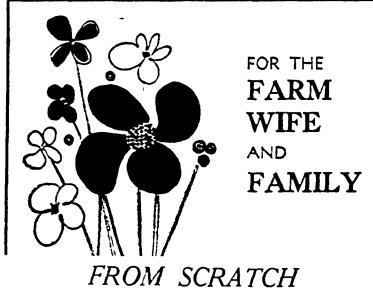
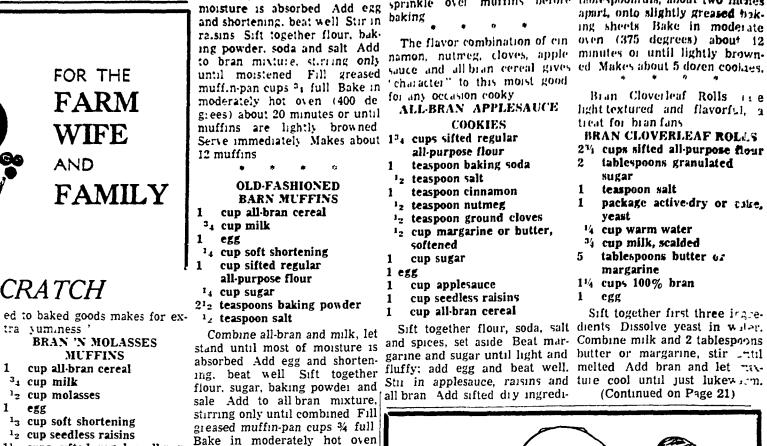
20—Lancaster Farming, Saturday, April 12, 1969



by Mrs. Richard C. Spence Now what makes you nungrier tra juminess than the aroma of freshly baked preads, cakes cook es or muff-.ns" Homemakers should spend 1 the little extra time it takes now 34 cup milk and then and make up some 12 cup molasses genuine 'from scraten' recipes 1 egg



teaspoon salt

molasses; let stand until most of and 12 teaspoon cinnamon; ents; mix well. Drop by level moisture is absorbed Add egg sprinkle over muffins before tablespoonfuls, about two inches

"character" to this moist good

ALL-BRAN APPLESAUCE COOKIES

- all-purpose flour
- teaspoon baking soda
- 12 teaspoon salt
- 1 teaspoon cinnamon
- 12 teaspoon nutmeg 12 teaspoon ground cloves
- ¹2 cup margarine or butter,
- softened
- cup sugar
- cup applesauce cup seedless raisins
- cup all-bran cereal

apart, onto slightly greased baking sheets. Bake in moderate The flavor combination of cin oven (375 degrees) about 12

> Bran Cloverleaf Rolls is e light textured and flavorful, a treat for bran fans

BRAN CLOVERLEAF ROLLS

- 2% cups sifted all-purpose flour 2 tablespoons granulated
- sugar
- 1 teaspoon salt
- package active-dry or cake, yeast
- cup warm water
- ³⁴ cup milk, scalded 5
 - tablespoons butter or margarine
- 1¼ cups 100% bran
- 1 egg

Sift together first three ingre-Sift together flour, soda, salt dients Dissolve yeast in water. melted Add bran and let max-(Continued on Page 21)



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