

# Fleischmann's Recipes



Excellent Recipes  
*for*  
Baking Raised Breads

Also directions for making  
Refreshing Summer Drinks

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SEND ONE OF THESE BOOKS  
TO YOUR FRIENDS—See Page 47

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**Valuable Suggestions  
on the use of  
Fleischmann's Yeast**

This book contains reliable recipes for making, with FLEISCHMANN'S YEAST, all sorts of delicious and wholesome breads, rolls, raised cakes and sparkling drinks. Fleischmann's Yeast is both pure and complete; not requiring the addition of either potatoes or scalded flour, and produces the most wholesome and nutritious, as well as the most economical bread.

Many housekeepers, especially young housekeepers, seem to think that it requires a certain knack to bake, but, if a few simple rules are carefully followed, success will be certain. Every recipe herein given has been tried and found perfect.

Bread is the most wholesome and economical food. As stated by Dr. Wiley, "There's more energy in a pound of bread than in a pound of meat."

## THE YEAST

Fleischmann's Yeast is a plant which needs warmth, air and moisture for its growth, but it is killed by an excess of heat or cold. Anything too warm for the hand is too warm for the yeast, and anything which chills the yeast will stop its growth. For these reasons all liquids should be lukewarm and the flour also should be warmed in cold weather.

Additional yeast may be used in these recipes with advantage to the baked goods and a saving of time. Proportionately more yeast may be used in sweet doughs, as a large amount of sugar makes the dough dense and hard to raise.

Whenever possible, keep yeast in ice box, placing it where it will be dry as well as cold. Where ice is not obtainable and yeast cannot be secured fresh for each baking, it can be kept in good condition for a week or ten days by keeping in a cellar or other cool place. In order to keep an unused portion it should be rewrapped in the tinfoil.

The yeast may discolor at times, but this does not in any way affect its quality. If it is firm it is in good condition, if too soft to handle it must not be used.

Your grocer always has on hand a fresh supply of Fleischmann's Yeast.



## THE MIXING

Measure the liquid into a bowl and add the sugar. Sugar assists the fermentation. Next crumble in the required quantity of yeast. Allow to stand 6 or 8 minutes, add the shortening and sift in slowly, about one-half of the flour, or enough to form a smooth, light batter. Beat this thoroughly, so that the yeast may be well distributed, adding balance of flour.

The salt may be dissolved separately in a little water before being added, or it may be used dry as described in the recipes. The latter method is simpler, but has no other advantage.

## THE KNEADING

The dough must not be chilled, therefore, knead quickly and lightly until it is smooth and elastic and does not stick to the fingers or to the board. In kneading, the dough should be pushed with the palms of the hands, fingers curved to prevent dough from flattening out too much. With every push it should be turned one-quarter way round and folded over. To be sure that all parts of the dough are kneaded, cut half through the center, turn inside out and knead again.

The beating of the batter and the kneading of the dough add air, which is necessary for the development of the yeast.

## THE RISING

After kneading, place dough in greased bowl and set in a warm place, free from draft. Cover bowl to prevent crust forming on dough which would cause a streak in the bread. Let dough rise until double in bulk.

## THE MOULDING

Next, mould dough into loaves about half size of bread pans, handling as little as possible and using no flour. Put each loaf in a well greased pan and let rise again in warm place, free from draft, till double in size. To test if loaf is ready for oven, flour the finger and make an impression in loaf. If impression disappears, give loaf a little more time, if it remains bread will rise no more and should go in oven.

## THE BAKING

Place in a quick oven where the loaf should brown in from fifteen to twenty minutes. Then reduce the heat and finish the baking more slowly. Bread is done when it leaves the sides of the pan.

An ordinary sized loaf will bake in from forty to fifty minutes. A large loaf should bake one hour. Biscuits and rolls require a hotter oven than bread and should be baked in fifteen or twenty minutes.

## GENERAL HINTS

After the loaf is baked, remove from pan and let it stand out of a draft until cold.

Sponges should not be permitted to get too light. They are ready when bubbles gather on surface and break occasionally.

Use only the best of flour—it is the most economical. In cold weather warm it slightly.

Lard, butter, fat, oil, Crisco or other prepared shortening may be used.

## MEASUREMENTS

The cup in which the flour is measured should be used for measuring the other ingredients. A standard cup contains one-half pint. 16 tablespoons = 1 cup, 3 teaspoons = 1 tablespoon.

All measurements should be level. A cupful of liquid means as much as the cup will hold. Dry ingredients should be leveled off with a knife.

Accurate measurements mean good results.

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*Fleischmann's Yeast works much faster than any other kind.*

# WHITE BREAD

## QUICK METHOD

2 cakes FLEISCHMANN'S YEAST	2 tablespoonfuls lard or butter, melted
1 quart lukewarm water	3 quarts sifted flour
2 tablespoonfuls sugar	1 tablespoonful salt

Dissolve yeast and sugar in lukewarm water, add lard or butter, and half the flour. Beat until smooth, then add salt and balance of the flour, or enough to make dough that can be handled. Knead until smooth and elastic. Place in greased bowl, cover and set aside in a moderately warm place, free from draft, until light—about one and one-half hours.

Mould into loaves. Place in well-greased bread pans, filling them half full. Cover and let rise one hour, or until double in bulk. Bake forty-five to sixty minutes.

If a richer loaf is desired, use milk in place of part or all of the water.

NOTE. One cake of yeast may be used with good results; but remember the quicker and stronger the fermentation, the better the bread. The best bread bakers have adopted quick methods.

# WHITE BREAD

## SPONGE METHOD

1 cake FLEISCHMANN'S  
YEAST  
1½ quarts lukewarm water  
2 tablespoonfuls sugar

4½ quarts sifted flour  
2 tablespoonfuls lard or  
butter, melted  
1 tablespoonful salt

Dissolve the yeast and sugar in one quart of the lukewarm water, and add one and one-half quarts of sifted flour, or sufficient to make an ordinary sponge. Beat well. Cover and set aside to rise for about one and one-half hours in a warm place.

When well-risen add the pint of lukewarm water, lard or butter, the remainder of the flour, or enough to make a moderately firm dough, and the salt. Knead thoroughly; place in greased bowl. Cover and let rise from one and one-half to two hours.

When light, mould into loaves and place in well-greased baking pans, cover and let rise again for about one hour. When light, bake forty to fifty minutes, reducing the heat of oven after first ten minutes.

This recipe makes four large loaves.

The whole process takes from five and one-half to six hours, and if followed closely, will produce excellent results.

If a richer loaf is desired, use milk in place of all or part of the water.

