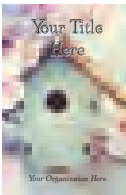


More Full Color Cover and Divider Set Choices:



Bird House



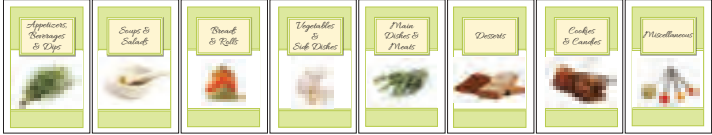
Country Cooking



Wine & Dine



Herbs & Spice



Ingredients



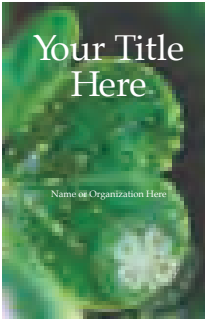
Whipped Up



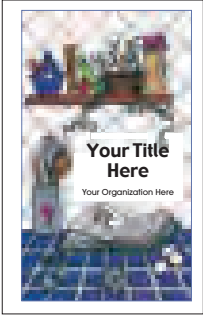
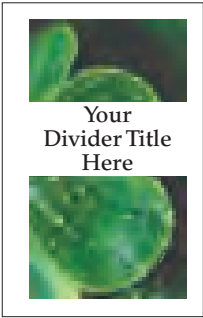
Kitchen Basics



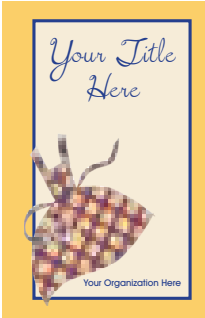
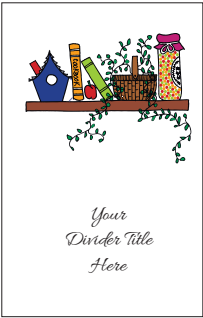
More Full Color Cover and Divider Choices:



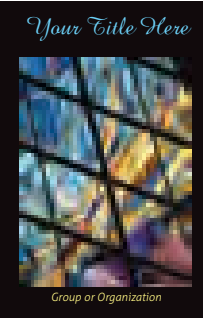
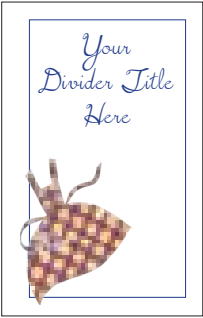
4-H



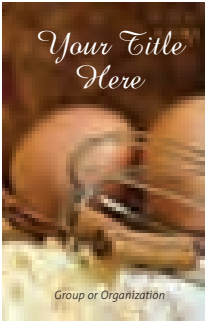
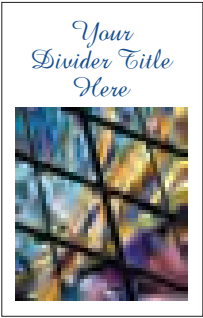
Countertop



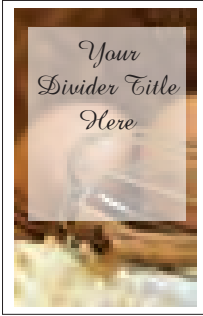
Apron



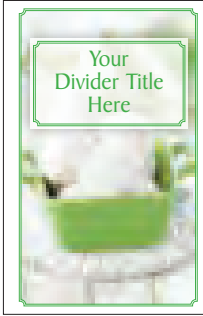
Stained Window



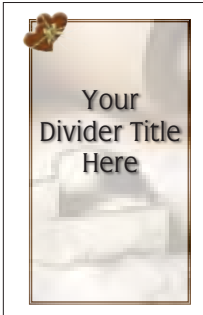
Baking Basics



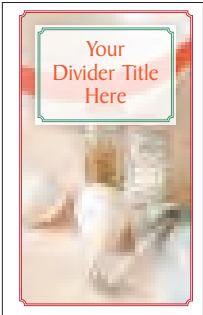
Farm Fresh



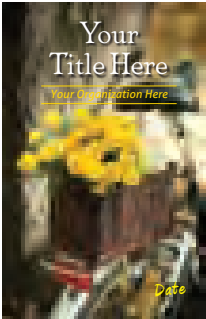
Baking with Love



Farm Kitchen



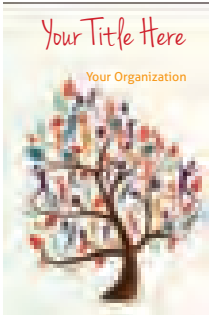
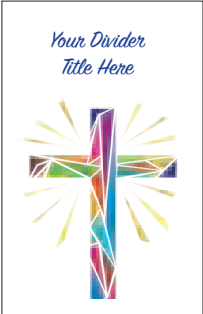
More Full Color Cover and Divider Choices:



