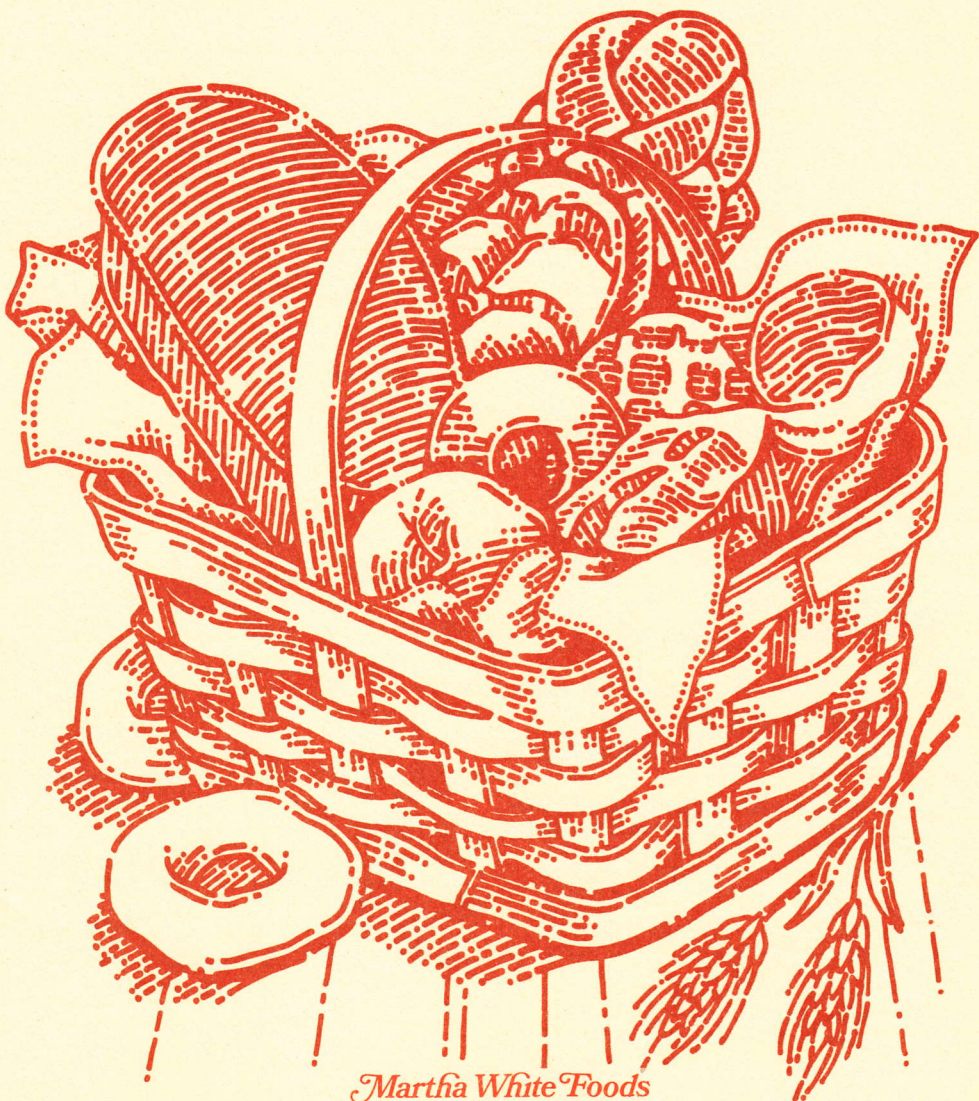


THE BREAD BASKET

Revised To Include New Recipes



Martha White Foods

HOME-MADE BREAD

1 cake or package yeast
¼ cup lukewarm water
2 cups milk, scalded
3 tablespoons sugar
1 tablespoon salt
3 tablespoons shortening
About 5½ cups sifted Martha White Plain Flour

Soften yeast in water. Add sugar, salt and shortening to hot milk. Cool to lukewarm; then add 2 cups flour, stirring well. Add softened yeast. Add just enough flour to make a moderately stiff dough. Turn dough out onto a lightly floured board or pastry cloth; cover dough with bowl and let rest 10 minutes. Knead dough until smooth, about 5 minutes. Shape dough into a ball and place in lightly greased bowl, turn to grease top of dough. Cover and let rise in a warm place until light, about 1½ hours. Punch dough down and let rest 10 minutes. Divide dough in half and shape into 2 loaves. Place shaped dough in well-greased loaf pans. Brush tops of loaves with oil. Let rise until light, about 1 hour. Bake at 400 degrees for 15 minutes; lower temperature to 300 degrees and bake 20 to 25 minutes longer. Turn bread out on racks to cool. Makes 2 loaves.

