

More Full Color Cover and Divider Set Choices:



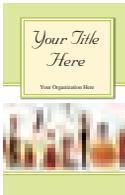
Bird House



Country Cooking



Wine & Dine



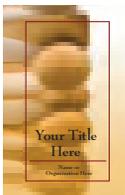
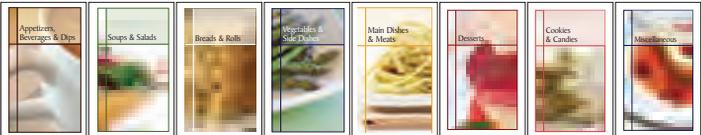
Herbs & Spice



Ingredients



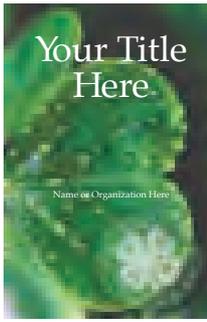
Whipped Up



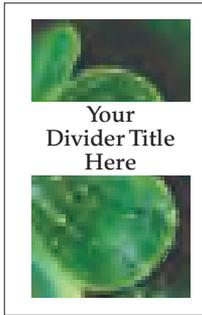
Kitchen Basics



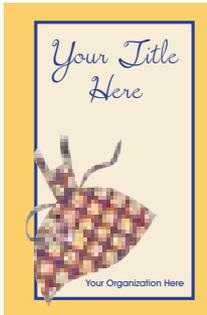
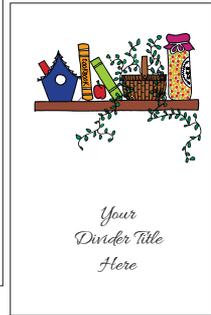
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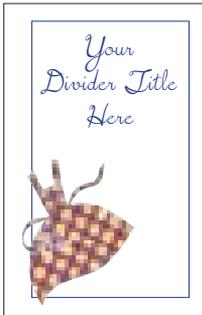
4-H



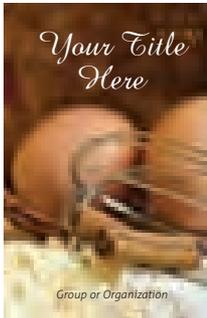
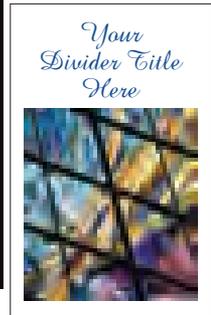
Countertop



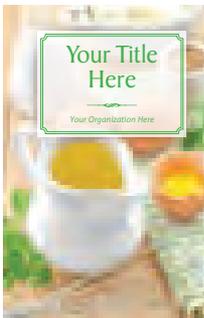
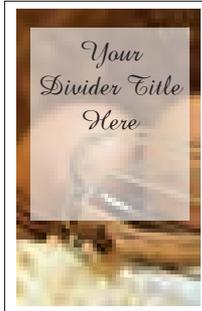
Apron



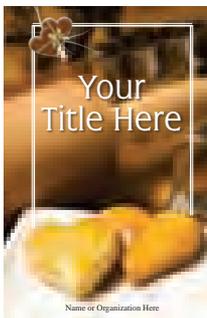
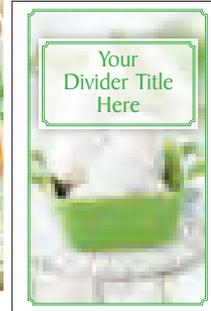
Stained Window



