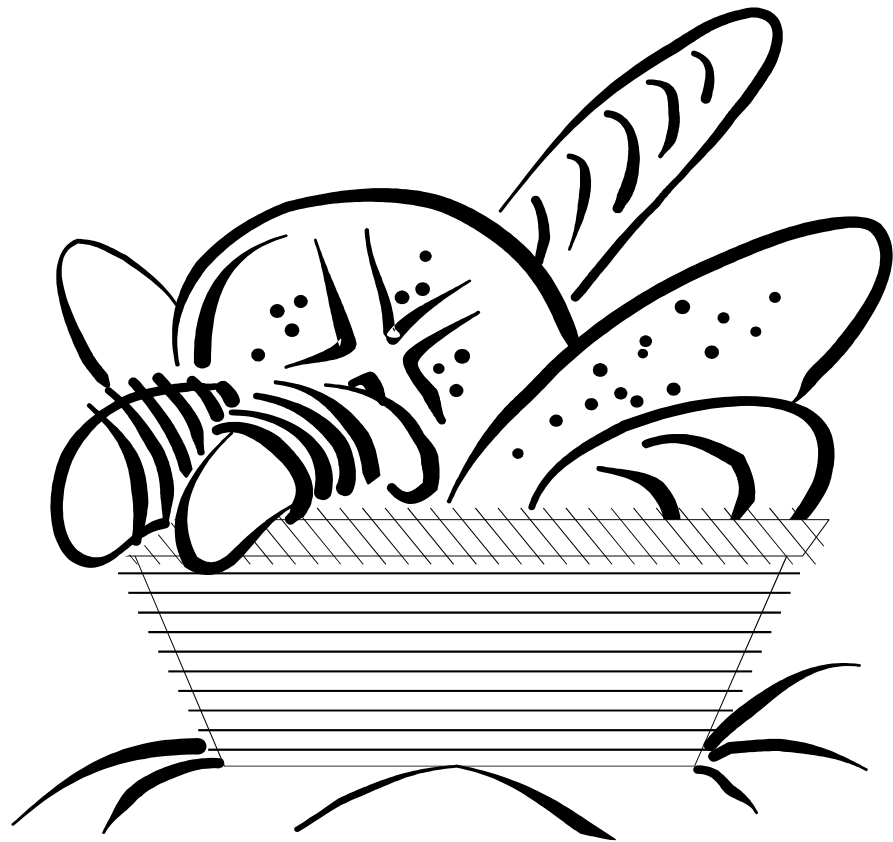


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Cranberry Eggnog Rolls

1 ½ cups all purpose flour
¼ cup whole wheat flour
1 pkg. Active dry yeast

Mix in large mixing bowl and set aside.

1 cup canned or dairy eggnog
¼ cup water
¼ cup granulated sugar
¼ cup butter
1 tsp. salt

Heat and stir in a med. Saucepan until warm and butter almost melts. Add to flour mixture. Beat with an electric mixer on low speed for 30 seconds, scraping bowl constantly. Beat on high speed for 3 minutes more. Using a spoon, stir in an additional 1-1/4 cups all-purpose flour. Turn out onto a lightly floured surface. Knead in enough additional flour (up to 1 cup) to make a moderately soft dough that is smooth and elastic (3 to 5 minutes total). Shape into a ball. Place in a greased bowl; turn once. Cover; let rise in a warm place until double (about 45 to 60 minutes). Punch dough down. Turn out onto a lightly floured surface. Cover and let rest 10 minutes.

Meanwhile, in a saucepan heat the following together until bubbly :

1 cup packed brown sugar
¼ cup butter
¼ cup eggnog

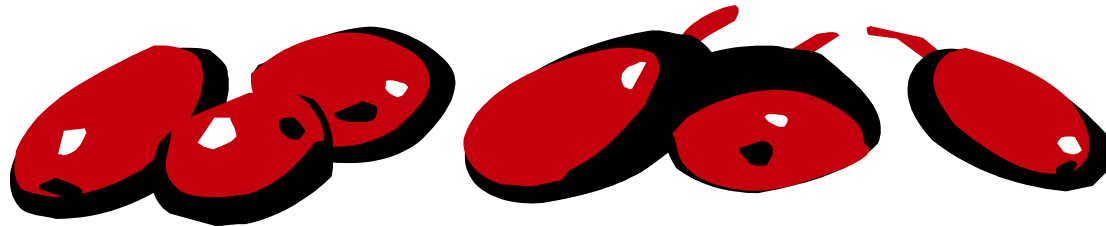
Pour mixture into an ungreased 13" x 9" x 2" baking pan. Sprinkle with 1/3 cup chopped fresh cranberries and ¼ cup chopped walnuts.

