

Breads
Yeast Breads
Quick Breads

"She looketh well to the ways of her household
and eateth not the bread of idleness."
Proverbs

CRUMB CAKE

1/2 cup shortening	1/2 cup flour
2 cups brown sugar	2 1/2 tsps. baking powder
2 cups flour	1 tsp. cinnamon
2 eggs	3/4 cup ginger ale

Mix shortening, brown sugar and flour to a fine crumb and reserve 3/4 cup for topping on cake. To the rest of the crumb mixture, add the eggs and cream. Add the dry ingredients alternately with the ginger ale. Mix well.

Pour into greased pan (8 x 8). Sprinkle reserved crumbs over top. Bake in preheated oven at 350° 35-40 minutes.

Eda Zdanowitz

FRUIT BREAD (Without Eggs and Milk)

3 cups sugar	3 cups sifted flour)
2 cups water	1 tsp. soda)
4 tbsps. shortening	1 tsp. salt)
1/2 pkg. seedless raisins	1 tsp. cinnamon) sifted
1/2 pkg. citron	1 tsp. cloves) together
1/2 pkg. orange peel	1 tsp. nutmeg)
	1 tsp. baking powder)

Bring to a boil the blended sugar and water, shortening, raisins, citron and peel. Simmer for 5 minutes and cool for 3 hours. Add the dry ingredients and mix thoroughly. Bake in greased loaf pan in 325° oven for 1 1/2 to 2 hours. Excellent as a cake or can be used as bread for tea sandwiches.

Molly Miller

FRUIT BREAD

1/2 cup shortening	1/4 tsp. salt
1 cup sugar	1 tsp. baking soda
2 eggs	1/4 cup chopped nuts
3 ripe bananas, mashed	1/4 cup chocolate bits
2 cups all purpose flour	1/4 cup marachino cherries, cut

Cream shortening and sugar, add eggs and remaining ingredients. Be sure to flour nuts, bits and cherries. Bake 45 to 60 minutes in 350° oven.

Celia Supovitz

BANANA BREAD

1/2 cup shortening	1 tsp. vanilla
1 cup sugar	3 tbsps. warm water
2 eggs	1 tsp. baking soda
3 mashed bananas	1 3/4 cups flour
	1/2 tsp. salt

Cream shortening and sugar well. Add eggs and beat until light. Add soda, vanilla and water to mashed bananas, and add alternately with sifted flour and salt to creamed mixture. Bake in greased and floured loaf pan (9 x 5) in a 350° oven for about 1 hour. (May also be baked in long flat tin for about 35 to 40 minutes.)

Ada Creighton

NUT BREAD No. 1

1 lb. dates, cut in pieces)	
2 tps. soda)	let cool
2 cups boiling water)	

1 cup sugar)	cream and add 2 well beaten
1 heaping tbsp. butter)	eggs
1 tsp. vanilla	
pinch salt	

Add 3 cups flour sifted, dates, 1 cup chopped nuts. Pour in greased cans, condensed soup or tomato soup cans and bake 45 minutes in 350° oven.

Milly Greenberg, New York

SNOWBALLS OR HEIZENBLOZEN

2 eggs	1/2 cup confectioners' sugar
pinch of salt	1 tsp. cinnamon
1 1/3 cups flour	vegetable fat for deep frying

Mix eggs, salt and flour and knead until soft and elastic. Roll on floured board to 1/8 inch thick. Cut into 2 inch squares with pastry cutter. Make a slit through the center of each square and pull one corner through the slit. Drop into deep hot fat and fry until a delicate brown. Watch carefully. Drain on brown paper and while hot dust with confectioners, sugar and cinnamon.

Annette Cohen

ORANGE BRAN MUFFINS

1/2 cup shortening	1/2 cup all bran
1/2 cup sugar	1/2 cup orange juice
1 egg	1 3/4 cup bread four, sifted
1/4 cup milk	2 tsp. baking powder
1/2 tsp. salt	1/4 tsp. soda

Soak bran in juice while preparing the following: Cream sugar and shortening. Add egg milk, add dry ingredients alternately with juice and bran. Pour into large muffin tin about 2/3 full, bake in 400° oven for 18 minutes.