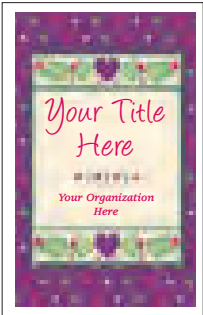
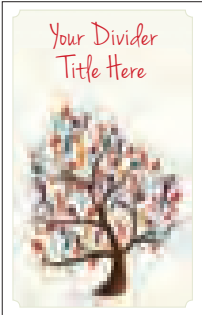
Bike Blooms



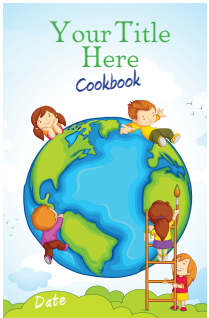
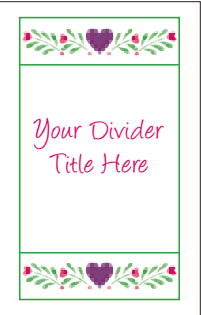
Kaleidoscope Cross



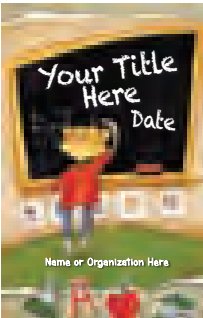
Family Roots



From The Heart



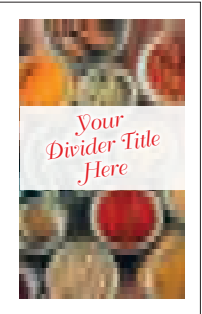
Kid's World



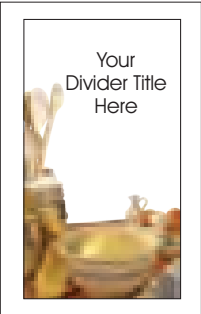
School Days



Savor The Flavor



Rising Dough



B Dry yeast is so small it is dissolved in warm liquid. Technically, you cannot “dissolve” yeast; it is a living organism, cells merely separate and then reconstitute to expand and reproduce. They will not dissolve only because the cells are exceedingly small.

S Test the temperature of the water with your yeast. You can tell if the temperature is correct by holding the water over your forearm; if you cannot feel either hot or cold, the temperature is just right.

J Add 1/2 teaspoon of sugar to the yeast when stirring it into the water to soften. If it foams and bubbles in 10 minutes, you know the yeast is alive and active.

L Use water that has been used to boil potatoes to make bread more moist, adds flavor and provides food for the yeast.

S When milk is used in making bread, you get a finer texture. Water makes a coarser bread.

- When creaming butter and sugar together, it's a good idea to rinse the bowl with boiling water first. They'll cream faster.

- Dough won't stick to your hands if it is kneaded inside a large plastic bag.

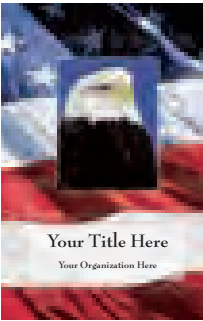
- To help yeast dough rise quickly and evenly, use a heating pad. Set the covered bowl on the pad with its temperature set at medium. If the television is in use, it makes a nice warm spot for dough to rise.

- Another way to raise bread; turn oven to 200°. When temperature is reached, shut oven off and put bread in to rise.

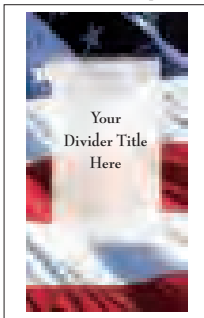
- Dough can be raised in 15 minutes using a microwave. Place the dough in a microwave proof bowl and put it in the microwave with another container of 8 ounces of water. Heat at 10% power (or lowest setting) for 3 minutes. Let rest in the oven for 3 minutes, then heat again for 3 minutes. Let rest 6 minutes. Dough should have doubled in bulk and is ready for shaping.

- To thaw frozen bread loaves, place in clean brown paper and put in 325° oven for 5 to 6 minutes to thaw completely. For thawing rolls, allow several more minutes – 20 seconds in the microwave is enough time for 2 slices to thaw.

