

## Golden Cake Batter Bread

An easy to make batter bread it's also called Sally Lunn Bread. Makes 1

-10 inch round tube pan ( 14 servings).

Printed from **Allrecipes**, Submitted by **Ruth**

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4-1/4 cups all-purpose flour	1 cup milk
1/2 cup white sugar	1/2 cup margarine
1 teaspoon salt	2 eggs
2-1/4 teaspoons active dry yeast	2 teaspoons vanilla extract

### Directions

- 1 In a large bowl combine 2 cups flour, sugar, salt and yeast.
- 2 Heat the milk with the butter or margarine until it reaches 115 degrees F (43 degrees C). Beat in the eggs and vanilla. Then add the liquid mixture to the flour mixture. Beat at low speed with an electric mixer until flour is moistened. Increase speed to medium and beat for 2 minutes. By hand stir in the remaining flour to make a medium stiff batter. Cover and let

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Side 2 Cut Out Below

rise for 1 hour.

- 3 Punch dough down and place it in a greased 10 inch tube pan, cover and let rise for 45 minutes.
- 4 Bake in a preheated 350 degrees F (175 degrees C) for 40 to 45 minutes. Let cool in pan for 5 minutes then remove.

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## Sweet Dinner Rolls

This dough makes wonderful dinner rolls but can also be used to make cinnamon rolls. Mixing it in your bread machine but bake the rolls in the oven. They're light, soft and sweet. Prep Time: approx. 20 Minutes. Cook Time: approx. 20 Minutes. Makes 16 rolls ( 16 servings).

Printed from **Allrecipes**, Submitted by **Donna West**

1/2 cup warm water (110 degrees F/45 degrees C)	1/3 cup white sugar
1/2 cup warm milk	1 teaspoon salt
1 egg	3-3/4 cups all-purpose flour
1/3 cup butter, softened	1 (.25 ounce) package active dry yeast
	1/4 cup butter, softened

### Directions

- 1 Place water, milk, egg, 1/3 cup butter, sugar, salt, flour and yeast in the pan of the bread machine in the order recommended by the manufacturer. Select Dough/Knead and First Rise Cycle; press Start.

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Side 2 Cut Out Below

- 2 When cycle finishes, turn dough out onto a lightly floured surface. Divide dough in half. Roll each half into a 12 inch circle, spread 1/4 cup softened butter over entire round. Cut each circle into 8 wedges. Roll wedges starting at wide end; roll gently but tightly. Place point side down on ungreased cookie sheet. Cover with clean kitchen towel and put in a warm place, let rise 1 hour. Meanwhile, preheat oven to 400 degrees F (200 degrees C).
- 3 Bake in preheated oven for 10 to 15 minutes, until golden.

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Recipe: Carolee's Yeast Rolls

From: \_\_\_\_\_

Makes: 40 rolls

1 cup shortening

$\frac{3}{4}$  " sugar

$\frac{1}{4}$  tsp salt

1 cup water

2 pkgs yeast

1 warm water

2 eggs

6 cups flour (sticky dough)

Place in refrigerator to sit up. Take out, shape,  
let rise 3 hrs. Bake at 350° until brown. Brush  
with butter.



### TOASTED OAT BARS

- 1/4 cup butter or margarine
- 40 large marshmallows\*
- 1/8 teaspoon nutmeg
- 1/2 teaspoon cinnamon
- 1/3 cup peanut butter
- 1/2 cup chopped nuts
- 5 cups Kroger Toasted Oats cereal

In a large saucepan, melt butter or margarine over low heat. Add marshmallows, spices and peanut butter; stir until marshmallows are melted. Remove from heat; add nuts and Kroger Toasted Oats cereal. Stir to coat all cereal. Spread into a buttered, 9-inch square pan. Cool. Cut into squares.

Yield: 24 bars.

\* Or 4 cups miniature marshmallows or 7 oz. marshmallow creme.

Here's what's cookin': Cornmeal Batter Rolls

Recipe from the kitchen of: \_\_\_\_\_

Serves: 12 rolls

<u>1 1/2 C. flour</u>	<u>3/4 C. milk</u>
<u>3/4 C. yellow cornmeal</u>	<u>1/2 C. shortening</u>
<u>1 pkg. active dry yeast</u>	<u>3 Tbsp. sugar</u>
<u>1 Tsp. baking powder</u>	<u>1 Tsp. salt</u>
	<u>1 egg.</u>



In large mixer bowl combine 3/4 C. of the flour, cornmeal, yeast, baking powder. Heat and stir together milk, shortening, sugar and salt just til warm (110°-120°) til shortening almost melts. Add to dry ingredients in mixer bowl. Add egg.

