

The PURITY COOK BOOK

10

TEA ROLLS

- 1 compressed yeast cake
- $\frac{1}{2}$ cup scalded milk
- $\frac{1}{2}$ cup tepid water
- 2 tablespoons shortening
- 1 teaspoon salt
- 3 cups Purity Flour
- 1 tablespoon white sugar

Method:—Add shortening to milk and let cool to lukewarm. Dissolve sugar and yeast in water and add to milk. Beat in one-third of flour, using a strong rotary egg beater, and beat at least 4 minutes; then add remainder of flour with salt and knead thoroughly. Roll $\frac{1}{4}$ inch thick and brush lightly with melted butter; cut with biscuit cutter, crease and fold over into pocket shape, set to rise in warm place for 2 hours; then bake 15 minutes in hot oven of 400 degrees. (This makes 2 dozen rolls.)

11 WHOLE WHEAT OR GRAHAM BREAD

- $5\frac{1}{2}$ cups Purity Whole Wheat Flour or Purity Graham Flour
- 1 cake compressed yeast
- 2 tablespoons shortening
- $\frac{1}{2}$ t. ble spoon salt
- 2 tablespoons white sugar or $\frac{1}{4}$ cup molasses
- 1 cup lukewarm water
- 1 cup scalded milk (cooled)

Method:—Dissolve yeast in $\frac{1}{2}$ cup of lukewarm water. In remaining lukewarm liquid dissolve salt and sugar, or add molasses (if used); then add yeast and mix in sufficient flour to make soft batter. Add melted shortening, and beat well. Mix in enough flour to produce a slack dough, but not sticky. Turn out on to floured board and knead well. Place

in greased bowl and set aside to rise until double the original bulk; then punch down. Let rise again, punch down and divide into pieces, which will half-fill bread pans. Round pieces into balls and let stand for a few minutes. Mould into loaves and place in greased pans. Cover and keep in warm place while rising. Let rise until light (avoid letting loaves rise too high before placing in oven, as they are liable to fall). Bake in hot oven of 400 to 425 degrees for 40 to 60 minutes (according to size of loaves).

NOTE:—Purity Flour may be used with Whole Wheat or Graham Flour in above recipe, proportions to be governed by individual taste.

12 BROWN BREAD FROM AN OVERNIGHT SPONGE

To an overnight sponge, made as described under White Bread, add 2 tablespoons of white sugar and sufficient Purity Whole Wheat Flour or Purity Graham Flour to make a dough soft enough to be conveniently handled. If desired, sponge may be divided and part used for white bread and part for brown. After dough thus made has risen once, divide, mould into loaves and place in pans. Cover and set in warm place to rise until double in bulk, then bake in hot oven of 425 degrees for 40 to 60 minutes, according to size of loaves.

PURITY FLOUR

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