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BREADS

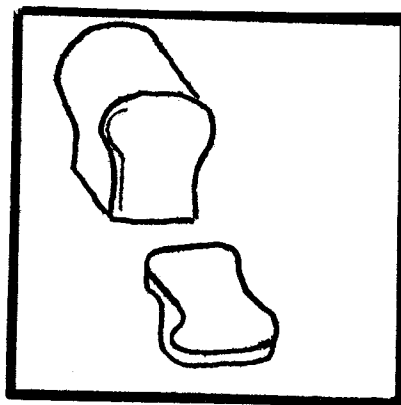
CHALLAH

Bobbie Balto

1/2 c. rolled oats
1 c. boiling water
1 c. warm water
1 1/2 T. dry yeast
1/3 c. honey
3 eggs

3 c. unbleached flour
3 c. whole wheat flour
1/2 c. oil
1 T. salt
1 egg, beaten
Seeds, if desired

In large bowl soak rolled oats and boiling water until absorbed. Add warm water and yeast to dissolve. Add honey, 3 eggs, 1 cup unbleached flour and 1 cup whole wheat flour. Mix well and rapidly for gluten development. Cover and let rise in warm place about an hour until double in bulk. Fold in oil and salt. Add, one cup at a time, the remaining 4 cups of flour, at first using a spoon and then hands as necessary. Turn dough onto a floured board and knead vigorously for about 10 minutes or until dough feels smooth and as though it is pushing back. It should be moist, but not sticky. Return to bowl, oil lightly, cover and let rise in warm spot until double, about one hour. Punch down, form for 2 braided loaves. Place on greased baking sheet in warm spot for about 45 minutes or until almost double. Brush tops with beaten egg and sprinkle with seeds if desired. Bake at 350° until golden brown about 30 minutes.



SALLY'S CHALLAH**Sally Levenstein**

2 c. warm water	1/2 c. oil
2 pkgs. dry yeast	2 tsp. salt
1/3 c. sugar or honey	7 c. flour
3 eggs, room temperature	

Place warm water into mixing bowl. Add yeast. When yeast is dissolved, add sugar, eggs, oil, and salt. Add 3 cups flour and mix in electric mixer. Add 4 more cups flour and mix in with wooden spoon. Put in warm place to rise until double in bulk, approximately 40 minutes. Preheat oven to 375°. Pour onto cloth and knead, using lightly floured cloth rather than bare hands. Divide dough into whatever sizes you want. Recite blessing (see below), shape and put on cookie sheets and set to rise for 20 minutes. Bake until brown, approximately 15-20 minutes.

Take off challah (if using more than 4 pounds flour). Take a portion of the dough the size of a roll and discard or burn while reciting the following blessing: Baruch Atoh Adonoy E-lohayny Ho-dom Asher Kidshany B'Mitzvosov Vitzevany L'tlafrish Challah.

CHALLAH**Carol Ziff**

2 c. bread flour	3 large eggs, room temperature
2 tsp. salt	1/4 c. oil
2 pkgs. dry yeast	1 1/4 c. hot tap water
3 T. sugar	2 1/2 to 3 1/2 c. flour

Combine bread flour, salt, dry yeast and sugar in a bowl. In a second bowl combine eggs, oil and hot water. Mix contents of 2 bowls together. Add flour. Knead dough about 10 minutes. Put in a greased bowl, cover with towel. Let rise 1 to 1 1/2 hours. When doubled, punch down, divide in 2 and let rest, covered, for 10 minutes. Shape into braids, let rise, covered, about 1 hour. Brush with egg. Bake at 375° for 45-55 minutes. Makes 2 loaves.

