

**AMISH FRIENDSHIP BREAD**  
**(USE NO METAL)**

Do not use ANY type of metal spoons or bowls for mixing. Do not refrigerate. When air builds up in the bag, let it out. It is normal for batter to raise bubbles and ferment.

4/3 Day 1: Do nothing. This is day you receive the batter. Make sure the bag is sealed.

4-4 Day 2: **Mush the bag.**

4-5 Day 3: **Mush the bag.**

4-6 Day 4: **Mush the bag.**

4-7 Day 5: **Add to the bag: 1 cup flour, 1 cup sugar, 1 cup milk. Mush the bag.**

4-8 Day 6: **Mush the bag.**

4-9 Day 7: **Mush the bag.**

4-10 Day 8: **Mush the bag.**

4-11 Day 9: **Mush the bag.**

4-12 Day 10: **Mix and divide the starter.**

Pour the entire contents of the bag into a NON metal bowl. Add: 1 ½ cups flour, 1 ½ cups sugar, and 1 ½ cups milk. Measure out 4 separate batters of 1 cup each into 4 separate gallon Ziploc bags. Keep one for yourself and give the other 3 to friends along with a copy of the recipe.

Preheat the oven to 325 degrees. To the remaining batter in the bowl add:

3 eggs

1 cup oil (or) ½ cup oil and ½ cup applesauce

½ cup milk

1 cup sugar

2 teaspoons cinnamon

½ teaspoon vanilla

1 ½ teaspoons baking powder

½ teaspoon salt

1 ¾ to 2 cups flour

1 large box INSTANT pudding mix, any flavor

Grease two large loaf pans. Mix in a small bowl: ½ cup sugar and 1 ½ teaspoons cinnamon. Dust the greased loaf pans with half of this mixture. Also works to use Pam. Pour the batter evenly into the 2 greased pans and sprinkle remaining sugar mixture over the batter.

Bake 55-60 minutes. Cool until the bread loosens from the pan. (About 10 minutes). Turn out onto serving dish. Serve warm or cold.

OPTION: Add 1 cup chopped nuts or raisins. You can use any flavor pudding mix. You could add chocolate chips. Should the recipe not be passed on to a friend on the 10<sup>th</sup> day, be certain to tell the recipient which day the bag is at when presenting to them. NOTE: Write the date next to the days above to help keep track of the day. If you keep a starter bag for yourself, you will be baking every 10 days. This bread is very good and makes a great gift. Only the Amish know how to create a "starter" so if you give them all away, you'll have to wait until someone gives you another start... ENJOY !!

# fancy frank's - Anita

3/4 c flour

1 Tbs sugar

1 1/2 + b.p

1/4 c milk

2 Tbs. oil } on top

1 egg

6 frank's

1 Tbs. mustard

3/4 c cottage cheese

1/2 c cheddar, grated

combine milk, oil, egg. Add flour,

sugar, b.p. to form stiff dough.

Spread in greased pan. <sup>- 8x8 or smaller</sup> Slit frank's,

Spread mustard in slits, place

frank's on top of dough. Cover

frank's with cottage cheese.

Sprinkle grated cheese on top.

350° about 20 min check.

feather rolls

from Fannie Farmer  
10<sup>th</sup> edition

1 c warm milk

1 pkg yeast

4 Tbs. soft butter

2 Tbs sugar

$\frac{1}{2}$  + salt

1 egg

2 c flour

Mix yeast + milk. Stand 5 min.

Stir. Add butter, sugar, salt, egg.

Beat well. Add flour, beat as long as possible. Cover bowl.

Set in warm place, rise 45 min.

Stir down, butter, fill buttered

muffin pans a little more

than  $\frac{1}{2}$  full. Rise until pans

are full (30-45 min) Bake

15-20 min at 400, makes 8-12.

## Cranberry Bread.

- 1 2 cups flour
- 2 1 cup sugar
- 3  $1\frac{1}{2}$  tsp baking powder
- 4  $\frac{1}{2}$  tsp baking soda
- 5 1 tsp salt
- 6  $\frac{1}{4}$  c butter or margarine
- 7 1 egg beaten
- 8  $\frac{3}{4}$  c orange juice
- 9 1 tbsp grated orange rind
- 10  $1\frac{1}{2}$  - 2 cups cranberries
- 11  $\frac{1}{2}$  cup chopped walnuts

Preheat oven to 350 - sift 1-2-3-4-5  
cut in #6 - combine 7-8-9 - add  
to - bat mix - mix just enough to  
dampen ingredients - fold in  
10 and 11 carefully -

Spread into a 9 x 5 x 3 oval  
greased loaf pan so corners & sides  
are slightly higher than center.  
Bake 1 hour - test - if done  
remove - place on rack



**SEE SHORTCUT RECIPES ON BISQUICK PACKAGE**

**SAVE TIME WITH BISQUICK!**

**Betty Crocker SUGGESTS HOW - IN THESE MENUS 2nd Week**

**Save time on SUNDAY**

**Save time on MONDAY**

**Save time on TUESDAY**

**Save time on WEDNESDAY**

**Save time on THURSDAY**

**Save time on FRIDAY**

**Save time on SATURDAY**

**LUNCH**  
Ham and Asparagus Rolls on Rice  
Lettuce Salad  
Bisquick Muffins  
Apple Sauce and Cookies  
Tea or Coffee

**DINNER**  
Lamb Stew with Bisquick Dumplings and Peas  
Bread and Butter  
Relishes  
Pumpkin Pie  
Coffee

**BREAKFAST**  
Hot Bisquick Biscuits  
Fruit  
Cereal  
Scrambled Eggs and Bacon  
Toast  
Coffee

**LUNCH**  
Green Salad  
Cakes  
Creamed Apples and Shortcake  
Apricots and Shortcake

**DINNER**  
Spaghetti Loaf with Shrimp Sauce  
Hot Bisquick Biscuits  
Green Peas  
Perfection Salad  
Sponge Cake with Apricot Whip  
Coffee

**SUPPER**  
Hot German Potato Salad  
Cold Baked Ham  
Pickles  
Rye Bread  
Colonial Jelly Stack (Bisquick Package)  
Coffee

**DINNER**  
Baked Beans  
Corn Muffins  
Dill Pickles  
Cabbage Slaw  
Bisquick Apricot Cobbler  
Coffee

**SEE SHORTCUT RECIPES ON BISQUICK PACKAGE**

**SAVE TIME WITH BISQUICK!**

**Betty Crocker SUGGESTS HOW - IN THESE MENUS 3rd Week**

**Save time on SUNDAY**

**Save time on MONDAY**

**Save time on TUESDAY**

**Save time on WEDNESDAY**

**Save time on THURSDAY**

**Save time on FRIDAY**

**Save time on SATURDAY**

**LUNCH**  
Creamed Chicken on Bisquick Waffles  
Celery and Carrot Sticks  
Cake  
Sauce  
Milk or Tea

**DINNER**  
Vial Patties and Tomato Sauce  
Mashed Potatoes  
String Beans  
Lemon Gelatin Salad  
Bisquick Muffins  
Apple Pie  
Coffee