On a lightly floured surface roll dough to a 15" x 12" rectangle. Spread with 2 Tbl. Softened butter. Sprinkle with ¼ cup granulated sugar

¾ tsp. ground nutmeg
¼ tsp. ground cinnamon

Roll up loosely, starting at a short side. Moisten and seal edge. Cut roll into twelve 1" slices. Place, cut side down, on top of brown sugar mixture. Cover and let rise in a warm place until nearly double (30 to 40 minutes).

Preheat oven to 350°. Bake about 30 minutes or until golden brown. If necessary, cover loosely with foil the last 5 minutes of baking. Remove from oven. Let stand 5 minutes on wire rack. Invert to remove from pan. Cool slightly or completely. Makes 12 rolls. 361 cal., 13 g total fat (2 g sat. Fat), 0 mg chol., 314 mg sodium, 56 g carbo., 2 g fiber, 5 g pro.

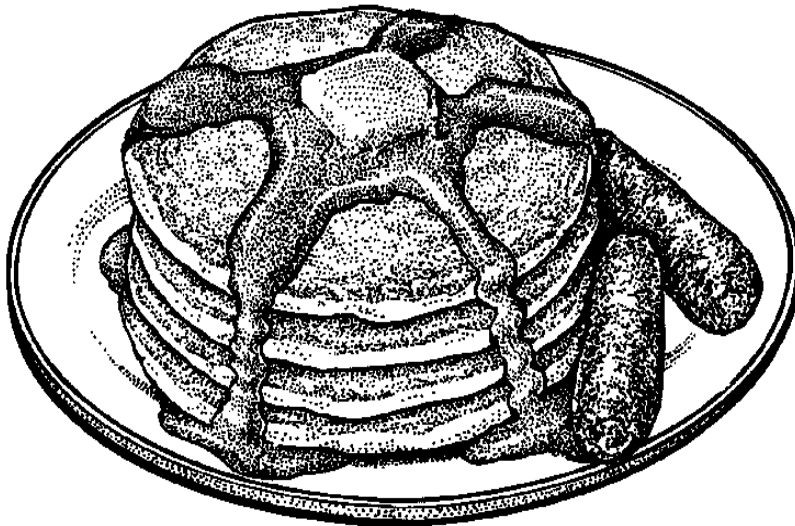


Pancakes – Donald Mitchell

1 ¼ cup flour
3 tsp. baking powder
1 Tbl. sugar
½ tsp. salt
1 egg
1 cup milk
2 Tbl. oil

Mix dry ingredients. Add liquid ingredients and blend leaving slightly lumpy.

Don's notes: Use buttermilk for really great buttermilk pancakes.



Baking Powder Biscuits – Donald Mitchell

2 cups flour
½ tsp. salt
2 tsp. sugar
4 tsp. baking powder
3 Tbl. shortening
2/3 cup milk (about)

Sift the flour, salt, sugar, and baking powder into a mixing bowl; add the shortening. Cut the shortening through the flour with two knives held close together, or rub in with finger tips. Stir milk in quickly with a fork. Use just enough milk to form a dough that is light and soft but not sticky. Turn dough out on floured board, and knead with floured hands for about 20 seconds, or until the surface is smooth. Pat the dough with the hands, or roll out lightly with a rolling pin to ½" to ¾" thickness. Cut with a floured biscuit cutter. Place the biscuits ½" apart on a greased baking sheet or in a shallow pan. Bake in a very hot oven (450°) for 12 to 15 minutes.

Don's notes: I got this recipe out of a book copyrighted in 1909 called "Cooking for Two". I use buttermilk, not regular milk. I ALWAYS double this recipe and there is STILL never enough. It is the best biscuit recipe I have ever used.

