



JOHN WRIGHT

ORIGINAL RECIPE BOOK

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CORN BREAD MUFFINS

THINGS YOU NEED

1 CUP
ALL-PURPOSE FLOUR

1/4 CUP
SUGAR

3 TEASPOONS
BAKING POWDER

1/2 TEASPOON
SALT

1 CUP
YELLOW CORN MEAL

1 EGG
WELL-BEATEN

1 CUP
MILK

5 TABLESPOONS
BUTTER, MELTED

DIRECTIONS

1. Preheat oven to 375°
2. Mix together flour, sugar, baking powder, and salt. Add corn meal.
3. Add to mixture: egg, milk, and melted butter.
4. Beat until smooth, but don't overmix.
5. Bake in greased muffin pan for 12-15 minutes or until lightly browned.

ORANGE TEA MUFFINS

Recipe makes 10-12 muffins.

THINGS YOU NEED

1 EGG

1/2 CUP
MILK

1/4 CUP
COCONUT OIL

1 1/2 CUPS
ALL-PURPOSE FLOUR

1/2 CUP
SUGAR

2 TEASPOONS
BAKING POWDER

1/2 TEASPOON
SALT

1 TABLESPOON
GRATED ORANGE RIND

2 TABLESPOONS
ORANGE JUICE
(OR 1 TBSP ORANGE FLAVORING)

DIRECTIONS

1. Preheat oven to 400°
2. Grease muffin pan.
3. Beat egg, stir in milk and oil.
4. Mix in remaining ingredients just until flour is moistened.
5. Fill muffin cups 2/3 full.
6. Bake 20-25 minutes or until golden brown.
7. Immediately remove from pan.

COUNTRY MUFFINS

THINGS YOU NEED

1 1/2 CUPS
ALL-PURPOSE FLOUR

2 TEASPOONS
BAKING POWDER

1/2 CUP
SUGAR

1/2 TEASPOON
SALT

1/4 CUP
SHORTENING
(MARGAINE OR BUTTER)

1 EGG

1/2 CUP
MILK

DIRECTIONS

1. Preheat oven to 400°
2. Sift together flour and baking powder.
3. Add remaining ingredients. Mix until all lumps disappear.
4. Bake in greased pan for 20 minutes.

For variety, 1 cup of drained fruit such as blueberries, can be added.

PUMPKIN MUFFINS

THINGS YOU NEED

1/3 CUP
COCONUT OIL
(OR 5 TBSP BUTTER OR
MARGAINE-MELTED)

1 EGG
BEATEN

1/4 CUP
MILK

2/3 CUP
PUREED COOKED PUMPKIN
(CANNED OR FRESH)

1 CUP
SUGAR

1 CUP
ALL-PURPOSE FLOUR

3/4 TEASPOON
BAKING SODA

1/2 TEASPOON
SALT

1/4 TEASPOON
CINNAMON

1/4 TEASPOON
NUTMEG

1/4 TEASPOON
GINGER

DIRECTIONS

1. Preheat oven to 350°
2. Brush the mold with oil or butter.
3. In a bowl, combine the oil (or butter), beaten egg, milk, and pumpkin. Beat well.
4. Stir together all the remaining dry ingredients and stir into the liquid until incorporated. Do not beat.
5. Fill the greased molds 2/3 to 3/4 full and bake for 25-30 minutes until lightly browned.
6. Remove from pan and serve warm.

GRAPENUT BRAN MUFFINS

Recipe makes 15 muffins.

THINGS YOU NEED

1 CUP
BOILING WATER

1 CUP
ALL BRAN CEREAL

1/2 CUP
SOLID SHORTENING

**MIX ALL TOGETHER
AND LET COOL**

2 1/2 CUPS
ALL-PURPOSE FLOUR

2 CUPS
GRAPENUT BRAN CEREAL

1 TEASPOON
SALT

2 1/2 TEASPOONS
BAKING SODA

1 1/4 CUPS
SUGAR

2 CUPS
BUTTERMILK

2 EGGS

DIRECTIONS

1. Preheat oven to 375°
2. Mix all together and add cooled all bran cereal mix.
3. Fill greased cavities 3/4 full and bake for approximately 15 minutes.

