

Cereal Recipe (66)

To any left-over Cereal, from either Recipe 64 or 65, add a few raisins or figs, and more milk, if necessary. Bake 1 hr. in mod. oven. Serve with cream.

You will like this immensely.

All Wheat Muffins (67)

2 tbsp. shortening.
2 tbsp. brown sugar.
1 egg.
1 c. milk.
1½ c. Hunting's All Wheat Cereal.
¾ c. Hunting's Whole Wheat Flour.
3 tsp. baking powder.
pinch salt.

Cream shortening and sugar, add egg, beat well. Add part of Cereal, then some milk, alternating milk and dry ingredients until all are added. Bake 25 min. mod. hot oven.

Breakfast Food (68)

Put slices of stale Whole Wheat Bread, or muffins through the food chopper. Spread these thinly on pie plates or shallow pans and set in cool oven to brown slowly, being very careful not to burn them. Serve with cream and raisins or figs for breakfast. These toasted crumbs will keep for weeks.

Try them!