

The PURITY COOK BOOK

20 ICE BOX YEAST ROLLS

1 cake compressed yeast
 $\frac{1}{2}$ cup lukewarm water
 $\frac{1}{2}$ teaspoon white sugar
 $\frac{1}{2}$ cup shortening
8 cups sifted Purity Flour
 $\frac{1}{2}$ cup white sugar
1 egg
 $1\frac{1}{2}$ teaspoons salt
2 cups scalded milk

Method:—Dissolve yeast in lukewarm water; stir in $\frac{1}{2}$ teaspoon sugar. Cream shortening with $\frac{1}{2}$ cup sugar and add beaten egg, scalded milk (which has been cooled to room temperature), salt, and finally the dissolved yeast cake. Stir in sifted flour a little at a time, until dough is stiff enough to knead. Knead on floured board for 10 to 15 minutes or until smooth and elastic. Form dough into a ball, place in a large greased bowl; brush the top with melted shortening to prevent a crust forming; cover and keep in a warm place (not hot) until dough doubles in size (3 to 4 hours). Turn out and knead again. Form into ball, return to greased bowl, brush again with melted shortening, cover and set in refrigerator until required; then roll dough like a jelly roll and cut into $1\frac{1}{2}$ -inch slices. Place on flat side in greased muffin tins, let rise until double in bulk and bake in hot oven of 400 degrees for 20 minutes.

NOTE:—This dough may be kept for a week in a refrigerator, though it may require kneading down occasionally.

21 COFFEE CAKE

(Sponge)

1 cup lukewarm water
1 teaspoon white sugar
1 teaspoon salt
2 cups Purity Flour
 $\frac{1}{2}$ dry yeast cake dissolved in $\frac{1}{4}$ cup lukewarm water

(Dough)

1 tablespoon butter
2 tablespoons white sugar
2 eggs
About 4 cups Purity Flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup lukewarm water

Method:—Mix sponge ingredients, beat well and let stand in warm place over night. Dissolve sugar and salt in water and add to fermented sponge; then mix in butter and beaten eggs and add sufficient flour to make soft dough. Form into desired shapes and place in shallow pans. Brush top with melted butter. Sprinkle with white sugar and cinnamon ($\frac{1}{4}$ cup sugar to 1 teaspoon cinnamon). Let rise until light. Bake in hot oven of 400 degrees for 20 minutes.

NOTE:—If 1 cake of compressed yeast, instead of $\frac{1}{2}$ dry yeast cake, is used in above method, it will not be necessary to let stand overnight

22 HOT CROSS BUNS (1)

1 cake compressed yeast
 $\frac{1}{3}$ cup butter
1 teaspoon salt
 $\frac{1}{2}$ cup white sugar
2 eggs
 $\frac{1}{2}$ cup currants
 $5\frac{1}{2}$ to 6 cups sifted Purity Flour
2 cups scalded milk (cooled)
 $\frac{1}{2}$ teaspoon cinnamon (if desired)

PURITY FLOUR

~ BEST FOR ALL YOUR BAKING ~