

The dough for rolls should be very light; when wanted unusually nice more shortening must be added, also if a sweet roll is to be made sugar must be added to the light dough and the mixture allowed to rise again before shaping into rolls.

When the tin is filled before it is set aside for the second rising the rolls should again be generously brushed over with melted butter to insure a fine crisp crust when they come from the oven. The pan is again set in a warm place, well covered, and left to rise sufficiently for the baking.

We have sufficient dough remaining to make two loaves of bread. We turn it out on the kneading board which is dusted with flour and divided into equal proportions. They are lightly kneaded into shape, being careful not to work in too much flour, as too much will cause the loaves to break along the sides. If carelessly kneaded we will have an unsightly loaf when baked and frequently there will be a seam or crack through it. The loaves are now ready to be brushed over with melted butter or lard, covered with a cloth and set aside to rise. As there is no definite time in the rising of bread we must determine when it is ready for the oven by the former test of light weight and double bulk, the well risen loaf being twice its original size. This knowledge comes to the housekeeper only through constant practice and experience, but she will find that the rolls will be lighter before baking than are the loaves, so they will require a little longer time for rising.

There are several ways for testing the heat of the oven for baking, but the simplest one is to place a teaspoonful of flour on a pan and set it in the oven, if it browns through in one minute the oven is just right for the rolls, but it should require five minutes for the loaves.

The object of the baking of the loaves is to check or kill the ferment, and drive off the gases, and cook the starch just enough to make it soluble for digestion. The time required for baking a loaf varies according to the size and kind of a loaf required. A pound loaf moulded into the usual shape will bake in three-quarters of an hour when the oven is at a temperature of 400 degrees, but may remain in a temperature of 350 degrees one and a-half hours.

Quick baking gives a white loaf because the starch has undergone little change, while slow baking gives a yellow tint and nutty flavor. Any loaf when thoroughly baked will seem light and hollow and no steam will come from it to burn the hands when it is turned from the pan.

As soon as the pans are taken from the oven the bread should be removed from them and placed on edge so that the air may circulate freely all around it. When thoroughly cooled it is then ready to be placed in the bread box.