Italian Pepperoni-Cheese Puffs

1 ¼ cups water
1/3 cup shortening
1 ½ cups all-purpose flour
4 eggs
¾ cup finely chopped pepperoni (3 oz.)
¾ cup finely shredded pecorino Romano
or Parmesan cheese (3 oz.)
2 Tbl. Snipped fresh parsley
1/8 tsp. Garlic powder
1/8 tsp. Pepper

Preheat oven to 450°. Grease 2 large baking sheets; set aside. In a large saucepan combine water and shortening. Bring to boiling. Add flour all at once, stirring vigorously. Cook and stir until mixture forms a ball. Remove from heat. Cool for 10 minutes. Add eggs, one at a time, beating well with a wooden spoon after each addition. Stir in pepperoni, cheese, parsley, garlic powder, and pepper. Drop dough by rounded tsp. 2 inches apart onto prepared baking sheets. Bake for 15 to 17 minutes or until golden. Transfer to a wire rack. Serve warm. Makes 48. 48 cal., 3 g total fat (1 g sat. Fat), 21 mg chol., 62 mg sodium, 3 g carbo., 0 g fiber, 2 g pro.

Flaky Buttermilk Biscuits

2 cups all-purpose flour
4 tsp. Baking powder
½ tsp. Salt
2/3 cup shortening
¾ cup buttermilk

Heat oven to 425°. In large bowl combine flour, baking powder and salt. Cut in shortening until crumbly. Stir in buttermilk just until moistened. Turn dough onto lightly floured surface; knead until smooth (1 min) Roll out dough to ¾" thickness. Cut into 8 2" biscuits; place 1" apart on cookie sheet. Bake for 10 to 14 min. Or until lightly browned.

Parmesan Butter Pan Biscuits

1/3 cup butter or marg.
2 ¼ cup all-purpose flour
2 Tbl. Grated Parmesan cheese
1 Tbl. Sugar
3 ½ tsp. Baking powder
1 tsp. Basil leaves
1 Tbl. Chopped fresh parsley
1 cup milk

Heat oven to 400°. In 9" sq. Baking pan melt butter in oven (3 to 5 min.). Meanwhile, in med. Bowl combine all ingredients except milk. Stir in milk just until moistened. Turn dough onto lightly floured surface; knead 10 times or until smooth. Roll dough into 12" x 4" rectangle. Cut into 12 1" strips. Dip each strip into melted butter. Place in same pan. Bake for 20 to 25 min. Or until browned.

Peppery White Cheddar Biscuits

4 cups all-purpose flour
2 Tbl. Baking powder
½ tsp. Salt
½ cup shortening
¼ cup butter
1 ½ cups finely crumbled or shredded sharp white cheddar cheese (6 oz.)
2 to 3 tsp. Coarsely ground black pepper
1 ½ cups milk
1 egg, beaten
½ tsp. Water

Preheat oven to 400°. Lightly grease a large baking sheet; set aside. In a large mixing bowl stir together flour, baking powder, and salt. Using a pastry blender, cut in shortening and butter until mixture resembles coarse crumbs. Add cheese and pepper; mix well. Make a well in the center of the dry mixture. Add milk all at one; stir until just moistened. Turn dough out onto a lightly floured surface. Knead dough 10 to 12 strokes until almost smooth. Divide dough in half. Roll or pat each half of dough into a 6" square, about one-inch thick. Using a ruler or sharp knife, cut both squares of dough into 2" squares. Combine egg and water. Brush tops of biscuits with egg mixture. Place on prepared baking sheet. Bake for 13 to 15 minutes or until biscuits are golden on top. Serve warm. Makes eighteen 2" square or twenty 2" round biscuits.

