

MUFFINS

2 level cups of flour, $\frac{1}{2}$ teaspoon salt, 2 eggs, $3\frac{1}{2}$ level teaspoons of Blue Ribbon baking powder, 2 tablespoons melted butter, 1 cup milk.

Mix dry ingredients. Mix all wet materials in another bowl. Add wet to dry. Add melted butter last. Bake in hot oven 15 to 20 minutes.

Sweet Muffins— $\frac{1}{2}$ cup sugar, $2\frac{3}{4}$ cups sifted flour, 2 eggs, 5 level teaspoons Blue Ribbon baking powder, $1\frac{1}{2}$ cups milk, 3 tablespoons melted butter, and a little salt.

Bake in cups or hot gem pans.

Graham Muffins—3 cups graham flour, 1 cup white flour, 2 tablespoons sugar, 8 level teaspoons Blue Ribbon baking powder, 1 teaspoon salt.

Mix all together. Then take 4 level tablespoons butter and put into 1 pint of sweet milk; set it on the stove until the butter is melted; when cool, mix all together with 2 eggs, and bake.

Rice Muffins—4 cups sifted flour, 1 cup milk, 4 eggs, 7 level teaspoons Blue Ribbon baking powder, 1 teaspoon salt, 4 tablespoons melted butter, 2 cups cold boiled rice or any other cereal left over from breakfast.

Mix dry materials, mix wet materials in another bowl, add wet to dry and melted butter last. Bake in muffin pans 15 to 20 minutes.

Note—**Cornmeal Muffins** can be made from this recipe by omitting the rice, and instead of using 4 cups flour, use 2 cups flour and 1 cup cornmeal.

Whole Wheat, Graham or Meota Gems— $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, 2 eggs, 1 cup milk, 2 cups flour, 4 level teaspoons Blue Ribbon baking powder.

Cream butter, add sugar, beat, add egg, and beat until smooth, add flour with baking powder in it and milk alternately. Bake in greased gem pans.

Sally Lunn— $2\frac{1}{2}$ cups flour, 1 egg well beaten, 1 cup sweet milk, $\frac{1}{4}$ cup sugar, 3 tablespoons butter (melted), 5 level teaspoons Blue Ribbon baking powder.

Bake 20 minutes in muffin rings, or in square pie-pans.

Scotch Scones—Into 2 cups flour sift 4 level teaspoons Blue Ribbon baking powder; rub in with the hand 4 tablespoons butter, adding a little milk to bind the paste; flour the bread-board and pin, roll out $\frac{3}{4}$ inch thick, cut into small three-cornered pieces with a sharp knife.

Bake in a quick oven on a baking sheet, taking out as soon as they are lightly and evenly colored.