

BREADS & BUTTERS

BREAD

Sharon Rich

WHOLE WHEAT:

3 Tbsp. dry yeast	2 Tbsp. salt
5 + 1/2 c. very warm water	1 c. dry milk powder (opt.)
2/3 c. oil	11–13 c. whole wheat flour
2/3 c. honey	

Dissolve yeast in 1/2 c. warm water. Add oil, honey, salt, milk powder, and 6 c. flour, stir till smooth. Add flour until dough is workable. Knead for 20 minutes by hand, or 10 minutes by machine. Let rise till double, punch down, divide into fourths. Knead into loaf shape, place in greased loaf pan. Let rise till top of dough is just above top of pan. Bake at 325° for 35–40 minutes.

Remove from loaf pans to cooling racks, brush tops with butter while still hot.

HALF & HALF BREAD: Substitute 3/4 c. white sugar for 1/2 c. honey and 6 c. white flour for 6 c. whole wheat flour. Mix in wheat flour first to moisten well.

WHITE BREAD: Same as Half & Half except all white flour.

OAT BREAD: Use 5 c. whole wheat flour, 4 c. ground oats, 3–5 c. white flour.

POTATO BREAD: Add 1 + 1/2 c. mashed potatoes

CHEESE & ONION BREAD: sharp cheddar, caramelized onions & poppyseeds

CINNAMON-RAISIN BREAD: Add brown sugar, cinnamon, raisins

SCONES: Flatten out pieces of dough to 1/4"; let raise; fry in about 1/2" oil until browned on both sides, serve with honey-butter (see recipe below).

CORNBREAD & HONEY-BUTTER

Sherrie Apperson

1 c. yellow cornmeal	1/2 tsp. baking soda
1 c. flour	1/2 cube melted butter
1/3 c. sugar	1 + 1/2 c. milk <u>or</u> buttermilk
1 Tbsp. baking powder	2 eggs
1 tsp. salt	

Mix all ingredients until well moistened, but don't over-beat. Pour into greased round or square baking pan. Bake at 400° for 25–30 minutes, until barely golden brown. Serve warm with honey-butter (recipe follows).

CRESCENT ROLLS

Sherrie Apperson

2 Tbsp. dry yeast	2 eggs
3/4 c. warm water	1/2 c. soft butter <u>or</u> margarine
1/2 c. sugar	4 c. flour
1 tsp. salt	soft butter <u>or</u> margarine

Dissolve yeast in water until bubbly. Add sugar, salt, butter, eggs, and 2 c. flour. Mix until smooth. Add remaining flour until smooth. Let rise until double. Punch dough down and knead 2–3 times. Shape into your favorite style dinner roll; brush with butter; let rise until double. Bake at 400° for 12–15 minutes.

BREADSTICKS: Roll dough out into a rectangle about 1/2" thick. Cut into strips 3/4"x7" with a pizza cutter. Brush rectangle with butter and sprinkle with romano cheese and any herbs desired. Put on greased cookie sheet and bake for 8–10 minutes.

CRESCENT ROLLS: Divide dough in half, roll each half into a 1/4" thick 12" circle. Brush with softened butter. Cut into 16 wedges for small rolls, 12 wedges for large rolls. Roll up into crescents.

GARLIC ROLLS: Roll in melted butter/garlic/parsley mixture after baking.

CINNAMON CRESCENTS: Sprinkle with cinnamon and sugar before cutting into wedges.

CRANBERRY/ORANGE ROLLS: Spread with cranberry/orange relish before cutting into wedges.

ORANGE CRESCENTS: Mix zest of one orange, 1/2 c. sugar, and 3 Tbsp. soft butter; spread before cutting into wedges.

FILLED ROLLS: Cut 1/4" thick dough into 3" circles. Fill with 1 heaping Tbsp. filling. Bring edges up to center and pinch together. Bake at 375° for about 18 minutes. Fillings: peanut butter and Jelly, chopped veggies & cheese...

BEEF EMPANADAS: 1 lb. ground beef, 1 onion diced fine, 1 potato diced fine, 1 can peas & carrots, 1 can mushroom gravy.

