

CORN MUFFINS WITH DATES.—Cook together in a double boiler for ten minutes a cupful of white cornmeal, two tablespoonfuls of brown sugar, one teaspoonful of salt, two tablespoonfuls of butter and one and a quarter cupfuls of milk. After cooking let cool, then stir in one cupful of wheat flour with which has been sifted four level teaspoonfuls of baking powder, one egg well beaten and half a cupful of dates, stoned and chopped. Beat well, then bake in muffin pans in a quick oven. This recipe may also be baked in a loaf like any other corn bread.