

Raisin Bread

Submitted by: Francine Suchocki & Jack (RR 1217)

2 cups	milk
1 cup	sugar
1 tsp	salt
1/4 tsp	mace
1/2 tsp	ground cardomon
1/2 cup	butter melted
2 1 oz.	yeast cakes
3	eggs well beaten
9 cups	flour
4 cups	raisens
1/2 cup	butter melted
1 tsp	cinnamon



Scald milk and add sugar, salt, mace, cardomen and butter. Cool till luke warm.

Add crumbled yeast, allow to stand for 20 minutes. Add eggs and flour gradually. Beat until smooth. Turn out onto floured table and knead until smooth and elastic. Place in large greased bowl and cover. Set in a warm place and let rise until doubled in size. Turn out and knead raisens into dough. Divide into two(2) parts and place into two(2) large well greased loaf pans. Cover and let raise until doubled in size. Bake in a 400 degree oven fro 10 minutes. Lower temperature to 350 degrees and bake 45 minutes longer.

Remove from pans and brush on all sides with melted butter mixed with cinnamon.



Beer Bread

Submitted by: Mary Ann Buckheister & Bear (RR 1217)

1	12 oz. can beer (your choice)
3 T	sugar
3 cup	self-rising flour
1	egg

Mix well and place in greased bread pan. Bake @ 350 degrees for 1 hour.