


KRAPLACH (YIDDISH)

When the Yiddish mother wants to make a special feast, this is always on the menu.

1 egg well beaten	chopped
1 tablespoon  chicken fat	1 large onion
$\frac{1}{4}$ teaspoon salt	Parsley or watercress
1 lb. boiled beef, finely	

To make noodle dough, mix egg, sifted flour, salt, and butter in bowl, add enough cold water to make stiff paste. Roll very thin, cut in four-inch squares, apportion mixture (chopped meat and onion, seasoned) to squares, fold over to make triangles and close the edges by pinching firmly together. Drop into fast-boiling salted water, cook ten minutes, serve with a rich brown gravy, garnish with parsley or cress.

SWEET ROLLS

1 cup scalded milk	$\frac{1}{2}$ cup sugar
4 egg yolks	2 yeast cakes
3 eggs	$\frac{1}{2}$ tsp. lemon extract
$\frac{2}{3}$ cup shortening	4 $\frac{2}{3}$ cups flour

When milk is luke warm add yeast cakes, when dissolved add remaining ingredients. Beat thoroughly 10 minutes. Chill in refrigerator over night. Roll into rectangular piece $\frac{1}{4}$ inch thick. Brush over with melted butter and fold from ends toward center to make three layers. Cut off with scissors, pieces $\frac{3}{4}$ inch wide. Twist ends in opposite directions and shape in coil. Place on greased baking sheet, cover and let rise until double in size. Bake at 350 degrees, 25 minutes. Cool slightly and brush over top with confectioner's sugar moistened with boiling water and flavored with vanilla.

BUCHTA

2 cakes yeast	2 teaspoons salt
$\frac{1}{4}$ cup lukewarm water	$\frac{1}{2}$ cup shortening
2 cups milk	8 cups flour
1 cup sugar	1 egg

Dissolve yeast in lukewarm water, scald milk, add salt, and shortening and cool. Beat in thoroughly the egg, flour and dissolved yeast. Place on floured board. Roll about $\frac{1}{4}$ inch thick, sprinkle generously with cinnamon and sugar. Sprinkle lightly with melted shortening. Roll up and put in a greased angel cake pan or 3 bread pans. Allow to rise 30-45 minutes. Bake at 375 degrees, $1\frac{1}{4}$ hours.

SWEDISH COFFEE RING

2 cups scalded milk	2 eggs (well beaten)
$\frac{1}{2}$ cup of sugar	$\frac{1}{8}$ teaspoon mace
$\frac{1}{4}$ cup shortening	$6\frac{1}{2}$ cups flour
1 teaspoon salt	$\frac{1}{2}$ cup brown sugar
1 yeast cake	$\frac{1}{2}$ cup of currants
2 teaspoons sugar	$\frac{1}{2}$ cup nut meats
$\frac{1}{2}$ teaspoon cinnamon	$\frac{1}{4}$ cup melted butter

Mix broken yeast cakes with 2 teaspoons sugar, combine scalded milk, sugar, salt and shortening. Stir until dissolved. Cool to lukewarm. Add yeast and beaten eggs. Sift flour and mace and add to liquid mixture. Knead lightly and let rise until double. Roll into $\frac{1}{4}$ inch in thickness, brush with melted butter. Spread with combined brown sugar, currants, nutmeats and cinnamon. Roll as for a jelly roll and shape into a ring. Cut a regular intervals with a pair of scissors. Let rise until double in bulk, brush with milk, and bake at 350 degrees for 30 to 35 minutes.

JELLY PINWHEELS

1 3-ounce package cream cheese	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ cup shortening	$\frac{1}{2}$ cup jelly
$1\frac{1}{4}$ cups sifted flour	$\frac{1}{2}$ cup chopped nuts

Cream the cheese and margarine together. Add flour and salt. Mix until blended. Roll out on floured board into a rectangle about 12 inches long and $\frac{1}{4}$ inch thick. Spread with jelly and sprinkle with nuts. Roll up lengthwise, cut in $\frac{1}{2}$ inch slices, place on greased cookie sheets. Bake in moderate oven 375 F. for 20 minutes. Remove at once to rack.

VIENNA BREAKFAST ROLLS

2 cakes compressed yeast	3 egg yolks
1 tablespoon sugar	1 tsp. vanilla
$\frac{1}{4}$ cup warm milk	$\frac{1}{4}$ cup sugar
$1\frac{1}{2}$ cups flour	$\frac{1}{4}$ cup ground almonds
$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ cup shortening

Dissolve yeast and sugar in slightly warm milk. Add beaten egg yolks, add vanilla. Cut shortening into flour and salt, keeping mixture light. Combine mixtures and beat until mixture leaves side of bowl. Form into a smooth ball and wrap in a clean cloth. Tie and drop into a bowl of cold water for 45 minutes. Remove and cut dough into small pieces with scissors.

SIXTY-MINUTE ROLLS

1 cup milk scalded	$2\frac{1}{2}$ cups flour
2 yeast cakes	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ cup lukewarm water	3 tbsp. shortening
$1\frac{1}{4}$ tbsp. sugar	

Scald 1 cup milk and cool. Dissolve yeast cakes in $\frac{1}{2}$ cup lukewarm water, add sugar and salt. Add to milk when lukewarm. In another bowl blend the shortening and flour, add milk to the flour mixture, add more flour if needed to make a soft dough. Form in shape of rolls and let raise 35 minutes. Bake at 400 degrees, 20 to 25 minutes.

