

# Quick Breads

## SOUTHERN SPOON BREAD

(For a tasty meal serve with sausage or Canadian bacon and a crisp salad)

- 2 cups water
- 1 teaspoon salt
- 2 tablespoons Wesson Oil
- $\frac{3}{4}$  cup cornmeal
- 2 eggs, separated
- 1 cup milk

Heat oven to 425° (hot). Heat water to boiling in 2-quart saucepan; add salt and Wesson Oil. Slowly add cornmeal, stirring rapidly to prevent lumping. Reduce heat, cook about 1 minute, until thick. Remove from heat, cool 10 minutes. Beat 1 egg yolk at a time into mixture; add milk and mix well. Beat egg whites until stiff; fold lightly but thoroughly into first mixture. Turn into oiled 2-quart casserole. Bake 30 minutes. Serve immediately with plenty of butter and syrup or preserves. 8 servings.

## QUICK BLUEBERRY STREUSEL COFFEE CAKE (Illustrated on page 42)

- 1 cup sifted all-purpose flour
- $1\frac{1}{2}$  teaspoons baking powder
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{3}$  cup sugar
- 1 egg
- $\frac{1}{2}$  cup milk
- $\frac{1}{3}$  cup Wesson Oil
- 1 tablespoon lemon juice
- 1 cup blueberries, fresh or thawed frozen or canned, well drained

### Streusel Topping

- $\frac{1}{3}$  cup sugar
- $\frac{1}{4}$  cup flour
- $\frac{1}{8}$  teaspoon salt
- $\frac{1}{4}$  teaspoon cinnamon
- 2 tablespoons Wesson Oil

Heat oven to 375° (moderate). Sift dry ingredients together. Beat egg, add milk and Wesson Oil. Pour into flour mixture and stir until batter is smooth. Turn into oiled 8 x 11-inch round layer or 8 x 8 x 2-inch square pan.

Add lemon juice to blueberries. Scatter over batter. Prepare Streusel Topping by working ingredients together into crumbly mixture. Sprinkle over blueberries. Bake about 40 minutes. Serve warm or cold. 8 servings.

## \* QUICK COFFEE CAKE

- $1\frac{1}{2}$  cups sifted all-purpose flour
- $2\frac{1}{2}$  teaspoons baking powder
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  cup sugar
- 1 egg, beaten
- $\frac{1}{4}$  cup Wesson Oil
- $\frac{3}{4}$  cup milk

### Topping

- 1 tablespoon flour
- 1 teaspoon cinnamon
- 1 tablespoon Wesson Oil
- $\frac{1}{4}$  cup brown sugar, firmly packed
- $\frac{1}{2}$  cup chopped nuts

Heat oven to 375° (moderate). Sift dry ingredients together. Add egg, Wesson Oil, milk, stirring until mixed. Pour into oiled 8 x 8 x 2-inch pan. Mix together ingredients for topping, sprinkle evenly over batter. Bake 30 to 35 minutes. Serve hot or cold.

*Suggestion:* Double this recipe. Serve one hot. Cool other, wrap, and put into freezer to be reheated later.