Baking Basics



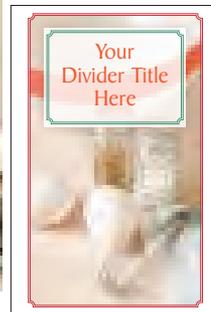
Farm Fresh



Baking with Love



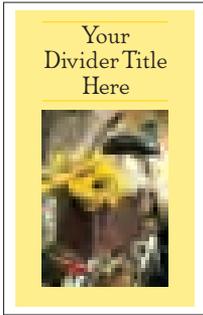
Farm Kitchen



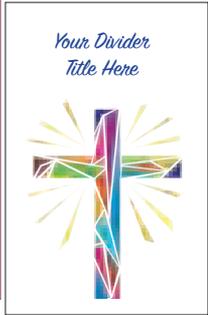
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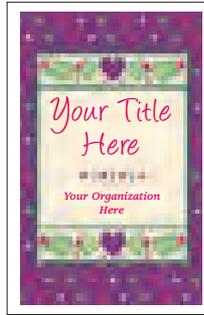
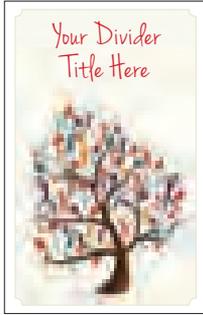
Bike Blooms



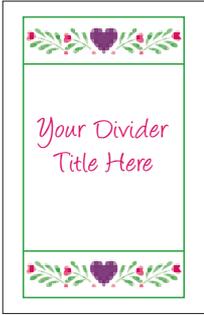
Kaleidoscope Cross



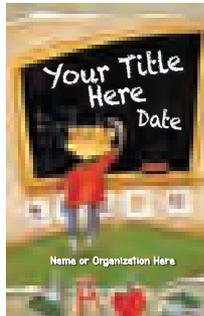
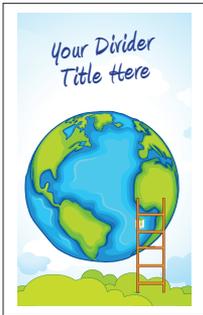
Family Roots



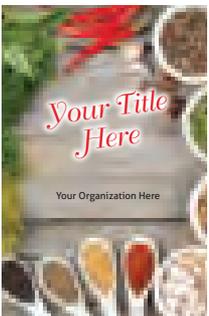
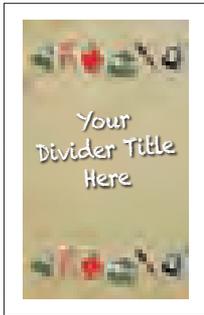
From The Heart



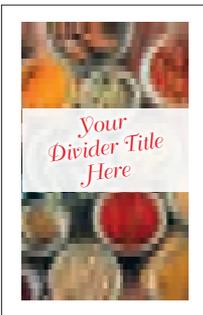
Kid's World



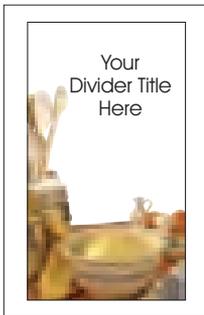
School Days



Savor The Flavor



Rising Dough



B ● Dry yeast is so small it is suspended 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 “dissolve” only because the cells are exceedingly small.

R ● To test if the yeast is active, 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.

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

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

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

S ● Dough won’t stick to your hands if it is kneaded inside a large plastic bag.

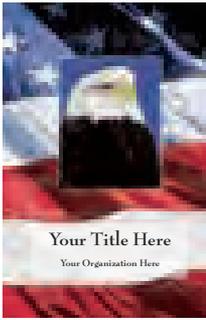
● To help yeast dough rise quickly and evenly, use a heating pad. Set the covered bowl on the pad with its temperature set at medium. If the television is in use, it makes a nice warm spot for dough to rise.

● 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.

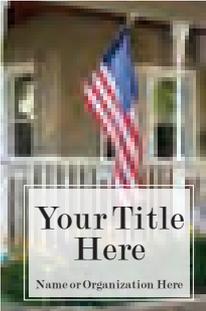
More Full Color Cover and Divider Choices:



