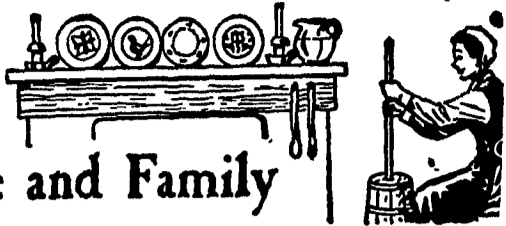


For the Farm Wife and Family



Cereals Enhance Breads and Desserts

By Mrs. Richard C. Spence

The many varieties of ready-to-eat cereals on your grocer's shelf can be used not only as breakfast foods or bedtime snacks, but they can be added to other foods to give "body" and enhance flavor.

Wheat cereals especially make for flavorful recipe ingredients. Crisp whole wheat flakes add goodness to Shortbread Cookies.

SHORTBREAD COOKIES

1 cup sifted flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup soft butter or margarine
1/2 cup sugar
1 egg
1/2 teaspoon vanilla flavoring
1/2 cup chopped nutmeats
1/4 teaspoon almond flavoring
1 cup whole wheat flakes

Sift together flour, baking powder and salt. Blend butter and sugar. Add egg, vanilla and almond flavorings; beat well. Add sifted dry ingredients, mixing well. Stir in nutmeats and whole wheat flakes. Drop by teaspoonfuls onto greased baking sheets; flatten with tines of fork. Bake in moderately hot oven (400 degrees) about 8 minutes. 2 dozen cookies.

GRANDMOTHER'S SPICE COOKIES

2 1/2 cups sifted flour
4 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon cinnamon
1 teaspoon mace
1/2 cup soft butter or margarine
1 1/2 cups brown sugar, firmly packed
3 eggs

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Add sifted dry ingredients and whole bran cereal; mix well. Spread in greased 8 x 8 inch baking pan. Bake in slow oven (325 degrees) about 25 minutes. 16 2-inch squares.

DATE SQUARES A LA MODE

1 1/2 cups cut, pitted dates
1/4 cup brown sugar, firmly packed
1/2 cup water

4 cups corn flakes or 1 cup packaged corn flake crumbs
1 cup sifted flour
1/2 teaspoon baking soda
1/8 teaspoon salt
1/4 cup brown sugar, firmly packed
1/4 cup soft butter or margarine
1 quart vanilla ice cream

Combine dates, sugar and water in medium-sized saucepan. Cook over low heat, stirring constantly, until a soft paste is formed. Remove from heat. Cool.

If using corn flakes, crush into fine crumbs. Sift together flour, soda and salt. Mix thoroughly with sugar. Cut in butter until mixture is crumbly. Stir in corn flakes crumbs. Press half the crumb mixture into bottom of greased 8 x 8 inch baking pan. Spread evenly

with date filling, top with remaining crumb mixture; pat down lightly. Bake in slow oven (325 degrees) about 30 minutes or until top is lightly browned. Cool. Cut into squares and serve with a scoop of ice cream. 9 servings.

Breads and muffins are especially good when flavorful cereals are added.

PINEAPPLE BRAN BREAD

1 1/2 cups undrained crushed pineapple
1/4 cup water
1 cup whole bran cereal
2 tablespoons soft shortening
1 egg
2 cups sifted flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1 teaspoon salt
1/2 cup sugar
1/2 cup chopped nutmeats

Combine pineapple, water and whole bran cereal; let stand until most of moisture is taken up. Add shortening and egg; beat well. Sift together flour, baking powder, soda, salt and sugar. Add to first mixture together with nutmeats, stirring only until combined. Spread in greased 9 1/2 x 5 1/4

inch loaf pan. - Bake in slow oven (325 degrees) about 1 1/4 hours. Let stand until cold before slicing.

RAISIN BRAN MUFFINS

2 cups raisin bran
3/4 cup milk
1 egg
1/4 cup soft shortening
1 cup sifted flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1/4 cup sugar

Combine raisin bran, milk, egg and shortening; beat well. Sift together flour, baking powder, salt and sugar. Add to first mixture, stirring only until combined. Fill greased muffin pans 3/4 full. Bake in moderately hot oven (400 degrees) about 25 minutes. 10 muffins.

MOLASSES BRAN COFFEE RING

2 cups whole bran cereal
3/4 cup milk
1 egg
1/2 cup molasses
1/4 cup soft shortening
1/2 cup seedless raisins
1 cup sifted flour
1 teaspoon baking soda
1/2 teaspoon salt

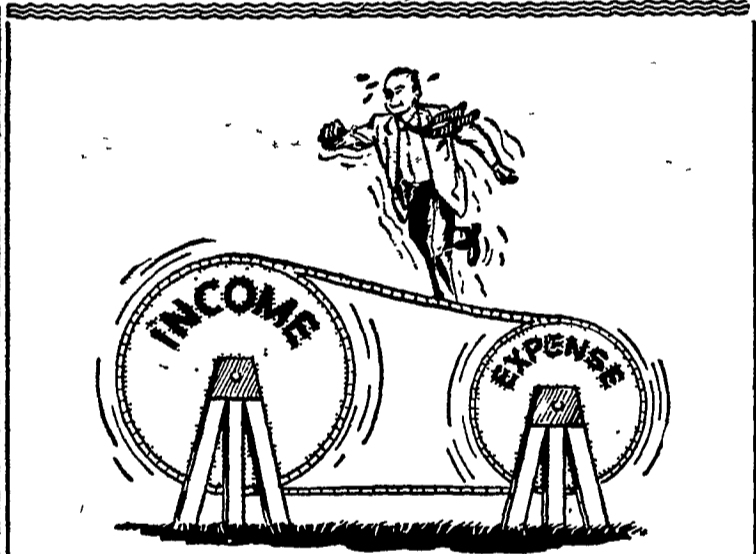
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BRAN BROWNIES

3/4 cup sifted flour
1/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup shortening
1/2 cup sugar
2 tablespoons water
1 cup (6-ounce package) semi-sweet chocolate pieces
1 teaspoon vanilla flavoring
2 eggs
1/2 cup whole bran cereal

Sift together flour, soda and salt. Combine shortening, sugar and water in saucepan; bring to boiling over moderate heat, stirring constantly; immediately remove from heat. Add chocolate and vanilla, stirring until smooth. Add eggs; beat well.

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