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CURRENT SERIAL RECORDS

UNITED STATES DEPARTMENT OF AGRICULTURE  
Agricultural Marketing Service  
Food Distribution Division  
Washington 25, D. C.

ROLLED WHEAT RECIPES FOR INSTITUTIONS

Rolled wheat, a whole-grain cereal that is rich in natural B vitamins, is also a good source of iron and other minerals, as well as food energy. The rolled wheat may be served as a hot cereal; as a substitute for rolled oats in baked products such as cookies, bread, rolls, pancakes, muffins, or as an extender in meat loaves and meat patties. The nutty taste of the wheat provides a new and interesting flavor. Store in a cool, dry place. The following recipes were developed by the Human Nutrition Research Division, Agricultural Research Service, U. S. Department of Agriculture.

ROLLED WHEAT CEREAL			BREADS AND CEREAL PRODUCTS	
100 Portions			For-----:	
Weights	Measures	Ingredients	Portions:	Directions
7 lb. 8 oz.:	2-1/2 gal.:	Rolled wheat, quick-cooking.....	1:	1. Add wheat and salt to the boiling water.
2 oz.:	1/4 cup:	Salt.....	.....	2. Boil for 20 minutes, stirring occasionally.
.....:	3-3/4 gal.:	Boiling water.....	.....	
PORTION: 1/2 cup.				

PANCAKE MIX (using rolled wheat)			BREADS AND CEREAL PRODUCTS	
200 Portions			For-----:	
Weights	Measures	Ingredients	Portions:	Directions
10 lb.:	3-1/4 gal.:	Rolled wheat, quick-cooking.....	1:	1. Combine dry ingredients and blend 5 minutes in mixer on low speed. Cut or rub in shortening.
3 lb. 4 oz.:	3-1/4 qt.:	Nonfat dry milk.....	.....	2. Store in a tightly covered container in a cool place until needed
2 lb. 8 oz.:	2-1/2 qt.:	sifted All-purpose flour.....	.....	: YIELD: 20 pounds 12 ounces (about 5 gal.)
9 oz.:	1-1/2 cups:	Baking powder.....	.....	
5 oz.:	2/3 cup:	Salt.....	.....	
4 lb. 8 oz.:	2-1/4 qt.:	Shortening.....	.....	
PORTION: Two 4-inch pancakes.				

ROLLED WHEAT PANCAKES (using pancake mix)				
10 lb. 6 oz.:	2-1/2 gal.:	Pancake mix.....	.....	1. Combine all ingredients; beat to blend.
2 lb. 3 oz.:	1 qt. (20):	Eggs.....	.....	2. Portion with a No. 2 scoop (3-1/5 tbsp.) on a hot greased griddle. When the surface is covered with bubbles, turn and brown on the other side.
.....:	1-1/4 gal.:	Water.....	.....	
PORTION: Two 4-inch pancakes.				

