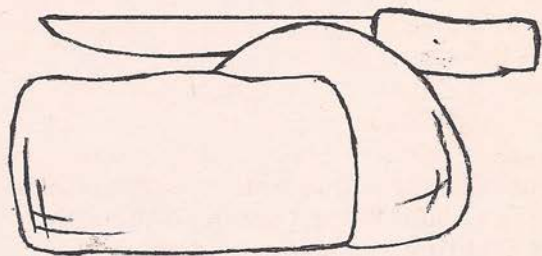


Breads



### Cottage Cheese Fruit Bread

This quick bread is laced with dried apricots and dates; cottage cheese makes it moist.

- ½ cup butter or margarine
- ¾ cup brown sugar, firmly packed
- ½ teaspoon *each* grated orange and lemon peel
- 2 eggs
- 1½ cups creamed small-curd cottage cheese
- 2½ cups all-purpose flour (unsifted)
- 3 teaspoons baking powder
- 1 teaspoon *each* soda and salt
- 1 cup chopped dried apricots
- 1 cup chopped pitted dates

Beat together the butter, sugar, orange and lemon peel until creamy. Mix in eggs and cottage cheese. Stir together

the flour, baking powder, soda, and salt. Add apricots and dates to flour mixture, mixing until well coated.

Add flour mixture to butter mixture, stirring until well blended (batter will be very stiff). Spread batter, smoothing top with a spatula, into 2 greased and flour-dusted 8½ by 4½-inch loaf pans.

Bake in a 350° oven for 40 to 45 minutes or until skewer comes out clean when inserted in center. Cool in pan on rack for about 10 minutes; remove from pans and cool thoroughly on wire rack. Makes 2 loaves.—*M. S., Santa Monica.*

Lemon "Kaffeekatche" Biscuits

Mrs. Alan Robertson

Make small Bisquick biscuits and place on a cookie sheet which has been covered with foil. Make small indentation in each with a teaspoon and fill with frozen lemonade straight from the can. Bake as usual.

Onion-Cheese Supper Bread

Mrs. Alan Robertson

1/2 cup chopped onion	1 1/2 cups Bisquick
1 T fat	1 cup grated cheese
1 egg, beaten	1 T poppy seed
1/2 cup milk	2 T melted butter

Cook onion in fat until light brown and add to Bisquick and stir. Add onion and half of cheese. Spread dough in baking dish and sprinkle top with balance of the cheese and the poppy seed. Drizzle butter over the top. Bake 20 minutes in 400 degree oven. Serves 6 or 8.

Angel Corn Bread

Ruth Anderson

1 cup white cornmeal	1/4 tsp. salt
1 cup water, boiling	4 T baking powder
1 cup milk	4 T butter or margarine
1 T sugar	3 eggs, well beaten

Combine cornmeal and boiling water and stir well. Add milk and sugar, salt, baking powder and butter and mix. Stir in well beaten eggs. Bake 30 minutes in 400 degree oven.

Corn Bread or Muffins

Mrs. Fred Snowden

3 eggs	1 cup cornmeal
3 T sugar	4 1/2 tsp. baking powder
2 T melted butter	1/2 tsp. salt
1 cup flour	1/2 cup milk

Beat the eggs until light. Add sugar and melted butter.



Sift together flour, cornmeal, baking powder and salt. Mix with milk. Pour into a greased pan and bake in hot oven. For plain or blueberry muffins, use wheat flour in place of cornmeal.

### Luncheon Corn Bread

Ruth Anderson

1 egg, beaten	1 1/2 cups corn meal,
1 cup flour	yellow
1 1/2 cups milk	1 1/2 cups Tallman's
1 T baking powder	cheese, grated
Sesame seeds	1 1/2 tsp. salt

Mix the above ingredients the same as for regular corn bread. Sprinkle the sesame seeds on top. Bake 30 minutes in 375 degree oven.

### Spoon Bread

Mrs. Bill Appleton

1 pint milk	2 eggs, separated
1/2 cup cornmeal	1 tsp. baking powder
1 tsp. salt	1 T butter, melted

Cook milk and cornmeal in top of double boiler for 15 or 20 minutes. Take out, put in casserole and add egg yolks, butter, baking powder and egg whites beaten stiff. Bake about 30 or 40 minutes at 350 degrees.

