

# The PURITY COOK BOOK

yeast cake, half a compressed cake may be used or a cup of home-made yeast.)

## 3 WHITE BREAD

(Overnight Sponge Method)

12 cups sifted Purity Flour  
4 cups water  
2 tablespoons shortening  
3 tablespoons white sugar  
2 tablespoons salt  
1 dry yeast cake

Method:—Dissolve yeast in  $\frac{1}{2}$  cup lukewarm water. To remaining lukewarm liquid, add salt, 1 tablespoon sugar, shortening and about one-half of the flour, or sufficient to make a stiff sponge. Beat thoroughly, cover and place sponge in moderately warm place (65 to 70 degrees) and let stand overnight. In the morning, add remainder of sugar and remainder of flour. Turn on to floured board and knead until dough becomes elastic to the touch and does not stick to board. Place in greased bowl, cover and let rise to double original bulk, then punch down. Let rise again, and, after punching down once more,

divide into pieces which will half-fill baking pans. Round these pieces into balls and let stand for a few minutes, then mould into loaves and place in greased pans. When double in bulk place in oven. (If the surface is pressed lightly with the finger, the slight depression thus made will remain when the loaves are ready for baking. Should the depression quickly disappear let the rising continue a little longer.) Bake in hot oven of 400 to 425 degrees for 35 to 60 minutes, depending on size of loaves.

### NOTES

1. Instead of a dry yeast cake, 1 cup of home-made yeast or one-half a compressed yeast cake may be used.
2. The liquid used may be plain water, potato water or part milk and part water.
3. When potato water is used, 2 or 3 mashed potatoes may be mixed with water if desired.
4. When potato water is used, reduce salt by amount added when cooking potatoes.

## BREAKFAST, PARKER HOUSE AND CINNAMON ROLLS, Etc., FROM BREAD DOUGH

### 4 BREAKFAST ROLLS

Take bread dough when ready to shape into loaves. Cut into pieces according to size of roll desired. Shape with thumb and finger into round balls. Place close together in

pan if preferred without a crust, or 2 inches apart on baking sheet if desired crusty. Brush with butter, cover closely and let rise until nearly three times their original size (about  $1\frac{1}{4}$  hours). Bake in hot oven of 475 degrees for about 25 minutes.

## PURITY FLOUR

• BEST FOR ALL YOUR BAKING •