

BAKING BREAD OR CINNAMON ROLLS

This is the easiest thing to do!

Take 2 tablespoons of dry yeast (two small packages)

Add 1 teaspoon sugar

Add 2 cups of water warm, but not hot. Stir until the sugar and the yeast is dissolved.

Let this sit until the yeast makes a bubble and grows.

This takes about half an hour and is called a sponge.

Add to above:

4 cups of water if you use regular milk, only add 2 cups of water

½ cup of white sugar

½ cup of oil

1 tablespoon salt

½ cup of dried milk or you can use regular milk adding 2 cups regular milk

1 -2 eggs depending on how rich you want your bread

Add flour about 5 - 7 pounds until you can't stir the flour in. Dough should still be a bit sticky

Turn out onto the counter dusted with flour - you may have to add more flour until you can easily work with the dough. Knead the bread with the palm of your hands until it is smooth and elastic. You can't knead the bread too much.

Put the dough back into the bowl and let it rise until double in size.

Now the fun begins, either separate hunks of dough and shape into loaves and place in greased loaf pans or...make into rolls Let rise again until double Bake at 350 degree for 30 to 40 minutes depending on size of the loaf. Loaf will be brown and sound hollow when tapped.

Cinnamon Rolls

Take a hunk of dough and roll it out on your counter with your rolling pin. Don't put flour down or you will not be able to roll it out. To about 1 inch thick

1. Spread with butter or margarine liberally
2. Cover with a good layer of brown sugar.
3. Sprinkle liberally with cinnamon

Roll the dough up into a jelly roll

Cut into 1 inch slices and place on a greased pan with sides.

Let rise

Bake at 350 for 15 -20 minutes until done. Remember the pan and rolls are very hot because the brown sugar and butter have cooked like candy to a higher temperature.

You can add a drizzle of powdered sugar frosting (powdered sugar and water and a drop of vanilla)

Enjoy! They are best when eaten when warm. I often will roll them out and place them in the refrig to rise overnight and bake in the morning for breakfast.