

For Farm Women . . .

(Continued from page 6)

two cups flour and beat well. Add softened yeast, egg and vanilla extract. Beat well. Add more flour to make a stiff batter. Beat thoroughly until smooth. Cover and let rise until bubbly (about one hour). Use with different toppings to make coffee cakes and puff rolls. Let rise until doubled (about 30 minutes). Bake in moderate oven (375°) 20 to 30 minutes. Makes two eight-inch square or nine-inch round coffee cakes or about two dozen three-inch puffs.

CARMEL PECAN PUFFS

½ recipe Basic Beaten Batter
2 tablespoons melted butter



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or margarine
½ cup pecan halves
½ cup brown sugar
Prepare muffin pans by putting one-half teaspoon melted butter or margarine in each. Cover with about two teaspoons brown sugar. Sprinkle with few drops water. Arrange three or four pecan halves in each pan. When basic beaten batter is light, stir down. Drop by spoonfuls into prepared muffin pans. Let rise until doubled. Bake in moderate oven (375°) 20 to 25 minutes. Makes about one dozen three-inch puffs.

CRUMBLE SQUARES

½ recipe Basic Beaten Batter
¼ cup enriched flour
¼ cup enriched bread crumbs
2 tablespoons sugar
½ teaspoon cinnamon
2 tablespoons butter or margarine

Combine flour, bread crumbs sugar and cinnamon. Cut or rub in butter or margarine until mixture is crumbly. When basic batter is light, stir down. Spread evenly in greased eight-inch square pan. Sprinkle with crumb mixture. Make squares by pressing lines into batter with floured fingertips. Let rise until doubled. Bake in moderate oven (375°) about 30 minutes. Makes nine 2½-inch squares or 16 two-inch squares.

To make Hot Cross Squares add one-half teaspoon cinnamon and one-fourth teaspoon allspice with flour to basic beaten batter. When batter is light, add one cup currants and stir down. Follow procedure for Crumble Squares. Make cross on each square with confectioners' sugar

icing.
SOUR MILK DOUGHNUTS
4½ cups sifted flour
1½ teaspoons soda
1½ teaspoons cream of tartar
1½ teaspoons salt
¼ teaspoon nutmeg
3 eggs
1 cup sugar
3 tablespoons shortening melted
1 cup buttermilk or sour milk

Sift together flour, soda, cream of tartar, salt and nutmeg. Beat eggs until thick and lemon colored. Add sugar, gradually beating it in. Add shortening and butter milk or sour milk. Add flour mixture. Mix well. Roll out ¼ inch thick on lightly floured board or pastry cloth. Cut with floured doughnut cutter. Fry in deep hot fat (375°) for three minutes, or until brown, first on one side, then on other. Makes about three dozen three-inch doughnuts.

When you fry doughnuts, just be sure that the fat remains right at 375° from start to finish. The doughnuts require only a brief three minutes on each side. As soon as you remove them from the fat, place them on absorbent paper to drain.

FASTNACHTS OR RAISED DOUGHNUTS

1¼ cups milk
¼ cup shortening
1 teaspoon salt
1 small yeast cake
3 eggs, beaten
¾ cup sugar
¼ teaspoon nutmeg
4½ to five cups sifted flour
Scald the milk, add shortening and salt. Cool milk until it

For the Farm Wife and Family



is lukewarm; then add crumbled yeast cake and stir. Gradually add two and two-thirds cups sifted flour, beating batter thoroughly. Put in a warm place and allow to stand until full of bubbles. Mix sugar with nutmeg and combine with beaten eggs. Stir into first mixture and add remaining flour. Knead well, cover and let rise in a warm place for about one hour. Turn out on lightly floured board and roll ¼ inch thick. Cut with doughnut cutter or biscuit cutter shaping into a ball, or make into twists. Cover with a thin cloth and let rise on board until top is springy to touch of finger. Drop into hot fat (365°) with the raised side down, so the top side will rise while under side cooks. Drain on absorbent paper. Yield three dozen.

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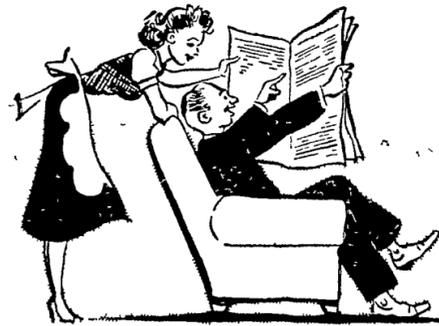
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