

# Breads

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*Perfect White Bread boasts  
a beautiful golden crust.  
Its fresh yeasty goodness  
is a family winner.*

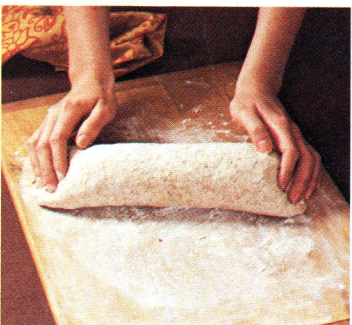
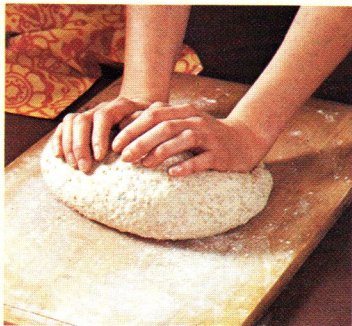








# YEAST BREADS



## *Perfect yeast bread tips*

Today, breadmaking is easier than ever. A new mixing method lets you mix the active dry yeast with part of the flour, add the warm liquid ingredients, and beat with an electric mixer. However, if you would rather dissolve the yeast, go ahead. You'll have excellent results either way.

For the conventional method of dissolving the yeast, you can use either active dry yeast or compressed yeast. Soften active dry yeast in warm water (110° F) and compressed yeast in lukewarm water (85° F). Both soften in 5 to 10 minutes. If desired, one 0.6 ounce cake of compressed yeast can be substituted for one package active dry yeast.

Sugar provides food for the yeast to grow. It also adds flavor and aids in browning.

Salt is added to the dough for flavor, but it also helps control the growth of the yeast.

Flour forms the basic structure of dough.

- Add all flour to the dough at time of mixing and kneading. Adding flour after the dough rises causes dark streaks and a coarse texture.

- To knead dough, turn out onto a lightly floured surface (picture 1). Curve fingers over dough, pull it toward you, then push down and away with heel of hand. Give dough a quarter turn, fold dough toward you, and push down again. Repeat kneading motions until the dough is smooth, satiny, and elastic. Include the flour used for kneading as part of the measured amount. Add only enough extra flour to make the dough easy to handle. (On humid days, dough will require more flour.)

- Cover dough; let rise in a warm place (80° F) until double. (Place bowl on top rack of cold oven with pan of hot water on lower rack.) During rising, the yeast grows, giving off gas bubbles which cause the dough to rise. A high temperature will kill yeast. A low temperature retards its growth.

- Punch the dough down; pulling edges to the center and turning dough over. Cover; let rest before shaping to make dough easy to handle.

- To shape loaf, roll dough to 12x8-inch rectangle. Starting from narrow edge, roll up tightly. Seal at each turn with fingertips or edge of hand (picture 2). Press down on ends of loaf with sides of hands to make 2 thin sealed strips (picture 3). Fold strips under loaf. (Or, shape dough into a rectangular loaf, pulling ends under until smooth.)

- When dough is ready to bake or shape, fingertips will leave slight indentation (picture 4).



**PERFECT WHITE BREAD**

- 5¾ to 6¼ cups all-purpose flour**
- 1 package active dry yeast**
- 2¼ cups milk**
- 2 tablespoons sugar**
- 1 tablespoon shortening**
- 2 teaspoons salt**

OVEN 375°

In large mixing bowl combine 2½ cups of the flour and the yeast. In saucepan heat milk, sugar, shortening, and salt just till warm (115-120°), stirring constantly till shortening almost melts. Add to dry mixture in mixing bowl. Beat at low speed of electric mixer for ½ minute, scraping sides of bowl constantly. Beat 3 minutes at high speed. By hand, stir in enough of the remaining flour to make a moderately stiff dough. Turn out onto a lightly floured surface and knead till smooth and elastic, 8 to 10 minutes. Shape in a ball.

Place dough in lightly greased bowl, turning once to grease surface. Cover; let rise in warm place till double, about 1¼ hours. Punch dough down; turn out on lightly floured surface. Divide in half.

Shape each in a smooth ball. Cover and let rest 10 minutes. Shape in loaves. Place in two greased 8½x4½x2½-inch loaf pans. Cover and let rise in warm place till double, 45 to 60 minutes. Bake in moderate oven (375°) about 45 minutes or till done. If tops brown too quickly, cover loosely with foil last 15 minutes. Remove from pans; cool on wire racks. Makes 2 loaves.

**WHOLE WHEAT BREAD**

- 3 to 3¼ cups all-purpose flour**
- 1 package active dry yeast**
- 1¾ cups water**
- ¾ cup brown sugar**
- 3 tablespoons shortening**
- 2 cups whole wheat flour**

OVEN 375°

In large mixing bowl combine 2 cups of the all-purpose flour and the yeast. Heat water, brown sugar, shortening, and 2 teaspoons salt just till warm (115-120°), stirring constantly till shortening almost melts. Add to dry mixture. Beat at low speed of electric mixer for ½ minute, scraping bowl. Beat 3 minutes at high speed. By hand, stir in

whole wheat flour and enough of the remaining all-purpose flour to make a moderately stiff dough. Knead on lightly floured surface till smooth, 8 to 10 minutes. Shape in ball. Place in lightly greased bowl; turn once. Cover; let rise in warm place till double, about 1½ hours. Punch down; turn out on floured surface.

Divide in half. Cover and let rest 10 minutes. Shape in loaves; place in two greased 8½x4½x2½-inch loaf pans. Cover and let rise till double, about 1¼ hours. Bake in moderate oven (375°) about 45 minutes. If tops brown too quickly, cover loosely with foil last 20 minutes. Makes 2 loaves.

**SUGARPLUM LOAVES**

- 5 to 5¼ cups all-purpose flour**
- 2 packages active dry yeast**
- 1½ cups milk**
- ½ cup sugar**
- ¼ cup shortening**
- 1½ teaspoons salt**
- 2 eggs**
- ½ teaspoon vanilla**
- 1 cup raisins**
- 1 cup chopped mixed candied fruits and peels**
- Confectioners' Icing**  
(page 143)

OVEN 350°

In large mixing bowl combine 2 cups of the flour and the yeast. Heat milk, sugar, shortening, and salt just till warm (115-120°), stirring constantly till shortening almost melts. Add to dry mixture; add eggs and vanilla. Beat at low speed of electric mixer for ½ minute, scraping bowl. Beat 3 minutes at high speed. By hand, stir in raisins, fruits, and enough remaining flour to make a soft dough. Knead on lightly floured surface till smooth and elastic, 8 to 10 minutes.

Shape in ball. Place in greased bowl; turn once. Cover; let rise in warm place till double, about 1½ hours. Punch down; divide in half. Cover; let rest 10 minutes. Shape into two balls. Place on greased baking sheets; pat tops to flatten slightly. Cover; let rise in warm place till double, about 2 hours. Bake at 350° about 30 minutes. Remove from sheets; cool. Frost with Confectioners' Icing. Decorate with candied cherries, if desired. Makes 2 loaves.



## FRENCH BREAD

- 7 to 7¼ cups all-purpose flour
- 2 packages active dry yeast
- 1 tablespoon sugar
- 1 tablespoon salt
- 1 tablespoon shortening
- Yellow cornmeal
- 1 egg white

OVEN 375°

In large mixing bowl combine 3 cups of the flour and the yeast. Heat 2½ cups water, sugar, salt, and shortening just till warm (115-120°), stirring constantly till shortening almost melts. Add to dry mixture. Beat at low speed of electric mixer for ½ minute, scraping bowl. Beat 3 minutes at high speed. By hand, stir in enough of the remaining flour to make a soft dough.

Turn out onto lightly floured surface and knead till smooth and elastic, 10 to 12 minutes. Shape into ball. Place in a lightly greased bowl, turning once. Cover; let rise in warm place till double, 1 to 1½ hours. Punch down; divide in half. Cover; let rest 10 minutes. Roll each half to 15x12-inch rectangle. Starting with long edge, roll up tightly; seal well. Taper ends. Place each loaf diagonally, seam side down, on greased baking sheet sprinkled with cornmeal. Gash tops diagonally every 2½ inches, ⅛ to ¼ inch deep.

Beat egg white just till foamy; add 1 tablespoon water. Brush tops and sides of loaves. Cover; let rise in warm place till double, about 1 hour. Bake in moderate oven (375°) for 20 minutes. Brush again with egg white mixture. Bake about 20 minutes longer. Remove from baking sheets; cool on wire racks. Makes 2 loaves.

## RAISIN LOAVES

OVEN 375°

Use recipe for Perfect White Bread (page 83), increasing sugar to ⅓ cup and shortening to ¼ cup. Stir in 2 cups raisins when adding enough remaining flour to make a moderately stiff dough. Continue as directed. Shape dough into 8 small loaves (4½x2½x1½-inch loaf pans) or 2 large loaves. Bake small loaves at 375° for 25 to 30 minutes. Bake large loaves at 375° for 35 to 40 minutes. While warm, drizzle with Confectioners' Icing (page 143), if desired.

## SOURDOUGH BREAD

*To make Sourdough Starter:* In bowl soften 1 package active dry yeast in ½ cup warm water (110°). Stir in 2 cups warm water, 2 cups all-purpose flour, and 1 tablespoon sugar; beat smooth. Cover with cheesecloth. Let stand at room temperature till bubbly, 5 to 10 days; stir 2 or 3 times a day. (A warmer temperature speeds fermentation.) Store, covered, in refrigerator. To use, bring to room temperature.

- 1 package active dry yeast
- 5½ to 6 cups all-purpose flour
- 1 cup Sourdough Starter (room temperature)
- 2 teaspoons sugar
- ½ teaspoon soda

OVEN 400°

*To make bread:* In large mixing bowl soften yeast in 1½ cups warm water (110°). Blend in 2½ cups of the flour, the Starter, sugar, and 2 teaspoons salt. Combine 2½ cups of the flour and soda; stir into flour-yeast mixture. Add enough remaining flour to make a stiff dough. Knead on floured surface till smooth and elastic, 5 to 7 minutes. Shape into ball. Place in greased bowl; turn once. Cover; let rise in warm place till double, about 1½ hours. Punch down; divide in half. Cover; let rest 10 minutes. Shape in round loaves. Place on greased baking sheets. With sharp knife, make parallel slashes across tops. Let rise, uncovered, till double, 1 to 1½ hours. Bake at 400° for 35 to 40 minutes. Makes 2 loaves.

*To keep Starter going:* Stir ¾ cup all-purpose flour, ¾ cup water, and 1 teaspoon sugar into remainder of Starter. Let stand at room temperature till bubbly, at least 1 day. Cover and chill for later use. If not used within 10 days, stir in 1 teaspoon sugar. Repeat adding sugar every 10 days.

## CINNAMON SWIRL BREAD

OVEN 375°

Make Perfect White Bread, increasing sugar to ⅓ cup and shortening to ¼ cup. After first rising, roll dough to two 15x7-inch rectangles. Mix ½ cup sugar and 1 tablespoon ground cinnamon; spread half over each. Sprinkle 1½ teaspoons water over each. Roll into loaves. Continue as directed. Bake at 375° for 35 to 40 minutes.





Crusty on the outside and tender inside, prize-winning Rye Bread is flavored with

caraway seed and a hint of brown sugar. It's a great choice for sandwiches.

## RYE BREAD

*Shape the dough for this dark bread into oblong loaves or the traditional round loaves—*

- 3 cups all-purpose flour**
- 2 packages active dry yeast**
- 1 tablespoon caraway seed**
- 2 cups water**
- ½ cup brown sugar**
- 1 tablespoon shortening**
- 1 teaspoon salt**
- 2½ cups rye flour**

OVEN 350°

In large mixing bowl combine 2½ cups of the all-purpose flour, the yeast, and the caraway seed. In saucepan heat together water, brown sugar, shortening, and salt just till warm (115-120°), stirring constantly till shortening almost melts. Add to dry mixture in mixing bowl. Beat at low speed of electric mixer for ½ minute, scraping sides of bowl constantly. Beat 3

minutes at high speed. By hand, stir in the rye flour and enough of the remaining all-purpose flour to make a moderately stiff dough. Turn dough out onto a lightly floured surface and knead until smooth and elastic, 8 to 10 minutes.

Shape into a ball. Place in a lightly greased bowl, turning once to grease the surface. Cover; let rise in warm place till double, about 1½ hours. Punch down. Turn out onto lightly floured surface. Divide in half. Shape each half into smooth ball. Cover; let rest 10 minutes. Shape into two round loaves and place on two greased baking sheets. (Or, shape into two oblong loaves; place in two greased 8½x4½x2½-inch loaf pans.) Cover and let rise in warm place until double, about 40 minutes. Bake in moderate oven (350°) for 40 to 45 minutes or till done. If tops brown too quickly, cover loosely with foil the last 15 minutes. Remove from baking sheets; cool on wire racks. Makes 2 loaves.

## NO-KNEAD OATMEAL BREAD

- 6¼ cups all-purpose flour
- 1 cup quick-cooking rolled oats
- 2 packages active dry yeast
- 2 cups water
- ½ cup light molasses
- ⅓ cup shortening
- 1 tablespoon salt
- 2 eggs

OVEN 375°

In large mixing bowl combine 2 cups of the flour, the rolled oats, and yeast. In saucepan heat water, molasses, shortening, and salt just till warm (115-120°), stirring constantly till shortening almost melts. Add to dry mixture in mixing bowl; add eggs. Beat at low speed of electric mixer for ½ minute, scraping sides of bowl constantly. Beat 3 minutes at high speed.