# WHITE BREAD

## OVER NIGHT METHOD

1 cake FLEISCHMANN'S YEAST	2 tablespoonfuls lard or butter, melted
2 quarts water	6 quarts sifted flour
2 tablespoonfuls sugar	2 tablespoonfuls salt

Dissolve yeast and sugar in the water, which should be lukewarm in winter and cool in summer, add lard or butter, and half the flour. Beat until smooth, then add balance of the flour, or enough to make moderately firm dough, and the salt. Knead until smooth and elastic. Place in well-greased bowl and cover. Set aside to rise over night, or about nine hours.

In the morning mould into loaves. Fill well-greased pans half full, cover and let rise until light, or until loaves have doubled in bulk, which will be in about one and one-half hours. Bake forty to fifty minutes.

This will make six large loaves. If this quantity of bread is not needed, the recipe can be divided very easily, by taking just half of the ingredients called for above, as well as half the cake of yeast. The half cake of yeast, which you have left over, can be kept in good condition several days by rewrapping it in tinfoil and keeping it in a cool, dry place.

If a richer bread is desired use milk in place of water.

## WHOLE WHEAT BREAD

1 cake FLEISCHMANN'S  
YEAST

1½ cups lukewarm water

1½ cups milk, scalded and  
cooled

3 tablespoonfuls brown sugar

3 tablespoonfuls lard or  
butter, melted

7½ cups whole wheat flour

1½ teaspoonfuls salt

Dissolve yeast and sugar in lukewarm liquid. Add lard or butter, then flour gradually, as whole wheat flour absorbs moisture slowly, adding enough to make dough that can be handled, and the salt. Knead thoroughly, being sure to keep dough soft. Place in well-greased bowl, cover and set aside in a warm place, to rise for about two hours.

When double in bulk, turn out on kneading board. Mould into loaves, place in well-greased pans, cover and set to rise again for about one hour, or until light. Bake one hour, in a slower oven than for white bread.

If wanted for over night, use one-half cake of yeast and an extra half-teaspoonful salt.

## GRAHAM BREAD

1 cake FLEISCHMANN'S  
YEAST

1 cup milk, scalded and  
cooled

4 tablespoonfuls light brown  
sugar or molasses

1 cup lukewarm water

2 tablespoonfuls lard or  
butter, melted

4 cups Graham flour

1 cup sifted white flour

1 teaspoonful salt

Dissolve yeast and sugar, or molasses, in lukewarm liquid. Add lard or butter, then flour gradually, or enough to make a dough that can be handled, and the salt. Knead thoroughly, being sure to keep dough soft. Cover and set aside in a warm place to rise for about two hours.

When double in bulk, turn out on kneading board, mould into loaves, and place in well-greased pans, cover and set to rise again—about one hour, or until light. Bake one hour, in a slower oven than for white bread.

If wanted for over night, use one-half cake of yeast and an extra half-teaspoonful salt.



# RYE BREAD

## AMERICAN

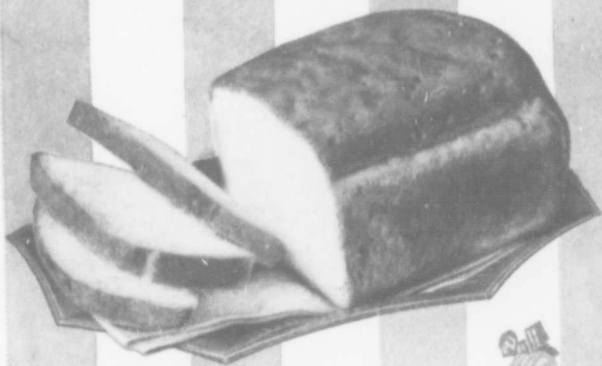
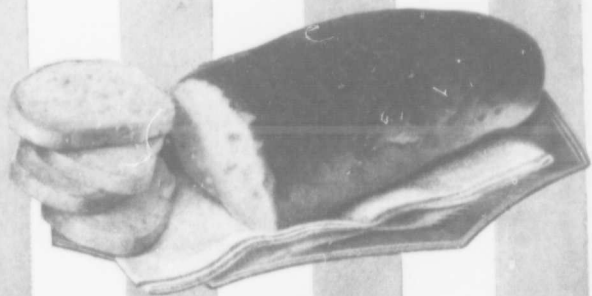
1 cake FLEISCHMANN'S YEAST	5 cups rye flour
1 cup milk, scalded and cooled	1½ cups sifted white flour
2 cups lukewarm water	1 tablespoonful lard or butter, melted
	1 tablespoonful salt

Dissolve yeast in lukewarm liquid, add two and one-half cups rye flour, or enough to make sponge. Beat well. Cover and set aside in a warm place, free from draft, to rise about two hours.

When light, add white flour, lard or butter, rest of rye flour, or enough to make a soft dough, and the salt. Turn on a board and knead, or pound it five minutes. Place in greased bowl, cover and let rise until double in bulk—about two hours.

Turn on board and shape into long loaves. Place in shallow pans, cover and let rise again until light—about one hour. Brush with white of egg and water, to glaze. With sharp knife cut lightly three strokes diagonally across top, and place in oven. Bake in slower oven than for white bread. Caraway seed may be used if desired.

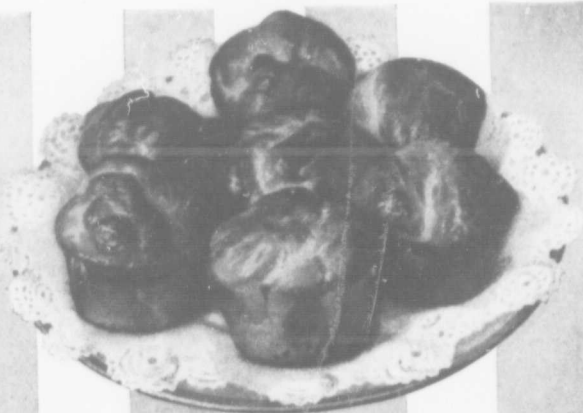
NOTE. By adding one-half cup of sour dough, left from previous baking, an acid flavor is obtained, which is considered by many a great improvement. This should be added to the sponge.



**Rye Bread**  
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**White Bread**  
RECIPE PAGE 7-8-9





*Wheat Muffins*  
RECIPE PAGE 21

*English Muffins*  
RECIPE PAGE 22



## OATMEAL BREAD

1 cake FLEISCHMANN'S  
YEAST  
 $\frac{3}{2}$  cup lukewarm water  
2 cups boiling water  
2 cups rolled oats

$\frac{3}{4}$  cup brown sugar  
2 tablespoonfuls lard or  
butter, melted  
4 cups sifted flour  
1 teaspoonful salt

Pour two cups of boiling water over oatmeal, cover and let stand until lukewarm. Dissolve yeast and sugar in one-half cup lukewarm water, add shortening and add this to the oatmeal and water. Add one cup of flour, or enough to make an ordinary sponge. Beat well. Cover and set aside in a moderately warm place to rise for one hour, or until light.

