

Muffins, Biscuits, Etc.

GRAHAM GEMS—One cup Graham flour, one-half cup white flour, three teaspoonfuls sugar, one-half teaspoonful salt, one and one-half teaspoonful baking powder, one cup milk, one egg, one teaspoonful melted butter. Mix all the dry ingredients together. Beat the eggs and pour the milk into it. Then stir in the dry materials and butter. After this beat all very light. Bake in gem pans.—MRS. MORSE.

BUNS—Three cups of flour, two teaspoons of baking powder, a pinch of salt, add a piece of butter the size of an egg, lard the same. Ice-cold milk enough to make a soft dough.—MRS. J. DAVIS.

CORN MUFFINS—One cup of corn meal, two cups of flour, two teaspoons of baking powder, one small cup of granulated sugar, a little salt butter the size of an egg, two eggs beaten light, one and one-half or two cups of sour milk, one-half teaspoon of soda. Make a soft batter.—MRS. COX.

GRAHAM MUFFINS—One tablespoonful of butter, melted, one cup of brown sugar crushed, one egg broken on sugar and butter, one cup of sour milk, one teaspoon of soda dissolved in milk, a little salt, two cups of Graham flour.—MRS. GALLOWAY.

LEMON BISCUITS—Two cups of sugar, two eggs, one cup of lard and butter mixed, two cups of sweet milk, five cents worth of oil of lemon, five cents worth of baking ammonia, use one-half of the ammonia. Roll out soft and bake in a quick oven.—MRS. J. DAVIS.

ROLLS—Scald one pint of milk so it will not become sour, one tablespoon sugar, one tablespoon lard, one teaspoonful of salt, one yeast cake or three-quarters of a cup of home-made yeast. Work all ingredients into sifted flour. Knead a little, but not so much as for bread nor so stiff.