



BISHOP'S BREAD

(Mixing time: 10 minutes)

If your grandmother ever entertained a circuit-riding preacher she probably celebrated his presence at breakfast with Bishop's Bread, which in those days required twelve hours, or more, to prepare. Made of potato sponge, it was set to rise in an earthen crock, jealously guarded from drafts with a homespun blanket and baked in a brick oven.

Now you can make this same bread half an hour before breakfast by following this modernized recipe from Ohio. And from Ohio, by the way, comes Crisco—the sweetest flavored shortening I have ever used.

2½ cups bread flour ½ cup Crisco 1 teaspoon cinnamon

2 cups brown sugar 1 teaspoon baking powder 1 egg
½ teaspoon salt ½ teaspoon soda ¾ cup sour milk

Mix flour, sugar, salt and Crisco. Save ¾ cup of mixture for top crumbs. To remainder, add baking powder, egg, soda, sour milk and cinnamon. Beat briskly until batter is smooth. Pour into two Criscoed cake pans and scatter crumbs of original mixture over tops. Bake for about 25 minutes in hot oven (400° F.). If you want a richer bread, add chopped nuts and raisins to batter, and sprinkle extra cinnamon on top before baking. The Crisco will keep it fresh. Reheating restores all the original fluffiness!