**BREAKFAST**  
Fruit  
Bisquick Pancakes  
Little Pig Sausages  
Maple Syrup  
Coffee Cake  
Coffee

**LUNCH**  
Peach Shortcake  
Bisquick Bread  
Pickles  
Pumpkin Pie  
Vegetable Salad  
Lemon Pie  
Coffee

**DINNER**  
Battered Spaghetti  
Baked Potatoes  
Jelly  
Salmon Loaf with Egg Sauce  
Peas or Asparagus  
Cheese Drop Biscuits  
Vegetable Salad  
Lemon Pie  
Coffee

**LUNCH**  
Tomato Soup  
Tuna Fish a la King on Bisquick Biscuit Rings  
Celery  
Olives  
Gingerbread  
Milk or Coffee

**DINNER**  
Chicken Fricassee and Bisquick Dumplings  
Mashed Potatoes  
Green Beans  
Carrot and Pineapple Molded Salad  
Ice Cream and Cake  
Coffee



# Muffins

## CLABBER GIRL MUFFINS

Sift the flour with the baking powder, salt and sugar. Combine the egg, milk and shortening. Turn the milk mixture into the dry ingredients all at one time and stir quickly and vigorously until all ingredients are just mixed, and have a lumpy appearance. (This will take from 10 to 20 seconds of stirring and beating.) Fill the greased muffin pans about  $\frac{3}{8}$  full of batter. Bake 25 minutes in a hot oven (425 degrees F.). Makes 12 to 15 muffins,  $2\frac{1}{2}$  inch size. (For fruit or nut muffins, add  $\frac{1}{2}$  to 1 cup of finely chopped, dried fruit, raisins or nuts to dry ingredients in above recipe.)

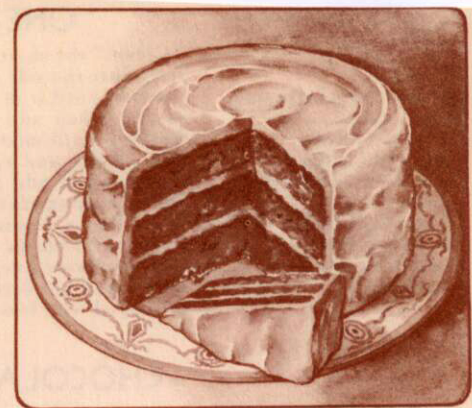
- 2 cups sifted flour
- 2 teaspoons Clabber Girl Baking Powder
- $\frac{1}{2}$  teaspoon salt
- 2 tablespoons sugar
- 1 egg, beaten
- 1 cup milk
- 4 tablespoons melted shortening

### BERRY MUFFINS

Make muffin batter by recipe above. Place 2 tablespoons of this batter in each greased section of the muffin pan. Over the batter place 1 teaspoon fresh or well-drained canned blueberries, or 4 or 5 raspberries or blackberries. Then top with 1 tablespoon of muffin batter.

### BRAN MUFFINS

Instead of 2 cups sifted flour in muffin recipe above, use 1 cup ready-to-eat bran cereal and 1 cup sifted flour. Reduce the shortening to 2 tablespoons and add 2 tablespoons molasses to the milk and egg mixture.



# Cakes

Success in cake-baking is not a matter of luck, but is the result of careful measuring and mixing of the ingredients, and proper oven heat.

Get your oven at the proper heat before you start baking the cake, and maintain that heat. Put cake pans in center of oven for the most uniform heat. Before removing cake from oven, make the following tests: A wire or clean broom straw inserted in center of cake should come out clean and dry. Cake should have risen fully, and shrunk slightly from sides. Top should have a delicate brown crust.

Surface of cake, when pressed lightly with finger tips, should spring back without leaving a depression. After removing cake from oven (any cake in which shortening has been used), let cool in pan for about 5 minutes, then turn out on a wire rack, right side up, to finish cooling.

In making cakes, it is always desirable to use *soft wheat* flour. Cake and pastry flours are milled from *soft wheat*, giving a much lighter texture than cake made from *hard wheat* bread flours.

If an "all-purpose" flour is used, it absorbs more moisture than cake flour. Therefore, to prevent cake from being dry and heavy, use *less flour*—2 tablespoons less from each sifted cupful called for in the recipe.

## SPONGE CAKE

Beat the egg yolks until very light and thick, add sugar gradually, beating continuously, then add flavoring. Beat the egg whites stiff and dry, cut and fold part of the whites into the yolk and sugar, then cut and fold in part of the flour which has been sifted once, measured and sifted three times; then add remaining whites and flour. Bake in an unbuttered pan with oven (350 degrees F.), 50 minutes.

- 5 eggs
- 1 cup sugar
- 1 cup flour
- Grated rind and juice of 1 lemon

## ANGEL CAKE

Whip egg whites to firm, stiff froth; add cream of tartar; fold sugar in lightly. Fold in flour sifted four times with baking powder and salt; add flavoring. Bake in ungreased tube pan 45 to 50 minutes in moderate oven at (350 degrees F.) Invert pan and let stand until cold.

- Whites of 8 eggs
- 1 teaspoon cream of tartar
- $\frac{3}{4}$  cup granulated sugar
- $\frac{1}{4}$  teaspoon salt
- 1 teaspoon Clabber Girl Baking Powder
- $\frac{3}{4}$  cup flour
- 1 teaspoon vanilla or almond extract

## CLABBER GIRL BISCUITS

Sift dry ingredients together. Then work in shortening with finger tips or with large fork or pastry blender, to mix thoroughly. Add sufficient milk, while stirring vigorously, to make a soft dough. Lightly roll or pat on floured board to about  $\frac{3}{4}$ -inch thickness. Cut with floured biscuit cutter and place on greased baking pan. Bake immediately in hot oven (450 degrees F.) for 12 to 15 minutes. Makes 14 biscuits, 2-inch size.

- 2 cups sifted flour
- 2 teaspoons Clabber Girl Baking Powder
- 1 teaspoon salt
- 4 tablespoons shortening
- About  $\frac{3}{8}$  cup milk

### CHEESE BISCUITS

Add  $\frac{1}{2}$  cup grated American cheese to biscuit recipe at time of working in shortening, or sprinkle cheese on tops of biscuits before baking.

