



## ASSORTED YEAST ROLLS

- 2 cakes compressed yeast
- 1/4 cup warm water
- 1 cup milk
- 1/4 cup shortening (part butter, if desired)
- 1/2 cup sugar
- 2 teaspoons salt
- 2 eggs, well beaten
- 5 cups sifted flour (about)

Crumble yeast in warm water. Scald milk and add shortening, sugar and salt. Stir until dissolved. Cool to luke warm. Add part of flour to make a soft batter. Then add yeast mixture and beaten eggs. Stir thoroughly. Add remaining flour to make a soft dough. Knead lightly on floured board or cloth until smooth and satiny. Place in greased bowl, cover and let rise until doubled in size (about 2 hours). When dough is light, divide in 4 portions and shape into assorted rolls.

1. PAN ROLLS in pie pan. Shape dough in balls about size of walnut. Arrange in greased pie pan close together. Cover and let rise until light — about 1 hour. Bake at 350° F. over medium heat about 10 minutes.
2. PECAN ROLLS in casserole (roasting pan). Melt 1/4 cup butter in casserole and add 1/4 cup brown sugar, 1/4 cup syrup and 1/2 cup pecans. Blend. Roll dough in rectangular shape. Brush with melted butter, then sprinkle with sugar, cinnamon and pecans. Roll tightly. Cut in 12 slices. Arrange rolls in roasting pan cut side down. Cover and let rise until light — about 1 hour. Bake at 350° F. over medium heat about 15 minutes. Allow to stand several minutes, then turn out on rack.



## BAKED APPLES

- 4-5 medium-sized baking apples
- 1/4 cup raisins or chopped nuts
- 2 tablespoons sugar (white or brown)
- 1 tablespoon butter
- Dash of cinnamon
- 1/4 cup water

Wash and core apples. Fill centers with raisins and sugar. Dot with butter and add dash of cinnamon. Place apples in casserole and add water. Bake at 400° F. over medium heat about 40 minutes until tender. Top with whipped cream. Serves 4-5.



## CHOCOLATE CUP CAKES

(Recipe will make 14 cup cakes)

- 1/2 cup shortening
- 1 teaspoon salt
- 1 teaspoon vanilla
- 1 cup sugar
- 1 egg, unbeaten
- 2 ounces chocolate, melted
- 1/2 teaspoon soda
- 1/2 teaspoon baking powder
- 1 1/2 cups sifted flour
- 1 cup milk

Blend shortening, salt, vanilla and sugar. Add egg and beat well. Add melted chocolate and blend. Sift dry ingredients. Add alternately with milk. Mix until well blended. Pour 1/2 of batter into 7 greased muffin cups and place in cake pan. Bake at 350° F. over medium heat about 20 minutes. Repeat with remainder of batter. Frost cakes as desired.

