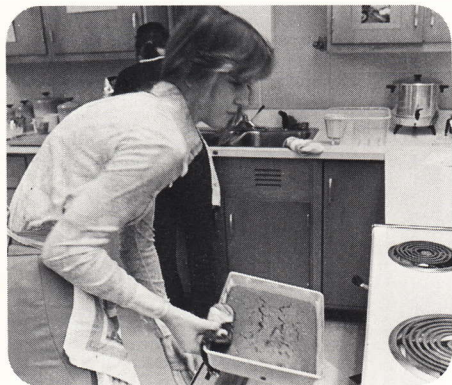


THE BRUNSWICK BAKE SHOP



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We prepared this recipe leaflet primarily to pass along to other home economics teachers the techniques used by Mrs. Dona Hatfield, home economics teacher of Brunswick High School, Brunswick, Georgia, to teach baking during a 50-minute class. On testing and tasting the Bake Shop recipes, we found them to be so good that we wanted to share them with all of our baking friends.



60 MINUTE ROLLS

- 2 tablespoons lukewarm water
- 1 package dry yeast or
- 1 cake fresh compressed yeast
- $\frac{1}{2}$ cup milk
- 2 tablespoons shortening
- 1 tablespoon sugar
- about $2\frac{1}{2}$ cups sifted Martha White Self-Rising Flour
- 1 egg, beaten

Dissolve yeast in lukewarm water. Scald the milk and pour into large bowl of electric mixer. Add shortening and sugar and beat on low speed just a few seconds to blend. Add 1 cup flour and beat on low speed a few seconds. Add the dissolved yeast and beaten egg. Beat on medium speed for 2 minutes. Cover the bowl with a damp cloth and put in a warm place for 15 minutes. At the end of 15 minutes add the remaining flour, stirring in with a wooden spoon. Turn dough out on a floured surface and knead lightly. Shape as desired, cover and let rise in a warm place, 20 minutes. Bake 425 degrees for about 20 minutes.

NOTE: If using Martha White Plain Flour add 1 teaspoon salt after adding sugar.

FAVORITE CINNAMON ROLLS

Combine $\frac{1}{2}$ cup sugar (white or brown) and 2 tablespoons cinnamon. Roll above dough out on a floured surface, into a rectangle. Brush dough with melted butter or margarine and sprinkle with cinnamon-sugar mixture. Roll up like a jelly roll, cut into 1-inch slices, place in greased muffin cups and brush the tops with melted butter or margarine. Cover and let rise 20 minutes. Bake 425 degrees about 18 to 20 minutes. Makes $1\frac{1}{2}$ dozen rolls.

NOTE: If using Martha White Plain Flour add 1 teaspoon salt after adding sugar.



BAKE SHOP OATMEAL CAKE

- 1 cup oats (regular or quick cooking)*
- ½ cup (1 stick) butter or margarine*
- 1½ cups boiling water*
- 1½ cups sifted Martha White Self-Rising Flour*
- 1 teaspoon cinnamon*
- ½ teaspoon nutmeg*
- 1 cup granulated sugar*
- 1 cup brown sugar*
- 2 eggs, beaten*

Heat oven to 350 degrees. Grease a 13 x 9 x 2-inch pan. Mix together oats, butter and boiling water. Let stand 20 minutes. Meanwhile, sift together flour, cinnamon and nutmeg; set aside. Blend the sugars into cooled oatmeal mixture and stir until all brown sugar lumps are dissolved. Stir in the eggs. Slowly add flour mixture and stir until well blended. Pour into prepared pan and bake for 35 minutes or until cake pulls away from sides of pan. Cool and cut into squares. Makes about 29 squares.

NOTE: If using Martha White Plain Flour sift 1 teaspoon soda and ½ teaspoon salt with flour, cinnamon and nutmeg.

PEANUT BUTTER SQUARES

- ⅓ cup shortening*
- ½ cup smooth peanut butter*
- 1 cup sugar*
- 2 eggs*
- 1 teaspoon vanilla*
- 1 cup sifted Martha White Self-Rising Flour*
- 1 cup shredded coconut*
- confectioner's sugar*

Heat oven to 350 degrees and grease an 8-inch square cake pan. Blend together shortening, peanut butter, sugar, eggs and vanilla. Stir in flour and fold in coconut. Place in prepared pan and bake 30 minutes. While still warm, cut and roll each square in sifted confectioner's sugar. Makes 16 squares.

NOTE: If using Martha White Plain Flour sift ¼ teaspoon salt and 1 teaspoon baking powder with flour.