SOUR CREAM ROLLS

1 cake Compressed yeast	2 tablespoons salt
$\frac{1}{4}$ cup lukewarm water	$\frac{1}{4}$ teaspoon soda
2 cups sour cream (heavy)	5 cups flour
3 tablespoons sugar	

Soften yeast in lukewarm water. Scald milk over Low heat. Add sugar, salt and soda. Cool to lukewarm, add yeast and half the flour. After beating well, add enough more flour to make a soft dough. Knead until satiny. Shape into small round biscuits, or roll to $\frac{1}{2}$ inch thickness and cut with biscuit cutter. Brush with melted butter, place on greased baking sheet and let rise until double in bulk. Bake at 450 degrees for 15 to 20 minutes. Buttermilk plus 3 tablespoons melted shortening may be substituted for sour cream.

CHEESE ROLL - UPS

2 cups sifted enriched flour	$\frac{1}{2}$ cup grated nippy cheese
3 teaspoons baking powder	2 to 4 tablespoons shortening
1 teaspoon salt	$\frac{2}{3}$ to $\frac{3}{4}$ cup milk

Sift flour, baking powder, and salt together. Add cheese to flour mixture. Cut or rub in shortening. Add milk to make a roll dough. Turn out on lightly floured board and knead gently. Divide dough into two equal portions. Roll out each portion to a circular sheet $\frac{1}{4}$ inch thick. Cut into pie-shaped pieces. Roll each piece from large end to point. Seal point. Bake in 325 F. moderate oven for 15 minutes. This cake is very nice. Yield: 16 small rolls.

BRAN MUFFINS

1 cup National Biscuit Bran	1 egg, well beaten
1 cup milk	1 cup flour
2 tablespoons shortening	$\frac{1}{4}$ teaspoon salt
$\frac{1}{4}$ cup of sugar	3 teaspoons baking powder

Add bran to milk and let soak 5 minutes. Meanwhile cream shortening and sugar thoroughly. Add egg and beat until smooth. Add to Bran mixture. Sift flour, measure and sift again with salt and baking powder. Add to first mixture and stir only until well mixed. Fill muffin pans, well greased, two-thirds full. Bake at 400 degrees for 25 minutes.

APPLE MUFFINS

1 c. sliced apples sweetened	$\frac{1}{2}$ teaspoon salt
with $\frac{1}{4}$ cup sugar	4 teaspoon baking powder
$\frac{1}{4}$ cup shortening	$\frac{1}{2}$ teaspoon cinnamon
$\frac{1}{4}$ cup sugar	1 cup milk
1 egg	1 cup whole wheat flour
1 cup white flour	

Cream shortening and sugar, add well beaten egg. Sift flour once before measuring, add salt, baking powder and cinnamon to flour and add to first mixture, alternately with milk. Add apples and bake 25 minutes at 400 degrees.

BAKING POWDER BISCUITS

2 cups bread flour	4 tablespoons shortening
4 teaspoons baking powder	$\frac{3}{4}$ cup milk or 1 cup milk
$\frac{1}{2}$ teaspoon salt	

Sift flour and measure. Sift again with baking powder and salt. Work shortening into flour until mixture resembles corn meal. Add milk and mix thoroughly. Toss on a lightly floured board and knead slightly. Roll out to desired thickness, one half inch thick for a medium biscuit. Cut with a cutter and place on a sheet. Bake in a preheated oven. Temperature 475 degrees. Time 10-15 minutes.

ENGLISH MUFFINS

1/2 cup scalded milk	1 yeast cake (dissolved in 1
1 cup water	tblsp. water)
1 teaspoon salt	3 tblsp. shortening
1 teaspoon sugar	4 cups bread flour

Cool milk to lukewarm, add water, salt, sugar, dissolved yeast cake, and 2 cups flour. Beat well and let rise to double in bulk. Add shortening (slightly softened) and remaining flour. Beat and knead thoroughly to insure fine texture. Let rise until double in bulk. Place on floured board and flatten with rolling pin to 3/4 inch in thickness. Let stand until then cut with cutter 2 1/2 inches in diameter. Bake 15 minutes on hot buttered grill, turn several times during cooking. Cut out muffins may be kept in refrigerator until wanted.

GRAPE-NUT BREAD PUDDING

1/2 c. grape-nuts	2 eggs, slightly beaten
1 1/2 c. cubes soft bread	1/4 c. sugar
1/2 c. seedless raisins	1/4 tsp. salt
1/2 tsp. vanilla	2 1/2 c. milk, scalded

Mix together grape-nuts, bread, and raisins in greased baking dish. Combine eggs, sugar, salt, and vanilla; add milk gradually stirring well. Pour over grape-nuts mixture and let stand 10 minutes; then mix well. Place baking dish in pan of hot water, and bake in moderate oven 350 F. for 40 minutes or until firm.

CHOCOLATE CORNSTARCH PUDDING

1/2 cup granulated sugar	2 squares chocolate (or 4
3 tablespoons cornstarch	tbls. cocoa) few grains salt
2 cups milk	1 teaspoon vanilla

Mix first 5 ingredients in saucepan or skillet. Turn switch to Low heat. Stir constantly after pudding starts to thicken. Remove from unit and add vanilla. Chill and serve with Whipped Cream.