Add enough flour to make a dough—about three cups, and the salt. Knead well. Place in greased bowl, cover and let rise in a moderately warm place, until double in bulk—about one and one-half hours.

Mould into loaves, fill well-greased pans half full, cover and let rise again about one hour. Bake forty-five minutes in a hot oven.

One-half cup of chopped nuts may be added, if desired.

## GLUTEN BREAD

1 cake FLEISCHMANN'S YEAST	1 tablespoonful sugar
1 cup milk, scalded and cooled	1 tablespoonful lard or butter, melted
1 cup lukewarm water	3 cups gluten flour
	1 teaspoonful salt

*For diet use all water and omit shortening and sugar.*

Dissolve yeast and sugar in lukewarm liquid. Add lard or butter, then flour gradually, and salt. Knead thoroughly until smooth and elastic. Place in well-greased bowl. Cover and set aside in a warm place, free from draft, to rise until light, which should be in about two hours.

Mould into loaves, place in greased pans, filling them half full. Cover, let rise again, and when double in bulk, which should be in about one hour, bake in moderate oven forty-five minutes.

This will make two one-pound loaves.

## RAISIN BREAD

1 cake FLEISCHMANN'S  
YEAST

1 cup lukewarm water

1 cup milk, scalded and  
cooled

1 tablespoonful sugar

6 cups sifted flour

4 tablespoonfuls lard or  
butter

$\frac{3}{4}$  cup sugar

$\frac{3}{4}$  cup raisins

1 teaspoonful salt

Dissolve yeast and one tablespoonful sugar in lukewarm liquid, add two cups of flour, the lard or butter and sugar well-creamed, and beat until smooth. Cover and set aside to rise in a warm place, free from draft, until light—about one and one-half hours.

When well-risen, add raisins well-floured, the rest of the flour, or enough to make a moderately soft dough, and the salt.

Knead lightly. Place in well-greased bowl, cover and let rise again until double in bulk—about one and one-half hours.

Mould into loaves, fill well-greased pans half full, cover and let rise until light—about one hour. Glaze with egg diluted with water, and bake forty-five minutes.

## NUT BREAD

1 cake FLEISCHMANN'S YEAST	$\frac{1}{2}$ cup sugar
1 cup milk, scalded and cooled	2 tablespoonfuls lard or butter
1 tablespoonful sugar	White of one egg
3 cups sifted flour	$\frac{3}{4}$ cup chopped walnuts
	$\frac{1}{2}$ teaspoonful salt

Dissolve yeast and one tablespoonful sugar in lukewarm milk, add one and one-fourth cups flour and beat thoroughly. Cover and set aside in warm place fifty minutes, or until light.

Add sugar and lard or butter, creamed, white of egg, beaten stiff, nuts, remainder of flour, or enough to make a dough, and the salt. Knead well. Place in greased bowl. Cover and set aside for about two and one-half hours to rise, or until double in bulk.

Mould into a loaf or small finger rolls, and place in well-greased pans. Protect from draft and let rise again until light—about one hour. Loaf should bake forty-five minutes, finger rolls six to eight minutes.

This recipe will, make one medium-sized loaf, or one dozen rolls.

## PARKER HOUSE ROLLS

1 cake FLEISCHMANN'S YEAST	4 tablespoonfuls lard or butter, melted
1 pint milk, scalded and cooled	3 pints sifed flour
2 tablespoonfuls sugar	1 teaspoonful salt

Dissolve yeast and sugar in lukewarm milk, add lard or butter and one and one-half pints of flour. Beat until perfectly smooth. Cover and let rise in a warm place one hour, or until light.

Then add remainder of flour, or enough to make a dough, and the salt. Knead well. Place in greased bowl. Cover and let rise in a warm place for about one and one-half hours, or until double in bulk.

Roll out one-fourth inch thick. Brush over lightly with melted butter, cut with two-inch biscuit cutter, crease through center heavily with dull edge of knife, and fold over in pocket-book shape.

Place in well-greased, shallow pans one inch apart. Cover and let rise until light—about three-quarters of an hour. Bake ten minutes in hot oven.



## TEA BISCUIT

1 cake FLEISCHMANN'S YEAST	1 tablespoonful sugar
$\frac{1}{2}$ cup milk, scalded and cooled	$3\frac{1}{2}$ cups sifted flour
$\frac{1}{2}$ cup lukewarm water	1 scant teaspoonful salt
	2 tablespoonfuls lard or butter, melted

Dissolve the yeast and sugar in lukewarm liquid. Add lard or butter and half the flour. Beat until smooth. Add salt and then the rest of flour, or enough to make a moderately firm dough. Knead thoroughly. Roll out and cut with a biscuit cutter. Place in well-greased, shallow pans, slight distance apart. Cover and set to rise about two hours or until doubled in bulk. When light, bake in a hot oven ten minutes.

These biscuits are delicious and wholesome hot, and very palatable cold.

## TEA ROLLS

Use same recipe as for Tea Biscuit, but after rolling out dough and cutting it, fold it over into shape of rolls. Place in pans, set to rise and bake as in recipe given above.

## DINNER ROLLS

1 cake FLEISCHMANN'S  
YEAST

1 cup milk, scalded  
and cooled

1 tablespoonful sugar

3 cups sifted flour

White of one egg

2 tablespoonfuls lard or  
butter, melted

$\frac{1}{2}$  teaspoonful salt

Dissolve yeast and sugar in lukewarm milk. Add one and one-half cups flour and beat until smooth, then add white of egg, well beaten, lard or butter, remainder of flour, or enough to make a moderately firm dough, and the salt.

Knead lightly, using as little flour in kneading as possible. Place in well-greased bowl. Cover and set to rise in a warm place, free from draft, until double in bulk—about two hours.

Mould into rolls the size of walnuts. Place in well-greased pans, protect from draft, and let rise one-half hour, or until light. Glaze with white of egg, diluted with water. Bake ten minutes in a hot oven.

## LUNCH ROLLS

1 cake FLEISCHMANN'S YEAST	2 tablespoonfuls lard or butter, melted
1 1/4 cups milk, scalded and cooled	4 cups sifted flour
1 tablespoonful sugar	1 egg
	1 teaspoonful salt

Dissolve yeast and sugar in lukewarm milk. Add lard or butter and two cups of flour. \* Beat thoroughly, then add egg well-beaten, balance of flour gradually, and salt.