CREPES

Sherrie Apperson

2 c. flour	2 Tbsp. butter, melted
2 + 1/2 c. milk	2 Tbsp. sugar (opt.)
3 eggs	pinch of salt

Combine flour and milk, add eggs and butter. Stir in sugar and salt. Refrigerate for 1 hour. Pour small amount into buttered hot pan and swirl around. Flip after a few seconds. Makes about 1 dozen. Fill with a meat mixture or a fruit mixture, roll and serve warm.

LEFSE (Norwegian Potato Crepes): Makes 18–24

6 c. hot mashed potatoes (nothing added)	1 + 1/2 tsp. salt
1/4 c. butter <u>or</u> margarine	
1/4 c. cream <u>or</u> whole milk	1 + 1/2 c. flour (+ for rolling)

Mash or rice potatoes (no lumps); add butter, milk, & salt; refrigerate for 2 hours. Add flour (more if it's too sticky) and work into a ball – do not knead. Divide dough; roll out into very thin circles. Bake on a hot ungreased griddle for about 1 minute on each side; should be soft, not crisp (much like tortillas).

CROUTONS

Sharon Rich

1 loaf french bread	1/2 tsp. Italian seasoning
1/4 c. butter	1/2 tsp. garlic powder
1/2 tsp. Worcestershire sauce	1/2 tsp. onion powder
1/8 c. Parmesan cheese	1/2 tsp. sweet basil

Cut crust off bread, then cube. Spread on cookie sheet and bake at 300° for 10 minutes. Melt margarine, then stir in remaining ingredients. Dribble seasoning mixture over bread. Bake at 275° for 30 minutes or until crisp and golden brown.

DUMPLINGS – FLUFFY

1 c. flour	2 Tbsp. oil
2 tsp. baking powder	1/2 c. milk
1/2 tsp. salt	herbs to taste (Salad Herbs . . .)

Mix all ingredients until just moistened. Drop onto favorite soup or stew and boil or bake for 10–15 minutes.

ENGLISH SCONES & DEVONSHIRE CREAM

3 c. flour	1/2 c. sultanas (white raisins) <u>or</u> currants
2 Tbsp. baking powder	1 egg
3/4 c. sugar	1/2 c. milk
1 c. butter	1 egg (for glaze)

Sift together flour, baking powder and sugar. Rub in butter until mixture is fine. Beat egg with milk; stir in raisins. Add to flour mixture, mix to make a dough. Roll out dough 3/4-inch thick; cut rounds with a 2 1/2-inch cookie cutter. Brush rounds with beaten egg; place on greased cookie sheet. Bake for 10 minutes at 400 degrees, then 350 degrees for 5 more minutes. When ready to serve, cut in half, serve with Devonshire Cream and strawberry jam or jelly.

DEVONSHIRE CREAM:

3 oz. cream cheese, softened
1/2 c. whipping cream (<u>or</u> Dream Whip)
4 tsp. confectioners sugar
1/4 tsp. vanilla

Beat cream cheese in a small mixer bowl until light and fluffy. Beat in whipping cream, sugar and vanilla until mixture is smooth. Refrigerate, covered, 1 hour before serving with scones.

FOCACCIA

FRENCH BREAD – PIZZA DOUGH – PIZZA

Sharon Rich

1/2 c. <u>warm</u> water	2 tsp. sugar
2 Tbsp. dry yeast	2 Tbsp. Salt
1/2 tsp. sugar	9–12 c. whole wheat <u>or</u> white
4 c. <u>hot</u> tap water	flour
	cornmeal

Combine warm water, yeast & sugar – set aside. Combine hot water, sugar, salt, & 1/2 flour; mix until smooth; add yeast mixture. Continue adding flour until stiff dough is formed; knead 10 minutes. Let rise until light. Divide into fourths; let rest 15 minutes. Shape into long loaves & place on baking sheets sprinkled generously with cornmeal. Let rise until double. Score diagonally with sharp knife. Brush with egg white & water. Bake in the presence of moisture (small pan of water on floor of oven) at 400° for 40–45 minutes.

PIZZA TOPPINGS: spaghetti sauce; cheese; red onions, bell peppers, olives, mushrooms, tomatoes, pineapple; pepperoni, sausage, ham, ground beef

BBQ CHICKEN PIZZA: Use garlic alfredo sauce instead of pizza sauce. Top with mozzarella cheese, strips of chicken well coated with KC Masterpiece bbq sauce, mushrooms, red onions, & green peppers. —Jenny Beck

Bread and Roll Tips:

Always add the flour gradually and keep the dough as soft as you can handle.

