

ROYAL YEAST CAKES

Cereal Muffins.

- $\frac{1}{2}$ Royal Yeast Cake dissolved
in $\frac{1}{4}$ cup lukewarm water.
- 2 small tablespoons butter.
- $\frac{1}{2}$ teaspoon salt.
- 2 tablespoons brown sugar.

Mix the sugar, salt and butter with the porridge, beat well and then add the dissolved yeast and flour enough to knead. Allow this to stand over night in a moderately warm place. In the morning, cut down, but do not add any more flour. With large spoon put into buttered gem pans and bake for about 25 minutes in moderate oven. This is a fine way to use up the porridge left over from breakfast.