

English Muffins

1 package dry yeast
½ cup scalded milk
1 cup warm water
2 teaspoons sugar

1 teaspoon salt
4 cups sifted flour
3 tablespoons softened butter

Dissolve yeast in 2 tablespoons warm water and let proof. Combine milk, water, sugar and salt in a mixing bowl; add yeast mixture and beat in 2 cups of the flour. Cover and let rise 1 to 1½ hours until risen and collapsed back into bowl. Beat in the butter and remaining flour. Grease inside of rings, place on greased baking sheet and fill each ring ½ full with batter. Let rise until double and bake in 425°F oven for 30-40 minutes until brown. Makes 8 muffins (if using only 4 rings, refrigerate ½ of the batter until ready to use.).

English Muffins In A Loaf

(Makes 2 loaves)

2 packages active dry yeast
6 cups unsifted flour
1 tablespoon sugar
2 teaspoons salt

2 cups milk
¼ teaspoon baking soda
½ cup water
cornmeal

Combine 3 cups flour, yeast, sugar, salt and soda. Heat liquids until very warm (120°F-130°F). Add to dry mixture; beat well. Stir in rest of flour to make a stiff batter. Spoon into two 8½"x4½" pans that have been greased and sprinkled with cornmeal. Sprinkle tops with cornmeal. Cover; let rise in warm place for 45 minutes. Bake at 400°F for 25 minutes. Remove from pans immediately and cool.

Microwave Oven Directions:

Reduce flour to 3 cups in first step, 2 cups in second. Mix and let rise as directed above. Microwave each loaf on high power for 6 minutes, 30 seconds. Surface of loaf will be flat and pale in color. Allow to rest 5 minutes before removing from pans.

To Serve: Slice and toast. Makes 16 slices per loaf.

Scone

1 cup raisins
4 cups flour
4 teaspoons baking powder
pinch salt

1 cup sugar
1 tablespoon Crisco shortening
2 eggs beaten – add enough milk to
make 2 cups liquid

Simmer raisins in 1 cup water for 5 minutes; drain. Mix all dry ingredients. Crinkle Crisco into dry mix. Add milk and egg mixture. Mix well. Add raisins. Mix. Bake in 350°F oven 1 hour in greased and floured black iron frying pan.