

WHOLE WHEAT, BRAN OR RYE BISCUITS, No. III.

(With sweet milk, skim milk or water.)

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| 1 cup white flour. | 2 tablespoons butter, lard or dripping. |
| 1 cup bran, rye or whole wheat flour. | About $\frac{3}{4}$ cup sweet milk, skim milk, |
| 3 teaspoons baking powder. | or water. |
| 1 teaspoon salt. | |

Mix and bake as in Recipe No. I.

POTATO BISCUIT.

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| $\frac{1}{2}$ yeast cake. | $\frac{1}{2}$ tablespoon granulated sugar. |
| 1 cup milk. | 2 cups mashed potatoes. |
| 2 cups flour. | $\frac{1}{2}$ teaspoon salt. |
| 1 egg. | 1 level tablespoon butter. |

Bake and mash three or four large potatoes, enough to make one quart. Place in bowl, add salt, sugar and butter. Take a cupful of the milk, heat till lukewarm, dissolve yeast cake in it, and add enough flour to make a sponge—about half a cup. Set sponge aside in warm place, free from draught, to rise. Bring the balance of the milk to boiling point and then add it to the potatoes, salt, sugar and butter. When sponge has risen and dropped back add it to the potato mixture. Then add the egg well beaten, the remainder of the flour, and mix all together thoroughly. Let rise in a warm place. Butter a baking dish and drop the mixture in spoonfuls, as the dough should not be handled. Let rise again and bake from fifteen to twenty minutes.

GRAHAM MUFFINS, No. I.

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| $1\frac{1}{4}$ cups graham flour. | $\frac{1}{3}$ cup molasses. |
| 1 cup white flour. | $\frac{3}{4}$ teaspoon soda. |
| 1 cup sour milk. | 1 teaspoon salt. |

Mix and sift dry ingredients; add milk to molasses; combine mixtures and bake.

GRAHAM MUFFINS, No. II.

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| 1 cup graham or entire wheat flour. | 1 teaspoon salt. |
| 1 cup white flour. | 1 cup milk. |
| 4 teaspoons baking powder. | 1 egg. |
| $\frac{1}{4}$ cup sugar. | 1 tablespoon melted butter. |

Mix and sift dry ingredients; add milk gradually, egg well beaten, and melted butter. Bake in hot oven in buttered gem pans for about twenty minutes.

WHOLE WHEAT MUFFINS.

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| 2 cups whole wheat flour. | 2 tablespoons sugar. |
| 2 teaspoons baking powder. | 1 cup milk. |
| 1 teaspoon salt. | 1 egg. |
| 2 tablespoons shortening. | |

Mix and sift flour, baking powder and salt; add sugar, milk, egg well beaten and melted shortening. Bake in greased gem pans in a hot oven.