

### This Recipe \$7500 Prize Winner in Big Contest



Sweet Yeast Bread—Prize winner found it perfect.

By CECILY BROWNSTONE (AP Newsfeatures)

A good cook gets her reward! Mrs. Joseph E. Terrill of Burlington, Kan., experimented and achieved what she thought was a perfect recipe for a sweet yeast bread. Judges of Pillsbury's recent 5th national recipe and baking contest agreed, and awarded Mrs. Terrill the second prize of \$7,500 for her recipe.

We pressed our 15-year-old nephew into service when we tried Mrs. Terrill's Cinnamon Nut Crisps. After we had made the dough and cut it into one-inch slices as directed, he had a lot of fun placing the slices on a sugared board and rolling them out thin. Naturally, when the

crisps came out of the oven, he was one of our best tasters. Older eaters voted these individual coffee cakes especially good for dunking!

This prize-winning recipe will not appear in any other newspaper or magazine column. So if you have a yen to try a recipe that's made culinary history, here is your chance!

**CINNAMON NUT CRISPS**  
 Ingredients: 1 cake compressed yeast or 1 package active dry yeast, 1/2 cup lukewarm water, 2 eggs (well beaten), 1 cup lukewarm cream, 3 tablespoons sugar, 1 1/2 teaspoons salt, 1 teaspoon vanilla, 4 1/2 to 5 cups sifted flour, 4 tablespoons butter (melted), 1 cup firmly packed brown sugar, 1 teaspoon cinnamon, 1/2 cup blanched almonds or other nuts (finely chopped), 1/2 cup raisins (chopped), extra sugar.

Method: Soften yeast in water. Mix eggs, cream, 3 tablespoons sugar, salt, vanilla and the softened yeast. Gradually add flour, blending thoroughly after each addition to make a stiff dough. Knead on well-floured board for 2 to 3 minutes until smooth. Place in greased bowl and cover tightly. Let rise in warm place (85F to 90F) until doubled in bulk (about 1 1/2 hours). Roll out to 28 by 20 inch rectangle, about 3/4-inch thick. Brush with 2 tablespoons of the melted butter. Mix brown sugar and cinnamon; sprinkle half of mixture over dough. Fold long sides to center; press down firmly. Fold in half lengthwise, making 4 layers; press firmly to seal. Roll out again to a 26 by 12 inch rectangle. Brush with the remaining 2 tablespoons melted butter. Mix almonds, raisins and remaining brown sugar and cinnamon mixture; sprinkle over dough. Roll as for jelly roll, starting with 28-inch edge. Cut into 1-inch slices. Dip one cut side of each slice in flour and place, floured side up, on board that has been sprinkled with extra sugar. Roll out of 3/4-inch thickness. Place on well-greased baking sheets, sugared side up. Let rise in warm place 15 minutes. Bake in moderate (375F) oven until golden brown, 15 to 18 minutes. Makes about 2 dozen.

Note: While first pans of rolls are baking, place extra rolls on waxed paper, sugared side up, to let rise. Transfer to baking sheet to bake. If necessary, rolls may rise longer than 15 minutes.

Separation of yolks from whites is quicker and better if eggs are brought to room temperature which means that they should be taken from refrigerator about 45 minutes to an hour before using.

Eggs beat up faster to large volume when brought to room temperature.

In combining hot mixtures and eggs as in custards, cream fillings, souffles and the like, pour the hot mixture slowly into the beaten egg stirring or beating constantly.

Store leftover egg whites in tightly covered jar. Can be held for a week or so.

Store leftover yolks under water in a covered jar in the refrigerator. They may be held 2 or 3 days. Or hard cook the yolks for use in salads, scalloped dishes, etc.

Four to 6 whole eggs, 8 to 10 egg whites or 12 to 14 egg yolks are the equivalent of one standard measuring cup.

### Pointers on Storing and Using Eggs

Save by buying the grade that best serves your purpose: Grade "A" for frying, steaming, poaching, soft or hard cooking in the shell where flavor and freshness are paramount. For all ingredient uses, Grade "B" eggs will serve the purpose admirably. Three "C's" for quality. Keep eggs clean, covered, cold.

Take eggs from refrigerator only as needed and the number needed.

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For Hot Dessert

Canned peaches taste extra appetizing in cold weather when they're served in a hot dessert. Drain a No. 2 1/2 can of peach halves (save syrup for using later). Place in a skillet with 1/4 cup butter or margarine. Fill each peach half with a tablespoon brown sugar. Cover and cook over low heat about 20 minutes. Top each peach with a tablespoon sour cream and heat a few minutes longer.

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