WHEN YOU WANT THE BEST

Coffee or Tea—CHASE & SANBORN’S for me

CHASE & SANBORN’S SEAL BRAND COFFEE

CHASE & SANBORN’S SEAL BRAND TEA

WHEN YOU WANT THE BEST

OVER
QUICK COFFEE CAKE

1 EGG
Milk (see mixture)
3 TABLESPOONS SUGAR
1 TABLESPOON BUTTER
1½ CUPS FLOUR
2½ TEASPOONS BAKING POWDER
¼ TEASPOON SALT

Break egg into a cup and beat well, fill the cup with milk. Mix and sift the dry ingredients, cut in the butter or work it in with the fingers. Add the liquid slowly to the flour and butter. After mixing and spreading into a shallow buttered tin, cover with the following mixture and bake about 20 minutes.

4 TABLESPOONS SUGAR
2 TABLESPOONS FLOUR
1 ROUNDED TABLESPOON BUTTER
1 TABLESPOON CINNAMON

Work together with a fork until well crumbled.

RAISED COFFEE CAKE

1½ CUPS MILK
1 YEAST CAKE
2½ CUPS FLOUR
1 TEASPOON SALT

2 TABLESPOONS MELTED BUTTER
½ CUP SUGAR
3 EGGS
ABOUT 2 CUPS FLOUR
GRATED LEMON RIND

Scald milk; dissolve yeast cake in part of lukewarm milk to which has been added a teaspoon of sugar. Beat this into the milk and add the flour, beat briskly until it bubbles. Let rise until light and then add the melted butter, eggs well beaten, sugar and flour to handle.

Let rise again. Stir and then spread into 3 buttered and floured shallow baking tins.

Now let it rise until doubled in bulk; then prick the crust with a fork, brush with milk, add bits of butter, sugar, cinnamon and chopped nuts.

Bake in a moderate oven for 25 minutes.