## 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 lessurely breakfast must boast lots of 30rd coffee and delicious sweet breads. Muffin and 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

- 34 cup milk
- egg, beaten
- cup melted fat cups unsifted flour
- cup sugar
- tablespoon baking powder
- teaspoon salt
- teaspoon cinnamon
- cup finely chopped apples

cup raisins Add mill: 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 1/4 full Bake at 400 degrees (mod- 1/2 erately hot oven) 20 to 25 minu- 2 tes until golden brown.

then the topping in one bowl before baking, pressing lightly and spreading the muffin batter into batter. in a square pan are real early morning time-savers If even a basic cereal breakfast is a rush, 113 cup corn flake crumbs

you can grease the baking pan 1 cup brown sugar, firmly and measure all the ingredients the night before. Serve Crunch 4 Topped Muffin Bread warm and 1/3 cup soft butter or fragrant from the oven.

#### CRUNCH TOPPED **MUFFIN BREAD**

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

Combine corn flake crumbs, well. Sift together flour, baking 25 minutes. Cut into squares to Cut into squares and serve serve. serve.

#### CORN FLAKE CRUMBS TOPPING

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

Combine all ingredients; mix Mixing the ingredients and well. Sprinkle over Muffin Bread

BLUEBERRY KUCHEN

## packed

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

Combine sugar and cinnamon; milk, egg and shortening; beat one-half crumbs mixture over dough. On floured surface powder, salt and sugar. Add to pan. Spread cake batter evenly sating. Place in buttered bowl, until combined. Spread in greas- drained blueberries and remain- er and allow to stand in warm ed 8 x 8-inch baking pan. Sprin- ing crumbs mixture, pressing place until doubled (about 1 kle with Corn Flake Crumbs lightly into cake batter. Bake in hour). Topping . Bake in moderately moderate oven (350 degrees) hot oven (400 degrees) about 45 minutes or until done. In a saucepan combine orange

### **ORANGE BROWN AND** SERVE ROLLS

#### Sweet Yeast Dough:

- package active dry yeast cup warm water
- cup milk cup (½ stick) butter tablespoons sugar
- teaspoon salt egg, beaten
- 3 to 3½ cups regular all-purpose flour

Butter, melted

#### Orange Filling:

- cup orange juice and pulp
- cup sugar
- cup (1/2 stick) butter 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 cut in butter until mixture is into mixing bowl; cool to lukelike corn meal. Toss in corn warm. Stir in dissolved yeast flake crumbs and nutmeats. Pre- and egg. Add 2 cups flour; beat pare cake mix according to well. Gradually stir in enough package directions. Sprinkle remaining flour to make a soft bottom of greased 13 x 9-inch knead dough until smooth and over crumbs. Sprinkle with brush with melted butter, cov-

> To prepare Orange Filling: (Continued on Page 9)

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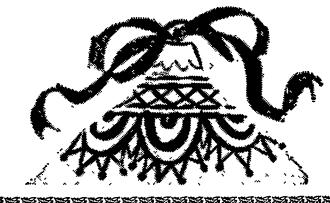
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