

### Crumb Muffins

- 2 cups stale bread crumbs
- 1½ cups milk
- 1 cup flour
- 2 teaspoons Magic Baking Powder
- ½ teaspoon salt
- 2 eggs
- 1 tablespoon shortening

Soak bread crumbs in cold milk 10 minutes; add flour, baking powder and salt sifted together; add well beaten eggs and melted shortening; mix well. Put 1 tablespoon of batter into greased, hot muffin tins. Bake 25 minutes in moderate oven at 425° F.

### 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 ¾ cup corn meal and 1¼ 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
- ¾ cup flour
- 3 teaspoons Magic Baking Powder
- 1/3 teaspoon Magic Soda
- ½ 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.

### Blueberry Muffins

- 2 cups flour
- 3 teaspoons Magic Baking Powder
- ½ teaspoon salt
- 4 tablespoons sugar
- 1 cup milk
- 2 eggs
- 4 tablespoons shortening
- 1 cup blueberries

Wash and drain blueberries; sprinkle with 3 tablespoons sugar and a little sifted flour. Sift together remaining dry ingredients; add eggs, milk and melted and cooled shortening to make a stiff batter. Mix well and add berries. Half fill greased muffin tins. Bake 30 minutes in moderate oven at 375° F.

### Bran Muffins

- ¾ cup bran
- 1½ cups white or graham flour
- 3 tablespoons sugar or molasses
- ½ teaspoon salt
- ¾ 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 ¼ teaspoon Magic Soda with the flour and baking powder.

### Graham Gems

- 1 cup flour
- 4 tablespoons brown sugar
- ¾ 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 ½ 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 flour
- 3 teaspoons Magic Baking Powder
- ½ teaspoon salt
- ¾ 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 ¼ cup sugar with dry ingredients.