CLABBER GIRL Recipes

FOR DELICIOUS CAKES, BISCUITS, HOT BREADS, AND OTHER TASTY FOODS
HOT BREADS

**CORN BREAD**

- ¾ cup yellow cornmeal
- 1 ½ cups sifted flour
- 2 teaspoons Clabber Girl Baking Powder
- 2 tablespoons sugar
- ½ teaspoon salt
- 1 egg, well-beaten
- 1 cup milk
- 4 tablespoons melted shortening

Sift cornmeal and flour with other dry ingredients. Combine egg, milk and shortening and pour into dry ingredients all at one time. Stir quickly and vigorously until all ingredients are just mixed and have lump appearance. Turn into greased, shallow baking pan, about 8 inches square by 2 inches deep. Bake 30 minutes in a moderate oven (375 degrees).

**MUFFINS**

- 2 cups sifted flour
- 2 teaspoons Clabber Girl Baking Powder
- ½ teaspoon salt
- 2 tablespoons sugar
- 1 egg, beaten
- 1 cup milk
- 4 tablespoons melted shortening

Sift flour with other dry ingredients. Combine egg, milk and shortening and pour into dry ingredients all at one time. Stir quickly and vigorously (about 20 seconds) until all ingredients are just mixed and have lumpy appearance. Fill greased muffin pans ⅔ full. Bake 25 minutes in hot oven (425 degrees). Makes 12 to 15 muffins, 2½-inch size.

**NUT BREAD**

- 3 cups sifted flour
- ½ cup sugar
- 1 teaspoon salt
- 3 teaspoons Clabber Girl Baking Powder
- 1 cup chopped nuts
- 1 ½ cups milk
- 1 egg, beaten
- 2 tablespoons melted shortening

Sift together dry ingredients and add nuts. Combine liquid ingredients and pour in. Beat well. Bake 1 hour in greased loaf pan, about 10 inches by 5 inches by 3 ½ inches, in a moderate oven (375 degrees). Serve hot or cold.
HOT WATER PIE CRUST

½ cup shortening  ¼ teaspoon Clabber Girl Baking Powder
¼ cup boiling water  ½ teaspoon salt
1 ½ cups sifted flour

Pour boiling water over shortening and beat until creamy. Sift in the flour, baking powder and salt. Stir together. Roll out to ¼ inch thickness on lightly floured board. This recipe makes two 9-inch crusts.

For pie shells to be filled later with a previously cooked filling, prick with a fork before baking. Bake 15 to 18 minutes in a very hot oven (450 degrees). For apple and other two-crust pies having an uncooked filling, fill and bake in a very hot oven of 450 degrees for 30 minutes, then reduce heat to 350 degrees for 10 minutes. For mince and other two-crust pies having a cooked filling, fill and bake 30 minutes in a very hot oven (450 degrees).

BROWN SUGAR PUDDING—Boil 1 cup of brown sugar and 2 cups water in a saucepan 10 minutes. Add 2 tablespoons butter and turn into a greased 1½-quart baking dish. Combine ½ cup granulated sugar, 1 cup sifted flour, 2 teaspoons Clabber Girl Baking Powder, ½ cup water and ½ cup seedless raisins, into a batter and pour over the hot syrup. DO NOT STIR. Bake 25 minutes in hot oven (400 degrees). Serve hot or cold. Serves six.
IMPORTANT POINTS FOR PERFECT BAKING RESULTS

All measurements are level. To get a level measurement, fill the spoon or cup and then scrape off to level, with a flat knife edge.

Flour should always be sifted before measuring, and then dipped lightly into the measure.

To measure solid shortening, pack into tablespoon and level off; 4 level tablespoons of solid shortening equal ½ cup. If print butter or lard is used, ¼ pound equals ½ cup.

Be sure your oven is at proper heat. Time your baking according to each recipe.

In making cakes, it is desirable to use soft wheat flour or cake flour (which is soft wheat milled extra fine). If regular “all-purpose” flour is used, it absorbs more moisture. Therefore, use less flour (take out 2 tablespoons from each sifted cupful called for in recipe) to prevent cake from being too dry and firm.

CLABBER GIRL WHITE CAKE

½ cup shortening 1 cup sugar 1 egg
2 cups sifted cake or flour ¼ cup milk 2 teaspoons Clabber Girl Baking Powder
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Cream the shortening thoroughly, then add sugar gradually, creaming until the mixture is light and fluffy. Sift dry ingredients together. Mix vanilla with milk, and add alternately with combined dry ingredients, to the sugar mixture. