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# **The Cooking Corner**

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Add flour, bran flaks, and baking soda. Stir until batter is moist. Mix in nuts. Line muffins with paper cups and fill 3/4 full. Bake 15 to 20 minutes.

Glaze: Combine ingredients and stir until well blended. Dip muffins into glaze. Serve warm. Preparation: 15 minutes.

\*Can be prepared ahead. Let cool completely and wrap tightly and freeze. Rewarm in low oven.

**FRESH PEACH MUFFINS** 

1/3 cup butter or margarine 1/2 cup sugar 1 egg 1 1/2 cups flour, sifted 1/2 teaspoon salt 1/4 teaspoon nutmeg 1/2 cup milk 1 cup fresh peaches, chopped 1 1/2 teaspoon baking powder

Cream butter or margaine and sugar. Add egg and mix. Stir in baking powder, flour, salt and nutmeg alternating with milk. Stir in fresh peaches. Fill greased muffin pan, filling each cup 2/3 full. Bake at 350° for 20 to 25 minutes. Preparation: 15 minutes. Yield: 12 Muffins.

### **BLUEBERRY BREAD**

1 1/2 cups sugar 1/2 cup brown sugar 1/2 cup melted butter 1 3/4 cups orange juice 2 eggs, beaten 4 cups flour 1 tablespoon baking powder 1 teaspoon salt 1 teaspoon baking soda 2 cups nuts, chopped

1 cup oats 2 cups blueberries, fresh or frozen 1/2 cup orange marmalade

Combine sugars, butter, orange juice and eggs. Sift together flour, baking powder, salt, and soda. Add nuts and oats to dry ingredients and blend. Combine dry ingredients with orange juice mixture. Stir in blueberries and orange marmalade. Pour into 2 greased and floured loaf pans and allow to stand 20 minutes before baking. Bake at 350° for 1 hour and 15 minutes. Cool 10 minutes before removing

from pan. Preparation: 30 minutes. Yield: 2 loaves.

## **CREAM CHEESE PASTRIES**

1 8-ounce package cream cheese 1/2 cup sugar 1 tablespoon lemon juice 2 cans Pillsbury Crescent Rolls

Glaze: 1/2 cup confectioners sugar 1 teaspoon vanilla 1 to 2 tablespoon milk

Mix together cream cheese, sug-

ar and lemon juice. Set aside. Open crescent rolls; separate triangles. Spread triangles with cream cheese mixture. Fold long ends to center. Bake on ungreased cookie sheet at 350° for 20 minutes. Let cool. Mix all glaze ingredients and pour over cooled crescents. Preparation: 10 minutes. Yield: 16.

MEATS

VIRGINIA HAM AND FRUIT DRESSING

See Cooking, 8-C

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