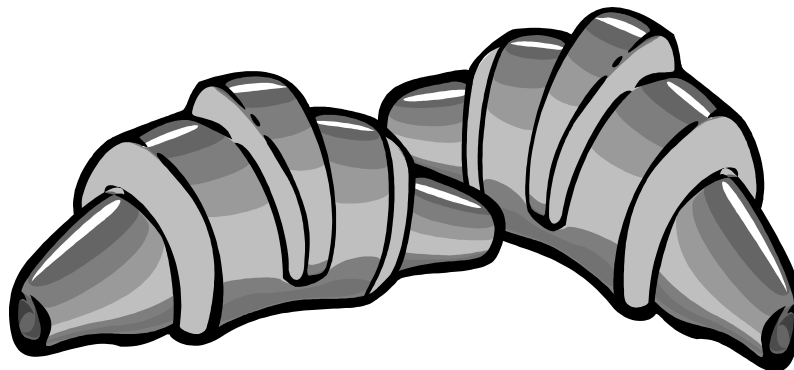
Make-ahead tip: To reheat biscuits baked earlier in the day, wrap them in foil and reheat in 325 oven about 10 minutes or until warm. 219 cal., 12 g total fat (5 g sat. Fat), 30 mg chol., 279 mg sodium, 21 g carbo., 1 g fiber, and 6 g pro.

Crescent Rolls – Donald Mitchell

1 dry yeast cake
1 Tbl. sugar
¼ cup water
1 stick (½ cup) margarine
3 well beaten eggs
1 ½ to 2 tsp. salt
3 ½ to 4 cups flour
½ cup sugar
1 cup lukewarm milk

Dissolve yeast in sugar and water. Mix all other ingredients; stir until between mushy and bread consistency. Let rise 3 to 6 hours. Roll out into a circle (flat) and cut into 16 pieces. Roll 2 times into crescents, let rise 3 to 6 hours. Bake at 350° to 375° for 10 to 12 minutes.

Don's notes: These rich, buttery rolls are not for the novice, or so I'm told. I have yet to taste better, but I'm told it can be difficult to get them exactly right.



Spiced Pumpkin Muffins

2 cups all-purpose flour
2/3 cup firmly packed brown sugar
1/3 cup sugar
1 Tbl. Baking powder
1 tsp. Salt
1 tsp. Cinnamon
1/4 tsp. Baking soda
1/4 tsp. Ginger
1/2 cup butter or marg., melted
1/2 cup cooked pumpkin
1/3 cup buttermilk
2 eggs, slightly beaten

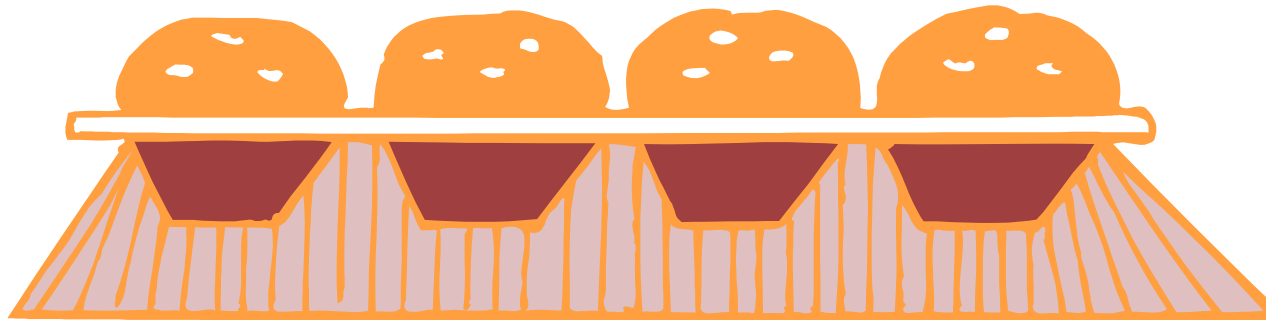
Heat oven to 400°. In large bowl stir together all ingredients except butter, pumpkin, buttermilk and eggs. In med. bowl stir together remaining ingredients. Add to flour mixture; stir just until moistened. Spoon batter into greased 12-cup muffin pan. Bake for 15 to 20 min. or until lightly browned. Let stand 5 minutes.

