

Buns

AIR BUNS

2 cups warm milk
 1/2 cup oil
 1/2 cup sugar
 1/2 cup warm water
 6-7 cups all-purpose flour
 1 tbsp. sugar
 2 eggs, beaten
 1 tsp. salt
 2 packages yeast

Put yeast in warm water with 1 tbsp. sugar. Set aside. Beat eggs and add sugar, then oil. Add milk and half the flour, with salt. Mix well, then add yeast mixture. Mix again. Add balance of flour and mix well. Never punch. When risen, shape into buns. Let rise until very light. Bake at 350 F. for 20 minutes. Makes about 3 doz. buns, hamburger size. Baked buns can also be frozen.

Carole Cascone

Muffins

REFRIGERATOR BRAN MUFFINS

400 F. oven - 15 to 20 minutes
 1 cup corn oil
 1 cup white sugar
 6 eggs
 1/3 cup molasses
 3 cups milk
 5 cups natural bran
 3 cups whole wheat flour
 2 tsp. baking powder
 2 tsp. baking soda
 1 tsp. salt
 1 cup raisins

In large bowl beat together oil, sugar, eggs until well mixed, add remaining ingredients and stir until well combined. Cover and refrigerate overnight or up to 6 weeks. Cook when needed as many as you want.

Georgina Bible

OATMEAL-BUTTERMILK MUFFINS

1 cup rolled oats
 1 cup buttermilk
 1 cup dark brown sugar
 1 egg
 1/2 cup vegetable oil
 1 cup all purpose flour
 1/2 tsp. each salt, nutmeg and cloves
 1 tsp. baking powder
 1/2 tsp. baking soda
 1/2 cup raisins or fresh blueberries

Pour buttermilk over rolled oats. Let stand 15 minutes. Preheat oven to 350 F. Add sugar, egg and oil. Beat well. Sift flour, salt, baking powder and soda together. Blend with oat mixture. Fold in raisins or blueberries. Spoon batter into greased muffin tins. Bake 25 minutes. Makes 1 dozen.

Louise Frankow

MUFFINS FROM MIX

1 cup muffin mix
 1/2 cup water
 1 egg, beaten

Combine all ingredients and stir just enough to moisten ingredients. Fill paper lined muffin tins two-thirds full. Bake at 425 F. about 20 minutes.

Ruth Kilner

HONEY BRAN MUFFINS

1/2 cup natural bran
 1/2 cup oat bran
 1/3 cup butter or margarine
 1/2 cup brown sugar
 3 tbs. honey (scant)
 1 egg
 1 cup all purpose flour
 2 tsp. baking powder
 1/2 tsp. baking soda
 1 tsp. salt

Soak natural bran and oat bran in buttermilk while preparing rest of ingredients. Cream butter. Add brown sugar and mix well. Beat in honey and egg until light and fluffy. Add the bran/buttermilk mixture. Stir together dry ingredients. Add to rest and stir until moistened. Bake at 375 F. for 15-20 minutes in 9-12 muffin cups, well-buttered.

Brenda Fielding

CRANBERRY MUFFINS

1/3 cup soft butter or margarine
 1/3 cup sugar
 1 egg well beaten
 1 cup thick cranberry sauce or 1 1/4 cups chopped raw berries
 grated rind of 1 orange (optional)
 2/3 cup milk
 2 cups all purpose flour
 1 tsp. baking powder
 1 tsp. salt

In large bowl, cream together butter and sugar. Stir in egg, berries, rind and milk. Sift flour, baking powder, and salt into mixture and stir only until dry ingredients are moistened. Spoon into buttered muffin pans and bake in a 400 degree F. oven for 20 minutes. Yield 12-18 muffins.

Carole Cascone

TUNA MUFFINS (luncheon treat)

1 can tuna
 1 hard boiled egg, chopped
 1 cup shredded cheddar cheese
 1/3 cup celery
 1/4 cup miracle whip salad dressing
 12 mushrooms, chopped
 pkg. crescent rolls

Shape crescent rolls in muffin tins. Mix remaining ingredients and fill muffins. Bake at 375 F. for 10 minutes. Baked pastry shells may also be used.

Carole Cascone

Cookies

CLIFFORD TEA COOKIES

1 cup margarine or shortening
 2 cups brown sugar
 1 tsp. soda
 1 tsp. salt
 1 cup chopped walnuts
 3 1/2 cups Monarch all purpose flour
 2 eggs
 1 tsp. vanilla

Cream margarine and brown sugar until fluffy. Add eggs and beat until smooth. Mix soda and flour together. Add salt and vanilla and nuts. Roll in 2 large rolls on floured board and wrap each separately in waxed paper. Refrigerate overnight, slice and put on greased cookie sheet and bake in 350 F. oven approximately 7 minutes.

Ida Kitchener

SHORTBREAD COOKIES

1 lb. butter
 1 cup icing sugar
 4 cups cake and pastry flour
 1/2 tsp. salt

Cream butter and sugar. Add flour and salt. Roll out to 1/2" thickness and cut with cookie cutter. Place on cookie sheet. Bake at 275 F. for 1/2 hour.

