

White cake

1 portion (3 1/3 cups) home-made mix
3/4 cup milk
2 eggs

1 teaspoon vanilla

Preheat oven to 350°F.

In a large bowl with electric mixer, beat ingredients at medium speed for 4 minutes, scraping sides of bowl often. Pour batter into greased 11 x7 1/2-inch baking pan. Bake 25 to 30 minutes or until cake tests done.

For chocolate cake, add 1/3 cup sifted cocoa and proceed as above.

Note: for variation, add about 1/2 cup chocolate chips.

Wheat bran cookies

1 portion (3 1/3 cups) home-made mix
1 egg
3 tablespoons brown sugar
1/4 cup oil
2 tablespoons melted butter or margarine

1/2 cup bran
2 tablespoons water
1/2 cup chopped walnuts

In large bowl combine mix, egg, brown sugar, oil, butter, bran and water. Mix well. Stir in walnuts.

Roll into balls; flatten slightly with fork.

Bake in 350°F oven for 10 minutes or until done. Cool 1 minute on cookie sheets; remove and cool cookies completely on racks.

Makes about 5 dozen cookies