

For the Farm Wife and Family

By Mrs. Richard O. Spence

Who Said Breakfast Is A Bore?



SPENCE

If there the people at your house who aren't interested in eating breakfast, here are some good reasons why they should be. Some of these items take a little longer to prepare than setting out a box of cereal, but then isn't this the time of year when we have a little extra time for pampering. Some of these things can be prepared ahead and then reheated when you want to use them. Breads are always a must for breakfast and we're sure your family will go for these Breakfast Butter Scones. The recipe makes 12

BREAKFAST BUTTER SCONES

- 2 cups flour
- 3 tablespoons sugar
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 cup butter
- 1 cup cut pitted or unpitted prunes
- 1 1/2 cup milk
- 2 eggs, beaten

Into large bowl, sift together flour, 2 tablespoons sugar, baking powder and salt. With fork or pastry blender cut in butter until particles are fine. Add prunes, milk and all but 1 tablespoon of the eggs. Stir lightly to make a soft dough.

Divide dough in half. Turn each half out on floured board and knead lightly into a ball. Pat each into a round about 6 inches in diameter. Place on baking sheet. With a knife, score each round into 6 wedge shaped pieces. Brush tops with remaining egg, sprinkle with remaining sugar. Bake in moderate oven (375 degrees) for 20 minutes or until deep golden brown. Break rounds apart to serve. Makes 12 scones.

FRUIT BREAD

- 1 egg slightly beaten
- 1/4 cup (1/2 stick) butter, melted

- 3/4 cup milk
- 1 teaspoon grated orange rind
- 1/2 cup orange juice
- 3 cups packaged biscuit mix
- 3/4 cup sugar
- 1/4 teaspoon baking soda
- 1/2 cup chopped nuts
- 1/2 cup chopped candied fruits

In a mixing bowl combine egg, butter, milk, orange rind and juice. Combine biscuit mix, sugar and baking soda; add to milk mixture and mix until well blended. Fold in nuts and fruits. Pour into pan; bake 55-65 minutes in a 350-degree oven. Remove to wire rack; allow to stand 10 minutes; remove from pan. Cool before cutting.

NOTE: Use a 9 1/2 x 5 1/4 x 2 3/4 inch pan.

BREAKFAST CHOCOLATE

- 1 package (6 ounces) semi-sweet chocolate pieces
- 1/4 cup water
- 1/2 cup sugar
- 1/4 teaspoon cinnamon
- 1 cup whipping cream
- Hot milk

In top of double boiler pan combine chocolate pieces, water, sugar and cinnamon. Place over hot water and heat, stirring occasionally, until mixture is smooth. Remove from heat; cool to lukewarm. Whip cream until stiff, fold into chocolate mixture. Chill. To make chocolate drink, spoon 1 heaping tablespoon chocolate mixture into cup, add hot milk and stir until smooth. Sufficient chocolate mixture to make 15-20 cups of hot chocolate.

NOTE: Chocolate mixture may be prepared ahead of

time, stored in airtight container in refrigerator and used as needed.

OVEN OMELET

- 8 ounce package brown 'n serve sausage links
 - 8 eggs
 - 1/2 cup milk
 - 1 teaspoon salt
 - 1 teaspoon baking powder
- Separate eggs. Beat egg thoroughly. Combine with milk, salt, and baking powder. When well mixed, fold in stiffly beaten egg whites. Pour into a 13x9x2 inch greased baking dish. Bake in a moderate oven (350 degrees) 15 to 20 minutes. While omelet is baking, brown sausage in skillet. Browning takes just 3 to 5 minutes. Arrange sausage on top of omelet.

EGG-MUSHROOM SUPREME

- 1 chicken bouillon cube
- 1 cup boiling water
- 2 tablespoons butter
- 2 cans (4-ounces each) sliced mushrooms, drained
- 1 teaspoon grated onion
- 3 tablespoons flour
- 3/4 cup light cream or half and half
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 6 eggs
- 1 tablespoon chopped parsley

Dissolve bouillon cube in water; set aside. In skillet melt butter, add mushrooms and onion and saute 3 minutes. Blend in flour. Remove from heat, gradually add cream, then bouillon, salt and pepper. Return to heat and cook, stirring constantly, until mixture thickens. Reduce heat to simmer. Break eggs, slip on top of mushroom mix-

ture; cover and cook 8-12 minutes or until desired degree of doneness. Sprinkle on parsley. 6 servings.

SNOWBOUND PANCAKES

- Pancakes:
- 2 cups milk
 - 2 eggs
 - 2 tablespoons melted or liquid shortening
 - 2 cups pancake mix
- Filling:

- 1/2 pound chipped beef, chopped
 - 2 tablespoons butter or margarine
 - 2 cups dairy sour cream
- For pancakes, place milk, eggs and shortening in bowl. (If melted shortening is used, add after pancake mix.) Add pancake mix. Stir lightly with wire whisk or spoon until batter is fairly smooth. Some-

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