CHALLAH**Jeanette Rifkin**

7 to 7 1/2 c. flour	2 tsp. salt
2 pkgs. active dry yeast	3 eggs
2 c. water	1 egg yolk
1/4 c. sugar	1 T. water
1/4 c. pareve margarine	

Combine 3 cups flour and yeast in large mixer bowl. Heat in saucepan, 2 cups water, sugar, margarine and salt until warm (110°-115°). Add to dry mixture in mixing bowl; add 3 eggs. Beat at low speed 1/2 minute, then 3 minutes at high speed. By hand, stir in enough flour to make a soft dough. Turn out on lightly floured surface and knead 8 minutes. Place dough in greased bowl, cover and let rise in warm place 45 minutes or until double. Punch down, divide dough in 3 portions. Divide each portion in 3 pieces. Roll each piece in a 16-inch rope. Using 3 ropes for each loaf, braid and secure ends forming 3 loaves. Place on greased baking sheets. Cover and let rise about 35 minutes or until almost double. Brush loaves with egg yolk and water mixture. Bake in 375° oven for 25-30 minutes or until lightly brown. Makes 3 loaves.

HOW TO BRAID BREAD**Jeanette Rifkin**

For each braid, divide dough into thirds and shape each portion into a ball. Cover and let rest 10 minutes. On lightly floured surface, roll each ball into a 16-inch rope. Line up the three ropes 1 inch apart on greased baking sheet. Begin in the middle of the ropes and work toward the ends. Braid the ropes loosely so the dough has room to expand. Pinch the ends of ropes together and tuck the sealed portion under the braid so the ropes won't come apart during baking. Cover and let rise until almost double. Brush braid with a mixture of egg yolk and water. Bake as directed.

GRANDMA ANNE'S BAGELS**Shelley Goldbloom**

1 pkg. frozen white bread dough	1 egg, beaten
1 T. salt	Poppy, caraway or sesame seeds, optional
1 T. sugar	

Thaw dough to room temperature. Cut each loaf into 8 slices. Roll each piece between hands and shape into bagel, moistening ends to hold them together. Drop a few at a time into a large pot of boiling water to which the salt and sugar have been added. Boil uncovered about 1/2 minute per side. Flip bagels over and boil the other side 1/2 minute. Drain on paper towels and let rest 45 minutes. Put on greased cookie sheets. Glaze with beaten egg and if desired, poppy, caraway, or sesame seeds. Bake until brown, about 35 minutes.

According to legend, a Viennese baker in 1683 sold stirrup-shaped rolls in honor of the Polish king's favorite pasttime - riding. The Austrian word for "stirrup" is buegel.

HOT HERB BREAD**Jill Bernstein**

1 loaf French bread, about 14 inches	1 tsp. parsley flakes
1/2 c. soft butter	1/4 tsp. dried dill weed
1/4 tsp. oregano, crumbled	Grated Parmesan cheese
1 clove garlic, minced	

Cut bread diagonally into 1-inch slices. Blend butter, parsley, oregano, dill and garlic. Spread mixture on both sides of slices. Put bread together again. Shape aluminum foil around loaf boat-fashion, twisting ends and leaving top open. Sprinkle top liberally with cheese and parsley flakes. Heat in hot oven (400°) for 10 minutes.

CORN BREAD**Jill Bernstein**

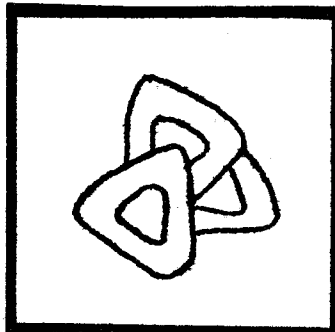
1 1/4 c. corn meal	1/2 tsp. salt
3/4 c. sifted flour	1 egg
1 c. sugar	1 c. milk
1 T. baking powder	1/4 c. vegetable oil

Sift together corn meal, flour, sugar, baking powder and salt into bowl. Add egg, milk and oil. Beat with rotary beater until smooth, about 1 minute. Bake in greased 8-inch square baking pan in preheated hot oven (425°) 20 to 25 minutes. Makes 9 servings.