### Southern Spoon Bread

Ella Thompson

3 T melted shortening	3 eggs
2 cups corn meal	1 tsp. salt
	1 quart milk

Heat milk to boiling point, stir in corn meal and salt. Add shortening and cook 5 minutes. Cool mixture, add yolks of eggs, well beaten. Beat whites of eggs to stiff froth and fold in. Pour batter into greased 2 quart pan and bake in a moderate oven 40 minutes. Serve with spoon while hot.

### Corn Bread Spoon Bread

Alice F. Brown

2 cups milk	4 T butter
1 cup cornmeal, yellow preferred	4 egg yolks, well beaten
1 tsp. salt	4 egg whites, stiffly beaten

Heat milk in double boiler. When almost at boiling point, add cornmeal. Stir until thick and smooth. Add salt and butter and blend well. Remove from fire and pour into well beaten egg yolks. Add stiffly beaten egg whites. Pour into well buttered 2 quart casserole. Bake at 375 degrees about 35 to 45 minutes, or until puffed and nicely browned. Serve from casserole with spoon.

### Spoon Corn Bread

Jackie Bunker

2 cups milk, boiling	3 eggs, separated
1 cup cornmeal	2 T butter
1 1/2 tsp. salt	1 cup grated cheese, if desired

Sift cornmeal into boiling milk. Stir constantly over low heat until milk and cornmeal are just blended. Beat in butter and salt. Cool but do not chill. Beat egg yolks and add to mixture. Fold in stiffly beaten egg whites. Grease bottom and part way up sides of casserole. Pour in mixture and bake in 350 degree oven 35 minutes. Serve at once as this is like a souffle. For variety, add grated cheese before adding eggs.

### Boston Brown Bread

Sue Keiser

1 cup whole wheat flour	1 cup sour milk
1 cup white flour	3/4 cup molasses
1 tsp. salt	1 cup cornmeal
	2 tsp. soda

Mix the above ingredients and pour into large baking powder cans, 3/4 full. Place cans in boiling water. Be care-

ful not to let the water get in the cans. Boil at least 30 minutes. For fruit bread, add 1 cup raisins and 1 cup nuts.

### Boston Brown Bread

Mrs. Lynford E. Hess

1 pint sour milk	3 cups graham flour
1/2 cup sugar	2 tsp. soda
1/2 cup molasses	1 tsp. baking powder
1 egg	1 cup raisins

Stir all together and steam for 2 1/2 hours.

### Prune Bread

Helen Pollock

1 1/2 cups whole wheat flour	1 tsp. salt
1 1/2 cups white flour	1 egg
2/3 cup sugar	1 cup thick sour milk
1 tsp. soda	1/2 cup prune juice
2 tsp. baking powder	1 cup prunes, cooked and cut up
	1 cup nut meats, chopped

Sift all dry ingredients into whole wheat flour. Add nuts and stir well. Add unbeaten egg, sour milk, chopped prunes and prune juice. Stir thoroughly. Turn into greased bread pan and let stand 15 minutes. Bake in 325 degree oven for 1 hour.

### Banana Bread

Edna Best

1 3/4 cups sifted flour	1/4 tsp. soda
2 tsp. baking powder	2/3 cup sugar
1/2 tsp. salt	2 eggs, well beaten
1/3 cup shortening (chicken fat best)	1 cup mashed bananas (2 to 3 bananas)

Sift dry ingredients. Cream shortening and sugar and add beaten eggs. Add dry ingredients alternately with bananas. Bake in loaf pan in moderate oven 1 hour and 10 minutes.



### Pineapple Nut Bread

Alice F. Brown

2 cups flour	1/2 cup walnuts, chopped
1/2 cup sugar	1 egg
1 tsp. baking powder	2 T melted shortening
1/2 tsp. salt	1 small can crushed pineapple
1 cup seedless raisins	1 tsp. baking soda

Mix all dry ingredients. Mix egg and melted shortening and add to dry ingredients. Mix pineapple and baking soda and add to mixture. Bake 1 hour in 350 degree oven.

### Orange Bread

Mrs. S. A. Allen

1 cup sugar	2 cups flour
2 T shortening	1/2 tsp. salt
1 egg, beaten	1 tsp. baking powder
Juice of 1 orange, plus hot water to fill cup	1 tsp. soda
Rind of 1 orange, grated	1 tsp. vanilla
	1 cup raisins
	1/2 cup chopped nuts

Cream sugar and shortening and add beaten egg. Add diluted orange juice and mix. Stir the dry ingredients in, all at once, to the creamed mixture. Add the grated orange rind, raisins and nuts. Bake in moderate oven about 60 minutes.

