

For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor

Breakfast Breads

If you are having guests in your home over the holidays a leisurely breakfast will be one of the most enjoyable times of the day. And of course a leisurely breakfast must boast lots of good coffee and delicious sweet breads. Muffin is a quick and easy and go perfectly with a cup of steaming hot coffee. What could be more tasty than these Apple Spice Muffins?



SPENCE

APPLE SPICE MUFFINS

- 3/4 cup milk
- 1 egg, beaten
- 1/4 cup melted fat
- 2 cups unsifted flour
- 1/2 cup sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1 cup finely chopped apples
- 1/4 cup raisins

Add milk to egg, stir in fat. Mix dry ingredients thoroughly. Stir in apples and raisins. Add liquid mixture and stir

just until most of the dry ingredients are moistened. Do not over mix; leave batter lumpy.

Fill greased muffin pans 3/4 full. Bake at 400 degrees (moderately hot oven) 20 to 25 minutes until golden brown.

Mixing the ingredients and then the topping in one bowl and spreading the muffin batter in a square pan are real early morning time-savers. If even a basic cereal breakfast is a rush,

you can grease the baking pan and measure all the ingredients the night before. Serve Crunch Topped Muffin Bread warm and fragrant from the oven.

CRUNCH TOPPED MUFFIN BREAD

- 1 cup corn flake crumbs
- 1 cup milk
- 1 egg
- 1/4 cup soft shortening
- 1 cup sifted regular all-purpose flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 cup sugar

Combine corn flake crumbs, milk, egg and shortening; beat well. Sift together flour, baking powder, salt and sugar. Add to crumbs mixture, stirring only until combined. Spread in greased 8 x 8-inch baking pan. Sprinkle with Corn Flake Crumbs Topping. Bake in moderately hot oven (400 degrees) about 25 minutes. Cut into squares to serve.

CORN FLAKE CRUMBS TOPPING

- 1/2 cup corn flake crumbs
- 1/2 cup sugar
- 1/2 teaspoon cinnamon
- 2 tablespoons butter or margarine, melted

Combine all ingredients; mix well. Sprinkle over Muffin Bread before baking, pressing lightly into batter.

BLUEBERRY KUCHEN

- 1 1/2 cup corn flake crumbs

- 1 cup brown sugar, firmly packed
- 4 teaspoons cinnamon
- 1/2 cup soft butter or margarine
- 1/2 cup chopped nutmeats - package (1 pound 4 ounces) white cake mix
- 1 1/4 cups (12 ounce package) frozen blueberries, thawed or fresh blueberries

Combine sugar and cinnamon; cut in butter until mixture is like corn meal. Toss in corn flake crumbs and nutmeats. Prepare cake mix according to package - directions. Sprinkle one-half crumbs mixture over bottom of greased 13 x 9-inch pan. Spread cake batter evenly over crumbs. Sprinkle with drained blueberries and remaining crumbs mixture, pressing lightly into cake batter. Bake in moderate oven (350 degrees) about 45 minutes or until done. Cut into squares and serve warm or cold.

Orange Filling:

- 1 cup orange juice and pulp
- 1 cup sugar
- 1/4 cup (1/2 stick) butter
- 1 teaspoon grated orange rind

To prepare Sweet Yeast Dough: Sprinkle yeast over warm water; set aside. In a saucepan scald milk; add butter, sugar and salt. Stir until butter melts and sugar dissolves. Pour into mixing bowl; cool to lukewarm. Stir in dissolved yeast and egg. Add 2 cups flour; beat well. Gradually stir in enough remaining flour to make a soft dough. On floured surface knead dough until smooth and satiny. Place in buttered bowl, brush with melted butter, cover and allow to stand in warm place until doubled (about 1 hour).

To prepare Orange Filling: In a saucepan combine orange (Continued on Page 9)

ORANGE BROWN AND SERVE ROLLS

- Sweet Yeast Dough:
- 1 package active dry yeast
 - 1/4 cup warm water
 - 1 cup milk
 - 1/4 cup (1/2 stick) butter
 - 3 tablespoons sugar
 - 1 teaspoon salt
 - 1 egg, beaten
 - 3 to 3 1/2 cups regular all-purpose flour

Butter, melted

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