### FRUIT OR NUT BISCUITS

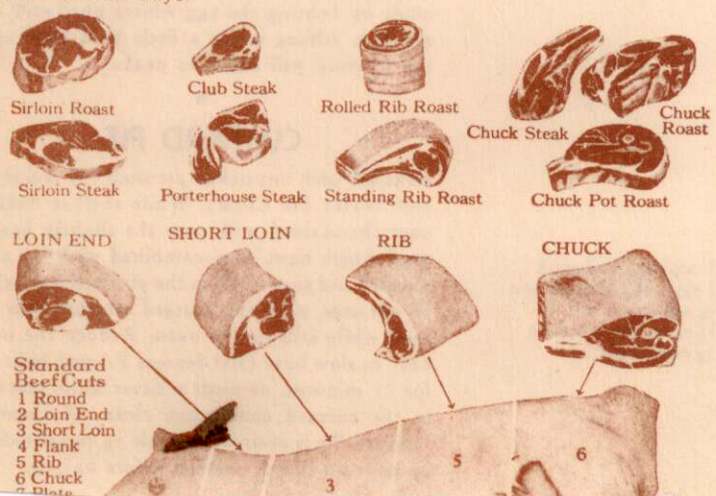
Add  $\frac{3}{4}$  cup currants, raisins or nutmeats to biscuit recipe, before pouring in the milk.

### CINNAMON PINWHEELS

Use biscuit recipe, rolling dough into rectangular sheet  $\frac{1}{4}$  inch thick. Brush top with 2 teaspoons melted butter; sprinkle with mixture of  $\frac{1}{4}$  cup sugar and 2 teaspoons cinnamon. Roll lengthwise like jelly roll, cut into  $\frac{3}{4}$  inch slices; place each slice flat on greased baking pan. Bake in hot oven (450 degrees F.) for 20 minutes.

## WAYS OF COOKING

**BOILING** is cooking in Boiling Water.  
**STEWING** is cooking in small quantity of hot water at low temperature.  
**BROILING** is cooking over a clear fire and the food placed in a greased boiler.  
**ROASTING** is cooking before a clear fire or in an oven where you sear. The meat for roasting is placed on a spit and allowed to revolve. Searing requires a hot oven, 550 degrees.  
 In Meats probably Beef is most universally used by the American Public, and there are various ways of serving the different varieties that if the cuts were properly known and understood by the housewives of the Nation quite a saving in their budget could be made.  
 The following chart gives the various cuts of beef and when temptingly served, the cuts from the chuck, the round, the flank and the plate will prove economic buys.



## WAFFLES

1¾ cups sifted flour  
2 teaspoons Clabber Girl  
Baking Powder  
¼ teaspoon salt  
2 eggs  
1¾ cups milk  
6 tablespoons melted  
shortening

Sift together the dry ingredients. Separate the eggs and beat the egg yolks until light; add with the milk and the melted shortening to the dry ingredients. Beat the egg whites stiff and fold them into the waffle batter. Bake on a waffle iron, following manufacturer's directions for operating the iron. Makes 6 to 8 waffles.

## COFFEE CAKE

6 tablespoons shortening  
1¾ cups sugar  
2 eggs, well-beaten  
2 cups sifted cake or  
pastry flour  
1 teaspoon salt  
1½ teaspoons Clabber  
Girl Baking Powder  
4 teaspoons cinnamon  
1 cup milk

Cream shortening. Add 1 cup of the sugar gradually, creaming thoroughly. Add the eggs well-beaten and blend thoroughly. Sift together the flour, salt, baking powder and 2 teaspoons of the cinnamon, and add this mixture alternately with the milk to the first mixture. Pour into a large greased shallow pan, size about 12 inches by 8 inches; sprinkle top with remaining sugar and cinnamon mixed together. Bake 45 minutes in a moderate oven (375 degrees F.).

## DOUGHNUTS

1 tablespoon shortening  
1 cup sugar  
1 egg, well-beaten  
About 6 cups sifted flour  
¼ teaspoon cinnamon  
¼ teaspoon nutmeg  
1 teaspoon salt  
2 teaspoons Clabber Girl  
Baking Powder  
1 cup milk

Cream the shortening and sugar until well blended. Add egg. Sift 4 cups of flour with the remaining dry ingredients. Add to the egg mixture alternately with the milk. Beat well, then add enough of the remaining flour to make a soft dough that can be easily rolled. Roll ½ inch thick on a floured board. Cut into desired shapes and fry on both sides in deep fat (heated 360 to 370 degrees F.) until brown and cooked. Drain on absorbent paper. Serve plain or dusted with powdered sugar.

## CREAM SCONES

1¾ cups sifted flour  
2 teaspoons Clabber Girl  
Baking Powder  
½ teaspoon salt  
2 teaspoons sugar  
4 tablespoons shortening  
2 eggs  
¼ to ⅓ cup milk  
Extra sugar for sprinkling

Measure and sift together the flour, baking powder, salt and sugar. Work in shortening until the mixture is crumb-like in consistency. Reserve 1 tablespoon egg white, then beat the remaining eggs and add. Add sufficient milk to make a soft dough. Roll the dough to ½ inch thickness, cut into 3 inch squares, then cut each square from corner to corner into two pieces. Arrange on a baking sheet, and brush tops with the beaten egg white; sprinkle lightly with sugar. Bake 10 minutes in a hot oven (450 degrees F.)  
Makes 12 scones.

capacity of measuring utensil is required, portion out proper amount carefully.

**FLOUR**—Always sift the flour *before* measuring, and then dip it *lightly* into the measuring cup. Do not *pack* the flour into the cup.

A high-grade "all-purpose" flour is suitable for most baking recipes. A *soft wheat* flour (cake or pastry flour) is preferable for making cakes.

**SHORTENING**—Whether you use butter, lard or vegetable shortening, be sure it is fresh and sweet.

To measure solid shortening, pack firmly into the cup or spoon, and level off. Four level tablespoons of solid shortening equal ¼ cup. If print butter or lard is used, ¼ pound equals ½ cup.

**"BEATING"**—*Beating* a batter is a different motion from *stirring*. To beat, you rapidly *lift up* the batter from the bottom of the bowl over and over, which blends the ingredients and also introduces air into the mixture. Use a mixing bowl large enough to permit beating the batter without spilling. **CAUTION:** Do not beat the "lumps" out of muffin or cornbread batter. Such batter should be lumpy when poured into the baking pans.

**OVEN HEAT**—Be sure your oven is at the proper heat. If your oven does not have a heat regulator, a portable oven thermometer is desirable, to determine the temperature in the oven. Do your baking as nearly as possible to the center of the oven, where the heat is most uniform. However, if you are baking on two oven racks, do not put one pan directly above the other. Arrange the pans so that an equal amount of heat reaches the *bottom* of each pan.

