



Cook's Question Corner

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French Spice Loaf

- 3 cups Basic Quick Bread Mix
- 1 tablespoon anise seeds
- ¼ teaspoon cinnamon
- ¼ teaspoon ground ginger
- ¼ teaspoon allspice
- ¼ teaspoon freshly ground pepper
- ¼ teaspoon grated orange peel
- ¼ cup hot water
- ¼ cup plus 2 tablespoons honey
- 3 tablespoons rum
- ½ cup coarsely chopped blanched almonds
- ½ cup dried diced pineapple
- ½ cup golden raisins

Heat oven to 350 degrees. Butter and flour 9x5x3-inch loaf pan. Combine Quick Bread Mix, anise seeds, cinnamon, ginger, allspice, pepper, and orange peel in a mixing bowl.

Pour ¼ cup hot water over ¼ cup honey in a separate large mixing bowl and stir until just blended. Stir in rum. Add flour mixture and stir until smooth. Fold in almonds, pineapple and raisins. Pour into prepared pan.

Bake 50-55 minutes or until it tests done. Let stand on wire rack for 5 minutes.

Meanwhile, heat remaining 2 tablespoons honey in a small saucepan over low heat.

Turn bread out of pan onto a wire rack. Using a pastry brush, coat top and sides with honey. Let cool completely. Flavor improves if wrapped and allowed to stand for 2 to 3 days before serving.

Pignoli Fig Bread

- 3 cups Basic Quick Bread Mix
- ½ teaspoon ground ginger
- 1 large egg, slightly beaten
- ¾ cup buttermilk
- ½ cup unsalted butter, melted
- 8 ounces moist dried figs, finely chopped
- ½ cup pignoli (pine nuts)

Heat oven to 350 degrees. Butter and flour a 9x5x3-inch loaf pan.



Berks Executive Society

The Berks County Farm Women executive board met on March 6 at the Ag Center with 21 in attendance. President Lingle reminded members that the Berks Heim Bingo will be held on April 6, at 7:00 p.m. in the main building, and that each group should

bring an angel food cake. Fern Phillipy, state historian, is asking members to provide information on each group. Thank you notes were received for the basket centerpieces made by our county groups for the State Convention in January. The next meeting of the executive board is May 1.

Lancaster Society 8

Lancaster Farm Women No. 8 met on March 8 at 1:30 p.m. at the home of Mary Anne Spangler in Marietta. Ruth Drager gave devotions. Guest speaker was Judge Wilson Bucher who gave a talk on wills, estates, power of attorney and reported on what's current in legislation. The April 12 meeting will be held at Reich's Church in Marietta at 1:30 when members will entertain Society No. 15.



Combine Quick Bread Mix and ginger in a mixing bowl. Whisk egg, buttermilk, and butter in a large mixing bowl until blended. Add flour mixture and stir just until smooth. Fold in figs and pine nuts. Pour into prepared pan.

Bake about 45-55 minutes, until done. Let stand on a wire rack until cool enough to handle, then turn bread onto a rack and cool.

Apricot Orange Loaf

- ½ cup fresh orange juice
- ¼ cup honey
- 1½ cups dried apricots, quartered
- 1 tablespoon grated orange peel
- 3 cups Basic Quick Bread Mix
- 1½ teaspoons ground cardamon
- 1 large egg, lightly beaten
- ½ cup unsalted butter, melted
- ½ cup buttermilk
- ¼ cup hazelnuts, toasted and finely chopped

