

## BAKING-POWDER BISCUITS

2 cups sifted all-purpose flour  
3 teaspoons baking powder  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{4}$  cup shortening  
 $\frac{2}{3}$  to  $\frac{3}{4}$  cup milk

OVEN 450°

Mix biscuits according to picture directions below. Bake on ungreased baking sheet at 450° for 12 to 15 minutes. Makes 16.

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

**Pinwheel Biscuits:** Roll dough in 18x9 x  $\frac{1}{4}$ -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  $\frac{1}{2}$ -inch slices. Bake, cut side down, on greased baking sheet as directed above.

**Cheese Swirls:** Add 1 cup shredded sharp process American cheese and  $\frac{1}{2}$  teaspoon celery seed to flour mixture before adding milk. Roll dough to 18x9x $\frac{1}{4}$ -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  $\frac{3}{4}$  teaspoon and baking powder to 4 teaspoons. Use  $\frac{3}{4}$  cup milk.

**Buttermilk Biscuit:** Use  $\frac{1}{4}$  teaspoon soda with flour mixture. Increase shortening to  $\frac{1}{3}$  cup; use buttermilk for milk.

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

## QUICK PECAN ROLLS

OVEN 375°

Mix 1 cup brown sugar, 2 tablespoons dark corn syrup, and  $\frac{1}{2}$  cup melted butter. Divide among 18 muffin cups; sprinkle with  $\frac{2}{3}$  cup pecans.

Sift together 3 cups sifted all-purpose flour,  $4\frac{1}{2}$  teaspoons baking powder, 1 teaspoon salt, and  $\frac{1}{3}$  cup sugar. Cut in  $\frac{1}{2}$  cup shortening. Add 2 slightly beaten eggs and  $\frac{3}{4}$  cup milk all at once; stir just to blend. Turn out on lightly floured surface; knead 8 to 10 times. Roll into 15x12x $\frac{1}{4}$ -inch rectangle. Brush with 2 tablespoons melted butter; sprinkle with mixture of  $\frac{1}{4}$  cup granulated sugar and 1 teaspoon ground cinnamon. Roll as for jelly roll; seal edge; cut in  $\frac{3}{4}$ -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  
 $\frac{1}{2}$  teaspoon salt

$\frac{1}{2}$  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.

dough  $\frac{1}{2}$  inch thick. Drop with cutter in flour; cut down straight down—no twisting. Bake according to the recipe directions.





## BAKING-POWDER BISCUITS

2 cups sifted all-purpose flour  
3 teaspoons baking powder  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{4}$  cup shortening  
 $\frac{2}{3}$  to  $\frac{3}{4}$  cup milk

OVEN 450°

Mix biscuits according to picture directions below. Bake on ungreased baking sheet at 450° for 12 to 15 minutes. Makes 16.

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

**Pinwheel Biscuits:** Roll dough in 18x9 x  $\frac{1}{4}$ -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  $\frac{1}{2}$ -inch slices. Bake, cut side down, on greased baking sheet as directed above.

**Cheese Swirls:** Add 1 cup shredded sharp process American cheese and  $\frac{1}{2}$  teaspoon celery seed to flour mixture before adding milk. Roll dough to 18x9x $\frac{1}{4}$ -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  $\frac{3}{4}$  teaspoon and baking powder to 4 teaspoons. Use  $\frac{3}{4}$  cup milk.

**Buttermilk Biscuit:** Use  $\frac{1}{4}$  teaspoon soda with flour mixture. Increase shortening to  $\frac{1}{3}$  cup; use buttermilk for milk.

## QUICK PECAN ROLLS

OVEN 375°

Mix 1 cup brown sugar, 2 tablespoons dark corn syrup, and  $\frac{1}{2}$  cup melted butter. Divide among 18 muffin cups; sprinkle with  $\frac{2}{3}$  cup pecans.