Note: If using Martha White Self-Rising Flour, omit salt.



REFRIGERATOR WHOLE WHEAT BREAD

Do this special dough when you have the time, then let it rise in the refrigerator. Bake anytime from 2 to 24 hours later.

4 cups sifted Martha White Plain Flour
3 tablespoons sugar*
4 teaspoons salt
2 cakes or packages yeast
2 cups milk
¾ cup water
¼ cup butter or margarine
about 4 cups Martha White Whole Wheat Flour

In a large mixer bowl thoroughly combine 3 cups plain flour, sugar, salt and undissolved yeast.

Combine milk, water and butter in a saucepan. Heat over low heat until liquids are very warm, 120-130 degrees. Butter does not need to melt. Gradually add to dry ingredients and beat 2 minutes at medium speed of mixer, scraping bowl occasionally. Add remaining cup of plain flour and beat at high speed 2 minutes. Stir in enough whole wheat flour to make a stiff dough. Sprinkle board or cloth with whole wheat flour, turn out dough and knead until smooth and elastic, about 8 to 10 minutes. Cover with plastic wrap, then a towel. Let rest 20 minutes. Divide dough in half. Roll each half into a 14 x 9-inch rectangle. Roll up dough, press down ends and fold under. Place in 2 well-greased loaf pans. Brush loaves with oil, cover with plastic wrap. Refrigerate 2 to 24 hours. When ready to bake, remove from refrigerator. Uncover dough carefully. Let stand at room temperature 10 minutes. Puncture any gas bubbles which may have formed near surface. Bake at 400 degrees for about 40 minutes, or until done. Remove from pans and cool on wire rack. Makes 2 loaves.

*3 tablespoons of brown sugar, honey or molasses may be substituted for the sugar.

Note: If using Martha White Self-Rising Flour, use only 2 teaspoons salt.

TEAROOM REFRIGERATOR ROLLS

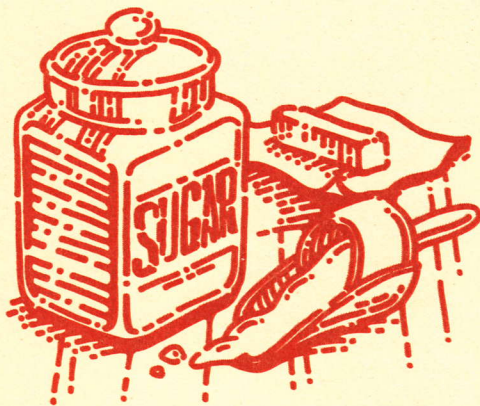
1 cup diced raw potatoes
½ cup sugar
1 tablespoon salt
½ cup shortening
1 cake or package yeast
2 eggs, beaten
1½ cups lukewarm potato water
About 6 cups sifted Martha White Plain Flour

Cook potatoes in 2 cups boiling water without salt. Force hot cooked potatoes through wire strainer. Add sugar, salt and shortening to potatoes and beat thoroughly. Crumble in yeast; add eggs and potato water, then stir in flour to make a fairly stiff dough. Knead on floured board or pastry cloth until dough is smooth and elastic. Put dough in a greased bowl, turn to grease top. Cover and let rise in a warm place until light, about 2 hours. Punch dough down.

(A) Shape part of dough into rolls (pan rolls, cloverleaf, etc.), at once if you wish, place in greased pans and grease tops. Cover and let rise in a warm place until light, about 45 minutes. Bake at 400 degrees for 15 to 20 minutes. Remove from pans and brush with butter.

