

Grandpa's Favorite Recipes



From the
bakery shelves of
David H. Scofield

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Dear Scofield Clan,

Flour. Sugar. Salt. Yeast. Grandpa could work wonders with these ingredients. From my childhood's craving for a bite of his birthday cakes to my matured taste buds' passion for more of his Bear Claws, I've always appreciated Grandpa's baking abilities.

About 15 years ago, David and I were visiting my parent's house at the same time as Grandma and Grandpa. Grandpa, of course, was using up the city's supply of flour by baking cookies, breads, and, of course, Bear Claws! As fast as he was able to take things out of the oven, we were eating them (especially those Bear Claws!)

During that visit 15 years ago, we took the opportunity to jot down his favorite baking recipes. After learning recently that others in the family did not have the beloved recipes, I decided to print them and send everyone a copy. Pizza Crust, Cowboy Cookies, Icebox Christmas Cookies, Stollen, French Bread, Bear Claws ... they're all here! Many thanks to my parents for helping fund this project!

So, dress yourself in white bakery clothes, get out the rolling pin and follow in Grandpa's floury footsteps! If you really want it to feel like it's Grandpa's baking, get those little pink bakery boxes ...

Love, at 450 degrees!



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Cookies

Cowboy Cookies

1 cup sugar
1 cup brown sugar
1 cup shortening (may use half butter)
3 eggs

2 cups, 2 Tablespoons flour
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon baking powder

2 cups oatmeal
1 teaspoon vanilla
2 cups chocolate chips

Mix sugars, shortening, and eggs. Add dry ingredients, then oatmeal.
Add vanilla and chocolate chips and nuts if desired.

Bake at 350 degrees for 10 minutes.

Makes 8-9 dozen.

Famous Oatmeal Cookies

3 ½ dozen

¾ cup shortening
1 cup brown sugar
½ cup granulated sugar
1 egg
¼ cup water
½ teaspoon vanilla
½ teaspoon cinnamon
1 cup sifted flour
1 teaspoon salt
½ teaspoon soda
3 cups oats
½ cup chopped raisins
½ cup chopped nuts

7 dozen

1 ½ cup
2 cups
1 cup
2 eggs
½ cup
1 teaspoon
1 teaspoon
2 cups
2 teaspoons
1 teaspoon
6 cups
1 cup
1 cup

Combine ingredients. Chill dough. Drop onto pan.

Bake at 350 degrees for 15 minutes.

Filled Mincemeat Cookies

Cream together:

- 1 cup soft shortening
- $\frac{2}{3}$ cup sugar
- 2 eggs
- $1\frac{1}{3}$ cups molasses

Sift together the following ingredients and add to the creamed mixture:

- 5 $\frac{1}{2}$ cups sifted flour
- 6 teaspoons baking powder
- 1 teaspoon salt
- 2 teaspoons ginger
- 1 teaspoon cinnamon
- 2 cups mincemeat

Beat well. Chill.

Roll out $\frac{1}{8}$ " thick, 2" diameter.

Bake at 375 degrees for 10 minutes.

Makes 112 two-inch cookies.

Honey Cakes (Lebkuchen, or Pepperneuse)

From the Black Forest

Makes 8 dozen cookies

Combine and bring to a boil:

1 cup honey

1 cup molasses

Stir in:

1½ cup brown sugar

2 eggs

2 Tablespoons lemon juice

2 teaspoons lemon rind, grated

Sift and stir in:

5 ½ cups sifted flour

1 teaspoon baking soda

2 teaspoons cinnamon

2 teaspoons cloves

2 teaspoons allspice

2 teaspoons nutmeg

2/3 cup cut citron

2/3 cup nuts, chopped

Chill overnight. Shape dough into cookies the size of walnuts. Bake at 400 degrees for 10-12 minutes. Roll baked cookies into powdered sugar or glaze.

Glazing icing

1 cup sugar

½ cup water

Boil to thread (230 degrees). Stir ¼ cup powdered sugar into boiled mixture immediately upon removing from heat.

