

Mix ingredients in order given. Bake in greased loaf pan for 1 hour at 350°.

EASY YEAST ROLLS

Bobbie Vining

1$\frac{3}{4}$ c. water (lukewarm)	2 pkg. active dry yeast
$\frac{1}{2}$ c. sugar	1 egg
1 tsp. salt	5$\frac{1}{4}$ c. plain flour
3 Tbsp. oil	

Mix all ingredients as listed and knead for 10 minutes. Put in greased bowl with lid. Store in refrigerator until needed. Make into rolls. Cover and allow to rise 1 hour. Bake at 350° for 20 minutes.

HOMEMADE BISCUITS

Chasity Whitaker

2 c. self-rising flour	$\frac{3}{4}$ c. milk
$\frac{1}{3}$ c. butter flavored Crisco (may substitute any shortening)	

Mix shortening and flour with a fork until crumbly. Add milk. Mix enough to wet the dry ingredients. Drop dough from a tablespoon onto greased baking pan. Bake at 450° for 10 to 12 minutes or until lightly browned.

HONEY DROP BISCUITS

*Kathryn Banks
Outpatient*

1$\frac{1}{2}$ c. all-purpose flour	3 Tbsp. cold butter
1 tsp. baking powder	$\frac{1}{4}$ c. half & half
$\frac{1}{8}$ tsp. baking soda	$\frac{1}{4}$ c. honey
$\frac{1}{8}$ tsp. salt	

Combine flour, baking powder, baking soda, and salt. Mix well. Cut butter into flour mixture until it resembles coarse meal. Combine half & half with honey. Stir to blend honey with half & half. Mix half & half mixture with dry ingredients. Don't overmix.

Drop by the spoonful or shape into biscuits onto baking sheet. Bake in preheated 350° oven for 20 to 25 minutes or until golden brown.