

Loveliest Fragrance! Bread's A-Baking

MILK ROLLS

¼ cup lukewarm water
 1 level tablespoon white sugar
 1 cake compressed yeast
 1½ cups milk
 2 eggs well beaten
 1-3 cup white sugar
 1-3 cup shortening
 1½ teaspoons salt
 6 cups flour, sifted.

Mix water, sugar and yeast. Let stand for 10 minutes. Scald milk, cool to lukewarm. Add eggs, sugar, salt and yeast mixture. Add flour, little at a time, beat after each addition. Place in greased bowl, and let rise 1½ hours. Turn out on board, roll to 1 inch thickness. Cut with small glass. Dip each roll in melted butter, place side by side in a pan. Let rise until doubled in bulk. Cook in a hot oven 375 deg. for 20 minutes. Brush with melted butter when done.

Mrs. Russel MacLean
 De Sable

FRENCH BISCUITS

Sift together
 4 cups flour
 2 teaspoons salt
 1 teaspoon baking powder
 Work in 1 cup shortening (part butter). Gradually add 1 cup cold water. Roll out. Cut in desired shapes. Brush tops with cream. Bake in greased pan in hot oven.

Mrs. E. Smith,
 Margate W.I.

ROLLS

To 1 cup scalded milk add
 ¼ cup shortening
 ¼ cup sugar
 1 teaspoon salt
 Let cool to lukewarm
 Add 1 Fleischman's yeast cake which has been dissolved in ¼ cup lukewarm water
 1 egg, well beaten
 4 cups flour

Let rise until double in bulk. Shape into rolls clover leaf style. Brush with melted butter and sprinkle with sugar. When well-risen, bake in oven 425 F. for 20 minutes.

Mrs. Upton Smith
 Margate W.I.

CAKE BREAD (BANNOCK)

4 cups flour
 1 teaspoon salt
 4 heaping teaspoons baking powder

Sift 4 or 5 times, make a soft dough, moistened with cold milk, mix quickly, shape, and bake until well done, 30 or 35 minutes.

Mrs. Dan Farquharson

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SNOW MUFFINS

3 teaspoons baking powder
 3 tablespoons butter
 1 cup brown sugar
 2 cups flour (or more)
 1 teaspoon salt
 1½ cup of clean white snow
 1 cup milk or water
 ¾ cup currants or raisins
 (Note: Snow takes the place of eggs.)

Mix flour, sugar, baking powder and salt. Add melted shortening or butter, and milk. Add snow. Raisins if desired. Bake in muffin pans until light brown.

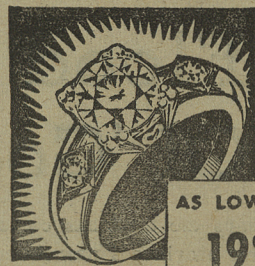
Mrs. Gordon Hoim,
 DeSable W. I.

YEAST ROLLS

¼ cup white sugar
 1 teaspoon salt
 2 tablespoons butter
 1 cup boiling water
 Mix well and let cool.
 1 yeast cake plus
 1 teaspoon sugar dissolved in ¼ cup lukewarm water. Let stand 10 minutes. Add to first mixture, also add 1 slightly beat-

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fill well over twice in bulk. Shape into 54 small balls, dip in melted butter. Let raise till double in bulk. Bake in 410 degree oven for 15 minutes. Depending on quality of flour this mixture may take ½ cup extra. Have mixture firm to handle but not stiff.

Mrs. Francis MacQuarrie
 Reads Corner W. I.

SCONES

2 cups flour
 4 teaspoons baking powder
 ½ teaspoon salt
 4 tablespoons shortening
 1-3 cup sugar
 2 eggs (save 1 egg white for top)
 ¾ cup milk
 Roll and cover dough with

with sugar and cut in diamond shape.

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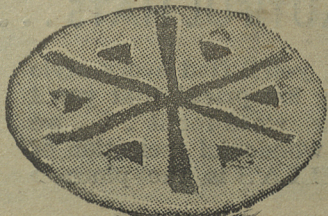
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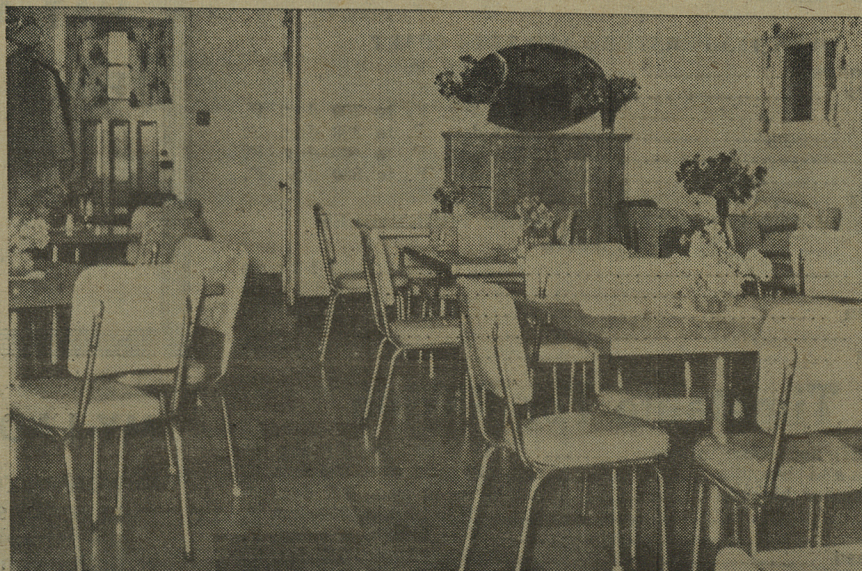
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