

★ CORN MEAL MUFFINS

- 1 1/4 cups sifted flour
- 3/4 cups yellow corn meal
- 1/4 cup sugar
- 1/2 teaspoon salt
- 3 teaspoons baking powder
- 1 egg well beaten
- 3/4 cup milk
- 1/4 cup shortening, melted

Sift flour, corn meal, sugar, salt and baking powder. Add beaten egg and milk and mix well. Then add melted shortening and blend. Spoon batter into 7 greased muffin cups and place in cake pan. Bake at 400° F. over medium heat about 15 minutes.



★ GINGER BREAD

- 1/4 cup shortening
- 1/3 cup sugar
- 1 egg, well beaten
- 1 1/4 cups sifted flour
- 3/4 teaspoon baking soda
- 1/2 teaspoon cinnamon
- 1/2 teaspoon ginger
- 1/4 teaspoon cloves
- 1/2 teaspoon salt
- 1/2 cup molasses
- 1/2 cup hot water

Blend shortening and sugar. Add beaten egg and mix thoroughly. Sift dry ingredients. Blend molasses and hot water. Add flour mixture and liquids alternately and mix until well blended. Pour batter in greased 8-inch cake pan. Bake at 375° F. over medium heat about 25 minutes. Cut into wedge-shaped pieces and serve with whipped cream and a dash of nutmeg. Serves 6.