Sift together 3 cups sifted all-purpose flour,  $4\frac{1}{2}$  teaspoons baking powder, 1 teaspoon salt, and  $\frac{1}{3}$  cup sugar. Cut in  $\frac{1}{2}$  cup shortening. Add 2 slightly beaten eggs and  $\frac{2}{3}$  cup milk all at once; stir just to blend. Turn out on lightly floured surface; knead 8 to 10 times. Roll into 15x12x $\frac{1}{4}$ -inch rectangle. Brush with 2 tablespoons melted butter; sprinkle with mixture of  $\frac{1}{4}$  cup granulated sugar and 1 teaspoon ground cinnamon. Roll as for jelly roll; seal edge; cut in  $\frac{3}{4}$ -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  
 $\frac{1}{2}$  teaspoon salt

$\frac{1}{2}$  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.

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 8 to 10 strokes. Roll or pat

dough  $\frac{1}{2}$  inch thick. Cut with cutter in flour; cut down straight down—no twisting. Bake according to the recipe directions.





**KAFFEE KUCHEN**

- 1/2 cup butter or margarine, softened
- 1 cup sugar
- 2 egg yolks
- 1 1/2 cups sifted all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 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 1/3 cup flour and 1/4 cup brown sugar; cut in 2 tablespoons butter.

**COFFEE CAKE**

- 1/4 cup salad oil
- 1 beaten egg
- 1/2 cup milk
- 1 1/2 cups sifted all-purpose flour
- 3/4 cup sugar
- 2 teaspoons baking powder
- 1/2 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 1/4 cup brown sugar, 1 tablespoon all-purpose flour, 1 teaspoon ground cinnamon, 1 tablespoon melted butter, and 1/2 cup broken nuts.

**PUMPKIN NUT BREAD**

OVEN 350°

In mixing bowl, blend 3/4 cup canned pumpkin, 1/2 cup water, 1 egg, 1 teaspoon ground cinnamon, and 1/2 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, with Confectioners' Icing.

**FRUIT BREAD**

- 2 cups sifted all-purpose flour
- 3/4 cup sugar
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 2 beaten eggs
- 1 cup milk
- 3 tablespoons salad oil
- . . . .
- 1/4 cup diced candied citron
- 1/4 cup dried currants
- 2 tablespoons finely diced candied cherries
- 2 tablespoons diced candied lemon peel
- 1/2 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 1/2 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
- . . . .
- 3/4 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.



# 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

- 1 $\frac{3}{4}$  cups sifted all-purpose flour
- $\frac{1}{4}$  cup sugar
- 2 $\frac{1}{2}$  teaspoons baking powder
- $\frac{3}{4}$  teaspoon salt
- 1 well-beaten egg
- $\frac{3}{4}$  cup milk
- $\frac{1}{3}$  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  $\frac{2}{3}$  full. Bake at 400° about 25 minutes. Makes 12.

**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.

**Cranberry-cube Muffins:** Prepare batter above. Fill muffin pans  $\frac{1}{3}$  full. Cut 1 cup canned jellied cranberry sauce in  $\frac{1}{2}$ -inch cubes; sprinkle over batter. Add remaining batter. Bake as directed.

**Raisin, Nut, or Date Muffins:** Add  $\frac{1}{2}$  to  $\frac{3}{4}$  cup raisins, broken nuts, or coarsely cut dates to Best-ever Muffins batter.

**Cheese-caraway Muffins:** Add 4 ounces sharp process American cheese, shredded (1 cup) and  $\frac{1}{2}$  to 1 teaspoon caraway seed to flour mixture in Best-ever Muffins.

**Sour-milk Muffins:** Add  $\frac{1}{4}$  teaspoon soda and *reduce* baking powder to 1 teaspoon in Best-ever Muffins. Substitute  $\frac{3}{4}$  cup sour milk or buttermilk for sweet milk.

## BANANA BRAN MUFFINS

- 1 cup sifted all-purpose flour
- 3 tablespoons sugar
- 2 $\frac{1}{2}$  teaspoons baking powder
- $\frac{1}{2}$  teaspoon salt
- 1 cup whole bran
- 1 well-beaten egg
- 1 cup mashed ripe banana
- $\frac{1}{4}$  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  $\frac{2}{3}$  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
- $\frac{1}{3}$  cup sugar
- 3 teaspoons baking powder
- $\frac{1}{2}$  teaspoon salt
- 1 well-beaten egg
- $\frac{1}{4}$  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  $\frac{2}{3}$  full. Bake at 425° for 20 to 25 minutes. Makes about 1 dozen muffins.

*2 bananas  
reduce milk*