Mrs. Pat McDonald

PEANUT BUTTER COOKIES

1/2 cup butter
 1/2 cup peanut butter (mix)
 1/2 cup white sugar
 1 egg
 1/2 cup brown sugar
 1 1/4 cups flour
 3/4 tsp. baking soda
 1/2 tsp. baking powder
 1/4 tsp. salt

Mix well, roll into balls and press down with fork. Bake at 350 F. for 12 to 15 minutes.

Jean Icam

INSTANT WHIPPED SHORTBREAD

1 3/4 cups Robin Hood instant blending flour
 1/2 cup sifted icing sugar
 1 cup soft butter

Pour flour into cup, level off and pour onto waxed paper. Add icing sugar, stir well to blend. Cream butter thoroughly in small mixer bowl. Mix in blended dry ingredients gradually, using low speed on electric mixer. Then beat at medium speed for a few seconds. Use dough as directed below. Place on ungreased baking sheets. Bake at 350 F. for 15-18 minutes.

GRANDMA'S YUM YUM COOKIES

4 eggs
 2 cups sugar
 1/2 lb. shortening
 4 full cups of flour or more
 4 tsp. baking powder
 1 cup orange juice

Cream eggs, sugar and shortening with electric mixer. Add rest of ingredients. Shape into 1 inch balls and roll in dry icing sugar, and bake at 350 F. for 15-20 minutes. 10-12 doz.

Carole Cascone

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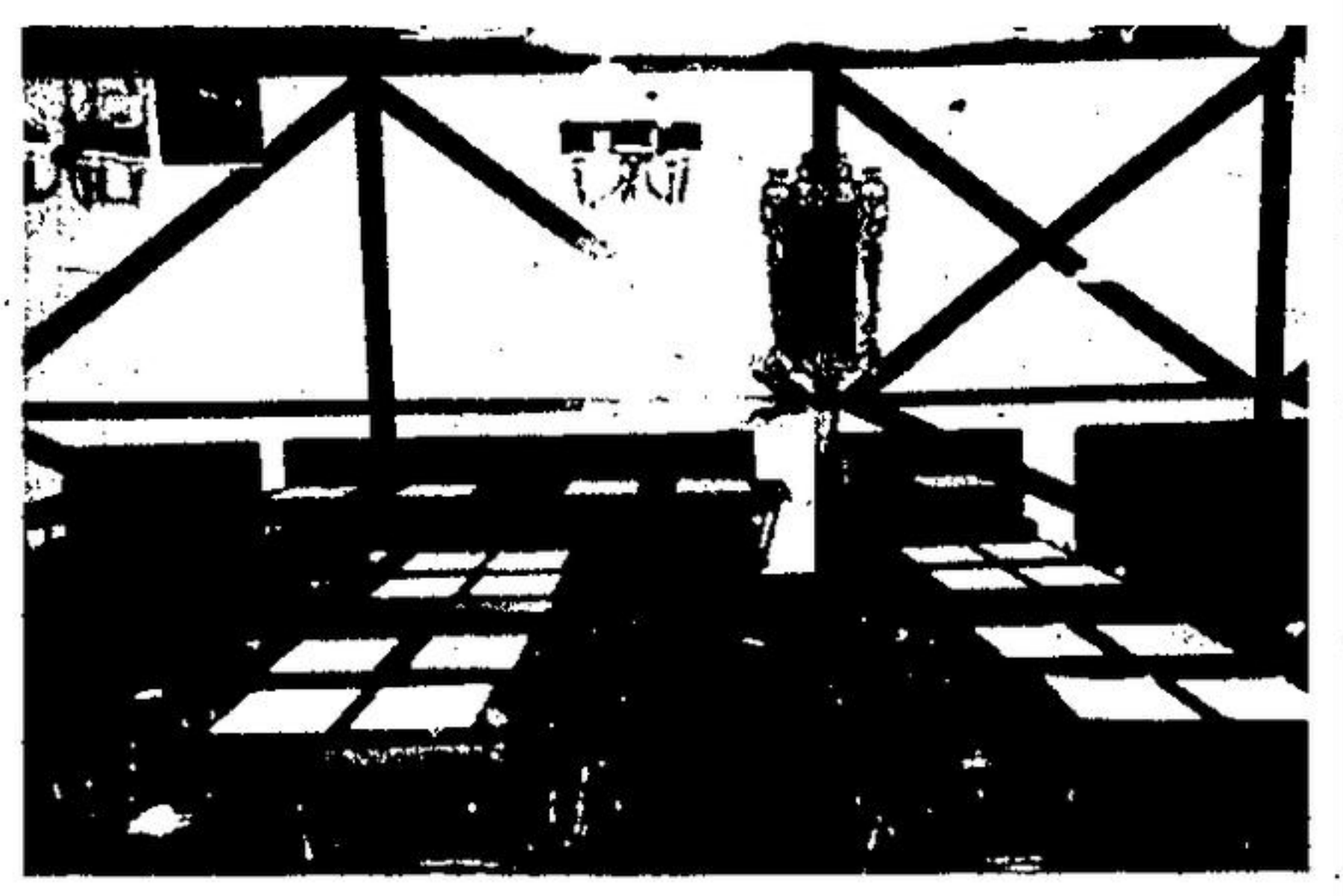
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