Also delicious with blueberries added to batter. Allow to cool in pan before removing.

Eleanore Alperen

BAGEL

2 lbs. flour	3 eggs
2 tbsps. sugar	3 tablespoons oil or
2 tps. salt	spry
2 yeast cakes	2 cups lukewarm water

Sift flour, sugar and salt in a large bowl, make a nest in the center, crumble in the yeast, add 1/2 cup of the lukewarm water, let stand 10 minutes, add the eggs, shortening and the rest of the lukewarm water, mix well and knead with hands until the dough is smooth and easy to handle. Cover bowl and let rise 1 1/2 hours in a warm place (80 to 90° F.) till double in bulk. When dough is ready, put onto a floured board, cut off small pieces and roll in shape of large doughnuts, grease a 12 x 15 cookie sheet or pan and let bagel rise again about 20 minutes.

While the bagel are rising on the pan, light oven at 375°. Also put 3 quarts of water in a large pot to boil. Now, take pan of bagel and put in oven and bake about 5 minutes so that you can pick them up. Take 3 or 4 bagel and put them in the rapidly boiling water, boil about 1 minute, take them from the boiling water with the handle of a long wooden spoon, quickly put them back on the pan in the oven. Repeat process with the rest of the bagel until all have been boiled. Bake at 375° for 20 minutes or until lightly browned.

Mrs. Harry Shiffer

NUT BREAD No. 2

Mix together and cool:

1 pkg. dates, chopped	2 beaten eggs
2 cups brown sugar	3 1-3 cups sifted flour
	Add:
3 tbsps. butter	1/2 tsp. salt
2 cups boiling water	2 tsp. vanilla
2 tsp. soda	1 cup chopped nuts

Pour into 2 loaf pans and bake 1 hour in 350° oven.

Ruth Berman

SOUR MILK BLUEBERRY MUFFINS

2 cups flour, sifted	2 tbsps. sugar
2 tsps. baking powder	2 tbsps. melted butter
1/2 tsp. soda	1 egg, beaten
1/2 tsp. salt	1 cup sour milk
	3/4 cup blueberries

Sift dry ingredients. Add egg, milk, and melted butter. Mix thoroughly. Fold in blueberries. Pour in muffin tins and bake 25 minutes in 400° oven.

Rebecca Persky

NOODLE DOUGH (Lokshen)

1 egg	2 tbsps. water
1/4 tsp. salt	1 or 1 1/4 cup flour

Beat egg, add salt and water. Add flour gradually and knead to smooth dough. Roll thin to 1/8 inch and set aside to dry. Fold and cut into fine strips.

FARFEL

Use Noodle Dough recipe. When dry, cut dough into 3 inch strips. Stack several strips together. Cut lengthwise, then crosswise 1/4 inch wide.

Noodle and Farfel should be allowed to dry WELL, before storing in airtight container.

Celia Cohen

Cakes and Frostings

"Eat ye that which is good and
let your soul delight itself."
Isaiah 55:2

DAFFODIL CAKE

6 egg whites $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ tsp. cream of tartar $\frac{1}{2}$ cup sifted cake flour
 salt 1 tsp. vanilla

Beat egg yolks 3 minutes, add sugar and salt and salt, beat until stiff, but not dry. Add sugar and sifted flour into stiffly beaten egg whites. Add vanilla. Pour into large angel food pan.

6 egg yolks $\frac{3}{4}$ cup sifted cake flour
 $\frac{3}{4}$ cup sugar 1 tsp. baking powder
 salt $\frac{1}{4}$ cup boiling water
 1 tsp. vanilla

Beat egg yolks 3 minutes, add sugar and salt and beat until thick. Add sifted flour and baking powder alternately with hot water, beating. Add flavor. Pour on top of egg white mixture. Bake in 325° oven 50 minutes.

