

# **Famous Old Receipts**

## ***Traditional Bread Recipes from Yesteryear***

A Collection of Time-Honored Bread Making Traditions

Compiled from Historic Recipe Collections

## Classic White Bread

This traditional white bread recipe has been passed down through generations. It produces a soft, tender crumb with a golden crust that's perfect for any occasion.

### ***Ingredients:***

- 4 cups wheat flour (all-purpose)
- 1 packet active dry yeast
- 1 tablespoon granulated sugar
- 1 teaspoon salt
- 1¼ cups warm water
- 2 tablespoons butter, melted

### ***Instructions:***

Dissolve yeast and sugar in warm water. Let stand until foamy, about 5 minutes. In a large bowl, combine flour and salt. Add yeast mixture and melted butter. Knead for 8-10 minutes until smooth and elastic. Place in greased bowl, cover, and let rise for 1 hour. Punch down, shape into loaf, and place in greased 9x5 inch pan. Let rise 45 minutes. Bake at 375°F for 30-35 minutes until golden brown.

## Traditional Sourdough Bread

This unique sourdough bread offers a distinctive tangy flavor that develops through natural fermentation. Perfect for those seeking an artisanal bread experience with a chewy texture and complex taste.

### ***Ingredients:***

- 3 cups wheat flour (bread flour preferred)
- 1 cup active sourdough starter
- 1 cup warm water
- 1 teaspoon salt
- 1 tablespoon olive oil

### ***Instructions:***

Mix sourdough starter with warm water until well combined. Add flour, salt, and olive oil. Knead until smooth, about 10 minutes. The dough will be slightly sticky. Place in oiled bowl, cover, and let rise 4-6 hours at room temperature. Shape into a round loaf, place on parchment paper, and let rise 2-3 hours. Score the top with a sharp knife. Bake at 450°F for 30-40 minutes until crust is golden and bread sounds hollow when tapped.

## Herb Focaccia for Dinner Parties

This impressive focaccia bread is ideal for dinner parties and special occasions. The aromatic herbs and olive oil create an elegant presentation that pairs beautifully with Italian meals or as an appetizer.

### ***Ingredients:***

- 3½ cups wheat flour (bread flour)
- 1 packet instant yeast
- 2 teaspoons salt
- 1■ cups warm water
- ¼ cup extra virgin olive oil, divided
- 2 sprigs fresh rosemary
- Coarse sea salt for topping
- Cherry tomatoes (optional)

### ***Instructions:***

Combine flour, yeast, and salt in a large bowl. Add warm water and 2 tablespoons olive oil. Mix until shaggy dough forms. Knead briefly, then place in oiled bowl. Let rise 1 hour. Transfer to oiled 9x13 inch pan, stretch to fit. Let rise 30 minutes. Dimple surface with fingers, drizzle with remaining oil, add rosemary and sea salt. Bake at 425°F for 25-30 minutes until golden. Perfect for entertaining!

## Ancient Grain Artisan Bread

This most unique bread combines ancient grains with modern techniques, creating a nutritious loaf with complex flavors and textures. The combination of spelt, quinoa, and seeds makes this bread both distinctive and healthy.

### ***Ingredients:***

- 2 cups wheat flour (whole wheat)
- 1 cup spelt flour
- ½ cup quinoa flour
- 1 packet active dry yeast
- 2 tablespoons honey
- 1½ teaspoons salt
- 1¼ cups warm water
- 2 tablespoons sunflower seeds
- 2 tablespoons pumpkin seeds

### ***Instructions:***

Dissolve yeast and honey in warm water. Combine all flours and salt in large bowl. Add yeast mixture and seeds. Knead 12-15 minutes until smooth. Place in oiled bowl, rise 1.5 hours. Shape into round loaf, place on parchment-lined baking sheet. Rise 1 hour. Score decoratively. Bake at 400°F for 35-40 minutes. This unique bread offers exceptional nutritional value and complex flavors.

## Classic French Baguette

Master the art of French baking with this authentic baguette recipe. The crispy crust and airy interior make this bread perfect for any meal, from casual lunches to elegant dinner parties.

### ***Ingredients:***

- 4 cups wheat flour (bread flour)
- 1 teaspoon instant yeast
- 2 teaspoons salt
- 1■ cups cool water

### ***Instructions:***

Mix flour, yeast, and salt. Add water gradually, mixing until shaggy dough forms. Cover and let sit 4 hours at room temperature. Perform 4 sets of folds every 30 minutes during first 2 hours. Shape into 2-3 baguettes, place seam-side up on floured couche. Rise 1 hour. Transfer to parchment, score diagonally. Bake at 475°F with steam for 20 minutes, then 15 minutes without steam until golden.

## Honey Wheat Dinner Rolls

These soft, slightly sweet dinner rolls are perfect for special occasions and holiday meals. The combination of wheat flour and honey creates a tender crumb that guests will remember.

### ***Ingredients:***

- 2 cups wheat flour (all-purpose)
- 1 cup whole wheat flour
- 1 packet active dry yeast
- ¼ cup honey
- 1 teaspoon salt
- ¾ cup warm milk
- ¼ cup butter, melted
- 1 egg, beaten

### ***Instructions:***

Dissolve yeast in warm milk with 1 tablespoon honey. Let foam 5 minutes. Combine flours and salt. Add yeast mixture, remaining honey, melted butter, and egg. Knead 8 minutes until smooth. Rise 1 hour in greased bowl. Divide into 12 pieces, shape into balls. Place in greased 9x13 pan. Rise 45 minutes. Brush with melted butter. Bake at 375°F for 15-18 minutes until golden. Perfect for dinner parties and special occasions.