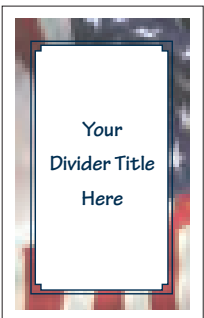
More Full Color Cover and Divider Choices:



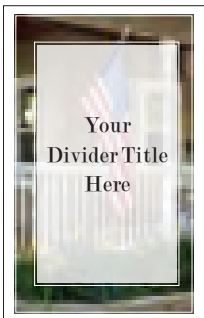
American Spirit



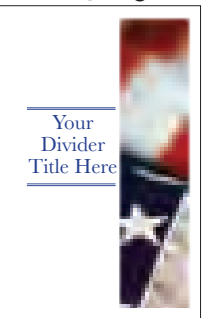
Americana



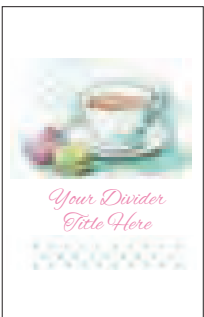
Front Porch



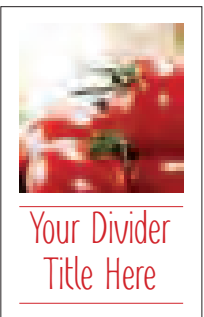
Star Spangled



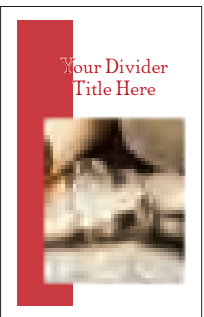
Grandma's China



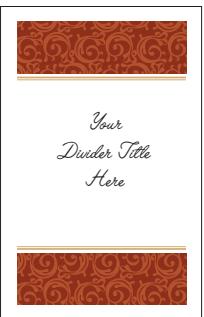
Garden Fresh



Heart of Home

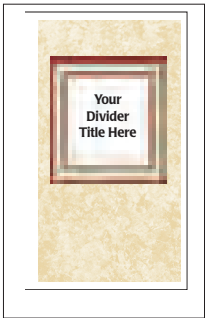
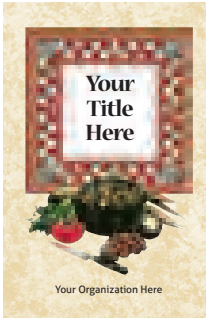


Heirloom

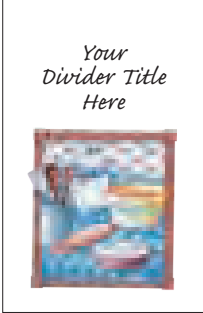
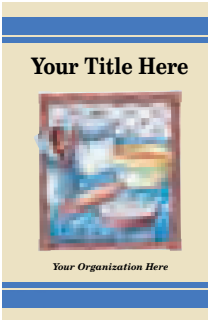


More Full Color Cover and Divider Choices:

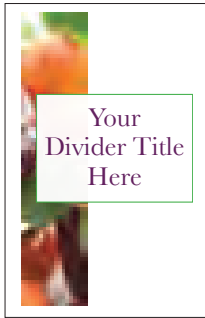
Dutch Oven



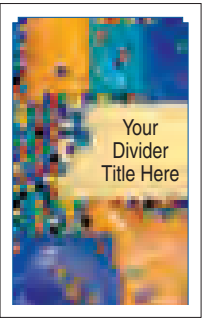
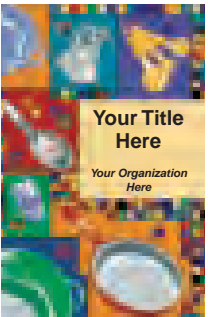
Home Cooking



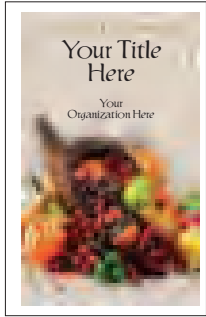
Jam Packed



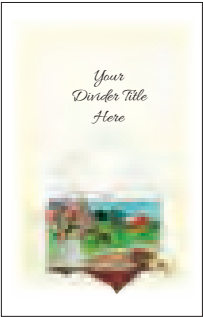
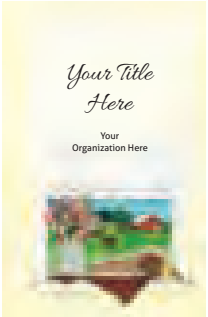
Kitchen Mosaic