By hand, stir in enough remaining flour to make a moderately stiff dough. Beat till smooth, about 10 minutes. Cover and refrigerate dough at least 2 hours or overnight. Turn out on floured surface; shape into 2 loaves. Place in greased 8½x4½x2½-inch loaf pans. Cover; let rise in warm place till double, about 2 hours. Bake in moderate oven (375°) about 40 minutes. If tops brown too quickly, cover loosely with foil last 20 minutes. Makes 2 loaves.

## CARDAMOM BRAID

OVEN 375°

Prepare one 13¾-ounce package hot roll mix according to package directions, adding 2 tablespoons melted butter or margarine, cooled, and ¼ teaspoon ground cardamom or 1 teaspoon crushed cardamom seed. Add ½ cup light raisins; mix well. Cover; let rise in warm place till double, about 1 hour. Turn out onto lightly floured surface and knead about 1 minute.

Divide in thirds and shape into balls. Form each ball into a 10-inch rope, tapering ends. Line up ropes, 1 inch apart, on greased baking sheet. Braid loosely, beginning in middle and working toward ends. Pinch ends and tuck under. Cover and let rise in warm place till almost double, about 40 minutes. Brush with milk; sprinkle with sugar. Bake in moderate oven (375°) about 25 minutes. Serve warm. Makes 1 loaf.

## HERB BREAD

- 3 to 3½ cups all-purpose flour
- 1 package active dry yeast
- 2 teaspoons celery seed
- 1 teaspoon ground sage
- ½ teaspoon ground nutmeg
- 1 cup milk
- 2 tablespoons sugar
- 2 tablespoons shortening
- 1 egg

OVEN 400°

In mixing bowl combine 1½ cups of the flour, the yeast, celery seed, sage, and nutmeg. Heat milk, sugar, shortening, and 1½ teaspoons salt just till warm (115-120°), stirring constantly till shortening almost melts. Add to dry mixture; add egg. Beat at low speed of electric mixer for ½ minute, scraping bowl. Beat 3 minutes at high speed. By hand, stir in enough remaining flour to make a moderately soft dough.

Knead on floured surface till smooth, 5 to 8 minutes. Place in greased bowl; turn once. Cover; let rise in warm place till double, about 1½ hours. Punch down. Cover; let rest 10 minutes. Shape into round loaf. Place in greased 9-inch pie plate. Cover; let rise till double, 45 to 60 minutes. Bake at 400° for 35 minutes. Makes 1.

## CINNAMON CRESCENTS

OVEN 375°

Soften yeast from one 13¾-ounce package hot roll mix in ½ cup warm water (110°). Stir in 3 eggs; beat well. Add flour mixture from mix and 6 tablespoons softened butter; beat well. Cover; let rise in warm place till double, about 1 hour. Sprinkle ½ cup all-purpose flour on board and knead in so that dough is still very soft but not sticky. Divide in half. Cover; let rest 10 minutes. On lightly floured surface roll each half to 12x10-inch rectangle. Spread each with 1 tablespoon softened butter. Mix ½ cup sugar and 1 teaspoon ground cinnamon. Add 1 cup raisins and ½ cup chopped walnuts. Sprinkle half over each rectangle. Roll as for jelly roll, starting with long edge; seal. Place, sealed side down, on greased baking sheet, curving ends. Pinch each end to seal. Cover; let rise till almost double, about 30 minutes. Bake at 375° about 25 minutes. Frost, if desired.





Basic Roll Dough takes many shapes—Parker House, Cloverleaves, Butter Fans,

Corkscrews, and Bowknots. All are delicious served with Classic Chicken Divan.

## **ROLLS AND COFFEE CAKES**



- In a mixing bowl stir together a portion of the flour and the undissolved yeast. Add the warm liquid ingredients and begin beating with an electric mixer.
- Most rolls require little or no kneading. To knead, use firm, even strokes.
- The lightest, most tender rolls are made from a dough that is softer than plain bread dough. Roll dough should be as soft as can be handled without sticking to hands or to the working surface.

- Let dough rise in a warm place (80° F). (Place bowl on top rack in cold oven with pan of hot water on lower rack.)
- For crusty rolls, brush tops with milk, water, or egg diluted with milk or water. (You can use egg whites, yolks, or entire egg.) Place 1 to 2 inches apart when baking.
- Tender, more browned crusts result from a swish of melted butter after baking.
- Either serve rolls at once or cool them on wire racks out of drafts.
- To reheat rolls, heat oven to 325°. Place rolls in paper bag; sprinkle bag with water. Warm rolls in oven about 10 minutes.
- To bake fresh rolls daily with little fuss, use Refrigerator Rolls. The dough will keep 3 to 4 days in the refrigerator.

**BASIC ROLL DOUGH**

- 3½ cups all-purpose flour
- 1 package active dry yeast
- 1¼ cups milk
- ¼ cup sugar
- ¼ cup shortening
- 1 teaspoon salt
- 1 egg

OVEN 400°

In mixing bowl combine 1½ cups of the flour and the yeast. Heat milk, sugar, shortening, and salt just till warm (115-120°), stirring constantly till shortening almost melts. Add to dry mixture; add egg. Beat at low speed of electric mixer for ½ minute, scraping bowl. Beat 3 minutes at high speed. By hand, stir in remaining flour to make a soft dough. Shape into ball.

Place in lightly greased bowl; turn once to grease surface. Cover; let rise in warm place till double, 1½ to 2 hours. Punch down; turn out on floured surface. Cover; let rest 10 minutes. Shape into desired rolls (see photos). Cover; let rise in warm place till double, 30 to 45 minutes. Bake on greased baking sheets or in greased muffin pans in hot oven (400°) for 10 to 12 minutes. Makes 2 to 3 dozen rolls.

**REFRIGERATOR ROLLS**

Prepare Basic Roll Dough. After adding remainder of flour; place dough in lightly greased bowl, turning once to grease surface. Cover and refrigerate at least 2 hours or till needed. (Use within 3 to 4 days.) About 1½ to 2 hours before serving, shape into desired rolls (see photos). Cover; let rise in warm place till double, 1 to 1¼ hours. Follow baking times above.

**Corkscrew:** Wrap a rope of dough, 8 inches long and ¼ inch thick, around greased wooden clothespin; seal ends.

**Parker House:** Roll dough ¼ inch thick. Cut with floured 2½-inch round cutter. Brush with melted butter. Make an off-center crease in each round. Fold in half so top overlaps slightly. Place 2 to 3 inches apart.

**Jiffy Cloverleaf:** Using scissors dipped in flour, snip golf-ball-size pieces of dough across top, making 2 cuts at right angles.

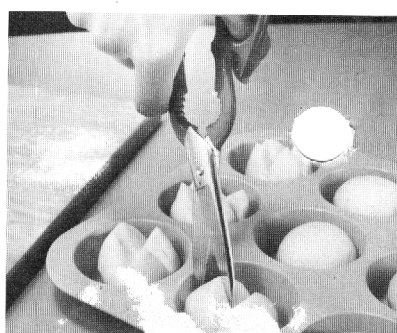
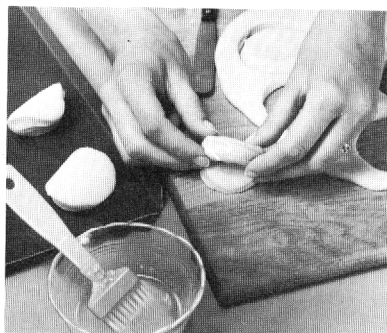
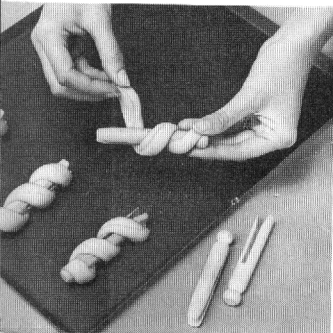
**POTATO ROLLS**

- 1 small potato, pared and cubed
- 1 cup water
- 4 to 4½ cups all-purpose flour
- 1 package active dry yeast
- • •
- 1¼ cups milk
- ¼ cup sugar
- ¼ cup shortening
- 1½ teaspoons salt
- 1 egg

OVEN 400°

In saucepan cook potato, covered, in the water till tender, 10 to 15 minutes. Drain. Mash potato and measure ½ cup mashed potato; set aside. In large mixing bowl combine 2 cups of the flour and the yeast. In saucepan heat together milk, sugar, shortening, and salt just till warm (115-120°), stirring constantly till shortening almost melts. Add to dry mixture in mixing bowl; add egg and mashed potato. Beat at low speed of electric mixer for ½ minute, scraping sides of bowl constantly. Beat 3 minutes at high speed. By hand, stir in enough of the remaining flour to make a soft dough. Turn out onto lightly floured surface and knead till smooth and elastic, 6 to 8 minutes. Shape in a ball. Place in lightly greased bowl, turning once to grease surface. Cover and let rise in warm place till double, about 1 hour.

Punch down; turn out on lightly floured surface. Cover; let rest 10 minutes. Shape into rolls (see photos). Place on greased baking sheets. Cover; let rise in warm place till almost double, about 1 hour. Bake in hot oven (400°) for 10 to 12 minutes. Makes 2 dozen rolls.



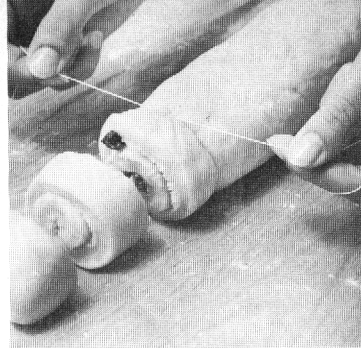




**Cloverleaf:** Place three 1-inch balls of dough in each greased muffin pan (fill pan half full). Brush balls with melted butter or margarine.



**Rolling dough for sweet rolls:** Roll a portion of dough into a rectangle, following size given in recipe. Spread filling evenly over dough. Roll up, starting from long side as for jelly roll, and seal seam securely.



**To cut rolls:** Place piece of thread under rolled dough and pull up around sides. Criss-cross thread at top, then pull quickly.

## RAISIN-CINNAMON ROLLS

### Basic Roll Dough (½ recipe)

¼ cup sugar

1 teaspoon ground cinnamon

2 tablespoons butter, melted

¼ cup raisins

OVEN 375°

On lightly floured surface roll ½ recipe Basic Roll Dough to 16x8-inch rectangle. Mix sugar and cinnamon; add butter. Spread over dough. Sprinkle with raisins. Roll as for jelly roll, starting with long edge; seal. Cut in 1-inch slices. Place, cut side down, in greased 9x9x2-inch baking pan. Cover; let rise in warm place till double, 30 to 45 minutes. Bake in moderate oven (375°) for 20 minutes. Remove from pan. Frost with Confectioners' Icing (page 143), if desired. Makes 16 rolls.

## CARAMEL ROLLS

OVEN 375°

Roll ½ recipe Basic Roll Dough on lightly floured surface to 12x8-inch rectangle. Brush with ¼ cup melted butter; sprinkle with mixture of ¼ cup brown sugar and 1 teaspoon ground cinnamon. Roll as for jelly roll, starting with long edge; seal. Cut in 1-inch slices. In saucepan mix ½ cup brown sugar, ¼ cup butter, and 1 tablespoon light corn syrup. Heat slowly, stirring often. Pour into 8x8x2-inch baking pan. Place rolls, cut side down, over mixture. Cover; let rise in warm place till double, 30 to 45 minutes. Bake at 375° about 20 minutes. Cool 2 to 3 minutes; invert on rack; remove pan. Makes 12 rolls.

## ORANGE ROLLS

Prepare recipe for Raisin-Cinnamon Rolls, substituting 2 teaspoons grated orange peel for the cinnamon and omitting the raisins. Continue shaping and baking as directed. Makes 16 rolls.

## GOLDEN PUMPKIN ROLLS

5 to 5½ cups all-purpose flour

1 package active dry yeast

1¼ cups milk

2 tablespoons sugar

2 tablespoons shortening

1 teaspoon salt

1 egg

½ cup canned pumpkin

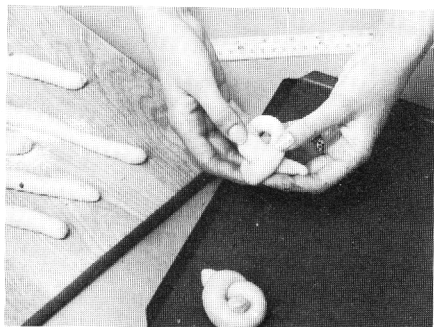
OVEN 400°

In large mixing bowl combine 2 cups of the flour and the yeast. Heat milk, sugar, shortening, and salt just till warm (115-120°), stirring constantly till shortening almost melts. Add to dry mixture; add egg and pumpkin. Beat at low speed of electric mixer for ½ minute, scraping bowl. Beat 3 minutes at high speed. By hand, stir in enough remaining flour to make a soft dough. Knead on lightly floured surface till smooth and elastic, 8 to 10 minutes.

Shape in ball. Place in lightly greased bowl; turn once. Cover; let rise in warm place till double, about 1¼ hours. Punch down; turn out on floured surface. Cover; let rest 10 minutes. Form into 32 balls. Place in two greased 9x9x2-inch baking pans. Cover; let rise in warm place till double, about 50 minutes. Bake in hot oven (400°) about 15 minutes. Makes 32 rolls.



