

475 Cr

Whole Wheat Cracker.

Whole wheat meal..... 400 lbs.
 Powdered sugar..... 80 lbs.
 Shortening..... 60 lbs.
 Water (about)..... 11 gals.
 Soda..... 2 lbs. 10 ozs.
 Ammonia..... 2 lbs. 12 ozs.
 Salt..... 3 lbs.
 Molasses..... 3 gals.
 Vanilla flavor

The Cracker Baker, Apr.1922, p.60

Soda Crackers

Sponge

Soft winter wheat patent flour. 400 lbs.
 Water.....about 24 gals.
 Yeast..... 12 ozs.
 Set this 18 hrs. at 78° F. in a room
 of 80° F. It may be necessary to
 reduce this time where conditions are
 such as to make the sponge too old.

Dough

Straight soft winter wheat flour. 400 lbs.
 Salt..... 10 lbs.
 Lard..... 80 lbs.
 Soda..... 4 - 5 lbs.
 Water..... about 7 gals.
 Set about 5 hrs. at 84° F.
 It may be necessary to use more salt
 than shown here, perhaps 12 lbs.
 Cracker Baker, p. 62, Dec. 1922.

Soda Crackers

Sponge

Kansas Flour..... 78 lbs.
 Med. soft winter flour..... 40 lbs.
 Yeast..... 1-3/4 oz.
 Water..... 7 gals.
 Malt extract..... 2 ozs.
 Set sponge at 68° for about 17 hrs.
 Sponge should be about 80° when taken.

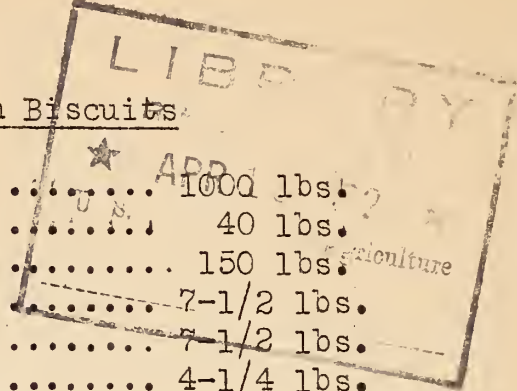
Dough

Salt..... 2 lbs. 5 ozs.
 Lard..... 16 lbs.
 Med. soft flour..... 78 lbs.
 Soda..... 2 lbs.
 Proof about 5 hrs. Bake at 550° F.
 Baker's Review, June, 1923, p. 52.

Milk Lunch Biscuits

Short patent flour..... 1000 lbs.
 Granulated sugar..... 40 lbs.
 Shortening..... 150 lbs.
 Salt..... 7-1/2 lbs.
 Soda..... 7-1/2 lbs.
 Tartaric acid..... 4-1/4 lbs.
 Water..... About 44 gals(170° F.)

Cracker Baker, Dec. 1923, p.55.



Whole Wheat and Milk Cracker

Formula

Sponge

Whole wheat flour..... 1 bbl.
 Water..... 12 gals.
 Yeast..... 8 ozs.
 Honey..... 12 lbs.
 Let sponge set about 14 hrs. &
 sweeten with soda as in cracker sponge.

Dough

Whole wheat flour..... 1 bbl.
 Whole potato flour..... 6 lbs.
 Skim milk powder..... 12 lbs.
 Compound or lard..... 20 lbs.
 Butter..... 10 lbs.
 Salt..... 3 lbs.
 Powdered sugar..... 10 lbs.
 Water..... about 3 gals.
 The Cracker Baker, May 1922.

Oyster Crackers

Flour..... 5 bbls.
 Lard..... 90 lbs.
 Salt..... 10 lbs.
 Yeast..... 12 ozs.
 Soda..... 6 lbs.
 Water..... 36 gals.

Set sponge with 3 barrels of
 flour + yeast + 32 gallons of water
 over night. Next morning break up
 sponge, add salt, lard, 4 gallons of
 water and 2 barrels of flour. While
 mixing sift soda over dough and mix
 until clear. Proof 2 to 3 hours.
 Bake in hot oven.

Bakers Review, October, 1916,
page 118.

