

Graham Biscuit

Use 1 cup graham flour and 1 cup white flour. Add 2 tablespoons brown sugar to "Basic Recipe".

Golden Biscuits

- 2 cups pastry or $1\frac{1}{4}$ c bread flour
- 4 teaspoons Magic Baking Powder
- 1 tablespoon fine sugar
- $\frac{1}{2}$ teaspoon salt
- 2 tablespoons shortening
- 1 cup and 1 tablespoon milk

Mix as for Tea Biscuits.

Put one or two tablespoons of orange syrup in small muffin tins, then fill with biscuit dough. Bake like tea biscuits. When done pour over each a teaspoon orange syrup.

Orange Syrup

- $\frac{1}{2}$ cup sugar
- 4 tablespoons water
- 1 tablespoon butter
- Grated rind of 1 orange
- 1 teaspoon lemon juice

Boil together for 3 minutes.

Fruit Scone

Make as Tea Biscuit, but add $\frac{1}{4}$ cup sugar and $\frac{1}{2}$ cup chopped dates.

Orange Biscuits—1

Make like "Lemon Biscuits," using orange juice instead of lemon.

Orange Biscuits—2

Make like "Cinnamon Biscuit," but spread the rolled dough with creamed sweet butter and sprinkle generously with grated orange rind and sugar (equal parts of sugar and orange rind), taking care not to grate any of the outside white of orange rind or the biscuits will be bitter.

Emergency Biscuit

Add enough milk to "Basic Recipe" to make stiff batter; drop from spoon on buttered baking sheet. Bake in a hot oven.

Fruit Biscuit

To "Emergency Biscuit" add 1 cup of raisins. Drop from spoon.

Whole Wheat or Health Biscuits

- 2 cups whole wheat flour
- $\frac{3}{4}$ teaspoon salt
- 4 teaspoons Magic Baking Powder
- 2 teaspoons shortening
- 1 cup milk
- 4 tablespoons cut raisins

Mix flour, salt and baking powder well or sift through coarse strainer; mix shortening in lightly; add milk to make a soft dough. Add raisins. Drop by spoonfuls quite far apart

on greased baking tin or in muffin tins. Bake in moderate oven at 400° F. about 25 minutes.

Bran Biscuits

- $\frac{1}{2}$ cup bran
- $1\frac{1}{2}$ cups pastry or $1\frac{1}{3}$ c bread flour
- 5 teaspoons Magic Baking Powder
- $\frac{1}{2}$ teaspoon salt
- 3 tablespoons sugar
- 2 tablespoons melted shortening
- $\frac{1}{2}$ cup water

Mix thoroughly bran, flour, baking powder, salt and sugar; add shortening and sufficient water to make soft dough; roll on floured board to about $\frac{1}{4}$ inch thick; cut with floured biscuit cutter. Bake in hot oven at 475° F. about 15 minutes.

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- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup sugar
- 3 eggs
- 1 cup milk
- 2 cups pastry or $1\frac{1}{4}$ c bread flour
- 4 teaspoons Magic Baking Powder
- $\frac{1}{4}$ teaspoon salt

Cream butter and sugar well; add beaten eggs and milk alternately with the flour sifted with baking powder and salt. Bake in greased shallow pan or in muffin tins in hot oven at 425° F. for 20 minutes. Serve hot.

Green Corn Gems

- 2 cups green corn put through food chopper
- $\frac{3}{4}$ cup milk, or $\frac{1}{2}$ cup if corn is dry
- 2 eggs
- 2 cups pastry or $1\frac{1}{4}$ c. bread flour
- 3 teaspoons Magic Baking Powder
- 1 teaspoon salt
- $\frac{1}{8}$ teaspoon pepper

To the corn add milk and well beaten eggs; add flour, baking powder, salt and pepper which have been sifted together; mix well. Drop into hot greased gem pans. Bake in moderate oven at 400° F. about 25 minutes.

Muffins

- 2 cups pastry or $1\frac{1}{4}$ c bread flour
- 3 teaspoons Magic Baking Powder
- 1 tablespoon sugar
- $\frac{1}{2}$ teaspoon salt
- 1 cup milk
- 2 eggs
- 4 tablespoons shortening

Sift together flour, baking powder, sugar and salt; add milk, well-beaten eggs and melted shortening. Mix well. Half fill greased muffin tins and bake in moderate oven at 400° F. about 20 minutes.