

Sheet1

NAME,C,41	TIME,C,15	YIEI	CALC	Q1,C,6	Q2,C,6	Q3,C,6	Q4,C,6	Q5,C,6	Q6,C,6	Q7,C,6
WHITE BREAD	4 1/2 HOURS	32	160	1/4	1	2	2 3/4		8 1/2	
ITALIAN BREAD	4 1/2 HOURS	24	110	1	2	2	5	1	1	
OATMEAL BREAD	4 1/2 HOURS	24	130	2	2	5	2 1/4	1	1/2	
ORIGINAL BISCUITS	45 MINUTES	18	80	2	1	1	1/4	3/4		
ELEGANT DINNER ROLLS	30 MINUTES	16	100	3	1/4	2	1			
JONE'S POPOVERS	1 1/2 HOURS	8	190	6	6	2	2	1		
BUFFET BUBBLE LOAF	3 DAYS	12	470	1/2	1/4	1/4	2	2/3	2	1
BANANA WHEAT BREAD	1 1/4 HOURS	12	230	1 1/4	1/2	1	1	1	1 1/2	1/4
EASY CINNAMON TWISTS	45 MINUTES	24	130	3 3/4	1	1	1	2/3	1/4	2
WHOLE WHEAT BANANA BREAD	1 HOUR	16	120	1 1/4	1/2	1	1/4	1/2	1/4	1
WHITE'S OATMEAL BREAD	4 HOURS	24	180	2	1/2	1 1/2	1	1/2	1/3	1
ONION SKILLET BISQUITS	20 MINUTES	10	160	4	1	1	2			
CORN STICKS	45 MINUTES	14	185	1	1	2	4	1/2	1	1/2

Sheet1

	Q8,C,6Q9Q1M1,C,12	M2,C,12	M3,C,12	M4,C,12	M5,C,1M6,C,12	M7,C,1M8,C,12
	CUP	TBS.	PACKAGES	CUPS	CUPS	
	TBS.	TSP.	PACKAGES	CUPS	TBS.	
	TSP.	PACKAGES	CUPS	CUPS	CUP	CUP
	CUPS	TBS.	TSP.	CUP	CUP	
	TBS.	TSP.	8 OZ. PKGS.			
	TBS.		CUPS	CUPS	TSP.	
4 3/4	2 CUP	CUP	TSP.		CUP	PACKAGES CUP CUPS
2	1 1 CUP	CUP	CUP	TSP.	TSP.	CUPS CUP TBS.
3	CUPS	TBS.	TSP.	PACKAGE	CUP	CUP TBS.
1	1 CUPS	CUP	TSP.	TSP.	CUP	CUP CUP
6 1/4	2 PACKAGES	CUP	CUPS	CUP	CUP	CUP TBS. CUPS
	TBS.	TSP.	LARGE	10 OZ. PKGS.		
1/4	1 CUP	CUP	TBS.	TSP.	TSP.	8 OZ. CAN CUP CUP

Sheet1

M9,C,1M10,C11,C,47		I2,C,47
	SUGAR	SALT
	SUGAR	SALT
	SALT	DRY YEAST
	ALL-PURPOSE FLOUR	BAKING POWDER
	PARMESAN CHEESE	THYME LEAVES
	BUTTER	EGG
TBS.	SOFTENED BUTTER	HONEY
TSP.	WHITE FLOUR	WHOLE WHEAT FLOUR
	ALL-PURPOSE FLOUR	SUGAR
TSP.	ALL-PURPOSE FLOUR	WHOLE WHEAT FLOUR
	ACTIVE DRY YEAST	WARM WATER
	BUTTER	SUGAR
	ALL PURPOSE FLOUR	YELLOW CORNMEAL

