BREAD

15. Milk Rolls.—Mix flour and salt in a basin, rub in the butter lightly, add the sugar and baking powder, mix with enough milk to form a dough. Turn the dough on to a floured board, make into fancy shapes, place them on a greased tin, brush over with milk, bake in a quick oven for 15 minutes.

1 lb. flour, 1 oz. butter, 1 teaspoonful castor sugar, 1 teaspoonful baking powder, 1/2 teaspoonful salt, milk to mix

16. Quickly Made Bread.—Sift the flour into a basin, add the salt, mix to a soft dough with water or milk, knead lightly on a floured board, form quickly into loaves and bake in a hot oven for about half-an-hour.

1 lb. flour, 2 teaspoonfuls baking powder, 1 teaspoonful salt, water or milk to mix

17. Brown Bread.—Make as for white household bread.

1 1/2 lb household flour, 1 1/2 lb. whole meal, 1 oz. German yeast, 1 teaspoonful sugar, 1 oz. salt, tepid water (about 1 1/2 pints)

18. Vienna Bread.—Cream the sugar and yeast together, warm the milk, add with the beaten egg to the yeast. Sift the flour into a basin, add the salt and rub in the butter, mix to a light dough with the milk and yeast, leave to prove in a warm place from 1 1/2 to 2 hours. Form the dough into fancy shapes, brush over with egg, leave on a greased tin in a warm place for 10 minutes. Bake in a quick oven for 20 minutes.

1 lb. Vienna flour, 1/2 oz. yeast, 1 oz. butter, 1 egg, 1 teaspoonful sugar, 1 teaspoonful salt, 1/2 pint milk
19. Wholemeal Bread.—1 lb. of wholemeal, a teacupful of sponge. (It takes ½ oz. of German yeast.) Put the sponge into the wholemeal (in a basin large enough to make it), a saltspoonful of salt, sufficient water or milk to make it into dough. Knead it a little, put it back into the basin, cut it across the top, cover over with a cloth; put it into a warm place to rise. When risen, knead it a little; flour a baking sheet, make it into 2 loaves. Bake for 1 hour.

20. Favourite Breakfast Scones.—½ lb. of Coleman’s self-raising flour, 2 oz. of butter, sufficient milk to mix them, a little salt. Warm the butter, and pour a gill of milk into it. Mix into dough; roll it out about ½ inch thick. Cut out with a round cutter, and bake 20 minutes in a quick oven. Rolls and twists can be made from this.