Beat on low speed of electric mixer  $\frac{1}{2}$  min. scraping bowl. Beat 3 min. at high speed. At low speed, beat in remaining flour 2 min. or til smooth.

Cover & refrigerate several hours or overnight about  $1\frac{1}{4}$  hrs. Before serving, remove batter from refrigerator. Stir down. Let rise 10 min. Drop batter into greased muffin pans, filling half full. Cover. Let rise 1 hour or till double. Bake in  $325^{\circ}$  oven for 20 or 25 min.

## Recipes

### Dinner rolls

4½ cups all-purpose flour  
¼ cup sugar  
1 teaspoon salt  
1 package active dry yeast  
¾ cup very warm water, 115 degrees.  
¾ cup very warm milk  
¼ cup shortening  
Butter or margarine, softened

Mix 2 cups flour, sugar, salt and yeast in a large mixer bowl. Add water, milk and shortening. Beat on low speed 1 minute, scraping bowl frequently. Beat on medium speed 1 minute, scraping bowl frequently. Stir in enough remaining flour, 1 cup at a time, to make dough easy to handle. Turn dough onto lightly floured surface. Knead about 5 minutes or until smooth and elastic. Place in greased bowl and turn greased side up. Cover and let rise in warm place about 1½ hours or until doubled. (Dough is ready when indentation remains when touched.) Punch down dough and turn onto a lightly floured surface. Divide dough into 24 equal pieces. Shape each piece into a smooth ball. Place in muffin cups or about 3 inches apart on a cookie sheet.

Brush with butter and cover. Let rise 35 to 40 minutes or until doubled. Heat oven to 400 degrees. Bake 15 to 20 minutes.

To make ahead: Heat oven to 275 degrees. Bake 20 to 30 minutes or until dry and set but not brown. Remove from pan and cool to room temperature and place in plastic bag or wrap in freezer wrap or aluminum foil. Store in refrigerator no longer than 8 days or in freezer no longer than 2 months. To serve, heat oven to 400 degrees. Heat rolls on ungreased cookie sheet 7 to 10 minutes. (From *Betty Crocker's Old Fashioned Cookbook*.)

Recipe: Broccoli Cornbread

Yield: \_\_\_\_\_

from the kitchen of: Mary Lau

1 1/2 C app flour

1 10 oz box frozen chopped broccoli

1 1/2 C yellow cornmeal

2 eggs

1 T baking powder

1 12-oz carton cottage cheese

1/4 t. soda

1 T sorghum

1 T sugar

1 C milk

1 t salt

1 T margarine





Cut slit in box of broccoli, thaw in microwave, cook 2 more minutes. In medium size bowl, beat together eggs, cottage cheese, milk, and sorghum. Mix in broccoli and stir in dry ingredients.

Fold into a 9x13 in baking pan rubbed with the margarine. Bake in a pre-heated 350° oven for 40 minutes.

# The Rum Buns From Hogate's Ride Again

**F**orty years ago, local Washington shopped on F Street, read the Evening Star, listened to **Milt Grant** on the radio and raved that the soon-to-open Capital Beltway would bring commuting bliss.

(Oh, yes. A major league baseball team played here then, too. Or so they say. Nicknamed the Congressmen, or something like that. Wonder what ever happened to them?)

Anyway, no local cultural highlight raised passions—or cholesterol levels—quite as high as the rum buns at Hogate's Restaurant.

Located on the Southwest Washington waterfront, Hogate's closed in 2001 after 63 years of serving seafood—and endless fresh-baked rum buns. The restaurant survived urban renewal, riots, flight to the suburbs, changing tastes and changing tourist patterns. But did the Hogate's rum bun survive?

**Dianne L. Ott** wrote me recently to ask. Her interest was not just culinary. Dianne's boss and fellow cubiclemates were breathing down her neck.

"We are having a gastronomical emergency," Dianne wrote. "My boss and a number of my co-workers had been connoisseurs of Hogate's rum buns. Since Hogate's closed, we are suffering big time. Not just any rum bun will do. We want the real thing. Did the baker/recipe retire? Go somewhere else?"