Ida Zallen

JELLY ROLL

4 eggs 1 tsp. vanilla
 1 cup sugar dash salt
 1 cup sifted self-rising flour

Beat eggs until thick. Add sugar gradually and continue beating until dissolved. Fold flour into beaten mixture. Add vanilla. Pour into 10 x 15 jelly roll pan that has been greased, lined with wax paper and greased again. Bake in 400° oven 10-12 minutes or until golden brown.

Turn out immediately on dish towel sprinkled heavily with confectioners' sugar. Trim edges and roll in towel. When cool unroll and spread with jelly or with 1 cup whipped cream combined with crushed strawberries, or 1 pint ice cream. Roll again.

Hannah Green

PAREVE CHOCOLATE CAKE

$2\frac{1}{2}$ cups sifted flour 2 cups sugar
 1 tsp. baking powder 3 eggs
 $\frac{1}{2}$ tsp. baking soda 4 squares chocolate
 $\frac{1}{2}$ tsp. salt 1 cup strong coffee
 $\frac{1}{2}$ cup shortening 1 tsp. vanilla

Cream shortening and sugar, add egg, chocolate, and vanilla. Mix flour, baking soda, baking powder and sift three times. Add flour alternately with the coffee.

Pour into greased 9 x 13 pan and bake 1 hour at 350°.

Mrs. I. Meltzer

CHOCOLATE ROLL

$\frac{3}{4}$ cup sifted cake flour 5 eggs, separated
 $\frac{1}{4}$ tsp. salt 1 cup sugar
 4 tbsp. cocoa

Sift flour, salt and cocoa together. Beat egg whites until stiff, add $\frac{1}{2}$ cup sugar gradually. Beat egg yolks with remaining sugar. Fold yolk mixture into whites and fold dry ingredients. Grease $13\frac{1}{2} \times 9\frac{1}{2}$ pan, lined with wax paper and pour in mixture. Bake in 375° oven 15 minutes.

Turn out on towel spread with confectioners' sugar. Remove wax paper and roll. When cool, unroll, spread with either $\frac{1}{2}$ pint heavy cream whipped or 1 pint ice cream. Re-roll and place in refrigerator.

Freda Shultz

CHOCOLATE CAKE

$\frac{1}{4}$ lb. butter 3 cups cake flour
 2 cups sugar $1\frac{1}{2}$ tsp. baking powder
 2 eggs $\frac{1}{2}$ tsp. baking soda
 4 sq. chocolate - melted 1 tsp. vanilla
 2 cups milk

Cream butter and sugar well. Add eggs, chocolate and 1 cup milk. Beat. Add sifted dry ingredients and second cup milk alternately. Add vanilla. Bake in 14×8 pan lined with wax paper, 350° oven for 50 minutes. When done turn on cake rack, remove wax paper. Put cake back in pan; spread on half jar marshmallow fluff. Return to oven for two minutes. Cover with your favorite chocolate frosting.

Deborah Goldman

VELVET SPICE CAKE

$\frac{1}{2}$ cup butter 2 cups all purpose flour
 1 cup sugar 1 tsp. cinnamon
 1 egg $\frac{1}{4}$ tsp. nutmeg
 1 tsp. baking soda $\frac{1}{4}$ tsp. cloves
 $\frac{1}{2}$ cup sour milk 1 tsp. vanilla
 $\frac{1}{2}$ cup sour cream 2 tbsp. molasses

Cream butter and sugar well, add egg. Sift and measure flour, add spices. Combine baking soda with liquids and add alternately with flour to creamed butter mixture. Add vanilla and molasses. Sprinkle chopped nuts on batter. Bake in 350° oven, one half hour, in greased loaf pan.