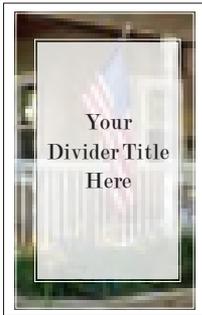
American Spirit



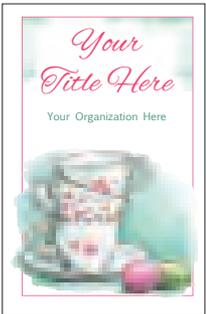
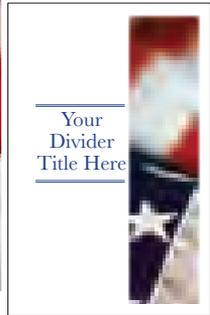
Americana



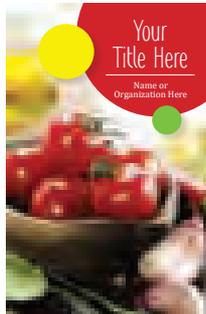
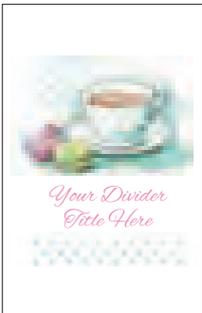
Front Porch



Star Spangled



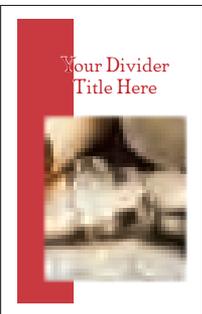
Grandma's China



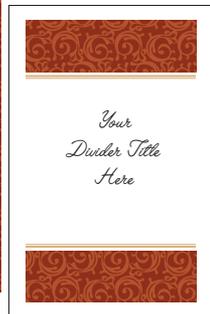
Garden Fresh



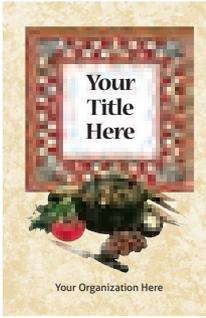
Heart of Home



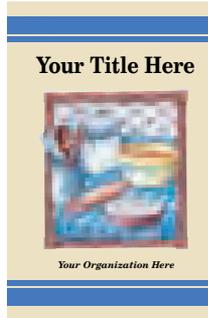
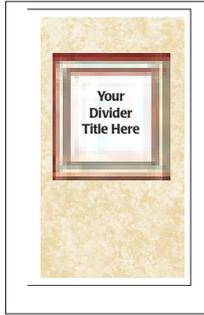
Heirloom



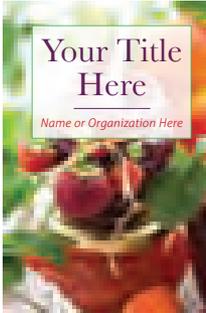
More Full Color Cover and Divider Choices:



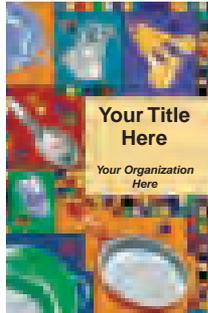
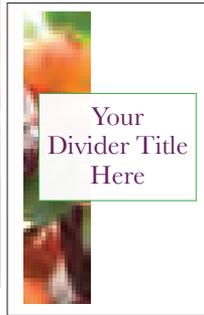
Dutch Oven



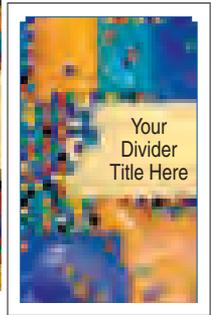
Home Cooking



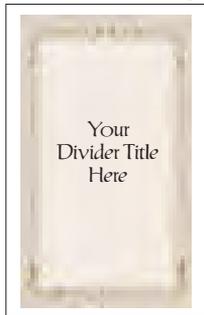
Jam Packed



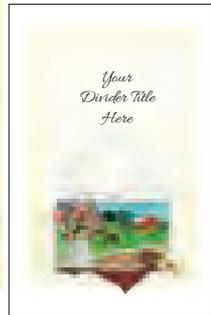
Kitchen Mosaic



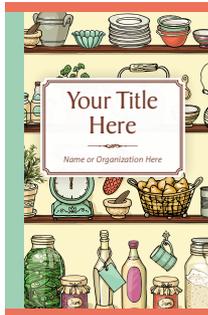
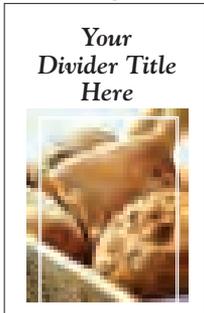
Nature's Bounty