**Butter Fans:** Roll dough to 27x14-inch rectangle. Brush with melted butter. Cut crosswise in eighteen 1½-inch strips. Pile 6 strips on top of one another; make ends even. Cut each stack into 9 portions. Place, cut side down, in greased muffin pans.

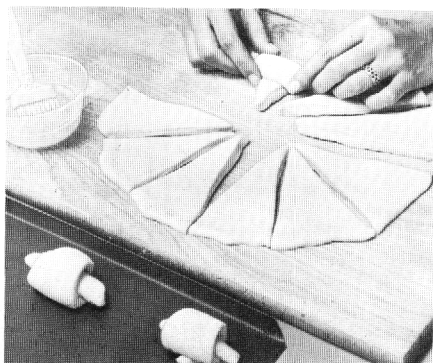


**Bowknots:** Roll dough to 18x10-inch rectangle. Cut strips 10 inches long and ¾ inch wide. Roll each strip lightly under fingers into a pencil-like strand; loosely tie in knot. Place on greased baking sheet.

**Rosettes:** Tuck under loose ends of knot.

**Butterhorns:** Roll dough to a 12-inch circle. Brush with melted butter. Cut into 12 wedges. To shape rolls, begin at wide end of wedge and roll toward point. Place, point down, on greased baking sheet.

**Crescents:** Curve the ends of rolls.



## BUTTERHORNS

OVEN 400°

In large mixing bowl combine 2½ cups all-purpose flour and 1 package active dry yeast. Heat 1 cup milk, ½ cup sugar, ½ cup shortening, and 2 teaspoons salt just till warm (115-120°), stirring constantly till shortening almost melts. Add to dry mixture; add 3 eggs. Beat at low speed of electric mixer for ½ minute, scraping bowl. Beat 3 minutes at high speed. By hand, stir in 2 to 2¼ cups all-purpose flour to make a soft dough. Knead on lightly floured surface till smooth and elastic, 5 to 8 minutes. Shape in a ball.

Place in greased bowl; turn once. Cover; let rise in warm place till double, about 2¼ hours. Punch down; divide in thirds. Cover; let rest 10 minutes. On floured surface roll each to a 12-inch circle. Shape into Butterhorns (see photo). Arrange, point down, on greased baking sheets. Brush with melted butter. Cover; let rise till very light, about 1 hour. Bake at 400° for 10 to 12 minutes. Makes 3 dozen rolls.

## ORANGE ROSETTES

OVEN 400°

In large mixing bowl combine 2½ cups all-purpose flour and 1 package active dry yeast. Heat ¼ cups milk, ½ cup shortening, ½ cup sugar, and 1 teaspoon salt just till warm (115-120°), stirring constantly till shortening almost melts. Add to dry mixture; add 2 eggs, 2 tablespoons grated orange peel, and ¼ cup orange juice. Beat at low speed of electric mixer for ½ minute, scraping bowl. Beat 3 minutes at high speed. By hand, stir in 2½ to 3 cups all-purpose flour to make a soft dough.

Knead on lightly floured surface till smooth and elastic, 8 to 10 minutes. Shape in a ball. Place in greased bowl; turn once. Cover; let rise in warm place till double, about 2 hours. Punch down. Cover; let rest 10 minutes. Shape into Rosettes (see photo). Cover; let rise till almost double, about 45 minutes. Bake in hot oven (400°) about 12 minutes. Cool. Frost with Orange Icing. Makes 2 dozen rolls.

*Orange Icing:* Blend 1 cup sifted confectioners' sugar, 1 teaspoon grated orange peel, and 2 tablespoons orange juice.



**BRAN REFRIGERATOR ROLLS**

- 6½ cups all-purpose flour**
- 2 packages active dry yeast**
- 2 cups water**
- 1 cup shortening**
- ¾ cup sugar**
- 2 eggs**
- 1 cup whole bran**

OVEN 425°

In large mixing bowl combine 3 cups of the flour and the yeast. Heat water, shortening, sugar, and 2 teaspoons salt just till warm (115-120°), stirring constantly till shortening almost melts. Add to dry mixture; add eggs. Beat at low speed of electric mixer for ½ minute, scraping bowl constantly. Beat 3 minutes at high speed. By hand, stir in whole bran and remaining flour to make a moderately stiff dough. Place in greased bowl; turn once. Cover and refrigerate at least 2 hours or till needed. (Use within 3 to 4 days.)

Shape into Cloverleaves (see photo) or round rolls. Cover; let rise in warm place till double, 1½ to 2 hours. Bake at 425° about 15 minutes. Makes 3½ dozen rolls.

**ENGLISH MUFFINS**

- 5¾ to 6 cups all-purpose flour**
- 1 package active dry yeast**
- 2 cups milk**
- ¼ cup shortening**
- 2 tablespoons sugar**

In large mixing bowl combine 2½ cups of the flour and the yeast. Heat milk, shortening, sugar, and 2 teaspoons salt just till warm (115-120°), stirring constantly till shortening almost melts. Add to dry mixture. Beat at low speed of electric mixer for ½ minute, scraping bowl. Beat 3 minutes at high speed. By hand, stir in enough remaining flour to make a moderately stiff dough. Knead on floured surface till smooth, 8 to 10 minutes. Shape in ball.

Place in greased bowl; turn once. Cover; let rise till double, about 1¼ hours. Punch down. Cover; let rest 10 minutes. Roll to ¾-inch thickness. Using a 3-inch cutter, cut dough into muffins. Bake on top of range on medium-hot, lightly greased griddle about 30 minutes, turning often. Cool. Split; toast on both sides. Makes 24 muffins.

**HARD ROLLS**

*Another time, prepare 1 recipe of French Bread dough. Shape half the dough into Hard Rolls, the rest into a French bread loaf or breadsticks—*

OVEN 400°

Prepare ½ recipe French Bread dough (page 84). After first rising, turn dough out onto a lightly floured surface. Divide in half. Cover and let rest 10 minutes. Divide each half of dough into 9 portions, making 18 pieces in all. Shape each piece into oval or round roll. Place about 2 inches apart on greased baking sheets sprinkled with yellow cornmeal. Cut shallow crisscross in top of each roll. Combine 1 slightly beaten egg white and 1 tablespoon water. Brush over top and sides of rolls. Or, for crisper crusts, just brush with water. Cover and let rise in warm place till double, 45 to 60 minutes.

When ready to bake, place a large shallow pan on lower rack of oven and fill with boiling water. Bake rolls on upper rack in hot oven (400°) for 15 minutes. Brush again with egg white mixture or water. Bake 10 to 15 minutes longer. For crackly crust, cool in draft. Makes 18 rolls.

**BREADSTICKS**

OVEN 400°

Prepare ½ recipe French Bread dough (page 84). After first rising, divide dough in half. Cover and let rest 10 minutes. Divide each half of dough into 12 pieces. Roll each piece under hands to form a pencil-like rope 12 inches long. Smooth each rope as you work. Place, 1 inch apart, on greased baking sheets sprinkled with yellow cornmeal. Brush with mixture of 1 slightly beaten egg white and 1 tablespoon water. Or, for crisper breadsticks, just brush with water. Let rise, uncovered, in warm place till double, 45 to 60 minutes. Brush again with egg white mixture or water; sprinkle breadsticks with coarse salt, if desired.

When ready to bake, place a large shallow pan on lower rack of oven and fill with boiling water. Bake breadsticks on upper rack in hot oven (400°) for 15 minutes. Brush again with egg white mixture or water. Bake 10 to 15 minutes longer. Remove from baking sheets. Makes 24.

## HOT CROSS BUNS

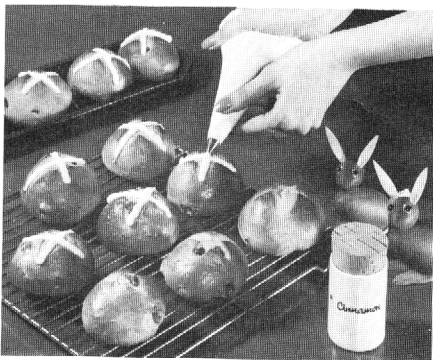
- 3½ to 4 cups all-purpose flour
- 2 packages active dry yeast
- ½ to 1 teaspoon ground cinnamon
- ¾ cup milk
- ½ cup salad oil
- ½ cup sugar
- ¾ teaspoon salt
- 3 eggs
- ⅔ cup dried currants
- 1 egg white

OVEN 375°

In large mixing bowl combine 2 cups of the flour, the yeast, and cinnamon. Heat milk, oil, sugar, and salt just till warm (115-120°). Add to dry mixture; add eggs. Beat at low speed of electric mixer for ½ minute, scraping bowl. Beat 3 minutes at high speed. By hand, stir in currants and enough of the remaining flour to make a soft dough. Shape into a ball. Place in lightly greased bowl, turning once.

Cover; let rise in warm place till double, about 1½ hours. Punch down; turn out on floured surface. Cover; let rest 10 minutes. Divide in 18 pieces; form into smooth balls. Place on greased baking sheet 1½ inches apart. Cover; let rise till double, 30 to 45 minutes. Cut shallow cross in each; brush tops with slightly beaten egg white (reserve remaining). Bake at 375° for 12 to 15 minutes. Cool slightly; frost (see below). Makes 18 buns.

Pipe on crosses with Frosting: Combine about 1½ cups sifted confectioners' sugar, reserved egg white, ¼ teaspoon vanilla, and dash salt. Add milk, if needed.



## KOLACHE

OVEN 375°

In mixing bowl combine 2 cups all-purpose flour, 1 package active dry yeast, and ¼ teaspoon ground cinnamon. Heat 1 cup milk, ½ cup butter, ¼ cup sugar, and 1 teaspoon salt just till warm (115-120°), stirring constantly till butter almost melts. Add to dry mixture; add 2 eggs and 1 teaspoon grated lemon peel. Beat at low speed of electric mixer for ½ minute, scraping bowl. Beat 3 minutes at high speed. By hand, stir in 1½ to 2¼ cups all-purpose flour to make a moderately soft dough. Knead on floured surface till smooth, 8 to 10 minutes. Shape in ball. Place in greased bowl; turn once. Cover; let rise in warm place till double, 1 to 1½ hours.

Punch down; divide in half. Cover; let rest 10 minutes. Shape each half into 9 balls. Place 3 inches apart on greased baking sheets. Flatten to 3½-inch circles. Cover; let rise till double, about 45 minutes. Make depression in centers; fill with Prune Filling. Bake in moderate oven (375°) for 10 to 12 minutes. Cool. Dust with confectioners' sugar. Makes 18 rolls.

*Prune Filling:* Combine 1 cup pitted prunes and enough water to come 1 inch above prunes. Simmer for 10 to 15 minutes; drain and chop prunes. Stir in ¼ cup sugar and ½ teaspoon ground cinnamon.

## STREUSEL COFFEE CAKE

### Basic Roll Dough

- 1 cup all-purpose flour
- ½ cup brown sugar
- ½ cup granulated sugar
- 1 teaspoon ground cinnamon
- ½ cup butter or margarine
- ¼ cup finely chopped nuts
- 1½ teaspoons vanilla

OVEN 375°

Prepare dough and let rise once. Divide in thirds. Cover and let rest 10 minutes. Pat each into greased 8x1½-inch round baking pan. Combine flour, sugars, and cinnamon; cut in butter till crumbly. Add nuts. Sprinkle ⅓ mixture over each coffee cake. Cover; let rise till double, 30 to 45 minutes. Bake at 375° about 20 minutes. Immediately drizzle ½ teaspoon vanilla over each coffee cake. Serve warm.



**GOLDEN BUBBLE RING**

- 4 to 4½ cups all-purpose flour**
- 2 packages active dry yeast**
- 1 cup milk**
- ½ cup sugar**
- ½ cup shortening**
- 2 eggs**
- 3 tablespoons butter or margarine, melted**
- ¾ cup sugar**
- 1 teaspoon ground cinnamon**

OVEN 350°

In large mixing bowl combine  $2\frac{1}{2}$  cups of the flour and the yeast. Heat milk,  $\frac{1}{2}$  cup sugar, shortening, and 1 teaspoon salt just till warm (115-120°), stirring constantly till shortening almost melts. Add to dry mixture; add eggs. Beat at low speed of electric mixer for  $\frac{1}{2}$  minute, scraping bowl. Beat 3 minutes at high speed. By hand, stir in enough remaining flour to make a soft dough. Knead on a lightly floured surface till smooth and elastic, 8 to 10 minutes. Shape in ball. Place in greased bowl; turn once. Cover; let rise in warm place till double, 1 to  $1\frac{1}{4}$  hours. Grease a 10-inch tube pan. Shape dough into 28 balls. Roll each in melted butter, then in mixture of  $\frac{3}{4}$  cup sugar and cinnamon. Arrange in pan; sprinkle with any remaining sugar mixture. Let rise till double, about 1 hour. Bake at 350° for 35 to 40 minutes. Cool in pan 15 to 20 minutes. Invert on rack; remove pan.

**BRIOCHE**

OVEN 375°

Soften 1 package active dry yeast in  $\frac{1}{4}$  cup warm water (110°). Thoroughly cream  $\frac{1}{2}$  cup butter,  $\frac{1}{3}$  cup sugar, and  $\frac{1}{2}$  teaspoon salt. Add 1 cup all-purpose flour and  $\frac{1}{2}$  cup milk to creamed mixture. Beat 3 eggs and 1 egg yolk together (reserve egg white). Add softened yeast and eggs to creamed mixture; beat well. Add  $2\frac{1}{2}$  cups all-purpose flour. By hand, beat for 5 to 8 minutes. Cover; let rise in warm place till double, about 2 hours. Stir down; beat well. Cover and refrigerate overnight.

