

Spread Topping evenly on batter, using 2 or 3 teaspoons to each cup. With fingers, make dents on Topping, pressing to the bottoms of pans. Let rise in warm place 20 to 30 minutes. Batter should almost reach tops of cups; pan batter should be doubled.

Preheat oven to 375°. Bake rolls 15 to 20 minutes; cakes 20 to 30 minutes or until well browned. Remove from pans to cooling rack. Makes 2 coffee cakes or 2 dozen rolls or 1 large coffee cake. (Pan sizes: Two 8 or 9-inch square pans; 24 medium-sized muffin cups; one 9 x 13 x 2-inch oblong pan.)

CRABMEAT RAMEKINS

- ¼ cup butter
- ½ cup chopped onion
- ½ cup chopped green pepper
- ¼ cup flour
- ½ cup lemon juice
- ¼ cup light molasses
- 2 teaspoons Worcestershire sauce
- Salt and pepper to taste
- 1 pound crabmeat, flaked (frozen or canned)
- Buttered bread crumbs

Melt butter in saucepan; add onions and pepper; saute until tender. Stir in flour until smooth. Combine lemon juice, molasses and Worcestershire. Add slowly to flour mixture. Season. Cook, stirring constantly until a thick sauce is formed. Mix in crabmeat. Place in greased seafood shells or ramekins.

(Make your own from foil. Shape it over custard cups or a seashell shape). Top with buttered bread crumbs. Bake in moderate oven, 350° 20 to 25 minutes. Makes 4 to 6 servings.

HOT ZIGGITIES

Prize Winner in 3rd Grand National Bake-Off

- 1 pound wieners
- 2 tablespoons prepared mustard
- 1 slightly beaten egg
- ¾ cup shortening
- 2 cups sifted all purpose flour
- ¼ cup catsup
- 3 tablespoons cold water
- ½ teaspoon salt

Grind wieners; blend in mustard and egg. Set aside.

Cut shortening into flour until particles are fine. Combine catsup, water and salt; sprinkle over flour mixture, stirring with fork, until dough is moist enough to hold together.

Divide dough in half. Roll out each half on floured surface to a 12 x 9-inch rectangle. Cut each into four 6 x 4½-inch rectangles.

Divide meat mixture on rectangles. Fold pastry over so 4½-inch edges are together; seal. Place on ungreased cookie sheets. Bake at 425° for 15 to 20 minutes. Serve hot to 8 hungry people. Good "go-with" is Texan's Pork and Beans.

TEXAN'S PORK AND BEANS

- 1 can (1 lb. 15 oz.) pork and beans
- 1 can (15½ oz.) chili con carne
- 2 medium-sized onions, sliced
- ¾ cup catsup
- 4 slices bacon

Combine pork and beans and chili con carne; mix well. Pour into an ungreased 3-quart casserole. (For easy clean-up, line casserole with foil). Cover with layer of sliced onions. Blanket onions with catsup so all onions are covered. Arrange slices of bacon on top. Bake, uncovered, for 45 minutes in a 350° oven. When done, allow to mellow about 15 minutes before serving. Makes 8 to 10 servings.

WESTERN PORK AND BEANS

- 4 slices bacon
- ½ cup chopped onion
- 1 egg, slightly beaten
- 1 can (1 lb.) pork and beans
- ½ cup diced sweet gherkin pickles

Brown bacon until crisp. Remove from skillet. Fry onions in about 3 tablespoons bacon drippings, until transparent. With spatula, move onion to one side. Place slightly beaten egg in other side and scramble. Stir in pork and beans and simmer well. Crumble bacon and add with diced pickles to bean mixture. Serves 4 adults, or 3 hungry teenagers.