4 tablespoons shortening  
¾ cup sugar  
1 teaspoon vanilla  
1 egg, well-beaten  
2¼ cups sifted cake or  
pastry flour  
2 teaspoons Clabber Girl  
Baking Powder  
½ teaspoon salt  
1 cup milk

2¼ cups sifted cake flour  
2¼ teaspoons Clabber  
Girl Baking Powder  
¼ teaspoon salt  
½ cup butter or other  
shortening  
1 cup sugar  
2 eggs, well beaten  
¾ cup milk  
1 teaspoon vanilla

2 cups sifted cake flour  
2 teaspoons Clabber Girl  
Baking Powder  
¼ teaspoon salt  
½ cup butter or other  
shortening  
1 cup sugar  
2 eggs, well-beaten  
¾ cup milk  
1 teaspoon cinnamon  
½ teaspoon cloves  
½ teaspoon nutmeg  
2 tablespoons molasses

2 cups sifted cake flour  
2 teaspoons Clabber Girl  
Baking Powder  
¼ teaspoon salt  
½ teaspoon ginger  
1½ teaspoons cinnamon  
¾ teaspoon cloves  
¾ teaspoon nutmeg  
½ cup butter or other  
shortening  
1 cup sugar  
2 eggs, well-beaten  
3 tablespoons molasses  
7 tablespoons cold coffee

2 eggs, separated  
1 cup brown sugar  
⅛ teaspoon salt  
4 tablespoons flour  
1½ cups milk  
4 tablespoons butter  
1 teaspoon vanilla  
4 tablespoons sugar

3 cups scalded milk  
3 eggs, slightly beaten  
¼ teaspoon salt  
½ teaspoon nutmeg  
½ cup sugar

## ONE-EGG CAKE

"Cream" the shortening by repeatedly pressing it against the side of the bowl with the back of a spoon until it is as soft and smooth as thick cream. Then add the sugar gradually, while beating, until mixture is light and fluffy. Then add vanilla and egg. Sift the dry ingredients together and add alternately with the milk to the shortening mixture. Beat to a smooth batter. Turn into a greased pan, size about 8 inches square by 2 inches deep. Bake 50 to 60 minutes in a moderate oven (350 degrees F.). May be served as a hot dessert, with a hot, sweet sauce, or topped with frosting and served as cake.

## CHOCOLATE LAYER CAKE

(2 Eggs)

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add eggs and beat well. Add flour alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (375 degrees F.) 25 minutes. Spread Fudge Frosting (Page 14) between layers and on top and sides of cake.

## MARBLE CAKE (2 Eggs)

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add eggs; then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Divide batter into two parts. To one part, add spices and molasses. Put by tablespoons into greased loaf pan, 8 x 4 x 3 inches, alternating light and dark mixtures. Bake in moderate oven (350 degrees F.) 1 hour and 15 minutes, or until done. Spread frosting on top and sides of cake.

## SPICE CAKE (2 Eggs)

Sift flour once, measure, add baking powder, salt, and spices, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well; then molasses and blend. Add flour, alternately with coffee, a small amount at a time. Beat after each addition until smooth. Bake in two greased 9-inch layer pans in moderate oven (375 degrees F.) 25 minutes, or until done. Spread frosting between layers and on top of cake.

## BUTTERSCOTCH PIE

Bake a 9 inch pie shell (½ recipe for Hot Water Pie Crust) and let cool. Meanwhile combine beaten egg yolks, brown sugar, salt, flour, milk and butter in a double boiler. Cook over boiling water, stirring constantly until the mixture thickens. Then cover and cook 15 minutes, stirring occasionally. Cool, add vanilla and pour into the baked pie shell. Cover with meringue made from 2 egg whites and 4 tablespoons sugar, and put pie in slow oven (300 degrees F.), until meringue is lightly browned. Meringue is made by beating the egg whites until stiff but not dry, adding sugar a little at a time until the mixture will stand in peaks.

## CUSTARD PIE

Bake a 9 inch unpicked pie shell (½ recipe for Hot Water Pie Crust). While shell is baking, pour the scalded milk over the slightly beaten eggs, which have been combined with the salt, nutmeg and sugar. When the pie shell has baked 15 minutes, pour the custard mixture into the shell while still in the oven. Reduce the oven heat to slow heat (300 degrees F.) and bake pie for 25 minutes, or until a butter knife inserted in the custard comes out clean. If Coconut Custard Pie is desired, sprinkle ½ cup shredded coconut on top of custard before baking.



## BUTTERSCOTCH PINWHEELS

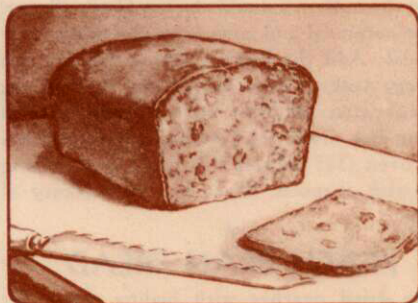
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## DROP BISCUITS

Prepare dough and roll into sheet as for Cinnamon Pinwheels, then spread with 1 cup brown sugar which has been creamed with  $\frac{1}{4}$  cup of butter. Roll, slice and bake like Cinnamon Pinwheels.

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Add  $\frac{1}{3}$  cup milk to biscuit recipe. Instead of rolling and cutting, drop the dough from a teaspoon onto greased baking pan and bake in hot oven of 450 degrees F. for 12 to 15 minutes.



## Quick Breads

### CLABBER GIRL NUT BREAD

Sift together the dry ingredients and add the nutmeats. Add the milk mixed with the beaten egg and shortening. Beat well. Pour into a large greased loaf pan, size about 10 inches by 5 inches by  $3\frac{1}{2}$  inches. Bake one hour in a moderate oven (375 degrees F.). Pecans, walnuts, almonds or peanuts may be used. Brown sugar may be used instead of granulated sugar. Bread may be served hot, if desired, but nut flavor increases when bread is allowed to cool.

- 3 cups sifted flour
- $\frac{1}{2}$  cup sugar
- 1 teaspoon salt
- 3 teaspoons Clabber Girl Baking Powder
- 1 cup chopped nuts
- $1\frac{1}{2}$  cups milk
- 1 egg, beaten
- 3 tablespoons melted shortening

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### PEANUT BUTTER BREAD

Sift dry ingredients together. Beat milk, eggs and peanut butter together with egg beater, then add gradually to dry ingredients while beating with a spoon. Pour into a greased and floured loaf pan, size about  $8\frac{1}{2}$  inches by  $4\frac{1}{2}$  inches by  $2\frac{1}{2}$  inches. Bake one hour in a moderate oven (350 degrees F.).

- 2 cups sifted flour
- $1\frac{1}{2}$  teaspoons Clabber Girl Baking Powder
- 1 teaspoon salt
- $\frac{1}{2}$  cup sugar
- 1 cup milk
- 2 eggs
- 1 cup peanut butter



## Cake Frostings

### MINUTE FUDGE FROSTING

Melt the butter in a saucepan and add the other ingredients, stirring over low heat until the sugar is dissolved. Bring to a full rolling boil and boil 1 minute. Remove from the heat, and beat immediately until creamy enough to spread. This recipe frosts a loaf cake, size about 8 inches square by 2 inches high. To fill and frost an 8-inch two-layer cake, make double this recipe.

