
The PURITY COOK BOOK

or the dough will sink in the oven. In shaping loaves for the pans do not handle any more than is necessary.

BAKING.—Individual pans of black sheet-iron are best for baking bread. The oven should be fairly hot—400 to 425 degrees F. At this temperature loaves will be baked in 35 to 60 minutes, depending upon the size. When loaves are evenly browned and shrink from the sides of the greased pan, the baking is complete. Unless the oven bakes very evenly, the loaves should be turned after they have been in oven about 20 minutes. Immediately loaves are taken from oven, they should be placed on a rack until quite cool.

The bread-box should be kept clean by scalding and exposing to sunlight at frequent intervals.

1 WHITE BREAD

(Straight Dough or $4\frac{1}{2}$ hour Method)

(4 loaves)

(About) 12 cups sifted Purity Flour
4 cups water
2 tablespoons shortening (melted)
3 tablespoons white sugar
2 tablespoons salt
2 compressed yeast cakes

Method:—Dissolve yeast in $\frac{1}{2}$ cup lukewarm water.

In the remaining liquid (which should not be above 100 degrees F.) dissolve the sugar and salt; then add yeast.

Mix in sufficient flour to make a soft batter; add shortening and beat well. Stir in sufficient flour to produce a dough soft enough to handle conveniently, but not sticky. Turn out on floured board and knead until soft and elastic. (The temperature of the dough should now be between 80 and 85 degrees F.)

Place in a greased bowl, cover and let rise until it is double the 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 a few minutes; then mould into loaves and place in greased pans. Cover and keep in warm place while rising. 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 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. The liquid used may be plain water, potato water, milk or part milk and part water. When potato water is used, reduce the salt by amount used in cooking

PURITY FLOUR

~ BEST FOR ALL YOUR BAKING ~
