

For the Farm Wife and Family

DELICIOUS QUICK BREADS

By Mrs. Richard C. Spence



The baking of bread has traditionally been the symbol of a warm home and family well-being. Why not bake works of art for your family? Normally we think of leavened breads as those which require many hours of preparation and extensive kneading. Delicious breads, however, can be made with the quick-rising baking powder method. These breads take well to freezing, too. Before you get too involved in the Spring rush, why not bake some of these fruit and nut breads and store them in the freezer for use later on in the busy summertime. They are good served either as a cookie or as a sandwich, with cream cheese filling.

SPENCE

Perhaps this Apricot-Raisin Ring will take your fancy. The secret of this bread's goodness lies in the golden apricot nectar used to re-hydrate the dried raisins and apricots used in the recipe. By gently simmering these fruits in the nectar, they are imbued with its tartness and plumped to their original texture.

APRICOT-RAISIN RING

1 1/2 cups apricot nectar (12-ounce can)
1 1/2 cups raisins

1/2 cup coarsely chopped dried apricots
1 tablespoon grated orange rind
2 3/4 cups sifted all-purpose flour

2 teaspoons soda
1 teaspoon salt
1/2 cup chopped walnuts
1 tablespoon shortening
1 cup sugar
1 egg, unbeaten
1/2 cup light cream

Combine apricot nectar, raisins, apricots in a saucepan, simmer 5 minutes, add orange rind, cool. Sift together flour, soda, salt, add walnuts; set aside. Blend shortening with sugar, add egg, cream, beat well. Add dry ingredients al-

ternately with fruit mixture; blend well after each addition. Pour into greased 1 1/2 quart or 6 cup ring mold; spread evenly. Bake 30-35 minutes at 350 degrees. When done remove from oven; let stand 5 minutes; turn onto cooling rack; cool.

ORANGE NUT RING

1 medium orange
1 cup sliced dates
2 tablespoons melted shortening
1 teaspoon vanilla
1 egg, slightly beaten
2 cups sifted all-purpose flour

1 cup sugar
1 teaspoon baking powder
1/2 teaspoon soda
1/2 teaspoon salt
1/2 cup chopped almonds

Grate orange peel, juice orange, add enough boiling water to yield 1 cup; pour over dates, orange peel. Add shortening, vanilla, egg; blend thoroughly. Sift together flour, sugar, baking powder, soda, salt, add to orange mixture; blend. Stir in almonds. Pour into greased 1 1/2 quart or 6 cup ring mold, spread evenly. Bake 30-35 minutes at 350 degrees. When done, remove from oven, let stand 5 minutes, turn onto cooling rack, cool.

Another version of Orange Nut Bread—

ORANGE NUT BREAD

1 stick (1/2 cup) margarine
3/4 cup finely chopped orange peel (not candied)
1/4 cup sugar
1/4 cup water
1/2 cup sugar
1 egg
3 cups sifted flour
3 teaspoons baking powder

1 teaspoon salt
1/4 teaspoon nutmeg
1/2 cup orange juice
1/2 cup chopped nuts
Cook orange peel, 1/4 cup sugar, and water together until all the syrup is absorbed into peel. Cream margarine, and 1/2 cup sugar together. Add egg. Beat until light and fluffy. Sift flour, baking powder, salt, and nutmeg together. Add alternately with orange juice, adding flour first and last. Stir in nuts and orange peel. Pour in a 9 x 5 x 3-inch loaf pan (bottom rubbed with margarine). Bake in a slow oven (325 degrees) 30 to 40 minutes.

GUMDROP BREAD

3 cups sifted flour
3/4 cup sugar
3 1/2 teaspoons baking powder
1 teaspoon salt
1/2 cup chopped nuts

1/2 cup raisins
1 cup gumdrops, cut into small pieces
1 egg, beaten
2 tablespoons melted shortening
1 1/2 cups milk
1 teaspoon vanilla
Sift together flour, sugar, baking powder, and salt. Stir in nuts, raisins, and gumdrops. Blend together egg, shortening, milk, and vanilla. Add to dry ingredients and stir until dry ingredients are just moistened. Pour into loaf pan rubbed with shortening and floured lightly. Bake in a moderate oven (350 degrees) about 1 hour. Cool before slicing. Makes 1 9/2 x 5 1/4 x 2 3/4 inch loaf.

DATE NUT BREAD

1 stick (1/2 cup) margarine
2 cups boiling water

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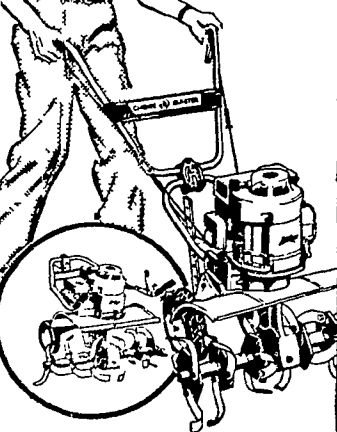
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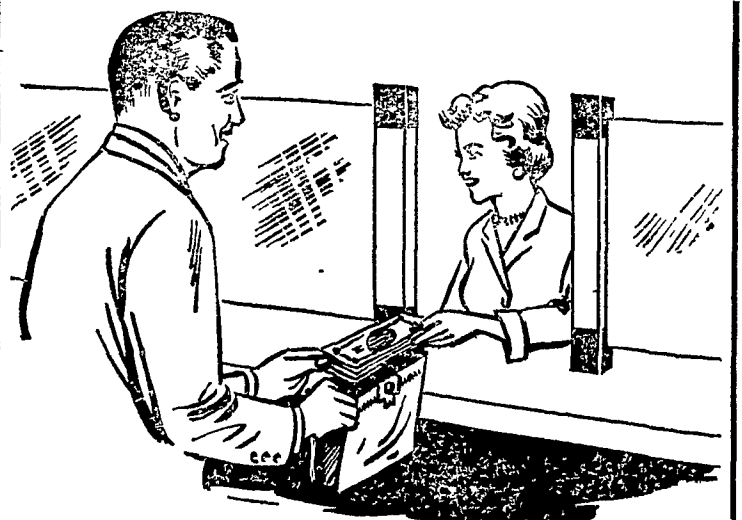
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