

Herb Bread

Source: From the kitchen of Deb Broad

Yield: Serves: 2 loaves (as written)

Time: Prep time: 3 hrs / 10 min? (partially unclear on card)

Ingredients

- 2 packages yeast
- 1/4 cup water
- 1/4 cup sugar
- 2 teaspoons salt
- 1/4 cup shortening
- 1 cup milk
- ~2 cups flour
- 2 eggs
- 1/4 teaspoon basil
- 1/2 teaspoon thyme
- 1/2 teaspoon oregano
- 1 teaspoon nutmeg
- ~3 cups flour (to make soft dough)

Instructions

- 1 Soften yeast in water.
- 2 Scald milk and add to the other ingredients in a large mixing bowl; cool to lukewarm.
- 3 Add flour to make a thick batter; add yeast; beat, then add eggs and mix well.
- 4 Crumble the spices and add to batter.

Notes

- Some directions on the original card were hard to read; timing/temperature beyond what's shown may be on another side.

Biscuit Dough

Yield: Makes 16 medium biscuits (as written)

Ingredients

- 2 cups unbleached all-purpose flour
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1/2 teaspoon cream of tartar
- 2 tablespoons sugar
- 1/3 cup shortening
- 1/2 cup milk

Instructions

- 1 Mix flour, salt, baking powder, cream of tartar, and sugar.
- 2 Cut in shortening.
- 3 Add milk all at once; mix quickly.
- 4 Turn dough onto a lightly floured board and knead lightly.
- 5 Roll to 1/2 inch; cut with biscuit cutter.
- 6 Place on an ungreased cookie sheet.
- 7 Bake in a hot oven at 450°F for 10–12 minutes.

Easy Huevos Rancheros

Source: Printed clipping

Yield: Makes 4 main-dish servings

Time: Prep about 5 minutes; Cook about 10 minutes

Ingredients

- 1 ripe medium avocado
- 6 large eggs
- 1/4 cup water
- 1 tablespoon margarine or butter
- 1 cup mild salsa
- 1 can (15 to 19 ounces) black beans, rinsed and drained
- 3/4 cup shredded Mexican cheese blend (3 ounces)
- 8 corn tortillas, warmed

Instructions

- 1 In cup, with fork, mash avocado. In bowl, with wire whisk, mix eggs and water.
- 2 In nonstick 10-inch skillet, melt margarine over medium heat. Add egg mixture and cook 1 to 1 1/2 minutes or until eggs just begin to set, stirring constantly with heat-safe spatula or wooden spoon.
- 3 Spoon salsa over eggs; top with beans and cheese. Cover and cook 2 to 3 minutes longer or until cheese melts and beans are heated through, but do not stir.
- 4 Serve egg mixture with tortillas and avocado.

Notes

- Nutrition (per serving, as printed): about 505 calories; 23 g protein; 51 g carbohydrate; 26 g total fat (9 g saturated); 13 g fiber; 338 mg cholesterol; 855 mg sodium.

White Bread

Source: Recipe from the kitchen of: Mom

Yield: Serves: 4 loaves

Ingredients

- 2 packages yeast
- 1/2 cup very warm water
- 1/3 cup shortening
- 1/3 cup sugar
- 2 tablespoons salt
- 2 cups hot scalded milk
- 1 1/2 cups cold water
- 11 to 12 cups sifted flour

Instructions

- 1 Soften yeast in the warm water.
- 2 Combine shortening, sugar, salt, and hot scalded milk; stir to melt shortening.
- 3 Add cold water to the mixture to cool; then add yeast and mix well.
- 4 Blend in 11 to 12 cups sifted flour to form a stiff dough.
- 5 Knead on a floured board until smooth and satiny, 5–10 minutes (turn 1/4 turn each time; add flour as needed).
- 6 Place in a greased bowl, turning dough to grease all sides lightly. Cover. Let rise in a warm place (85°–90°F) until light and doubled in size, about 2 hours.
- 7 Punch down dough by plunging fist in center. Fold edges toward center; turn upside down in bowl and cover. Let rise 1/2 hour.
- 8 Place dough on lightly floured board and divide into 4 parts. Mold into balls; allow to rest, closely covered with an inverted bowl, for 15 minutes.
- 9 Shape into loaves. Place in greased 9 x 5 x 3-inch pans and cover. Let rise in a warm place until dough fills pans and tops of loaves are well above pan edges, about 1 1/2 hours.
- 10 Bake in a moderate oven at 375°F for 45 to 50 minutes. Do not store until cold.

Notes

- To shape loaves: Flatten and stretch to an 18 x 10-inch rectangle. Fold one side to center—press out air pockets; fold other side to overlap. Fold over both ends pressing out air; roll into loaf.

Snickerdoodle (bars)

Source: From the kitchen of: Mom

Yield: Bakes in a 9 x 9-inch pan

Time: Prep time 20–25 minutes; Bake 20–25 minutes

Ingredients

- 1 3/4 cups flour
- 2 1/2 teaspoons baking powder
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1/2 cup shortening
- 1 egg
- 3/4 cup milk

Instructions

- 1 Sift together flour, baking powder, sugar, and salt.
- 2 Cut in shortening.
- 3 Beat egg and add to milk; quickly stir into dry ingredients.
- 4 Spread dough in a 9 x 9-inch pan; sprinkle with topping.
- 5 Bake 20–25 minutes at 400°F.

Notes

- Topping: Mix 1/4 cup sugar, 1 tablespoon butter, and 1/2 teaspoon cinnamon.

Lemon Bread (poppy seed)

Yield: Makes 2 loaves

Time: Bake 40 minutes

Ingredients

- 1 package lemon cake mix
- 1 (3-ounce) package lemon instant pudding (instant)
- 1/2 cup salad oil
- 1 cup water
- 4 eggs
- 2 tablespoons poppy seeds

Instructions

- 1 Mix ingredients; bake at 350°F for 40 minutes.
- 2 When done, poke top and pour over 1/4 cup sugar plus 6 tablespoons lemon juice.
- 3 Sprinkle with powdered sugar.

Danish Pastry

Source: From the kitchen of: Mom

Time: Prep time ~1 hour (as written); Bake 1 hour

Ingredients

- 3 cups flour
- 1 cup butter
- 1 teaspoon almond flavoring
- 3 eggs
- Water (used in steps below)

Instructions

- 1 Cut 1/2 cup butter into 1 cup flour. Add 2 tablespoons water. Shape into a ball; divide in half. Pat into 2 strips (about 10–13 inches long). Place strips 3 inches apart on an ungreased baking sheet.
- 2 Mix 1/2 cup butter and 1 cup water; bring to a boil. Remove from heat and add almond flavoring. Beat in the remaining flour. Add eggs one at a time.
- 3 Spread evenly over each piece of pastry.
- 4 Bake in a 350°F oven for 1 hour.