Stir down and turn out on lightly floured surface. Set aside  $\frac{1}{4}$  of the dough. Cut remaining dough into 6 pieces; form each

into 4 balls. With floured hands, tuck under cut edges. Place in greased muffin pans. Cut reserved dough in 4 wedges; divide each into 6 pieces. Shape into 24 small balls. Make indentation in each large ball. Brush holes with water; press small balls into indentations. Cover; let rise in warm place till double, about 30 minutes. Combine 1 slightly beaten egg white and 1 tablespoon sugar; brush tops. Bake in moderate oven (375°) about 15 minutes. Makes 24 rolls.

**ENGLISH TEA RING**

- 2½ to 2¾ cups all-purpose flour**
- 1 package active dry yeast**
- ¾ cup milk**
- ¼ cup sugar**
- ¼ cup shortening**
- 1 egg**
- ½ teaspoon vanilla**
- 1 tablespoon butter or margarine, melted**
- ¼ cup sugar**
- 1 teaspoon ground cinnamon**
- ½ cup chopped walnuts**
- ½ cup chopped mixed candied fruits and peels**

OVEN 375°

In large mixing bowl combine  $1\frac{1}{2}$  cups of the flour and the yeast. Heat milk,  $\frac{1}{4}$  cup sugar, shortening, and 1 teaspoon salt just till warm (115-120°), stirring constantly till shortening almost melts. Add to dry mixture; add egg and vanilla. Beat at low speed of electric mixer for  $\frac{1}{2}$  minute, scraping bowl. Beat 3 minutes at high speed. By hand, stir in enough remaining flour to make a soft dough.

Knead on floured surface till smooth, 5 to 8 minutes. Shape in ball. Place in greased bowl; turn once. Cover; let rise in warm place till double,  $1\frac{1}{2}$  to 2 hours. Punch down. Cover; let rest 10 minutes. Roll to 13x9-inch rectangle. Brush with butter. Mix  $\frac{1}{4}$  cup sugar and cinnamon; add nuts and fruits. Spread over dough. Roll as for jelly roll, starting from long edge; seal. Shape in a ring on greased baking sheet; seal ends. With scissors, snip  $\frac{2}{3}$  of the way to center at 1-inch intervals. Turn each section slightly to one side. Cover; let rise till double, 30 to 45 minutes. Bake at 375° for 20 to 25 minutes.

# DOUGHNUTS

## DOUGHNUT TIPS

- Fry doughnuts in deep hot fat (salad oil or shortening) at 375°. If fat is too hot, doughnuts will not be cooked through; if too cool, they will be fat-soaked. Fry just a few at one time to prevent fat from cooling down too quickly.
- Turn doughnuts only once while frying.
- Drain doughnuts on paper towels.
- Give doughnuts a final touch by shaking in a bag of granulated sugar or confectioners' sugar, plain or with spices. Or glaze with thin Confectioners' Icing.

## RAISED DOUGHNUTS

- 3 to 3½ cups all-purpose flour
- 2 packages active dry yeast
- ¾ cup milk
- ⅓ cup sugar
- ¼ cup shortening
- 2 eggs
- Orange Glaze

In large mixing bowl combine 1½ cups of the flour and the yeast. Heat milk, sugar, shortening, and 1 teaspoon salt just till warm (115-120°), stirring constantly till shortening almost melts. Add to dry mixture; add eggs. Beat at low speed of electric mixer for ½ minute, scraping bowl. Beat 3 minutes at high speed. By hand, stir in enough of the remaining flour to make a moderately soft dough. Knead on a lightly floured surface till smooth and elastic, 5 to 8 minutes. Shape into ball.

Place in greased bowl; turn once. Cover; let rise in warm place till double, 45 to 60 minutes. Punch down; divide in half. Roll to ½-inch thickness. Cut with floured doughnut cutter. Cover; let rise till very light, 30 to 45 minutes. Fry in deep hot fat (375°) about 1 minute on each side or till golden. Drain on paper toweling. If desired, roll warm doughnuts in sugar or frost with Orange Glaze. Makes 18 to 20 doughnuts.

**Orange Glaze:** Mix 2 cups sifted confectioners' sugar, 1 teaspoon grated orange peel, and 3 tablespoons orange juice.

## BUTTERMILK DOUGHNUTS

*Allow doughnuts to stand for a few minutes before frying so that a delicate, thin crust will form. This crust slows absorption of fat—*

- 4 cups all-purpose flour
- 4 teaspoons baking powder
- ¾ teaspoon salt
- ¼ teaspoon soda
- 2 beaten eggs
- 1 cup granulated sugar
- ¼ cup salad oil
- 1 teaspoon vanilla
- 1 cup buttermilk
- Sifted confectioners' sugar

In bowl stir together the flour, baking powder, salt, and soda. Beat eggs and granulated sugar together till thick and lemon-colored. Stir in oil and vanilla. Add dry ingredients and buttermilk alternately to egg mixture, beginning and ending with dry ingredients. Beat just till blended after each addition. Roll dough out on lightly floured surface to ½-inch thickness. Cut with floured doughnut cutter. Fry in deep hot fat (375°) about 1½ minutes on each side or till golden brown. Drain on paper toweling. Cool slightly. Dust with confectioners' sugar. Makes 24.

# TOAST

**Cinnamon Toast:** Toast bread; butter while hot and sprinkle with mixture of 1 part cinnamon to 4 parts sugar. Keep warm in slow oven till serving time.

Keep cinnamon-sugar mixture in a large shaker—it's ready to use!

**French Toast:** Combine 2 slightly beaten eggs, ½ cup milk, and ¼ teaspoon salt. Dip day-old bread into milk-egg mixture (enough for 4 to 6 slices of bread). Fry in small amount hot fat till golden brown. Serve hot with maple-flavored syrup, confectioners' sugar, or tart jelly.

**Melba Toast:** Slice bread ⅛ inch thick; trim crusts; place in slow oven (250°) until toast curls and is golden brown.

**Toasted Croutons:** Dice bread in small squares. Brown in butter in skillet. Season with salt, pepper, and favorite herb.





Serve Cocoa Ripple Ring warm from the oven with perky butter balls and hot tea.

Dust with a sprinkling of confectioners' sugar gently swirled through a sieve.



## QUICK BREADS

- Baking powder, soda, steam, or air, rather than yeast, leaven quick breads.
- Most quick breads are best served hot from the oven—with plenty of butter!
- Nut breads should be stored for at least a day. The flavors will mellow and the loaf will slice more easily.
- After baking, turn nut breads out of pan and cool on rack. Place cooled bread in airtight container, or wrap in foil or clear plastic wrap.
- A crack down the center of a nut loaf is no mistake—it's typical.
- Serve nut breads cut in very thin slices with simple fillings: soft butter, cream cheese, jam or jelly.

### COCOA RIPPLE RING

Cream together  $\frac{1}{2}$  cup shortening,  $\frac{3}{4}$  cup sugar, and 2 eggs till light and fluffy. Sift together  $1\frac{1}{2}$  cups sifted all-purpose flour,  $\frac{3}{4}$  teaspoon salt, and 2 teaspoons baking powder. Add to creamed mixture alternately with  $\frac{2}{3}$  cup milk, beating well after each addition. Spoon  $\frac{1}{3}$  of batter into well-greased  $6\frac{1}{2}$ -cup ring mold or  $9 \times 9 \times 2$ -inch pan. Mix  $\frac{1}{3}$  cup pre-sweetened instant cocoa powder and  $\frac{1}{3}$  cup broken walnuts; sprinkle *half* over batter in pan. Repeat layers, ending with batter. Bake at  $350^\circ$  for 35 minutes. Let stand 5 minutes; turn out of mold. Serve warm.

### BLUEBERRY BUCKLE

- 1/2 cup shortening
- 3/4 cup sugar
- 1 egg
- 2 cups sifted all-purpose flour
- 2 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup milk
- 2 cups fresh blueberries
- 1/2 cup sugar
- 1/2 cup sifted all-purpose flour
- 1/2 teaspoon ground cinnamon
- 1/4 cup butter or margarine

OVEN 350°

Thoroughly cream shortening and 3/4 cup sugar; add egg and beat till light and fluffy. Sift together 2 cups flour, baking powder, and salt; add to creamed mixture alternately with milk. Spread in greased 11x7x1 1/2-inch pan. Top with berries. Mix 1/2 cup sugar, 1/2 cup flour, and cinnamon; cut in butter till crumbly; sprinkle over berries. Bake at 350° for 45 minutes. Cut in squares. Serve warm.

### SPICY RAISIN COFFEE CAKE

- 1/2 cup butter or margarine
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 cup dairy sour cream
- 2 cups sifted all-purpose flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon soda
- 1/4 teaspoon salt
- • •
- 1 cup broken walnuts
- 1/2 cup sugar
- 1 teaspoon ground cinnamon
- 1 1/2 cups raisins

OVEN 350°

Cream together butter and 1 cup sugar till fluffy. Add eggs and vanilla; beat well. Blend in sour cream. Sift together flour, baking powder, soda, and salt; stir into creamed mixture; mix well. Spread half the batter in greased 9x9x2-inch pan.

Mix nuts, 1/2 cup sugar, and cinnamon; sprinkle half over batter. Top with raisins. Spoon on remaining batter. Top with reserved nut mixture. Bake in moderate oven (350°) for 40 minutes. Serve warm.

### COWBOY COFFEE CAKE

- 2 1/2 cups sifted all-purpose flour
- 2 cups brown sugar
- 1/2 teaspoon salt
- 2/3 cup shortening
- 2 teaspoons baking powder
- 1/2 teaspoon soda
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1 cup sour milk
- 2 beaten eggs

OVEN 375°

Mix flour, sugar, salt, and shortening till crumbly; reserve 1/2 cup. To remaining crumbs, add baking powder, soda, and spices; mix well. Add milk and eggs; mix well. Pour into 2 greased and floured 8x 1 1/2-inch round pans; top with reserved crumbs. Bake at 375° for 25 to 30 minutes. Serve warm. Makes 2 cakes.

### BANANA COFFEE BREAD

- 1/2 cup shortening
- 1 cup sugar
- 2 eggs
- 3/4 cup mashed ripe banana
- 1 1/4 cups sifted all-purpose flour
- 3/4 teaspoon soda
- 1/2 teaspoon salt

OVEN 350°

Cream shortening and sugar until fluffy. Add eggs, one at a time, beating well after each. Stir in banana. Sift together dry ingredients; add to banana mixture; mix well. Pour into greased 9x9x2-inch pan. Bake at 350° for 30 to 35 minutes.

### CRANBERRY KUCHEN

OVEN 375°

Combine 1 well-beaten egg, 1/2 cup sugar, 1/2 cup milk, and 2 tablespoons salad oil. Sift together 1 cup sifted all-purpose flour, 2 teaspoons baking powder, and 1/2 teaspoon salt; add to egg mixture. Mix well. Turn into greased 8x8x2-inch pan.

Force 1/2 pound (2 cups) fresh cranberries through coarse blade of food chopper; dot over batter; top with Crumb Topper. Bake at 375° for 25 to 30 minutes.

*Crumb Topper:* Combine 3/4 cup sifted all-purpose flour and 1/2 cup sugar. Cut in 3 tablespoons butter or margarine.



**KAFFEE KUCHEN**

- ½ cup butter or margarine,  
softened
- 1 cup sugar
- 2 egg yolks
- 1½ cups sifted all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- ½ cup milk
- 2 stiffly beaten egg whites
- Topper

OVEN 350°

Cream butter and sugar; beat in egg yolks. Sift together dry ingredients; add alternately with milk, beating after each addition. Fold in egg whites. Pour into greased 9x9x2-inch pan. Sprinkle with Topper. Bake at 350° for 30 minutes. Serve warm.

*Topper:* Mix ⅓ cup flour and ¼ cup brown sugar; cut in 2 tablespoons butter.

**COFFEE CAKE**

- ¼ cup salad oil
- 1 beaten egg
- ½ cup milk
- 1½ cups sifted all-purpose flour
- ¾ cup sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- Spicy Topping

OVEN 375°

Combine salad oil, egg, and milk. Sift together dry ingredients; add to milk mixture; mix well. Pour into greased 9x9x2-inch pan. Sprinkle with Spicy Topping. Bake at 375° about 25 minutes.

*Spicy Topping:* Combine ¼ cup brown sugar, 1 tablespoon all-purpose flour, 1 teaspoon ground cinnamon, 1 tablespoon melted butter, and ½ cup broken nuts.

**PUMPKIN NUT BREAD**

OVEN 350°

In mixing bowl, blend ¾ cup canned pumpkin, ½ cup water, 1 egg, 1 teaspoon ground cinnamon, and ½ teaspoon ground mace. Add one 1-pound 1-ounce package nut quick bread mix; stir till moistened. Turn into greased 9x5x3-inch pan. Bake at 350° for 50 minutes or till done. Remove from pan; cool. If desired, frost with Confectioners' Icing (page 143).

**FRUIT BREAD**

- 2 cups sifted all-purpose flour
- ¾ cup sugar
- 3 teaspoons baking powder
- ½ teaspoon salt
- 2 beaten eggs
- 1 cup milk
- 3 tablespoons salad oil
- • •
- ¼ cup diced candied citron
- ¼ cup dried currants
- 2 tablespoons finely diced  
candied cherries
- 2 tablespoons diced candied  
lemon peel
- ½ cup chopped walnuts

OVEN 350°

Sift together flour, sugar, baking powder, and salt. Combine eggs, milk, and salad oil; add to flour mixture, beating well (about ½ minute). Stir in fruits and nuts.

