

## ★ FRUIT SHORTCAKE

- 2 cups sifted flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 2 tablespoons sugar
- 1/2 cup shortening
- 1 egg, well beaten
- 1/2 cup milk

Sift dry ingredients. Cut in shortening until mixture is like meal. Combine the beaten egg and milk. Pour liquid mixture into dry ingredients and blend well. Pat into ungreased 8-inch cake pan. Bake at 400° F. over medium heat about 15 minutes. Split and fill with sweetened berries, placing additional berries on top of shortcake. Top with whipped cream. Serves 6.

## ★ CUP CUSTARD

- 3 eggs, slightly beaten
- 1/3 cup sugar (white or brown)
- 1/2 teaspoon salt
- 2 cups milk
- 1 teaspoon vanilla
- Dash of grated nutmeg

Beat eggs slightly and add sugar and salt. Blend well. Add milk and vanilla. Strain if desired. Pour into 7 buttered muffin cups. Sprinkle with nutmeg. Pour 1 cup of warm water into cake pan. Then arrange custards in water bath. Bake at 275° F. over low heat 35 to 40 minutes. Remove from water and cool. Serves 7.

## ★ ASSORTED YEAST ROLLS

- FAN TANS** in muffin cups. Roll dough in thin oblong shape. Brush with melted butter. Cut into strips 1 inch wide. Stack 5 or 6 strips together. Then cut into 7 pieces about 1 inch long and place on end in greased muffin cups. Cover and let rise until light — about 1 hour. Bake at 350° F. over medium heat about 10 to 15 minutes.
- EASY COFFEE CAKE** in cake pan. Roll dough in 8-inch circle. Pat in greased cake pan. Brush top with melted butter. Blend 3 tablespoons sugar, 3 tablespoons flour, 1/4 teaspoon cinnamon and 2 tablespoons butter to make topping. Then sprinkle over top of coffee cake. Cover and let rise until light — about 1 hour. Bake at 350° F. over medium heat about 15 minutes.