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ROLLED WHEAT BREAD

BREADS AND CEREAL PRODUCTS

100 Portions :		:For-----:	
Weights :	Measures :	Ingredients :	Directions :
.....:1 qt.	:	Boiling water....:	1.Add hot water to rolled wheat.
:	:	:	:
:	:	:	Let stand 1 hour.
10 oz....:1 qt.....:	:	Rolled wheat, :	:
:	:	quick-cooking..:	:
1 oz....:3-1/3 tbsp:	:	Active dry yeast.:	2.Add yeast to lukewarm water.
or :	or :	or :	Let stand 10 min., then stir.
2 oz....:1/4 cup....:	:	Compressed yeast.:	:
.....:1-1/2 cups:	:	Lukewarm water.:	:
10 oz....:1-1/4 cups:	:	Eggs.....:	3.Beat eggs slightly and combine
:	:	(6) :	with the wheat mixture.
8 oz....:1 cup.....:	:	Shortening.....:	4.Add shortening, molasses,
1 lb....:1-1/2 cups:	:	Molasses.....:	salt, and yeast.
1-1/2 oz.:3 tbsp....:	:	Salt.....:	:
5 lb....:1-1/2 gal.:	:	All-purpose flour.:	5.Save out 1 cup flour. Add rest
:	:	sifted..:	of flour to the wheat mixture.
:	:	:	Mix at low speed in mixer, us-
:	:	:	ing dough hook, until dough is
:	:	:	smooth and elastic and leaves
:	:	:	sides of bowl (6 to 10 min.)
:	:	:	If after 2 min. the dough is
:	:	:	very soft and sticky, add
:	:	:	enough of the saved-out flour
:	:	:	to form a soft dough.
:	:	:	6.Form dough into a smooth ball.
:	:	:	Place in a greased bowl and
:	:	:	turn to grease top. Cover and
:	:	:	let rise in a warm place
:	:	:	(about 85°F.) until double in
:	:	:	volume (about 1 hour).
:	:	:	7.Punch down. Cut into 12 equal
:	:	:	portions. Form each portion
:	:	:	into a ball, cover, and let
:	:	:	rest on table top for about
:	:	:	15 minutes.
:	:	:	8.Shape into loaves and place
:	:	:	in lightly greased pans
:	:	:	(about 3 by 9 by 2 in. or 4
:	:	:	by 8 by 2 in.)
:	:	:	9.Let rise in a warm place
:	:	:	(about 85°F.) until increased
:	:	:	2 to 2-1/2 times in volume
:	:	:	(about 1 hour).
:	:	:	10.Bake at 400°F. (hot) 25 to 30
:	:	:	minutes.

YIELD: 12 loaves, 1 pound each.

PORTION: 2 slices.

(over)

ROLLS (using rolled wheat)

BREADS AND CEREAL PRODUCTS

100 Portions :		:For-----:		
Weights :	Measures :	Ingredients	:Portions:	Directions
.....:	12 loaf	:Rolled wheat bread :	:	:1. Follow directions given in
:	batch..	: recipe.....:	:	: the bread recipe through
:	:	:	:	: step 6.
:	:	:	:	:2. Punch dough down. Cut or
:	:	:	:	: "pinch off" 200 small rolls
:	:	:	:	: (about 1 ounce or 1-1/4
:	:	:	:	: inches in diameter). Shape
:	:	:	:	: and place on lightly
:	:	:	:	: greased sheet pans. Grease
:	:	:	:	: tops of rolls lightly, if
:	:	:	:	: desired.
:	:	:	:	:3. Let rise in a warm place
:	:	:	:	: (about 85°F.) until in-
:	:	:	:	: creased 2 to 2-1/2 times
:	:	:	:	: in volume (about 1 hour).
:	:	:	:	:4. Bake at 400°F. (hot) 12 to
:	:	:	:	: 15 minutes.

PORTION: 2 rolls, 1 ounce each.

ROLLED WHEAT MIX

BREADS AND CEREAL PRODUCTS

100 Portions			For-----	
Weights	Measures	Ingredients	Portions:	Directions
2 lb.....	2 qt., sifted	All-purpose flour	.....	1. Mix dry ingredients
1 lb. 4 oz...	2 qt.....	Rolled wheat,	:	together or blend 5
	:	quick-cooking...	.....	min. in mixer on low
12 oz.....	3 cups.....	Nonfat dry milk...	.....	speed, using the
3 oz.....	1/2 cup.....	Baking powder.....	.....	whip. Cut in shorten-
1 oz.....	2 tbsp.....	Salt.....	.....	ing.
1 lb. 8 oz...	3 cups.....	Shortening.....	.....	2. Store in a tightly
	:	:	:	covered container in
	:	:	:	a cool place until
	:	:	:	needed.
	:	:	:	YIELD: 5 pounds 8 oz.
	:	:	:	(1 gallon 1-1/2 qts.)

BANANA BREAD (using rolled wheat mix)

BREADS AND CEREAL PRODUCTS

100 Portions			For-----	
Weights	Measures	Ingredients	Portions:	Directions
4 lb. 8 oz...	1 gal. 2 cups	Rolled wheat mix...	.....	1. Combine all ingre-
10 oz.....	1-1/4 cups (6)	Eggs, beaten.....	.....	dients. Stir just to
2 lb.....	1 qt.....	Sugar.....	.....	moisten the dry in-
3 lb. 10 oz...	1-1/2 qt. (12)	Mashed bananas....	.....	redients.
	:	:	:	2. Place mixture into 6
	:	:	:	greased loaf pans
	:	:	:	(about 4 by 10 by 4
	:	:	:	in.), about 1 qt. or
	:	:	:	2 lb. 8 oz. per pan.
	:	:	:	3. Bake at 350°F.
	:	:	:	(moderate) for 1 hr.