Turn into greased 9x5x3-inch loaf pan. Bake in moderate oven (350°) about 50 minutes or till done. Remove from pan and cool on rack. Wrap and store overnight.

**BOSTON BROWN BREAD***Traditional with Baked Beans—*

- 1 cup sifted all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon soda
- 1 teaspoon salt
- 1 cup yellow cornmeal
- 1 cup stirred whole wheat flour
- • •
- ¾ cup dark molasses
- 2 cups buttermilk or sour milk
- 1 cup raisins

OVEN 450°

Sift all-purpose flour with baking powder, soda, and salt; stir in cornmeal and whole wheat flour. Add remaining ingredients; beat well. Divide batter among 4 greased and floured 1-pound food cans. Cover tightly with foil.

Place on rack in deep kettle; pour in boiling water to 1-inch depth. Cover kettle; steam 3 hours, adding more boiling water if needed. Uncover cans; place in very hot oven (450°) for 5 minutes. Remove bread from cans. Cool on rack. Wrap and store overnight. Makes 4 loaves.

### GLAZED LEMON NUT BREAD

*Delicate lemon flavor—fresh as early spring—*

- 4 tablespoons butter or margarine
- ¾ cup sugar
- 2 eggs
- 2 teaspoons grated lemon peel
- • •
- 2 cups sifted all-purpose flour
- 2½ teaspoons baking powder
- 1 teaspoon salt
- ¾ cup milk
- ½ cup chopped walnuts
- 2 teaspoons lemon juice
- 2 tablespoons sugar

OVEN 350°

Cream together butter or margarine and the ¾ cup sugar till light and fluffy. Add eggs and lemon peel; beat well. Sift together flour, baking powder, and salt; add to creamed mixture alternately with milk, beating till smooth after each addition. Stir in walnuts.

Pour into greased 8½x4½x2½-inch loaf dish. Bake in moderate oven (350°) 50 to 55 minutes or till done. Let cool in pan 10 minutes. Combine lemon juice and 2 tablespoons sugar; spoon over top. Remove from pan; cool. Wrap; store overnight.

### CRANBERRY ORANGE BREAD

- 2 cups sifted all-purpose flour
- ¾ cup sugar
- 1½ teaspoons baking powder
- 1 teaspoon salt
- ½ teaspoon soda
- 1 beaten egg
- 1 teaspoon grated orange peel
- ¾ cup orange juice
- 2 tablespoons salad oil
- 1 cup coarsely chopped fresh cranberries
- ½ cup chopped walnuts

OVEN 350°

Sift together flour, sugar, baking powder, salt, and soda. Combine egg, grated orange peel, orange juice, and salad oil. Add to dry ingredients, stirring just till moistened. Fold in cranberries and walnuts.

Bake in greased 9x5x3-inch loaf pan at 350° for 60 minutes or till done. Remove from pan; cool. Wrap; store overnight.

### PRUNE NUT BREAD

- 1 cup dried prunes, chopped
- 2 teaspoons shredded orange peel
- 1 cup orange juice
- 2 cups sifted all-purpose flour
- ¾ cup sugar
- 3 teaspoons baking powder
- ½ teaspoon salt
- ½ teaspoon ground cinnamon
- 2 beaten eggs
- 2 tablespoons salad oil
- ½ cup chopped walnuts

OVEN 350°

Combine prunes, orange peel, and juice; let stand ½ hour. Sift together dry ingredients. Combine eggs, oil, and prune mixture; add to dry ingredients, mixing well. Add nuts. Turn into greased 9x5x3-inch loaf pan. Bake in moderate oven (350°) for 55 minutes. Remove from pan; cool.

### BEST NUT LOAF

- 3 cups sifted all-purpose flour
- 1 cup sugar
- 4 teaspoons baking powder
- 1½ teaspoons salt
- 1 beaten egg
- 1½ cups milk
- 2 tablespoons salad oil
- ¾ cup chopped walnuts

OVEN 350°

Sift together dry ingredients. Combine egg, milk, and salad oil; add to dry ingredients, beating well. Stir in nuts. Turn into greased 9x5x3-inch loaf pan. Bake in moderate oven (350°) about 1 to 1¼ hours or till done. Remove from pan; cool on rack.

### RAISIN ORANGE BREAD

OVEN 325°

Combine 1½ cups raisins and 1½ cups water; bring to boil. Cool to room temperature. Mix 1 slightly beaten egg, 1 cup brown sugar, 2 tablespoons salad oil, and 1 tablespoon grated orange peel. Stir in raisin mixture. Sift together 2½ cups sifted all-purpose flour, 1 teaspoon salt, 2 teaspoons baking powder, and ½ teaspoon soda; add, beating well.

Pour into greased 8½x4½x2½-inch loaf dish. Bake at 325° about 60 minutes.



**MIDGET DATE LOAVES**

OVEN 325°

Pour  $\frac{1}{2}$  cup boiling water over 8 ounces pitted dates, cut up ( $1\frac{1}{2}$  cups), and 2 tablespoons shortening; cool to room temperature. Add 1 tablespoon grated orange peel and  $\frac{1}{2}$  cup orange juice. Stir in 1 beaten egg. Sift together 2 cups sifted all-purpose flour,  $\frac{1}{3}$  cup sugar, 1 teaspoon baking powder, 1 teaspoon soda, and  $\frac{1}{2}$  teaspoon salt; add to mixture; stir just till mixed.

Stir in  $\frac{1}{2}$  cup chopped walnuts. Turn into 4 greased  $4\frac{1}{2} \times 2\frac{3}{4} \times 2$ -inch loaf pans.\* Bake at 325° for 40 to 45 minutes. Remove from pans; cool. Wrap and store overnight.

\*Or, bake in  $9 \times 5 \times 3$ -inch loaf pan 1 hour.

**BANANA NUT BREAD** **$\frac{1}{3}$  cup shortening** **$\frac{1}{2}$  cup sugar****2 eggs** **$1\frac{3}{4}$  cups sifted all-purpose flour****1 teaspoon baking powder** **$\frac{1}{2}$  teaspoon soda** **$\frac{1}{2}$  teaspoon salt****1 cup mashed ripe banana** **$\frac{1}{2}$  cup chopped walnuts** OVEN 350°

Cream together shortening and sugar; add eggs and beat well. Sift together dry ingredients; add to creamed mixture alternately with banana, blending well after each addition. Stir in nuts.

Pour into well-greased  $9 \times 5 \times 3$ -inch loaf pan. Bake in moderate oven (350°) 45 to 50 minutes or till done. Remove from pan; cool on rack. Wrap and store overnight.

**ORANGE NUT BREAD**

OVEN 350°

Sift together  $2\frac{1}{4}$  cups sifted all-purpose flour,  $\frac{3}{4}$  cup sugar,  $2\frac{1}{4}$  teaspoons baking powder,  $\frac{3}{4}$  teaspoon salt, and  $\frac{1}{4}$  teaspoon soda. Stir in  $\frac{3}{4}$  cup chopped walnuts and 1 tablespoon grated orange peel. Mix 1 beaten egg,  $\frac{3}{4}$  cup orange juice, and 2 tablespoons salad oil; add to dry ingredients, stirring just till moistened.

Pour into greased  $8\frac{1}{2} \times 4\frac{1}{2} \times 2\frac{1}{2}$ -inch loaf dish. Bake in moderate oven (350°) 55 minutes or till done. Remove from pan; cool on rack. Wrap and store overnight.

**PERFECT CORN BREAD****1 cup sifted all-purpose flour** **$\frac{1}{4}$  cup sugar****4 teaspoons baking powder** **$\frac{3}{4}$  teaspoon salt****1 cup yellow cornmeal****2 eggs****1 cup milk** **$\frac{1}{4}$  cup shortening**

OVEN 425°

Sift flour with sugar, baking powder, and salt; stir in cornmeal. Add eggs, milk, and shortening. Beat with rotary or electric beater till just smooth. (Do not overbeat.) Pour into greased  $9 \times 9 \times 2$ -inch pan. Bake at 425° for 20 to 25 minutes.

**Corn Sticks:** Spoon batter into greased corn-stick pans, filling  $\frac{3}{8}$  full. Bake in hot oven (425°) 12 to 15 minutes. Makes 18.

**SPOON BREAD**

OVEN 325°

Stir 2 cups milk into 1 cup cornmeal; cook till the consistency of mush. Remove from heat; add 1 cup milk, 2 tablespoons butter, and 1 teaspoon *each* baking powder and salt. Stir a moderate amount into 3 beaten egg yolks; return to mixture. Fold in 3 stiffly beaten egg whites. Bake in greased 2-quart casserole at 325° for 55 minutes. Serve with butter. Serves 6.

**CORN FRITTERS****3 to 4 ears fresh corn or 1  $8\frac{3}{4}$ -ounce can whole kernel corn****Milk** **$1\frac{1}{2}$  cups sifted all-purpose flour****3 teaspoons baking powder** **$\frac{3}{4}$  teaspoon salt****1 beaten egg**

Cut off tips of kernels, then scrape cobs to make 1 cup cut corn. Drain fresh (or canned) corn, reserving liquid. Add enough milk to liquid to measure 1 cup.

Sift together dry ingredients. Combine egg, milk mixture, and corn. Add to dry ingredients. Mix just till moistened.

Drop batter from tablespoon into deep, hot fat (375°). Fry until golden brown, 3 to 4 minutes. Drain on paper towels. Serve with warm maple syrup. Makes 2 dozen.



# MUFFINS

- Perfect muffins are light and tender with rough, shiny, golden brown crusts. For most muffins, stir batter only a few strokes. If overbeaten, muffins will be tough, have peaks on top, dull crusts, and an uneven, tunneled texture.
- For standard method of mixing muffins: Sift dry ingredients into bowl; make well in center. Combine beaten egg, milk, and salad oil or melted shortening. (Cool melted shortening slightly.) Add to dry ingredients all at once. Stir quickly *just till dry ingredients are moistened*.
- When muffins have to wait, tip to one side in pan—no soggy crusts; keep warm.
- To reheat muffins, wrap in aluminum foil and heat in 400° oven 15 to 20 minutes.
- Make cleanup easy by lining muffin pans with paper bake cups.

## BEST-EVER MUFFINS

- 1¾ cups sifted all-purpose flour
- ¼ cup sugar
- 2½ teaspoons baking powder
- ¾ teaspoon salt
- 1 well-beaten egg
- ¾ cup milk
- ⅓ cup salad oil or melted shortening

OVEN 400°

Sift dry ingredients into bowl; make well in center. Combine egg, milk, and oil. Add all at once to dry ingredients. Stir quickly just till dry ingredients are moistened. Fill greased muffin pans ¾ full. Bake at 400° for 20 to 25 minutes. Makes 10.

**Blueberry Muffins:** Prepare batter above. Gently stir in 1 cup fresh *or* thawed and well-drained frozen blueberries.

**Jelly Muffins:** Prepare muffin batter above. Before baking, top batter in each pan with 1 teaspoon tart jelly.

**Low-fat Muffins:** Prepare batter above *except* substitute skim milk for the whole milk and reduce the salad oil to 1 tablespoon. To further reduce fat, substitute 1 slightly beaten egg white for the whole, well-beaten egg.

**Raisin or Date Muffins:** Add ½ to ¾ cup raisins, coarsely cut dates, *or* chopped pecans, walnuts, or peanuts to Best-ever Muffins batter.

**Cheese-caraway Muffins:** Add 4 ounces sharp process American cheese, shredded (1 cup) and ½ to 1 teaspoon caraway seed to flour mixture in Best-ever Muffins.

**Sour-milk Muffins:** Add ¼ teaspoon soda and *reduce* baking powder to 1 teaspoon in Best-ever Muffins. Substitute ¾ cup sour milk or buttermilk for sweet milk.

## BANANA BRAN MUFFINS

- 1 cup sifted all-purpose flour
- 3 tablespoons sugar
- 2½ teaspoons baking powder
- ½ teaspoon salt
- 1 cup whole bran
- 1 well-beaten egg
- 1 cup mashed *ripe* banana
- ¼ cup milk
- 2 tablespoons salad oil *or* melted shortening

OVEN 400°

Sift together flour, sugar, baking powder, and salt. Stir in bran. Mix remaining ingredients; add all at once to flour mixture, stirring just to moisten. Fill greased muffin pans ¾ full. Bake at 400° for 20 to 25 minutes. Makes about 10 muffins.

## OATMEAL MUFFINS

- 1 cup quick-cooking rolled oats
- 1 cup milk
- 1 cup sifted all-purpose flour
- ⅓ cup sugar
- 3 teaspoons baking powder
- ½ teaspoon salt
- 1 well-beaten egg
- ¼ cup salad oil *or* melted shortening

OVEN 425°

Combine rolled oats and milk; let stand 15 minutes. Sift flour, sugar, baking powder, and salt into bowl. Combine egg, oil, and oatmeal mixture. Add all at once to sifted dry ingredients, stirring just to moisten. Fill greased muffin pans ¾ full. Bake at 425° for 20 to 25 minutes. Makes about 1 dozen muffins.



**BACON CORNETTES**

- 10 to 12 slices bacon
- 1 cup sifted all-purpose flour
- ¼ cup sugar
- 4 teaspoons baking powder
- ¾ teaspoon salt
- 1 cup yellow cornmeal
- 2 well-beaten eggs
- 1 cup milk
- ¼ cup salad oil

OVEN 425°

Cook bacon till crisp; drain and crumble. Sift together next 4 ingredients; stir in cornmeal. Add eggs, milk, and oil. Beat till just smooth, about 1 minute (do not overbeat). Stir in bacon. Fill greased muffin pans ¾ full. If desired, top with a few bits of uncooked bacon. Bake at 425° for 20 to 25 minutes. Makes 12.

**ORANGE CRUNCH MUFFINS**

OVEN 400°

Sift together 2 cups sifted all-purpose flour, ⅓ cup sugar, 1 teaspoon baking powder, ½ teaspoon soda, and ¾ teaspoon salt. Stir in ½ cup malted cereal nuggets. Combine 2 well-beaten eggs, 1 tablespoon grated orange peel, 1 cup orange juice, and ⅓ cup salad oil. Add all at once to dry ingredients, stirring just till moistened. Fill greased muffin pans ¾ full. Bake in hot oven (400°) for 20 to 25 minutes. Makes 14 to 16.

**DOUBLE CORN STICKS**

- 1 cup sifted all-purpose flour
- 2 tablespoons sugar
- 2 teaspoons baking powder
- ¾ teaspoon salt
- 1 cup yellow cornmeal
- 1 well-beaten egg
- 1 8¾-ounce can cream-style corn
- ¾ cup milk
- 2 tablespoons salad oil

OVEN 425°

Sift flour, sugar, baking powder, and salt together; stir in cornmeal. Blend egg, corn, milk, and salad oil; add to dry ingredients; stir just till moistened. Preheat cornstick pans in oven, then grease generously. Fill pans ¾ full. Bake at 425° about 20 minutes. Makes about 18.

**GINGER MUFFINS**

OVEN 375°

Cream together ¼ cup shortening and ¼ cup sugar. Beat in 1 egg, then ½ cup molasses. Sift together 1½ cups sifted all-purpose flour, ¾ teaspoon soda, ¼ teaspoon salt, ½ teaspoon ground cinnamon, ½ teaspoon ground ginger, and ¼ teaspoon ground cloves; stir into molasses mixture. Gradually add ½ cup hot water, beating till smooth. Fill greased muffin pans ¾ full. Bake in moderate oven (375°) for 20 to 25 minutes. Makes 1 dozen.

**CHEDDAR BRAN MUFFINS**

- 1 cup whole bran
- 1¼ cups buttermilk or sour milk
- ¼ cup shortening
- ⅓ cup sugar
- 1 egg

• • •

- 1½ cups sifted all-purpose flour
- 1½ teaspoons baking powder
- ½ teaspoon salt
- ¼ teaspoon soda
- 4 ounces sharp Cheddar cheese, shredded (1 cup)

OVEN 400°

Soften bran in buttermilk. Cream shortening and sugar till fluffy; beat in egg. Sift together next 4 ingredients. Add to creamed mixture alternately with bran mixture. Stir in cheese. Fill greased muffin pans ¾ full. Bake at 400° for 30 minutes. Makes 1 dozen.

**HAWAIIAN MUFFINS**

OVEN 400°

Combine one 14-ounce package orange muffin mix and ½ cup flaked coconut.

Drain one 8¾-ounce can crushed pineapple, reserving 1 tablespoon syrup. Add pineapple, 1 beaten egg, and ⅓ cup milk to dry ingredients. Blend only till dry ingredients are moistened.

Fill greased muffin pans ¾ full. Bake in hot oven (400°) for 15 to 20 minutes, or till done.

Beat one 3-ounce package cream cheese till fluffy. Add the 1 tablespoon reserved pineapple syrup; beat well. Serve with hot muffins. Makes 12 to 16.

## COFFEE CAKE MUFFINS

- 1½ cups sifted all-purpose flour
- ½ cup granulated sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- ¼ cup shortening
- 1 well-beaten egg
- ½ cup milk
- • •
- ¼ cup brown sugar
- ¼ cup chopped walnuts or pecans
- 1 tablespoon all-purpose flour
- 1 teaspoon ground cinnamon
- 1 tablespoon butter or margarine, melted

OVEN 350°

Sift 1½ cups flour, granulated sugar, baking powder, and salt into mixing bowl; cut in shortening till mixture resembles coarse crumbs. Mix egg and milk; add all at once to flour mixture; stir just till moistened.

Combine brown sugar, nuts, 1 tablespoon flour, cinnamon, and melted butter. Place *half* of batter in greased muffin pans. Sprinkle nut mixture over, then top with remaining batter, filling pans ½ full. Bake at 350° about 20 minutes. Makes 12.

## SPICY FRUIT PUFFS

- 2 cups sifted all-purpose flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- • •
- 1 cup shredded pared apple or ½ cup raisins
- ⅔ cup brown sugar
- ¼ cup chopped walnuts
- 2 well-beaten eggs
- ⅔ cup milk
- ¼ cup salad oil or melted shortening
- 1 cup whole wheat flakes or bran flakes

OVEN 400°

Sift together first 5 ingredients. Stir in apple or raisins, brown sugar, and nuts. Combine eggs, milk, and oil or melted shortening; add all at once, stirring just to blend. Fold in cereal flakes. Fill greased muffin pans ⅔ full. Bake at 400° for 15 to 20 minutes. Makes 1 dozen muffins.

## GINGER SUGAR PUFFS

- ¼ cup butter, softened
- ½ cup sugar
- 1 egg
- 1 teaspoon grated lemon peel
- 2 cups sifted all-purpose flour
- 4 teaspoons baking powder
- ½ teaspoon salt
- ¼ teaspoon ground nutmeg
- 1 cup milk
- ½ cup butter or margarine, melted
- ¾ cup sugar
- 2 teaspoons ground ginger

OVEN 375°

Cream ¼ cup butter and ½ cup sugar till light and fluffy; beat in egg and lemon peel. Sift together flour, baking powder, salt, and nutmeg; add to creamed mixture alternately with milk, beating after each addition. Fill small greased 2-inch muffin pans ⅔ full. Bake at 375° for about 15 minutes. While hot, dip muffins quickly into melted butter, then roll in mixture of ¾ cup sugar and ginger. Makes 36.

## LEMON TEA MUFFINS

- 1 cup sifted all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- ½ cup butter or margarine
- ½ cup sugar
- 2 eggs, separated
- 3 tablespoons lemon juice
- 1 teaspoon grated lemon peel
- 2 tablespoons sugar
- ¼ teaspoon ground cinnamon

OVEN 375°

Sift together flour, baking powder, and salt. Cream butter and ½ cup sugar till light and fluffy. Beat egg yolks till thick and lemon-colored; blend well with creamed mixture. Add flour mixture alternately with lemon juice. (Do not overmix.) Beat egg whites till stiff peaks form. Carefully fold whites and lemon peel into batter. Fill small greased 2-inch muffin pans ⅔ full. Combine 2 tablespoons sugar and cinnamon; sprinkle about ½ teaspoon over each muffin. Bake at 375° for 15 to 20 minutes. Makes about 18 muffins.

**MOLASSES CORN MUFFINS**

OVEN 375°

Cream  $\frac{1}{2}$  cup shortening and  $\frac{1}{2}$  cup sugar. Beat in 2 eggs, one at a time; stir in  $\frac{1}{2}$  cup molasses and 1 cup milk. Sift together 1 cup sifted all-purpose flour, 3 teaspoons baking powder, and  $\frac{1}{2}$  teaspoon salt. Stir in  $\frac{1}{2}$  cup yellow cornmeal and  $1\frac{1}{2}$  cups whole bran. Add to creamed mixture, stirring just till blended. Fill paper bake cups in muffin pans  $\frac{2}{3}$  full. Bake at 375° for 22 to 24 minutes or till done. Makes about  $1\frac{1}{2}$  dozen.

**RUM MUFFINS**

- 1 well-beaten egg**
- $\frac{1}{2}$  cup canned mincemeat**
- $\frac{1}{2}$  cup apple juice**
- 1 14-ounce package orange muffin mix**
- • •
- 1 cup sifted confectioners' sugar**
- 4 teaspoons milk**
- $\frac{1}{4}$  teaspoon rum extract**

OVEN 400°

Combine the egg, mincemeat, and apple juice in mixing bowl. Add muffin mix all at once; stir just till blended. Fill greased muffin pans  $\frac{1}{2}$  full. Bake at 400° for about 15 minutes. Remove from pans immediately. Blend confectioners' sugar with milk and rum extract; drizzle over warm muffins. Makes 12.

**SWEDISH TIMBALE CASES**

- 1 cup sifted all-purpose flour**
- 1 tablespoon sugar**
- $\frac{1}{4}$  teaspoon salt**
- 1 cup milk**
- 2 well-beaten eggs**

Sift flour, sugar, and salt. Add milk to eggs; gradually stir in flour mixture; beat till smooth. Heat timbale iron in deep hot fat (375°) 2 minutes. Drain excess fat from iron; dip into batter to within  $\frac{1}{4}$  inch of top. Return at once to hot fat. Fry till case is crisp and golden, and slips from iron. Turn upside down to drain. Reheat iron 1 minute; make next case. Makes about 2 dozen. (If batter slips off, iron is too cold; if it sticks, iron is too hot.)

**PEANUT BUTTER MUFFINS**

- 2 cups sifted all-purpose flour**
- $\frac{1}{2}$  cup sugar**
- $2\frac{1}{2}$  teaspoons baking powder**
- $\frac{1}{2}$  teaspoon salt**
- • •
- $\frac{1}{2}$  cup chunk-style peanut butter**
- 2 tablespoons butter or margarine**
- 1 cup milk**
- 2 well-beaten eggs**
- • •
- $\frac{1}{4}$  cup currant jelly, melted**
- $\frac{1}{2}$  cup finely chopped peanuts**

OVEN 400°

Sift together flour, sugar, baking powder, and salt. Cut in peanut butter and butter till mixture resembles coarse crumbs. Add milk and eggs all at once, stirring just till moistened. Fill greased muffin pans  $\frac{2}{3}$  full. Bake in hot oven (400°) for 15 to 17 minutes. Immediately brush tops with melted jelly; dip in peanuts. Serve hot. Makes  $1\frac{1}{2}$  dozen muffins.

**POPOVERS**

*These crispy shells are light as balloons—*

- 2 eggs**
- 1 cup milk**
- 1 cup sifted all-purpose flour**
- $\frac{1}{2}$  teaspoon salt**
- 1 tablespoon salad oil**

OVEN 475°

Place eggs in mixing bowl; add milk, flour, and salt. Beat  $1\frac{1}{2}$  minutes with rotary or electric beater. Add oil; beat 30 seconds more. (Don't overbeat.) Fill 6 to 8 well-greased custard cups  $\frac{1}{2}$  full. Bake in very hot oven (475°) for 15 minutes. Reduce oven to moderate (350°) and bake 25 to 30 minutes longer or till browned and firm. A few minutes before removing from oven, prick with a fork to let steam escape.

If you like popovers dry and crisp, turn off oven and leave popovers in oven 30 minutes with door ajar. Serve hot. Makes 6 to 8 large popovers.

**Pecan Popovers:** Stir  $\frac{1}{4}$  cup finely chopped pecans into Popover batter before filling custard cups.





For melt-in-your-mouth goodness, it's hard to beat tender, flaky Biscuits Supreme.

Serve them piping hot with butter and honey to make any meal unforgettable.



## BISCUITS

- Always sift dry ingredients together for even distribution. Uneven distribution of leavening causes yellow or brown flecks.
- Use a pastry blender or blending fork to cut shortening into dry ingredients.
- Kneading biscuits gently 10 to 12 strokes blends all ingredients and assures tall, plump biscuits.
- For crusty biscuits, place  $\frac{3}{4}$  inch apart on baking sheet. For soft sides, place biscuits close together in a shallow baking pan. Brush tops with milk or light cream before baking for golden color.

- Cut biscuits may be refrigerated 30 minutes to an hour before baking.
- Drop biscuits use more liquid than rolled biscuits, and should be dropped from a teaspoon onto greased baking sheet.

### BISCUITS SUPREME

OVEN 450°

Mix biscuits according to picture directions on opposite page using these ingredients: 2 cups sifted all-purpose flour, 4 teaspoons baking powder,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  teaspoon cream of tartar, 2 teaspoons sugar,  $\frac{1}{2}$  cup shortening, and  $\frac{3}{4}$  cup milk. Bake on ungreased baking sheet in very hot oven (450°) for 10 to 12 minutes. Makes about 16 medium biscuits.

## BAKING POWDER BISCUITS

2 cups sifted all-purpose flour  
 3 teaspoons baking powder  
 ½ teaspoon salt  
 ⅓ cup shortening  
 ¾ cup milk

OVEN 450°

Mix biscuits according to picture directions below. Bake on ungreased baking sheet at 450° about 12 minutes. Makes 10.

**Drop Biscuits:** Increase milk to 1 cup. Drop from teaspoon onto greased baking sheet. Bake as directed above. Makes 12.

**Pinwheel Biscuits:** Roll dough in 18x9 x¼-inch rectangle; brush with melted butter or margarine; sprinkle with mixture of sugar and ground cinnamon *or* brown sugar and chopped nuts. Beginning at long side, roll as for jelly roll; seal edge; cut in ½-inch slices. Bake, cut side down, on greased baking sheet as directed above.

**Cheese Swirls:** Add 1 cup shredded sharp process American cheese and ½ teaspoon celery seed to flour mixture before adding milk. Roll dough to 18x9x¼-inch rectangle; spread with mixture of 2 tablespoons soft butter or margarine and 1 tablespoon prepared mustard. Sprinkle with 8 slices crumbled, crisp-cooked bacon. Roll and slice as for Pinwheel Biscuits. Bake at 425° about 15 minutes. Makes 30.