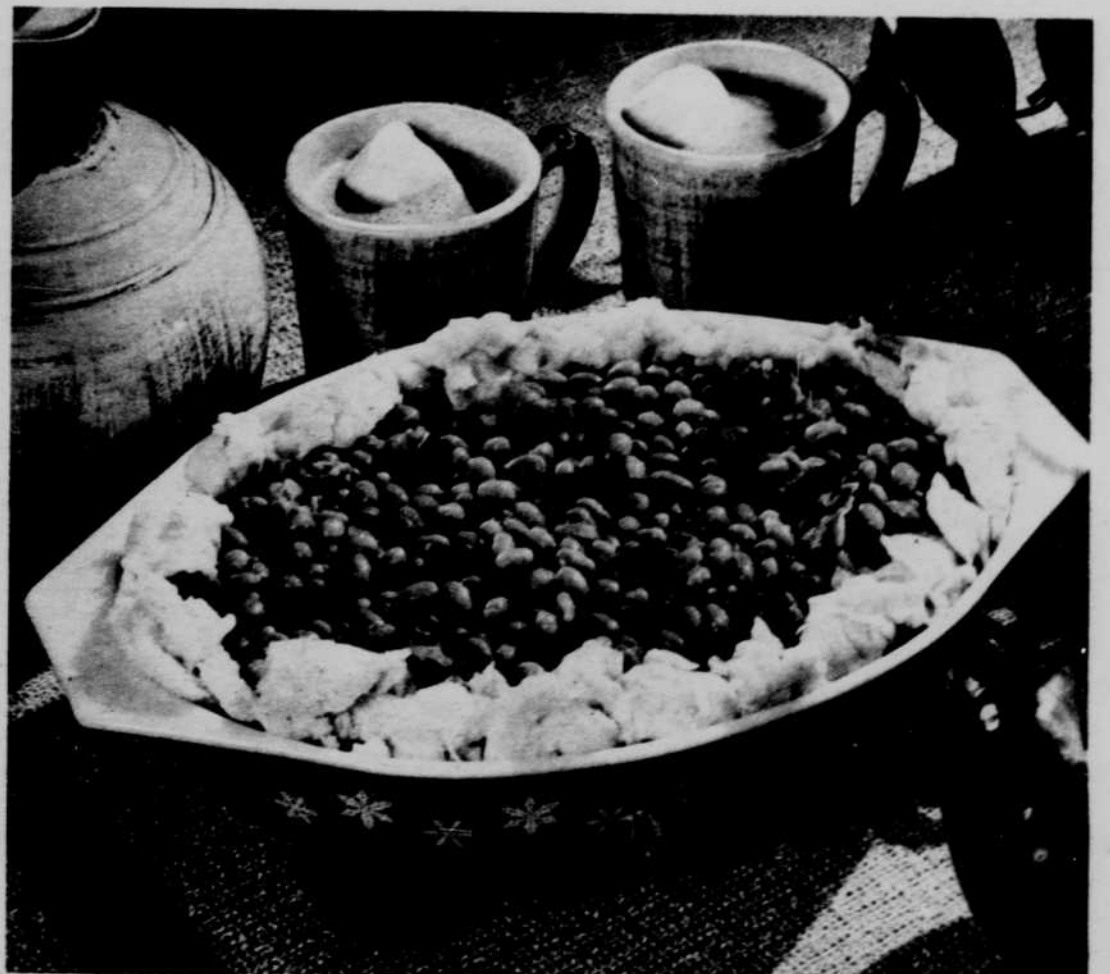
Cinnamon-Crunch Coffee Cake and Stuffed Peach Halves. Breakfast cereal is this coffee cake's crunch—breakfast sausage stuffs the peaches! Make both ahead, serve piping hot in a few morning minutes.



Crabmeat Ramekins are simple, elegant, and simply elegant! Serve with tomato juice, unusual crackers or hot biscuits—it's a one-dish brunch, and everybody's favorite.



Serve "Hot Ziggities" with Texan's Pork and Beans. Bake beans first, let them "mellow" while Ziggities bake in 15 minutes.



Western Pork and Beans . . . breakfast, lunch or brunch, here's a new and tangy way to turn bacon and eggs into western hospitality.