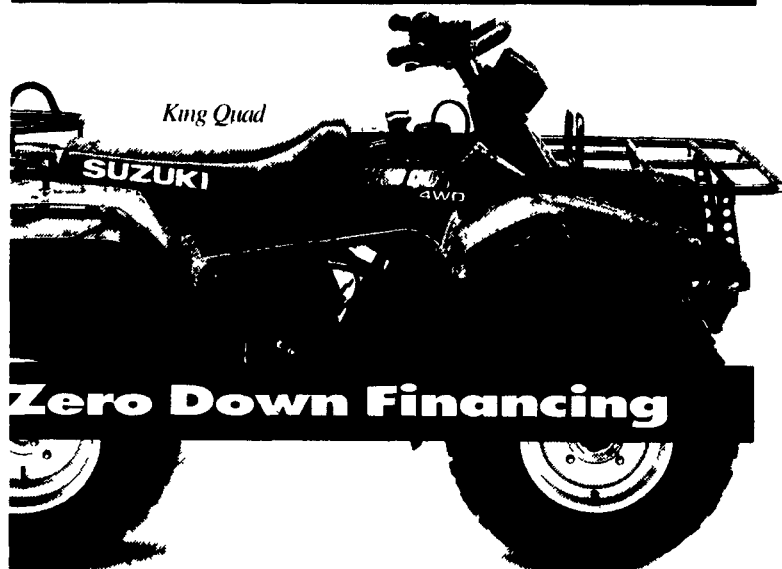
Heat orange juice and honey in a small saucepan to boiling. Combine apricots and orange peel in a medium bowl and stir in honey mixture. Let stand for 20 minutes.

Heat oven to 350 degrees. Butter and flour a 9x5x3-inch loaf pan.

Combine Quick Bread Mix and cardamon in a mixing bowl. Whisk egg and buttermilk in a large mixing bowl until blended. Stir in apricot mixture and flour mixture. Fold in nuts. Pour into prepared pan.

Bake until it tests done, about 45-50 minutes. Let stand on a wire rack until cool enough to handle, then turn bread onto rack to cool.

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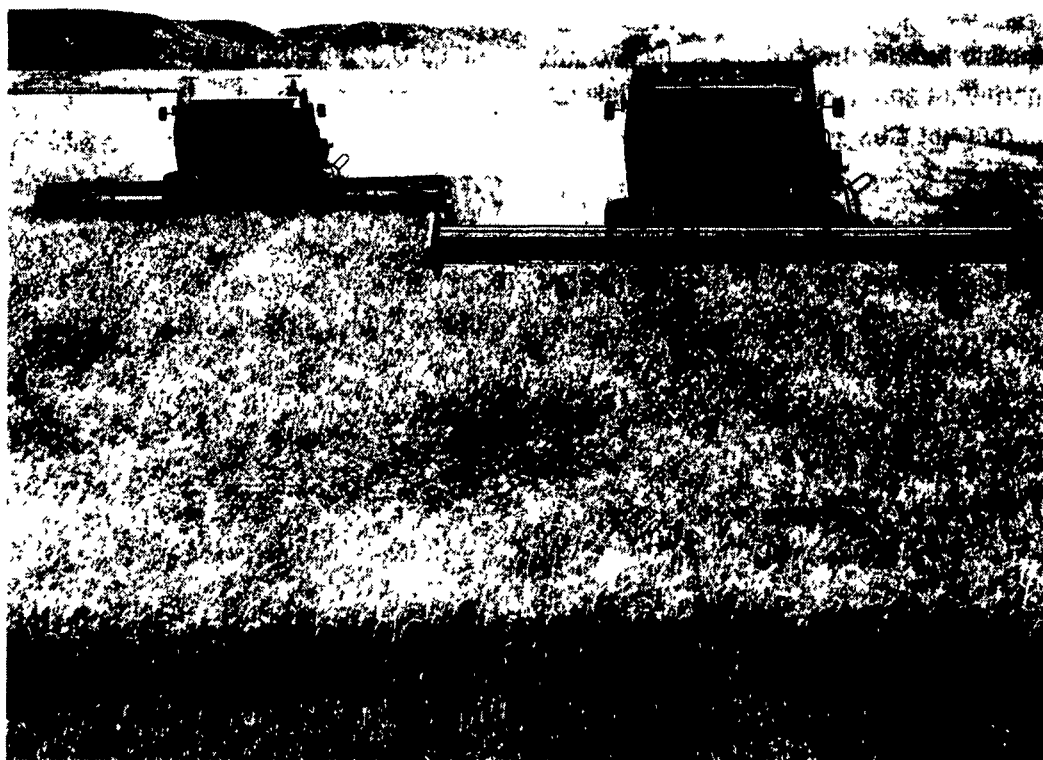
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