**Whole Wheat Biscuits:** Substitute 1 cup whole wheat flour for 1 cup sifted all-purpose flour; mix with sifted dry ingredients. Increase salt to ¾ teaspoon and baking powder to 4 teaspoons.

**Buttermilk Biscuits:** Sift ¼ teaspoon soda with flour mixture. Substitute buttermilk for milk in recipe.

For biscuits, sift dry ingredients into bowl. Cut in the shortening till like coarse crumbs. Make a well; add milk

all at once. Stir quickly with fork just till dough follows fork around bowl. Turn onto lightly floured surface. (Dough should be soft.) Knead gently 10 to 12 strokes. Roll or pat

dough ½ inch thick. Dip 2½-inch biscuit cutter in flour; cut dough straight down. Bake as directed.

## QUICK PECAN ROLLS

OVEN 375°

Mix 1 cup brown sugar, 2 tablespoons dark corn syrup, and ½ cup melted butter. Divide among 18 muffin cups; sprinkle with ⅓ cup pecans.

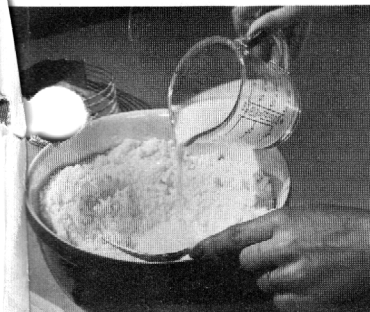
Sift together 3 cups sifted all-purpose flour, 4½ teaspoons baking powder, 1 teaspoon salt, and ⅓ cup sugar. Cut in ½ cup shortening. Add 2 slightly beaten eggs and ⅓ cup milk all at once; stir just to blend. Turn out on lightly floured surface; knead 8 to 10 times. Roll into 15x12x¼-inch rectangle. Brush with 2 tablespoons melted butter; sprinkle with mixture of ¼ cup granulated sugar and 1 teaspoon ground cinnamon. Roll as for jelly roll; seal edge; cut in ¾-inch slices. Place slice, cut side down, in each muffin cup. Bake at 375° for 20 to 25 minutes. Remove from pans immediately. Makes 18.

## FLUFFY DUMPLINGS

1 cup sifted all-purpose flour  
 2 teaspoons baking powder  
 ½ teaspoon salt  
 • • •  
 ½ cup milk  
 2 tablespoons salad oil

Sift flour, baking powder, and salt together into mixing bowl. Combine milk and salad oil; add all at once to dry ingredients, stirring just till moistened.

Drop from tablespoon atop bubbling stew. Cover tightly; let mixture return to boiling. Reduce heat (don't lift cover); simmer 12 to 15 minutes. Makes 10.







# PANCAKES, WAFFLES

- Stir pancake and waffle batters quickly and only till dry ingredients are moistened (batter will be lumpy).
- Dip up pancake batter with a ¼-cup measure. Use a tablespoon for dollar-size.
- Test heat of griddle or waffle baker by sprinkling with water. If drops dance, heat is just right. Use electric skillet, waffle baker, or griddle for perfect heat control.
- For even baking of waffles, close lid quickly—don't open. Wait for signal light or till steam stops.
- For crisp waffles, allow waffle to remain on grid a few seconds after opening lid, or let bake a little longer.
- Refrigerate any leftover pancake or waffle batter for use the next day.
- Keep baked pancakes and waffles warm for a short time on rack in 250° oven.

## FAVORITE PANCAKES

- 1¼ cups sifted all-purpose flour
- 3 teaspoons baking powder
- 1 tablespoon sugar
- ½ teaspoon salt
- 1 beaten egg
- 1 cup milk\*
- 2 tablespoons salad oil

Sift together dry ingredients. Combine egg, milk, and salad oil; add to dry ingredients, stirring just till moistened. Bake on hot griddle. Makes about 12 dollar-size, or eight 4-inch pancakes.

\*For thinner pancakes, add 2 tablespoons milk to batter.

**Blueberry Pancakes:** When undersides of pancakes are nicely browned, sprinkle about 2 tablespoons drained blueberries over each cake. Turn, brown other side.

**Buttermilk Pancakes:** Substitute buttermilk or sour milk for sweet milk. Add ½ teaspoon soda and reduce baking powder to 2 teaspoons. Bake on hot griddle.

**Feather Pancakes:** Reduce flour to 1 cup. Increase baking powder and sugar to 2 tablespoons each. Add dry ingredients to liquid; beat smooth. Bake on hot griddle.

## APPLE PANCAKES

- 2 cups sifted all-purpose flour
- 2 tablespoons sugar
- 4 teaspoons baking powder
- 1 teaspoon salt
- 2 well-beaten egg yolks
- 2 cups milk
- 2 tablespoons butter, melted
- 1 cup finely chopped apple
- 2 stiffly beaten egg whites

Sift together dry ingredients. Combine egg yolks and milk. Pour into dry ingredients; stir well. Stir in butter and apple. Fold in egg whites. Let batter stand a few minutes.

Bake on hot griddle using ⅓ cup batter for each. (Use a spatula to spread batter evenly.) Dot with butter; sprinkle with confectioners' sugar; roll up. Makes 12.

## BUCKWHEAT GRIDDLE CAKES

- 2⅔ cups sifted all-purpose flour
- 1⅓ cups stirred buckwheat flour
- 1 teaspoon salt
- 1 package active dry yeast
- 2½ cups warm water
- 3 tablespoons brown sugar
- ¾ teaspoon soda
- 2 tablespoons salad oil

Combine flours and salt. Soften yeast in warm water; stir in 1 tablespoon brown sugar. Stir into dry ingredients. Mix well. Cover; let stand overnight at room temperature (bowl *must not* be over ½ full). The next morning stir batter; add remaining sugar, soda, and oil; mix well. Refrigerate 1 cup batter for starter (keeps several weeks). Bake remaining batter on hot, lightly greased griddle. Makes 16 large pancakes.

*To use starter,* place starter in large bowl; add 2¼ cups warm water, 2¼ cups sifted all-purpose flour, and 1¼ cups buckwheat flour. Stir till smooth. Cover; let stand overnight as before. The next morning, stir batter. Add 2 tablespoons brown sugar, ¾ teaspoon soda, and 2 tablespoons salad oil. Again reserve 1 cup batter for starter. Bake remaining batter as above.

**CORNMEAL GRIDDLE CAKES**

- 1½ cups yellow cornmeal
- ¼ cup all-purpose flour
- 1 teaspoon soda
- 1 teaspoon salt
- 1 teaspoon sugar
- 2 cups buttermilk
- 2 tablespoons salad oil
- 1 slightly beaten egg yolk
- 1 stiffly beaten egg white

Mix dry ingredients. Add buttermilk, oil, and egg yolk; blend well. Fold in egg white. Let stand 10 minutes. Bake on hot griddle. Makes 16 four-inch pancakes.

**CREPES**

- 1 cup sifted all-purpose flour
- 1 tablespoon sugar
- 2 eggs
- ½ cups milk

In bowl, combine all ingredients and ½ teaspoon salt; beat till smooth. Lightly grease a 6-inch skillet or crepe pan; heat. Remove from heat; spoon in about 2 tablespoons batter. Spread batter evenly. Return to heat; brown on one side only. To remove, invert pan over paper toweling. Repeat with remaining batter to make 16 crepes, greasing pan occasionally.

Fill with creamed meat mixture; roll up and keep warm. Or, fill with sweetened fruit; top with whipped cream, if desired.

When uppersides of pancakes are bubbly all over, a few bubbles have burst, and edges begin to appear dry, cakes are ready to turn. A quick flip with a broad spatula makes the job easy. Turn only once.

**BLINTZ PANCAKES**

Sift together 1 cup sifted all-purpose flour, 1 tablespoon sugar, and ½ teaspoon salt. Add 1 cup dairy sour cream, 1 cup small-curd cottage cheese, and 4 well-beaten eggs; stir just till combined. Bake on hot, greased griddle. Stack cakes; serve with Blueberry Sauce. Makes about 24.

**JIFFY ORANGE PANCAKES**

Combine 1 beaten egg, 1 cup light cream, and ¼ cup frozen orange juice concentrate. Add 1 cup packaged pancake mix; stir to remove most lumps. Bake on greased griddle. Serve with warm Orange Sauce (page 108). Makes 18 pancakes.

**EVERYDAY WAFFLES**

- 1¾ cups sifted all-purpose flour
- 3 teaspoons baking powder
- ½ teaspoon salt
- 2 beaten egg yolks
- 1¾ cups milk
- ½ cup salad oil or melted shortening
- 2 stiffly beaten egg whites

Sift together dry ingredients. Combine yolks, milk, and oil; stir into dry ingredients. Fold in whites, leaving a few fluffs. Bake. Makes three 10-inch waffles.

**Buttermilk Waffles:** Substitute 2 cups buttermilk for sweet milk. Add ½ teaspoon soda and reduce baking powder to 2 teaspoons. Continue as above.

**Ham Waffles:** Sprinkle 2 tablespoons chopped cooked ham over each waffle before baking.

**Cheese Waffles:** Add ½ cup shredded process cheese to batter before baking.

**Corn Waffles:** Reduce milk to 1¼ cups; add 1 cup canned cream-style corn.

**Pecan Waffles:** Sprinkle 2 tablespoons broken pecans atop waffle before baking.

**PEANUT BUTTER WAFFLES**

To 1 cup packaged pancake mix, add 2 tablespoons sugar, ⅓ cup chunk-style peanut butter, 1 egg, 1 cup milk, and 2 tablespoons salad oil. Beat almost smooth. Bake in preheated waffle baker. Makes 8.



### CORNMEAL WAFFLES

- 1 cup sifted all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon soda
- 1 teaspoon sugar
- ½ teaspoon salt
- 1 cup yellow cornmeal
- 2 beaten egg yolks
- 2 cups buttermilk
- ¼ cup salad oil
- 2 stiffly beaten egg whites

Sift first 5 ingredients; stir in cornmeal. Mix yolks, milk, and oil; add to dry ingredients. Fold in whites. Bake. Makes 12.

### DESSERT WAFFLES

- 2 well-beaten eggs
- 1 cup light cream
- 1¼ cups sifted cake flour
- ½ teaspoon salt
- 3 teaspoons baking powder
- ¼ cup butter or margarine, melted
- 2 stiffly beaten egg whites

Blend whole eggs and cream. Sift together dry ingredients; stir in. Add butter. Fold in whites. Bake. Makes three 10-inch waffles. Top with ice cream or fruit.

**Chocolate Waffles:** Sift 6 tablespoons cocoa (regular-type, dry) and ½ cup sugar with dry ingredients. Use ¾ cup cream and add ¼ teaspoon vanilla.

**Polka-dot Waffles:** Sprinkle ½ cup semi-sweet chocolate pieces and ⅓ cup chopped pecans over batter in baker.

**Orange Waffles:** Add 1 tablespoon grated orange peel. Pass Orange Butter.

### TASTY BRAN WAFFLES

Sift together 1 cup sifted all-purpose flour, ¼ cup sugar, 1 teaspoon baking powder, ½ teaspoon soda, and ¼ teaspoon salt into mixing bowl. Stir in 1 cup buttermilk or sour milk and 2 beaten egg yolks. Stir in 1 cup whole bran cereal and 6 tablespoons butter, melted. Fold in 2 stiffly beaten egg whites. Bake in preheated waffle baker. Makes 4 or 5 large waffles.

*Note:* Or bake pancakes on hot greased griddle using ¼ cup batter for each.

### "OH BOY" WAFFLES

Sift together 2¼ cups sifted all-purpose flour, 4 teaspoons baking powder, ¾ teaspoon salt, and 1½ tablespoons sugar. Mix 2 beaten eggs, 2¼ cups milk, and ½ cup salad oil; add all at once to dry ingredients, beating only till moistened. Bake in preheated baker. Makes 10 to 12.

### PANCAKE, WAFFLE TOPPERS

**Maple Syrup:** Mix 1 cup light corn syrup, ½ cup brown sugar, and ½ cup water; cook; stir till dissolved. Add dash maple flavoring and 1 tablespoon butter.

**Whipped Butter:** Beat ½ cup butter with electric mixer till fluffy.

**Orange Butter:** Add 1 tablespoon confectioners' sugar and ¼ teaspoon grated orange peel to Whipped Butter.

**Honey Butter:** Gradually add ¼ cup honey to Whipped Butter; beat smooth. Add 2 teaspoons grated orange peel.

**Cranberry-orange Butter:** Place 1 small unpeeled orange (diced), ¼ cup raw cranberries, and ¼ cup sugar in electric blender. Blend 40 seconds; fold into Whipped Butter.

**Blueberry Sauce:** Cook and stir one 1-pound can blueberries and 2 teaspoons cornstarch till mixture thickens and bubbles. Add 1 teaspoon lemon juice.

**Lingonberry Sauce:** Combine ¾ cup sugar and 1 tablespoon cornstarch. Stir in 2 cups *undrained* lingonberries (about ½ cup liquid). Cook and stir till mixture boils. Cook 1 minute longer.

**Orange Sauce:** Combine ½ cup butter, 1 cup sugar, ½ cup frozen orange juice concentrate. Bring to boil; stir occasionally.