Nutmeg Streusel Muffins

Streusel Mixture: 1 1/3 cup all-purpose flour
1 cup firmly packed brown sugar
1/2 cup butter or marg., softened

Muffins: 2/3 cup all-purpose flour
1 1/2 tsp. Baking powder
1 1/2 tsp. Nutmeg
1/2 tsp. Baking soda
1/2 tsp. Salt
2/3 cup buttermilk
1 egg

Heat oven to 400°. In large bowl combine 1 1/3 cup flour and brown sugar; cut in butter until crumbly. Reserve 1/2 cup for streusel topping. In same bowl add all muffin ingredients to streusel mix. Stir just until moistened. Spoon into greased 12 cup muffin pan. Sprinkle with reserved streusel mixture. Bake for 18 to 22 minutes or until lightly browned. Let stand 5 min.; remove from pan.



Banana French Toast

2 ripe medium bananas, sliced ¼" thick
(1 1/3 cups)
1 Tbl. lemon juice
12 ½" thick slices French bread, untrimmed
½ cup semisweet or milk chocolate pieces
(3 oz.)
2 beaten eggs
¾ cup milk
2 Tbl. honey
½ tsp. vanilla
¼ tsp. ground cinnamon
¼ cup sliced almonds
1 tsp. sugar
Maple syrup (optional)

In a bowl gently toss bananas with lemon juice. Arrange half the bread slices in the bottom of a greased 2-qt. square baking dish. Top bread with a layer of bananas, chocolate pieces, and remaining bread slices. In a medium bowl combine eggs, milk, honey, vanilla, and cinnamon. Pour slowly over bread to coat evenly. Cover and chill for 6 to 24 hours. Preheat oven to 425°. Uncover the baking dish. Sprinkle bread with almonds and sugar. Bake for 5 minutes. Reduce oven temperature to 325°. Bake 20 to 25 minutes more or until knife inserted near the center comes out clean and top of French toast is lightly browned. Let stand 10 minutes. Serve with maple syrup, if desired.

Banana-Nut Muffins

2 cups all-purpose flour
¼ cup sugar
1 Tbl. Baking powder
½ tsp. Salt
1 cup milk
1 egg, beaten
1/3 cup vegetable oil
¾ cup mashed banana
½ cup chopped walnuts

Preheat oven to 400°. Grease a 12-cup muffin pan. Sift flour, sugar, baking powder and salt into a medium bowl; make a well in center. Mix milk, egg, oil, banana and walnuts in a small bowl. Pour mixture into well. Mix batter just until moistened; do not overmix. Spoon batter into prepared muffin cups. Bake until a toothpick inserted in center comes out clean or until muffins are golden brown, about 15 minutes.

Banana Muffins

2 cups Bisquick baking mix
¼ cup sugar
2 Tbl. Butter or marg., softened
1 egg
1 cup mashed ripe bananas (2 to 3 medium)
Thin icing
Chopped nuts

Preheat oven to 400°. Combine baking mix, sugar, butter and egg; beat vigorously ½ minute. Fold in bananas. Fill greased 12 muffin cups 2/3 full. Bake 12 to 15 minutes. While warm, frost with thin icing and sprinkle with nuts.

Cheesy Garlic Bread

1 medium loaf French bread, unsliced
½ cup butter or marg., softened
2 cloves garlic, halved
1 tsp. Dried parsley
1/3 cup grated Parmesan cheese

Preheat oven to 375°. Cut slices down the length of bread loaf at 1 inch intervals, without cutting all the way through. Rub slices and top of loaf with cut sides of garlic halves. Mince garlic. Combine butter, garlic, parsley and Parmesan in a small bowl. Spread butter mixture between bread slices and on top of loaf. Wrap bread in foil, leaving top partially uncovered. Bake until heated through, about 15 minutes.

You can make the butter mixture up to 3

Sleepy Hollow Corn Bread – Donald Mitchell

(from “Best Loved Recipes of the American People” by Ida Bailey Allen)

1 cup flour
½ tsp. salt
4 tsp. baking powder
1 cup unsifted yellow corn meal
¼ cup sugar
1 cup milk
2 eggs, beaten
1 Tbl. vegetable oil

Sift together the first 3 ingredients. Mix dry ingredients. Add milk, beaten eggs and oil. Beat well. Pour into 8” x 8” x 2” greased pan. Bake 25 minutes at 375°, or until done. (Bread is done if center springs back when touched lightly with finger.)