- $\frac{1}{4}$  cup butter
- $\frac{1}{2}$  cup cocoa
- $\frac{1}{4}$  cup milk
- 1 cup sugar
- $\frac{1}{8}$  teaspoon salt

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### CARAMEL FROSTING

Combine the sugars and sour cream in a large saucepan, and stir over low heat until sugars are dissolved. Cook to 238 degrees F. or until a little of the mixture dropped in cold water forms a soft ball. Remove from heat, add butter and vanilla, and cool until lukewarm, (110 degrees F.). Beat with a beater until quite stiff then add enough fresh cream, while beating, to get frosting of a proper consistency to spread. This recipe frosts and fills an 8-inch two-layer cake. Use half this recipe for a loaf cake, size about 8 inches square by 2 inches high.

- 2 cups brown sugar
- 1 cup sugar
- 1 cup sour cream or sour milk
- 1 tablespoon butter
- 1 teaspoon vanilla
- Fresh cream (or top milk)

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### UNCOOKED FROSTING

Cream the butter with a spoon. Gradually add the confectioner's sugar and the cream, alternately. Add the vanilla and spread on cake. This recipe frosts a loaf cake, size about 8 inches square by 2 inches high.  $\frac{1}{2}$  cup chopped nut meats may be added if desired. If chocolate flavor is desired, reduce cream to 2 tablespoons and add 1 square (1 ounce) of unsweetened cooking chocolate, melted. To fill and frost an 8-inch two-layer cake, make double this recipe.

- 4 tablespoons butter
- 2 cups sifted confectioner's sugar
- 3 tablespoons cream (or milk)
- $\frac{1}{4}$  teaspoon vanilla

## CORN BREAD

$\frac{3}{4}$  cup yellow cornmeal  
 $1\frac{1}{2}$  cups sifted flour  
2 teaspoons Clabber Girl  
Baking Powder  
2 tablespoons sugar  
 $\frac{1}{2}$  teaspoon salt  
1 egg, well-beaten  
1 cup milk  
4 tablespoons melted  
shortening

Sift the cornmeal and flour with the baking powder, sugar and salt. Combine the egg, milk and shortening. Turn the milk mixture into the dry ingredients all at one time and stir quickly and vigorously until all ingredients are just mixed and have a lumpy appearance. Turn into a greased shallow pan, size about 8 inches square by 2 inches deep. Bake 30 to 35 minutes in a moderate oven (375 degrees F.).

## ★ SPOON BREAD

1 quart milk  
1 cup cornmeal  
2 tablespoons butter  
 $\frac{1}{2}$  teaspoon Clabber Girl  
Baking Powder  
 $1\frac{3}{4}$  teaspoons salt  
3 eggs, separated

Scald the milk in a double boiler. Gradually stir in the cornmeal and cook until the consistency of mush. Add the butter, baking powder, salt and egg yolks beaten until light. Fold in egg whites beaten stiff. Pour into a  $1\frac{1}{2}$  quart greased baking dish. Bake one hour and 15 minutes in a slow oven (325 degrees F.). Serve from baking dish with a spoon. Serve hot with plenty of butter.

## ★ PEACH BRAN BREAD

1 cup dried peaches  
Boiling water  
3 tablespoons shortening  
 $\frac{1}{8}$  cup sugar  
1 egg, well-beaten  
 $1\frac{1}{4}$  cups thick, sour milk  
 $\frac{1}{2}$  teaspoon baking soda  
2 cups sifted flour  
2 teaspoons Clabber Girl  
Baking Powder  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{4}$  teaspoon mace or  
nutmeg  
1 cup whole or flaked bran  
 $\frac{1}{2}$  cup chopped nutmeats

Cover dried peaches with boiling water; let stand for 10 minutes; drain and cut into coarse pieces. Cream shortening, add sugar, and blend. Add egg, peaches and sour milk. Sift soda, flour, baking powder, salt and mace together. Add bran and nutmeats and combine well with peach mixture. Pour into a large, well greased loaf pan, size about 10 inches by 5 inches by  $3\frac{1}{2}$  inches. Bake one hour in a moderate oven (350 degrees F.).

## ★ GRIDDLE CAKES

Sift together the dry ingredients. Combine the egg, milk and shortening and add to the dry ingredients gradually, stirring until smooth. Drop the batter from tip of a spoon onto hot griddle, which has been greased or not, according to manufacturer's directions. Cook on one side, and when puffed and full of bubbles and cooked on the edges, turn and cook on the other side. Makes 11 griddle cakes, 4 inches in diameter.

## ★ BROWN SUGAR SYRUP

Mix 1 cup brown sugar,  $\frac{1}{2}$  cup white sugar and  $\frac{3}{4}$  cup water. Boil 3 minutes. Makes a delicious, inexpensive syrup for griddle cakes and waffles.

## THREE-EGG WHITE CAKE

$\frac{1}{2}$  cup shortening  
1 cup sugar  
2 cups sifted cake or  
pastry flour  
2 teaspoons Clabber Girl  
Baking Powder  
 $\frac{1}{2}$  teaspoon salt  
1 teaspoon vanilla  
 $\frac{1}{2}$  cup milk  
3 egg whites

Cream the shortening thoroughly, then add the sugar gradually, creaming after each addition until the mixture is light and fluffy. Sift the dry ingredients together. Mix the vanilla with the milk, and add alternately with the sifted dry ingredients to the sugar mixture. Beat with the spoon after each addition until smooth. Beat the egg whites stiff, but not dry, and fold them carefully into the cake batter. Turn into cake pans and bake as for One-Egg Cake.

## ★ DEVIL'S FOOD CAKE

3 squares (3 oz.) unsweet-  
ened cooking chocolate  
 $\frac{3}{8}$  cup milk  
 $\frac{1}{2}$  cup shortening  
1 cup sugar  
2 eggs, well-beaten  
1 teaspoon vanilla  
 $1\frac{1}{2}$  cups sifted cake or  
pastry flour  
2 teaspoons Clabber Girl  
Baking Powder  
 $\frac{1}{2}$  teaspoon salt

Combine the chocolate and milk in a saucepan and stir over low heat until smooth and thick; cool. Cream shortening thoroughly; add the sugar gradually, and cream the mixture until light and fluffy. Add the beaten eggs and vanilla and beat well. Sift the dry ingredients and add alternately with cooled chocolate mixture to the sugar mixture, beating until smooth. Turn into a greased and lightly floured loaf pan, size about 8 inches square by 2 inches deep. Bake 50 to 60 minutes in a moderate oven (350 degrees F.).

## ★ COCONUT LAYER CAKE

$\frac{3}{4}$  cup shortening  
 $1\frac{1}{2}$  cups sugar  
3 eggs, separated  
3 cups sifted cake or  
pastry flour  
3 teaspoons Clabber Girl  
Baking Powder  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{2}$  cup shredded coconut  
1 cup milk  
1 teaspoon vanilla

Cream the shortening thoroughly, then add the sugar gradually, creaming after each addition until the mixture is light and fluffy. Add the beaten egg yolks to the sugar mixture and blend thoroughly. Sift the flour with the baking powder and salt. Combine the milk, coconut and vanilla. Then add the flour, alternately with the milk mixture, to the sugar mixture. Fold in the egg whites, beaten stiff but not dry. Turn into 3 greased and lightly floured 8 inch layer cake pans. Bake 20 to 25 minutes in a moderate oven (375 degrees F.).