(B) Put remaining dough in a greased bowl; grease top; cover and place in the refrigerator. If dough rises in the refrigerator, punch down. When ready to use, take dough out of refrigerator about 2 hours before serving time. Let stand in a warm place until light, about 1 hour. Shape into rolls and follow directions under A. Dough may be kept in the refrigerator 3 or 4 days. Makes about 4 dozen rolls.

Note: If using Martha White Self-Rising Flour, omit salt.



OVERNIGHT OATMEAL BREAD

- 1/2 cup oats (regular or quick cooking)
- 1 cup boiling water
- 1 cake or package yeast
- 1/3 cup lukewarm water
- 1/4 cup cooking molasses or honey
- 1 tablespoon butter or margarine
- 1 1/4 teaspoons salt
- 3 cups sifted Martha White Plain Flour

Pour boiling water over oats and soak until mixture becomes lukewarm. Dissolve yeast in the 1/3 cup lukewarm water and keep in a warm place until oatmeal mixture cools. Stir yeast mixture into oatmeal mixture. Add molasses, butter and salt, stirring well. Mix in 2 cups flour and stir to blend. Add the remaining cup of flour, kneading in the last of the flour; more flour may be added if needed to make a fairly firm dough. While dough rests in bowl a few minutes, grease two small loaf pans 7 3/4 x 3 3/8 x 2 1/2 inches or one 8 1/2 x 4 1/2 x 2 1/2 inch loaf pan. Knead dough until smooth. It is almost impossible to over-work this dough. Shape into loaves and place in prepared pans. Oil tops of loaves lightly. Cover and refrigerate overnight or up to 24 hours. Remove from refrigerator at least 10 minutes before baking. It can be removed 1 hour before baking. Bake at 350 degrees for about 50 minutes. Makes 1 large or 2 small loaves.

Note: If using Martha White Self-Rising Flour, omit salt.

RIZ BISCUITS

- 2 1/2 cups sifted Martha White Plain Flour
- 1/4 teaspoon soda
- 3 tablespoons sugar
- 1 teaspoon salt
- 1 cake or package yeast
- 1 cup lukewarm buttermilk
- 1/3 cup shortening

Sift together flour, soda, sugar and salt. Dissolve yeast in lukewarm buttermilk. Cut shortening into flour mixture, as for biscuits. Stir buttermilk into dry ingredients quickly. Turn dough out onto floured cloth and knead just until smooth. Roll to 1/4-inch thickness and cut with a biscuit cutter. Brush top of each round with melted butter. Place one biscuit on top of another making double biscuits. Cover and let rise in a warm place until light, about 1 hour. Bake at 375 degrees for 12 to 15 minutes. Makes about 1 1/2 dozen biscuits.

Note: If using Martha White Self-Rising Flour, omit salt.

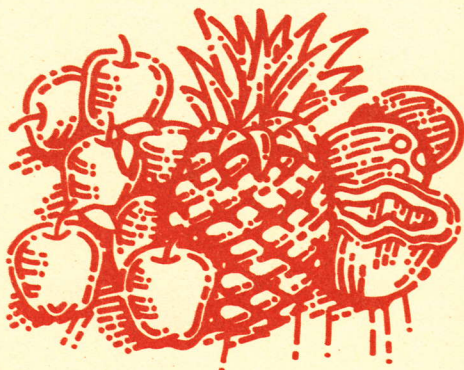
PIZZA

- 3/4 cup plus 1 tablespoon lukewarm water
- 1 cake or package yeast
- 2 cups sifted Martha White Plain Flour
- 1 teaspoon salt
- 2 tablespoons shortening
- Pizza Sauce, next column
- Mozzarella Cheese
- Toppings of your choice

Dissolve yeast in water. Combine flour and salt; then cut in shortening, as for biscuits. Stir in water and yeast mixture. Turn dough out onto lightly floured board or pastry cloth and knead just until smooth. Place in a greased bowl and grease top. Cover and let rise in a warm place until light, about 1 hour. When light, punch down and divide into 2 pieces for 12-inch pizzas or 4 pieces for 10-inch pizzas. Roll out about 1/4-inch thick. Place rounds of dough on greased baking sheet or pizza pans. Crimp edges. Top with Pizza Sauce (below) and mozzarella cheese. Add your favorite toppings. Bake at 400 degrees for about 20 minutes. Makes 2 large or 4 small pizzas.

