



**FOR THE
FARM
WIFE
AND
FAMILY**

SPECIAL BREADS

Special occasions deserve special breads. Special breads deserve special care in preparation and service. In such a case Tangy Banana Ring is just what you're looking for. Golden raisins, apricot bits and lemon juice enhance the blended flavors of the fully ripe bananas and the bran cereal. As a finishing touch drizzle the fragrant baked ring lightly with a confectioner's sugar glaze before slicing. This bread deserves your prettiest serving plate.

TANGY BANANA RING

- 1/3 cup seedless golden raisins
- 1/3 cup dried apricots
- 1 cup all-bran cereal
- 1 cup mashed bananas, fully ripe
- 1 teaspoon lemon juice
- 2 eggs
- 1/2 cup margarine or butter, softened
- 1 cup sifted regular all-purpose flour
- 3/4 cup sugar
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup coarsely chopped nuts

Rinse raisins and apricots, then put them through medium blade

of food chopper. Set aside. Combine all-bran, bananas and lemon juice, let stand about 5 minutes or until the all-bran is softened. Add eggs and margarine; beat well. Sift together flour, sugar, baking powder, soda and salt. Add to all-bran mixture, stirring only until combined. Lightly stir in fruits and nuts. Pour into greased 9-inch ring mold. Bake in moderate oven (350 degrees) about 40 minutes or until golden brown. Let stand in ring mold on wire rack a few minutes; invert onto warm serving plate. Slice and serve warm with whipped cream cheese or whipped butter.

NOTE: After removing from mold drizzle lightly with confectioner's sugar glaze, if desired.

LEMON BALL COFFEECAKE

- 1 package (13 3/4 ounces) hot roll mix

- 1/4 cup toasted coarsely chopped almonds
- 3 tablespoons light brown sugar
- 1 1/2 teaspoons grated lemon peel
- 1/4 cup (1/2 stick) butter, melted

Prepare dough according to package directions, only substitute milk for water. Cover and allow to stand in warm place until doubled. Meanwhile, mix together almonds, sugar and lemon peel. Pinch off pieces of dough the size of walnuts, shape into balls and roll in melted butter; arrange a little more than half in 9-inch pie plate. Sprinkle half the almond mixture over balls, then arrange a top layer of balls extending only to inner edge of outer circle; sprinkle with remaining topping. Drizzle over any remaining butter. Cover and allow to stand in warm place until almost doubled. Bake in preheated 375 degree oven 20-25 minutes.

MOLASSES BRAN MUFFINS

- 1/4 cup shortening
- 1/4 cup molasses
- 1 egg
- 1 cup bran
- 3/4 cup milk
- 1 cup sifted all-purpose flour
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup finely cut dates

Blend together shortening and molasses. Add egg; beat well. Stir in bran and milk; let stand until most of moisture is taken up. Sift together flour, baking powder and salt. Add to molasses mixture with the dates; stir only until blended. Fill greased muffin cups two-thirds full. Bake in 350 degree oven 30 minutes. Makes 12 small muffins.

- ORANGE TOPPED DINNER ROLLS**
- 21 soft dinner rolls
 - Raisins
 - 1/4 cup frozen orange juice concentrate, thawed and undiluted
 - 1/2 cup honey

To top 2 dozen soft dinner rolls that are baking, sprinkle with raisins. Mix together the thawed orange juice concentrate and honey. Brush tops of rolls with this mixture. Continue baking at 375 degrees for 15 minutes. If desired, while still warm, drizzle tops with sugar icing.

GINGERBREAD SQUARES

- 1/2 cup shortening
- 1/2 cup sugar
- 1 cup molasses
- 2 eggs
- 2 1/2 cups sifted all-purpose flour
- 1 teaspoon salt
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon ginger
- 2 teaspoons cinnamon
- 1/2 teaspoon ground cloves
- 1 cup hot water

Cream shortening. Gradually add sugar; cream mixture until light and fluffy. Blend in molasses. Beat in eggs, one at a time. Sift together flour, salt, baking powder, baking soda and spices. Add to creamed mixture alternately with hot water. Turn into a greased and wax-paper-lined 9-inch square pan. Bake in 350 degrees oven 40 minutes. Cool slightly. Cut and serve with butter, if desired.

- QUICK CAKE ROLL**
- 3/8 cup canned cherry pie filling
 - 3 eggs
 - 1/2 cup granulated sugar

- 1/4 teaspoon almond extract
 - 3/4 cup pancake mix
- Grease bottom and sides of a 15 x 10-inch jelly roll pan; line with waxed paper, letting paper extend 4 inches beyond pan on either end; grease again. Evenly spread pie filling over bottom of pan. Beat eggs until thick and lemon colored. Slowly add sugar, beating constantly. Stir in almond extract and pancake mix. Slowly pour and spread over pie filling in pan. Bake in preheated hot oven (400 degrees) 8 to 10 minutes.

While cake is baking, sprinkle a towel well with confectioner's sugar. Immediately on taking cake from oven, loosen edges of paper from pan, leaving cake attached to paper. Invert pan onto towel; remove pan. Carefully loosen edges of paper from cake; slowly peel waxed paper from bottom of cake. Roll up, using

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CORRECTION

In last week's issue in Mrs. James Long's recipe for Pumpkin Bread it stated to use 3 cups water. This amount should have been 1 1/2 cup water.

Corrected recipe is as follows:

PUMPKIN BREAD

- 1/2 teaspoon cinnamon
- 1/4 teaspoon salt
- 1/2 teaspoon soda
- 1 3/4 cups flour
- 1/2 cup oil
- 1/3 cup water
- 1 cup cooked pumpkin
- 2 eggs

Mix dry ingredients and add to other ingredients and mix well. Add 1 1/2 cup walnuts. Bake 1 1/2 hours at 350 degrees.

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