### Applesauce Nut Bread

Mrs. C. V. Powers

1 egg, beaten	2 T melted butter
1 cup applesauce	3/4 cup sugar
2 cups flour	2 tsp. baking powder
1/4 tsp. cinnamon	1 tsp. salt
1/2 tsp. soda	1 cup chopped nuts

Mix together beaten egg and applesauce. Sift dry ingredients and add to mixture. Mix all ingredients thoroughly. Add nuts and mix well. Bake in a 5 x 9 inch loaf pan at 350 degrees 30 to 40 minutes.

### Nut Bread

Amelia Yuliis

2 cups graham or whole wheat flour	2 cups milk
2 cups white flour	2 eggs
4 tsp. baking powder	1 cup sugar
1 cup chopped nuts	1 tsp. salt
	1 cup raisins, chopped

Mix the dry ingredients. Add the milk, eggs, nuts and raisins. Let rise twenty minutes. Bake in a slow oven.

### Nut Bread

Emma Pitts

1 egg, beaten	3 tsp. baking powder
1 cup sugar	1/2 tsp. salt
1/2 cup milk	1 cup chopped nuts
2 3/4 cups flour	1 cup raisins

Mix all of the ingredients together. Let raise for 20 minutes. Bake 1/2 hour in 300 degree oven.

### Nut Bread

Helen G. Boyle

3 cups all purpose flour	4 tsp. baking powder
1 cup sugar	1/4 cup shortening
1 1/2 tsp. salt	1 egg
1 1/4 cups milk	1 cup nuts, coarsely chopped

Sift flour before measuring. Sift together salt, flour and baking powder. Add shortening. Mix with pastry blender until ingredients have appearance of coarse cornmeal. Add milk and slightly beaten egg. Add nuts last. Pour into a well greased loaf pan. Bake in preheated oven, 350 degrees, 60 to 75 minutes.

For an extra delicious treat, try the following topping. Combine and work with the hands until crumbly: 1/2 cup brown sugar, 2 tsp. cinnamon, 1/4 cup flour, 1/4 cup soft butter or margarine. Add 1/2 to 1 cup raisins. Spread this over the nut bread the last 10 minutes of baking.



"Hot Cakes for Two"

Mrs. John Talley

1 cup flour  
1/2 tsp. soda  
1/2 tsp. baking powder  
1/2 tsp. salt

1 T sugar  
2 T melted shortening  
1 egg  
Buttermilk

Sift dry ingredients. Add egg, shortening and enough buttermilk to make batter thick but easy to pour. Beat well.

Sour Cream Hot Cakes

Dorothy Appleton

1 cup sifted flour  
1 T sugar  
1/4 tsp. salt  
1/2 tsp. baking powder  
1 egg white, beaten

1 cup thick sour cream,  
or buttermilk  
1 egg yolk  
2 T shortening, melted  
1/2 tsp. soda

Combine dry ingredients. Beat egg yolk with sour milk. Stir into dry ingredients. Add shortening. Fold in white.

Light as a Feather Muffins

Mrs. H. J. Rubelman

1/4 cup sugar  
1/4 cup soft shortening  
1 egg, beaten

4 tsp. baking powder  
1/2 tsp. salt  
1 cup milk  
1 3/4 cups cake flour

Cream sugar and shortening. Sift dry ingredients together and add alternately with milk. Bake in 375 degree oven 20 to 25 minutes. Yields 14 to 15 small muffins.

Rice Muffins

Sue Keiser

1 egg, well beaten  
1/4 cup sugar  
1/2 tsp. salt  
2 T melted shortening

1 1/2 cups milk  
2 1/4 cups flour  
4 tsp. baking powder  
1 cup cooked rice

Mix egg, sugar, salt and shortening with 1 cup milk. Add flour and baking powder and beat lightly. Add cooked rice with balance of milk. Bake in greased muffin tins in 350 degree oven until brown. This recipe may be varied by adding 1/4 cup grated cheese or 1/2 cup chopped nuts, prunes, dates or raisins to the finished batter.

Orange Bran Muffins

Pauline Wight

1/3 cup shortening	1/2 cup orange juice
1/2 cup sugar	1/4 cup milk
1 egg	1 3/4 cup flour
1/2 cup Kellogg's All Bran	1/4 tsp. soda
1 tsp. grated orange rind	1/2 tsp. salt
	2 tsp. baking powder

Cream shortening, sugar and egg. Add bran, orange rind, orange juice and milk. Sift together and add flour, soda, salt and baking powder. Bake in greased muffin tins in 400 degree oven 30 minutes.

