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# *The* PURITY COOK BOOK ---

Method:—Dissolve yeast in  $\frac{1}{2}$  cup lukewarm water. Dissolve shortening, sugar and salt in milk; add remaining  $\frac{1}{2}$  cup water. Cool to lukewarm, add yeast and sufficient flour to make a stiff batter. Beat until smooth, cover and keep in warm place until light (about  $1\frac{1}{4}$  hours). Add well-floured raisins and sufficient flour to make a moderately soft dough. Knead well; place in a greased bowl, cover and let rise until light (about  $1\frac{1}{4}$  hours). Mould into loaves to half-fill pans, cover and let rise until double in bulk. Glaze with mixture of egg white and water and bake in hot oven of 400 degrees for 40 to 60 minutes, according to size of loaves.

NOTE:—Raisin Bread may be made with Purity Whole Wheat Flour by following above recipe.

## **26 CHRISTMAS BREAD**

$1\frac{1}{2}$  cups lukewarm water  
1 compressed yeast cake  
2 cups Purity Flour  
2 teaspoons salt  
 $\frac{1}{2}$  cup white sugar  
 $\frac{1}{2}$  cup lard  
1 cup seeded raisins  
1 egg  
 $\frac{1}{2}$  cup currants  
1 teaspoon mixed spice  
 $\frac{1}{4}$  teaspoon soda  
Purity Flour

Method:—Dissolve yeast in  $\frac{1}{2}$  cup water and add to remainder of water in which 1 tablespoon of sugar and the salt have been dissolved. Beat in 2 cups flour, cover and let rise until light, then add melted

lard, remaining sugar, spice, soda, beaten egg and floured fruit. Add sufficient flour to make soft dough; knead well. Place in greased bowl, cover and let rise until light (about  $1\frac{1}{4}$  hours). Knead again and let rise until light. Knead again, and, after rising for the third time, mould into 2 loaves and place in greased pans. Let rise until double in bulk and bake in moderate oven of 375 degrees for 50 to 60 minutes.

To make bread of different colors, divide sponge into 3 parts, after ingredients have been added. To the first part add 1 tablespoon of yellow vegetable coloring, to the second, 1 tablespoon of green coloring, and to the third, 1 tablespoon of red coloring. Add sufficient flour to make soft doughs, and let rise, following directions as given above. Keep doughs separate until moulding stage is reached. At this point divide the dough into two and shape the pieces; then place a piece of yellow dough on bottom of each pan, cover with green dough and place red dough on top. Bake as directed above.

## **27 ORANGE BREAD**

2 tablespoons melted shortening  
2 tablespoons white sugar  
1 teaspoon salt  
1 egg yolk  
 $\frac{1}{4}$  cup lukewarm water  
(About) 4 cups sifted Purity Flour  
1 cup orange juice  
Grated rind of 2 oranges  
1 cake compressed yeast

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## **PURITY FLOUR**

♦ **BEST FOR ALL YOUR BAKING** ♦

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