Don't feel you have to use the entire amount of flour listed in the recipe -- add only enough flour to make a manageable dough.

A soft dough will produce a lighter bread or roll.

Brush the top of the rolls with butter when they are first taken from the oven.

FRENCH KNOT ROLLS

Pam Maddox

2 1/2 c. scalded milk	2 eggs
1 stick (1/2 c.) butter <u>or</u> margarine	2 Tbsp. yeast
1/2 c. sugar (heaping for sweet rolls)	6 c. flour
1 tsp. salt	

Put milk (or 2+1/2 c. water heated about 3 minutes, in microwave with 1/4 c. powdered milk), butter, sugar, and salt into mixing bowl; mix gently until butter melts and it has slightly cooled. Mix eggs and yeast into milk mixture. Mix in 4 c. flour until smooth. Add the rest of the flour until you have a soft dough. Knead for 10 minutes. Let rise 1 hour or until doubled in size. Punch down and knead gently 4 or 5 times. Roll half of dough into a rectangle about 9" wide & 1/2" thick; cut into 3/4" strips. Tie strips into an overhand knot, wrapping the longer end around again to the back of the knot, and wrapping shorter end around once to meet in back; pinch ends together. Place on greased cookie sheet. Let raise 1 hour or until double. Bake at 375° for about 15 minutes. When golden brown, remove from oven and brush with melted butter.

CINNAMON LOVE KNOTS: Dip strips into melted butter, then roll in 2 c. sugar+2 Tbsp. cinnamon, or roll up rectangle and cut into spirals or a wreath.

ORANGE SPIRALS: Mix 1/2 c. soft butter, 1/2 c. sugar, and the zest of one orange. Roll dough out into a rectangle and spread with orange mixture. Roll up and cut into spirals. Bake like dinner rolls.

GLAZE: Mix orange juice into powdered sugar until the consistency of thick cream; spread over cooled Orange Rolls.

GARLIC BREAD

Sharon Rich

1 stick soft butter	1/2 tsp. dill weed
1 tsp. fresh minced garlic	1/4 tsp. basil
<u>or</u> 1/2 tsp. garlic powder	1/4 tsp. oregano
1 tsp. parsley	romano cheese

Stir together butter and herbs. Slice 1 loaf of french bread in half, lengthwise; place on baking sheet. Spread half of mixture on each side, sprinkle with romano cheese. Cover with foil. Bake at 350° for 15 minutes.

CHEESIE GARLIC BREAD: Use butter, garlic, and parsley from above; add 2 Tbsp. finely minced onion, and 1 c. finely shredded cheese (yellow and white). Spread on split french rolls. Broil about 6" below heat until cheese melts.

HERB-BUTTER

Alton Brown – FoodNetwork.com

1 pound butter, softened	1 Tbsp. thyme, chopped
3–4 Tbsp. extra virgin olive oil	1 Tbsp. sage, chopped
2 Tbsp. fresh chives, chopped	1 Tbsp. rosemary, chopped

Place the oil into the food processor and add the chives. Process until the chives are finely chopped. Add the remaining herbs and blend until the herbs have colored the oil. Using the whisk attachment, whip the butter in the mixer's work bowl at medium speed until it softens and lightens in color, about 5 to 7 minutes. Add the herb oil to the butter and beat for another 2 minutes until oil is fully incorporated. Remove butter from bowl and spoon onto parchment paper or plastic wrap. Roll into a log, using the edge of a baking sheet to form a tight log. Chill for 2 hours before serving.

LEMON CRANBERRY SCONES

Arlene Jones

1 + 1/2 c. fresh cranberries, chopped coarsely	2 Tbsp. grated lemon zest
2 + 1/2 c. flour	6 Tbsp. unsalted butter, cut into pieces
1/2 c sugar	1 egg, beaten
1 Tbsp. baking powder	1 c. heavy cream
1/2 tsp. salt	1 egg yolk, for brushing

Preheat oven to 400°. Add all dry ingredients and butter in bowl; mix until it is oatmeal like in texture. Add beaten egg and cream. Form into rounds and place on greased baking sheet. Brush tops with beaten egg yolk and sprinkle with sugar. Bake for 18 minutes. (If you don't like the tartness of fresh cranberries, sweeten the cranberries or use raisins.)

