Contributors

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BREAKFAST OR DINNER ROLLS (No. 4 - WITH YEAST)

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FRENCH BREAD (No. 4 - WITH YEAST)

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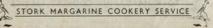
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COOKERY NOTES are published by the STORK MARGARINE COOKERY SERVICE, Z Unilever House, London, E.C.4, to help solve your present-day cooking problems.



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STORK MARGARINE COOKERY SERVICE COOKERY NOTES No. 78 AUGUST, 1946

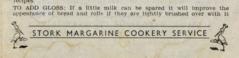
BREADMAKING AT HOME

QUICKLY MADE BREAD SODA BREAD FRENCH BREAD REENCH BREAD ROLLS FRENCH BREAD ROLLS PLAIN EMERGENCY BREAD USING YEAST (FRESH, DRIED OR DESICCATED) HOME MADE BREAD FRENCH BREAD ROLLS

There may be times in the future when you will urgently need some extra bread, because of the unexpected visits of friends or relations. We have therefore tested several ways of making bread or rolls to meet these emergencies using ingredients which you would be likely to have on hand, and based on recipes which can be quickly and easily prepared. The three basic doughs for QUICKLY MADE BREAD, SODA BREAD and PLAIN EMREGNEY BREAD are all of this type and can be made with very little trouble. The results are very good, but it must be remembered that these emergency types of bread will not be the same as bakers bread. Bakers bread includes yeast and takes a great deal longer to make and very vigorous kneading of the dough, but as we have often received enquiries for such recipes, we are including them in this leaflet.

NOTES ON BREADMAKING

CRUST: Both Soda Bread and Quickly Made Bread can be baked under-neath an inverted cake tin if a softer crust is preferred, but the bread will not be so light as when baked in a cake tin according to the recipes.



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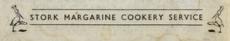
QUICKLY MADE BREAD

QUICKLY MADE BREAD I be self-raising flour I level teaspoonful sait pint cold water Sieve the flour and salt mto a mixing bowl, make a hole in the centre of the flour, pour in the water and mix roughly with a palette knife or metal spoon. Put the milk in a jug or small basin, add the vinegar and stir. Add the bicarbonate of soda, mix quickly, add to the doigh and mix well. Turn on to a well-floured board, knead lightly and form into a poind to fa 7-inch cake tin. Grease the tin, put in the round of dough, mark the top with a knife, place on the middle shelf of a fairly hot oven (Regulo Mark 6) and bake for 1 hour. for 1 hour. FRENCH BREAD (No. 1) FRENCH BREAD (No. 1)

RENCH BREAD (No. 1) RENCH BREAD (No. 1) divide in half and form each half into a roll with pointed ends. Place on a greased baking sheet, make four or five slashes diagonally across the top with a sharp knife, and bake for 30 minutes on the third shelf of a hot oven (Regulo Mark 7).

ROLLS (No. 1)

Make dough as for QUICKLY MADE BREAD. After kneading, form the dough into 1-2 oz. balls (1-2 tablespoonsful) and roll





each between the palms of the hands into a smooth ball. Lay out at intervals apart on a greased tray, place on the second shelf of a hot oven (Regulo Mark 7) and bake for 15-20 minutes. (Makes 12-16 rolls according to size.)

SODA BREAD

SUDA BREAD I lb. self-raising flour | level teaspoonful bicarb. soda pint sour milk | level teaspoonful salt Sieve the flour and salt into a mixing bowl. Add the bicarb-onate of soda to the sour milk, sitr, add to the flour and mix quickly to a soft dough. Turn on to a floured board, knead lightly, form into a round, put into a greased 7-inch cake tin, mark the top with a knife and bake for 1 hour on the middle shelf of a fairly hot oven (Regulo Mark 6).

FRENCH BREAD (No. 2)

Follow the recipe for SOAA BREAD. After kneading, divide in half and form each half into a roll with pointed ends. Place on a greased baking sheet, make four or five slashes diagonally across the top with a sharp knife and bake for 30 minutes on the third shelf of a hot oven (Regulo Mark 7).

ROLLS (No. 2)

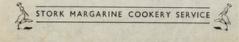
Follow the recipe for SODA BREAD. After kneading, form the dough into 1-2 oz. balls (1-2 tablespoonsful) and roll each between the palms of the hands into a smooth ball. Lay out at intervals apart on a greased tray, place on the second shelf of a hot oven (Regulo Mark 7) and bake for 15-20 minutes. (Makes 12-16 rolls according to size.)