BRAN MUFFINS**Keren Prombaum**

1 1/3 c. milk, can use vanilla yogurt for some	1 tsp. baking powder
2 c. All-Bran cereal	1/2 tsp. baking soda
1/2 c. oil	1/2 tsp. salt
2 eggs	1 tsp. cinnamon
1 3/4 c. flour	1 to 3 ripe bananas, optional
1/2 c. sugar	

Mix together milk, All-Bran, oil and eggs. Let set. Sift together all the dry ingredients. Add to All-Bran mixture. Mix well. If desired smash bananas and add to mixture. Spoon into greased muffin tins. Bake for 25 minutes. Yields approximately 18 muffins.



CINNAMON ROLLS**Nell Locketz**

2 cakes yeast	1 c. butter
1/2 c. sugar	3 eggs
2 c. milk	1 tsp. salt
6 c. flour	Cinnamon, sugar

Crumble yeast and dissolve in 1 cup lukewarm milk. Add sugar. Let stand. Melt butter in other cup of milk. Cool to lukewarm and add beaten eggs. Combine with yeast mixture. Add salt and flour; beat well. Cover bowl and let rise in refrigerator overnight. Divide in half, and roll on floured pastry cloth to 1/4-inch thickness. Spread generously with melted butter. Sprinkle on cinnamon and sugar. (Add raisins if desired). Roll up like jelly roll and cut in 1-inch slices. Fill bottom of each muffin tin with caramel topping mixture.

For each roll:

1 tsp. melted butter	A few drops light Karo syrup
1 tsp. brown sugar	or honey

Place slices of dough on topping, cut side down. Let rise about 30 minutes. Bake at 350° about 20 minutes. Invert pans immediately.

DANISH PASTRY**Nell Locketz**

1 c. butter	1 cake yeast dissolved in 1/4 c.
2 heaping T. sugar	lukewarm milk
3 egg yolks	2 1/4 c. flour
3 egg whites	3/4 c. sugar
	Cinnamon and nuts

Cream butter and sugar; add yolks one at a time. Add yeast and flour. Makes a stiff dough. Cover and let stand in refrigerator overnight. (Will not rise.)

Divide in half; roll out to 1/4-inch thickness. Spread with 3 egg whites stiffly beaten with 3/4 cup sugar. Sprinkle with cinnamon and nuts. Roll like jelly roll and place 2 rolls in a 9 x 13 x 1/2 inch pan. Let stand 30 minutes. Bake at 350° for 25 to 30 minutes.

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DANISH PASTRY (Continued)

Glaze while warm with:

1/2 c. powdered sugar Milk, to thin
1/2 tsp. vanilla

COFFEE CAKE OR SWEET ROLLS**Nell Locketz**

2 cakes yeast	1 c. milk, boiled
1/3 c. warm water	1 c. butter
1 tsp. sugar	6 beaten eggs
6 c. flour	1/2 c. raisins, nuts, sugar and
1 tsp. salt	cinnamon, optional
3/4 c. sugar	

Dissolve yeast, water and sugar together and cool. Sift flour and salt into large bowl; add sugar and yeast mixture. Add milk and butter which has been melted in the boiled milk and cooled. Add eggs. Knead dough together. Place in bowl, cover and let rise. When double, punch down and allow to rise again. Shape into coffee cake or rolls, bake at 350° for 25 minutes.

Raisins may be added during mixing. For lovely crust brush with butter before and after baking, while still hot. This is my favorite recipe.

ZUCCHINI BREAD**JoEllen Hartman**

3 eggs, beaten	1 tsp. salt
1 c. oil	1 tsp. baking powder
2 c. sugar	1 tsp. baking soda
2 c. grated, peeled zucchini	1/4 c. brown sugar
1 tsp. vanilla	2 T. cinnamon
3 c. flour	1 T. butter
1 T. cinnamon	

Beat eggs. Add oil, sugar, zucchini, vanilla. Blend thoroughly. Add flour, cinnamon, salt, baking powder, soda. Beat well. Pour into 2 loaf pans, greased and floured. Sprinkle with mixture of brown sugar, cinnamon and butter. Bake at 325° for 1 hour. Cool 10 minutes and remove.