HONEY-BUTTER

Sherrie Apperson

1 c. softened butter	3–4 drops vanilla
1/2 c. honey	1–2 tsp. cinnamon (opt.)

Whip butter until smooth and creamy. Slowly add honey; add vanilla. Serve at room temperature; refrigerate leftovers. For a fun treat on regular bread, add cinnamon.

PITA BREAD

1 Tbsp. dry yeast	1/4 c. shortening
1 + 1/4 c. warm water	3 + 1/4—3 + 3/4 c. flour
1 + 1/2 tsp. salt	

Soften yeast in water. Add salt, shortening and 2 c. flour; mix for 1 minute on slow, then 3 minutes on high. Add remaining flour slowly until moderately soft. Knead until smooth and elastic (3–5 minutes). Cover, let rest 15 minutes in a warm place. Divide into 12 equal pieces. Roll into very smooth balls. Cover with a damp cloth; let rest 10 minutes. Gently flatten balls with fingers without creasing dough. Cover; let rest 10 minutes. Lightly roll one at a time into a 7" disc on well floured surface, turning dough over once! Do not stretch, puncture, or crease dough. Place two at a time on baking sheet in 450° oven for about 3 minutes, until dough is puffed and softly set. Turn over with spatula and bake about 2 minutes more. Repeat with remaining dough, baking one batch before rolling and baking the next batch. Makes 12.

PIZZA CRUST

Arlene Jones

1 Tbsp. yeast	1 tsp. salt
1 c. warm water	2 tsp. olive oil
	2 c. flour

Dissolve yeast in water. Add the rest of the ingredients. Mix well then slowly add an additional 3/4 cup of flour. Grease cookie sheet with 1 Tbsp. olive oil. Roll pizza dough out and cook for 20 minutes at 400°. Add desired toppings and cook until cheese melts.

POTATO REFRIGERATOR ROLLS

Sherry Rich

1 package active dry yeast	2/3 c. shortening
1 + 1/2 c. warm water (105° to 115°)	2 eggs
2/3 c. sugar	1 c. lukewarm mashed potatoes*
1 + 1/2 tsp. salt	7–7 + 1/2 c. all-purpose flour

Dissolve yeast in warm water in large mixing bowl. Stir in sugar, salt, shortening, eggs, potatoes and 4 cups of the flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle. Turn dough onto lightly floured surface; knead until smooth and elastic, about 5 minutes. Place in greased bowl; turn greased side up. Cover bowl tightly; refrigerate at least 8 hours but no longer than 5 days. Punch down dough. Shape, let rise and bake 400 degrees for 13 to 15 minutes. Makes 10 servings.

(* Can substituted with prepared instant mashed potatoes.)

SAFFRON ROLLS

Kathleen Harrell

1/2 c. evaporated milk	1/2 c. currants
1/2 c. butter	2 Tbsp. yeast, dissolved in —
1/2 c. sugar	1/4 c. lukewarm water
1 + 1/2 tsp. salt	2 eggs, beaten
1 gram saffron steeped in —	5 c. flour
1/2 c. boiling water	

Heat milk & butter until very warm, stir in sugar, salt, and scalded saffron,, cool. When lukewarm, add currants and dissolved yeast. Mix in 2–3 c. flour; add beaten eggs until smooth; add enough flour to make soft dough. Knead on lightly floured surface about 10 minutes, until smooth and shiny. Place in warm greased bowl, grease dough lightly. Cover and let rise until double, about 2 hours. Shape into rolls, cover, let rise until double again. Bake at 375° for 15–20 minutes.

SCONES

Lynda Simonson

6 c. warm water	6 Tbsp. sugar
4 Tbsp. yeast	1/4–1/2 c. oil
2 Tbsp. salt	12 c. flour

Mix ingredients and let rise for 30 minutes. Ready to fry.

SOFT BUTTERED BREAD CRUMBS

Sherrie Apperson

2 slices white bread 2 Tbsp. cold butter parsley, garlic powder (opt.)

Tear bread into pieces and put into food processor with parsley & garlic; pulse 3–4 times. Cut butter into small chunks and add to bread. Run processor about 30 seconds, until bread and butter are in small crumbs. Makes 1 cup of soft buttered bread crumbs – the perfect topping for almost any casserole.

