

BREAD: QUICK-MIX BREADS, COFFEE CAKES, POPOVERS, VARIETY BREADS

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Quick-mix breads are easy to mix and bake. Double the recipes if you wish, and freeze one batch. Reheating is no problem. Thaw, then reheat as instructed below. Fresh baked goods may be enjoyed whenever you please. A delightful array of treats can be baked with Ranch House Baking mix, with little effort. If you have a problem with popovers not always rising, bake a batch with Ranch House Baking mix. These high-rise popovers have a crust that bakes to golden brown goodness. Bake a pan of delicious Chocolate Chip Coffee Cake for breakfast, or the Coconut Coffee Cake. The family will ask for more. For hungry snackers, how Peanut Butter Bread or Banana Nut Bread on hand to nibble on.

To prevent crumbling when cut with an ordinary slicing knife, quick-mix breads should be well chilled. If you have an electric knife, the bread may be carefully sliced while still warm. Invert bread, placing top side down before slicing.

To toast bread, slice about 1/2-inch thick. Place on a small baking sheet. (Do not use a conventional toaster as the bread may crumble.) Adjust broiling rack to lowest level. Pre-heat broiler 10 minutes. Slip bread under

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broiler. Toast until lightly browned. Turn and toast until lightly browned. Watch carefully as bread burns easily.

Store quick-mix breads in refrigerator 2 or 3 days, well wrapped to prevent drying out. Or wrap in plastic, then overwrap in foil. Transfer to freezer. Store 2 to 3 months.

An entire loaf of bread or just 2, 3 or 4 slices may be reheated. Thaw bread first if frozen. Slice bread, then double wrap in waxed paper, standing slices upright. Tear off a length of foil long enough to wrap bread. Dampen 2 paper towels, fold to make slightly larger than bread package. Place damp towels in center of foil, then place bread package on top of damp towels. Wrap securely in foil. Heat in oven 325° 25 to 30 minutes for loaf of bread, 20 to 22 minutes for smaller amounts of bread slices.

To reheat coffee cake, place on double thickness of waxed paper in center of a piece of foil. Loosely wrap, leaving $\frac{1}{2}$ -inch free space at top to let steam escape. Place package on a baking sheet. Heat in oven 300° about 15 minutes.