Hot Breads for the Unexpected Guests

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Baking Powder Biscuits

Method: Sift the flour, baking powder and salt. Work the fat into the sifted ingredients with a fork or the finger tips. Add the milk. Roll out and cut in circles. Bake in hot oven. Variations:

- (1) Drop Baking Powder Biscuits may be made by adding 1 1/2 cups of milk instead of 1 cup milk to above recipe. Drop on pans and bake.
- (2) Make pattern recipe—Roll out in rectangle and spread with cinnamon and melted butter. Roll on dough. Cut and make as cinnamon rolls.
- (3) Roll out dough and spread with chopped nuts and dates or raisins. Cut and bake.
- (4) Add 3 1/4 cup of grated cheese to 3 cups flour in above recipe.
- (5) Add 3 1/4 cup of Sultana raisins or dates.

Luncheon Rolls are very delicious and quickly made for the hurried dinner.

- 2 cups flour
- 2 1/4 tsp. baking powder
- 1 tsp. salt
- 1 egg

Method: Sift dry ingredients, combine with milk and fat. Add egg which may be beaten separately. Roll out and fold as for Parkerhouse rolls. Bake in a moderate oven.

Muffins are always nice to serve for breakfast with marmalades and jam and recastly made as well.

- 2 cups flour
- 1 cup milk
- 3 tsp. baking powder
- 1 tsp. salt
- 1 egg

Method: Sift flour, baking powder and salt. Combine with milk, sugar and fat. Add eggs beaten together or whites diluted and beaten separately. Drop into muffin pans. Bake.

Variations:
- (1) May vary above rule by substituting 1 cup corn meal, 1 cup rye or 1 cup rolled oats for 1 cup of flour.
- (2) May add 1 1/2 cups dates, raisins, or nuts.
- (3) Add 1 1/2 cup fresh blue berries to above recipe.