
BREADS

WHOLE-WHEAT ROLLS

1 cake yeast	1/4 cup honey
1 1/4 cups lukewarm water	1 tablespoon salt
1 cup milk	4 cups sifted flour
3 tablespoons shortening	4 cups whole-wheat flour

Soften yeast in lukewarm water. Scald milk; add shortening, honey and salt. Cool. Add dissolved yeast and flour. Knead about 10 minutes. Let rise until light. Shape into cloverleaf rolls (page 109) and let rise until almost doubled in size. Bake in hot oven (400° F.) 25 to 30 minutes. Makes 24.

BATTER BREAD

3 eggs	2 teaspoons baking powder
1 cup buttermilk	1/4 teaspoon baking soda
1 cup sweet milk	1/2 teaspoon salt
1/3 cup corn meal	2 tablespoons melted butter

Set baking pan in oven to heat. Beat eggs, add buttermilk and sweet milk, beat well and add dry ingredients sifted together, then butter. Grease heated pan, pour in batter and bake in hot oven (400° F.) until set in center, about 1 hour. Serve at once. Serves 6.

GRAHAM BREAD

1 cup sifted flour	1 teaspoon salt
1 1/2 teaspoons baking soda	2 cups buttermilk or sour milk
1/2 cup maple or brown sugar	2 cups graham flour

Sift flour, soda, sugar and salt together. Add buttermilk and graham flour; mix thoroughly. Pour into greased pan and bake in a moderate oven (350° F.) 1 hour. Makes 1 (9 x 5 x 3 inch) loaf.

GRAHAM MUFFINS—Add 4 tablespoons melted shortening and 1 teaspoon baking powder. Fill greased muffin pans 2/3 full and bake in a moderate oven (375° F.) 30 minutes.