

Pancakes, Shortcakes, Etc.

GRIDDLE CAKES

2 1-2 c. sour milk	1-4 tsp. salt
2 tb. melted shortening	1 tsp. soda
1 beaten egg	1 tsp. B. P.
2 tb. sugar	2 c. all purpose flour

Sift together flour, B. P., sugar, salt into large mixing bowl, add sour milk mixed with soda, add melted shortening and lastly beaten egg. Mix very lightly. Fry on hot griddle.

Ruby Goslant

SWEDISH PANCAKES

1 c. flour	Salt to taste
2 tb. sugar	3 c. milk

Butter tin or better yet, a frying pan and bake in hot oven about 400 degrees. Cut as pie and serve with syrup and butter.

Gwen Hagan

RICH SHORT CAKE

2 c. flour	1-3 c. shortening
1-2 tsp. salt	1 egg, beaten
4 tsp. B. P.	2-3 c. milk
1 tb. sugar	

1. Sift dry ingredients, cut in shortening. 2. Add combined egg and milk. 3. Turn out on floured board and knead 1 1-2 min., divide in half and bake in 8" pans.

Mrs. Katherine Wilson

SCOTCH SHORT BREAD

1 lb. butter	2 lb. flour
1 lb. sugar	2 eggs

Mix and bake on bottom of cake tin. Makes three cakes.

Thelma Thompson

STRAWBERRY SHORTCAKE

2 c. flour and 2 level tsp. B. P. well sifted together. Butter size of an egg and lard size of an egg, mix as for biscuit dough. Add 1-2 tsp. salt, 1 egg beaten well, 2 level tb. sugar. Roll, divide into equal layers, put one above the other and bake.

Crush together a quart of strawberries and a c. of sugar. When the shortcake is done separate the layers, spread the berries between and on top. Place the whole again in the oven for 5 min. Serve warm.

Mrs. Eva Harvey

SCOTCH SCONES

2 1-2 c. flour

3 tsp. B. P.

3 tb. sugar

1-3 c. lard

1 tsp. salt

Milk to handle

Mix as for biscuit. Roll and cut with a knife. Bake on a griddle on top of stove.

Thelma Thompson

CHARLESTON SPOON BREAD

1 c. fine white corn meal
(water ground if you can
get it)

2 c. milk

2 eggs

3-4 tsp. salt

1-4 c. butter

1 tsp. B. P.

Scald milk, add corn meal gradually, butter, salt and cook gently 5 min., stirring constantly to smooth lumps. Remove from heat and cool.

Add egg yolks, then beaten whites and B. P. Bake in buttered pyrex dish 45 min. Start oven at 350 degrees, cook 1-2 hour, increase heat to 400 degrees for remaining 15 min. Serve in same dish.

Louise Hardy Gottfried

FLUFFY WAFFLES

2 well beaten egg yolks

1 1-2 c. milk

1-4 tsp. salt

2 egg whites beaten stiff

2 c. pastry flour

4 tsp. B. P.

6 tb. melted shortening

Combine beaten egg yolks and milk. Add flour sifted with salt and B. P. Then add cool shortening. Beat smooth and fold in egg whites. Bake on ungreased waffle iron.

Mrs. Floyd Niles

BAKING POWDER BISCUIT

When making baking powder biscuits drop an egg into your regular rule and I'm sure you'll be surprised how much lighter and nicer it will make them.

Mrs. Harold Miller

CHEESE PUFFS

1-4 c. butter

1-2 c. boiling water

1-2 c. flour

1-2 c. grated cheese

1-4 tsp. salt

2 eggs

Heat butter and water until it melts then add flour all at once, stir until smooth. Remove from fire, add cheese and salt. Beat eggs in one at a time. Drop from tip of teaspoon on a greased cookie sheet. Bake 35 to 40 min. in moderate oven, 350 degrees. Cool, split and fill with cream cheese beaten with a little cream. Makes 18 to 20 puffs.

Peggy Munger

POPDOODLE CAKE

2 1-4 c. flour sifted

2 tsp. B. P.

1 c. sugar

1-2 c. shortening

1-2 tsp. salt

1 c. milk

1 egg beaten

2 tsp. cinnamon

1-2 c. sugar

Mix and sift dry ingredients. Cut in shortening, combine with milk and egg. Before baking sprinkle top with sugar and cinnamon mixed. Bake in hot oven (400 degrees) about 30 min.

Mrs. Eva Mason

Notes