

# Fruit loaves are flavorful

## RAISIN BREAD

Scald the following:

- 1½ cups water
  - ¾ cup milk
  - ¾ cup molasses
  - ¾ cup brown sugar
  - 2 teaspoons salt
  - 3 tablespoons shortening
- Then cool. Add:
- 1 yeast
  - 1 teaspoon cinnamon
  - ¼ cup raisins
  - Flour to knead

MRS. JAMES PAYNTER  
Carlton Siding WI

## BLUEBERRY MUFFINS

- 2 cups sifted flour, or preferred
- 1 teaspoon baking soda
- ¾ teaspoon salt
- ¾ cup white sugar
- 1 egg, well beaten
- ¾ cup distilled vinegar
- ¾ cup sweet milk
- ¾ cup melted shortening
- 1 cup fresh blueberries

Sift flour, soda, salt and sugar into mixing bowl. Combine egg with vinegar, milk and shortening. Mix blueberries with ¼ cup of flour mixture.

Pour liquid ingredients into dry ingredients and stir until flour is just dampened; add berries and stir only enough to distribute through batter.

Fill greased muffin pans two-thirds full of batter. Bake 20 minutes in 425 degrees oven.

MRS. MAJOR YOUNG  
East Baltic

## ORANGE MARMALADE

### NUT BREAD

- 2 cups all-purpose flour
- 4 teaspoons baking powder
- ¾ teaspoon salt
- ¾ cup white sugar
- 2 tablespoons grated orange peel
- ¾ cup shortening
- 1 egg, well beaten
- 1 cup milk
- ¾ cup orange marmalade
- 2 cup nuts

Bake in loaf pan 60 minutes. MRS. WILBUR CARNS  
Carlton Siding WI

## APPLE MUFFINS

- Sift together into bowl:
  - 2 cups sifted flour
  - ¾ cup sugar
  - ¾ teaspoon salt
  - 4 teaspoons baking powder
  - ¾ teaspoon cinnamon
- Blend in:
- 1 egg, well beaten
  - 1 cup milk
  - ¾ cup shortening, melted and cooled

Stir just enough to mix ingredients. Carefully fold in one cup sliced apples and ¼ cup sugar. Pour into well greased muffin tins filling each cup two-thirds full. Bake 20 to 25 minutes in moderately hot oven. Serve piping hot.

MRS. JOSEPH MacINNIS  
St. Peters Bay South

## ORANGE NUT LOAF

- 1½ cups flour
- 1½ teaspoons baking powder
- 1 teaspoon salt
- ¾ cup butter
- ¾ cup sugar
- 2 eggs
- 2 teaspoons orange rind
- one-third chopped nuts
- ¾ cup milk

Cream butter, add sugar gradually. Beat in eggs one at a time. Add dry ingredients alternately with milk. Bake at 250 degrees for 50 to 60 minutes. Cool 10 minutes. Spread with glaze of 2 teaspoons orange juice and 1 tablespoon sugar. Return to oven for one minute.

ANNIE MacMILLAN  
Wood Island West WI

## CHERRY BREAD

- 1 cup white sugar
- 1 egg
- 2 cups flour
- 2 teaspoons baking powder
- ¾ teaspoon salt
- 1 bottle (small) red cherries

Cut each cherry in three pieces; add cherry juice and milk to make 1 cup. Mix with the flour and baking powder. Bake in loaf pan 60 to 65 minutes, oven 325.

MRS. MAJOR YOUNG  
East Baltic

## LEMON-APPLE BREAD

- 2 cups sifted flour
- 1 tsp. baking powder
- ¾ tsp. salt
- ¾ tsp. soda
- 1-3 cup butter
- 1 cup sugar
- 1 egg
- 1-3 cup butter milk or sour milk
- 2 cup. ground lemon rind
- ¾ cup raisins

1 cup finely gr. apples  
Beat oven to 350 degree, add flour, baking powder, soda and salt. Cream butter, sugar and egg. Beat. Add dry ingredients, and milk alternately to creamed mixture, beating well. Stir in rind, raisins and apples. Bake in greased, loaf pan at 350 degrees for 60 minutes.

MRS. W.H. BURNS  
Baltic Lot 18 W.I.

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- ¾ cup shortening
- ¾ cup brown sugar
- 1 egg
- 1 cup All Bran
- 1 cup milk
- 2 cups flour
- 2 tsp. baking powder
- ¾ tsp. soda

- ½ tsp. trace
- ½ tsp. nutmeg
- 1 tsp. cinnamon
- ¾ cup molasses
- ¾ cup raisins
- ¾ tsp. salt

minimies. Cream shortening, add sugar, egg, milk and bran in this order. Add dry ingredients. Bake in 375 degree oven for 20 minutes. Makes 12 large muffins.  
BUNBURY W.I.

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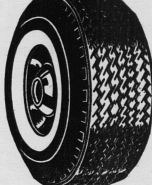
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