Sheet1

I3,C,47

DRY YEAST

DRY YEAST

ALL-PURPOSE FLOUR

SALT

REFRIGERATED CRESCENT DINNER ROLLS

MILK

SALT

SUGAR

SALT

BAKING SODA

BOILING WATER

GREEN ONION, MINCED

SUGAR

I4,C,47

MILK

ALL-PURPOSE FLOUR

WATER

SHORTENING

EGG WHITE, BEATEN

ALL-PURPOSE FLOUR

EGGS

BAKING SOAD

YEAST

SALT

QUICK COOKING OATS

REFRIGERATED BUTTERMILK BISQUITS

BAKING POWDER

Sheet1

I5,C,47	I6,C,47	I7,C,47	I8,C,47
BUTTER	ALL PURPOSE FLOUR		
BUTTER	EGG WHITE	WATER	OLIVE OIL
COOKING OATS	MOLASSES	BUTTER	
MILK			
SALT			
NON-FAT DRY MILK	ACTIVE DRY YEAST	WARM WATER	FLOUR
SALT	MASHED BANANAS	BUTTER	ORANGE JUICE
WARM WATER	BUTTER, SOFTENED	EGGS	BUTTER, MELTED
SUGAR	VEGATABLE OIL	EGG	MASHED BANANAS
MOLASSES	SHORTENING	SALT	ALL-PURPOSE FLOUR
SALT	CREAM-STYLE CORN	MILK	OLIVE OIL

I9,C,47

I10,C,47

MELTED BUTTER

EGG

CINNAMON MIX, ALREADY PREPARED

VANILLA EXTRACT

EGGS, BEATEN

EGG

LEMON JUICE

Sheet1

ST1,C,142

COMBINE SUGAR, SALT, YEAST AND 3 CUPS FLOUR IN BOWL. IN 2 QT. SAUCEPAN HEAT MILK AND 4 TBS. BUTTER

COMBINE SUGAR, SALT, YEAST AND 2 CUPS FLOUR IN BOWL. HEAT BUTTER AND 1 3/4 CUPS WATER IN SAUCEPAN

COMBINE SALT, YEAST, 2 CUPS WHOLE WHEAT FLOUR AND 1 CUP ALL-PURPOSE FLOUR INTO LARGE BOWL.

PREHEAT OVEN TO 475F. MIX FLOUR, BAKING POWDER AND SALT IN BOWL. CUT UNTIL MIXTURE RESEMBLES CR

PREHEAT OVEN TO 375F. IN SMALL BOWL MIX PARMESAN CHEESE AND THYME.

MELT BUTTER IN SAUCEPAN. GREASE EIGHT 7 OZ. POTTERY CUPS. SET CUPS IN JELLY ROLL PAN.

CREAM BUTTER, HONEY AND SALT IN LARGE BOWL. BEAT IN EGGS AND DRY MILK.

PREHEAT OVEN TO 325F. GREASE AND FLOUR 9X5 BAKING PAN. BLEND ALL INGREDIENTS FOR 3 MINUTES IN BO

SET ASIDE 1 CUP FLOUR. MIX REMAINING FLOUR, SUGAR, SALT AND YEAST. STIR IN WATER AND SOFTENED BUT

COMBINE FIRST 4 INGREDIENTS IN SMALL BOWL, MIX WELL AND SET ASIDE. COMBINE SUGAR AND OIL IN MEDIU

SOFTEN YEAST IN 1/2 CUP WARM WATER. COMBINE 1 1/2 CUPS BOILING WATER, ROLLED OATS, MOLASSES, SHO

IN 10 INCH SKILLET ON LOW HEAT, MELT 2 TBS. BUTTER AND REMOVE FROM HEAT.

PREHEAT OVEN TO 425F AND GREASE 14 CORN-STICK MOLDS.

