

Add sweetening and salt to hot liquid; cool, and when lukewarm add dissolved yeast cake and flour. Beat well, cover and let rise to double its bulk. Beat again and turn into greased bread pans. Let rise to nearly double its bulk and bake.

BRAN BREAD.

| | |
|----------------------------------|-------------------------------|
| 2 yeast cakes. | 7 cups flour. |
| 2 cups milk, scalded and cooled. | 5 cups bran. |
| 1 cup lukewarm water. | 4 tablespoons lard or butter. |
| $\frac{1}{2}$ cup molasses. | 2 teaspoons salt. |

Dissolve the yeast in the lukewarm water and milk. Add molasses and four cups sifted flour. Beat well. Add the bran, lard or butter, salt, and the balance of the flour, or enough to make a dough that can be handled. Knead well, cover, and let rise until double in bulk. Divide into loaves and place in greased pans. Let rise until double in bulk and bake in a moderate oven.

CORN, RYE AND WHITE FLOUR BREAD.

| | |
|--------------------------------|---------------------|
| 2 cups lukewarm water. | 1 cup rye flour. |
| 1 yeast cake. | 1 cup corn meal. |
| $\frac{1}{2}$ tablespoon salt. | 3 cups white flour. |
| $\frac{1}{2}$ cup molasses. | |

Dissolve yeast cake in water, add remaining ingredients, and mix thoroughly. Let rise to double its bulk, knead and shape into loaves; let rise again to double in bulk, and bake.

QUICK BREADS.

BOSTON BROWN BREAD.

| | |
|--------------------------------|--|
| 1 cup rye meal. | 1 teaspoon salt. |
| 1 cup granulated corn meal. | $\frac{3}{4}$ cup molasses. |
| 1 cup graham flour. | 2 cups sour milk or $1\frac{3}{4}$ cups sweet milk or water. |
| $1\frac{1}{2}$ teaspoons soda. | |

Mix and sift dry ingredients, add molasses and milk, stir until well mixed, turn into a greased mould (a one-pound baking-powder can makes an attractive shaped loaf) and steam three and a half hours. The cover should be buttered before being placed on mould, and then tied down with string; otherwise the bread in rising might force off the cover. The mould should never be filled more than two-thirds full. For steaming, place mould on a trivet or saucer in a kettle of boiling water, allowing the water to come half-way up around mould. Cover closely and steam, adding more boiling water as needed.

SWEET MILK BROWN BREAD.

| | |
|------------------------------|---------------------------------|
| 1 cup white flour. | $1\frac{1}{2}$ teaspoons salt. |
| 2 cups graham flour. | $\frac{3}{4}$ cup molasses. |
| $\frac{3}{4}$ teaspoon soda. | $1\frac{3}{4}$ cups sweet milk. |

Sift the soda and salt with the flour, add the molasses and milk, and beat well. Pour into a greased mould and steam three hours.