SOPAPILLAS (Indian Fry Bread)

Sherrie Apperson

4 c. flour	1/4 c. shortening
2 tsp. baking powder	1 + 1/2 c. warm water
1 tsp. salt	oil for frying

In a large bowl, stir together flour, baking powder, salt and shortening. Stir in water; mix until dough is smooth. Cover and let stand for 20 minutes. Shape freeform by hand or roll out on floured board until 1/8 to 1/4 inch thick and cut into 3 inch squares. Heat oil in deep-fryer to 375°. Fry until golden brown on both sides. Drain on paper towels and serve hot with butter and honey.

NAVAJO TACOS: Top sopapilla with your favorite boiled beans or chili, shredded cheese, shredded lettuce, your favorite salsa, sliced green onions, and a dollop of sour cream.

SOUR CREAM ROLLS

Arlene Jones

3 Tbsp. milk	6 Tbsp. oil
2 c. sour cream	2 tsp. salt
2 pkgs or 4 + 1/2 tsp. yeast	1/4 tsp. baking soda
1/2 c. warm water	2 eggs
6 Tbsp. sugar	6 c. flour

In a saucepan warm the milk and sour cream over medium heat until luke warm. Dissolve yeast in warm water; set aside. In a large bowl, mix together sugar, oil, salt, and baking soda. Add the sour cream and milk; mix well. Add eggs and yeast; mix well. Add flour; mix well. Turn out onto floured surface, knead until smooth about 1-2 minutes. Cover with warm moist towel, let rise 10 minutes. Pinch off golf ball size pieces and with hands roll into smooth balls. Place on greased baking sheet about 1/4" apart. Makes about 3 dozen. Cover and let rise until doubled in size and touching each other. Bake at 350° for 20 minutes.

CINNAMON ROLLS: Divide dough in half. Roll each half until its 1/4" thick. Melt a cube of butter or margarine. Drizzle over dough. Sprinkle generously with brown sugar and cinnamon. Roll up and slice about 1/2" apart. Cover with towel. Let rise until doubled. Bake at 350° for 20 minutes or until golden brown.

SPUDDY CINNAMON ROLLS

Sandi Done

1 pkg. yeast	1 tsp. salt
1 tsp. sugar	2 eggs
1/2 c. warm water	6 1/2 c. flour
2/3 c. sugar	1 c. brown sugar
3/4 c. butter	1 + 1/2 tsp. cinnamon
1 c. mashed potatoes	1/4 c. soft butter
1 c. scalded milk	raisins & nuts (opt.)

Dissolve yeast and sugar in water, let froth. Cream together sugar, butter and mashed potatoes. Mix in milk, salt and eggs. Add 3 c. flour and mix until smooth; add rest of flour and knead. Dough will be sticky; let rise till double. Roll out 1/4 " thick. Mix brown sugar, cinnamon and butter together and spread over dough. Roll dough along long edge, pinch seam together. Cut slices 3/4" thick with thread. Raise 20 minutes. Bake at 400° for 12–15 minutes. Frost with almond flavored powdered sugar frosting.

SPUDNUTS – #1

Salt Lake Tribune 5/27/2000

1 cup shortening	2 Tablespoons yeast dissolved in
2 cups mashed potatoes	1/2 cup warm water
4 cups lukewarm milk	1 + 1/2 teaspoons salt
5 eggs*, beaten	12 to 15 cups flour
1 cup sugar	1/2 teaspoon lemon extract

Scald milk with shortening. Add sugar, salt and enough flour to make a thin batter, about the consistency of cake batter. Add the mashed potatoes, beaten eggs, dissolved yeast and lemon extract. Add enough more flour to make a soft dough. Let rise twice, then roll out and cut into doughnut shapes. Let rise again until light. Drop doughnuts into hot oil (375 degrees to 400 degrees), raised-side down. Turn once. Remove from heat and drain briefly before dipping into glaze. Makes 10 to 12 dozen spudnuts. (*Note: If you cut the recipe in half, use 3 eggs.)

GLAZE: mix powdered sugar and water at a ratio of 1 cup to 2 Tablespoons, respectively. Add more water if needed. ENJOY!!!!

SPUDNUTS (Potato Doughnuts) – #2

Salt Lake Tribune 8/29/2001

1 pound russet potatoes, peeled & quartered	oil for deep frying
2 (1/4-ounce) packages active yeast	
1 1/2 cup warm milk	<u>GLAZE:</u>
1/2 cup vegetable oil	4 cups confectioners sugar
1/2 cup sugar	1/3 cup water
2 eggs	1 teaspoon vanilla
1 teaspoon salt	Combine confectioners sugar,
7 1/2 cups all-purpose flour	water and vanilla in a bowl.