When all of the flour is added, or enough to make a dough that can be handled, turn on board and knead lightly and thoroughly, using as little flour in the kneading as possible. Place in well-greased bowl. Cover and set aside in a warm place, free from draft, to rise about two hours.

When light, form into small biscuits (the size of a walnut). Place one inch apart, in well-greased, shallow pans. Let rise until double in bulk—about half an hour. Brush with egg and milk, and bake ten minutes in hot oven.

## WHEAT MUFFINS

1 cake FLEISCHMANN'S YEAST	2 tablespoonfuls lard or butter, melted
1 cup milk, scalded and cooled	2 eggs
$\frac{1}{4}$ cup lukewarm water	2 cups sifted flour
2 tablespoonfuls sugar	$\frac{1}{2}$ teaspoonful salt

Dissolve yeast and sugar in lukewarm liquid. Add the lard or butter, eggs beaten until light, and flour to make a moderately stiff batter, then add the salt, and beat until smooth. Cover and set aside in warm place for about one hour. When risen, fill well-greased muffin tins half full. Cover and let rise again for about half an hour. Bake twenty minutes in a hot oven. They should be eaten immediately.

## GRAHAM MUFFINS

1 cake FLEISCHMANN'S YEAST	4 tablespoonfuls lard or butter, melted
2 cups milk, scalded and cooled	1 egg
4 tablespoonfuls molasses or brown sugar	$1\frac{1}{2}$ cups Graham flour
$\frac{3}{4}$ cup chopped nuts	1 cup sifted white flour
	1 teaspoonful salt

Dissolve yeast and sugar, or molasses, in lukewarm milk, add lard or butter and egg well-beaten, then the Graham and white flour, gradually, enough to make a batter that drops heavily from the spoon. If necessary add a little more of each, then the salt and nuts, beating all the while. Beat until perfectly smooth, cover and set to rise in warm place, free from draft, until light—about one and one-half hours. Have muffin pans well-greased and fill about two-thirds full. Cover and let rise to top of pans—about half an hour, and bake twenty minutes in hot oven.

## ENGLISH MUFFINS

1 cake FLEISCHMANN'S  
YEAST

1 cup milk, scalded and  
cooled

1 cup lukewarm water

2 tablespoonfuls sugar

4 tablespoonfuls lard or  
butter, melted

6 cups sifted flour

1 teaspoonful salt

Dissolve yeast and sugar in lukewarm liquid, add lard or butter, and three cups of flour. Beat until smooth, add rest of flour, or enough to make a soft dough, and the salt. Knead until smooth and elastic. Place in well-greased bowl, cover and set aside in warm place to rise. When double in bulk, which should be in about two hours, form with hand into twelve large, round biscuits. Cover and set aside for about one-half hour.

Then, with rolling-pin, roll to about one-fourth inch in thickness, keeping them round. Have ungreased griddle hot and bake ten minutes. Brown on both sides. As they brown, move to cooler part of stove, where they will bake more slowly, keeping them warm in the oven until all are baked. They can be reheated in this way or split and toasted on the griddle. These muffins are delicious served hot with plenty of butter.

## OATMEAL MUFFINS

1 cake FLEISCHMANN'S YEAST	1 cup hot milk
$\frac{3}{4}$ cup lukewarm water	1 cup rolled oats
3 tablespoonfuls sugar	$\frac{1}{2}$ cup whole wheat flour
2 tablespoonfuls butter	$\frac{1}{2}$ cup sifted white flour
	1 teaspoonful salt

Boil oats and butter in milk one minute. Let stand until lukewarm. Dissolve yeast and sugar in lukewarm water, and combine the two mixtures. Add flour and salt, and beat well. The batter should be thick enough to drop heavily from the spoon. Cover and let rise until light, about one hour, in a moderately warm place. Fill well-greased muffin pans two-thirds full. Let rise about forty minutes, bake twenty-five minutes in a moderately hot oven.

## CORNMEAL MUFFINS

1 cake FLEISCHMANN'S YEAST	4 tablespoonfuls lard or butter, melted
2 cups milk, scalded and cooled	2 eggs well beaten
2 tablespoonfuls light brown sugar	2 $\frac{1}{2}$ cups of cornmeal
	1 cup sifted white flour
	1 teaspoonful salt

Dissolve yeast and sugar in lukewarm milk. Add lard or butter, cornmeal, flour, eggs and salt. Beat well. Fill well-greased muffin pans two-thirds full. Set to rise in warm place, free from draft, until light—about one hour. Bake in hot oven twenty minutes. This recipe makes a dozen muffins.

For over night, use one-fourth cake of yeast and an extra half teaspoonful salt. Cover and keep in cool place. For Corn Bread, use same recipe. Bake twenty minutes in well-greased, shallow pan, instead of muffin tins.

# VIENNA POTATO BISCUIT

ENOUGH FOR FORTY-FIVE (45) BISCUITS

1 cake FLEISCHMANN'S YEAST	1 tablespoonful granulated sugar
1 pint milk	1 quart mashed potatoes
1 quart flour	$\frac{1}{2}$ teaspoonful salt
1 egg	Butter (size of an egg)

Bake and mash six large potatoes, enough to make one quart, place in bowl, add salt, sugar and butter.

Take a cupful of the milk, heat till lukewarm, dissolve yeast cake in it, and add enough flour to make a sponge—about one cup. Set sponge aside in warm place, free from draft, to rise.

Bring balance of the milk to boiling point and then add it to bowl containing the potatoes, salt, sugar and butter.

When sponge has risen and dropped back, add it to bowl containing the other materials, also add the egg, well-beaten, remainder of flour and mix all together thoroughly.

Let rise in a warm place. Butter a baking sheet and drop the mixture from a tablespoon, as the dough should not be handled. Let rise again and bake from fifteen to twenty minutes.



