Date Mufflins. No 2. Two curs flour, three teaspoonfuls baking powder, one-sparter teaspoonful sait, one tablespoonful melted butter, one cup milk, two eggs, one cup dates stoned and cut into small pieces and dredged with flour. Sift together the dry ingredients and add the milk and egg yolks and beat thoroughly. Einally cut and fold in the well-beaten whites and dates. Bake in buttered meffin pans twenty minutes.