Esther Shapiro

GINGERBREAD

$\frac{1}{2}$ cup sugar 1 cup boiling water
 $\frac{1}{2}$ cup butter $2\frac{1}{2}$ cups flour
 1 egg, beaten 1 tsp. ginger
 1 cup molasses $\frac{1}{2}$ tsp. cloves
 $\frac{1}{4}$ tsp. nutmeg $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{2}$ tsp. salt $1\frac{3}{4}$ tsp. soda

Cream sugar and butter. Add egg. Sift flour and spices and add alternately with soda dissolved in boiling water. Bake in 350° oven 30 minutes.

Ruth Miller

GLAZED PECAN CAKE

2 eggs 1 tsp. vanilla
 1 cup sugar 1 tsp. baking powder
 1 cup flour $\frac{1}{2}$ cup milk
 2 tbsp. butter

Beat eggs, add sugar and continue to beat until well blended. Add sifted flour and baking powder. Melt butter, add milk and scald, then add to the first mixture. Add vanilla. If dough seems too thin, add 1 tbsp. flour. Pour into 9×9 pan and bake in 350° oven 30 minutes. When cake is done, remove from oven and top with glaze. Return to the oven for about 3 minutes, watching closely so that it will not burn. When brown, take out of oven immediately.

Glaze: $\frac{1}{2}$ cup brown sugar, 3 tbsp. butter, 3 tbsp. cream. Put into pan and beat for 3 minutes over low flame. Remove from heat, add $\frac{3}{4}$ cup pecans and stir again.

Evelyn Friedman

BOSTON CHEESE CAKE

6 eggs, separated 1 lb. cream cheese
 1 cup sugar 1 pint sour cream
 1 tsp. vanilla 1 tbsp. lemon juice
 3 tbsp. flour

Beat egg yolks until thick and add sugar gradually. Add remaining ingredients, except egg whites and beat until smooth. Fold into mixture stiffly beaten egg whites. Dust sides and bottom of 9 inch, buttered spring form pan with graham cracker crumbs. Pour in above mixture and sprinkle top with $\frac{1}{4}$ cup graham cracker crumbs. Bake 1 hour in 300° oven. Turn oven off and let stand in oven for 1 hour. Open oven door and let stand for $\frac{1}{2}$ hour longer.

BOSTON CREAM PIE

1 tbsp. shortening 1/2 tsp. salt
 1/2 cup milk 2 eggs well beaten
 1 cup sifted flour 1 cup sugar
 1 tsp. baking powder 1 tsp. vanilla

Add shortening to milk and heat over hot water. Sift flour with baking powder and salt. Add sugar gradually to beaten eggs, add vanilla and beat in hot milk thoroughly. Pour batter into greased 9-inch layer cake pan. Bake in 350° oven 30 minutes. Split while warm and fill with custard cream filling. Sprinkle top with confectioners' sugar.

Custard cream filling:

1/4 cup sugar 2 tbsp. butter
 1/4 cup flour 2 eggs or 4 yolks, well
 1/4 tsp. salt beaten
 1 1/2 cup milk 1 1/2 tsp. vanilla

Mix sugar, flour and salt in top of double boiler. Add milk slowly to make a smooth mixture. Stir and cook over hot water until thick. Cover and cook 10 minutes. Add butter and well beaten eggs mixing quickly. Cook 1 minute longer. Cool, add flavoring.

Esther Berman

CUSTARD CHEESE CAKE PIE

Crust:

1 egg 1/3 cup sugar
 1/4 cup melted butter flour to make soft dough
 1 tsp. baking powder about 1 1/2 cups

Roll out and line 9 inch pie plate with dough. Keep sides high.

Filling:

1/2 cup sugar 2 eggs beaten
 1 tbsp. flour 1/2 lb. cream cheese
 juice of 1 lemon 2 cups milk

Mix thoroughly sugar, flour, lemon juice, eggs and cream cheese. Add milk and stir well. Bake in 350° oven 1 hour.