### FRIED CORNMEAL MUSH

Bring to boil 2¾ cups water. Combine 1 cup cornmeal, 1 cup cold water, 1 teaspoon salt, and 1 teaspoon sugar; gradually add to boiling water, stirring constantly. Cook till thick, stirring frequently. Cover, cook over *low* heat 10 to 15 minutes. Pour into 7½x3¾x2¼-inch loaf pan. Cool; chill several hours or overnight. Turn out; cut in ½-inch slices. Fry slowly in hot fat; turn once. When browned, serve with butter and syrup. Serves 6.





Try these sandwich ideas with a favorite punch for your next tea party. Shown are

Watercress Pinwheels, Jigsaw Sandwiches, Appetizer Pie, and Frosted Ribbon Loaf.



## SANDWICHES

- For good sandwiches, use day-old bread of firm texture. Spread softened butter or margarine on bread to prevent fillings from soaking sandwiches.

- To keep sandwiches fresh, wrap and refrigerate. Add lettuce, tomato, cucumber, or bacon just before serving. (Wrap these items separately for box lunches.)

- Tea sandwich fillings may be the same as for other sandwiches. Choose a variety of flavors, colors, textures, and shapes, making sandwiches small. Trim with parsley, sieved egg yolk, or chopped nuts.

- Freeze bread slices for easier cutting of fancy shapes—edges will be smooth.

### WATERCRESS PINWHEELS

*Try this pretty sandwich idea with a variety of your favorite fillings—*

**1 loaf unsliced white sandwich bread**

**1 cup snipped watercress**

**2 3-ounce packages cream cheese, softened**

Cut bread lengthwise in slices  $\frac{3}{8}$ -inch thick; remove crusts. Combine watercress, cheese, and dash salt. Spread  $\frac{1}{4}$  cup filling on each slice. Roll up, starting at narrow end. Wrap in foil; chill. Slice pinwheels  $\frac{3}{8}$ -inch thick. Makes 24.

## FROSTED RIBBON LOAF

- 1 unsliced sandwich loaf
- Butter or margarine, softened
- 1 cup Ham Salad Filling
- 1 tomato, peeled and thinly sliced
- 1 cup Egg Salad Filling
- 4 3-ounce packages cream cheese, softened
- 1/3 cup milk
- Snipped parsley

Slice bread lengthwise in 4 layers; trim crusts. Butter layers. Spread first layer with Ham Salad Filling; arrange tomato slices on second layer, and spread Egg Salad Filling on third layer. Assemble loaf using 2 spatulas to support layers. Wrap in foil; chill. At serving time, beat cream cheese with milk till fluffy. Frost top and sides of loaf\*. Sprinkle frosted loaf with snipped parsley. Makes 10 slices.

\*Or, frost early; cover loosely; chill.

**Ribbon Sandwiches:** Assemble Ribbon Loaf with 2 or 3 fillings (such as cream cheese with pineapple, pimiento cheese with chopped ripe olives, honey and peanut butter, or crab meat and mayonnaise). Wrap in foil; chill. Slice; serve unfrosted.

## HAM SALAD FILLING

- 1 cup ground fully cooked ham
- 1/3 cup finely chopped celery
- 2 tablespoons drained pickle relish
- 1/2 teaspoon prepared horseradish
- 1/4 cup mayonnaise

Combine all ingredients. Spread between buttered bread slices. Makes 1 1/2 cups.

## EGG SALAD FILLING

- 4 hard-cooked eggs, chopped
- 1/3 cup chopped pimiento-stuffed green olives
- 2 tablespoons finely chopped green onion
- 2 teaspoons prepared mustard
- 1/4 cup mayonnaise

Combine all ingredients. Spread between buttered bread slices. Makes 1 1/2 cups.

## APPETIZER PIE

- 1 hard-cooked egg, finely chopped
- 1 tablespoon mayonnaise
- Dash dried dillweed
- 1 4 1/2-ounce can deviled ham
- 1 teaspoon prepared horseradish
- 1 teaspoon prepared mustard
- 1 8-ounce package cream cheese, softened
- 2 tablespoons crumbled blue cheese
- 2 medium unpared cucumbers, scored
- 1 6- or 7-inch round loaf rye bread, unsliced
- 1 2-ounce jar caviar (optional)

*Egg Filling:* Combine egg, mayonnaise, dill, and dash salt. *Ham Filling:* Combine ham, horseradish, and mustard. *Cheese Filling:* Beat cheeses till fluffy. Slice the cucumber thin; cut slices in half. Cut four 1/2-inch horizontal slices from center of rye loaf. Spread with mayonnaise. For each pie: Spread Egg Filling in center of slice. Ring with Ham Filling, then Cheese Filling. Overlap cucumber atop cheese. Add band of caviar between cucumber and ham. Serve in wedges. Makes 4 pies.

## JIGSAW SANDWICHES

Soften one 3-ounce package cream cheese; blend in 1 tablespoon milk, 1 teaspoon Worcestershire sauce, and 4 or 5 slices crisp-cooked bacon, crumbled. Cut 2-inch rounds with cookie cutters from white, whole wheat, and rye sliced sandwich loaves. (For smooth edges, freeze breads first, then cut while frozen.) Spread half of the rounds (use a variety of breads) with cheese mixture. Top with remaining rounds made into the following:

**Double Rounds:** With small hors d'oeuvre cutters, cut shapes from centers of rounds. Fit together contrasting breads.

**Stripes:** Cut rounds in three strips, making center strip widest. Fit large strip between two smaller strips of contrasting bread; hold together with a bit of cheese.

**Checkerboards:** Cut rounds in fourths. Fit together contrasting breads; spread cheese on edges to hold together.

## TEATIME SANDWICHES

Soften two 3-ounce packages cream cheese. Blend in  $\frac{1}{3}$  cup mayonnaise and 2 tablespoons crumbled blue cheese. Add  $\frac{1}{2}$  cup finely chopped nuts,  $\frac{1}{4}$  teaspoon salt,  $\frac{1}{4}$  teaspoon grated onion, and  $\frac{1}{2}$  teaspoon Worcestershire sauce; mix well. Chill. Spread on lightly buttered bread rounds. Makes  $1\frac{1}{3}$  cups.

## SPRING SANDWICH PUFF

Butter 6 slices toasted white bread. Place buttered side up on baking sheet. Top *each* slice with 2 tomato slices, 1 slice sharp process American cheese, and a few cooked asparagus spears. Beat 3 egg yolks till thick and lemon-colored; add dash salt, dash pepper, and 1 tablespoon French salad dressing. Fold into 3 stiffly beaten egg whites; spoon over asparagus. Bake at  $350^{\circ}$  for 15 minutes or till egg mixture is lightly browned. Makes 6 servings.

## CLUB SANDWICH

- 3 slices toasted sandwich bread**
- Butter or margarine**
- Lettuce**
- Sliced cooked chicken or turkey**
- Mayonnaise or salad dressing**
- 2 or 3 thin slices tomato**
- 2 or 3 slices cooked bacon**

Spread toast with butter. Top first slice with lettuce and chicken or turkey. Spread with mayonnaise. Top with second toast slice. Add tomato and bacon. Top with third toast slice. Anchor with 4 wooden picks. Cut diagonally in quarters. Makes 1.

## HAM SALAD ON RYE

- 1 recipe Ham Salad Filling**
- 10 slices buttered rye bread**
- 5 slices Swiss cheese**
- 5 slices tomato**

Prepare Ham Salad Filling according to recipe directions; chill. Spread on 5 slices bread. Top each with cheese slice, then tomato slice; sprinkle with salt. Top with remaining bread. Makes 5 sandwiches.

## SUBMARINE SANDWICHES

Brown giant brown-and-serve French rolls (about 8 inches long) according to package directions. Split rolls lengthwise, *but don't cut quite through*. Scoop out some of centers. Spread generously with prepared mustard, garlic butter, and/or mayonnaise with curry powder. Line bottoms of rolls with leaf lettuce. Pile on slices of corned beef, boiled ham, Bologna, salami, pickled tongue, chicken, tuna, and herring as desired. Add slices of American and Swiss cheese, onion, green and ripe olive, and dill pickle. Anchor sandwich with wooden picks. Makes one large serving.

## BROILED LUNCHEON MEAT SANDWICHES

Combine 4 ounces (1 cup) shredded sharp process American cheese, 3 tablespoons mayonnaise or salad dressing, and 2 tablespoons chopped green onion. Cut one 12-ounce can luncheon meat in 12 thin slices. Lightly spread 6 slices toasted bread with prepared mustard; top each with 2 slices luncheon meat. Spread with cheese mixture. Broil 4 inches from heat about 3 minutes or till cheese melts. Makes 6 open-face sandwiches.

## BROILER TUNA BURGERS

Combine one  $6\frac{1}{2}$ - or 7-ounce can tuna, flaked, 2 tablespoons chopped onion, 2 tablespoons chopped sweet pickle, and  $\frac{1}{4}$  cup mayonnaise or salad dressing.

Split and toast 5 hamburger buns; butter bottom halves; spread with tuna mixture. Top each with slice of sharp process American cheese. Broil 5 inches from heat 4 minutes or till cheese melts. Add bun toppers. Makes 5 sandwiches.

## GRILLED REUBENS

Spread 6 slices pumpernickel or rye bread with  $\frac{1}{2}$  cup Thousand Island dressing. Top each with 1 slice Swiss cheese, 2 tablespoons well-drained sauerkraut, thin slices cooked or canned corned beef, and a second bread slice. Butter tops and bottoms of sandwiches. Grill on both sides till hot and cheese melts. Makes 6 sandwiches.



## SKILLETBURGERS

- 1 pound ground beef
- 1 cup chopped onion
- 1 cup chopped celery
- 1 10 $\frac{3}{4}$ -ounce can condensed tomato soup
- 1 8-ounce can tomato sauce
- $\frac{1}{4}$  teaspoon chili powder
- Dash bottled hot pepper sauce
- 8 to 10 sandwich buns, split and toasted

Brown ground beef in a skillet. Add onion and celery; cook till tender but not brown. Add soup, tomato sauce, chili powder, pepper sauce, and  $\frac{3}{4}$  teaspoon salt. Simmer, uncovered, about 30 minutes. Spoon into buns. Makes 8 to 10.

## WIENER DOUBLES

Slit frankfurters lengthwise, *not quite through*. Spread cut surfaces with prepared mustard. Stuff with cheese strips, pineapple chunks, baked beans, drained sauerkraut, pickle relish, or mashed potatoes. Wrap each frank with bacon; fasten ends with wooden picks. Broil, stuffed side down on broiler rack, 3 to 4 inches from heat, about 5 minutes. Turn and broil 3 to 5 minutes longer. Serve in toasted buns.

## SALAD SANDWICH TOWER

For each serving, butter large round slice of rye bread. Place, buttered side up, on plate. Add lettuce, then slices of Swiss cheese, and chicken or turkey. Pour Chili Mayonnaise (page 330) over all. Top with tomato slice, hard-cooked egg slice, hot cooked bacon, ripe olives, and parsley.

## CHICKEN-FRUIT SANDWICHES

Drain one 8 $\frac{3}{4}$ -ounce can crushed pineapple, reserving syrup. Combine pineapple, 2 cups chopped, cooked chicken, one 3-ounce package softened cream cheese, 2 tablespoons snipped parsley, and  $\frac{1}{2}$  teaspoon salt. Blend in 2 or 3 tablespoons reserved syrup. Spread on 6 slices buttered white bread, using  $\frac{1}{3}$  cup for each. Top with lettuce. Cover with 6 slices buttered white bread. Makes 6 sandwiches.

## SANDWICH IDEAS

- Add avocado slices to bacon, lettuce, and tomato sandwiches. Serve open-face with Thousand Island Dressing.
- Add cole slaw with a little prepared mustard to corned beef on rye sandwiches.
- Spread French bread slices with butter and prepared mustard. Spoon on baked beans and top with shredded sharp process cheese. Broil till cheese melts.
- Blend softened cream cheese with orange marmalade, cranberry jelly, or crushed pineapple. Spread on nut bread.
- Spread 2 tablespoons seasoned ground beef on sliced bread. Broil about 3 minutes.
- Blend softened cream cheese with chopped pimiento-stuffed green olives or finely chopped candied ginger. Good for celery stuffing, too.
- Scramble eggs. Add finely chopped onion, chopped green pepper, and diced ham. Serve on toast.
- Arrange thinly sliced radishes on buttered whole wheat bread.
- Spread peanut butter on buttered bread. Add crumbled cooked bacon, jelly, pickle slices, or sliced banana.
- Arrange thinly sliced onion or pickle on buttered bread. Spoon baked beans combined with chili sauce atop.
- Mix flaked tuna, crab, or lobster with finely chopped celery, mayonnaise, and a few drops lemon juice.
- Moisten sardines and chopped hard-cooked egg with lemon juice.
- Spark ground beef with one or more of the following ingredients: Worcestershire sauce, chopped onion, chopped green pepper, soy sauce and ginger, mustard, catsup, pickle relish, barbecue sauce, or prepared horseradish. Add before forming patties.
- Toast bread on one side. Top untoasted side with cheese and tomato slices. Broil to melt cheese; top with cooked bacon.
- Layer liverwurst, lettuce, and sliced tomato on buttered whole wheat bread. Add onion slice, if desired.
- Chop hard-cooked eggs and pimiento-stuffed green olives; add mayonnaise. Spread on rye bread; add leaf lettuce.
- Mix diced cooked chicken, chopped celery and sweet pickle, and mayonnaise.
- Mix cottage cheese, finely chopped onion and green pepper, salt, and paprika.