PUMPKIN BREAD

Millie Orman
Sue Annis

3 c. sugar	2 tsp. salt
1 c. salad oil	1 tsp. baking powder
4 eggs, beaten	1 tsp. nutmeg
1 (1 lb.) can pumpkin	1 tsp. allspice
2/3 c. water	1 tsp. cinnamon
3 1/2 c. flour	1/2 tsp. cloves

Cream sugar and oil; add eggs and pumpkin; mix well. Sift together dry ingredients; add dry ingredients alternately with water. Pour into 2 well-greased 9 x 5 inch loaf pans. Bake at 350° for 1 1/2 hours or until done.

HOLIDAY FRUIT-NUT BREAD

Charlotte F Levinger

1/2 c. butter or margarine	1 tsp. soda
1 c. sugar	1/4 c. chopped nuts
2 eggs	1/4 c. chocolate chips
3 bananas, mashed	1/4 c. halved cranberries
2 c. sifted flour	

Cream butter and sugar. Add eggs and bananas. Add sifted flour and soda and mix well. Add nuts, chocolate chips and cranberries. Bake in large greased loaf pan at 350° for 50 minutes or until done.

DARTMOUTH OATMEAL BREAD

Heidi Griminger Blanke

1 c. boiling water	1 pkg. yeast
1/2 c. oats	1/4 c. lukewarm water
1 T. butter	2 to 3 c. flour
1/4 c. molasses	

Pour boiling water over oats. Add butter. Cool. Add molasses. Dissolve yeast in lukewarm water and add to oat mixture. Add flour. Knead 10 minutes. Turn into greased bowl. Cover; let rise 1 hour. Punch down. Place in large bread pan. Let rise 1 hour. Bake at 350° 35-45 minutes.

CRUSTY WHITE BRAIDS**Carol Ziff**

4 to 4 1/2 c. unbleached flour	1/4 c. cooking oil
2 pkgs. active dry yeast	2 T. sugar
2 c. warm water	1 T. salt

Combine 2 cups unbleached flour and yeast. Add water, oil, sugar and salt to dry mixture. Beat at low speed of mixer for 1/2 minute, scraping sides of bowl constantly. Beat 3 minutes at high speed. By hand, stir in enough of the remaining flour to make a moderately stiff dough. Turn onto lightly floured surface; knead until smooth and elastic for ten minutes. Shape into a ball. Place dough in greased bowl, turning once to grease surface. Cover, let rise until double, about 1 1/2 hours. Punch down. Divide in half. Divide each half into 1/3's, shape into six balls. Cover; let rise 10 minutes. Roll each ball into a 16-inch rope. Line up 3 ropes, about 1 inch apart on greased cookie sheet. Braid very loosely, beginning in the middle. Pinch ends together and tuck under. Repeat with remaining ropes. Cover and let rise in warm place until almost double, about 40 minutes. Bake in 375° oven for 30 minutes or until bread is done. Makes 2 loaves.

GRANOLA**Enid Reich**

8 c. old-fashioned rolled oats	2/3 c. oil
2 c. shredded coconut	2/3 c. honey
1 c. chopped nuts of choice	2 tsp. vanilla
2 tsp. cinnamon	

Mix dry ingredients in large pan. Mix liquid together and pour over dry mixture and mix well. Bake 30 minutes at 325°.

Raisins can be added if desired.

EASIEST BANANA BREAD EVER**Denise Swerdlik**

3 to 4 bananas
1 c. sugar
1 egg
1 1/2 c. flour

1/4 c. melted butter
1 tsp. baking soda
1 tsp. salt
Chopped **or** sliced walnuts,
optional

Mash bananas with fork. Stir in other ingredients. Butter a 9 x 5 inch loaf pan. Preheat oven to 325°. Pour mixture into pan. Bake 50-55 minutes. Cool on rack. When cool, sprinkle with confectioners' sugar. Serves 10-12.