Then Dianne buttered me the way Hogate's used to butter its buns. "You are our best chance to locate this information," she said. "Will you help us?"

Pause for trumpet fanfare, slathered in sugar and corn syrup. . . .

We've found both chef and recipe.

He is **William Bednar**, a 45-year-old who served as head chef at Hogate's for its last seven years. He's now executive chef at Sibley Memorial Hospital in Northwest Washington.

William is planning to teach classes in how to make the famous Hogate's rum bun. Two are scheduled in Northern Virginia this fall.

The buns are "great-tasting," said Brother Bednar, when researcher **Samantha Ganey** tracked him down. "People remember having their first rum buns at Hogate's. It takes them back to their childhood. It was a D.C. favorite."

Having chomped a few in my time, I second the motion.

A Hogate's rum bun lured you with its moistness and plumpness. Then it wooed you with cinnamon. Then it enticed you with a generous sprinkling of raisins. Then it finished you off with a glaze that relied heavily—some killjoys would say too heavily—on butter and confectioners' sugar. William said rum buns were the number one seller at Hogate's throughout his time there. The restaurant sold 20,000 a week, and, "That was our signature dish." The buns sold equally well among tourists and locals, he said. By the way, there's no rum in the buns—only rum extract.

No one else is selling the buns, Dianne, as far as we've been able to determine. But who needs to buy them when you can make them yourself?

Calendars ready? William Bednar will teach how-to-make-Hogate's-rum-buns classes Sept. 20 and Oct. 25. Tuition for each class is \$30. Hours for each are 10 a.m. to 1 p.m.

The September class will be at 2709 Popkins Lane, Alexandria. The October class will be at Fairfax High School. For further information and registration, call 703-227-2231.

For those who'd rather do it themselves:

## DOUGH

- 2 pounds, 1 ounce all-purpose flour
- 6 ounces granulated sugar
- 5 ounces raisins
- 4 ounces vegetable shortening
- 4 ounces butter (unsalted, room temperature)
- 2 tablespoons grated nutmeg
- 1 teaspoon ground bakers cinnamon
- 1 ounce table salt
- 1 cup water (100 degrees)
- 4 ounces fresh yeast
- 1 cup pasteurized or fresh eggs
- 2 ounces rum extract
- 1 cup whole milk

## CINNAMON-SUGAR MIX

- 2 tablespoons of cinnamon
- 1 cup sugar

## GLAZE

- 1 cup water
- 1/2 cup rum extract
- 6 ounces granulated sugar

## ICING

- 2 ounces rum extract
- 2 ounces light corn syrup
- 1 ounces unsalted butter (melted)
- 12 ounces confectioners sugar

In mixing bowl fitted with a dough hook, combine all dough ingredients. Mix for 20 minutes until dough is smooth, place on floured tray and let sit at room temperature for 10 minutes. Then refrigerate overnight.

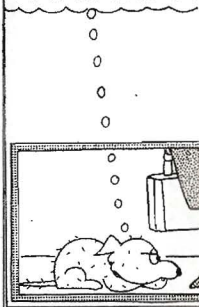
Preheat oven to 400 degrees. Flour work surface and roll dough out 4 inches by 20 inches. Brush with melted butter (not in above ingredients) and sprinkle with cinnamon sugar mix as needed. Roll dough strips tightly together. With knife, cut into sections three fingers wide and place in greased (not in above ingredients) muffin pans. Place a towel over the buns and proof them (let them rise until double in size—takes between 30 and 60 minutes, depending on the temperature of the room). Then bake in oven for 25 to 30 minutes or until done. Turn pans occasionally for even baking. Remove from oven and brush with glaze immediately. Cool for at least 10 minutes, then coat with icing before serving.

**Yield:** 24 buns.

**Value:** priceless.

**CATHY CATHY C**

SHE LEAVES ME ALONE  
WHEN SHE GOES TO



**ON THE FASTRAC**



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**THE PIRANHA CLUB**





To: Granny & Papaw



Man does not live  
on bread alone!

From: Yvonne

Hogie buns

2 C warm water

1 Tbsp yeast

1 Scoop sugar

~~1~~ <sup>teaspoon</sup> salt

500° 10 min.