Little Chocolate Cakes

1 1/2 cups Amaizo
1 cup sugar
2 eggs
2 oz. (2 squares) unsweetened chocolate
1 teaspoon vanilla extract
1/2 cup milk
1 1/2 cups flour
1/2 teaspoon salt
2 1/2 teaspoons Royal Baking Powder

Add sugar to Amaizo slowly. Add well beaten eggs, flavoring and chocolate which has been melted. Sift together, flour, salt and baking powder; add alternately with the milk. Mix thoroughly and put small amount of batter into each slightly oiled individual cake tin. Bake in moderate oven (380°) for about 18 minutes. If cocoa is used instead of chocolate sift eight tablespoons cocoa with dry ingredients.

Spread cakes thickly with following frosting.

CHOCOLATE FROSTING

2 1/2 cups confectioner's sugar
4 tablespoons boiling water
1 teaspoon vanilla extract
2 teaspoons Amaizo
1 1/2 oz. unsweetened chocolate
1 tablespoon cream
1/2 teaspoon salt

To sugar, add boiling water slowly to make smooth paste; add vanilla, salt, Amaizo, and melted chocolate. Add cream until right consistency to spread. For delicious flavor and variety add one-half teaspoon grated orange peel to icing.

If cocoa is used here instead of chocolate mix five tablespoons cocoa with sufficient water to make a paste and add after flavoring.

Makes 18 cakes.

AMAIZO is a great time-saver, for it is measured quickly and accurately—and requires but one utensil for measuring!

You do not have to melt Amaizo before you use it—as it pours from the can it is ready for use; always of the right consistency.

Delicious salad dressings are made with Amaizo—serving to bring out the flavor of the food with which it is served!

Amaizo has the purity of the golden corn from the hearts of which it is pressed. Amaizo is not a mixture.

The Amaizo Cook Book, containing many aids to speed in preparation and deliciousness of result, will be sent to you free upon request.

Address: American Maize-Products Co., 111 West Monroe Street, Chicago, Ill.
WHAT sweets to allow growing children is a problem to most mothers. The following cookies will please the children as well as yourself—they are easy to make; healthful, nutritious and easily digested.

Amaizo Kiddie Cookies

1 egg
1/2 cup sugar
1/2 cup Amaizo
1/2 cup molasses
1 cup raisins
1/2 cup milk

Beat egg; add sugar—keep on beating. Add Amaizo slowly; beat until smooth; add molasses and milk. Continue beating until thoroughly mixed. Then sift together the dry ingredients and mix thoroughly with the batter. Add washed, dried, and slightly floured raisins. Drop very small amounts onto slightly oiled pans. Bake in moderate oven (325°) for about ten minutes.

If desired, 1 cup finely chopped peanuts can be used instead of raisins.

Makes four dozen cookies.

Amaizo makes delicious, yet economical cakes—you use from one-fourth to one-third less than a solid shortening to get the same results.

Amaizo fries food to a crisp, even brown, and because Amaizo is not a grease it does not make fried foods greasy—that is why mothers prefer Amaizo!

A cereal carefully fried in Amaizo and served at the end of a meal makes a wholesome dessert.

Fried Hominy

Put hominy left over from breakfast cereal into flat dish; smooth top. After it becomes cold and stiff, cut into small slices about three-fourths inch thick. Roll each slice in flour to cover all sides; then dip into egg which has been beaten with little cold water (tablespoon water to each egg). Roll in flour again. Put in frying pan in which just enough Amaizo has been heated to cover pan. Cook until golden brown on one side—turn and brown other side, adding more Amaizo as it is used up and to prevent sticking.

Serve hot with butter and maple syrup.

One of Amaizo’s greatest economies lies in the fact that it can be used over and over again without carrying the flavor of one food to another.

Amaizo heats with amazing quickness—without sputtering, without burning, without smoking. Smoke in your kitchen is a thing of the past!

Fruit Turnovers

1 cup flour
1 teaspoon salt
1/2 cup Amaizo

Sift together flour, baking powder and salt; add Amaizo and rub in very lightly with finger tips. Add cold water slowly, using just enough to hold the dough together. Roll out on slightly floured board about one-eighth-inch thick. Cut into 4-inch squares. Put tablespoon jam, stewed fruit, such as apricots or rhubarb, drained, in center. Moisten slightly edges of paste. Fold paste over to form triangular tart, or as desired. Press edges together with fork; prick tops. Bake in hot oven (500°) about ten minutes.

Makes six turnovers.

In cake making, Amaizo combines very easily and quickly with other ingredients and produces light, feathery cakes—cakes that will not crumble!