
The **PURITY** COOK BOOK

cover and set in warm place to rise until double in bulk (about 2 hours). To make cakes and rolls proceed as follows:

16 COFFEE CAKE

Remove dough from pan and roll to $1\frac{1}{2}$ inches thick. Cut into desired shapes. Let rise again until double in bulk. Brush tops with melted butter or white of an egg; sprinkle on this a mixture of cinnamon and sugar ($\frac{1}{4}$ cup white sugar to 1 teaspoon cinnamon) and a few nuts finely chopped. Bake in a moderate oven of 375 degrees for 30 to 35 minutes.

17 BRAIDED COFFEE CAKE

Divide dough into 3 equal parts, shaping each with palms of hands until they are about $1\frac{1}{2}$ inches thick and 20 inches long. Press ends of strands firmly together and braid lengths. Bring these together to form a circle. Place in greased pan and set in warm place to rise until dough has doubled in bulk. Brush with melted shortening. Sprinkle with a mixture of 2 tablespoons

white sugar, 1 teaspoon cinnamon and 2 tablespoons chopped nuts. Bake in a hot oven of 400 degrees for 20 minutes.

18 CINNAMON ROLLS

Remove dough from pan and roll to $\frac{1}{4}$ -inch thickness. Spread on it 3 tablespoons butter and sprinkle over this a mixture of $\frac{1}{4}$ cup brown sugar and $1\frac{1}{2}$ teaspoons cinnamon. Roll like jelly roll and cut in slices 2 inches thick. Lay flat side down on well greased pans. Cover and let rise until double in bulk. Bake in moderate oven of 375 degrees for 30 to 35 minutes. As sugar burns easily, protect bottom of pan from heat. Remove from pan while hot.

19 LUNCHEON AND TEA ROLLS

Cut dough into small, oblong pieces for luncheon rolls and smaller pieces for tea rolls, shaping with thumb and finger into desired shapes. Place about 2 inches apart on baking sheet, brush with butter, cover closely and let rise until nearly 3 times their original bulk. Bake in hot oven of 475 degrees for 15 minutes.



PURITY FLOUR
♦ **BEST FOR ALL YOUR BAKING** ♦