Dora Silverman

COTTAGE CHEESE PIE

1 1/2 lbs. cottage cheese 2 tbsp. flour
 1/2 cup cream or top milk 3/4 cup sugar
 1 lemon, juice and grated 1/8 tsp. salt
 rind 4 eggs beaten separately
 3 tbsp. melted butter

Put cottage cheese through sieve, add melted butter, cream, juice and rind. Beat egg yolks, add sugar and flour, and blend thoroughly. Add to cottage cheese mixture. Fold into stiffly beaten egg whites. Pour into pastry shell.

PASTRY

Mix together:

1 cup flour 1 tbsp. baking powder
 3 tbsp. butter dash salt
 1 egg beaten little milk

Bake 8 minutes in 400° oven. Lower temperature. Bake 45 minutes in 350° oven.

Alice Fradkin

CHEESE PIE ROYALE

Line pie plate with graham cracker crust.

Filling:

1 lb. cream cheese 2 eggs
 1/2 tsp. vanilla 3/4 cup sugar
 1 tsp. lemon juice

Beat eggs until thick. Add sugar gradually. Add remaining ingredients and beat until smooth. Fill pie crust and bake in 350° oven 20 minutes. Cool. Top with sour cream mixture and bake exactly 5 minutes in 475° oven. Chill in refrigerator and decorate as desired.

Sour cream mixture:

1/2 pint sour cream 2 tbsp. sugar
 1/2 tsp. vanilla

Mix all ingredients together.

Esther Berman

APPLESAUCE CAKE

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| 1 cup seedless raisins | 1 egg or 2 yolks |
| 1 cup chopped walnuts | 1 cup thick strained
unsweetened applesauce |
| ½ cup shortening | 2 cups sifted flour |
| 1 cup sugar | ½ tsp. salt |
| 1 tsp. cinnamon | 1 tsp. baking powder |
| ½ tsp. nutmeg | 1 tsp. soda |
| ¼ tsp. cloves | 1 tsp. vanilla |

Pour boiling water over raisins, let stand a few minutes to plump them, then drain well and mix with chopped nuts. Cream together shortening, sugar, spices and vanilla. Blend thoroughly until light and fluffy. Add egg. Beat. Blend in applesauce. Add sifted dry ingredients. Stir in raisins and nuts. Bake in greased pan, or in an 8 x 4 x 4 loaf pan about one hour at 350°.

Edith Brindis, Haverhill, Mass.

DATE AND NUT TORTE

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| 1 lb. shelled nuts (halved walnuts) | 1 cup cake flour |
| 1 lb. pitted dates | 1 cup sugar |
| 2 tsp. baking powder | 4 large eggs |
| | 1 tsp. vanilla |

Sift dry ingredients over dates (cut lengthwise) and halved nuts. Mix well until nuts and dates are covered thoroughly. Beat eggs, add vanilla. Pour over mixture and mix well. Pour into greased 8 x 8 pan which has been lined with wax paper and greased again.

Bake ½ hour in 300° oven. Raise temperature to 325° and bake ½ hour longer.

Rita Vogel

BLITZ TORTE

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| ½ cup butter | 1 cup unsifted cake flour |
| 1 ½ cups sugar | 1 tsp. baking powder |
| 4 eggs, separated | ½ cup milk |

Cream butter and ½ cup sugar. Add egg yolks. Beat thoroughly. Add dry ingredients, which have been sifted 3 times, alternately with milk to creamed mixture.

Spread batter in 2 greased, floured 9" layer pans. Spread meringue over batter and sprinkle with nuts. Bake in 325° oven 1 hour. Cool in tins. Put layers together with whipped cream. Meringue: 4 egg whites beaten stiff. Add 1 cup sugar gradually.

Esther Dachslager, Augusta

GERBEAUD HUNGARIAN PASTRY

This pastry is named after Emile Gerbeaud, who came from France to Hungary in the 19th century. His was the most famous pastry shop in Budapest, all gold and mirror and marble, where ladies and gentlemen stopped in after the stroll at the Corso (fashionable stroll on the shore of the Danube), at noon for an apertif or at 5 for a tea to see and to be seen.

