
CHEESE STRAWS, BREAD AND ROLLS



Peanut Butter Bread

2 cups flour
4 teaspoons Royal Baking Powder
1 teaspoon salt
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup peanut butter
 $1\frac{1}{2}$ cups milk

Sift flour, Royal Baking Powder, salt and sugar together into bowl; add peanut butter and mix in as for biscuits. Add milk and beat thoroughly; put into one large or two small greased oblong loaf pans; smooth tops before baking and bake in moderate oven at 350° F. about one hour.

Makes two small or one large loaf.



Cheese Straws

1 cup grated American cheese
1 cup flour
1 teaspoon Royal Baking Powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon cayenne pepper
 $\frac{1}{4}$ teaspoon paprika
1 egg
2 tablespoons milk

Mix together cheese, flour, baking powder, salt, cayenne pepper and paprika; add beaten egg; mix well; add milk enough to make a stiff dough. Roll out one-eighth inch thick, on floured board; cut into strips five inches long and one-fourth inch wide. Bake in hot oven at 450° F. ten minutes.

Makes thirty Cheese Straws.



Nut and Raisin Rolls

2 $\frac{1}{2}$ cups flour
4 teaspoons Royal Baking Powder
 $\frac{1}{2}$ teaspoon salt
1 tablespoon sugar
5 tablespoons shortening, melted
1 egg
 $\frac{3}{4}$ cup milk
butter
raisins
chopped nuts
sugar
egg yolk

Sift first four ingredients together. Add shortening, and beaten egg to milk and add to dry ingredients, mixing well. Turn out on floured board and knead lightly. Roll out very thin. Spread with softened butter and sprinkle with raisins, chopped nuts and small amount of granulated sugar. Cut into about four-inch squares. Roll up each as for jelly roll. Press edges together, brush over with yolk of egg mixed with a little cold water and sprinkle with nuts and sugar, and allow to stand in greased pan about fifteen minutes. Bake in moderate oven at 400° F. from twenty to twenty-five minutes.

Makes eighteen rolls.



Luncheon Rolls

4 cups flour
1 teaspoon salt
6 teaspoons Royal Baking Powder
1 tablespoon shortening
 $1\frac{1}{2}$ cups milk

Sift dry ingredients; rub in shortening; add milk, and mix to smooth dough easy to handle on floured board. Knead dough quickly a few times to impart smoothness; divide into small pieces; form each by hand into short, rather thick tapering roll; place on greased pans and allow to stand in warm place fifteen minutes; brush with milk. Bake in hot oven at 450° F. about twenty minutes. When almost baked brush with melted butter. Bake ten minutes longer and serve hot. If a glazed finish is desired, before taking from oven brush with yolk of egg which has been mixed with a little water. These rolls make excellent sandwiches, using for fillings, either lettuce and mayonnaise, sliced or chopped ham, chopped seasoned cucumbers or egg and mayonnaise with very little chopped onion and parsley.

Makes twelve rolls.
