

Breads and Cakes

Swedish Tea Rolls

Cream 1 tbsp. sugar with $\frac{1}{2}$ cup shortening; add $2\frac{2}{3}$ cups cold milk and 1 yeast (dissolve as directed on package and reduce milk). Beat 4 eggs and add to above. Sift 8 cups (all purpose) flour and 1 tsp. salt. Beat well. Roll on floured board. Have ready 1 lb. butter at room temperature. Roll dough and spread with butter. (Roll, spread and fold until butter is used). Put in refrigerator over night. When ready to use, put in strips and make into a knot. Let rise on greased pan for 2 hrs. Bake at 350°F . Ice with icing while warm. —Mrs. Stuart Anderson.

Refrigerator Rolls

2 packages of dry yeast or 2 cakes of yeast; $\frac{1}{2}$ cup sugar; $2\frac{1}{2}$ cups lukewarm water; 8 cups bread flour; 1 tbsp. salt; 2 eggs; 2 tbsp. shortening.

Method: Dissolve yeast and sugar in $\frac{1}{2}$ cup lukewarm water. Sift flour, measure; add salt; add beaten eggs and dissolved yeast to remaining 2 cups of water. Gradually add half the flour, then the melted shortening. Gradually beat in the rest of the flour and knead the dough on lightly floured board until smooth. Place dough in greased bowl; brush top with melted butter or other shortening; cover closely. Keep in icebox until needed; then cut off amount of dough required and shape into rolls. Let rise in warm place until light. Bake in moderate oven (375° to 400°). This dough may be kept in refrigerator for 6 to 7 days, and small amounts used as required. —Mrs. Doris McLellan.

Babka Vielkanocna (Polish Easter Bread)

$\frac{1}{2}$ cup soft butter, $\frac{1}{2}$ cup sugar, 1 cup scalded milk; cool this mixture. In separate bowl place 4 egg yolks, 1 tsp. salt; beat 5 minutes. Dissolve 1 pkg. dry yeast in $\frac{1}{4}$ cup water and 1 tsp. sugar. Add to cooled mixture. Add rind of 1 lemon. Mix in 4 cups bread flour and 1 cup white raisins. Knead until dough leaves fingers. Let rise till double in bulk. Put in 10-inch tube pan which was well buttered and sprinkled with dry bread crumbs. Let rise again and bake at 350° oven till done (about 30 minutes). —Mrs. Leo Stadnik.

Banana Bread

$1\frac{1}{3}$ cups flour; 2 tsp. baking powder; $\frac{1}{4}$ tsp. soda; $\frac{1}{2}$ tsp. salt; $\frac{1}{3}$ cup shortening; $\frac{2}{3}$ cup sugar; 2 eggs beaten; 1 cup mashed bananas; $\frac{1}{2}$ cup walnuts. Cream shortening and sugar and add flour and bananas alternately and nuts last. Bake 70 minutes at 350° . —Mrs. E. Szabo.

Date and Nut Bread

$1\frac{1}{2}$ cups boiling water; $\frac{1}{2}$ tsp. salt; 1 cup dates, pitted and chopped; 1 egg; $\frac{3}{4}$ cup sugar; $2\frac{1}{4}$ cups sifted flour; $\frac{1}{4}$ tsp. baking powder; 2 tsp. soda; 1 cup chopped nutmeats; 1 tsp. vanilla; 1 tbsp. melted shortening. Pour boiling water over dates, let stand 10 minutes. Beat egg. Add sugar. Sift together flour, baking powder, salt, soda and nutmeats. Add to egg and sugar. Stir in shortening and vanilla. Pour into greased loaf pan and bake at 350°F . for an hour and 15 minutes. —Mrs. E. Szabo.

Nut Bread

4 cups flour; 4 tsp. baking powder (large); 1 tsp. salt; 1 cup brown sugar (or $\frac{3}{4}$ cup white sugar); 1 cup chopped nuts; $1\frac{1}{2}$ cups milk; 1 egg beaten. Sift flour, baking powder, salt and sugar together and add nutmeats. Stir eggs and milk together; add to above. Let raise $\frac{1}{2}$ hour. Bake for 1 hour in slow oven. Grease pan well. —E. Tipp.