

powder, baking soda, salt & ginger. Stir molasses and buttermilk into beaten egg; then add to dry ingredients along with butter, Cheddar cheese and raisins. Mix only until flour is moistened. Fill muffin pans about  $\frac{3}{4}$  full. Bake 12-15 minutes in a 400 degree oven. Serve piping hot with plenty of butter. Makes 14-16 muffins.

Menu suggestion: Cheese Spice Gems, chilled fruit or vegetable juice, eggs prepared in your favorite style, Canadian bacon, plenty of butter along with currant jelly and milk

**Cottage Cheese Pinwheel Rolls** take longer to make and require more handling, as is true of all yeast breads. You'll find their buttery filling sweetened with brown sugar and made crunchy with chopped dates worth every minute you put in on them.

**COTTAGE CHEESE PINWHEEL ROLLS**

1 cake compressed yeast ( $\frac{3}{8}$  ounce)  
 $\frac{1}{4}$  cup lukewarm water

$2\frac{1}{2}$  cups sifted flour  
 $\frac{1}{4}$  cup sugar  
1 teaspoon salt  
 $\frac{1}{2}$  cup butter  
1 12-oz. carton cream styled cottage cheese  
1 egg, beaten

**Filling:**

3 tablespoons melted butter  
 $\frac{3}{4}$  cup firmly packed brown sugar  
 $\frac{1}{2}$  teaspoon vanilla  
 $\frac{1}{2}$  teaspoon almond extract  
 $\frac{3}{8}$  cup chopped nuts

Dissolve yeast in warm water. Sift flour, sugar, and salt together into a mixing bowl. Cut in butter until mixture resembles fine meal. Add cottage cheese, egg and dissolved yeast; mix well. (If necessary add more flour to make a dough that can be handled) Roll out on lightly floured board to a 14-inch square. Combine all the filling ingredients and spread on dough. Roll up like a jelly roll and cut into 18 slices. Place on greased baking sheet and let rise for  $1\frac{1}{2}$  hours or until doubled in

bulk. Bake for 20-25 minutes at 375 degrees.

Prune Quick Bread can be baked the day before and stored for easy slicing come breakfast time.

**PRUNE QUICK BREAD**

$1\frac{1}{2}$  cups sifted all-purpose flour  
1 teaspoon salt  
2 teaspoons baking powder  
 $\frac{1}{2}$  teaspoon soda  
 $\frac{1}{2}$  cup sugar  
1 cup rolled oats, quick or old-fashioned  
 $\frac{1}{3}$  cup liquid shortening  
2 eggs, beaten  
 $\frac{1}{2}$  cup milk  
1 cup chopped pitted prunes, uncooked

Heat oven to moderate 350 degrees. Sift together flour, salt, baking powder, soda and sugar into bowl. Stir in oats. Add remaining ingredients; stir only until blended. Pour into greased loaf pan (1 pound size). Bake in preheated oven (350 degrees) about 1 hour.

For ease in slicing, cool bread, then wrap and store

one day before serving.

Muffins are best fresh and hot from the oven, but you can mix the dry ingredients and store them, tightly covered. In the morning add the liquids just before baking, mixing lightly—only enough to blend. It's extra important not to overstir, or the muffins may be tough, tunneled or peaked rather than light and evenly rounded.

**DATE-OATMEAL MUFFINS**

1 cup sifted all-purpose flour  
3 teaspoons baking powder  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{4}$  cup shortening  
 $\frac{1}{3}$  cup brown sugar  
 $\frac{1}{2}$  cup chopped dates  
1 egg  
1 cup milk  
1 cup rolled oats, quick or old-fashioned  
Cinnamon sugar

Heat oven to hot (400 degrees) Sift together flour, baking powder and salt. Cut in shortening until mixture resembles coarse crumbs. Add remaining ingredients, stirring lightly only until dry ingredients are moistened. Fill greased muffin cups  $\frac{3}{4}$  full. Sprinkle lightly with cin-

namon sugar. Bake 15 to 20 minutes in a 400 degree oven. Makes 12 large muffins.

**BUTTER-BROWNE BREAD**

Using a loaf of uncut bread, cut into thick slices almost all the way through. Place in loaf bread pan or wrap a band of heavy brown paper around lower half to hold together and place in a pan. Spread  $\frac{1}{2}$  cup (1 stick) soft butter over top of bread.

Bake in a moderately hot oven (400 degrees) about 20 minutes or until beginning to get browned on top. To serve, pull apart.

A loaf of sliced bread may be used, securing it with the paper band or placing in loaf pan if preferred, half slices may be treated in this fashion after being arranged, cut edges up, in loaf pan.

**CHEESE - BAKED EGGS**

To make extra hearty, arrange in the bottom of each dish a layer of corned beef, a thin slice of or some chopped ham or luncheon meat, left-over creamed chicken or chopped and seasoned cooked chicken livers.

For each serving allow two eggs, 2 tablespoons rich milk or cream, 1 tablespoon butter, 3 to 4 tablespoons of shredded Cheddar cheese and seasonings as desired.

Into well-buttered individual baking dishes or a large baking platter, pour milk or cream. Carefully break in eggs. Sprinkle with salt, pepper and paprika, dot with butter and top with shredded cheese. (You may like to add a bit of Worcestershire sauce and a drop or two of Tabasco.) (Turn to page 10)

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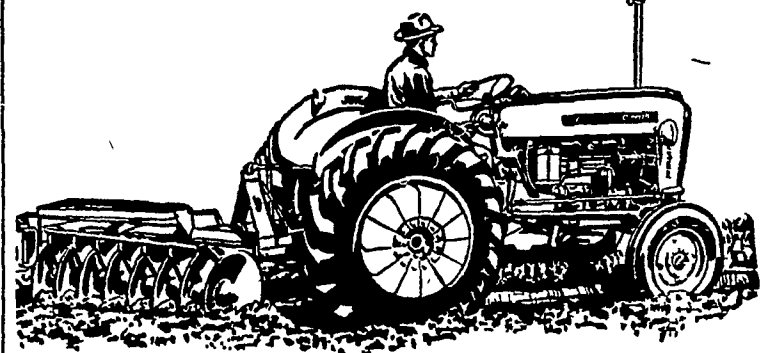
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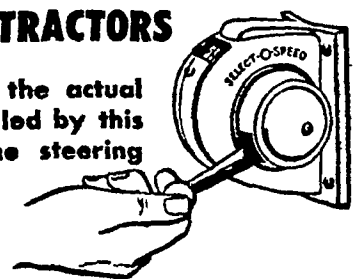
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