YIELD: 6 loaves, 2 pounds 7 ounces each.

PORTION: 2 slices.

PEANUT BUTTER COOKIES (using rolled wheat mix)

FRUITS AND OTHER DESSERTS

100 Portions			For-----	
Weights	Measures	Ingredients	Portions:	Directions
3 lb.....	3 qt.....	Rolled wheat mix...	.....	1. Combine all ingre-
2 lb.....	1 qt.....	Sugar.....	.....	dients and mix well.
	1-2/3 tbsp....	Cinnamon.....	.....	2. Using a No. 40 scoop
10 oz.....	1-1/4 cups (6)	Eggs, beaten.....	.....	(1-3/5 tbsp.), place
	1-1/3 cups....	Water.....	.....	on ungreased baking
1 lb. 2 oz...	2 cups.....	Peanut butter.....	.....	sheets. Press each
	2 tbsp.....	Vanilla.....	.....	cookie flat with a
	:	:	:	fork.
	:	:	:	3. Bake at 375°F.
	:	:	:	(moderate) about 12
	:	:	:	min. or until
	:	:	:	cookies are light
	:	:	:	brown.

PORTION: 2 cookies.





PASTRY FOR PIE (using rolled wheat)

FRUITS AND OTHER DESSERTS

100 Portions			For-----	
Weights	Measures	Ingredients	Portions:	Directions
15 single crusts				
2 lb.....	2 qt., sifted.	All-purpose flour.....	.....	1. Stir to mix or blend
12 oz.....	1 qt.....	Rolled wheat, : : quick-cooking.....	: :	: in mixer.
3/4 oz.....	1-1/2 tbsp.....	Salt.....	.....	
1 lb. 12 oz.:	3-1/2 cups.....	Shortening.....	.....	2. Cut or rub in short-
: :	: :	: :	: :	: ening until mixture : is granular.
.....	2 cups.....	Cold water.....	.....	3. Add water and mix.
: : : : : : : : : :	: : : : : : : : : :	: : : : : : : : : :	: : : : : : : : : :	4. Roll out on a lightly : floured board, using : about 5-1/2 ounces of : dough for shell. 5. Line 9-inch pie pans : with pastry. 6. Bake pastry shells at : 400°F. (hot) 12 min. : or until lightly : browned.

CHOCOLATE CHIP MERINGUES (using rolled wheat)

FRUITS AND OTHER DESSERTS

100 Portions			For-----	
Weights	Measures	Ingredients	Portions:	Directions
8 oz.....	1 cup (7-8)...	Egg whites.....	.....	1. Combine egg whites
.....	1-3/4 tsp.....	Salt.....	.....	: and salt. Beat until : stiff but not dry.
1 lb. 10 oz.:	3-1/4 cups.....	Sugar.....	.....	2. Add sugar slowly to
10 oz.....	3-1/3 cups.....	Rolled wheat, : : quick-cooking.....	: :	: the egg whites. Con- : tinue beating until : the mixture is shiny : and stands in peaks.
10 oz.....	1-1/3 cups.....	Chocolate chips...	.....	
3 oz.....	1 cup.....	Coconut.....	.....	
.....	2 tsp.....	Vanilla.....	.....	3. Fold in the remain- : ing ingredients.
: : : : : : : : : :	: : : : : : : : : :	: : : : : : : : : :	: : : : : : : : : :	4. Portion meringues : with a No. 40 scoop : (1-3/5 tbsp.) on a : baking sheet lined : with wax paper. 5. Bake at 300°F. (slow) : 20 minutes.

PORTION: 1 cookie, 2 inches in diameter.



