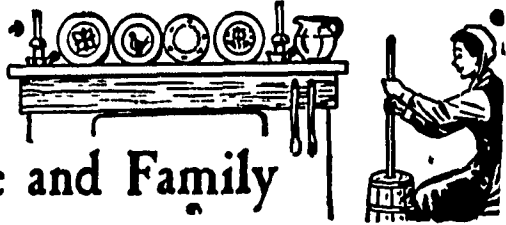


For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor



SPENCE

Refreshment Break

Want to treat yourself on a busy day — offer refreshments to Dad, the family gardener — and give the youngsters a mid-afternoon snack? Then make Banana Coconut Cupcakes. Serve them with mugs of frosty-cold milk, or a refreshing fruit drink. These cupcakes are so tender they practically melt in your mouth; they're topped with a delectable butter 'n brown sugar frosting. They're simple to make, they bake in short order and everybody's sure to love them. With a refreshing drink or ice cream, they're a treat to remember.

BANANA COCONUT CUPCAKES

- ½ cup (1 stick) butter
- 1½ cups sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 cups sifted cake flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup mashed bananas
- ¼ cup buttermilk
- ½ cup chopped walnuts

TOPPING:

- ¼ cup (½ stick) butter
- ¾ cup firmly packed brown sugar
- ¾ cup shredded coconut
- 1 tablespoon buttermilk

In mixing bowl cream together butter and sugar until fluffy; add eggs one at a time, beating well after each addition; add vanilla. Sift together flour, baking powder, baking soda and salt, add alternately with bananas and buttermilk beginning and ending with dry ingredients, add nuts. Place paper cups in muffin

pan; fill each cup ¾ full; bake in a preheated 350 degree oven 20-25 minutes. Remove from pan; cool on wire rack. Meanwhile prepare Topping. In small saucepan melt butter; add brown sugar and coconut; mix well. Add buttermilk to make a creamy topping; spread on cooled cupcakes. Makes 24 cupcakes.

RED REGAL CHOCOLATE CUPCAKES

- ½ cup shortening
- 2¼ cups sifted cake flour
- 1¾ cups sugar
- 1½ teaspoons soda
- 1 teaspoon salt
- 1 teaspoon vanilla
- 1½ cups sour milk
- 2 squares (1 ounce each) unsweetened chocolate, melted
- 2 eggs

Place shortening in bowl. Sift together flour, sugar, soda, and salt into bowl. Add vanilla and 1 cup sour milk.

Beat 2 minutes on medium speed of electric mixer. Throughout mixing time keep batter scraped from sides and bottom of bowl with rubber scraper. Add chocolate, eggs, and ½ cup sour milk. Beat for 2 additional minutes on medium speed. Scrape bowl and beaters. Pour batter into paper lined muffin pans. Fill about ¾ full. Bake in a moderate oven (375 degrees) about 15 minutes. Frost with Creamy Caramel Frosting.

*CREAMY CARAMEL FROSTING

- ½ stick (¼ cup) margarine, softened
 - ½ cup packed brown sugar
 - ¼ cup milk, scalded
 - 1 teaspoon vanilla
 - 2½ cups sifted powdered sugar
- Dissolve brown sugar completely in hot milk. Add margarine and vanilla and beat until blended. Add powdered sugar, beating until smooth and creamy. Makes enough frosting for 30 cupcakes.

CREAMY MINT-TOPPED BROWNIES

- 1 stick (½ cup) margarine
- 2 squares (1 ounce each) unsweetened chocolate
- 1 cup sugar

- 1 cup chopped pecans
- ½ cup flour
- 1 teaspoon baking powder
- 1 teaspoon vanilla
- 2 eggs
- Multi-colored candy cream mints

Rub bottom of 11x7x1½ inch pan with margarine. Melt margarine and chocolate in a saucepan. Remove from heat. Add all ingredients except eggs and mints. Mix to blend. Add eggs and beat well. Pour into prepared pan. Bake in a moderate oven (350

degrees) 30 minutes. Arrange cream mints over the top of the brownies. Place in oven for a few minutes to melt. Remove from oven and swirl softened mints together with spatula to form icing.

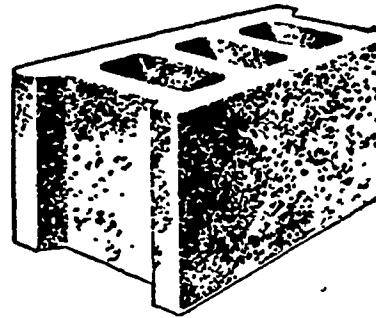
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SESAME CRISPS

- ¼ cup corn flake crumbs
- 2 cups sifted flour
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 cup soft butter or margarine

(Continued on Page 9)

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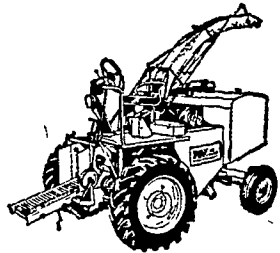
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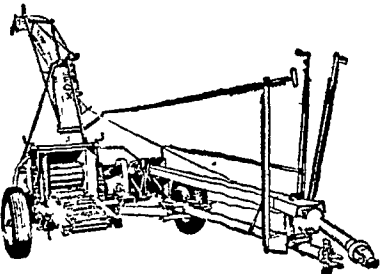
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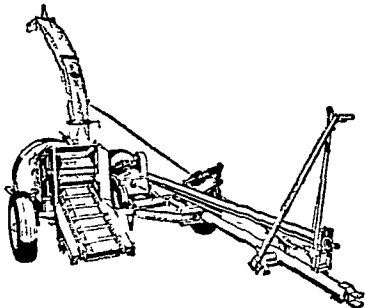
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