

## Coffee Cake

### COFFEE CAKE

2 c. flour	1-2 tsp. salt
1 c. milk	2 tb. sugar
4 tsp. B. P.	2 tb. shortening
1 c. blueberries	

#### Top Mixture

2 tb. flour	1 tsp. cinnamon
4 tb. sugar	1-2 tsp. cloves
4 tb. soft butter	

Bake in rather hot oven 35 min. Prepare top mixture first and place in ice box to harden so that it will be crumbly and easy to spread.

*Louise Hardy Gottfried*

### QUICK COFFEE CAKE

2 c. sifted all purpose flour	6 tb. water
1 c. sugar	2 eggs and 1 egg yolk
3 tsp. B. P.	unbeaten
1 1-2 tsp. salt	1 1-2 c. seeded raisins,
1 c. shortening	as desired
1 egg white beaten with 1	1 tsp. cinnamon
tb. water	

Step 1—Sift flour, sugar, B. P., salt and spices into mixing bowl. Drop in shortening (Spry or Crisco), no creaming.

Step 2—Add water, 2 eggs and 1 egg yolk and beat 150 strokes by hand (2 min. by electric beater). Scrape bowl and spoon often throughout mixing.

Spread batter in two round greased pans. Pour beaten egg white mixture over batter. Sprinkle with Nut Topping—Mix together 3 tb. flour, 6 tb. sugar, 1 1-2 tsp. cinnamon. Cut in 3 tb. butter. Add 1-2 c. nuts cut. Bake in hot oven (400 degrees) 25 to 35 min.

*Frances Birch*

### SUNDAY MORNING COFFEE CAKE

Cream 1-4 c. shortening and 1 c. sugar together, add well beaten yolks of two eggs. Sift together 1 1-4 c. flour, 2 tsp. B. P., 1-2 tsp. salt. Add this alternately with 1-2 c. milk to the egg mixture. Fold in stiffly beaten whites of egg. Pour into well greased pan. Sprinkle with sugar and spice. *Julia V. Robinson*

### ORANGE BLOSSOMS

Sift together 2 c. flour, 3 tsp. B. P., 1-2 tsp. salt, 2 tsp. orange peel. Cut in 5 tb. shortening. Add milk to make a soft dough. Roll to 1-8th in. thickness. Sprinkle with sugar and cut roll into 12 rings. Place in muffin tins and sprinkle a little sugar on top and then 1 tsp. orange juice on each roll. Bake in very hot oven 15-20 min. A nice change for tea or lunch.

*Mrs. Mary Craig*

### BANANA NUT BREAD

1-2 c. shortening	1-2 tsp. salt
3-4 c. sugar	1 tb. lemon juice
2 c. sifted flour	1 c. mashed bananas
1 tsp. soda	1 c. chopped nuts or raisins

Blend shortening with sugar until creamy. Sift dry ingredients together and add to the creamed mixture, blending well. Add mashed bananas, lemon juice and nuts or raisins. Bake in 3 well greased average-sized cans. Fill cans only 1-2 full. Bake in moderate oven, 350 degrees, about 50 min. Baking in the cans make ideal sized loaves for sandwiches.

*Agnes Goslant*

### CHRISTMAS BREAD (Raised Cake)

At night:

4 c. milk  
2 c. sugar  
1 yeast cake  
Flour to make stiff batter

Add in morning:

2 c. sugar  
1 1-2 c. shortening  
1 tsp. cinnamon  
2 tsp. nutmeg  
2 tsp. salt  
1-2 tsp. soda  
Raisins, citron, nuts, cherries, etc.

Divide between 4 pans and bake without further raising.

*Frank Randall*

### DATE BREAD I

1 c. sour milk	1-2 tsp. salt
1 c. brown sugar	1 1-2 c. graham flour
1 tsp. soda	1-2 c. dates cut fine in 2
	tb. white flour

Bake in moderate oven.

*L. Kinerson*

### DATE BREAD II

1 c. dates cut, 1 tsp. soda, 1 c. boiling water—combine and cool.

3-4 c. sugar	1 tsp. B. P.
1 beaten egg	1 tsp. vanilla
2 c. flour	1-2 tsp. salt

Bake about 3-4 hour in moderate oven.

*Frank Randall*

### ORANGE PEEL BREAD

1 c. orange peel	1 egg
1 3-4 c. sugar	2 c. milk
1 tb. butter	4 c. flour
1-8 tsp. salt	4 tsp. B. P.