APPLE CRISP (using rolled wheat)

FRUITS AND OTHER DESSERTS

100 Portions			For-----:	
Weights	Measures	Ingredients	Portions:	Directions
16 lb.....	3 gal., 2-1/2 qt.....	Sliced pared apples.....	1.....	1. Arrange apples in 4 greased pans (about 12 by 20 by 2 in.)
.....	1/3 cup.....	Lemon juice.....	.....	.....
.....	2 cups.....	Water.....	.....	2. Blend lemon juice and water; pour over apples.
5 lb.....	3 qt. 1-3/4 cups, packed..	Brown sugar.....	.....	3. For the topping, combine sugar, dry milk, flour, wheat, cinnamon, and salt. Work in the fat to form a crumbly mixture.
1 lb.....	1 qt.....	Nonfat dry milk.....	.....	.....
1 lb. 8 oz.	1-1/2 qt., sifted...	All-purpose flour.....	.....	.....
9 oz.....	3 cups.....	Rolled wheat, quick-cooking.....	.....	4. Cover apples with topping and pat down firmly.
.....	2-2/3 tbsp..	Cinnamon.....	.....	5. Bake at 350°F. (moderate) 30 to 40 min. or until apples are tender.
.....	2 tsp.....	Salt.....	.....	.....
2 lb. 8 oz.	1-1/4 qt.....	Butter or margarine.....	.....	.....

PORTION: About 1/3 cup--provides 1/4 cup fruit.

CRANBERRY CRUNCH (using rolled wheat)

FRUITS AND OTHER DESSERTS

100 Portions			For-----:	
Weights	Measures	Ingredients	Portions:	Directions
4 lb.....	2 qt.....	Sugar.....	.....	1. Boil sugar and water for 5 minutes.
.....	2 qt.....	Water.....	.....	.....
4 lb.....	1 gal.....	Whole cranberries.....	.....	2. Add cranberries and boil 5 min. longer. Remove from heat. Cool.
7 lb.....	1 gal. 1/2 qt.....	Chopped unpeeled apples.....	.....	3. Stir apples into cranberry sauce. Pour mixture into 2 pans (about 12 by 20 by 2 in.), 3 quarts or 6 pounds 14 ounces per pan.
1 lb. 5 oz.	7 cups.....	Rolled wheat, quick-cooking.....	.....	4. Combine wheat, flour, sugar, and fat and mix until crumbly.
12 oz.....	3 cups, sifted..	All-purpose flour.....	.....	5. Sprinkle one half of the mixture (about 2 quarts or 3 pounds) over each pan of apple-cranberry mixture.
2 lb. 4 oz.	1-1/4 qt., packed....	Brown sugar.....	.....	.....
1 lb. 8 oz.	3 cups.....	Melted butter or margarine.....	.....	6. Bake at 350°F. (moderate) 1 hour.

PORTION: 1 piece, 1-3/4 by 2 inches--provides 1/4 cup fruit.



CINNAMON CRISPIES (using rolled wheat)

FRUITS AND OTHER DESSERTS

100 Portions		Ingredients	:For-----: :Portions:	Directions
Weights	Measures			
2 lb.	1 qt.	Sugar	1	1. Cream shortening and sugar.
1 lb.	2 cups	Shortening		
3 oz.	1/4 cup	Molasses	2	2. Add molasses, salt, cinnamon, vanilla, and eggs to creamed mixture. Beat to blend.
	1-1/3 tbsp.	Salt		
	1-1/3 tbsp.	Cinnamon		
	1 tbsp.	Vanilla		
6 oz.	3/4 cup (4)	Eggs	3	3. Add remaining ingredients, mix.
1 lb.	1 qt., sifted	All-purpose flour		
	1 tsp.	Soda		4. Portion dough with a No. 40 scoop (1-3/5 tbsp.) on greased baking sheets. Press each cookie flat with a fork.
	1-1/3 tbsp.	Baking powder		
12 oz.	1 qt.	Rollled wheat, quick-cooking		
8 oz.	2 cups	Chopped nuts		
				5. Bake at 350°F. (moderate) 15 min.

PORTION: 1 cookie, 3 inches in diameter.

