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BOYS' AND GIRLS' INDUSTRIAL CLUBS

Oregon Agricultural College, United States Department of Agriculture, and
State Department of Education, cooperating

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BAKING CLUB LESSON NO. 2

Circular No. 4

SOME VARIATIONS OF PLAIN BREAD

Now that you have acquired some skill in making light bread, you may like to try making some other kinds of breads. All of the following recipes have light bread dough for a foundation and none of them is at all difficult to make.

German Apple Bread. Roll out a piece of bread dough into a sheet $\frac{1}{2}$ inch thick, spread with softened butter, place in a greased baking pan that is large enough to hold it spread out so that the edge just comes to the sides of the pan.

Peel, core, and quarter good cooking apples. Cut into medium thin slices. Stick these slices into the dough in regular rows, pressing the sharp edge of the slice into the dough. Put the rows close together so that the dough will be completely covered. Sprinkle the top with sugar and a little cinnamon. Let raise until the dough has doubled in bulk. Bake in a moderate oven until the apples are baked and a golden brown. Dried prunes that have been soaked and stewed may be substituted for the apples.

Nut Loaf. A good nut loaf can be made by sprinkling chopped walnuts over the dough in place of the apples.

Cinnamon Rolls. Roll out a piece of bread dough until it is $\frac{1}{2}$ inch thick.

Spread with melted butter.

Mix 2 T sugar and 1 t of cinnamon together. Sprinkle this mixture evenly over the dough.

Begin at the edge nearest you and roll up the dough.

Cut into $\frac{1}{2}$ inch slices.

Place in well greased pan close together.

Let rise until double in bulk.

Bake in a moderate oven until a rich golden brown.

When you have tried any one of these recipes once and have baked light bread once, fill in the report card and mail it to the State Club Leader. Then begin working on Lesson No. 3 while the instructions for Lesson No. 4 are being sent to you.

HELEN COWGILL,
Asst. State Club Leader.

USES FOR DRY BREAD

Dry bread, ends of loaves, trimmings and left-over pieces of toast can all be utilized in a variety of ways.

When thoroughly dried out in the oven, they may be ground up in the meat grinder and sifted. The finer part is nice for crumbing meat and croquettes, the coarser part is excellent to use on the top of creamed fish or vegetables that are to be scalloped.

When soaked in milk, bread crumbs may be used in batter cakes in place of some of the flour.

They may also be used in making meat loaves in place of cracker crumbs.

Slices of stale bread make delicious bread pudding. Butter the bread, place in a baking dish and pour over a custard made of one cup of milk, $\frac{1}{4}$ c sugar and 1 egg slightly beaten. Bake until the custard is set.