

THOUGHTS ON FOOD RECIPE CORRECTIONS

1. CREAM PUFFS IN A PAN – page 64

Should be 3½ cups milk instead of 1½ cups.

2. LEMON POPPYSEED MUFFINS – page 53

1 2/3 cups flour
1 cup plus 2 T. oats
¾ cup sugar
1½ T. poppy seeds
1½ tsp. baking powder
¾ tsp. baking soda
¾ cup milk
4½ T. oil
2 med. Eggs
1 T. lemon juice
1 tsp. lemon zest

Mix flour, oats, sugar, poppy seeds, baking powder, and soda. Combine milk, oil, eggs, lemon juice and lemon zest and mix with dry ingredients. Fill cupcake paper cups and sprinkle with streusel topping. Bake at 400 degrees for 15 minutes.

Streusel Topping:

4½ T. oats
1 T. sugar
1 T. butter

3. Orange Spice Coffee Cake – page 69

Add 2 eggs