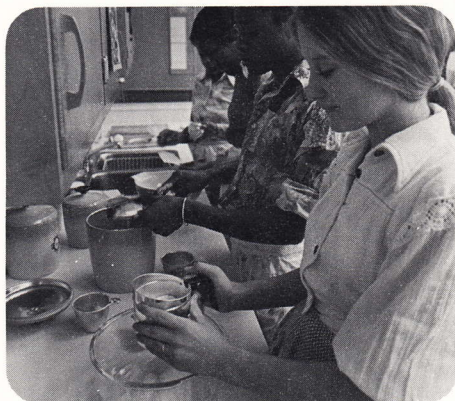


SEA ISLAND BARS

- $\frac{1}{2}$ cup (1 stick) butter or margarine
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{3}$ cup brown sugar
- 2 tablespoons water
- 1 cup sifted Martha White Self-Rising Flour
- 1 egg
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ cup chopped nuts
- $\frac{1}{2}$ cup shredded coconut
- 1 six-ounce package (1 cup) semi-sweet chocolate pieces

Heat oven to 350 degrees. Grease a 9-inch square cake pan. Melt the butter in a 2-quart saucepan, over very low heat. Remove from heat. Blend in sugars and water. Stir in flour. Then add egg and vanilla; beat well. Add nuts, coconut and chocolate pieces and stir to combine. Pour into prepared pan and bake 30 minutes. Cool in pan and cut into bars. Makes 16 squares.

NOTE: If using Martha White Plain Flour stir $\frac{1}{4}$ teaspoons baking powder in with flour.



BISHOP'S BREAD

- $1\frac{1}{2}$ cups sifted Martha White Self-Rising Flour
- $\frac{2}{3}$ cup semi-sweet chocolate pieces
- 1 cup finely chopped dates
- 1 cup candied cherries, halved
- 2 cups chopped nuts
- 3 eggs
- $\frac{3}{4}$ cup sugar

Heat oven to 325 degrees. Grease a 9 x 5 x 3-inch loaf pan. Combine flour, chocolate pieces, dates, cherries and nuts. Beat eggs with mixer in large bowl. Gradually beat in sugar and continue beating until light and fluffy. Fold in flour mixture. Pour into prepared pan and bake about 1 hour and 20 minutes. Turn out onto rack to cool.

NOTE: If using Martha White Plain Flour sift $\frac{1}{4}$ teaspoon salt and $1\frac{1}{2}$ teaspoons baking powder with flour.

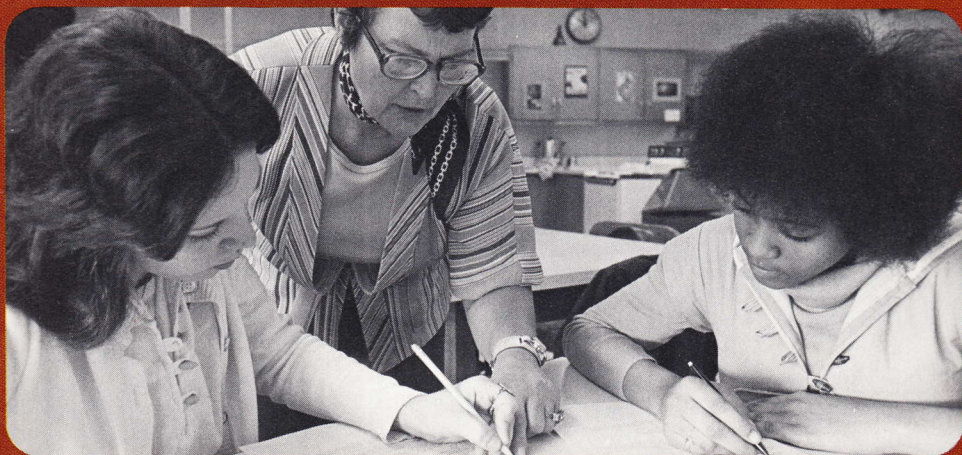


OVERNIGHT OATMEAL BREAD

- 1/2 cup oats (regular or quick cooking)*
- 1 cup boiling water*
- 1 package dry yeast or*
1 package fresh compressed yeast
- 1/3 cup lukewarm water*
- 1/4 cup cooking molasses or honey*
- 1 tablespoon butter or margarine*
- 3 cups sifted Martha White*
Self-Rising Flour

Pour boiling water over oats and soak until mixture becomes lukewarm. Dissolve yeast in the $\frac{1}{3}$ cup lukewarm water and keep in a warm place until the water-oatmeal mixture cools. Stir yeast mixture into oatmeal mixture. Add molasses and butter 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 $7\frac{3}{4} \times 3\frac{5}{8} \times 2\frac{1}{2}$ inches. Knead dough until smooth. It is almost impossible to over-work this dough. Shape into two small loaves and place in greased 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 350 degrees for about 50 minutes. Makes 2 small loaves.

NOTE: If using Martha White Plain Flour add $1\frac{1}{4}$ teaspoons salt after adding butter.



DONA HATFIELD'S ORANGE COOKIES

- 2 cups sifted Martha White Self-Rising Flour
- 2 cups sugar
- 1 teaspoon nutmeg
- 1 cup shortening
- 2 eggs, beaten
- $\frac{1}{4}$ cup grated orange rind
- 2 tablespoons orange juice
- 3 cups quick cooking oats

Heat oven to 375 degrees. Sift flour, sugar and nutmeg into large bowl. Add shortening, eggs, orange rind and orange juice; blend well. Stir in oats. Drop by level tablespoonsful onto greased baking sheets, about 2 inches apart. Bake 12 to 14 minutes, or until lightly browned. Makes about 4 dozen cookies.

NOTE: If using Martha White Plain Flour sift 4 teaspoons baking powder and 1 teaspoon salt with flour, sugar and nutmeg.