**German Coffee Cake**

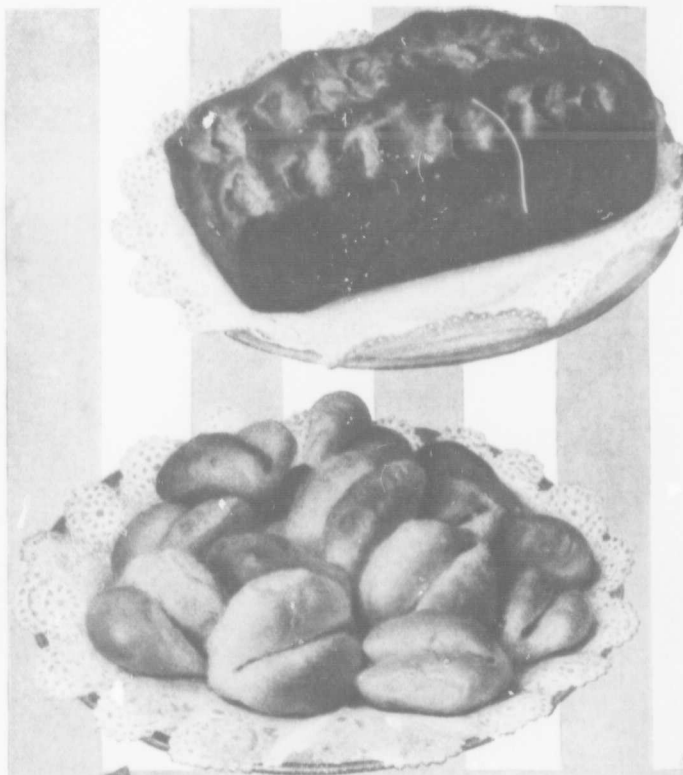
RECIPE PAGE 33

**Oven Scones**

RECIPE PAGE 34



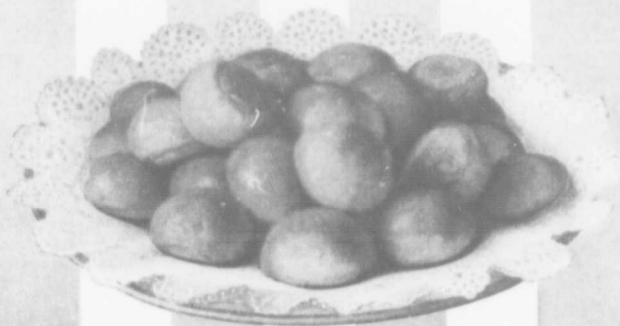




*Apple Cake*  
RECIPE PAGE 37



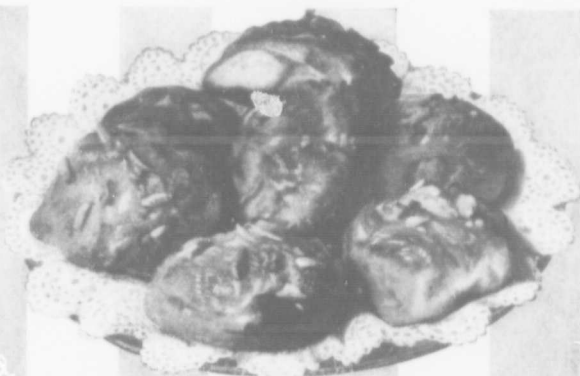
*Parker House Rolls*  
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*Lunch Rolls*  
RECIPE PAGE 20

*Cinnamon Cake*  
RECIPE PAGE 36





*English Bath Buns*  
RECIPE PAGE 33

*Doughnuts*  
RECIPE PAGE 38



## SALLY LUNN

1 cake FLEISCHMANN'S YEAST	4 tablespoonfuls butter, melted
2 cups milk, scalded and cooled	4 cups sifted flour
1 tablespoonful sugar	2 eggs
	1 teaspoonful salt

Dissolve yeast and sugar in lukewarm milk. Add butter, then flour, eggs well beaten, and the salt. Beat until perfectly smooth. Pour into well-greased pans.

Cover and let rise in a warm place, free from draft, until double in bulk—about one and one-half hours.

Sprinkle one tablespoonful granulated sugar over top and bake twenty minutes in hot oven. Serve hot. Break apart with fork.

This recipe will fill two medium cake pans.

## WAFFLES

1 cake FLEISCHMANN'S YEAST	1 tablespoonful lard or butter, melted
2 cups milk, scalded and cooled	2½ cups sifted flour
1 tablespoonful sugar	1 teaspoonful salt
	2 eggs

Dissolve yeast and sugar in lukewarm milk. Add lard or butter, flour, salt, and eggs well-beaten. Beat thoroughly until batter is smooth. Cover and set aside to rise in a warm place, free from draft, for about one hour.

When light, stir well. Have waffle irons hot and well-greased. Fill the cool side. Brown on one side, turn the iron and brown on the other side. If batter is too thick, the waffles will be tough.

If wanted for over night, use one-fourth cake of yeast and an extra half teaspoonful salt. Cover and keep in a cool place.

## WHEAT GRIDDLE CAKES

1 cake FLEISCHMANN'S YEAST	2 tablespoonfuls lard or butter, melted
1 cup milk, scalded and cooled	1 cup lukewarm water
2 tablespoonfuls light brown sugar	2 cups sifted flour
	2 eggs
	1 teaspoonful salt

Dissolve yeast and sugar in lukewarm liquid. Add lard or butter, then flour gradually, the eggs well-beaten, and salt. Beat thoroughly until batter is smooth.

Cover and set aside for about one hour, in a warm place, free from draft, to rise. When light, stir well and bake on hot griddle.

If wanted for over night, use one-fourth cake of yeast and an extra half teaspoonful salt. Cover and keep in a cool place.

NOTE. All batter cakes are better baked on an ungreased griddle, as they keep their shape and do not follow the grease. You will be rid of the disagreeable smoke and odor of burning fat. Your griddle need not necessarily be of soapstone. If you have an old griddle and clean it thoroughly, being sure to remove all burned fat or batter, it can be used in the above way.

## BUCKWHEAT CAKES

1 cake FLEISCHMANN'S YEAST	2 tablespoonfuls light brown sugar
2 cups lukewarm water	2 cups buckwheat flour
1 cup milk, scalded and cooled	1 cup sifted white flour
	1½ teaspoonfuls salt

Dissolve yeast and sugar in lukewarm liquid, add buckwheat and white flour gradually, and salt. Beat until smooth. Cover and set aside in warm place, free from draft, to rise—about one hour. When light, stir well and bake on hot griddle.

If wanted for over night, use one-fourth cake of yeast and an extra half teaspoonful of salt. Cover and keep in a cool place.

## PLAIN FROSTING

1 cup fine powdered or confectioner's sugar	2 tablespoonfuls milk or water
	¼ teaspoonful vanilla

Add just enough liquid to the sugar to make a moderately thick paste. Owing to difference in sugar, the exact amount of liquid necessary can not be determined. Water will make a more transparent frosting than milk.