Don’s notes: A quick and easy cornbread. It doesn’t make a ton, but what it does make has a good grain and a nice flavor.



Cornbread

¼ lb. Butter, softened
1 egg
1/3 cup oil
1 ¼ cups milk
1 cup cake flour
¾ cup cornmeal
1 Tbl. Baking powder
½ tsp. Salt
5 Tbl. Sugar

Butter 8-inch glass baking dish with 2 Tbl. Butter. Melt remaining butter. Place egg in food processor. With machine running, add hot melted butter through food chute in a thin stream within 15 seconds. Clean container sides with spatula. Add oil and milk and process 5 seconds to mix. Thoroughly combine flour, cornmeal, baking powder, salt and sugar. Add dry ingredients to processor and process with ½ second pulses just until ingredients disappear. Pour batter into prepared baking dish. Bake on oven rack in lowest position at 400° for 20 minutes. Cool 15 minutes, then cut.

Honey-Moist Cornbread

1 cup flour
1 cup yellow cornmeal
¼ cup sugar
1 Tbl. Baking powder
½ tsp. Salt
1 cup whipping cream
¼ cup vegetable oil
¼ cup honey
2 eggs, slightly beaten

Heat oven to 400°. In medium bowl stir together flour, cornmeal, sugar, baking powder and salt. Stir in remaining ingredients just until moistened. Pour into greased 9" square baking pan. Bake for 20 to 25 minutes or until toothpick inserted in center comes out clean.



Grandma Mitchell's Pumpkin Bread

2/3 cup marg.
2 2/3 cup sugar
4 eggs
1 can (1 lb.) pumpkin
2/3 cup water
3 1/3 cup flour
1/2 tsp. Baking powder
2 tsp. Baking soda
1 1/2 tsp. Salt
1 tsp. Cinnamon
1 tsp. Ground clove
2/3 cup broken pecans
2/3 cup chopped dates

Cream butter and sugar until fluffy, add eggs, pumpkin and water. Sift flour, baking powder, soda, salt, spices and add to pumpkin mixture. Stir in nuts and dates. Pour into two 2-qt. Greased loaf pans. Bake in 350° oven for one hour.

Apricot Banana Tea Bread

2/3 cup shortening
1 cup sugar
2 eggs
1 1/2 cup ripe bananas, mashed (about 4 to 5 medium bananas)
1 Tbl. Lemon juice
1 3/4 cup all-purpose flour
1 tsp. Baking soda
1 tsp. Salt
1/2 cup dried apricots, chopped and mixed with 1 Tbl. Flour

In a large bowl, cream shortening with sugar. Beat in eggs one at a time, beating well after each addition. Blend in mashed bananas and lemon juice. Mix together flour, baking soda and salt. Blend into banana mixture; stir in apricots. Turn into greased and floured 9" x 5" x 3" loaf pan. Bake at 325° for 70 to 80 minutes, or until cake tester inserted in center comes out clean. Remove from pan and cool.



Chiquita Banana Bread

1/3 cup shortening
2/3 cup sugar
2 eggs, slightly beaten
1 ¾ cups sifted all-purpose flour
2 ¾ tsp. Double-acting baking powder
½ tsp. Salt
1 cup mashed ripe Chiquita Bananas (2 to 3 bananas)

Beat shortening until creamy and glossy, or 2 minutes at med. Speed on electric mixer. Gradually add sugar, beating until light and fluffy after each addition. Add eggs and beat until thick and pale lemon in color. Sift dry ingredients; add alternately with bananas; blend thoroughly after each addition. Grease bottom only of a 4 ½" x 8 ½" 3" loaf pan. Turn batter into pan. Bake in 350° oven for 60 to 70 minutes or until cake tester inserted in center comes out clean and dry. Let bread partially cool in pan (20 to 30 minutes) before turning onto rack. Makes one loaf.

Sheila Truelove's Banana Bread – Donald Mitchell

½ cup shortening
1 cup sugar
2 eggs
1 cup mashed bananas
1 ½ cup flour
1 tsp. baking soda
¼ tsp. salt
½ cup nuts (optional)

Mix shortening and sugar. Beat in eggs and bananas. Mix dry ingredients and add. Mix in nuts. Pour into loaf pan and bake at 375° for 40 to 45 minutes.

