

GRAHAM BISCUITS.

MRS. S. A. NEELY, GUNTERSVILLE, ALA.

1 pint Graham flour, 1 teaspoon baking powder, $\frac{1}{4}$ teaspoon salt. Mix thoroughly with enough sweet cream to make soft dough, stirring with a spoon. Roll and cut, bake in hot oven.

LIGHT ROLLS.

MEDA OBERLANDER.

$\frac{1}{2}$ cup soft yeast, 1 teaspoon salt, large tablespoon lard, 2 quarts flour, mix soft with warm milk or water; let rise, knead several times, when light, bake.

LIGHT TEA BISCUIT.

MRS. H. OSWALD.

3 cups flour, 3 even teaspoons baking powder sifted twice in flour, rub $1\frac{1}{2}$ tablespoons lard or butter well through the flour. Stir in sweet milk enough to make a soft dough, put on baking-board and mix a little, roll out 1 inch in thickness, cut with scalloped cake cutter, wash top of biscuits with milk or egg. Bake in quick oven.

TEA BISCUITS.

MRS. E. HOLLINGER.

4 cups sifted flour, 3 tablespoons of butter, lard mixed and rubbed into flour, 3 teaspoons baking powder, a pinch of salt. Enough sweet milk to make a soft dough.

MUFFINS.

MRS. WILDFANG.

2 cups flour, 1 cup milk, 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 2 tablespoons shortening, 2 tablespoons sugar, 1 egg.

CREAM CAKE MUFFINS.

MRS. W. H. B.

Drop 2 eggs in a cup, fill up with sweet cream, then beat well together, add $\frac{1}{2}$ cup sugar, 1 cup flour, 3 teaspoons of baking powder.

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fire, w
sugar,

sweet

1 q
warm
good l
add th

or bu
butter
milk
in a h

salt,
melted
and l
beat
15 m