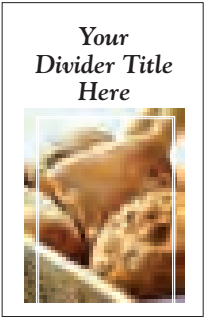
Nature's Bounty



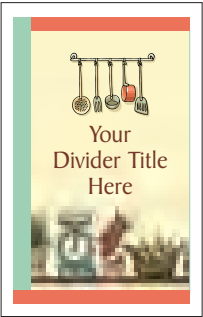
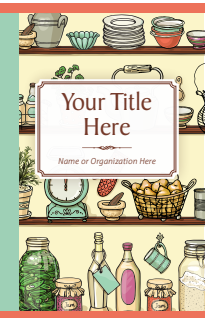
Kitchen Window



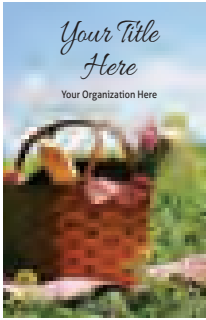
Our Daily Bread



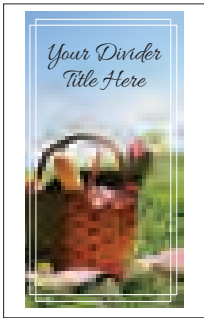
Pantry



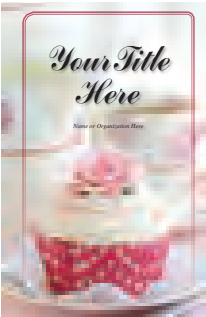
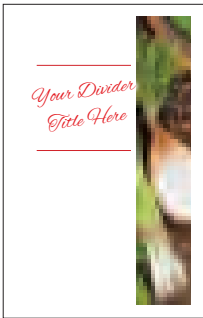
More Full Color Cover and Divider Choices:



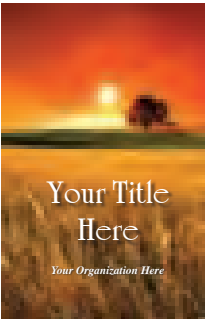
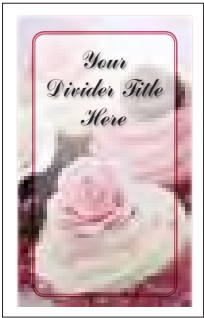
Picnic Basket



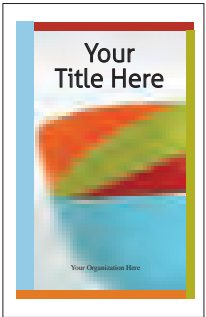
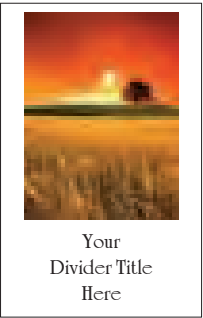
Pinch of This



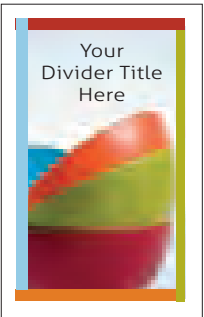
Pretty in Pink



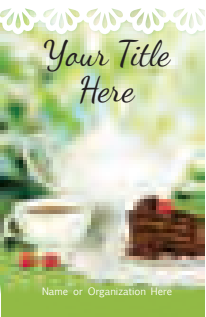
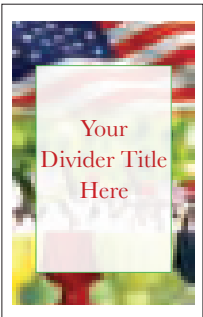
Amber Waves



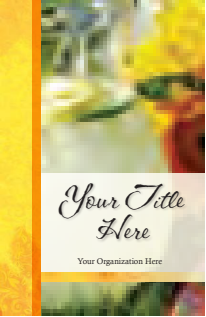
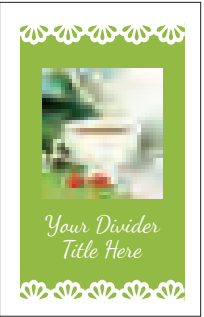
Stacked Up



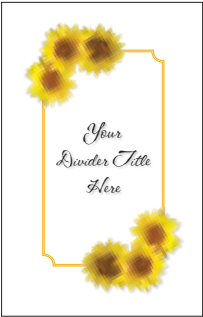
Sundae Best



Tea Party



Sweet Summer



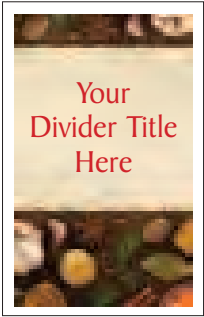
More Full Color Cover and Divider Choices:



