

## DUMPLINGS

Follow directions for baking-powder biscuits, using only two teaspoons fat. Place the dough by spoonfuls on the top of a boiling stew. Cover and boil 12 minutes without removing the cover.

## QUICK BISCUITS

Add to the ingredients for biscuits enough more milk to make a thick batter (about 2 tablespoons); drop by spoonfuls onto a well-greased pan,  $\frac{1}{2}$  inch apart. The mixture should not be soft enough to spread. Bake in a hot oven.

## TEA CAKES

Add to the dry ingredients for biscuits 4 tablespoons of sugar. Mix and beat. Bake in greased muffin tins 25 to 30 minutes. One egg may be added, using 2 tablespoons less milk.

## CORNMEAL ROLLS

1 $\frac{1}{2}$ cups flour	2 tablespoons fat	1 teaspoon salt
$\frac{3}{4}$ cup cornmeal	1 egg	1 tablespoon sugar
3 teaspoons baking-powder	$\frac{1}{2}$ cup milk	

Mix and sift dry ingredients and cut in the fat. Beat the egg and add the milk to it. Add liquids to the dry ingredients to make a soft dough. Toss and roll out and shape rolls, and bake in hot oven from 12 to 15 minutes. These may be made with rye flour and cornmeal, or rye flour alone.

## PINWHEEL BISCUITS

2 cups mixed flour	$\frac{1}{2}$ teaspoon salt	2 tablespoons citron,
2 tablespoons sugar	2 tablespoons fat	finely chopped
4 teaspoons baking-powder	$\frac{1}{2}$ cup milk	$\frac{1}{2}$ teaspoon cinnamon
	$\frac{1}{2}$ cup stoned raisins,	finely chopped

Mix as baking-powder biscuits mixture. Roll to  $\frac{1}{4}$ -inch thickness; brush with melted butter substitute and sprinkle with fruit, sugar and cinnamon. Roll like jelly roll; cut off pieces  $\frac{1}{2}$ -inch thick. Place pieces on a greased tin and bake in a hot oven about 15 minutes.

## FRUIT LOAF

Prepare pinwheel biscuit roll. Press ends together firmly to hold in the fruit. Place in a greased baking-pan, cover with Syrup Mixture:

$\frac{1}{2}$ cup syrup	1 tablespoon fat	1 cup water]
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Bake and baste with syrup mixture. Serve as a dessert with cream.

## SOUR MILK OR SODA BISCUITS

2 cups flour	1 tablespoon baking-powder	$\frac{1}{2}$ cup thick sour cream
$\frac{1}{2}$ teaspoon soda	$\frac{1}{2}$ teaspoon salt	or milk enough to make a soft dough

Mix and sift dry ingredients, add liquids gradually to make a soft dough. Pat, roll out and cut into biscuits. Bake in a well-greased pan in a moderately hot oven.

## SHORT CAKE

Number 1

2 cups mixed flour	2 tablespoons sugar	$\frac{1}{2}$ cup fat
4 teaspoons baking-powder	$\frac{1}{2}$ teaspoon salt	About $\frac{1}{2}$ cup milk