

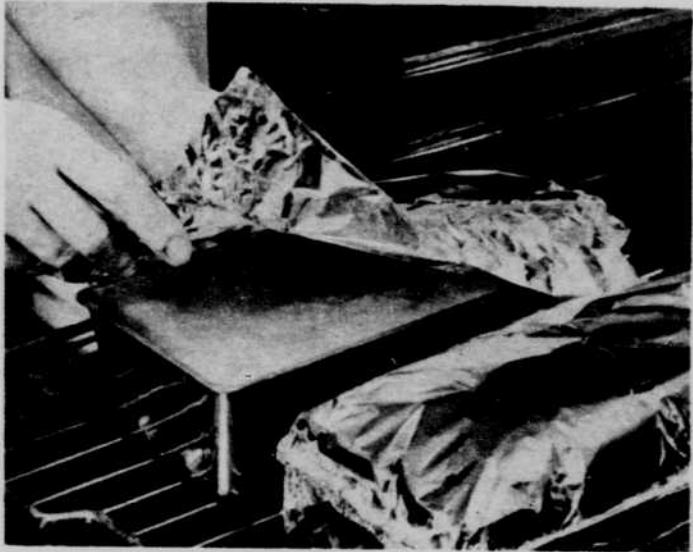
# It's Coffee "Chatter" Time!

Next coffee get-together, mix kuchen or a quickbread into the fun. You'll have the extra pleasure of having started "from scratch" — and the triumph of knowing it was easy.

Serve the charms of a loaf swirled with cinnamon and butter, or filled with creamy custard. Share a rich quickbread made dark with molasses, raisins and nuts, or sunny with orange. Save all four of these recipes — for "best of all" coffee party plans!



Crunchy Top Coffee Cake . . . buttermilk adds a special flavor under old-fashioned streusel topping and it almost melts in your mouth.



Orange Nut Bread rises light and delicious under foil, then foil is removed, allowing it to brown without a hard, heavy crust.



Crunchy Almond Topping bakes with the bread, filling goes in later!

## ORANGE NUT BREAD

3½ cups sifted all purpose flour  
½ teaspoon soda  
¾ teaspoon baking powder  
1¼ teaspoons salt  
1 cup plus 2 tablespoons sugar  
2 eggs, well beaten  
1 cup plus 2 tablespoons orange juice  
2 tablespoons orange rind  
3 tablespoons melted shortening  
1¼ cups walnuts, finely chopped

Sift together flour, soda, baking powder, salt and sugar. Blend well.

Combine eggs, orange juice, orange rind, melted shortening. Add liquid ingredients to dry ingredients; add nuts; stir until dampened but not smooth.

Pour into lightly greased 9x5x3-inch loaf pan. Shape a square of aluminum foil loosely over the top of the pan, but pressed tightly against sides of pan.

Bake 20 minutes at 350°; remove foil cover; bake additional 50 minutes.

Note: Orange Nut Bread, like many quickbreads, will improve with storage. It will keep best wrapped in aluminum foil, in a cool place. To freshen, unwrap foil, sprinkle lightly with water, if necessary; re-wrap and heat in 350° oven.

## CRUNCHY CREAM-FILLED KUCHEN

Prize Winner in 11th Grand National Bake-Off

1 packet active dry yeast (or 1 cake compressed yeast)  
2 tablespoons warm water  
2 tablespoons sugar  
2 tablespoons butter  
1 teaspoon salt  
¼ teaspoon nutmeg  
½ cup hot scalded milk  
1 unbeaten egg  
2½ cups sifted all purpose flour

Soften yeast in water. Combine in large mixing bowl sugar, butter, salt, nutmeg and milk. Cool to lukewarm. Stir in the egg and softened yeast. Gradually add flour, beating well after each addition. Cover. Let rise in warm place until light and doubled, 45 to 60 minutes. Prepare Almond Topping.

Spread in well-greased 13x9x2-inch pan. Spread with Topping. Let rise in warm place until light and doubled, about 30 minutes.

Bake at 375° for 20 to 25 minutes. Cool and split crosswise, making two thin layers. Slip top layer onto cookie sheet or foil. Spread bottom layer with Filling. Place top layer over Filling.

Almond Topping: Combine ½ cup sugar, ¼ cup butter and 1 tablespoon milk. Heat until sugar dissolves. Add ¼ cup slivered blanched almonds. Cool.

Custard Filling: Combine 1 pkg. vanilla pudding mix, 1½ cups milk and ¼ teaspoon nutmeg in a saucepan. Cook, stirring constantly, until thick. Stir in 2 tablespoons butter, ¼ teaspoon almond extract. Cool.

## BUTTER SWIRL LOAF

Prize Winner in 13th Grand National Bake-Off

½ cup butter, melted and cooled  
2 cups sifted all purpose flour  
3 teaspoons double-acting baking powder  
½ teaspoon salt  
2 eggs  
½ cup sugar  
¾ cup milk  
½ cup sugar  
2 teaspoons cinnamon

Sift flour with baking powder and salt. Beat eggs until thick and ivory colored. Gradually add ½ cup sugar and ¼ cup of the melted butter. Add dry ingredients alternately with milk, beginning and ending with dry ingredients. Blend well after each addition. (Low speed with electric mixer).

Turn into 9x5x3-inch pan, well greased and lightly floured on bottom (or grease and flour a foil lining, for easy cooling and cutting). Combine ½ cup sugar and cinnamon; sprinkle over batter. Top with remaining butter. Cut through batter several times to give marbled effect.

Bake at 375° for 40 to 45 minutes until golden brown. Cool thoroughly before slicing. Makes 1 loaf.

## CRUNCHY TOP COFFEE CAKE

¾ cup buttermilk  
3 teaspoons sugar  
1 teaspoon salt  
2 pkgs. active dry yeast (or 2 cakes compressed yeast)  
¼ cup warm water  
2¾ to 3 cups sifted all purpose flour  
1 large egg, unbeaten  
3 tablespoons soft shortening

Heat buttermilk till just warm. Pour into large bowl with sugar and salt. Blend. Add yeast to warm water. Let stand a few minutes, then stir to dissolve.

When buttermilk mixture has cooled slightly, add half the flour, the egg and yeast. Beat till smooth. Blend remaining flour and shortening in, until sides of the bowl are cleaned.

Turn out dough on floured board. Knead until smooth and little bubbles can be seen beneath the surface. Cover. Let rest 5 minutes. Mix Topping ingredients.

Place dough in lightly-greased 9-inch square pan or divide into two 8-inch round layer pans. Press dough evenly in pans. (Coffee Cake may be refrigerated at this stage. Add Topping, cover with foil. Refrigerate. Next day, bake immediately in preheated oven.) Let dough rise in warm place 30 to 40 minutes or until dent is left when finger is pressed lightly in dough. Preheat oven to 375°.

Press rows of little dents in cake with fingers, and add Topping. Bake 35 to 45 minutes, or till well browned. Remove from pans to rack.



Cinnamon-y Butter Swirl Loaf is delicious fresh — but try it in toasted slices, too!