## CURRANT TEA RING

2 cakes FLEISCHMANN'S YEAST	7 cups sifted flour
1 cup milk, scalded and cooled	6 tablespoonfuls lard or butter
1 cup lukewarm water	$\frac{1}{2}$ cup sugar
1 tablespoonful sugar	3 eggs
	$\frac{1}{2}$ teaspoonful salt

Dissolve yeast and one tablespoonful sugar in lukewarm liquid. Add three cups of flour and beat until smooth. Add lard or butter and sugar, thoroughly creamed, and eggs beaten until light, the remainder of the flour gradually, or enough to make a moderately soft dough, and the salt. Turn on board, knead lightly. Place in greased bowl. Cover and set aside in a warm place to rise, for about two hours, or until dough has doubled in bulk.

Roll out in oblong piece, one-fourth inch thick. Brush with melted butter. Sprinkle with brown sugar, currants and cinnamon. Roll up lengthwise and place in a circle on a large, shallow greased pan or baking sheet. With scissors cut three-fourth-inch slices, almost through. Turn each slice partly on its side, pointing away from center. This should give the effect of a many-pointed star, and show the different layers with the filling. Cover and let rise one hour, or until light, and bake twenty-five minutes. Just before putting in oven, glaze with egg, diluted with milk. Ice while hot with plain frosting. (See recipe for frosting on page 28.)

This recipe will make two large or three small rings.



## CHILDREN'S RUSKS

1 cake FLEISCHMANN'S YEAST	$\frac{1}{2}$ cup butter
2 cups milk, scalded and cooled	1 cup sugar
1 tablespoonful sugar	1 egg
6 cups sifted flour	1 cup currants
	$\frac{1}{2}$ teaspoonful salt

Dissolve the yeast and one tablespoonful sugar in lukewarm milk, and add to it three cups of flour to make an ordinary sponge. Beat well. Cover and set aside in a warm place to rise, for about an hour.

When light, add to it the butter and sugar creamed, egg well beaten, the currants, which have previously been floured, and the remainder of the flour, or sufficient to make a moderately soft dough, and salt with the last of the flour.

Knead lightly, place in greased bowl, cover and set aside in a warm place, free from draft, to rise for about two to two and one-half hours. When well-risen, turn out on a kneading board and mould into rolls. Place in well-greased pans, cover and let rise again for about one hour, or until double in bulk.

Brush with egg diluted with milk. Bake in a hot oven for about fifteen or twenty minutes. Upon removing from oven sprinkle with powdered sugar.

## SWEET FRENCH BUNS

1 cake FLEISCHMANN'S YEAST	$\frac{1}{4}$ cup sugar
1 cup milk, scalded and cooled	3 tablespoonfuls butter
$\frac{1}{4}$ cup lukewarm water	1 egg
1 tablespoonful sugar	$\frac{1}{2}$ teaspoonful lemon extract
4 cups sifted flour	1 teaspoonful salt

Dissolve yeast and one tablespoonful sugar in the lukewarm liquid. Add enough flour to make an ordinary sponge—about one and one-half cups. Beat until perfectly smooth. Cover and set aside in a warm place to rise for fifty minutes, or until light.

Add sugar and butter creamed, egg beaten, lemon extract and about two and one-half cups of flour, or enough to make a moderately soft dough, and the salt with the last of the flour.

Knead until smooth and elastic. Place in greased bowl, cover and set aside in a warm place to rise until double in bulk—about one hour. Turn out on board and shape as cloverleaf rolls, or any fancy twist. Let rise until light, about one hour. Bake in hot oven fifteen minutes.

## HOT CROSS BUNS

1 cake FLEISCHMANN'S  
YEAST

1 cup milk, scalded and  
cooled

1 tablespoonful sugar

3¼ cups sifted flour

¼ cup butter

½ cup sugar

1 egg

¼ cup raisins or  
currants

¼ teaspoonful salt

Dissolve yeast and one tablespoonful sugar in luke-warm milk. Add one and one-half cups flour, to make sponge. Beat until smooth, cover and let rise until light, in warm place, free from draft—about one hour. Add butter and sugar creamed, egg well beaten, raisins or currants, which have been floured, rest of flour, or enough to make a moderately soft dough, and salt. Turn on board, knead lightly, place in greased bowl.

Cover and set aside in warm place, until double in bulk, which should be in about two hours. Shape with hand into medium-sized round buns, place in well-greased, shallow pans about two inches apart. Cover and let rise again—about one hour, or until light.

Glaze with egg diluted with water. With sharp knife cut a cross on top of each. Bake twenty minutes. Just before removing from oven, brush with sugar moistened with water. While hot, fill cross with plain frosting.

See recipe for frosting on page 28.

## ENGLISH BATH BUNS

2 cakes FLEISCHMANN'S  
YEAST

$\frac{1}{2}$  cup milk, scalded and  
cooled

1 tablespoonful sugar

$\frac{1}{2}$  cup butter, melted

4 eggs

4 cups sifted flour

$\frac{1}{2}$  teaspoonful salt

5 tablespoonfuls sugar

1 cup almonds,  
chopped

Dissolve yeast and one tablespoonful sugar in lukewarm milk. Add butter, eggs unbeaten, flour gradually, and the salt, beating thoroughly. This mixture should be thick, but not stiff enough to handle. Cover and let rise in warm place one and one-half hours, or until light.

Sprinkle balance of sugar and almonds over top, mix very lightly and drop into well-greased muffin pans. Cover and let rise until light, which should be in about one-half hour.

Bake fifteen to twenty minutes in a moderately hot oven. These buns should be rough in appearance.

## OVEN SCONES

2 cakes FLEISCHMANN'S YEAST	$\frac{1}{2}$ cup lard or butter
2 cups milk, scalded and cooled	1 egg
1 tablespoonful sugar	1 cup raisins
1 cup sugar	$\frac{1}{2}$ cup citron
	$6\frac{1}{2}$ cups sifted flour
	1 teaspoonful salt

Dissolve yeast and one tablespoonful sugar in luke-warm milk, add three cups flour and beat well. Cover and let rise in warm place, free from draft, until light—about one hour.

Then add butter and sugar creamed, the egg well-beaten, fruit well-floured, balance of flour, or enough to make a moderately soft dough, and the salt. Turn on board, knead lightly. Form into twelve round cakes. Cover and allow them to rise fifteen minutes.

Then roll one-fourth inch thick, cut across each way nearly through, making an impression of four cakes. Place in well-greased pans.

Let rise about one hour, or until double in size. Then brush with egg diluted with water. Bake fifteen minutes in moderate oven.