Don's notes: This is SO SIMPLE! It is also SO GOOD! A very moist bread, I usually use two more bananas and slice them thick into the batter once all the other ingredients are mixed. This puts nice chunks of banana into the bread. SCRUMOTIOUS!

Grandma Mitchell's Pineapple Bread

In mixing bowl put
4 cups flour
6 tsp. Baking powder
1 ½ cup sugar
2 tsp. Salt

Mix with wooden spoon and add
2 eggs, beaten
1 20-oz. Can crushed pineapple
4 Tbl. Butter, or marg., melted

Mix till moistened. Fold in 1 cup chopped nuts.
Makes 2 loaves 8" x 4". Bake in 350° oven for 50 to 60

Grandma Mitchell's Date-Nut Bread

½ cup dates, chopped pour water over dates and let stand
¾ cup boiling water
1 cup sugar
1 Tbl. Butter
1 egg well beaten
¼ tsp. Salt
1 tsp. Vanilla
2 cups flour
1 ½ tsp. Baking soda
½ cup chopped nuts

Cream together sugar and butter. Add egg and salt; beat smooth. Add dates with water and vanilla; beat well. Sift together flour and baking soda. Add to date mixture a little at a time mixing well after each addition. Beat smooth then add nuts. Bake for one hour in 350° to 375° oven.

Zucchini Bread

2 cups flour
½ tsp. Salt
½ tsp. Baking powder
1 tsp. Baking soda
1 tsp. ground cloves
1 tsp. Ground cinnamon
1 tsp. Ground nutmeg
Sift together the above ingredients.
2 cups sugar
¾ cup butter or marg.
2 eggs
1 pint zucchini – cooked, drained and mashed

Cream sugar and butter. Add eggs, beat until flurry. Add zucchini. Combine dry ingredients with batter. Turn into 2 small or one large, lightly greased loaf pans. Bake at 325° for 1 hr. 15 min. Let cool in pans 10 minutes. You may substitute zucchini for 1 can pumpkin.

Quick Tarragon Rolls

2 ½ cups flour
1 pkg. Active dry yeast
1 Tbl. dried parsley flakes
1 tsp. Dried tarragon, crushed
1 tsp. Celery seed
1 cup warm water (115 to 128)
2 Tbl. Sugar
2 Tbl. Cooking oil
½ tsp. Salt
1 egg

In a large mixer bowl combine 11/2 cups of the flour, the yeast, parsley, tarragon, and celery seed. Stir together the water, sugar, oil and salt. Add to flour mixture; add egg. Beat at low speed on mixer for ½ a minute. Scraping bowl, beat 3 minutes at high speed. Using spoon, stir in the remaining flour. Cover; let rise till double (about 30 min.) spoon into 12 greased muffin cups, filling each slightly more than half full. Cover; let rise till nearly double (20 to 30 min.). Bake at 375° for 15 to 18 minutes.



Elder Brown's Cinnamon Rolls – Donald Mitchell

In a small bowl combine:

½ cup warm water
1 Tbl. sugar
2 Tbl. yeast

In a large bowl combine:

2 cups warm milk
¾ cup sugar
Yeast mixture
½ cup Crisco
2 cups flour
6 more cups flour
1 Tbl. salt
4 eggs

Roll, brush with brown sugar and butter, sprinkle raisins, roll, cut, bake at 375° for 20 to 25 minutes, or until brown.

Don's notes: Let the yeast mixture proof until it froths enough to fill cereal bowl (or similar size you are mixing the yeast in). Elder Brown would cook them just beyond raw so they were very soft. They never lasted long.

Romanian Nut Roll – (Mary Ben – Liz Lemmon’s godmother)

Flour
½ lb. Butter
¼ cup Crisco
3 Tbl. Sugar
¼ cup milk
2 pkgs. Dry yeast
4 Tbl. Milk
6 egg yolks
1 cup half and half cream
1 tsp. vanilla or lemon flavoring

Filling:

1 lb. Nuts, ground or chopped fine
1 cup sugar
3 egg whites, beaten stiff

Cut flour and shortening as for pie. Add sugar to yeast and 4 Tbls. Cold milk in a bowl and blend well. Beat egg yolks and add to yeast. Add all ingredients to flour and shortening mixture. Knead just enough to be smooth. Refrigerate overnight. Divide into 4 to 5 pieces. Roll out each piece on well-floured cloth or board and spread with filling. Roll up to form loaf shape and place on cookie sheet or in loaf pan.