POUND CAKE

THINGS YOU NEED

1 1/2 CUPS
SUGAR

1/2 CUP
BUTTER

1/4 CUP
CRISCO SHORTENING

3 EGGS
SEPERATED

1 TEASPOON
VANILLA BUTTER AND NUT
FLAVORING

1/4 TEASPOON
BAKING POWDER

1 1/2 CUPS
ALL-PURPOSE FLOUR

1/2 CUP
MILK

DIRECTIONS

1. Preheat oven to 350°
2. Cream together sugar, butter, and Crisco. Add beaten egg yolks. Add flavoring and blend well.
3. Sift together baking powder and flour. Add to creamed mixture alternately with milk.
4. Mix thoroughly, then fold in stiffly beaten egg whites; blend well.
5. Fill the greased cavities 3/4 full, and bake for 15-20 minutes.

Chocolate Pound Cake: Add 2 1/2 tablespoons of cocoa to creamed mixture before adding the other dry ingredients and milk.

SHORTBREAD

THINGS YOU NEED

1 CUP
BUTTER AT ROOM
TEMPERATURE

3/4 CUP
CONFECTIONER'S
SUGAR

2 CUPS
ALL-PURPOSE FLOUR

1/2 TEASPOON
VANILLA

DIRECTIONS

1. Preheat oven to 350°
2. Cream butter and blend in sugar gradually.
3. Add flour gradually. Add vanilla.
4. Press mixture into a greased cookie mold and bake in center for 15 minutes, or until light brown on top. (Be careful, these cakes brown very quickly near the end of the baking time.)
5. Let shortbread cool in molds 5 to 10 minutes before removing.

CHOCOLATE SHORTBREAD

THINGS YOU NEED

1 CUP
BUTTER AT ROOM
TEMPERATURE

1 CUP
10X SUGAR

6 TABLESPOONS
COCOA

1 TEASPOON
VANILLA

1 1/2 CUPS
ALL-PURPOSE FLOUR

2 TABLESPOONS
CORNSTARCH

1/4 TEASPOON
SALT

OPTIONAL:
2/3 CUP
FINELY CHOPPED
WALNUTS

DIRECTIONS

1. Preheat oven to 325°
2. Grease and flour mold.
3. Cream butter. Add sugar and cocoa and mix until light. Add vanilla.
4. Sift flour, cornstarch and salt together. Stir in nuts, and mix into creamed mixture.
5. Press into mold and trim. Bake for 20-30 minutes until cookie is firm.
6. Cool 10-15 minutes before turning out.

SUGAR COOKIES

Recipe makes 2 pans of molded cookies.

THINGS YOU NEED

1 CUP
BUTTER, SOFTENED

3/4 CUP
SUGAR

1/2 TEASPOON
SALT

2 EGGS

2 TEASPOONS
VANILLA EXTRACT

3 CUPS
ALL-PURPOSE FLOUR

DIRECTIONS

1. Preheat oven to 350°
2. Mix butter and sugar until light and fluffy.
3. Add salt, eggs and vanilla. Mix well.
4. Add flour and stir until mixture is well combined.
5. Press dough into mold. Bake for 15-18 minutes until golden brown.
6. Place cooling rack over mold and invert carefully.
7. Remove the mold and allow cookies to cool.

SWISS COOKIES

Recipe makes 2 pans of molded cookies.

THINGS YOU NEED

14 TBSPS (7 OZ.)
UNSALTED BUTTER

1/2 CUP
CONFECTIONER'S
SUGAR

1 TEASPOON
VANILLA EXTRACT

2 TEASPOONS
LEMON JUICE

2 1/2 CUPS
ALL-PURPOSE FLOUR

DIRECTIONS

1. Preheat oven to 425°
2. Beat butter until light, then beat in the confectioner's sugar. Add vanilla and lemon juice.
3. Mix in the flour until the dough is smooth and stiff. You will have to do this with your hands.
4. Press in the mold. Bake for 8-10 minutes or until golden brown.