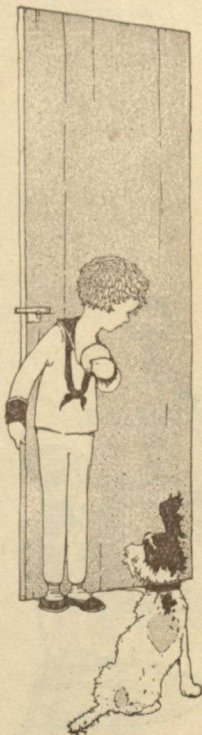


Cocoa Bread

COCOA Bread is a delightful Bread-delicacy. If desired, nuts and fruit may be added for greater richness. Tempting buns may also be made from this dough mixture and decorated with chocolate frosting. For particularly delicious sandwiches, use Cocoa Bread.

Dissolve yeast and one tablespoonful sugar in lukewarm milk; add three cups of flour and beat until smooth. Cover and set aside to rise in warm place until light—about one and one-half hours, then add butter and sugar creamed, eggs well beaten, cocoa, remainder of flour, or enough to make soft dough, and salt. Knead lightly, place in greased bowl. Cover and set aside in warm place, free from draught, until double in bulk—about two hours. Mould into loaves; place in well-greased Bread pans, filling them half full. Cover and let rise again until light—about one hour. Bake forty to forty-five minutes. This recipe makes two loaves.

1 cake
FLEISCHMANN'S
YEAST
2 cups milk, scalded
and cooled
1 tablespoonful sugar
5½ cups sifted flour
½ cup sugar
½ cup cocoa
¼ cup butter
2 eggs
½ teaspoonful salt



*The food equally good for work
or play—BREAD.*