

MARTHA'S FAMOUS BISCUITS

2 cups White Lily Self-Rising Flour 2/3 cup milk

1/3 cup corn oil (or safflower, etc.)

Put flour in a bowl. Pour milk and oil together in measuring cup **BUT DO NOT STIR TOGETHER!!!** Pour liquid mixture into flour and stir with fork until smooth. (Might have to add a little more milk to get it smooth.)

Pour out onto floured surface (such as paper towels on cabinet). Pat or roll out and cut or pinch. If rolled or patted out, pat or roll to 1/2 inch thick. Place touching on cookie sheet (spray pan with PAM and you can also spray top of biscuits – less fat this way). Bake at 500° until brown. Makes about 10 mouthwatering biscuits!

MARTHA'S POOR BOY PIE! (Wayne's long-lost, but found butter rolls!)

1 biscuit recipe (above)

Sugar

Butter

Milk

Vanilla

Roll dough thin, like a pie crust. Cut in 4 x 4 squares. Place 1 Tbsp. real butter in center of squares. Add 1 heaping Tbsp. sugar on butter and 1/4 tsp. cinnamon (if desired). Then, fold dough over to enclose sugar & butter and pinch together. Place these in either metal or glass deep dish which has melted butter in it. Cook at 500° until brown.

While biscuits are cooking mix 1 qt. Milk, 1 cup sugar, 2 tsp. vanilla and half a stick of butter. Add cinnamon, if desired. (Wayne will not want the cinnamon.) Heat until good and hot. When you take the biscuits out of the oven, immediately pour this liquid mixture over (it will bubble and sizzle so good!) and let it set for 10 to 15 minutes. This makes a lot – so perhaps half the recipe.

These remind Wayne of the ones his mother used to make!!! Hoorah Martha!

WAYNE AND BIG DADDY'S "REAL MAN'S" CORNBREAD

1 cup Stiver's Best Self-Rising Corn Meal 1 cup milk
1/2 cup White Lily Self-Rising Flour 1 stick real butter
1 egg

Melt the stick of butter in a 6-inch iron skillet. Mix together the corn meal, flour, egg and milk. When butter is melted and hot, pour into batter and mix thoroughly. Pour into hot skillet and bake in 425° oven for 20 minutes or until well browned.

Turn out onto plate. Wayne and Big Daddy then cut the cornbread in half and put butter in it to melt and return the top. Wayne now refers to it as a "HEART ATTACK IN A PAN!".

DORIS' HEAVENLY ANGEL BISCUITS

5 cups Self-rising flour 2 Tbsp. water
2 Tbsp. sugar 2 pkg. Yeast
2 cups buttermilk 1 cup shortening

Take flour and blend with shortening with pastry cutter. Mix 2 pkgs. yeast with 2 Tbsp. warm water. Mix well. Let buttermilk sit out until ready for it. When mix water and yeast, stir it into the buttermilk.

Take a fork and mix all together like you would biscuits. It will be soft. Pour out onto floured board or counter and knead it a few times. Roll it out and cut with biscuit cutter.

Place on greased pan and let rise until double. These can be frozen and thawed and then let rise. Can keep in refrigerator for a week or two before cooking.

Brush with melted butter on the top prior to baking.

Bake at 400° for about 15 minutes.

NEW ORLEANS BLACK MUFFINS

Makes 1 dozen muffins

3/4 cup hot water

3 Tbsp. baking powder

1/2 cup **honey** or **molasses**

1 tsp. baking soda

1/4 cup milk

1 tsp. salt

2 cups whole wheat flour

1 1/2 cups coarsely chopped
pecans, dry roasted

1 cup all-purpose flour

3/4 cup sugar

In a medium-size bowl combine the hot water and **honey** or **molasses**, stirring until well blended. Stir in the milk until blended.

In a large bowl sift together the flours, sugar, baking powder, baking soda and salt.

With a rubber spatula, fold the liquid mixture and pecans into the dry ingredients just until flour is thoroughly incorporated; do not over-mix. Spoon into 12 greased muffin cups. Bake at 300° until done, 45 minutes to about 1 hour. Remove from pan immediately and serve while hot.

These muffins tend to be hard and crusty on the outside, but they are delicious served hot with butter or not! These muffins are a wonderful accompaniment to the Broccoli Salad recipe in the Mullins...A Way of Life...Cookbook! Try it both ways prepared with **honey** and prepared with **molasses**. Different taste – but very good either way!