For very crisp crust: Bake pizza 10 minutes on pan, then slide pizza off pan directly onto oven rack and finish baking.

Note: If using Martha White Self-Rising Flour, omit salt.



PIZZA SAUCE

- 1 6-ounce can tomato paste
- 1 8-ounce can tomato sauce
- ½ teaspoon salt
- 1 teaspoon Worcestershire sauce
- 1 teaspoon garlic salt
- 2 or 3 drops Tabasco sauce
- ½ teaspoon crushed thyme
- 1 teaspoon crushed oregano

Combine and mix well.

BEATEN BATTER FOR ROLLS

Beaten Batters require no kneading—expect a light, open texture.

- 3¼ cups sifted Martha White Plain Flour
- 1 cake or package yeast
- ½ cup milk
- ½ cup water
- ¼ cup sugar
- ¼ cup oil
- 1 teaspoon salt
- 2 eggs

Stir together 1 cup flour and yeast. Heat milk, water, sugar, oil and salt over low heat only until warm, stirring to blend. Add liquid ingredients to flour yeast mixture and beat until smooth, about 2 minutes on mixer or 300 strokes by hand. Blend in eggs. Add 1 cup flour and beat 1 minute on medium speed or 150 strokes by hand. Stir in more flour to make a thick batter. Cover and let rise in a warm place until light and bubbly, about 1 hour. Stir down. Grease 18 muffin cups and spoon batter into pans. Cover with lightly oiled plastic wrap or waxed paper. Let rise in a warm place until light, about 30 minutes. Bake at 375 degrees for 20 to 25 minutes. Remove from pans immediately. Makes 18 rolls.

Note: If using Martha White Self-Rising Flour, omit salt.

PINEAPPLE-COTTAGE CHEESE COFFEE CAKE

- 1 recipe Beaten Batter
- 1 cup drained or dry cottage cheese
- ½ cup crushed, drained pineapple
- 1 tablespoon flour
- ½ cup sugar
- ½ teaspoon cinnamon
- 2 tablespoons sugar
- ¼ cup finely chopped nuts

Let Beaten Batter rise in bowl. Stir down and spread batter into 2 well-greased 9-inch cake pans. Mix together cottage cheese, pineapple, flour and ½ cup sugar. Sprinkle over batter using half the mixture on each cake. Then combine cinnamon, 2

tablespoons sugar and nuts, and sprinkle over pineapple mixture. Cover and let rise in a warm place until light, about 30 minutes. Bake at 375 degrees for about 25 minutes. Makes 2 coffee cakes.



PEANUT BUTTER COFFEE CAKE

- 1 recipe Beaten Batter
- 6 tablespoons butter or margarine, softened
- 6 tablespoons peanut butter
- 3 tablespoons honey
- ¾ cup sugar
- ¾ cup chopped, salted peanuts

Let batter rise in the bowl. While batter is rising, beat butter and peanut butter together in a small bowl. When well mixed, stir in honey, then sugar and peanuts. When batter is light and bubbly, stir down. Spread batter into 2 well-greased 9-inch cake pans. Punch small holes in dough. Then drop spoonfuls of peanut butter mixture in holes and over top of batter, using half the mixture on each cake. Cover and let rise in warm place until light, about 30 minutes. Bake at 350 degrees for 20 to 25 minutes. Makes 2 coffee cakes.

SWEET YEAST DOUGH FOR SWEET ROLLS AND COFFEE CAKES

Use this rich tender dough for making your favorite sweet rolls and coffee cakes or try one of our variations.