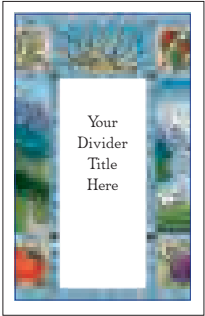
Teatime



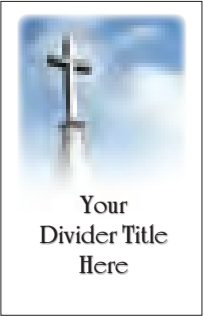
This-N-That



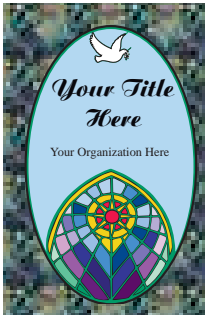
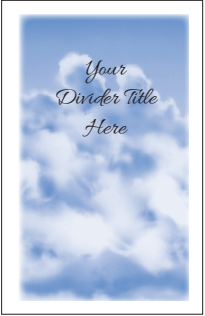
Lighted Chapel



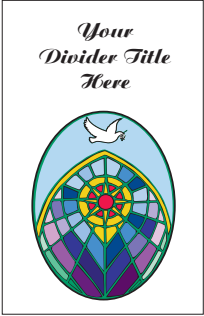
Heaven Sent



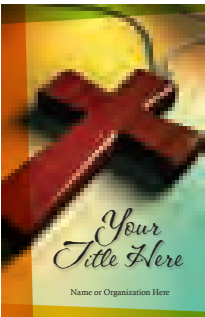
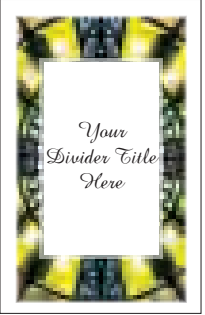
Heavenly Helpings



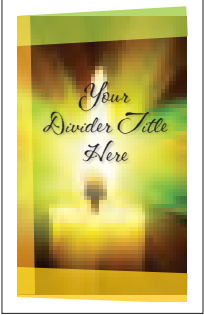
Stained Glass



Leading Light

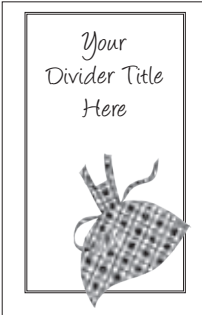


Light of the Cross



More Single Color Divider Choices:

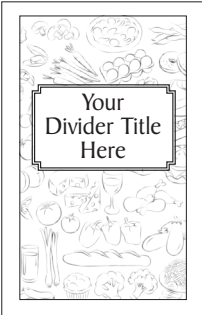
Apron



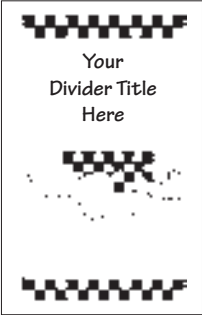
Animal Tracks



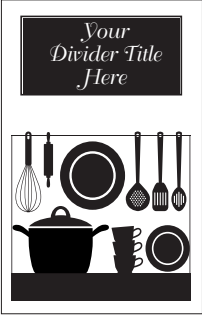
Glorious Food



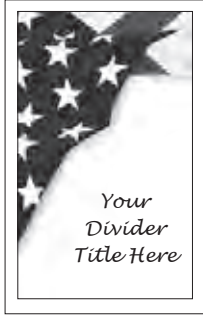
Kitchen Comforts



Pantry Cabinet



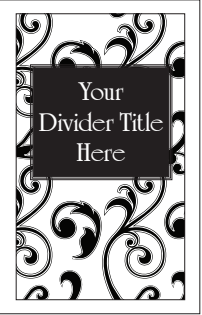
Patriotic



Praying Hands



Shabby Chic



Cookstove



Utensil



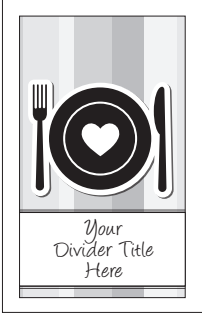
Wise Owl



Musical Harmony



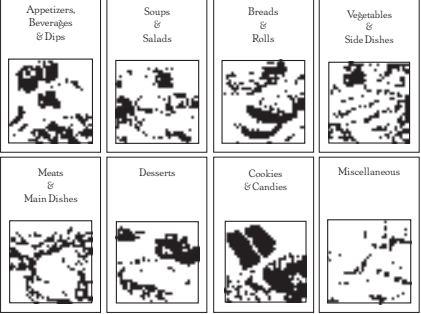
Made With Love



Gibson Girl



Favorite Food Set



More Full Color Cover and Divider Set Choices:

