



## GRAHAM MUFFINS

- 1 egg
- $\frac{1}{4}$  cup Borden's Eagle Brand Condensed Milk
- $\frac{3}{4}$  cup water
- 1 cup graham flour

- 1 cup white flour
- 1 teaspoonful salt
- 4 teaspoonfuls baking powder
- 2 tablespoonfuls melted butter substitute

Beat egg, add milk and water, and then dry ingredients sifted together. Stir in melted butter substitute and beat well. Pour into greased tins and bake 25 minutes in hot oven. Yield, 9 muffins.

## CORNMEAL MUFFINS

- 1 egg
- $\frac{1}{4}$  cup Borden's Eagle Brand Condensed Milk
- 1 cup water
- $\frac{1}{2}$  cup cornmeal

- 1 cup flour
- 3 teaspoonfuls baking powder
- $\frac{3}{4}$  teaspoonful salt
- 1 tablespoonful melted butter substitute

Beat egg, add milk and water, sifted dry ingredients and melted butter substitute. Beat well, pour into greased pans, and bake 25 minutes in hot oven. Yield, 8 muffins.

## CORNMEAL PARKER HOUSE ROLLS

- 1 cup bread flour
- 1 cup cornmeal
- 4 teaspoonfuls baking powder
- 2 teaspoonfuls salt

- 1 tablespoonful sugar
- 2 tablespoonfuls fat
- 1 egg
- $\frac{1}{4}$  cup Borden's Eagle Brand Condensed Milk
- $\frac{1}{4}$  cup water

Mix and sift dry ingredients. Cut in the fat. Beat the egg. Add the milk. Combine the liquid with the dry ingredients. Shape as Parker House Rolls and bake in a hot oven from 12 to 15 minutes.

## FRUIT ROLLS

- $\frac{3}{4}$  cup cornmeal
- $1\frac{1}{4}$  cups flour
- 4 teaspoonfuls baking powder
- 1 teaspoonful salt

- 3 tablespoonfuls butter substitute
- $\frac{1}{4}$  cup Borden's Eagle Brand Condensed Milk
- $\frac{1}{2}$  cup water
- 6 dates

Sift dry ingredients, cut in butter substitute. Moisten with milk and water. Turn on floured board, pat out to  $\frac{1}{3}$  inch in thickness. Brush surface with 1 tablespoonful melted butter substitute and sprinkle with cinnamon and 1 tablespoonful sugar. Cut dates finely and scatter on dough. Roll up the dough and cut off slices from end. Place in greased pan, and bake in hot oven 15 minutes. Yield, 1 dozen rolls.