

From the archives of D.B.C. comes the “bread in cans” recipe:

This is listed in our book as “Basic Rolls”

2X

8-9 cups flour
2 Tbsp. dry yeast
1/2 cup nonfat dry milk
2/3 cup sugar
2 tsp. salt
2/3 cup shortening
2 cups warm water
4 eggs

Makes 40 rolls

Makes 30 cinnamon rolls

Makes 4-5 bread cans

4X

16-18 cups flour
4 Tbsp. dry yeast (1/4 cup)
1 cup dry milk
1 1/3 cups sugar
4 tsp. salt (1 Tbsp. + 1 tsp.)
1 1/3 cups shortening
4 cups warm water
8 eggs

Makes 80 rolls (full sheet pan)

Makes 60 cinnamon rolls

Makes 8-9 bread cans

Directions:

Add eggs, water, shortening, milk, salt, sugar, yeast, and half of the flour together in a mixer. (a dough hook would be best) Blend well, no chunks, high speed for just a minute or so...Slowly add rest of flour and mix or knead by hand. Dough can be sticky and quite soft which is good. Place in greased bowl and let rise until double in size or bigger. Cover bowl or grease side of dough facing the air.

After dough rises (may take two hours) punch dough down. Shape into balls for bread cans. Grease cans inside heavily. I'm sure they used real lard in the old days. I would use vegetable oil. Each dough ball should fill roughly 30% of the can. Put balls of dough in cans and let rise again. This will happen faster than the first time. The dough should be filling the entire can and bulging out. Bake at 350 degrees until tops are dark. If the top seems burnt, cut it off. Eat with real butter if possible!

-Directions commentary by Jim Davis as there were no directions with the recipe. Contact Jim at jimdavis@camplael.com with comments or for more info about the rolls/cinnamon rolls procedure.