Ingredients:

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| 1 lb. flour | 3 eggs |
| ½ lb. butter | ½ cup milk, about |
| ¼ lb. sugar (½ cup) | ¼ cup sour cream |
| ½ tsp. salt | 1 tsp. baking powder |

Mix flour with butter and dry ingredients, add 3 egg yolks, milk, and sour cream to make a nice soft dough. Knead well. Divide in three balls. Roll each to the size of a square pan. Spread the bottom and middle layer with tart jam and the following filling. Cover with the third layer.

Filling:

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| ½ lb. chopped or ground walnuts | 1 cup sugar |
| | vanilla, lemon rind |
| | 3 egg whites, stiffly beaten |

Mix nuts, sugar, spread over jam-covered layers, dot with the beaten egg whites.

Prick with a fork top layer generously before baking. Bake at 350° 45-60 minutes, or until done. Invert, frost with chocolate icing, when it is cool.

Frosting: ½ package "Dot" chocolate, 1/3 cup confectioners' sugar, 1 tbsp. butter, 3 tbsp. milk, melted together in top of double boiler. Stir well and pour over cake.

When cool, cut in 1 square inch, or 1 by 2 inch pieces.

Rose Magyar

Whipped Cream Chocolate Frosting

1½ cup heavy cream 2 tbsp. cocoa
¼ cup sugar ½ tsp. vanilla

Mix all ingredients in a bowl. Set in refrigerator to chill for 2 hours. Then beat until mixture holds its shape and will stand in peaks. This makes enough frosting for top, sides and between layers of 2-layer cake (9 inches).

FUDGE SAUCE

1 cup sugar 2 tbsp. butter
½ cup sweet cream 1 tsp. vanilla
salt 2 squares baking chocolate

Mix sugar, salt, cream and chocolate in pan over flame and stir constantly until chocolate melts. Simmer for 5 minutes, add butter and vanilla.

Fan Cohen

FAVORITE FLUFFY ICING

1 cup sugar 1 tsp. vanilla or other
½ cup boiling water flavoring
¼ tsp. vinegar 1 tsp. marshmallow fluff or
2 egg whites, beaten stiff 2 marshmallows

Stir sugar, vinegar and water in small pan until sugar is dissolved. Boil slowly until it forms soft ball in cold water. Pour slowly over egg whites, beating until the icing becomes cool. Add marshmallow and flavoring while adding hot syrup to egg whites.

Ida Benson

COOKED CHOCOLATE FROSTING

2 squares baking 1 cup granulated
chocolate (melted) sugar
1 cup milk 3 tbsp. flour
2 tbsp. butter 1 tsp. vanilla

Add milk to melted chocolate. Mix sugar and flour in bowl and add chocolate mixture, mix well, return to pan and cook until thick. Remove from fire, add butter and vanilla. Makes enough to frost and fill two 9 inch layer cakes.

Freda Shultz

MELBA SAUCE

1 cup raspberry jelly 1 cup sherry

Combine ingredients and beat until smooth. Place scoop of ice cream on fresh peach half and cover with melba sauce.

Hungarian Chocolate Frosting

3 squares chocolate 3 cups sifted confectioners'
(melted) sugar
3 tbsp. butter 1 tsp. vanilla
5 tbsp. milk 2 egg yolks

Beat until smooth.

Anne Cohen

MARSHMALLOW FROSTING

2/3 cup sugar 1 egg white
2 tbsp. cold water 1 tsp. lemon juice
½ tsp. cream of tartar 6 marshmallows, halved

Put sugar, water and cream of tartar in top of double boiler. Stir until sugar is dissolved. Add egg white, place over boiling water and beat until it forms peaks. Remove from fire, add lemon juice and marshmallows, place over hot water until slightly softened. Remove from fire. Use electric beater.

Esther Berman

MOCHA FROSTING

1¾ cups confectioners' 2 tsp. cocoa
sugar 1½ tsp. hot black
1 tbsp. butter coffee

Cream sugar and butter together. Add cocoa and coffee. Beat well.