

QUICK BREAD RECIPES

MUFFINS

2 cups flour	1 egg
1/4 cup sugar	1 cup milk
3 tsp. baking powder	1/4 cup oil
1/2 tsp. salt	

Beat eggs in milk and add oil. Mix dry ingredients in separate bowl. Add liquid ingredients to dry ingredients and mix only until moistened. There may be a few small lumps. Fill greased or papered muffin pans 2/3 full. Bake 400°F for 20-25 minutes.

For blueberry muffins increase sugar to 1/3 cup and add 3/4 cup. Thaw, rinse and drain blueberries. If blueberries are rinsed with cold water the blue color will not stain the muffin.

CORN MUFFINS

1 cup corn meal	1/3 cup shortening
1 cup flour	1 egg
1/4 cup sugar	1 cup milk
1 tbsp. baking powder	1 tsp. salt

Combine dry ingredients and mix. Cut in shortening thoroughly. Beat egg and milk together. Mix with dry ingredients only until moistened. Pour into greased or papered muffin pans. Cook at 400°F for 15-20 minutes.

BRAN MUFFINS

1/2 cup sugar	1/2 cup boiling water
1/4 cup oil	1 cups Kellogg All Bran
1 1/4 tsp. soda	1/2 cup Nabisco 100% Bran
1 eggs	1 cups buttermilk
1/4 tsp. salt	1 1/4 cups flour

Pour boiling water over 100% bran, let stand. Mix dry ingredients. In separate bowl cream oil and sugar. Add buttermilk, eggs and hot bran. Add dry ingredients including All Bran. Mix only until moistened. Pour into greased or papered muffin pans. Cook for 20 minutes at 400°F.

QUICK BREAD RECIPES

BISCUITS

2 cups flour
1 tsp. salt
3 tsp. baking powder

1/4 cup shortening
3/4 cup milk

Mix dry ingredients and thoroughly cut in shortening. Add milk. Mix slightly and then knead dough just enough to make it smooth, about 10-12 times. Roll out and cut. Bake 10-12 minutes at 450°F. For variety add 1 cup raisins and 1/2 cup sugar.

STREUSEL COFFEE CAKE

1 1/2 cups flour
3/4 cups sugar
3 tsp. baking powder
1/2 tsp. salt
1/4 cup shortening
3/4 cup milk
1 egg

Sift dry ingredients together. Add shortening, milk and egg. Beat vigorously with a blender until smooth. Spread mixture evenly in a square, greased pan. Sprinkle topping over batter and bake 25-30 minutes in a 375°F oven.

STREUSEL TOPPING

Mix 1/2 cup brown sugar (packed), 2 tsp. cinnamon, 1/2 cup finely chopped nuts and 2 Tbsp. butter, melted. Sprinkle over batter in pan.

QUICK BREAD STICKS

1 1/2 cup flour
2 tsp. sugar
2 tsp. baking powder

1 tsp. salt
2/3 cup milk
1/4 cup butter or margarine, melted

Combine dry ingredients in a small bowl. Add milk and stir with fork until dough holds together. Knead on lightly floured surface 10-12 times. Roll out into 8" square that is about 1/2" thick. Brush with melted butter or margarine. Cut into strips and place on baking sheet. Bake at 450 degrees for 12-15 minutes, or until golden brown.