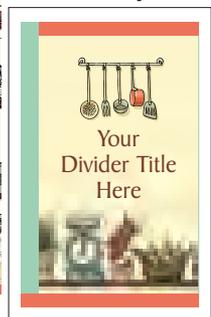
Kitchen Window



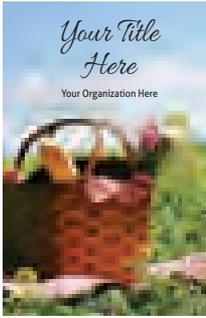
Our Daily Bread



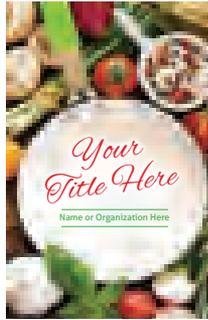
Pantry



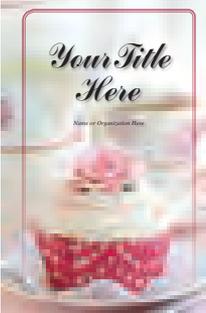
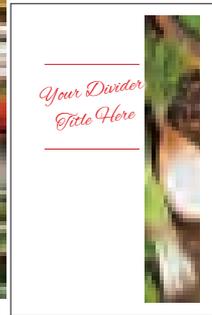
More Full Color Cover and Divider Choices:



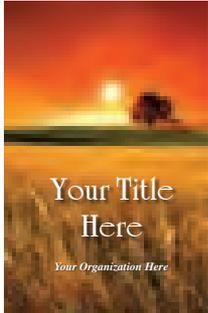
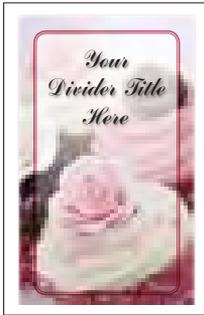
Picnic Basket



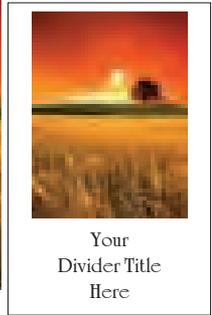
Pinch of This



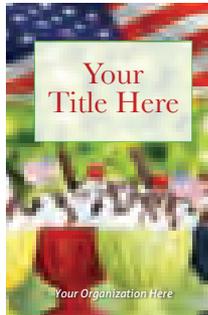
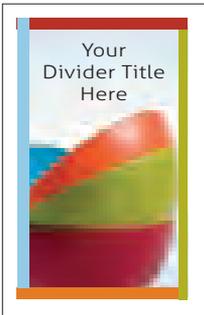
Pretty in Pink



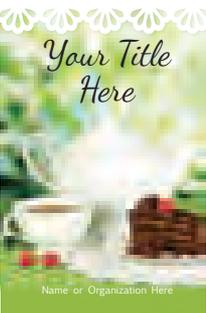
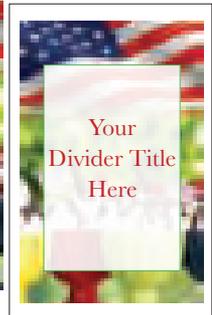
Amber Waves



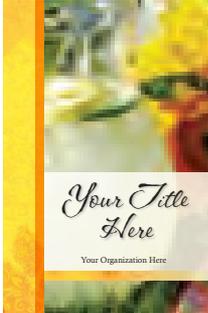
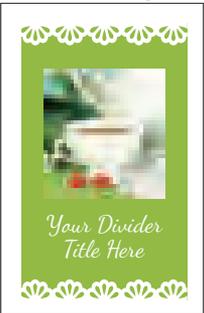
Stacked Up