## ★ FIVE-EGG WHITE CAKE

$\frac{2}{3}$  cup shortening  
2 cups sugar  
3 cups sifted cake or  
pastry flour  
3 teaspoons Clabber Girl  
Baking Powder  
 $\frac{1}{2}$  teaspoon salt  
1 cup milk  
1 teaspoon vanilla  
5 egg whites, stiffly beaten

Cream the shortening thoroughly. Then add the sugar gradually, creaming after each addition, until the mixture is light and fluffy. Sift the dry ingredients together and add to the sugar mixture alternately with the milk and vanilla, which have been combined. Fold in the egg whites carefully. Turn into 3 greased and lightly floured 8 inch layer cake pans. Bake 25 to 30 minutes in a moderate oven (375 degrees F.).

### THE GINGERBREAD HOUSE WITH THE MARSHMALLOW ROOF

A new gingerbread with a marmalade flavor

1/2 cup butter	1/2 cup marmalade	1/2 teaspoon cloves
1/2 cup sugar	2 1/2 cups Drifted Snow	1 teaspoon salt
1 egg, slightly beaten	"Home-Perfected" Flour	1 cup hot water
1/2 cup molasses	1 teaspoon ginger	32 marshmallows
1 teaspoon soda	1 teaspoon cinnamon	

Cream butter; add sugar slowly, creaming well. Add egg and mix thoroughly. Add soda to molasses, and add with marmalade to creamed mixture. Sift flour; measure. Sift again with dry ingredients. Add to batter and blend well. Add hot water last. Immediately pour into two greased and floured 8-inch square cake pans. Bake in a moderate oven, 350°, for 35 minutes. Remove from pans and place one layer on baking sheet while still warm. Cover with 16 marshmallows; then place the other layer on top. Place remaining marshmallows on top. Put cake under broiler until marshmallows are toasted, watching carefully. Remove from oven, and serve at once. 8 servings.

Note: This cake may be baked and allowed to cool and then filled and covered with marshmallows. To heat, place in a warm oven until marshmallows are soft and puffy and begin to ooze out between layers. Then place under broiler for a few seconds to brown top.

### NORWEGIAN SCALLOPED TUNA

An economical tuna casserole with an expensive flavor

2 cups tuna (2 cans)	1 teaspoon Worcestershire sauce
2 teaspoons chopped onion	1 cup Anchovy Sauce*
4 tablespoons lemon juice	

Flake tuna. Season with chopped onion, lemon juice and Worcestershire sauce. Mix well. Arrange in alternate layers in a well-greased casserole with Anchovy Sauce. Cover with buttered crumbs, and bake in a moderate oven, 350°, for 30 minutes. 6 servings.

#### \*Anchovy Sauce

2 tablespoons butter	1/2 teaspoon salt
2 tablespoons Drifted Snow "Home-Perfected" Flour	1 teaspoon anchovy paste
1 cup milk	

Melt butter; add flour, and blend. Add milk and salt, and cook until thick and smooth, stirring constantly. Blend in anchovy paste and remove from stove.

### BROWN SUGAR PUDDING

1 cup brown sugar  
2 1/2 cups water  
2 tablespoons butter  
1/2 cup sugar  
1 cup sifted flour  
2 teaspoons Clabber Girl Baking Powder  
1/2 cup seedless raisins

Combine the brown sugar and 2 cups of the water in a saucepan and boil for 10 minutes. Add the butter and turn into a greased 1 1/2-quart baking dish. Combine the granulated sugar, flour, baking powder, 1/2 cup water and raisins, and pour this batter onto the syrup. DO NOT STIR. Bake 25 minutes in a hot oven (400 degrees F.). Serve hot or cold. Serves 6.

### Apple Muffins

[A Tasting-Test Kitchen Endorsed Recipe]

2 cups flour	1/4 teaspoon nutmeg
3/4 teaspoon salt	1 beaten egg
4 teaspoons baking powder	1 cup milk
1/4 cup sugar	1/3 cup melted shortening
3/4 teaspoon cinnamon	3/4 cup chopped apples

Sift dry ingredients; mix and add egg, milk, and shortening; stir until ingredients are just moistened. Add apples. Fill greased muffin pans two-thirds full; bake in hot oven (400°) 25 minutes. Makes 1 dozen.—Mrs. L. L. Sievers, Lewiston, Oregon.

### HOT WATER PIE CRUST

Pour boiling water over the shortening and beat until creamy. Sift in the flour, baking powder and salt. Stir together. Form into a ball and chill, then roll out to 1/8-inch thickness on a lightly floured board. This recipe makes two 9-inch pie crusts.

For pie shells to be filled later with a previously cooked filling, prick with a fork before baking; then bake pie shells 15 to 18 minutes in a very hot oven (450 degrees F.).

1/4 cup boiling water  
1/2 cup shortening  
1 1/2 cups sifted flour  
1/2 teaspoon Clabber Girl Baking Powder  
1/2 teaspoon salt

### APPLE PIE

Prepare pastry by Hot Water Pie Crust recipe. Line a 9-inch pie pan with pastry. (To lift pastry from the board, fold in half, lay folded edge across middle of pie pan, then unfold to fill the pan.) Fill pie pan with apples. Combine sugar, nutmeg, salt and lemon juice, and sprinkle over apples. Dot with the butter.

Roll out top crust 1 inch larger than size of pie pan. Moisten edge of lower crust with cold water, put upper crust in place, after making 2 or 3 short slits in center of upper crust. Press upper crust against lower crust, trim off overhanging edges. Flute the edge with the tips of the fingers or with a fork. Bake 30 minutes in a very hot oven (450 degrees F.); then bake 10 minutes more at moderate heat (350 degrees F.).

4 1/2 cups pared, cored apples, 1/4-inch slices  
2/3 cup sugar  
1/4 teaspoon nutmeg  
1/8 teaspoon salt  
1 teaspoon lemon juice  
1 1/2 teaspoons butter

### BERRY PIE

For fresh blueberry, blackberry, plum, grape, rhubarb or peach pie, make same as apple pie, using 3 1/2 to 4 cups of prepared fruit and include 2 tablespoons flour to thicken juice. Omit nutmeg if desired. Add more sugar if fruit is tart.

### FRUIT SHORTCAKE

Use Clabber Girl Biscuit recipe (see page 6). Roll into two rounds, 1/4 inch thick and bake in hot oven like biscuits. Fill and top with sweet fruit, such as sliced peaches, or crushed pineapple or sweetened strawberries.

