

Recipes for Bread—Continued

Hot Cross Buns.

Scald one and one-fourth cupfuls of milk, and when lukewarm add one yeastcake dissolved in one-fourth cup of lukewarm water. Add three and three-quarters cupfuls of flour, cover and let rise. Then add one-half cup sugar, one teaspoonful of cinnamon, one teaspoonful of salt, one tablespoonful each of butter and lard and two eggs well beaten. Cover and again let rise. Then turn on a floured board and knead in one-half cupful of currants. Cut in the form of biscuits and place on a buttered sheet one inch apart and again let rise. Brush tops with milk and bake in hot oven. Remove and garnish the top of each with a cross.

Graham Puffs.

Beat one egg thoroughly, then add one pint sweet milk, one pint Graham flour, and a pinch of salt. Beat all briskly with egg beater, pour in hot greased gem pans and bake in hot oven.

Fruit Tea Muffins.

Sift together two cups of graham flour, two cups of white sugar, four rounded teaspoons of baking powder, one teaspoon of salt and one-half cup of sugar. Add one cup of seeded raisins and one cup of chopped walnuts, then add one egg well beaten with two cups of milk. Half fill buttered muffin pans and bake twenty-five minutes in a quick oven.

Strawberry Short Cake.

Mix and sift two cups of pastry flour, four teaspoonfuls baking powder and one-half teaspoonful of salt. Work in two tablespoonfuls each of lard and butter, add gradually three-fourths cupful of milk. Roll in shape for pan and bake fifteen minutes. Split and spread with butter, fill and cover with mashed strawberries sweetened to taste.

Pop Overs.

One cup milk, one egg, one cup flour, little salt. Beat egg very light, add milk and flour. Beat hard and bake in gem rings about twenty minutes.

Rye Pop Overs.

Sift two-thirds cupful of rye meal, one-third cupful of flour and one-quarter teaspoonful of salt; then add one cupful of milk gradually, two eggs well beaten and one teaspoonful of melted butter. Beat with an egg beater three minutes. Turn into hot buttered gem pans and bake.

Mocha Gems.

Cream two teaspoonfuls of butter and one of sugar, add one egg well beaten, mix one cup of coffee and one-half cup of milk; add it alternately with one and one-half cups of flour mixed and sifted with one and one-half teaspoonfuls of baking powder and one-half teaspoonful of salt. Then beat in one cup of rolled oats. Pour into hot buttered gem pans and bake twenty minutes in a hot oven.