

Funnel Cakes

2 beaten eggs	1 teaspoon baking powder
1½ cups milk	½ teaspoon salt
2 cups sifted flour	2 cups cooking oil

In bowl combine eggs and milk. Sift together flour, baking powder and salt. Add to egg mixture, beat smooth. In 8" skillet, heat oil to 360°F. Pour ½ cup batter in funnel. Release batter, fry until golden brown, about 2 minutes. Turn cake carefully. Cook 1 minute more. Sprinkle with confectioners sugar. Serve hot with syrup.

Granola

5 cups oatmeal	2 teaspoons brewer's yeast
1/3 cup wheat germ	¾ cup brown sugar
½ cup chopped nuts	½ cup oil
2 ounces coconut	1/3 cup water
1 teaspoon salt	2 teaspoons vanilla

Mix all together and bake at 200°F for 2 hours. Stir every ½ hour.

Skillet Party Mix

½ cup Wesson oil	2 cups shredded wheat, bite size
1 tablespoon Worcestershire sauce	2 cups shredded rice, bite size
1 teaspoon salt	1 ½ cups pretzel sticks
1/8 teaspoon garlic powder	½ cup pecan or walnut halves

In a medium skillet combine Wesson Oil, Worcestershire, salt and garlic powder; beat with fork. Add remaining ingredients and stir gently to coat all pieces. Toast over very low heat about 20 minutes, stirring enough to distribute the heat evenly. Store in tightly covered jar and they'll keep crisp for days and days. 6 cups.

French Toast

1 egg	1 tablespoon flour
¼ cup milk	¼ teaspoon salt
1 tablespoon granulated sugar	¼ teaspoon vanilla

Combine all the ingredients and beat well. Dip 3 slices of bread into the mixture. Fry on medium heat until each side is golden brown. Serve with butter and maple syrup.