PLAIN EMERGENCY BREAD

PLAIN EMERGENCY BREAD I lb. self-raising flour 4 pint cold water I level teaspoonful salt Sieve the flour and salt into a basin, make a well in the centre, pour in the water and mix well. Turn on to a floured board, knead lightly, form into a round and place on a greased baking sheet. Cover with a large greased cake tin turned upside down and bake for I hour on the middle shelf of a fairly hot oven (Regulo Mark 6).

HOME-MADE BREAD (WITH YEAST)

14 ibs, plain flour 4 oz. yeast 1 pint luke-warm water 3 level teaspoonsful sait Measure haif a pint of the luke-warm water, place the yeast in a warmed bowl and mix gradually to a cream with a little of the water.



STORK MARGARINE COOKERY SERVICE A

Add the remainder of the half pint and stir until thoroughly mixed slive half a pound of the flour and stir into the yeast mixture, mixing well. Scrape down the sides, cover the bowl with a damp toth and have to the in a warm place (see note). (Great care must be taken to see that the heart is not too great, otherwise this will kill the too the until the bubbles on the article prowth.) Allow too rise until the bubbles on the article prowth. Allow infurture begins to sink (about 2 hours). Best very thoroughly. Sieve the walt in the remaining eight of plan better warm water, add to the yeast mixture gradually and infur the further and stir in with a metal spoon or a palete knife. A palete kry thoroughly. Sieve the remaining 10 hour, add it to buy east mixture and stir in with a metal spoon or a palete knife. A palete kry thoroughly suitable for mixing. At the end when the dough is very stiff, use "cutting" movements to work in all the flour.) When all the flour has been worked in turn the dough out on to a highly floured board and knead very vigorously for at least 10 minutes when kneaded sufficiently mould into an obloge shall be the statk in the dough pressed lightly down on top to make a cottage load, and place on a lightly greased baking sheet. Cover the tin with a stand place on a lightly greased baking sheet. Cover the tin with a stand place on a lightly greased baking sheet. Cover with a large basing and place on a lightly greased baking sheet. Cover with a large basing torm lie-9 minutes.

from 15-30 minutes. When the dough has risen to about an inch above the tin in the centre and has a nice, firm, done-shaped top it is ready to bake. (In the case of a cottage leaf the dough should have about doubled its bulk,.) When really place on the middle shelf of a very hot oven (Regulo Mark 4) for a hour, then lower the temperature to moderately hot (Regulo Mark 6) and bake for a further j hour. Cool on a wire tray. USING DIAED (OR DESICCATED) YEAST: Use the same amount as for fresh yeast. Mix with the water in the same way, but it will take a few minutes longer for the yeast to break up and become completely to rise, until the bulker sets instruce requires about the same sime to rise, until the bulker sets instruce requires about the same sime to rise, until the bulker sets instruce requires about the same sime it is well-risen above the tin it is ready to bake. Bake as for loaf with fresh yeast.

HOME-MADE FRENCH BREAD (No. 3 - WITH YEAST)

Proceed as for HOME-MADE BREAD out (use only 2 level tesspoonsful saft when the decays HADE BREAD out (use only 2 level tesspoonsful saft when the decays HADE BREAD out (use only 2 level tesspoonsful one load, divide the dough in tait with the saft of the saft of the dough in the saft of the saft of the saft of the diagonally across with a sharp knife four or five times and place the tray in a warm place for the rolls to prove (from 15-25 minutes until they have almost doubled their bulk). Place on the second shelf of a very hol over (Reguid Mark 8) and back for 23-30 minutes.

ROLLS (No. 3 - WITH YEAST)

ROLLS (196, 3 - WITH TEAST) Follow the recipe for HOME-MADE BIERAD but use only 2 teapoonsful sait. Instead of making one load from the dough when it has been the weakly kneeded. form into 1 or, pieces (about a tablespontial) have a few inches apart on a greased baking sheet and have it is the place to prove for 10-20 minutes until they have almost doubled their bulk. Bake on the accound shelf of a very hot oven (Regulo Mark 8) to 20-20 minutes.

