**Blueberry Streusel Muffins**  Use Robin Hood All Purpose Flour

- ¼ c. butter
- 1/3 c. sugar
- 1 egg
- 1 tsp. vanilla extract
- 2 1/3 c. all purpose Robin Hood Flour
- ½ tsp Salt
- 4 tsp. baking powder
- 1 c. milk
- 1 ½ c Blueberries (fresh or frozen)

**Streusel Topping**

- ½ c. white sugar
- 1/3 c. Robin Hood Flour
- ½ tsp. ground cinnamon
- ¼ c/ cold butter

In a large bowl, cream butter, sugar. Beat in egg and vanilla, mix well. Combine flour, baking powder and salt and add to creamed mixture alternately with milk. Fold in blueberries. Fill 12 greased muffin cups 2/3 full. In a small bowl combine sugar, flour & cinnamon. Cut in butter till crumbly, sprinkle over muffins. Bake at 375 F for 25-30 mins. or till browned. Cool for 5 mins. before removing to wire rack.

**Easy Cheese Rolls**  Use Fleischmann’s Quick rise yeast

- 1 envelope Fleischmann’s Quick Rise Yeast
- 2 ¼ c. all purpose flour
- 1/2c. marg.
- 2 Tbls. white Sugar
- ½ tsp. salt
- 1/3 c. milk
- ¼ c. water
- 1 lge. egg
- 3 Tbls. Chopped green pepper
- 1 57g. jar diced pimiento
- ½ c. grated Cheddar Cheese

In large bowl, combine ¼ c. flour, sugar, undissolved yeast & slt. Heat milk, water and marg. Until very warm. Gradually add to flour mix, beat 2 mins. at med. speed scraping bowl occasionally. Stir in remaining flour, green pepper, pimiento and cheese to make a stiff batter. Spoon into greased muffin cups. Cover; let rise in warm, draft free place til doubled in size about 45 mins. Bake at 375 F for 15 – 20 mins. or untill done. Remove from cups and cool on wire rack.

**Almond Crunchies**  Use Crisco

- ½ c. Crisco Shortening
- ½ c. sugar
- 1 c. Robin Hood flour
- ½ tsp salt

**Almond Topping**

- ¼ c. Crisco shortening
- 1 c. finely chopped unblanched Almonds
- ½ c. white sugar
- ½ c. whipping cream
- 1 tsp. vanilla extract

Heat oven to 375 F. Beat ½ c. shortening with ½ c. sugar on med. Speed till light about 5 mins. Combine flour & salt, mixing till blended.

Turn dough into a greased parchment lined 11 x 7 x ½ pan and press into an even layer. Bake at 375 for 12 mins. Cool for 20 mins. Almond topping:- melt ¼ c. shortening over low heat in heavy saucepan, add almonds and sugar. Stir in cream and heat to boiling, stirring constantly to watch it does not boil over for about 3 mins. Cool slightly, stir in vanilla extract. Pour almond mixture over partially baked layer, continue baking for 15 – 20 mins till light golden. Run knife round edges while still warm to allow for easier cutting. cool and then cut in bars or squares.
**Brown Sugar Buttons**

1 cup soft butter (250 ml)  
1 cup brown sugar (250 ml)  
1 tsp. vanilla (5 ml)  
2 cups All purpose flour (500 ml)  
½ cup corn starch (125 ml)  
Icing sugar for decorating.

Preheat oven to 350 F (180C) Line cookie sheet with parchment paper. Beat butter, brown sugar, vanilla till light & fluffy. Add flour and cornstarch, mix until dough forms. Roll into ¾” (2cm) balls, place on cookie Sheets, flatten slightly. Bake for 10 mins. Remove, place on wire rack. With a toothpick Poke 4 holes in warm cookie to make button holes.

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**Chocolate Chunk Drops** Use Robin Hood Flour

2c. softened butter  
1 c. white sugar  
3 ¼ c. Robin Hood all purpose flour  
½ c  
1 ½ c. coarsely chopped milk or semi sweet chocolate  
Icing sugar for dusting

Preheat oven 300 F Line baking sheet with parchment paper. Cream butter in large bowl with mixer on med. speed till light in texture, about 5mins. Add sugar and continue beating until sugar is completely combined about 2-3 mins. Combine flour and cornstarch in separate large bowl, Add to butter mixture on low speed until well combined, add chocolate chunks, Place dough by heaping tbsp. about 2” apart on cookie sheet. Bake about 25-30 mins., cool on wire rack. Dust cooled cookies with icing sugar.

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**Ginger Sparkles**

¾ c. shortening  
1 c. white sugar  
¼ c. molasses  
1 egg  
2 c. flour  
1 tsp. cinnamon  
½ tsp. cloves  
½ tsp ginger  
¼ tsp salt  
2 tsp. baking soda

Beat sugar, shortening until light & fluffy. Add molasses and egg, beat well. Combine flour, soda, cinnamon, cloves, ginger & salt. Add to molasses mixture and mix well. Cover & refrigerate till chilled. Roll cookie dough into 1” balls, then roll in sugar. Place 2” apart on a greased cookie sheet and bake about 10 – 12 mins. at 350 F . Cool on baking sheet 1 min. then onto rack.
Carrot & Apple Muffins

Preheat oven to 350F (180C) Spray muffin pans In a large bowl combine both flours, sugar, baking powder, baking soda & cinnamon. Stir in carrot and apple. In another bowl whisk egg & egg white, applesauce and vegetable oil till smooth. Pour over dry ingredients and stir till moist. Divide mix into muffin pans, bake for 25 mins till top are firm to touch & tester comes out clean. Cool in pan for 10 mins, put on rack.

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