Cut orange peel into small pieces, cover with water, cook until tender. Add 1 c. sugar, boil to syrup. Cream butter and add remaining sugar. Add egg and milk and flour sifted with B. P. and salt. Beat well. Add orange peel, put in 2 buttered bread tins and let stand 20 min. Bake 40 min. in moderately slow oven, 325 degrees.

*Phyllis Graves*

### RAISIN BREAD

4 c. flour	1-2 c. sugar
4 tsp. B. P.	1 tsp. salt
1 c. raisins	2 c. milk
1 tsp. nutmeg or cinnamon	

Mix. Let rise 15 min. Bake in moderate oven 60 min.

*Mrs. C. F. Moore*

### MAPLE NUT BREAD

#### One Loaf

1-2 c. Maple syrup	2 tsp. B. P.
1 egg	2 c. flour
1-4 c. shortening	1 c. nut meats
1 c. sweet milk	

*Helen Ashjord*

### OATMEAL BREAD

1 c. rolled oats. Cover with 2 c. of boiling water and let stand until lukewarm. Add:

1-2 c. molasses	1 T. sugar
1 1-2 tsp. salt	1 yeast cake dissolved in
4 1-2 c. sifted flour	1-2 c. lukewarm water

Knead. Allow to rise until light. Put into two bread tins and rise. Put into a hot oven for 10 min., then reduce the heat and bake for 30 to 40 min.

*Mrs. F. G. Shaw*

## Brown and Corn Breads

### STEAMED BROWN BREAD I

1 c. corn meal	1 tsp. salt
1-2 c. molasses	1-2 c. boiling water turned over above and stirred
1-4 c. sugar	1 c. sour milk
1 c. graham	1 tsp. soda
Steam 3 hours.	

*Mrs. V. H. Bean*

### STEAMED BROWN BREAD III

3 c. sour milk	2 c. graham
2 c. sweet milk	1 tsp. salt
1 c. molasses	2 tsp. soda
5 c. corn meal	

Steam 2 hours or longer according to size of loaves. I use coffee cans.

*Mrs. Mary E. Craig*

### STEAMED BROWN BREAD II

1 c. corn meal	1-2 c. molasses
1 c. graham flour	1-2 c. sugar
1 c. rolled oats	1 tsp. salt
3 c. sour milk	2 tsp. soda

Steam 3 hours. Makes two full coffee cans.

*Mary Rowe*

### CORN BREAD

1 c. sour milk	1 c. corn meal
1 c. flour	2 tb. brown sugar
1-2 tsp. soda	1-4 tsp. B. P.
2 tb. bacon fat or ham grease	

Mix and bake in moderately hot oven, 375 degrees, for 15-20 min.

*Phyllis Graves*

### MAPLE CORN BREAD

1 1-3 c. flour	1-3 c. Maple syrup
2-3 c. corn meal	1-2 c. melted shortening
3 tsp. B. P.	2 eggs slightly beaten
1-2 tsp. salt	

Sift dry ingredients, add the syrup, shortening and eggs. Stir until well mixed, but do not beat. Turn into greased pan and bake 25 min. in a hot oven (425 degrees).

*Eva C. Mason*

## Graham Breads

### FAVORITE GRAHAM BREAD

1 egg	2 tsp. soda
3 c. graham	1 c. raisins
1-2 c. molasses	Salt
1-2 c. maple syrup	

Milk to make rather stiff pouring batter  
Bake 3-4 hour.

*Sue Abbott*

### GRAHAM BREAD I

4 1-2 c. graham flour	1-2 c. molasses
3 c. sour milk	3 tsp. soda
1-2 c. brown sugar	1 tsp. salt

Bake about 3-4 hour in moderate oven.

*Mrs. Barnes*

### GRAHAM BREAD II

2 c. graham flour	1 rounding tsp. soda
1 c. white flour	1 tsp. salt
3-4 c. molasses	1 c. nut meats or part
1 1-2 c. sour milk	raisins, if desired

*Mrs. James H. Craig*

### SOUR MILK GRAHAM BREAD

1 c. thick sour milk	1 c. wheat flour
1-2 c. molasses	1-2 tsp. B. P.
1 c. graham flour	1 tsp. soda
1-4 tsp. salt	

Sift graham and wheat flour and measure. Add B. P. and sift again. Dissolve soda in hot water, add to sour milk and mix with molasses. Combine wet and dry mixtures, bake in bread pan.

*Mrs. Charles L. Carr*

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### Notes