Extra Good Refrigerator Rolls

Mrs. Wade Gardner

2 yeast cakes	1 tsp. salt
1/2 cup lukewarm water	3 eggs
3/4 cup shortening	1 1/2 cups milk, scalded
3/4 cup sugar	and cooled

Dissolve yeast in water. Combine shortening, sugar, salt, eggs and milk. Add enough flour to make soft dough.

Whizzer Rolls

Ruby Williams

1 yeast cake	2 eggs
1/4 cup shortening	1 T sugar
1/4 cup lukewarm water	3/4 tsp. salt
1/2 cup milk	2 1/2 cups sifted flour

Soften yeast in lukewarm water. Scald milk and stir in shortening. Cool. Add yeast, sugar and flour, beating

vigorously. Add unbeaten eggs and continue beating. Cover and let rise in warm place about 1 hour. Stir well and spoon into well greased muffin pans, filling half full. Let rise until double in bulk, in a warm place, about 30 minutes. Spread melted butter over each roll. Bake about 20 minutes in 425 degree oven.

Texas Raised Rolls

Mrs. John Talley

1 1/2 cups milk	1 cake yeast or
1 T salt	1 pkg. granulated yeast
1 egg or egg white	3 T melted shortening
2 T sugar	3 1/2 cups all purpose flour

Scald milk and cool. Add sugar, salt, shortening and yeast. Stir and add 1/2 of flour. Beat well and add egg. Beat well and add rest of flour or enough to make soft but stiff dough. Cover and let rise 1 1/2 hours in warm room. Make into rolls, any style, and let rise 1 1/2 hours more. Bake 15 or 20 minutes in moderate oven.

Easy Waffle Batter

Mrs. Roy M. Heath

1 3/4 cups milk	2 tsp. sugar
2 cups sifted flour	2 eggs
2 tsp. baking powder	1/2 cup salad oil
	1/2 tsp. salt

Beat eggs. Add dry ingredients, alternately with milk. Add oil. Blend well and bake on pre-heated waffle iron. Makes seven, 7-inch waffles.

Chocolate Cinnamon Toast

Mrs. Neil J. Stiver

1/2 cup cocoa	1 tsp. cinnamon
5 T melted butter	6 T sugar

Mix the above ingredients and spread on hot, crisp toast.



## French Bread Topping

Mrs. Henry Gates

- |                                |                       |
|--------------------------------|-----------------------|
| 1 1/2 cup grated cheese        | 1/4 tsp. oregano      |
| 1 small can olives,<br>chopped | Dash of garlic powder |
| 2 T Ortega chilis,<br>minced   | Salt to taste         |
|                                | 1/4 cup Wesson oil    |
|                                | 2 T vinegar           |
|                                | 2 T grated onion      |

Mix oil and vinegar. Blend with above ingredients and spread on French bread cut lengthwise. Warm in slow oven until cheese is melted and bread warmed through.

## Apple Rolls

Ruth Byers

- |                          |                      |
|--------------------------|----------------------|
| 2 cups flour, sifted     | 4 tsp. baking powder |
| 1/2 tsp. cream of tartar | 1/2 cup shortening   |
| 2 T sugar                | (I prefer lard)      |
| 1 tsp. salt              | 2/3 cup milk         |

Mix all the above ingredients together with a whipper except the milk. Then stir in milk and form dough into a ball. Roll out flat, handling as little as possible. Cover with filling and roll up like jelly roll. Cut in slices 1/2 or 3/4 inch thick. Bake cut side down. Preheat oven to 450 degrees, then reduce immediately to 425 degrees and bake the rolls 12 to 15 minutes. Serve with plenty of sauce.

### Filling

- |               |  |
|---------------|--|
| 1/4 cup sugar | 1/2 apple cut in small,<br>thin pieces |
| 2 T cinnamon  |  |

### Sauce

- |                   |                 |
|-------------------|-----------------|
| 2 cups applesauce | 1 cup water     |
| 2 T butter        | 2 tsp. vanilla  |
| 2 T cornstarch    | Sugar to taste  |
|                   | 1 T lemon juice |

Heat applesauce, water and butter. Mix cornstarch with a small amount of the water, add to the applesauce and stir until thick. Add vanilla and lemon juice.