Place potatoes in a saucepan and cover with water. Bring to a boil; cook until tender. Drain, reserving 1/2 cup cooking liquid; cool to 110 to 115 degrees. Discard remaining cooking liquid. Mash potatoes without milk or butter. In a large mixing bowl, dissolve yeast in reserved cooking liquid. Add mashed potatoes, milk, oil, sugar, eggs and salt. Add enough flour to form a soft dough. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down; let rise again until double, about 20 minutes. Roll out on a floured surface to 1/2 inch in thickness. Cut with a floured 3-inch doughnut cutter. In an electric skillet, heat oil to 375 degrees. Fry doughnuts, a few at a time, until golden brown on both sides. Drain on paper towels. Dip warm doughnuts in glaze. Cool on wire racks. Makes 4 dozen.

TOAST

There's always the toaster, but you might want to try - - -

FRENCH ROLLS:

Cut rolls in half lengthwise. Butter cut side and sprinkle with romano cheese or sprinkle with garlic powder, basil, dill, parsely, and romano cheese. Broil for about 2–3 minutes, until golden brown.

GRANDMOTHER STAPLEY'S TOAST STICKS:

Karen Smith

Slices of white bread, well buttered on both sides. Cut each slice into 5 or 6 sticks (a pizza cutter works great). Place on cookie sheet. Bake at 425° until golden brown. (Great with soups, stews, or Italian foods.)

SIZZLIN' TOAST:

Butter bread on one side. Sprinkle with romano cheese (and a little garlic powder if desired). Place buttered side down in hot skillet until golden brown.

TEXAS TOAST:

2 sticks butter, very soft	Salt and freshly ground pepper
8 cloves garlic, crushed to paste	2 loaves good white bread (french)

Cut bread into 1-inch thick slices. Mix the butter and garlic together in a bowl and season with salt and pepper to taste. Brush both sides of the bread with the butter and place on a grill (or grill pan). Grill the bread for 1 to 2 minutes per side until lightly golden brown.

TORTILLAS – Flour

Sherrie Apperson

2 c. flour	1/4 c. shortening
1 tsp. baking powder	1/2 c. very warm water
1 tsp. salt	

Stir together flour, baking powder, and salt. Cut in shortening until mixture resembles cracker crumbs. Add warm water until dough forms a stiff ball. Knead until smooth. Divide into 12 portions and roll into round balls. Roll each ball into a very thin circle. Cook on a very hot ungreased griddle, about 15 seconds on each side. Makes one dozen flour tortillas.

TORTILLAS – Corn (soft)

Sharon Rich

1 c. flour	1 egg
1 c. masa cornmeal	water – enough to make thin batter
1 tsp. salt	

Mix all together until smooth. Heat small cast iron frying pan coated well with oil. Pour just enough batter to cover bottom of pan by tipping pan in all directions. Fry until golden, then flip. Makes one dozen corn tortillas.

YORKSHIRE PUDDING

Sherrie Apperson

1 + 1/2 c. all-purpose flour
3/4 tsp. salt
1 + 1/2 c. milk, room temperature
3 eggs, room temperature
1/2 c. roast beef drippings

Stir salt into flour, then add milk, and whisk until smooth. Beat the eggs into the batter until the mixture is the consistency of heavy cream. Set aside at room temperature for an hour. (If preparing the day before, cover in the fridge overnight, then allow it to come up to room temperature before using.) When the roast beef is taken out of the oven, preheat it to 400°. Pour off drippings from roast beef and measure out 1/2 c. (mostly fat – add lard if needed for 1/2 c.). Pour drippings into a 9x13" baking dish and place into the oven until the drippings sizzle. Beat the batter again until it is light and frothy, then pour over the drippings (try to even out the drippings). Bake for about 30 minutes until the sides have risen and are golden brown. Cut and serve immediately.

For individual servings (or 10x15 pan), increase batter by 1/2 c. flour, 1/2 c. milk, 1/4 tsp. salt, and 1 egg, and 3 Tbsp. drippings. Put 1 Tbsp. drippings in each of 12 muffin tins, then fill each 1/3 full with batter.