

The PURITY COOK BOOK

Method:—Dissolve yeast in lukewarm milk to which 1 tablespoon sugar has been added. Add 3 cups flour, beat until smooth and let rise until light (about $1\frac{1}{4}$ hours). Cream butter and sugar and add to sponge. Add well-beaten eggs, salt, currants, cinnamon, and sufficient flour to make a dough soft enough to be handled conveniently. Mix, turn out on board and knead lightly; place in greased bowl. Cover and let rise in warm place until double in bulk (about 1 to $1\frac{1}{4}$ hours), then shape into round buns; place in greased shallow pans about 2 inches apart; cover and let rise until light. Glaze with egg and water; press cross on each bun with back of a knife. Bake for 15 to 20 minutes in hot oven of 400 degrees.

23 HOT CROSS BUNS (2)

$\frac{1}{2}$ compressed yeast cake dissolved in
 $\frac{1}{4}$ cup lukewarm water
 $\frac{3}{4}$ cup white sugar
 $\frac{1}{2}$ cup scalded milk
 $\frac{2}{3}$ teaspoon salt
2 cups sifted Purity Flour
1 cup Graham Flour
1 egg
2 tablespoons shortening
1 cup raisins
 $\frac{1}{2}$ teaspoon cinnamon
1 teaspoon cloves (optional)

Method:—Pour hot milk into bowl and add sugar, salt and shortening. Cool to lukewarm, then add dissolved yeast cake, well-beaten egg and flour sifted with spices; beat thoroughly. Cover and let rise in a warm place until double in bulk (about 1 to $1\frac{1}{4}$ hours); then shape into round buns;

place on greased shallow pans, about 2 inches apart; cover and let rise until light. Glaze with egg and water. Press cross on each bun with back of a knife. Bake 15 to 20 minutes in hot oven of 400 degrees.

24 BOHEMIAN HOSKA

$\frac{1}{3}$ cup butter
 $\frac{1}{2}$ cup white sugar
1 egg
1 compressed yeast cake dissolved in
 $\frac{1}{4}$ cup lukewarm water
(About) 6 cups sifted Purity Flour
2 cups milk
 $\frac{1}{2}$ cup peel, chopped finely
 $\frac{1}{2}$ cup almonds, chop. ed finely
 $\frac{1}{2}$ cup raisins
 $\frac{1}{2}$ teaspoon salt

Method:—Scald milk; cool. Cream butter, add sugar and well-beaten egg and add to milk. Add yeast; stir in 2 cups Purity Flour and beat until smooth. Cover and let rise in a warm place for 1 hour; then add chopped fruit, peel, nuts and salt. Add sufficient flour to make a soft dough; knead well. Let rise in warm place until double in bulk (about $1\frac{1}{2}$ hours). Divide dough into three parts and braid; let rise 30 minutes; brush braid with egg beaten with 1 teaspoon cold water. Bake in moderate oven of 350 degrees for 50 minutes. Ice while warm.

25 RAISIN BREAD

$5\frac{1}{2}$ to 6 cups sifted Purity Flour
1 cake compressed yeast
4 tablespoons shortening
 $\frac{1}{2}$ tablespoon salt
 $\frac{1}{2}$ cup white sugar
 $1\frac{1}{2}$ cups raisins
1 cup water
1 cup scalded milk

PURITY FLOUR
~ BEST FOR ALL YOUR BAKING ~