

Hot Sweet Bread Warms a Chilly Morn

BY DOROTHY MADDOX

MANY times during cold weather, a snack of warm Sally Lunn sweet bread and hot coffee will be very welcome. Of course, sweet breads make good breakfast treats, too. The following sweet bread recipe uses nonfat dry milk. Nonfat dry milk is sifted with the flour and other ingredients, and water is used as the liquid. Nonfat dry milk, which is milk with only the fat and water removed, is also budget saving. It will keep almost indefinitely on a cool, dry shelf if the foil-lined package is closed carefully after each using.

Sally Lunn

(Makes 16 two-inch squares)

One and one-half cups sifted flour, 3/4 cup nonfat dry milk, 2 teaspoons baking powder, 3/4 teaspoon salt, 1/2 cup shortening, 1/2 cup sugar, 1 egg, well beaten, 1/2 cup water.

Sift together flour, nonfat dry milk powder, baking powder and salt. Cream shortening and sugar until light and fluffy. Add egg and mix well. Blend in water. Stir in sifted dry ingredients and mix only enough to dampen the dry ingredients.

Pour into a well-greased 8-inch square pan. Sprinkle nonfat dry milk powder, brown sugar crumbs over the surface. Bake in a hot oven at 400 degrees F. about 30 minutes, or until surface springs back when pressed lightly with finger.

Brown Sugar Crumbs

One-half cup brown sugar, firmly packed, 2 tablespoons nonfat dry milk, 1/2 teaspoon cinnamon, 1 tablespoon butter, melted. Mix sugar, nonfat dry milk powder and cinnamon together. Add butter and mix to make crumbs, resembling cornmeal. Sprinkle evenly over surface of Sally Lunn.

Orange nut bread goes over big with all the family. This recipe comes from Edith Barber's new and very practical "Short-Cut Cookbook." Edith is one of the outstanding food people in the country.

Orange Nut Bread

Two cups sifted all-purpose flour, 1/2 teaspoon salt, 1 teaspoon baking powder, 1/2 teaspoon baking soda, 1/2 cup sugar, 1/2 cup short-



Piping hot sweet bread and steaming coffee make a chill-chasing breakfast on cold mornings. They are wonderful for hot snacks after the theater or an evening out.

ening, 2 eggs, 1/2 cup orange juice with pulp, 1/2 cup water, 1/4 cup chopped nuts. Mix and sift flour, salt, baking powder and soda. Cream sugar with softened shortening. Beat in eggs, one at a time. Stir in the liquid alternately with the flour mixture. Add nuts and pour in greased 9x9x3 loaf pan. Bake in moderate oven (350 degrees F) 50 to 60 minutes.

High Energy Breakfast Stars Old-Fashioned Griddle Cakes

Let the old phrase "They're going like hot cakes" remind you to have pancakes often on these wintry mornings. The tempting aroma of old-fashioned oatmeal griddle cakes will certainly lure the latest sleepyhead out of bed. There's a nutrition story hidden in the tasty, tender interior of oatmeal griddle cakes. The rolled oats in these pancakes contributes high amounts of protein, the B vitamins and iron. These cakes also offer substantial energy value to carry you through to lunch time without a pause or a yawn.

When making oatmeal griddle cakes, remember that the same rules apply here as for others. Mix quickly and lightly for a fluffy texture. Bake them on a hot, lightly greased griddle. Wait till the tops look bubbly, the edges dry before turning and turn only once; don't pat them or keep flipping them. Let your family enjoy a pancake breakfast some morning soon.

OATMEAL GRIDDLE CAKES
2 cups milk
1 1/2 cups quick rolled oats, un-

cooked
1 cup sifted enriched flour
2 1/2 teaspoons baking powder
1 teaspoon salt
2 tablespoons sugar
2 beaten eggs
1 1/2 cup melted fat

Pour milk over rolled oats and let stand 5 minutes. Sift together flour, baking powder, salt and sugar. Add beaten eggs to rolled oats mixture. Add sifted dry ingredients. Fold in melted fat. Bake on greased griddle until golden brown, turning only once. Makes 12-14 pancakes.

Variations:

Sausage: Add 1 cup cooked pork sausage meat to batter before baking. Serve with butter and syrup.
Poached Egg Topping: Top each serving of pancakes with a poached egg.
Spiced Honey Topping: Heat in top of double boiler 1 cup honey, 1 teaspoon cinnamon and 1/2 teaspoon nutmeg. Serve over oatmeal griddle cakes.

Food Tips

Game meats as a rule require more attention when cooking—but the result will be worthwhile. Young wild game will be tender and require less care, say Michigan State College home economists, while older wild animals will take additional time.

Vendson is a rather dry meat and its flavor will be improved with addition of suet, butter or wheat bread for open face sandwiches, using cookie cutter and garnishing as desired.

Here's a way to use wholesome honey so plentiful on the market this season. Drizzle warmed honey over ice cream and cover with rice krispies or other crunchy cereals.

Remember, it is not necessary to add nonfat dry milk solids (powdered milk) to water before using it in baking or cooking. Combine the dry milk to other dry ingredients and add the water as you would milk.

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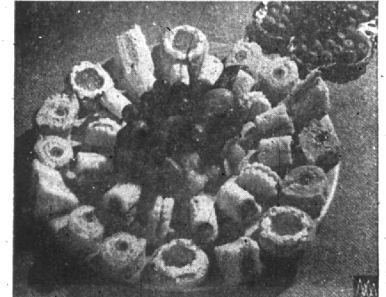
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Holiday Entertaining Thrives On Tasty Sandwich Appetizers

To serve 16 people you will need one 1 1/2 pound loaf of enriched unsliced sandwich bread and one 1 1/2 pound loaf of whole wheat unsliced sandwich bread.

To prepare bread: Trim crusts from both loaves and with a sharp knife, cut each loaf lengthwise into five even slices. Spread each with soft butter or margarine.

FOR TRIANGLES: Cut and bake whole wheat bread. Use two different fillings, such as, for instance, deviled ham for one and for the other cream cheese filling (1 pkg. cream cheese blended with 1 tsp. cream, 1/2 tsp. onion juice).

Spread one slice enriched bread with cream cheese filling and top with whole wheat slice, buttered side down. Spread deviled ham filling on the whole wheat slice and top with enriched bread, buttered side down. Wrap in waxed paper, sealing ends.

Use about 2 1/2 of bar for cutting triangles. Slice crosswise into 4 sections, then cut each section in half lengthwise, forming 8 sections. Cut each square diagonally to form triangles.

Cut remaining sandwich bar crosswise into 8 sections, then cut each section in half forming bars.

Furniture Fashions

date a full family gathering. Furniture stores are now featuring an amazing collection of items for informal meals: hostess carts on wheels, stacking tables for TV suppers, chests that cleverly provide storage space for linens, china, silver, trays, etc., and room dividers that decoratively separate the living room from the dining area.

Now that the holiday season is approaching, the dining table is of utmost importance. The furniture shows here is of mahogany in a warm light brown finish called mocha.

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