Whenever possible keep Yeast in ice box. Where ice is not obtainable, Yeast can be kept in good condition for a week or ten days by dissolving cake in jar of cold water, placing lid on jar and keeping in a cool place. When ready to use, pour off water.

### WHITE BREAD (QUICK METHOD).

Dissolve 2 cakes FLEISCHMANN'S YEAST and 2 tablespoonfuls sugar in 1 quart lukewarm water. Add 2 tablespoonfuls lard or butter, melted, and 1 1/2 quarts sifted flour. Beat until smooth, then add 1 1/2 quarts more flour, or enough to make dough that can be handled and 1 tablespoonful salt. Knead until smooth and elastic. Place in greased bowl, cover and set aside in warm place until light—about 1 1/2 hours. Mould into loaves. Place in well greased bread pans, filling them half full. Cover and let rise 1 hour, or until double in bulk. Bake 45 to 60 minutes.

### COSTA RICA BANANA SPLIT

A new style banana cream cake

- 2 eggs
- 7 tablespoons sugar
- 3 tablespoons butter
- 1 teaspoon lemon juice
- $\frac{1}{4}$  teaspoon grated lemon rind
- $\frac{1}{2}$  cup Drifted Snow "Home-Perfected" Flour

Beat eggs slightly, and add sugar. Place over hot, not boiling, water and beat for five minutes, with a rotary beater. Remove from hot water, and add butter, which has been softened but not melted. Blend well, and add lemon juice and rind. Sift flour and measure; sift again three times, and fold in carefully. Pour into a greased and floured 8-inch cake pan, and bake in a moderately hot oven, 375 degrees, for 30 minutes. When cool, split, fill with Banana Custard, cover with Banana Cream, and sprinkle with finely chopped toasted almonds. 8 servings.

#### Banana Custard

- $\frac{1}{3}$  cup Drifted Snow "Home-Perfected" Flour
- $\frac{1}{2}$  cup sugar
- $\frac{1}{4}$  teaspoon salt
- 1 cup scalded milk
- 2 egg yolks
- $\frac{1}{4}$  cup banana pulp
- 2 tablespoons butter
- 1 tablespoon lemon juice

Sift flour, measure, and sift again with sugar and salt. Add milk, and slightly beaten egg yolks; cook in double boiler for 15 minutes. Add banana pulp and cook five minutes. Remove from fire and add butter and lemon juice. Cool before using.

#### Banana Cream

- $\frac{3}{4}$  cup whipping cream
- 2 tablespoons sugar
- 2 tablespoons mashed bananas
- 12 toasted almonds

Add sugar and bananas to cream and beat until stiff enough to hold its shape. Chop almonds fine and sprinkle over cream.

### QUICK YORKSHIRE PUDDING

Light, fluffy, easy to make—unique among Yorkshires

- 1 pound pork sausages, in links
- 1 egg
- $\frac{1}{2}$  cup milk
- $\frac{1}{2}$  cup Drifted Snow "Home-Perfected" Flour
- $\frac{1}{4}$  teaspoon salt

Separate sausages; prick with fork; cover with boiling water, drain and place in a dripping pan, or a shallow casserole, 6 x 9 inches. Place in hot oven, 425°, for 10 minutes. Beat egg thoroughly; add milk, and beat again. Sift flour; measure, and sift again with salt. Add to egg mixture, and beat thoroughly with rotary egg beater. Take sausages from oven. Pour off most of fat (fat should not be over  $\frac{1}{2}$  inch deep in bottom of pan). Pour pudding batter over sausages. Bake 20 minutes in a very hot oven, 475°. Serve at once with applesauce. 6 servings.

### "ICE-BOX" COOKIES

Cream the shortening thoroughly, then add sugar gradually, creaming after each addition until light and fluffy. Add beaten eggs and vanilla and beat well. Sift together the flour, baking powder and salt, and add to sugar mixture, blending thoroughly. Form the dough, by hand, into two rolls about 8 inches long and two inches in diameter. Wrap in wax paper, store in refrigerator. Bake as needed. For baking, slice into  $\frac{1}{8}$ -inch slices; place on greased baking sheet. Bake 8 to 10 minutes in a moderate oven (375 degrees F.). Makes  $5\frac{1}{2}$  dozen cookies.

- 1 cup shortening
- $1\frac{1}{4}$  cups sugar
- 2 eggs, well-beaten
- 1 teaspoon vanilla
- 3 cups sifted cake or pastry flour
- 2 teaspoons Clabber Girl Baking Powder
- $\frac{1}{4}$  teaspoon salt

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### SOFT GINGER COOKIES

Cream the shortening, add the brown sugar and mix well. Then add the eggs and blend together. Mix the ginger with the molasses and add to the sugar mixture. Add the boiling water, while stirring. Sift the remaining ingredients together and add to the above mixture. Mix together well, then place the batter in the refrigerator for 2 hours. Drop by teaspoonfuls on greased baking sheet. Bake for 10 to 12 minutes in a hot oven (425 degrees F.). Makes 7 dozen cookies; will keep soft for a week in a stone crock or jar.

- 1 cup shortening
- $1\frac{1}{2}$  cups brown sugar
- 3 eggs, beaten
- 1 tablespoon ginger
- $\frac{1}{2}$  cup dark molasses
- $1\frac{1}{2}$  cups boiling water
- $1\frac{1}{2}$  teaspoons baking soda
- 5 cups sifted flour
- 2 teaspoons Clabber Girl Baking Powder
- $1\frac{1}{2}$  teaspoons salt
- 1 tablespoon cinnamon

★

### SHREWSBURY RINGS

Cream the shortening, add  $\frac{1}{2}$  cup sugar and blend well. Add the well-beaten egg, and mix. Sift together the flour, baking powder and salt and add. Turn one-half the mixture at a time onto a well-floured board, and roll to  $\frac{1}{8}$ -inch thickness. Cut with a floured doughnut cutter. Brush tops with the unbeaten egg white, then sprinkle lightly with the 1 tablespoon sugar mixed with the cinnamon. Place 3 almond halves on each ring. Place on a well-greased baking sheet. Bake 15 minutes in a moderate oven (375 degrees F.). Makes about 2 dozen rings.

- $\frac{1}{2}$  cup shortening
- $\frac{1}{2}$  cup sugar
- 1 egg, well-beaten
- $1\frac{1}{4}$  cups sifted cake or pastry flour
- 1 teaspoon Clabber Girl Baking Powder
- $\frac{1}{8}$  teaspoon salt
- White of 1 egg
- 1 tablespoon sugar
- $\frac{3}{4}$  teaspoon cinnamon
- Blanched almonds

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## RAISIN BREAD

Dissolve 1 cake FLEISCHMANN'S YEAST and 1 tablespoonful sugar in 1 cup lukewarm water and 1 cup milk scalded and cooled, add 2 cups flour, 4 tablespoonfuls lard or butter and  $\frac{3}{4}$  cup sugar well creamed and beat until smooth. Cover, and set aside to rise in a warm place, free from draft, until light—about  $1\frac{1}{2}$  hours. When well-risen, add  $\frac{3}{4}$  cup raisins well-floured, 4 cups flour, or enough to make a moderately soft dough and 1 teaspoonful salt. Knead lightly. Place in well-greased bowl, cover and let rise again until double in bulk—about  $1\frac{1}{2}$  hours. Mould into loaves, fill well-greased pans half full, cover and let rise until light—about 1 hour. Glaze with egg diluted with water and bake 45 minutes.