Sheet1

ST2,C,142

AT LOW SPEED WITH MIXER, BEAT LIQUID INTO DRY INGREDIENTS. BEAT 2 MINUTES MORE AT MEDIUM SPEED. BEAT LIQUID AND DRY INGREDIENTS TOGETHER WITH MIXER UNTIL BLENDED THEN BEAT AT MEDIUM SPEED FOR 2 MINUTES. HEAT WATER, BUTTER AND HONEY IN 2 QT. SAUCEPAN. BEAT MIXTURE UNTIL BLENDED. BEAT 2 MORE MINUTES. KNEAD DOUGH ON LIGHTLY FLOURED SURFACE 8 TIMES. ROLL DOUGH WITH PIN UNTIL 1/2 INCH THICK. SEPERATE CRESCENT ROLL DOUGH INTO 8 RECTANGLES. BRUSH RECTANGLES WITH EGG WHITE. PREHEAT OVEN TO 375F. IN LARGE BOWL AT LOW SPEED, BEAT EGGS UNTIL FROTHY. BEAT IN MILK AND BUTTER. DISSOLVE YEAST IN WARM WATER - ADD TO MIXTURE. BLEND IN HALF OF THE FLOUR. BEAT AT HIGH SPEED FOR 2 MINUTES. POUR BATTER INTO PAN AND BAKE 60-70 MINUTES OR UNTIL DONE. MIX IN EGGS AND ENOUGH FLOUR FOR SOFT DOUGH. KNEAD 3 MINUTES. DIVIDE DOUGH IN HALF. ROLL INTO TWO ROLLS. BEAT AT MEDIUM SPEED FOR 2 MINUTES. ADD EGG AND BEAT UNTIL LEMON COLORED. COOL TO LUKEWARM AND STIR IN 2 CUPS FLOUR. ADD EGGS AND BEAT WELL. STIR IN SOFTENED YEAST, BEAT WELL. SPRINKLE SUGAR AND HALF ON ONIONS INTO BUTTER. PAT BISQUITS INTO SKILLET AND SPRINKLE WITH REMAINING SUGAR. COMBINE FIRST 5 INGREDIENTS IN LARGE BOWL. BEAT TOGETHER CORN, MILK, OLIVE OIL AND EGG IN SMALL BOWL.

Sheet1

ST3,C,142

STIR IN 4 CUPS FLOUR. KNEED DOUGH 10 MINUTES ON LIGHTLY FLOURED SURFACE. SHAPE INTO BALL AND PLACE ON FLoured SURFACE. BEAT IN 1/2 CUP FLOUR FOR 2 MINUTES. STIR IN 1 3/4 CUPS FLOUR MAKING A SOFT DOUGH. PLACE DOUGH ON FLoured SURFACE. BEAT IN EGG AND 1 CUP WHOLE WHEAT FLOUR FOR 2 MORE MINUTES. STIR IN OATS, 1 CUP WHOLE WHEAT FLOUR. CUT DOUGH WITH FLOURED 2 INCH BISQUIT CUTTER. PLACE BISQUITS ON UNGREASED COOKIE SHEET ABOUT 1 INCH APART. SPRINKLE CHEESE MIXTURE OVER 6 RECTANGLES. STACK 3 CHEESE TOPPED RECTANGLES, THEN TOP WITH PLAIN YOGURT. BEAT IN FLOUR AND SALT UNTIL MIXTURE IS SMOOTH. COVER TIGHTLY AND REFRIGERATE OVERNIGHT OR UP TO 3 DAYS.

FOLD 1/3 OF DOUGH OVER CENTER. BRUSH WITH MELTED BUTTER, SPRINKLE WITH REMAINING CINNAMON. FOLD AGAIN. WITH MIXER AT LOW SPEED, ADD FLOUR MIXTURE, ALTERNATING WITH BANANA, BEGINNING AND ENDING WITH BANANA. ADD REMAINING FLOUR, 2 CUPS AT A TIME AND MIX WELL. MIX ALL VIGOROUSLY FOR 10 MINUTES. COVER SKILLET AND COOK BISQUITS FOR 5 MINUTES. TURN WITH SPATULA AND ADD REMAINING BUTTER. COVER. STIR CORN MIXTURE INTO DRY INGREDIENTS UNTIL JUST BLENDED.

