

Rice Muffins

Follow recipe for 'Muffins,' using 1 cup flour and 1 cup cold boiled rice. Use 1 egg instead of 2 and 2/3 cup milk instead of 1 cup. Add the rice last, mixing in lightly. Bake about 30 minutes in a moderate oven at 400° F.

Corn Meal Muffins

Follow recipe for 'Muffins,' using 3/4 cup corn meal and 1 1/4 cups flour instead of all flour; add 1 tablespoon more sugar (or omit all sugar) and use 1 instead of two eggs.

Sour Milk Corn Meal Muffins

- 1 cup corn meal
- 3/4 cup flour
- 3 teaspoons Magic Baking Powder
- 1/3 teaspoon Magic Soda
- 1/2 teaspoon salt
- 2 tablespoons sugar
- 1 egg
- 1 cup sour milk
- 4 tablespoons melted shortening

Sift dry ingredients together. Add egg, milk and melted shortening. Bake in greased muffin tins in moderate oven starting at 350° F. and increasing to 385° F. Bake about 20 minutes.

Doughnuts

- 1 cup sugar
- 2 1/2 tablespoons butter
- 3 eggs
- 1 cup milk
- 4 teaspoons Magic Baking Powder
- 1/4 teaspoon cinnamon
- 1/4 teaspoon grated nutmeg
- 1 teaspoon salt
- 3 1/2 cups flour, more or less

Cream butter and add one-half sugar. Beat eggs until very light, add remaining sugar and combine mixtures, beat well. Add flour, salt, baking powder and spices, which have been sifted together — then enough flour to make dough stiff enough to roll. Toss one-third of mixture on floured board, knead slightly, pat, and roll out to one-fourth inch thickness. Shape with a doughnut cutter. Fry in deep fat, when done, remove from fat with a skewer and drain on brown paper. Roll in cuttings with one-half remaining dough, shape and fry as before; repeat until all the dough is used up. Doughnuts should come quickly to the top of fat, brown on one side, then be turned to brown on the other. Avoid turning more than once. The fat must be kept at a uniform temperature. If too cold, doughnuts will absorb fat; if too hot, doughnuts will brown before sufficiently risen.

Bran Muffins

- 3/4 cup bran
- 1 1/4 cups white or graham flour
- 3 tablespoons sugar or molasses
- 1/2 teaspoon salt
- 3/4 cup milk
- 4 teaspoons Magic Baking Powder
- 1 egg
- 4 tablespoons melted shortening

Mix all dry ingredients well together; add egg, melted shortening, molasses (if used) and milk to make a soft batter. Beat well until thoroughly mixed. Half fill each greased muffin tin and bake in hot oven at 425° F. about 15 minutes.

Sour Milk Bran Muffins

Follow recipe for 'Bran Muffins,' using sour milk for sweet milk and 3 teaspoons Magic Baking Powder instead of 4 and sifting 1/4 teaspoon Magic Soda with the flour and baking powder.

Graham Gems

- 1 cup pastry or 3/4 c. bread flour
- 4 tablespoons brown sugar
- 3/4 teaspoon salt
- 4 teaspoons Magic Baking Powder
- 1 cup graham flour
- 1 cup milk
- 1 egg
- 4 tablespoons butter, melted

Sift together white flour, sugar, salt and baking powder. Add graham flour. Add milk, egg and melted shortening and beat well. Half fill greased muffin tins and bake in hot oven at 425° F. about 20 minutes.

Pecan Muffins

Follow recipe for Graham Gems adding 1/2 cup chopped pecan nuts to dry ingredients. Put 1 tablespoon batter into each greased small muffin tin or ring and half pecan on each muffin. Bake in hot oven at 425° F. about 20 minutes.

Date Muffins

- 1/3 cup shortening
- 1 egg
- 2 cups pastry or 1 1/4 c. bread flour
- 3 teaspoons Magic Baking Powder
- 1/2 teaspoon salt
- 3/4 cup milk
- 1 cup dates, pitted and chopped

Cream shortening, add beaten egg, flour in which baking powder and salt have been sifted, and milk. Add dates. Bake about 25 minutes in greased gem pans in moderate oven at 400° F.

For sweet muffins sift 1/4 cup sugar with dry ingredients.