

Melt two sticks butter in saucepan. Dip each piece of dough in butter, then in pan, until filled. Place pan in warm area until raised double. Bake at 350° until brown.

PECAN PIE MUFFINS

Bobbe Cox

2/3 c. melted butter	1/2 c. flour
2 eggs	1 c. chopped pecans
1 c. brown sugar	1 tsp. vanilla

Grease well mini-muffin pans. Mix all ingredients together; place batter in mini-muffin pans. Bake at 350° for 15 to 20 minutes. Makes 36 muffins.

RAISIN BRAN MUFFINS

Bobbe Cox

1 (15 oz.) box Raisin Bran	1 tsp. salt
5 c. plain flour	4 eggs, beaten
5 tsp. soda	1 qt. buttermilk
3 c. sugar	1 c. salad oil

Mix dry ingredients in large bowl; add remaining ingredients gradually. Mix will make 3 quarts. Will keep in refrigerator 6 weeks. Fill greased muffin tins 1/2 full. Bake at 400° for 12 to 15 minutes.

RED LOBSTER BISCUITS

*Candace Jobe
Outpatient*

2 c. Pioneer baking mix	1/4 c. melted margarine
2/3 c. milk	1/4 tsp. garlic powder
1 c. grated Cheddar cheese	

Combine grated cheese and dry mix. Stir in milk until biscuit consistency. Place on a lightly greased baking sheet about 2 inches apart. Bake at 450° for 8 to 10 minutes. Brush tops with margarine, seasoned with garlic powder, just before they are done and after.