

COCONUT LOAF (Polynesian)

(Source: Guide to Good Food, Goodheart-Wilcox Co. Inc., 1979)

1 1/2 c. flour
2 tsp. baking powder
1/2 tsp. salt
1/3 c. butter or margarine
1 c. sugar
2 eggs
1/2 c. milk
grated rind of one orange
1 Tbsp. orange juice
1/2 cup flaked coconut

Preheat oven to 350°F. Sift together flour, baking powder and salt onto a sheet of waxed paper; set aside. In medium mixing bowl, cream butter; add sugar gradually, beating well after each addition. Add eggs one at a time; continue beating until mixture is light and fluffy. Add orange juice to milk. Add liquid ingredients to creamed mixture alternately with dry ingredients, beginning and ending with dry ingredients. Fold in grated rind and coconut. Pour batter into greased and floured loaf pan. Bake until bread tests done and is golden brown, about 1 hour. Remove from pan to cooling rack. Makes 1 loaf.

FRIED RICE (Oriental)

(Source: Guide to Good Food, Goodheart-Wilcox Co. Inc., 1979)

2 eggs, slightly beaten
4 slices bacon, cut into 1/4 inch pieces
1/8 c. bacon drippings
3 Tbsp. chopped onion
3 c. cooked rice
1/8 c. soy sauce
1/8 tsp. salt
1/8 tsp. pepper
1/4 c. whole green onions, thinly sliced

In medium skillet, scramble eggs; set aside. In large skillet, fry bacon until cooked, but not crisp. Reserve drippings and set aside. Saute chopped onion in drippings. Add rice. Cook over moderate heat, stirring constantly until hot. Add soy sauce, salt, pepper and green onion; stir to combine. Add scrambled egg and bacon. Toss gently with two forks. Serve immediately. Serves 8-10.

BLACKBERRY BUCKLE (New England)

(Source: Guide to Good Food, Goodheart-Wilcox Co. Inc., 1979)

1/4 c. butter or margarine
1/2 c. sugar
1 egg, well beaten
1 c. flour
1 1/2 tsp. baking powder
1/8 tsp. salt
1/3 c. milk
1 tsp. vanilla
2 c. blackberries (or any type of berry)

Topping:

1/2 c. sugar
1/4 c. butter or margarine
1/3 c. flour
1/2 tsp. cinnamon

Preheat oven to 375°F. In medium mixing bowl, cream butter or margarine and sugar until light and fluffy. Add egg and beat well. Sift dry ingredients together; add vanilla to milk. Add liquid and dry ingredients alternately to creamed mixture, beginning and ending with dry ingredients. Pour batter into a greased and floured 9 x 9 inch pan. Cover with blackberries. In small bowl, combine sugar, butter or margarine, flour and cinnamon. Sprinkle topping over blackberries. Bake buckle for 40 minutes or until cake tests done. Serve warm with whipped cream or ice cream. Serves 6.