Icebox Christmas Cookies

Combine:

12 ounces granulated sugar
1 pound, 4 ounces shortening or butter
 $\frac{1}{4}$ ounce salt
1/8 pint egg white (2 ounces or $\frac{1}{4}$ cup)
1/16 ounce soda (1 teaspoon)
1 pound, 14 ounces pastry flour (sifted)

Color: green, red, yellow and white

Fruit: roll in nuts or colored sugar

Bake at 400 degrees for 8-10 minutes.

Makes 15 dozen.

Breads and Pastries

Bear Claws

Sweet Dough

Mix together:

- 2 cups milk (heat to 70 degrees)
- ½ cup sugar
- ½ cup shortening (or butter)
- 2 teaspoons salt
- 3½ cups sifted flour

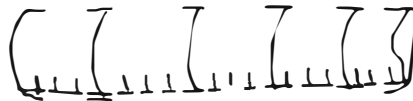
Add to above mixture:

- 2 eggs
- 2 packages yeast

Mix for 1½ minutes at 2nd speed on mixer, and then add rest of ingredients:

- 3½ cups sifted flour (more or less)
- Vanilla, lemon, mace, or cardamom.

Let rise covered for one hour. Roll out into a large oval 10" wide and 14" - 16" long. Spread half of dough (the long side) with filling. Fold over, seal and cut every 5". This makes the claw. Then make three 2" cuts on the raw side. This makes the four toes.



Bake at 375-400 degrees for approximately 20 minutes.

After baking, ice with powdered sugar and milk icing and sprinkle with sliced almonds.

Filling

You can now buy prune filling. Grandpa made his own filling out of cookie crumbs, old crumbled cake or both. He would add a little cooked prunes, chopped nuts, or applesauce. Anything to make a moist, spreadable filling. (He tried crumbled apple cake once and found that he didn't have to add anything else; it was moist and nutty.)

Bran Muffins

6 ½ dozen muffins

1 pound brown sugar
8 ounces honey
8 ounces shortening
1 teaspoon salt
3 teaspoons soda
4 eggs
1 ½ pounds buttermilk
4 ounces whole wheat flour
10 ounces bran
1 ½ pounds cake flour
8 ounces crushed pineapple

3 dozen muffins

8 ounces
4 ounces
4 ounces
½ teaspoon
1½ teaspoons
2 eggs
12 ounces (2 cups)
2 ounces (½ cup)
5 ounces
12 ounces
4 ounces

Bake at 375 degrees for 20 minutes.

Honey Pan Glaze

3 cups brown sugar
3 cups granulated sugar
2 teaspoons salt
2 ½ cups shortening
1/3 cup butter
1-1/3 cups honey
½ cup water
2 teaspoons cinnamon
2 teaspoons vanilla

1 cup, 9 ounces
1 cup, 9 ounces
1 cup, 4 ounces
5 ounces
1 cup
4 ounces
¼ ounce
1 teaspoon

Bread (Home Mix) for Pizza Dough

2½ cups milk
2 packages yeast
2 Tablespoons sugar
1 teaspoon salt
1/3 cup oil
7 cups white flour

Combine 3¼ cups flour with other ingredients; beat 3 minutes at medium speed.

Add rest of flour, mix 5 minutes at 2nd speed.

Cover and let rise for about one hour. Knock down and form into loaves or pizzas. For bread: let rise three minutes and make at 375 degrees for 30 minutes. For pizza: put on sauce and bake.

Makes 2 loaves or 6 pizzas.

Buttermilk Bread

6 cups buttermilk
2 packages yeast
½ cup lukewarm water
Flour
½ Tablespoon salt
2 Tablespoons sugar
2 Tablespoons butter

Heat buttermilk (scald), let cool. Add yeast and water. Add flour to a medium batter; beat smooth. Let stand overnight.

Add sugar, salt, butter, and flour to a stiff batter. Knead until smooth. Let rise until double. Punch and let rise to double a second time.

Form into 4 loaves. Bake at 425 degrees.

Colonial White Bread

2½ cups water
1 Tablespoon salt
1/3 cup brown sugar (some honey)
¼ cup shortening
½ cup cornmeal

Combine and bring to a boil. Cool to warm; put in mixing bowl.