- ½ cup lukewarm water
- 2 cakes or packages yeast
- ½ cup milk, scalded
- ½ cup sugar
- 2 teaspoons salt
- ½ cup shortening
- 2 eggs, beaten
- about 5 cups sifted Martha White Plain Flour

Dissolve yeast in lukewarm water. Add sugar, salt and shortening to hot milk. Cool to lukewarm;

then beat in eggs. Add two cups of flour and beat thoroughly. Stir in dissolved yeast. Add just enough flour to make a soft dough. Turn out onto lightly floured board or pastry cloth; cover with bowl and let rest 10 minutes. Knead until smooth and satiny. Place in greased bowl and lightly grease top. Cover and let rise in warm place until light, about 1½ hours. When light, punch down and let rest 10 minutes. Shape into rolls, coffee cakes or tea rings (see variations, following). Place on greased pans and lightly brush tops with oil. Cover and let rise until light, about 50 minutes. Bake at 350 degrees; 25 to 30 minutes for coffee cakes; 20 to 25 minutes for pan rolls or 15 to 20 minutes for individual rolls.

Note: If using Martha White Self-Rising Flour, omit salt.

BAKE SHOP DOUGHNUTS

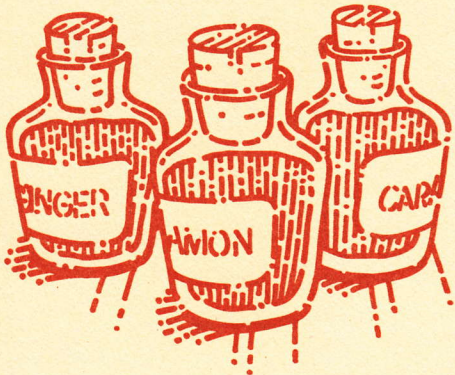
1 recipe Sweet Yeast Dough
Confectioners' Sugar Icing

Let dough rise in bowl. Punch down and let rest 10 minutes. Divide dough in half and roll out one half about ⅓-inch thick. Cut with doughnut cutter. Repeat using other half of dough. Let rise until light, about 45 minutes. Doughnuts should not be covered since a light crust should form on them. Fry in deep hot fat, 375 degrees, about 4 minutes. Turn doughnuts once or twice while frying. Drain on absorbent paper and dip in confectioners' sugar icing. Place on rack with waxed paper underneath to cool. Makes 2 dozen doughnuts and 2 dozen doughnut holes.

CINNAMON RAISIN BREAD

1 recipe Sweet Yeast Dough
½ cup raisins
¼ cup butter or margarine, melted
1 cup sugar
2 tablespoons cinnamon
Confectioners' Sugar Icing, if desired

Let dough rise in the bowl. Punch down and let rest 10 minutes. Lightly knead raisins into dough.



Divide dough in half. Roll half into a rectangle and brush with 2 tablespoons melted butter. Combine cinnamon and sugar and sprinkle half over dough. Roll like jelly roll, press down ends and fold under. Place in a greased loaf pan. Repeat with remaining dough. Cover and let rise until light, about 45 minutes. Bake at 350 degrees for 40 to 45 minutes. Turn out of pans and drizzle with confectioners' sugar icing, if desired. Makes 2 loaves.

CINNAMON ROLLS

1 recipe Sweet Yeast Dough
¼ cup butter or margarine, melted
1 cup sugar
1 tablespoon cinnamon
2 tablespoons milk
Confectioners' Sugar Icing, if desired

Let dough rise in the bowl. Punch down and let rest 10 minutes. Divide dough in fourths. Roll one fourth into long narrow sheet, about ¼-inch thick and 6-inches wide. Brush with melted butter. Mix sugar and cinnamon and sprinkle one-fourth over dough. Roll up like jelly roll, sealing edges. Cut in 1-inch slices. Place cut side down in well-greased pan or muffin pans. Brush top with milk and sprinkle with cinnamon sugar. Follow same directions with remaining dough. Cover and let rise until light, about 45 minutes. Bake at 350 degrees for about 25 minutes. After removing from pan and cooling slightly, rolls may be dipped in confectioners' sugar icing. Makes about 4 dozen rolls.

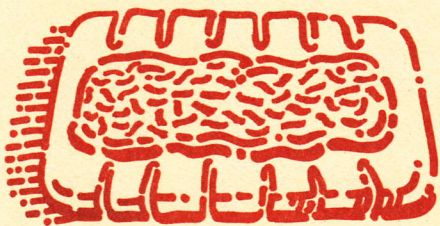
MEXICAN SWEET BREAD

The Mexicans call these round, flat sweet buns pan dulce which simply means sweet bread.