## ZWIEBACK

1 cake FLEISCHMANN'S YEAST	$\frac{1}{4}$ cup lard or butter, melted
$\frac{1}{2}$ cup milk, scalded and cooled	2 eggs
2 tablespoonfuls sugar	$2\frac{3}{4}$ cups sifted flour
	$\frac{1}{2}$ teaspoonful salt

Dissolve yeast and sugar in lukewarm milk. Add three-fourths cup of flour and beat thoroughly. Cover and set aside, in a moderately warm place, to rise for fifty minutes.

Add lard or butter, eggs well-beaten, enough flour to make a dough—about two cups, and salt. Knead, shape into two rolls one and one-half inches thick, and fifteen inches long. Protect from draft and let rise until light, which should be in about one and one-half hours.

Bake twelve minutes in a hot oven. When cool cut diagonally into one-half-inch slices. Place on baking sheet and brown in a moderate oven.

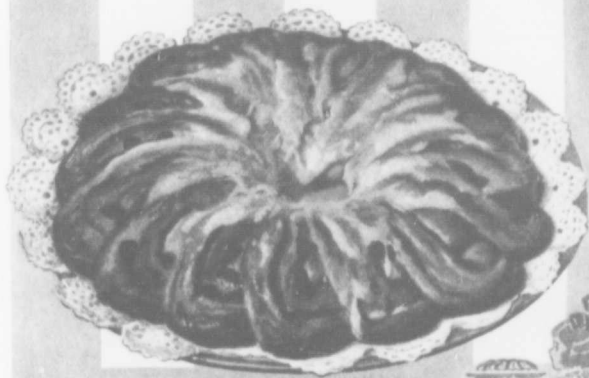
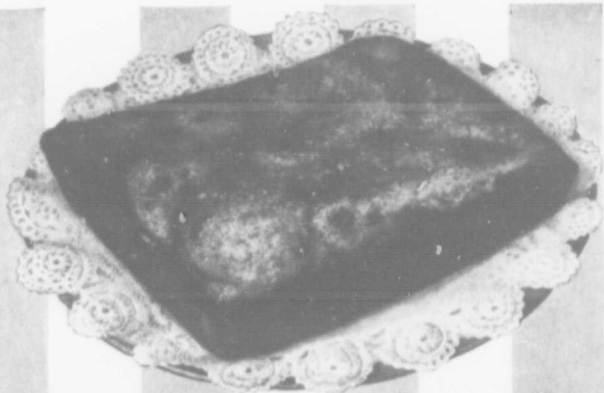
## CINNAMON CAKE

1 cake FLEISCHMANN'S YEAST	2 cups sifted flour
$\frac{1}{2}$ cup milk, scalded and cooled	$\frac{1}{2}$ cup light brown sugar
1 tablespoonful sugar	2 tablespoonfuls butter
	1 egg
	$\frac{1}{4}$ teaspoonful salt

Dissolve yeast and one tablespoonful sugar in the luke-warm milk. Add three-fourths cup flour to make sponge. Beat well, cover and let rise forty-five minutes in a moderately warm place.

Add butter and sugar creamed, egg well-beaten, about one and one-fourth cups flour, or sufficient to make a soft dough, and the salt. Knead lightly, place in greased bowl. Cover and let rise in a warm place about two hours, or until double in bulk.

Roll one-half inch thick and place in well-greased pan and let rise until light—about an hour and a half. Cut across top with sharp knife, brush with egg, sprinkle liberally with sugar and cinnamon. Bake twenty minutes in a moderately hot oven.



*Sally Lunn*  
RECIPE PAGE 25

*Current Tea Ring*  
RECIPE PAGE 29







**Children's Rusks**  
RECIPE PAGE 30

**Hot Cross Buns**  
RECIPE PAGE 32



## APPLE CAKE

1½ cakes FLEISCHMANN'S YEAST	¼ cup butter
1 cup milk, scalded and cooled	½ cup sugar
1 tablespoonful sugar	2 eggs
3½ cups sifted flour	¼ teaspoonful salt
	5 apples

Dissolve yeast and one tablespoonful sugar in luke-warm milk, add one and one-half cups flour to make a sponge, and beat until smooth. Cover and set aside in a warm place until light—about three-quarters of an hour.

Have sugar and butter well-creamed, add to sponge. Then add eggs well-beaten, rest of flour, or enough to make a soft dough, and salt. Knead lightly. Place in well-greased bowl. Cover and set aside to rise—about two hours.

Roll half an inch thick. Place in two well-greased, shallow pans. Brush with butter, sprinkle with sugar. Cut apples in eighths and press into dough, sharp edge downward. Sprinkle with cinnamon. Cover and let rise about one-half hour.

Bake twenty minutes. Keep covered with pan first ten minutes, in order that the apples may be thoroughly cooked.

## DOUGHNUTS

1 cake FLEISCHMANN'S YEAST	$\frac{1}{2}$ cup sugar
$1\frac{1}{4}$ cups milk, scalded and cooled	3 tablespoonfuls butter
1 tablespoonful sugar	$\frac{1}{4}$ teaspoonful mace
$4\frac{1}{2}$ cups sifted flour	1 egg
	$\frac{1}{4}$ teaspoonful salt

Dissolve yeast and one tablespoonful sugar in lukewarm liquid, add one and one-half cups of flour and beat well. Cover and set aside to rise in warm place for about one hour or until bubbles burst on top.

Add to this the butter and sugar creamed, mace, eggs well-beaten, the remainder of the flour to make a moderately soft dough, and the salt. Knead lightly. Place in well-greased bowl. Cover and allow to rise again in warm place for about one and one-half hours.

When light, turn on floured board, roll to about one-third inch in thickness. Cut with small doughnut cutter, cover and let rise again, on floured board or paper, in warm place until light—about forty-five minutes.

Drop into deep, hot fat with side uppermost which has been next to board. When a film of smoke begins to rise from fat, it will be found a good temperature to fry the doughnuts; or when the fat is hot enough to brown a one-inch square of bread in 40 seconds the temperature is correct.

Doughnuts made by this method do not absorb the fat, for the reason that they rise before and not after they are put into the grease.

## GERMAN COFFEE CAKE

1½ cakes FLEISCHMANN'S YEAST	1 cup sugar
1 cup milk, scalded and cooled	½ teaspoonful mace
1 tablespoonful sugar	1½ cups mixed fruit— citron, raisins, cur- rants in equal parts
3 cups sifted flour	¾ teaspoonful salt
½ cup butter	3 eggs

Dissolve yeast and one tablespoonful sugar in the lukewarm milk, add one and one-half cups of flour. Beat well. Cover and set aside, in a warm place, to rise one hour, or until light.

Add to this the butter and sugar creamed, the mace, the fruit which has been floured, the balance of the flour, or enough to make a good cake batter, the salt, and eggs well-beaten. Beat for ten minutes.