1/8 cup wheat germ
1/3 cup bran (heaping)
¼ cup rye flour
¾ cup whole wheat flour
2 packages yeast

2 cups white flour

Mix dry ingredients in a bowl; add 2 cups of this mix to the other mixture; mix three minutes at 2nd speed on mixer. Add remainder of dry ingredients and mix for 3 minutes at 4th speed. Add 2 cups white flour; mix 5 minutes to medium stiffness at 2nd speed.

Set dough in warm place (78 degrees) until double. Punch down; put into 2 greased bread pans. Let rise in warm place (78 degrees).

Bake at 375 degrees for 25-30 minutes.

Flat Bread

(Arabic or Syrian)

(This makes what we now call Pita Bread)

Combine in bowl:

- 4 cups tepid water
- 1 cake yeast (softened with fingers)
- 2 Tablespoons salt

Stir in 4-5 cups flour and beat well. Then add more flour cup by cup until the dough leaves the sides of the bowl. Turn onto a floured board and kneed for 5-8 minutes (until smooth and elastic). Pat oil or Crisco on ball of dough. Cover and let rise 45 minutes. Shape into balls and let set covered for ½ hour. Roll the balls flat. Cover for 10 minutes. Bake in 400-425 degree oven for 8-10 minutes. They puff up!

For smaller recipe:

- 2½ cups tepid water
- 1 cake yeast
- 2 cups flour (then add flour until dough is medium stiff)

For tortillas:

- 3 cups flour
- 2 teaspoons baking powder
- ¾ teaspoon salt
- 1 cup warm water

French Bread

2 packages yeast
2 cups warm water
1 Tablespoon salt
1 Tablespoon sugar
1 Tablespoon shortening
1 cup Stone Buhr gluten flour (hard red wheat; 1/3 rice, 2/3 barley)
4½ cups Stone Buhr all purpose flour

Mix for 10 minutes. Let rise and punch down twice, rather than the usual once. Form into two loaves.

Bake 425 degrees for 15 minutes, then 325 degrees for 15-20 minutes.

Brush with egg and cook for an additional 5 minutes.

Good White Bread

2 packages yeast
2¼ cups warm milk water or potato water
7 to 7¼ cups flour
3 Tablespoons sugar
1 Tablespoon salt
2 Tablespoons shortening

Combine ingredients. Let rise 1 hour. Punch. Let rise 3 minutes. Divide in two. Rest 10-15 minutes. Pan and rise.

Bake 425 degrees for 25 minutes.

Makes 2 loaves.

Rye Bread

1 cup starter
1 cup warm water
2 cups dark rye flour

Combine and cover; let stand overnight.

1 package yeast
¼ cup warm water
2 teaspoons salt
2 Tablespoons sugar (molasses)
2 Tablespoons shortening
White flour to stiff
? Tablespoons caraway seed

Combine above ingredients then combine both mixtures. Mix 10 minutes, sit 1 ½ hours; make into loaves. Brush with egg.

Bake at: 425 degrees for 15 minutes
 325 degrees for 15-20 minutes
 325 degrees for 5 minutes

Makes two 1½ pound loaves.

Stollen

(Makes 6 large loaves)

Mix and let stand one day. Add 1 teaspoon lemon extract:

8 ounces blanched almonds 8 ounces raisins

8 ounces currants

4 ounces orange peel

4 ounces lemon peel

½ cup Apple Jack (liquor, not cereal)

Combine and heat to 100 degrees:

3 cups milk

1 pound butter

Soak:

2 packages yeast (2-1/2 + 2-1/2 tbl spoons)

½ cup warm water

Add to milk, and then add yeast mix:

¾ cup sugar

¾ cup honey

1 teaspoon salt

½ teaspoon ground cardamom

Add 10-12 cups flour and mix to smooth consistency; mix the flour and the yeast-milk mix together alternately, a few cups at a time. When all mixed, add fruit.

Let rise for two hours. Punch down. Cut dough into six equal pieces. Roll into large rectangle 8"x12". Fold over to form a large Parkerhouse roll. Put loaves on two baking sheets, three on each. Cover and let rise one hour. Bake at 375 degrees for 30 minutes, exchanging pans top to bottom in oven halfway through the baking time. While still warm, ice with powdered sugar icing OR, cool slightly and powder sugar the tops.