Sheet1

ST4,C,142

COVER AND LET RISE FOR 1 HOUR. PUNCH DOWN AND CUT IN HALF. COVER FOR 15 MINUTES. GREASE TWO 9X5 KNEED DOUGH FOR 10 MINUTES WORKING IN 3/4 CUP FLOUR. CUT DOUGH IN HALF, COVER FOR 20 MINUTES. GR SPRINKLE WORK SURFACE WITH FLOUR AND KNEED DOUGH FOR 10 MINUTES, WORKING IN 3/4 CUP ALL-PURPO BAKE 12-15 MINUTES.

CUT EACH RECTANGLE LENGHTWISE IN HALF, THEN CUT EACH CROSSWISE IN HALF. CUT EACH QUARTER INTO FILL EACH CUP 3/4 FULL WITH BATTER. BAKE 1 HOUR. MAKE SMALL SLIT ON TOP OF EACH POPOVER AND LET ST GREASE 10 INCH TUBE PAN. STIR DOUGH DOWN. DIVIDE INTO 32 SMALL BALLS ON LIGHTLY FLOURED SURFACE.

CUT INTO TWELVE 1 INCH WIDE STRIPS AND TWIST. PLACE ON GREASED COOKIE SHEET. PLACE BOILING WATER POUR BATTER INTO 8X4X2 LOAF PAN COATED WITH COOKING SPRAY. BAKE AT 350F FOR 45 MINUTES. COOL 15 F GREASE TOP LIGHTLY. COVER TIGHTLY, PLACE IN REFRIGERTER AT LEAST 2 HOURS. TURN OUT ON WELL FLOU

SPOON BATTER INTO MOLDS, 3/4 FULL. BAKE 12-15 MINUTES. COOL ON WIRE RACK FOR 10 MINUTES.

Sheet1

ST5,C,142

SHAPE EACH DOUGH HALF INTO LOAVE AND PLACE IN PANS. COVER AND LET RISE FOR 1 HOUR.

ROLL ONE DOUGH HALF INTO 15X10 RECTANGLE. TIGHTLY ROLL AND PINCH SEAM TO SEAL. REPEAT WITH OTHER

PLACE IN GREASED BOWL, COVER AND LET STAND FOR 1 HOUR. PUNCH DOWN DOUGH, TURN AND CUT IN HALF

BAKE ROLLS ON COOKIE SHEET 10-15 MINUTES OR UNTIL GOLDEN.

BAKE 10 MINUTES LONGER. SERVE HOT.

ARRANGE BALLS IN PAN IN 2 LAYERS. COVER AND LET RISE FOR 2 HOURS. PLACE RACK IN OVEN AT LOWEST PO

PLACE SHEET OVER PAN AND LET DOUGH RISE 15 MINUTES. BAKE AT 400F FOR 12 MINUTES. REMOVE AND COO

REMOVE FROM PAN AND LET COOL COMPLETELY.

PLACE IN 2 GREASED LOAF PANS. COVER AND LET RISE 40 MINUTES. BAKE AT 375F ABOUT 40 MINUTES.

Sheet1

ST6,C,142

PREHEAT OVEN TO 400F. BRUSH LOAVES WITH 2 TBS. BUTTER AND BAKE 30-35 MINUTES. REMOVE FROM PANS AND
BRUSH WITH OIL, COVER WITH PLASTIC AND LET STAND FOR UP TO 24 HOURS. PREHEAT OVEN TO 425F. BAKE LOAVES
SHAPE EACH HALF IN 7X4 OVAL, TAPER ENDS AND PLACE ON COOKIE SHEET. LET STAND FOR 1 HOUR. PREHEAT

BAKE 30 MINUTES OR UNTIL GOLDEN BROWN. COOL 5 MINUTES AND TURN ONTO WIRE RACK. BRUSH WITH MELT

ST7,C,142

BEAT EGG WHITE AND 1 TBS. WATER. BRUSH MIXTURE ON LOAVES AND BAKE 5 MINUTES LONGER. COOL ON WIRE RACKS.
DUST TOPS WITH ALL-PURPOSE FLOUR AND BAKE 35-40 MINUTES. REMOVE LOAVES AND COOL ON WIRE RACKS.

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