

Bread and roles from Island ovens

DATE AND NUT LOAF

3 tablespoons butter
1 cup white sugar
1 egg
1 cup milk
1 teaspoon salt
3 cups flour, level
5 tablespoons baking powder
1 cup dates
1 cup walnuts
Cream butter and sugar, add egg and mix well. Sift flour, baking powder and salt and add to the first mixture alternately with milk. Add dates and nuts. Mix all well. Put in loaf pan. Let rise 2 minutes. Bake in moderate oven 60 minutes.

MRS. MAJOR YOUNG
East Baitie

BANANA BREAD

3 average size bananas
3/4 cup white sugar
1 egg, well beaten
1 1/4 cups flour
Butter, size of walnut
1 teaspoon baking powder
1 teaspoon soda
3/4 teaspoon salt
1 teaspoon vanilla
Cream butter and sugar. Add beaten eggs and milk well; add mashed bananas and then flour, baking powder, soda and salt and flouring. Bake in moderate oven one hour in a well-greased and floured loaf pan.

MRS. MAJOR YOUNG
East Baitie

BLUEBERRY MUFFINS

2 cups sifted flour
2 teaspoons baking powder
3 tablespoons sugar
3/4 teaspoon salt
3/4 teaspoon cinnamon
3/4 cup milk
1 egg, well-beaten
1/2 cup melted butter
1 cup blueberries
Sift flour, baking powder, sugar, salt and cinnamon. Combine milk and beaten egg and add to dry ingredients. Add melted butter and beat thoroughly. Fold in blueberries.

Fill buttered muffin pans two-thirds full of batter and bake for 25 minutes in 400 degree oven.

MRS. KATIE MacLEOD
Wood Island East WI

QUEEN OF MUFFINS

3/4 cup butter
one-third cup sugar
1/2 cup milk, scum
1 1/2 cups flour
2 1/2 teaspoons baking powder
1 egg
Mix the same as white cake. Bake 25 minutes.

MRS. JOSEPH MacINNIS
St. Peter's Bay South

NUT BREAD

3/4 cup molasses
3 tablespoons orange rind
1 1/4 cups white sugar
1/2 cup brown sugar
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1 whole wheat flour
1 1/4 cups white flour
1 cup nuts
1 egg

1/2 cup melted shortening
MRS. A.S. MacMILLAN
Wood Island West WI

APPLE CHERRY BREAD

6 tablespoons butter
two-thirds cup white sugar
2 eggs
1 teaspoon grated lemon peel
Cream together.
2 cups flour
1 teaspoon baking powder
3/4 teaspoon baking soda
2 cups flour
-Add sifted dry ingredients alternately with:
1 cup apple sauce
1 cup chopped maraschino cherries
Put into loaf pan and cook at 350 degrees F. for 35 minutes.

RUTH MacMILLAN
Wood Island West WI

DATE NUT LOAF

1 cup chopped dates
1 teaspoon baking soda
3/4 cup boiling water
1 egg
1/2 cup brown sugar
1 teaspoon salt
1 teaspoon vanilla
1 and one-third cups pre-sifted flour
1 teaspoon baking powder
3/4 cup chopped walnuts
1/2 cup melted butter
Place chopped dates in bowl, add baking soda, pour boiling water over dates. Mix well. Let stand until cool. Beat egg until light, add sugar gradually, beating between additions. Add salt and vanilla. Combine with date mixture. Stir flour and baking powder together. Add to date mixture, add cooled melted butter and chopped walnuts, mix well. Pour into well greased 9 x 5 loaf pan.

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MRS. E. WEATHERBIE
Pownal

GRABAM AND CORNMEAL MUFFINS

1 cup flour
1 cup yellow cornmeal
1 cup graham flour
1 cup brown sugar
1 tsp. salt
1/2 cup baking powder
1 egg, well-beaten
2 cups milk
3 tbs. butter
Sift flour, sugar, salt and baking powder. Add cornmeal and graham flour. Beat egg well. Add milk and melted butter and combine with dry ingredients are just dampened. Butter will be lumpy.

Place dough into muffin pans until half full. Bake in hot oven 425 degrees about 25 minutes.

MRS. JEANETTA MacPheerson
Wood Islands East WI.

SPICED PINEAPPLE LOAF

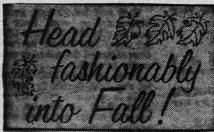
3/4 cup shortening
3/4 cup sugar
2 eggs
1 cup crushed pineapple
2 cups flour
2 tsp. baking powder
3/4 tsp. baking soda
3/4 tsp. salt
3/4 tsp. cloves
3/4 tsp. nutmeg
1/2 tsp. cinnamon
Then sprinkle coconut on the top and bake one hour at 350 degree oven.

Mrs. ALLAN NICHOLSON
Wood Islands East W.I.

LEMON LOAF

3/4 cup shortening
1 cup sugar
Add 2 eggs
Beat till light and fluffy
Blend or sift together.
1-3 cups presifted flour
2 tsp. baking powder
3/4 tsp. salt
Add 3/4 cups chopped walnuts,
2 tsp. grated lemon rind.
Add dry ingredients to creamed mixture alternately with 3/4 cup milk. Pour batter into a well greased 9 x 5 loaf pan, let stand for 30 minutes.
Bake in oven 60 minutes at 350
When baked, remove from pan and slowly pour over the top 3/4 cup sugar, 2 tbs. lemon juice.
Cool before serving.

MRS. MAJOR YOUNG
East Baitie



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1/2 cup water
1/2 cup brown sugar, 1/2 tsp. vanilla
2 1/2 cups *Perfection* Sterilized Milk
Put sugar, corn syrup, water and *Perfection* into saucepan, stir thoroughly to blend, then boil to soft ball stage (238°F.) and stir often. Cool. Beat in *Perfection* Sterilized Milk, salt, vanilla. Stir mixture.



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