

Scald milk in small saucepan; chill. Dissolve yeast in warm water; chill. Cream 1 stick margarine with sugar and salt. Add eggs; beat well. Stir in milk and yeast mixture. Add flour half at a time. Mix just enough to moisten flour and form soft dough. Turn dough onto floured pastry cloth or board; turn dough to coat lightly with flour. Pat down to 10-inch square. Fold all four sides to center; turn dough over and pat into 8-inch square. Do not knead. Wrap loosely in waxed paper; place in refrigerator 10 to 15 minutes to relax and chill dough slightly. Cut remaining margarine into 18 to 20 thin pats. Spread out on waxed paper; let stand 10 to 15 minutes. Place dough on pastry cloth. Roll into 10 x 15-inch rectangle. Place half of margarine pats side by side on the center third of dough, a 5 x 10-inch section. Fold one side of dough over margarine; press edges together. Place remaining squares over top of folded portion. Fold remaining third of dough over top; press edges together firmly to seal in margarine. Turn dough one-fourth turn; roll into 12 x 20-inch rectangle. Fold again into thirds; press edges together. Let stand 5 minutes. Rolling should be smooth and even in order to form unbroken alternate layers of margarine and dough. Repeat this step twice. Turn dough one-fourth turn; roll onto 10 x 15-inch rectangle. Cut into three 5 x 10-inch sections. Wrap in waxed paper; chill in refrigerator at least 1 hour. While dough chills, prepare favorite fillings and toppings. Shape dough as desired; add fillings. Bake pastries at 375 degrees 15 minutes or until lightly browned. Yield: 4 1/2-6 dozen.

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### MINIATURE PASTRIES: DENMARK

1 c. butter or margarine  
1/2 c. shortening  
1 pkg. active dry yeast  
1/4 c. warm water  
1 14 1/2-oz. can evaporated milk  
3 egg yolks, slightly beaten  
1/2 c. plus 2 tbsp. sugar  
2 tsp. salt  
1 tsp. vanilla  
5 c. flour  
2 tsp. cinnamon

Melt butter and shortening over low heat. Dissolve yeast in water; stir in milk, egg yolks, 2 tablespoons sugar, salt, vanilla and melted shortening. Blend in 2 cups flour; beat at medium speed on mixer 3 minutes or beat by hand until smooth. Stir in remaining flour; mix until smooth. Round up dough in lightly greased bowl; cover with damp towel. Refrigerate several hours or overnight. Dough must be firm. Divide dough in half. Blend remaining sugar and cinnamon; roll out dough on sugar-cinnamon mixture on cloth-covered board. Roll dough into two 16-inch squares. Cut into 4 x 1-inch strips.

### DATE-NUT FILLING:

2 c. dates, cut up  
3/4 c. sugar  
3/4 c. water  
1/2 c. chopped nuts

Cook dates, sugar and water slowly, stirring constantly until thick. Add nuts; cool. Spread a teaspoonful of filling on each strip; roll up jelly roll fashion. Place on greased baking sheet, cut side down. Cover; let stand in warm place, 85 degrees, 1 hour, or until a slight indentation remains in dough when touched with finger. Heat oven to 350 degrees. Bake about 15 minutes or until golden brown. Drizzle with confectioners' sugar icing while warm.

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### SALLY LUNN BATTER BREAD: ENGLAND

3/4 c. milk  
2 tbsp. sugar  
1 tsp. salt  
2 tbsp. shortening  
1 pkg. active dry yeast or 1 cake compressed yeast  
1/4 c. very warm water  
2 3/4 c. sifted flour  
1 egg

Scald milk; add sugar, salt and shortening. Stir to dissolve. Pour into mixing bowl; cool to lukewarm. Sprinkle dry yeast or crumble compressed yeast into water. Stir until dissolved. To cooled milk, add 2 cups flour; mix well. Beat until smooth. Stir in dissolved yeast; add egg and beat at least 1 minute. Stir in remaining flour; beat until smooth, about 2 minutes. Scrape batter down from side of bowl; cover and let rise until doubled, about 1 hour. Stir down and turn batter into greased 9-inch round cake pan 1 1/2 inches deep or into loaf pan 4 1/2 x 2 3/4 x 9-inches. Let rise until doubled, about 1 hour. Bake at 350 degrees 45 minutes. Turn out on rack; cool slightly. Serve warm, with butter and marmalade. Separate pieces with two forks instead of cutting with knife.

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### DATE AND WALNUT BREAD: ENGLAND

1 cake yeast  
8 oz. lukewarm water  
1/4 lb. honey  
6 oz. cream  
1 lb. 80% whole wheat flour  
6 oz. dates, cut  
2 oz. walnuts, chopped