

FOR THE
FARM
WIFE
AND
FAMILY

New Year's Day Brunch

by Mrs. Richard C. Spence

Brunch on New Year's Day may be served just after midnight or just after noon. Either time calls for a fairly hearty meal that can be served with a minimum amount of time spent in the kitchen. A New Year's Day brunch does not command any special menu — serve whatever foods you would like to prepare or your friends especially like. Why not start off the menu with this Brunch Cake?

- BRUNCH CAKE**
- 1 cup sifted all-purpose flour
 - 2 teaspoons baking powder
 - 1/2 teaspoon salt
 - 1/2 cup graham cracker crumbs
 - 3 tablespoons butter or margarine, melted
 - 1/4 cup honey
 - 1/4 teaspoon ground cinnamon
 - 2 cups honey-flavored rice cereal
 - 1 cup broken walnuts
 - 1/2 cup butter or margarine
 - 1/2 cup granulated sugar
 - 2 eggs
 - 1/2 cup dairy sour cream
 - 2 teaspoons grated lemon rind

Sift together first three ingredients. Stir in graham cracker crumbs. Combine next three ingredients; toss with cereal and walnuts. Beat butter or margarine and sugar until creamy. Beat in eggs, one at a time; then sour cream and lemon rind. Fold in flour mixture. Spread in a

greased baking dish (12x8x2-inch). Sprinkle cereal mixture over top. Bake in a moderate oven (350 degrees) about 30 minutes, or until done. Serve warm or cooled. Makes 12 servings.

APRICOT WHEAT BREAD

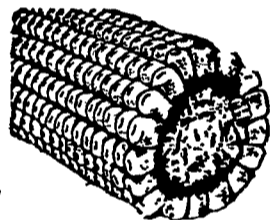
- 1 1/2 cups dried apricots, finely cut
- 1 (8 1/2-oz.) can crushed pineapple
- 1 cup light brown sugar, firmly packed
- 1/2 cup butter or margarine
- 2 cups sifted all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 5 shredded wheat biscuits, crumbled (about 1 1/2 cups crumbs)
- 3/4 cup chopped walnuts
- 2 eggs, well beaten
- 3/4 cup milk

In a saucepan, simmer apricots, pineapple and 1/4 cup brown sugar for about 8 minutes, or until apricots are tender, stirring occasionally. Remove from heat. Add butter or margarine and stir until melted. Cool to room temperature. Sift flour, baking powder and salt. Add remaining brown sugar, shredded wheat crumbs and nuts. Mix well. Stir in eggs, milk and apricot mixture. Blend thoroughly. Turn into a greased 9x5-inch loaf pan. Bake in a preheated moderate oven (350 degrees) 1 hour to 1 hour and 15 minutes. Turn out on rack to cool. May be baked ahead of time and frozen.

**STACK 'EM
HIGH HOTCAKES**

- 1/2 cup 100% bran flakes
- 1 cup milk

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- 3 tablespoons butter or margarine, melted
- 1 egg, beaten
- 1 cup sifted all-purpose flour
- 2 1/2 teaspoons baking powder
- 3 tablespoons granulated sugar
- 3/4 teaspoon salt
- Maple syrup

Soak 100% bran in milk for 5 minutes. Stir in butter or margarine and egg. Beat lightly. Sift together next four ingredients; stir into bran mixture until blended. Cook on greased griddle, browning on both sides. Serve with maple syrup. Makes about 16 (3-inch) pancakes.

**BAKED EGG NESTS
WITH BACON**

- 3 cups milk
- 1/2 teaspoon salt
- 2 teaspoons minced onion
- 1/2 cup cream of wheat cereal (quick)
- 8 slices cooked bacon, crumbled
- 4 eggs
- Salt
- Paprika
- 4 teaspoons butter or margarine

Bring first three ingredients to a rapid boil. Slowly sprinkle in cream of white cereal, stirring constantly while mixture thickens. Lower heat and continue cooking 5 minutes more, stirring occasionally. Add bacon. Pour into 4 greased 1-pint baking dishes. Make a hollow in the center; slip egg in carefully. Season with salt and paprika

and dot with butter. Bake in a preheated moderate oven (350 degrees) about 15 minutes or until whites of eggs are set. Makes 4 servings.

**SHREDDED WHEAT
WITH CANADIAN BACON**

- 6 shredded wheat biscuits, split
- 3/4 cup butter or margarine, melted
- 1 (6-oz.) pkg. Canadian bacon
- 1 (8 1/2 oz.) can pineapple tidbits
- 1 1/2 tablespoons cornstarch
- 2 tablespoons sugar
- 3/4 teaspoon ground nutmeg
- 1 cup orange juice

Place shredded wheat in a shallow baking pan; brush lightly with butter. Place bacon slices on top. Bake in a preheated moderate oven (375 degrees) 10 minutes. Meanwhile, place remaining ingredients in a saucepan. Cook and stir over medium heat until mixture thickens and comes to a boil. To serve, pour about 1/2 cup sauce over each portion. Makes 6 servings. Serve with corn muffins.

Serve a tossed salad with these Onion Cheese Squares for your brunch—

ONION CHEESE SQUARES

- 3 tablespoons butter or margarine
- 3 cups thinly sliced onions
- 1 cup dairy sour cream
- 2 eggs
- 1/2 teaspoon salt

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