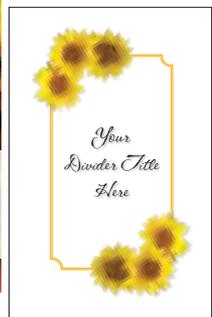
Sundae Best



Tea Party



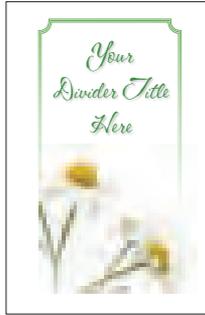
Sweet Summer



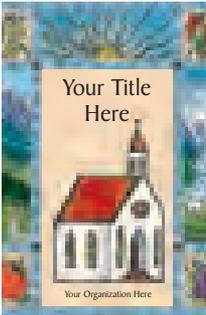
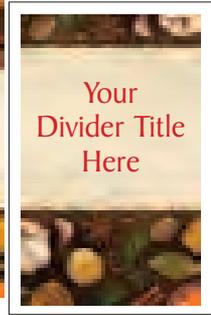
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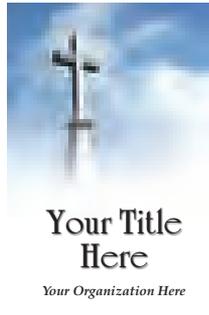
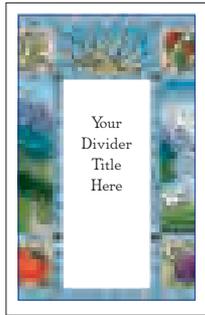
Teatime



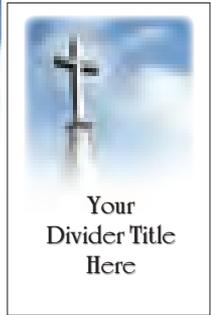
This-N-That



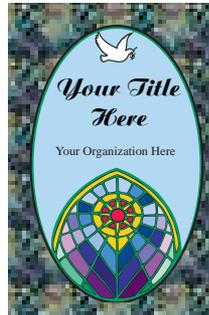
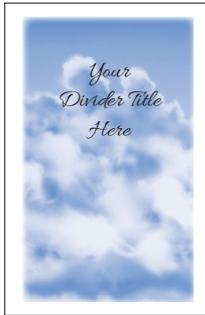
Lighted Chapel



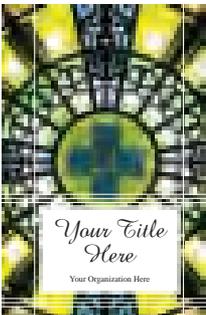
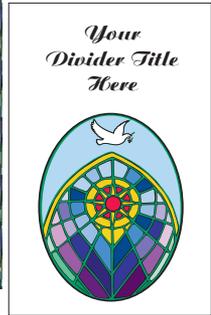
Heaven Sent



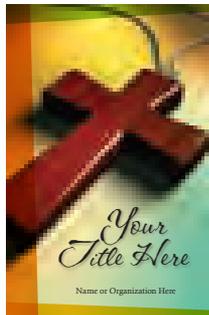
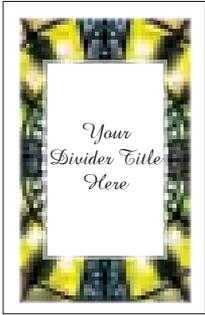
Heavenly Helpings



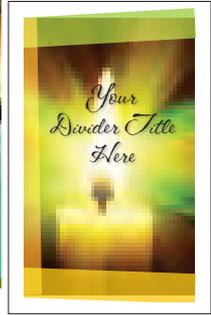
Stained Glass



Leading Light



Light of the Cross

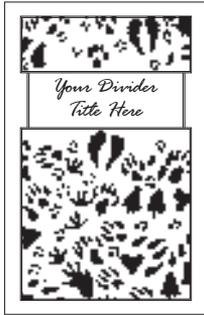


More Single Color Divider Choices:

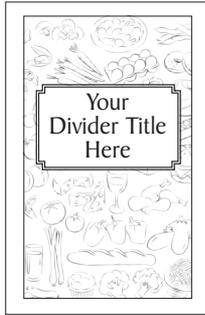
Apron



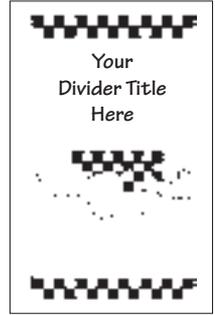
Animal Tracks



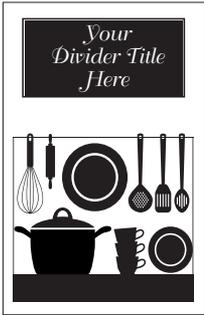
Glorious Food



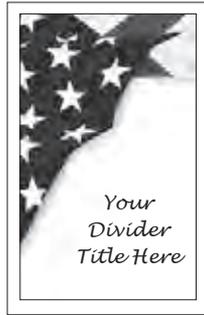
Kitchen Comforts



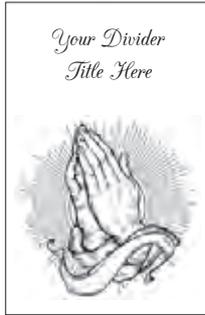
Pantry Cabinet



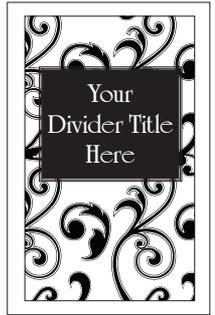
Patriotic



Praying Hands



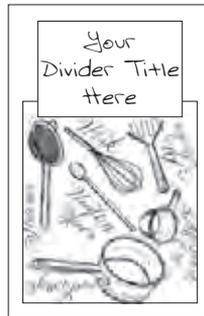
Shabby Chic



Cookstove



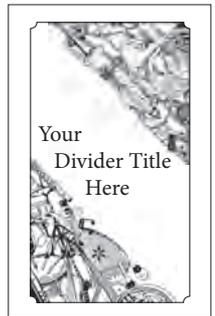
Utensil



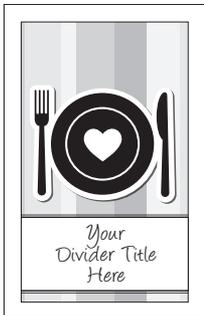
Wise Owl



Musical Harmony



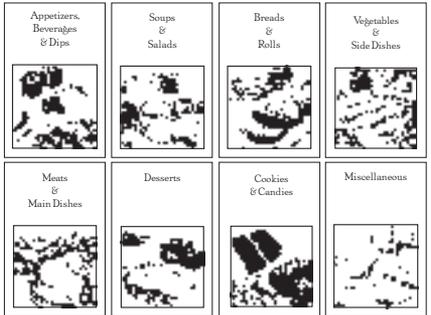
Made With Love



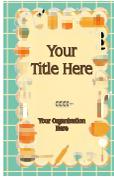
Gibson Girl



Favorite Food Set



More Full Color Cover and Divider Set Choices:



Retro



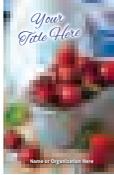
Bubble Delight



Flower Bouquet



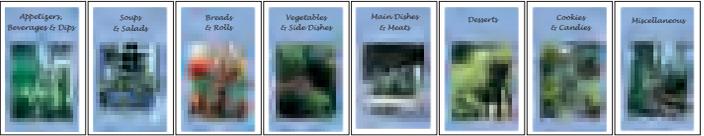
Watercolor Pitcher



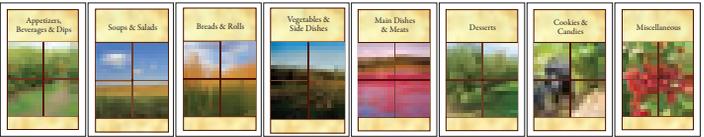
Sweet Cherries



Garden



Harvest Delight



Home Spun

