

SKILLET BREAD: IRELAND

2 c. Bisquick
 ½ c. brown sugar
 1 c. raisins
 ½ c. milk
 2 eggs, slightly beaten
 3 tbsp. salad oil

Reserve small amount of beaten eggs to brush on top of partially baked bread. Mix all ingredients well. Pour into greased 8-inch heavy iron skillet or a heavy Pyrex casserole. Bake at 400 degrees for 25 minutes. After first 15 minutes, brush top with remaining egg. Return to oven for last 10 minutes. Serve while hot. Yield: 4 servings.

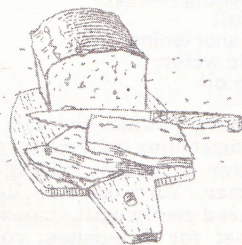
Mrs. Nathalie Mower, Vist. Tchr.
 San Bernardino 4th
 San Bernardino, California

SODA BREAD: IRELAND

5 c. flour
 2 tsp. baking powder
 1 tsp. soda
 1 tsp. salt
 1 c. sugar
 2 tbsp. shortening
 1 beaten egg
 2 ½ c. buttermilk
 2 c. raisins

Grease two loaf pans. Preheat oven to 350 degrees. Sift together into large bowl, flour, baking powder, soda, salt and sugar. Cut shortening into flour mixture; mix well. Add egg to buttermilk; stir into flour mixture. Add raisins. Knead well; if sticky add additional flour. Pat dough into loaf pans. Bake for 1 hour.

Lily Ann Joberg, Sec.-Treas.
 San Ramon Ward
 Pleasanton, California



SODA BREAD: IRELAND

3 c. sifted flour
 ¾ c. sugar
 1 tbsp. baking powder
 1 tsp. soda
 1 tsp. salt
 1 ½ c. raisins or currants
 2 eggs
 ¾ to 1 c. milk or buttermilk
 2 tbsp. shortening

Sift together into large bowl, flour, sugar, baking powder, soda and salt; stir in raisins. Combine eggs, milk and shortening. Add to dry ingredients; mix just until flour is moistened. Turn batter into greased loaf pan. Bake in 350-degree oven 1 hour. Remove from pan immediately; allow to cool thoroughly before slicing. Yield: 1 loaf.

Florence Hobbs, 1st Coun.
 Weston Ward
 Weston, Idaho

HERB BREAD: ITALY

2 tbsp. shortening
 2 ½ tsp. salt
 2 tbsp. sugar
 1 c. scalded milk
 1 c. boiling water
 1 pkg. or cake yeast, dissolved in water
 ½ c. Parmesan cheese
 1 tbsp. oregano leaves
 6 c. sifted flour

Mix shortening, sugar and salt in large bowl; add liquids. Add all other ingredients except flour; Mix with 3 cups flour with electric mixer. Mix in remaining flour; mix with hand. Knead 5 minutes. Cover; let rise until doubled in bulk. Pound down; let rise again. Shape; put in two greased loaf pans. Bake at 450 degrees for 15 minutes, then at 375 degrees for 20 to 25 minutes longer. Rub margarine over crust. Yield: 2 loaves.

Eva Ann Deacon, Homemaking Coun.
 Tulsa 1st Ward
 Tulsa, Oklahoma

FEAST BREAD: MEDITERRANEAN

¼ c. warm water
 1 pkg. active dry yeast
 ½ c. milk, scalded
 2 tbsp. softened butter or margarine
 ¼ c. sugar
 1 tsp. salt
 1 egg, slightly beaten
 3 ½ to 3 ¾ c. sifted all-purpose flour
 ½ c. chopped red maraschino cherries
 1 tbsp. grated lemon peel

Pour warm water into large bowl. Add yeast; stir until dissolved. Cool milk to lukewarm; stir into yeast with butter, sugar, salt and egg. Stir in half the flour, cherries and lemon peel; mix well. Gradually add remaining flour until dough can be handled easily. Knead on lightly floured board 10 minutes or until smooth and elastic. Shape into ball; place in oiled bowl. Cover with towel; let rise until doubled. Bake in 350-degree oven 30 to 35 minutes. If desired, frost with thin confectioners' sugar glaze. Garnish each loaf with 3 red glaze cherry halves to form flower and red glaze cherry slice to form stem. Serve with butter.

Photograph for this recipe on page 357.