

BETTY CROCKER

Yeast dough

Soak 2 pkg. dry granular yeast in $\frac{1}{2}$ cup lukewarm water for 5 min. without stirring. Stir well before adding

$\frac{1}{2}$ cup sugar 1 tsp salt
2 eggs $\frac{1}{2}$ cup soft shortening (butter)
4 $\frac{1}{2}$ to 5 cups flour

Add flour in 2 additions using the amount necessary to make it easy to handle
Knead dough with spoon then hands until dough leave the side bowl
Then place on lightly floured board to kneed. Fold dough over toward you
Then press down away from you with the heel of your hand..repeat until
Dough is smooth and elastic . Place dough in greased bowl once to bring
Greased side up. Cover with plastic wrap and let rise in warm spot for 1 $\frac{1}{2}$
To 2 hr. Then punch down and turn over and let rise again for 30 to 45 min

Cinnamon rolls

Use $\frac{1}{2}$ of dough----roll out dough about (9 x 18")spread with 2 tbsp softened
Butter mixed with $\frac{1}{2}$ cup brown sugar & 2 tsp cinnamon
Roll tightly begin at wide side seal well. Cut roll into 1" slices
Place on greased cookie sheet pan cover and let rise again bake until
Golden brown oven 375 degrees 20 min.

Small bread

Use $\frac{1}{2}$ of dough
Mix raisins and chopped dates into dough and place in small loaf pan
Cover and let rise again brush with egg wash

Bake oven 375 for 30 min

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