1 recipe Sweet Yeast Dough
2 cups sugar
2 cups sifted Martha White Plain Flour
1 cup (2 sticks) butter or margarine, melted
2 eggs, slightly beaten
1 teaspoon cinnamon
dash of salt

Let dough rise in bowl. Punch down and let rest 10 minutes. While dough is resting, combine remaining ingredients in a bowl and stir to blend. Pinch off pieces of dough and shape into smooth balls about the size of golf balls. Flatten balls of dough by patting out with the palm of your hand, or with a rolling pin, into four-inch circles. Place circles on greased baking sheets about two inches apart. Place a generous tablespoon of mixture in bowl on top of each round, and spread almost to the edges. Let rise until light, about 30 minutes. Bake at 400 degrees for 10 minutes, or just until lightly browned. Remove from baking sheets and cool a few minutes before serving. Makes about 32 buns.

Step 1



Step 2



DUTCH APPLE CAKE (APFEL KUCHEN)

- ½ recipe Sweet Yeast Dough
- 2 large apples, pared
- ½ cup sugar
- ½ teaspoon cinnamon
- 2 tablespoons butter or margarine, softened

Let dough rise in the bowl. Punch down and let rest 10 minutes. Divide in half and pat each piece of dough out in a greased 9-inch round cake layer pan, forming a ridge around the edge. Put thinly sliced apples in a circular pattern all over the top of each cake. Sprinkle ½ of the sugar and cinnamon over the top of each and dot with ½ the butter. Cover and let rise until light, about 25 minutes. Bake, covering the pan with foil the first 10 minutes, at 400 degrees for 25 to 30 minutes. After baking, sprinkle the top with a little extra cinnamon and sugar mixed together. Makes 2 cakes.

CONFECTIONERS' SUGAR ICING

- 3 cups confectioners' sugar, sifted
- ½ cup hot milk
- 1 teaspoon vanilla extract

Combine all ingredients and mix until smooth.

COCONUT COFFEE CAKE

Do not let the instructions for shaping this coffee cake discourage you—it is not as difficult as it sounds and the result is worth the effort.

- 1 recipe Sweet Yeast Dough
- 3 cups grated coconut; fresh, canned or frozen
- ½ cup sugar
- ½ cup (1 stick) butter or margarine
- ¼ cup honey
- 2 tablespoons milk
- ¼ teaspoon almond extract
- Confectioners' Sugar Icing

While dough is rising in the bowl, measure ½ cup coconut and set aside. Combine remaining coconut, sugar, butter, honey and milk in a saucepan and bring to a boil, stirring all the time. Cool. Add extract. When dough is light, punch down and let rest 10 minutes. Divide dough in half. Roll one half into a rectangle about 14 inches long and 8 inches wide. Spread half the coconut filling down the center in a 3-inch wide band. At each side of filling make cuts about 2-inches apart, making 7 strips on each side. Take a strip at each side and cross them at center of filling. Pull strips down, keeping ends inside. After lacing all the strips, tuck the last ends underneath. Cover and let rise until light, about 35 minutes. Bake at 350 degrees for 30 to 35 minutes. Frost with confectioners' sugar icing and sprinkle with coconut. Follow same directions for other half of dough. Makes 2 coffee cakes.

BREAD BAKING TERMS

“**Lukewarm water**”—105 to 115 degrees for yeast dissolving method.

“**Let rest 10 minutes**”—This step, before kneading and before shaping makes the dough easier to handle, but may be omitted if time is short.

“**Cover the dough**”—Dough is usually covered during rising to prevent drying of the surface. Cover with waxed paper, plastic wrap or a damp cloth.

“**Let rise**” . . . —An even temperature of about 80 to 85 degrees is best for all but refrigerator doughs.

“**until light**”—Dough is light when doubled in bulk. Also check for lightness by pressing the tips of two fingers quickly and lightly into dough—if the dent stays, it is light.

“**Punch down**”—After dough has risen in the bowl it is punched down to expel air and redistribute the yeast. Push fist into center of dough, pull edges to center and turn over.

After baking—To prevent sogginess, turn out of pans immediately after baking and cool on wire rack.