

Yeast Sticky Buns

375°

20-25 min

2 c flour
2 pkg dry yeast
1/2 c sugar
1 1/2 tsp salt
1/2 c soft margarine
1 1/2 c hot tap water

COMB
1/2

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Beat with mixer med speed
2 minutes. add
2 eggs + 1 c. flour.
Beat high speed 1 minute

Stir in
1 c. wheat germ
2 1/2 c. flour
knead 5-10 minutes

cover with plastic wrap -
let rest 20 minutes

Punchdown - divide and
roll. Spread softened butter
sprinkle cinnamon + sugar - raisins
nuts - Roll & cut. set

Trays filled, buttered muffin
tins - Cover with plastic
wrap & refrigerate 2-24 hrs.
when ready remove let
stand 10 minutes & bake
on lower oven rack.

Scones

pan but water

over 1 c. raisins

$\frac{3}{4}$ c. Crisco & butter

3 c. flour

4 tsp. hot pds.

$\frac{1}{2}$ tsp Soda


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

$\frac{3}{4}$ c. Sugar

beat 1 egg white stiff

add 1 c. milk & add to

dry mix. add
brush

pat out 1" thick
brush with yolk &
water. Sprinkle with
Sugar. Cut into 
with floured knife.
400° - turn down
to 350°

CHALLAH ✓

1 pkg. active dry yeast	1/8 tsp. saffron (optional)
1/4 c. warm water (105-115)	2 eggs
2 tsp. sugar	2 tbs. vegetable oil
4 1/2 c. flour	1 c. warm water
2 tsp. salt	1 egg yolk slightly beat

Sprinkle yeast on 1/4 c. warm water.-stir to dissolve-add sugar-mix well-let stand 5 min. Sift flour with salt and saffron. Make a "well" in center-drop in 2 eggs oil 1 cup warm water and yeast mixture- work into the flour. Knead on floured surface until smooth and elastic. Shape into a ball- place in greased bowl-turn over to bring greased surface to top.

Cover-set in warm place (85), free from drafts-let rise ~~1 1/2~~ 1 hour. Punch down-cover-let rise until double in size. Divide dough into three ~~equal~~ equal portions. With floured hands roll each portion into 3 strips of equal length. Braid strips together-seal ends. Place into bread pan. Cover-let rise again until double in size.

Brush with egg yolk. Bake at 350 deg. about 50 min.
or until golden brown.

Kreplach Dough's

2 c flour
1 egg
2 tb water
pinch salt

2 c flour
2 eggs
3 tb water

also for ↑
varnishkis

Homemade Noodles

4 c flour } roll thin
4 eggs } & dry
2 tb water } 30 min.
cut.

Farfel

5 c flour } chop, &
4 eggs } dry
2 tb water }

Salt? (50-175 1/2 dollar size)
Inches

Pastrey -

1 c. Margarine

3 c. flour

1 c. boiling water

4th. melted Marg.

Mix margarine with flour
& add boiling water -
work into a dough &
refrigerate for one to 3
days - Roll thin spread
with melted margarine &
cut into squares

fill - brush with beaten yolk Bake 350°
30 min

Knish Pastry #2

2 c flour
1 tsp baking pdr.
dash salt
2 eggs
1/2 c oil
2 tb water

Mix dry ingredients, make a well add eggs, oil & water & work into a smooth dough.
Roll thin brush with oil & cut into rounds ^{fill} pinch to make 3 1/2"
30-35 min.

Challah

3 lb. sugar
4 pkg. dry yeast
2 1/2 c. warm water
9 c. flour
4 tsp. salt
3 eggs.
1 tb. oil
egg yolk diluted ⁱⁿ water
poppy seed

Mix sugar, yeast & 1/2 c. water & set aside. Sift dry ingredients into a warm bowl. Add eggs, oil, yeast mix & remaining water - Stir. Knead on floured board til springy. Set aside in a covered bowl & warm one hour. Knead again & let rise until doubled. Divide dough in half & cut each half in 3 parts. Roll into ropes - Fasten 3 ropes & braid -

Place in greased loaf pans or sheet - Cover & double in bulk. Brush with egg yolk & sprinkle with seed - Bake 375° about 50 min.

ORANGE ROLLS

Yeast dough	Grated rind of 2 oranges
Melted butter or margarine	1 cup confectioners sugar
$\frac{3}{4}$ cup sugar	$\frac{1}{4}$ cup orange juice

Roll dough out on lightly floured surface to a rectangle about $\frac{1}{4}$ -inch thick. Spread with melted butter. Combine the $\frac{3}{4}$ cup sugar and orange rind and sprinkle over dough. Roll up as for jelly roll. Cut into 1-inch slices. Place cut-side down in greased small muffin pans. Cover and let rise until doubled in bulk, 30-45 minutes. Bake at 350 degrees for 20-25 minutes. Mix confectioners sugar and orange juice. Pour over hot rolls.

OVER

ANGEL WINGS

2 wh. eggs
2 egg yolks
 $\frac{1}{4}$ cup powdered sugar
2 teas. melted butter

1 T grated lemon rind
1 $\frac{3}{4}$ cup sifted flour
Fat for frying

Beat eggs and yolks until light and fluffy. Add sugar, butter, lemon rind and continue beating. Add flour gradually and mix well. Turn out on a lightly floured board and knead lightly. Chill.

Roll dough out on lightly floured board as thin as possible. Cut into strips 2" long and 1" wide.

Twist or cut gash in center and bring one end through gash. Fry in deep fat until golden brown. Drain and roll in powdered sugar.

1/2 pkg. dry yeast } Combine
1 TB. Sugar } add 1/2 c. water

1/2 C. lukewarm water

4 C. all purpose flour } ^{pan} bubbling yeast in the center of

1 egg + water to 1 cup

1 TB. Sugar

1 1/2 tsp. Salt

add rest
of ingredients

Knead

2 TB. Homogenized shortening dough.

Keep kneading until dough begins to blister & comes off hands. Lightly

coat surface with shortening. Cover with towel. Set in warm place to

raise for 40 minutes - Test by plunging finger into center of dough.

Divide into 4 parts, roll each into long cylinder & braid 3 - divide remaining into 3 parts - cylinder &

braid. Place small braid on top of large one. - pressed baking sheet (over)

Cover again with towel. Raise
until almost doubled. 30-40 min.

Hot oven on greased sheet -

Then reduce to 375° for 50 min.

& Cool -

Just B-4 brushing brush surface
with 1 egg yolk & 2 TB. water -

Sprinkle with poppy seeds

731-2783

Martin 428-1971
DENTIST

Sheron Allen - Mandel Bread

{ 1/2 c. sugar
{ 1/4 # Margarine

4 eggs - beat in 1 at a time

2 tsp Vanilla

1/2 tsp Salt

2 c. Flour + 1/2 tsp ~~baking~~ powder.

3 c. Pecans

4 1# Alum. pans - Spray

Bake @ 350° Check after 40 min.

Cool & remove from pan - Refrigerate
over nite - Slice thin & bake @ 300,
until very lightly browned. Watch!

Mandel Bread

3 Eggs
3/4 c. oil
1 c. sugar

1 c. Cake meal

1/2 c. pot. Starch

1/2 tsp Salt

1/2 c. flaked almonds

Oil 3 Ice cube

Tray + fill
with mixture

1/2 tsp cinnamon

1/2 orange juice + rind

Chill one hour

Bake 325-350

15-20 min
slice + toast