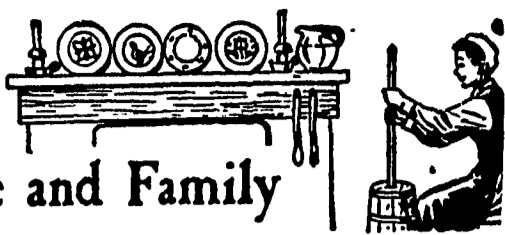


For the Farm Wife and Family



HOLIDAY BREADS

By Mrs. Richard C. Spence

Breads are as popular on the cookie tray as the cookies themselves when served to guests over the holiday season. Make them even more popular by serving some of these breads.

- MOCHA DATE NUT BREAD**
- 2 cups sifted flour
 - 2 teaspoons baking powder
 - 1/2 teaspoon ground cinnamon
 - 1/2 teaspoon ground mace
 - 1/2 teaspoon salt
 - 6 tablespoons butter or margarine
 - 3/4 cup sugar
 - 3 eggs, well beaten
 - 1/2 cup milk
 - 1 tablespoon instant coffee
 - 1 1/2 cups pitted dates, chopped
 - 1 cup chopped walnuts
 - 2 ounces semi-sweet chocolate, grated

Sift together first 5 ingredients. Cream butter or margarine gradually adding sugar. Add well beaten eggs. Add sifted dry ingredients alternately with the milk to which the instant coffee has been added. Fold in dates, walnuts and grated chocolate. Pour into a greased 9-inch loaf pan. Bake in a slow oven (325 degrees) 60 to 75 minutes or until a cake tester inserted in center comes out clean. Cool in pan 5 minutes. Remove from pan. Cool completely before slicing.

ORANGE HONEY FRUIT LOAF

- 2 cups sifted flour
- 1/2 teaspoon salt
- 3 teaspoons baking powder
- 1/2 teaspoon soda
- 2 tablespoons grated orange peel
- 1 medium orange, peeled, diced, drained
- 2/3 cup honey

- 1/2 cup chopped raisins
 - 1/2 cup coarsely chopped nuts
 - 1 egg, beaten
 - 1/2 cup water
 - 3 tablespoons butter or margarine, melted
- Sift flour, salt, baking powder and soda together. In bowl combine grated peel, drained orange pieces, honey, raisins, nuts, beaten egg, water and melted butter. Add dry ingredients, stirring only enough to mix well. Pour into greased 9 x 5 x 3-inch loaf pan; bake at 350 degrees, 50 to 60 minutes, or until loaf shrinks from side of pan and is done in center. Remove from pan and cool on rack. Excellent when sliced and spread with cream cheese.

ORANGE GRAHAM CRACKER LOAF

- 1/2 cup shortening
- 1/3 cup sugar
- 3 eggs

- 2 1/2 cups graham cracker crumbs
- 1/4 teaspoons soda
- 1/4 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup orange juice
- 1 teaspoon grated orange peel
- 1 cup chopped nuts

Cream together shortening and sugar. Add eggs, beating well. Combine graham cracker crumbs, soda, baking powder and salt; add to creamed mixture alternately with orange juice and grated peel, beating well. Stir in nuts. Pour into greased 9 x 5 x 3-inch loaf pan; bake at 350 degrees, about 50 minutes or until done in center. Remove from pan and cool on rack.

MINCEMEAT LOAF

- 1 egg
- 1/2 cup sugar
- 2 cups sifted enriched flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 1 cup rolled oats (quick or old-fashioned, uncooked)
- 3/4 cup moist mincemeat
- 2 tablespoons melted shortening
- 1 tablespoon chopped nutmeats

Heat oven to moderate (350 degrees). Beat egg until light, add sugar gradually, beating until well blended. Sift together flour, baking powder and salt; add all at once to egg mixture. Add remaining ingredients, stirring only until blended. (Batter should be

slightly lumpy.) Pour batter into greased loaf pan (1 lb. size). Sprinkle with chopped nutmeats. Bake in 350 degree oven 50 to 60 minutes. Makes 1 loaf.

CONFETTI BREAD

- 3 cups sifted all-purpose flour
- 3/4 cup sugar
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1/2 cup butter or margarine
- 2/3 cup coarsely chopped candied dill strips
- 1/2 cup chopped pecans
- 2 tablespoons diced pimientos
- 3/4 cup milk
- 2 eggs, well beaten

Heat oven to 350 degrees. Sift first 4 ingredients together into large mixing bowl. Cut in butter with pastry blender or 2 knives until mixture resembles corn meal. Mix in pickles and next 2 ingredients. Beat milk into eggs; add to flour mixture, all at once. Stir until blended; do not beat. Spread into a greased (9 1/2 x 5 1/4 x 2 3/4 inch) loaf pan. Bake 55-65 minutes or until toothpick inserted in center comes out clean. Cool; store overnight for easier slicing. Serve with butter or cream cheese. Makes 1 loaf.

- FANCY SPICE LOAF**
- 1/2 cup butter or margarine, soft
 - 3/4 cup sugar
 - 2 eggs
 - 1 cup sifted enriched flour
 - 1/2 cup corn meal
 - 1 1/2 teaspoons baking powder
 - 1/2 teaspoon salt
 - 1 teaspoon cinnamon
 - 1/2 cup milk
 - 1/2 cup coarsely chopped walnuts

Confectioners' sugar
Heat oven to 375 degrees. Beat butter until creamy; add sugar and beat until light and fluffy. Add eggs one at a time, beating well after each addition. Sift together dry ingredients; add to butter mixture alternately with milk. Stir in walnuts. Pour into greased and floured Turk's head pan or other fancy cake pan (1 1/4 quart size). Bake in 375 degree oven 45 to 60 minutes. Remove from oven and let stand about 5 minutes; turn out. While warm, sprinkle with confectioners' sugar. Makes 8 servings.

MINCEMEAT SPICE RING

- 1/2 cup butter or margarine, soft
- 1 1/2 cups sugar
- 3 eggs
- 1 cup sifted flour

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