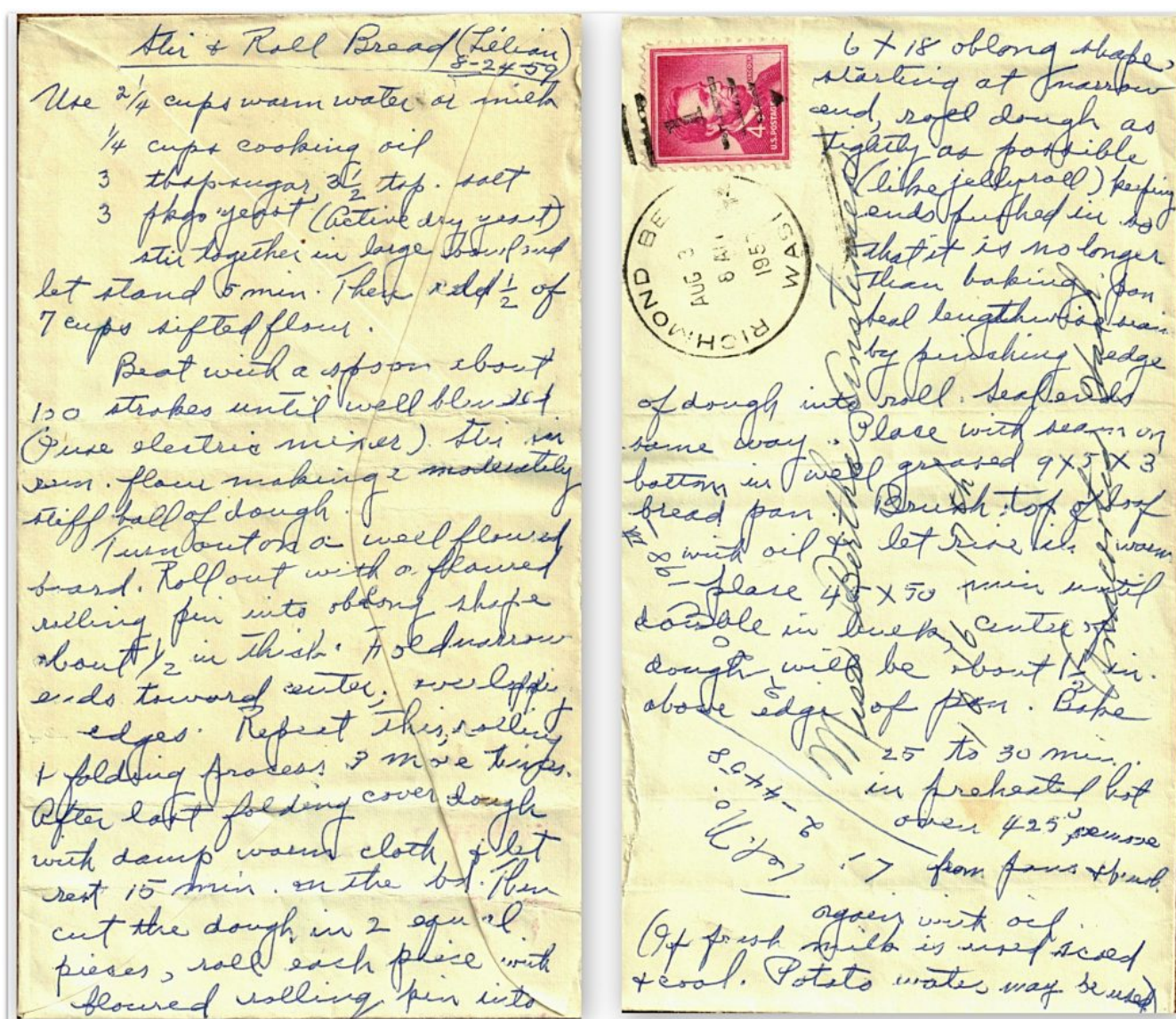


## Lillian's Stir and Roll Bread

Lillian's Stir and Roll Bread comes with a little history before you even get to the recipe. Dated August 24, 1959, it was handwritten across a piece of mail, complete with its 4¢ stamp and Richmond Beach, Washington postmark. The bread has its own clever twist, too—instead of lots of kneading, the dough is repeatedly rolled and folded before being shaped into loaves. It's exactly the sort of well-used, make-do recipe that belongs in Aunt Bertha's box.



Stir together in large bowl:

Use 2 1/4 cups warm water or milk

\*(If fresh milk is used scald and cool. Potato water may be used)

1/4 cup cooking oil

3 tbsp sugar

3 and 1/2 tsp salt

3 pkgs yeast (active dry yeast)

Let stand 5 min.

Then add 1/2 of 7 cups sifted flour

Beat with a spoon about 150 strokes until well blended (or use electric mixer).

Stir in remaining flour making a moderately stiff ball of dough.

Turn out on a well floured board.

Roll out with a floured rolling pin into oblong shape about 1/2 in thick.

Fold narrow ends toward center, overlap edges.

Repeat this rolling and folding process 3 more times.

After last folding, cover dough with damp warm cloth and let rest 15 min. on the board.

Then cut the dough in 2 equal pieces, roll each piece with floured rolling pin into 6 x 18 oblong shape, starting at narrow end, roll dough as tightly as possible (like jelly roll) keeping ends tucked in so that it is no longer than baking pan.

Seal lengthwise seam by pinching edge of dough into roll.

Seal ends same way.

Place with seam on bottom in 2 well greased 9 x 5 x 3 bread pan.

Brush top of loaf with oil and let rise in warm place 45 to 50 min until double in bulk.

Center of dough will be about 1 1/2 in. above edge of pan.

Bake 25 to 30 min. in preheated hot oven 425.

Remove from pans and brush again with oil.

Stir & Roll Bread (Lillian 8-24-59)

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