Pour into well-buttered molds, filling them about half full, cover and let rise until molds are nearly full, then bake in a moderate oven. If made into two cakes, they should bake forty-five minutes; one large cake should bake one hour.

## SAVARIN

1 cake FLEISCHMANN'S YEAST	$\frac{3}{4}$ cup almonds, blanched and shredded
$\frac{1}{2}$ cup milk, scalded and cooled	$\frac{1}{2}$ cup butter, melted
2 tablespoonfuls sugar	4 eggs
2 cups sifted flour	$\frac{1}{4}$ teaspoonful salt

Dissolve yeast and sugar in lukewarm milk. Add one-half cup flour. Beat well. Cover and set aside in warm place, free from draft, for fifteen minutes.

Then add rest of flour, almonds, butter, eggs unbeaten, one at a time, and the salt. Beat ten minutes. Pour into thickly buttered molds, cover and set aside to rise in warm place, free from draft, until double in bulk—about forty-five minutes.

Bake forty-five minutes in moderate oven. Fill center with whipped cream and serve with rum sauce.

## RUM SAUCE

1 cup sugar
$\frac{1}{2}$ cup water

Boil to syrup—about three minutes—and add two tablespoonfuls rum.

## BRIOCHE

1 cake FLEISCHMANN'S YEAST	4 cups sifted flour
$\frac{1}{2}$ cup milk, scalded and cooled	1 cup butter
2 tablespoonfuls sugar	8 eggs
	1 teaspoonful salt

Dissolve yeast and one tablespoonful sugar in lukewarm milk, add one cup of flour to make sponge. Beat well. Cover and set to rise in warm place, free from draft, until light — about three-quarters of an hour.

To the rest of the flour add one tablespoonful sugar, butter softened, four eggs and salt. Beat all in well. Add sponge and beat again thoroughly; then the other four eggs, unbeaten, one at a time, beating thoroughly. Cover and let rise until light—about four hours, and beat again.

Chill in refrigerator over night. In the morning, shape by rolling under hand into long strips about twenty-seven inches long and three-fourths inch thick, bringing ends together, and twist like a rope. Form into rings, place on well-buttered pans to rise.

When double in size, glaze with white of egg diluted with water. Bake in a moderate oven fifteen minutes. Ice while hot, with plain frosting. Spread with almonds.

See recipe for plain frosting on page 28.

## POTATO BUNS

1 cake FLEISCHMANN'S  
YEAST

1 tablespoonful sugar

1 cup milk, scalded and  
cooled

1 cup sugar

$\frac{1}{2}$  cup mashed potatoes

$4\frac{1}{2}$  cups sifted flour

$\frac{1}{2}$  cup butter or lard

1 egg

Dissolve yeast and tablespoonful sugar in the luke-warm liquid, add potatoes and two cups sifted flour. Stir well, let rise about a half hour.

Then add butter or lard, the sugar and egg creamed and about two and a half cups sifted flour, or enough to make dough that can be handled. Cover, let rise two hours, or until dough has doubled in bulk. Form into buns, place in well-greased pans and let rise about one and one-half hours.

When light bake twenty-five minutes. If lard is used instead of butter, add a half teaspoonful salt.

An excellent cinnamon cake can be made from this dough. Take a small quantity of it, add enough flour to stiffen and roll out about half inch thick.

Place in pan, brush over with butter and sprinkle with cinnamon and pulverized sugar. Let rise again and bake thirty minutes.

## REFRESHING SUMMER DRINKS

Refreshing, sparkling beverages are easily and economically prepared by many housewives with FLEISCHMANN'S YEAST.

### POINTS TO BE REMEMBERED

Use strong bottles with patent stoppers, or tie corks in securely. Bottles similar to beer bottles answer nicely and can be easily purchased. Fill within an inch of top.

If drinks have too much effervescence, reduce quantity of Yeast or sugar. If not enough, use more Yeast.

The longer the drinks stand in a warm place after bottling, the more effervescent they will be. Too much won't do.

In cold weather, or climate, quantity of Yeast should be increased; in hot weather use less Yeast.

Use stone crock or granite vessel in which to let drinks stand while "working."

Fresh roots from the woods are always preferable to the dried herbs, and should be used where obtainable.

A meat grinder is an excellent tool with which to crush roots, etc.

Select a cool place for storing drinks and place on ice an hour or so before using.

See recipes on following pages.



## LEMON POP

$\frac{1}{2}$ cake FLEISCHMANN'S YEAST	8 quarts boiling water
2 pounds granulated sugar	2 ounces cream of tartar
2 ounces ginger root	Juice of 7 lemons

Place ginger root (crushed) in pot, add sugar and boiling water, lemon juice and cream of tartar. Let stand until lukewarm, then add yeast dissolved in half cup water; stir well. Cover and let stand eight hours in a warm room; strain through flannel bag and bottle. Set bottles in a cool place and put on ice as required for use.

This is a most refreshing summer beverage; as a thirst quencher nothing is superior.

## ROOT BEER

1 cake FLEISCHMANN'S YEAST	5 gallons fresh water, slightly lukewarm
1 bottle root beer extract	4 pounds granulated sugar

In extremely hot weather use one-half cake of Yeast.

Dissolve the sugar in the water, add the extract, then the Yeast thoroughly dissolved in a little water, mix well and bottle immediately, using strong bottles or jugs, and tie the corks in securely. Set in a warm place thirty-six to forty-eight hours; in cold weather, a little longer. Then remove to cellar or other place of even temperature, but do not put it on ice until a few hours before using.

## KUMYSS

This delightful beverage is highly recommended by modern food experts. It combines the rich, nourishing qualities of sweet milk with the healthful action of buttermilk. Kumyss is a form of fermented milk enjoyed by children and adults alike and especially recommended for those who have difficulty in assimilating milk in its natural state. It is easily prepared as follows:

Heat two quarts milk to blood-heat (100°). Add half a cake FLEISCHMANN'S YEAST and two tablespoonfuls sugar dissolved in a little warm water. Let stand for two hours, then bottle and stand for six hours in a moderately warm room; then place on ice. Kumyss will keep four or five days if kept cold, but it is better if made fresh every day or two.

## DANDELION WINE

Pour one gallon of boiling water over three quarts of dandelion flowers. Let stand twenty-four hours. Strain and add five pounds of light brown sugar, juice and rind of two lemons, juice and rind of two oranges. Let boil ten minutes and strain. When cold, add half a cake of FLEISCHMANN'S YEAST. Put in crock and let stand until it commences to work. Then bottle and put corks in loose to let it work. In each bottle put one raisin, after it stops working. Cork tight.

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