Grandma Lemmon’s notes - This recipe is now being favored by the Romanians in this country, probably because it is richer and more tender. The following Colac recipe was her mother’s recipe. It is less sweet, breadier, and will dry out faster than the above.

Colac – (Donna Mitchell’s changes in ())

1 ½ cups milk (1)
½ lb. Butter (2)
1 pkg. Yeast (3)
½ cup sugar (4 ½)
4 eggs (5)
1 tsp. salt (6)
1 tsp. vanilla (7)
6 cups flour (8)

Filling:

1 lb. Nuts, ground or chopped fine
1 ½ cups sugar
1 egg white, beaten
Mix well

Warm half of milk with butter until butter is melted. Put yeast in bowl with sugar and rest of milk. Let stand until yeast is dissolved and sugar liquefies. Add eggs, beat, and add milk and butter, salt and vanilla. Pour over flour and mix well about 5 minutes. Let rise until doubled in size. Divide into thirds and roll each about ¼ inch thick. Sprinkle with nuts and sugar mixture. Roll up to form loaf shape and place in greased bread pan. Let rise about ½ hour. Brush top with a beaten egg; sprinkle with sugar. Bake until brown, about 35 to 40 minutes at 350°.

Homemade Bread

2 cups milk
1 Tbl. Butter or marg.
¼ oz. Active dry yeast
¼ cup warm water (105 to 115)
5 ½ to 6 ½ cups all-purpose flour
2 Tbl. Sugar
2 Tbl. Salt
Butter or marg. Softened

In 1-qt. Saucepan scald milk; stir in butter until melted. Cool to lukewarm (105 to 115). In large mixer bowl dissolve yeast in warm water. Add milk mixture, 3 cups flour, sugar and salt to yeast. Beat at medium speed, scraping bowl often, until smooth. By hand, stir in enough remaining flour to make dough easy to handle. Turn dough onto lightly floured surface; knead until smooth and elastic (about 10 minutes). Place in greased bowl; turn greased side up. Cover; let rise in warm place until double in size (about 1-½ hours). Dough is ready if indentation remains when touched. Punch down dough; divide in half. Shape each half into loaf. Place loaves in 2 greased 9" x 5" loaf pans. Cover; let rise until doubles in size (about 1 hr.). Heat oven to 400°. Bake for 25 to 35 min. or until loaves sound hollow when tapped. Remove from pans immediately. If desired, brush tops of loaves with butter.

Hearty Honey Wheat Bread

1 cup milk
3 Tbl. Butter or marg.
2 pkg. Active dry yeast
1 cup warm water (105 to 115)
4 ¾ to 5 ¾ cups all-purpose flour
2 cups whole wheat flour
1/3 cup honey
2 eggs
1 Tbl. Salt
1 Tbl. Sugar
Butter or marg., softened

In 1-qt. Saucepan combine milk and butter. Cook over med. heat until butter is melted (3 to 4 min.). Cool to lukewarm (105 to 115). In large mixer bowl dissolve yeast in warm water. Add milk mixture, 2 cups flour, whole wheat flour, honey, eggs, salt and sugar to yeast. Beat at medium speed, scraping bowl often, until smooth (1 to 2 min.). By hand, stir in enough remaining flour to make dough easy to handle. Turn dough onto lightly floured surface; knead until smooth and elastic (about 10 min.). place in greased bowl; turn greased side up. Cover; let rise in warm place until double in size (about 1 ½ hr.). Dough is ready if indentation remains when touched. Punch down dough; divide in half. Shape each half into loaf. Place loaves in 2 greased 9" x 5" loaf pans. Cover; let rise until double in size (about 1 ½ hr.). Heat oven to 350°. Bake for 25 to 35 minutes or until loaves sound hollow when tapped. Remove from pans immediately. If desired, brush tops of loaves with butter.