OUR LATEST BOOK "FLEISCHMANN'S RECIPES" WILL BE SENT FREE UPON REQUEST.

## BUTTERSCOTCH TAPIOCA

*Brown sugar does the trick*

4 tablespoons quick-cooking tapioca	1½ cups boiling water
¾ cup brown sugar, firmly packed	1½ teaspoons vanilla extract
¼ teaspoon salt	1 cup whipping cream
1½ tablespoons butter	

Combine tapioca, sugar, salt, butter, and water in top part of double boiler; cook over rapidly boiling water 15 minutes, or until tapioca is clear. Chill; add flavoring and whipped cream. Serves 6.

## SPAGHETTI LOAF

*Serve with mushroom sauce*

¼ pound spaghetti	1 cup grated American cheese
2 tablespoons shortening	3 tablespoons finely chopped pimiento
3 tablespoons flour	¾ cup finely chopped green pepper
1½ cups milk	3 eggs
1 teaspoon salt	
½ teaspoon pepper	
½ teaspoon paprika	

Break spaghetti in 2-inch lengths; cook in boiling salted water 15 minutes, or until tender; and drain. Melt shortening; blend in flour; add milk gradually; and cook 5 minutes, or until thick, stirring constantly. Add seasonings, cheese, pimiento, and green pepper; cook 5 minutes; add spaghetti; mix; add well beaten eggs; and stir. Pour into well greased loaf pan (9x4x3). Bake in pan of hot water 45 minutes, or until set, in moderate oven (350° F.). Unmold to serve. Serves 6.

## SPANISH BEETS

*The flavor is unusual*

2 slices bacon	3 cups diced cooked beets
½ cup chopped onion	¼ to ½ teaspoon salt
¼ cup finely cut parsley	Dash cayenne
2 cups tomato juice	Dash pepper

Dice bacon; fry until crisp in heavy saucepan. Add onion and parsley; continue frying until onion is limp but not brown; add tomato juice and beets; add seasonings to taste; and cook slowly 1 hour, or until sauce is thickened. Serves 6 to 8.

## BARBECUE SAUCE

*Especially fine on lamb*

½ cup finely diced onion	¼ cup Worcestershire sauce
1 tablespoon shortening	½ teaspoon salt
1 tablespoon brown sugar	½ teaspoon pepper
1 tablespoon cornstarch	2 tablespoons vinegar
¼ cup tomato catsup	2 cups cooked tomatoes

Saute onion in hot shortening until limp but not brown. Combine sugar and cornstarch; add to onion; mix well; and add remaining ingredients gradually, stirring constantly. Cook slowly 20 minutes, or until slightly thickened, stirring frequently. Makes about 2 cups sauce.

## MOCK OYSTERS

*Make them thin*

1½ pounds ground beef	1½ cups fine cracker crumbs
¾ teaspoon onion salt	2 eggs
½ teaspoon salt	½ cup cooked tomatoes
Dash pepper	

Combine meat, seasonings, cracker crumbs, slightly beaten eggs, and tomatoes; mix until thoroughly combined. With hands, shape into small flat oval patties to resemble oysters. Fry in hot melted margarine or butter until turning brown. Serves 6.

## ROAST BEEF CROQUETTES WITH CRANBERRY CENTERS

*For leftover meat*

6 tablespoons margarine	½ teaspoon onion juice
6 tablespoons flour	2 teaspoons finely chopped parsley
1¾ cups milk	1 17-ounce can cranberry sauce
3 cups finely chopped roast beef	1 cup fine dry bread crumbs
1 teaspoon salt	1 egg
½ teaspoon celery salt	2 tablespoons milk
Dash cayenne	
2 teaspoons lemon juice	

Melt margarine; blend in flour; add milk gradually; and cook 5 to 10 minutes, or until thick, stirring constantly. Combine meat, seasonings, and white sauce; mix well. Shape into croquettes. Make a depression in center of each; fill with cube of cranberry sauce. Cover with meat mixture; roll in crumbs; dip in mixture of slightly beaten egg and milk; and roll again in crumbs. Allow to stand 10 minutes. In enough deep fat to half fill utensil and hot enough to brown 1-inch cube of bread in 40 seconds (390° F.), fry 3 to 5 minutes, or until golden brown, turning frequently. Serves 6 generously.

## ALMOND-ASPARAGUS RAREBIT

*Stir gently after asparagus is added*

1 No. 2 can green asparagus	Milk
3 tablespoons margarine or shortening	1 cup grated American cheese
3 tablespoons flour	1 cup blanched slivered almonds

Drain asparagus, saving liquid; cut into 2-inch lengths. Melt margarine or shortening; blend in flour; add asparagus liquid and enough milk to make 1½ cups, stirring constantly; cook until thickened, stirring occasionally; add cheese and almonds, stirring until cheese is melted; add asparagus; and heat through. Serve on buttered split baking powder biscuits. Serves 6.

## RING AROUND THE SUN

*Doughnuts with lemon custard filling*

2 cups flour	1 tablespoon melted shortening
3 teaspoons baking powder	½ cup sugar
½ teaspoon salt	1 egg
¼ teaspoon nutmeg	½ cup milk
½ teaspoon cinnamon	

Sift flour; measure; and sift again with baking powder, salt, nutmeg, and cinnamon. Combine shortening, sugar, and unbeaten egg; beat well; and add flour and milk alternately, beating until smooth after each addition. Turn on well floured board; pat to ¼-inch thickness; and cut with floured cutter. Fry in enough deep fat to half fill utensil and hot enough to brown 1-inch cube of bread in 1 minute (375° F.); fry 2 to 4 doughnuts at a time; turn as they rise to top; and turn frequently until brown. Drain on absorbent paper. Makes 12 to 15 doughnuts.

## LEMON CUSTARD FILLING

*Shredded coconuts may be added*

5 tablespoons flour	1 egg or 2 egg yolks
1 cup sugar	2 tablespoons butter
½ teaspoon salt	1 teaspoon grated lemon rind
½ cup lemon juice	
¾ cup water	

Combine flour, sugar, and salt in top part of double boiler; gradually add lemon juice and water; mix well; cook over rapidly boiling water 10 to 15 minutes, or until thick, stirring frequently; add beaten egg or egg yolks; and cook 2 minutes longer, stirring constantly. Remove from heat; stir in butter and lemon rind; and cool. Sufficient filling for 12 doughnuts.