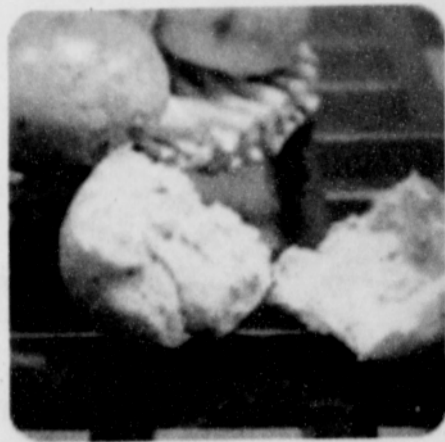


FOOD

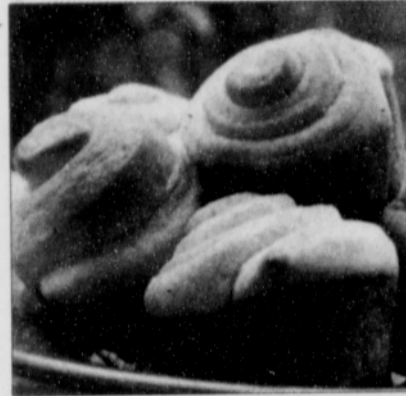
The Aroma of Fresh Baked Breads

The aroma of fresh baked breads fill the air, enticing our taste buds, and generating a feeling of home and hearth. Making bread from scratch is more time-consuming than buying it, but there's just no comparison between rolls that come out of a plastic bag and rolls that come out of your own oven.



Light Wheat Rolls

"I pulled this delicious recipe from my collection of family favorites. They are not complicated at all to make, just a lot of rising time."



Ingredients

- 2 (.25 ounce) packages active dry yeast
- 1 3/4 cups warm water (110 degrees F/45 degrees C)
- 1/2 cup white sugar
- 1 tsp. salt
- 1/4 cup butter, melted and cooled
- 1 egg, beaten
- 2 1/4 cups whole wheat flour
- 2 1/2 cups all-purpose flour
- 1/4 cup butter, melted

Directions

1. In a large bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.
 2. Mix sugar, salt, 1/4 cup melted butter, egg, and whole wheat flour into yeast mixture. Stir in all-purpose flour, 1/2 cup at a time, until dough pulls away from the sides of the bowl. Turn dough out onto a well floured surface, and knead until smooth and elastic, about 8 minutes. Lightly oil a large bowl, place dough in bowl, and turn to coat. Cover with a damp cloth, and let rise in a warm place until doubled in volume, about 1 hour. Punch down dough, cover, and let rise in warm place until doubled again, about 30 minutes.
 3. Grease 2 dozen muffin cups. Punch down dough, and divide into two equal portions. Roll each into a 6x14 inch rectangle, and cut rectangle into twelve 7x1 inch strips. Roll strips up into spirals, and place into muffin cups. Brush tops with melted butter. Let rise uncovered in a warm place 40 minutes, or until doubled in bulk.
 4. Preheat oven to 400 degrees F (200 degrees C). Bake for 12 to 15 minutes, or until golden brown. Remove from oven, and brush again with melted butter.
- Note:** If you would like to freeze the rolls, bake for 8 minutes, remove from the oven, allow to cool, bag, and freeze. Then when ready to use, thaw and finish the baking process.

Hawaiian Bread Rolls

"After years of searching for the perfect recipe, I finally found it! This recipe makes the best dinner rolls. It is sweet and full flavor. My family and neighbors love it."



Ingredients

- 1 1/2 cups warm water (110 degrees F/45 degrees C)
- 1 egg
- 1 tsp. salt
- 1 tsp. vanilla extract
- 1 tsp. lemon extract
- 1 Tbs. molasses
- 1 Tbs. honey
- 5 Tbs. white sugar
- 2 Tbs. dry milk powder
- 2 Tbs. butter flavored shortening
- 4 1/2 cups bread flour
- 2 tsp. active dry yeast

Directions

1. Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select dough cycle for a 2 pound batch; press Start. The dough can be a bit sticky, so you may want to add a little bit more bread flour as it mixes.
2. When the dough cycle is complete, turn the risen dough out on a lightly floured surface and divide into twelve equal pieces. Form the pieces into rounds and place on lightly greased baking sheets. Cover the rolls with a damp cloth and let rise until doubled in volume, about 40 minutes. Meanwhile, preheat oven to 350 degrees F (175 degrees C).
3. Bake in preheated oven for 15 minutes, until golden brown.



Sourdough Bread

"This recipe is a State Fair Blue Ribbon Winner! Best if baked in a cloche, a covered stoneware baking stone."

Ingredients

- 1 Tbs. active dry yeast
- 3 Tbs. wheat germ
- 3 Tbs. sugar
- 1 Tbs. salt
- 4 cups bread flour
- 1 1/2 cups sourdough starter
- 3 Tbs. margarine, softened
- 1 cup milk
- 1 Tbs. cormeal

Directions

1. Mix all ingredients in a bread machine using the Manual cycle. That's usually two mix cycles of approximately 15 to 20 minutes with the rise cycle between them of about an hour.
2. Turn the dough out onto a lightly floured surface. Form the dough into a single round loaf. Place the loaf on a baking stone or baking sheet which has been lightly oiled and sprinkled with cormeal. Cover loaf and let rise in a warm place until nearly doubled in size, about 40 minutes.
3. Preheat oven to 425 degrees F (220 degrees C).
4. Bake in preheated oven for 20 to 30 minutes, until golden brown and loaf sounds hollow when tapped. Let cool on a wire rack.

Onion Crescent Rolls

Ingredients

- 10 Tbs. butter, softened and divided
- 1/2 cup sugar
- 2 eggs
- 1 (.25 ounce) package active dry yeast
- 1 cup warm milk (110 to 115 degrees F)
- 1 cup diced onion
- 1/2 tsp. salt
- 3 1/2 cups all-purpose flour



"Soft, buttery Onion Crescent Rolls are a nice complement to any supper!"

Directions

1. In a large mixing bowl, cream 1/2 cup butter and sugar. Add eggs, one at a time, beating well after each addition. Dissolve yeast in warm milk; add to creamed mixture. Add the onion, salt and 1 cup flour; beat until blended. Stir in enough remaining flour to form a soft dough.
2. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.
3. Punch dough down. Turn onto a lightly floured surface; divide in half. Roll each portion into a 12-in. circle; cut each circle into 12 wedges. Roll up wedges from the wide end and place point side down 2 in. apart on greased baking sheets. Curve ends down to form crescents. Cover and let rise in a warm place until doubled, about 30 minutes.
4. Bake at 400 degrees F; for 9-11 minutes or until lightly browned. Remove from pans to wire racks. Melt remaining butter; brush over warm rolls.

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