



## FOR THE FARM WIFE AND FAMILY

### Breakfast Breads

By Mrs. Richard C. Spence  
Some mornings the weather looks forbidding and your family needs some extra energy for "lift-off." A hearty breakfast built around Baked French Toast is the way to start such a day. Day-old bread halves are coated first in an egg mixture, then in crushed corn flakes. During baking, the corn flake crumbs become more crisp and golden brown. Serve with warm maple syrup, jelly or honey. Serve and a favorite beverage as an accompaniment. You might also use this as a quick-to-fix lunch-dish topped with hot cinnamon applesauce.

con strips, fruit or fruit juice.  
**BAKED FRENCH TOAST**  
4 cups corn flakes or 1 cup packaged corn flake crumbs  
2 eggs, well-beaten  
1/2 cup milk  
1/2 teaspoon salt  
1/2 teaspoon vanilla flavoring  
6 slices day-old bread, cut in halves  
1/4 cup regular margarine or butter, melted

If using corn flakes, crush into fine crumbs. Set aside. Combine eggs, milk, salt and vanilla in shallow dish or pan. Dip bread in egg mixture turning once and allowing time for both sides to absorb liquid. Coat evenly with corn flake crumbs and place in single layer on well-greased baking sheet. Drizzle with margarine. Bake in hot oven (450 degrees) about 10 minutes or until browned. Serve with warm maple syrup, jelly or honey. Makes 4 servings.

### MANY SPLENDORFUL PANCAKES

1/2 cup 100% bran  
1/2 cup pancake mix  
2 cup milk  
1 egg  
1 tablespoon salad oil

Combine all ingredients until blended. Let stand about 5 minutes. Cook on lightly greased griddle, browning on both sides.

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in peanut butter with a fork until crumbly. Beat eggs slightly and add milk. Add milk mixture to flour mixture. Stir just enough to mix. Half fill a greased loaf pan. Bake at 350 degrees about 1 hour.

### CINNAMON RAISIN BRUNCH BREAD

1 cup sifted regular all-purpose flour  
2 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1 teaspoon cinnamon  
1 cup whole bran cereal  
1/2 cup milk  
1/2 cup soft shortening  
1/2 cup sugar  
2 eggs  
1/2 cup chopped nuts  
2 tablespoons sugar  
1/4 teaspoon cinnamon

Sift together flour, baking powder, salt and cinnamon. Set aside. Combine cereal and milk, let stand until most of moisture is absorbed. Measure shortening, sugar and eggs into mixing bowl; beat until light and fluffy. Stir in cereal mixture, raisins and nuts. Add sifted dry ingredients to cereal mixture, stirring until combined. Spread in greased 9-inch layer cake pan. Mix sugar and cinnamon, sprinkle evenly over brunch bread. Bake in moderate oven (375 degrees) about 30 minutes or until lightly browned. Serve warm, cut in wedges.

NOTE: 1 cup whole bran cereal with wheat germ or 2 cups bran flakes may be substituted for whole bran cereal, if desired.

### ORANGE BANANA BREAD

1 medium orange, unpeeled  
1 small banana (6 inches long)  
1/2 cup nonfat milk

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