

## OATMEAL BREAD

- |                              |                          |  |
|------------------------------|--------------------------|--|
| 2 cups thick oatmeal<br>mush | 2 tablespoons corn syrup | Yeast mixed with $\frac{1}{4}$ cup<br>lukewarm water |
|                              | 2 teaspoons salt         |  |
|                              | 1 or 2 tablespoons fat   | $4\frac{1}{2}$ cups flour                            |

Follow general directions.

## RICE BREAD

- |   |                               |                                 |
|---|-------------------------------|---------------------------------|
| 2 cups boiled rice ( $\frac{1}{2}$ cup<br>rice) | $2\frac{1}{2}$ teaspoons salt | 3 cups Graham flour             |
| 1 tablespoon fat                                | 2 tablespoons syrup           | $5\frac{1}{2}$ cups white flour |
|   | Yeast                         |                                 |

Follow general directions.

## BUCKWHEAT BREAD

- |                      |                          |                        |
|----------------------|--------------------------|------------------------|
| 1 cup milk           | 2 tablespoons fat        | 3 cups buckwheat flour |
| 1 cup lukewarm water | 4 tablespoons corn syrup | 4 cups white flour     |
| 2 teaspoons salt     | Yeast                    |                        |

Follow general directions.

## ROLLS AND HOW TO MAKE THEM

## PARKERHOUSE ROLLS

- |                              |                   |                                  |
|------------------------------|-------------------|----------------------------------|
| 1 cup boiling water          | 1 teaspoon salt   | 1 yeast cake mixed with          |
| 1 cup scalded milk           | 3 tablespoons fat | $\frac{1}{4}$ cup lukewarm water |
| 3 tablespoons sugar or syrup | Flour             |                                  |

Follow directions for making bread. Mashed potato may be used, and less liquid and flour is required.

Shape the dough into biscuits, let rise again, then, with the handle of a case knife dipped in flour, crease through the middle of each biscuit, or roll with rolling pin to oblong shape. Brush  $\frac{1}{2}$  of each with melted fat, fold and press together. Cover, let rise and bake in a hot oven 12 to 15 minutes.

## CLOVER LEAF BISCUITS

Clover leaf biscuits may be made by shaping round biscuits; brush them with melted fat. Drop 3 of them into each well-greased muffin pan. Let rise and bake.

## SWEET ROLLS

- |   |   |                              |
|---|---|------------------------------|
| 1 cup milk                              | $\frac{1}{2}$ cup sugar                                     | Flour to make a dough        |
| 1 cup mashed potato or<br>mashed squash | Grated rind of 1 lemon                                      | $\frac{1}{4}$ cup melted fat |
| 1 teaspoon salt                         | 1 yeast cake mixed with<br>$\frac{1}{4}$ cup lukewarm water |                              |

Follow directions for making bread. Shape into rolls and bake. Raisins or dates may be added.

## CINNAMON ROLLS

Roll the above dough mixture into a rectangular shape. Roll to  $\frac{1}{4}$ -inch thickness, brush with melted fat and sprinkle with fruit, sugar and cinnamon. Roll like jelly-roll; cut off pieces  $\frac{1}{4}$ -inch thick. Place pieces in a greased tin and let rise to double their bulk and bake in a hot oven about 15 minutes;