TURKEY LOAF (using rolled wheat)

MAIN DISHES (protein-rich)

100 Portions		Ingredients	:For-----: :Portions:	Directions
Weights	Measures			
1 lb. 1 oz.	2 cups (24)	Egg yolks	1	1. Blend egg yolks and milk. Mix in salt, onion, rice, wheat, and turkey.
	1 gal. 1-1/4 qt.	Milk		
2 oz.	1/4 cup	Salt		2. Beat egg whites until stiff and fold into turkey mixture.
6 oz.	1 cup	Chopped onion		
3 lb.	2 qt.	Cooked rice		
1 lb. 14 oz.	2-1/2 qt.	Rollled wheat, quick-cooking		
9 lb. 8 oz.	1 gal. 3-1/2 qt.	Diced cooked turkey		3. Place in 4 greased baking pans (about 12 by 20 by 2 in.), 2 quarts 2-1/2 cups or about 6 pounds per pan.
1 lb. 10 oz.	3 cups (24)	Egg whites		
				4. Bake at 375°F. (moderate) about 40 min.
				5. Serve with turkey gravy, if desired.

PORTION: 1 piece, 2-3/4 by 2-3/4 inches--provides the equivalent of 2 ounces protein-rich food.



TURKEY CROQUETTES (using rolled wheat)

MAIN DISHES (protein-rich)

100 Portions			For-----	
Weights	Measures	Ingredients	Portions:	Directions
10 lb. 8 oz.:	2 gal. 2 cups:	Coarsely chopped turkey.....	:	1.Combine all ingredients. Stir to mix.
1 lb. 9 oz.:	3 cups (16).....	Eggs, beaten.....	:	2.Portion with a No. 8 scoop (1/2 cup).
1 lb. 1 oz.:	1 gal. 1 cup:	Soft bread crumbs.....	:	
1 lb. 8 oz.:	2 qt.....	Rolled wheat, quick-cooking.....	:	
4 lb.....	2 qt.....	Mayonnaise.....	:	
8 oz.....	1 cup.....	Chopped pimiento.....	:	
4 oz.....	1 qt.....	Chopped parsley.....	:	
.....	1-1/3 tbsp.....	Salt.....	:	
.....	2 qt.....	Milk.....	:	
1 lb. 1 oz.:	1 gal. 1 cup:	Soft bread crumbs.....	:	3.Mix the fat with crumbs. Roll cro-
1 lb.....	2 cups.....	Melted butter or margarine.....	:	quettes in crumbs.
:	:	:	:	4.Place on greased sheet pans.
:	:	:	:	5.Bake at 400°F. (hot) 15 min. or until crumbs are brown.
:	:	:	:	6.Serve with gravy.

PORTION: 1 croquette--provides the equivalent of 2 ounces protein-rich food.

MEAT LOAF (using rolled wheat)

MAIN DISHES (protein-rich)

100 Portions			For-----	
Weights	Measures	Ingredients	Portions:	Directions
12 oz.....	2 cups.....	Chopped onion.....	:	1.Lightly brown vegetables in the fat.
12 oz.....	3 cups.....	Chopped celery.....	:	
4 oz.....	1/2 cup.....	Fat or oil.....	:	
13 lb.....	.....	Ground beef.....	:	2.Combine vegetables with the rest of the ingredients. Mix well (in mixer, 3 min. on low speed).
2-1/2 oz.....	1/3 cup.....	Salt.....	:	
.....	1/4 cup.....	Worcestershire sauce.....	:	
.....	1/3 cup.....	Parsley flakes.....	:	
2 lb. 7 oz.:	3-1/4 qt.....	Rolled wheat, quick-cooking..	:	3.Pack in greased loaf pans (about 4 by 10 by 4 in.), 1 quart 3/4 cups or 2 pounds 10 ounces per pan.
.....	2-1/2 qt.....	Tomato sauce.....	:	4.Bake at 375°F. (moderate) about 1 hr.
2 lb. 10 oz.:	1-1/4 qt. (25):	Eggs, slightly beaten.....	:	
:	:	:	:	
:	:	:	:	
:	:	:	:	

PORTION: 1 slice, 3/4 inch thick (about 2-1/2 ounces)--provides the equivalent of 2 ounces protein-rich food.

