



1959 Golden-Crust Bread

Source: Pillsbury's *BEST of the BAKE-OFF Collection* 1959

Yield: 2 loaves

Bake: 375°F for 40–45 minutes

Recipe Description

There's a quiet kind of magic in vintage bread recipes — the simplicity, the reliability, the way a few pantry staples can fill a kitchen with warmth. This **Golden-Crust Bread** comes straight from a 1950s Pillsbury Bake-Off booklet, where it appeared as a *Senior Winner* and quickly earned a reputation for its soft, creamy-white interior and beautifully crisp golden crust.

I baked this loaf in my antique GlasBake yellow-tinted glass bread pan (early 1900s–1920s), and the result was everything vintage baking promises: tender, tall slices with a nostalgic aroma that feels like stepping back in time.

A perfect everyday bread — lovely for toast, sandwiches, or thick warm slices with butter.

Ingredients

- 1 packet active dry yeast (or 1 cake compressed yeast)
- ¼ cup warm water
- 1 cup sour cream (thick or commercial)
- ¼ teaspoon baking soda
- 2 tablespoons sugar
- 1 tablespoon salt*
- 2 tablespoons butter or margarine, melted
- 1 cup warm water
- 5½ to 6 cups sifted Pillsbury's Best All Purpose Flour*

*If using self-rising flour, omit salt.



Inveniam viam aut faciam.

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Directions

- 1. Soften:** Dissolve yeast in $\frac{1}{4}$ cup warm water. Let stand until creamy.
- 2. Combine:** In a large mixing bowl, stir together sour cream and baking soda.
- 3. Add sugar, salt, butter, and 1 cup warm water.** Mix well.
- 4. Add flour gradually:** Use $5\frac{1}{2}$ –6 cups flour to form a stiff dough.
- 5. Knead:** Turn onto a floured surface. Knead 5–7 minutes until smooth and satiny.
Place in a greased bowl, cover, and let rise in a warm place (85°F) until doubled — about $1\frac{1}{2}$ –2 hours.
- 6. Divide:** Punch down. Divide dough in half. Form into balls. Cover and rest 10 minutes.
- 7. Shape:** Form into loaves and place in greased 9×5×3-inch pans. Cover.
- 8. Second rise:** Let rise in a warm place until light — about $1\frac{1}{2}$ hours.
- 9. Bake:** Bake at 375°F for 40–45 minutes until golden brown.
Cool on racks.

Notes

- **Sour cream breads** from this era were prized for tenderness — the fat adds richness and the acidity boosts rise.
- **This bread freezes beautifully** — just wrap tightly.
- **For a true midcentury touch**, brush with melted butter while still warm.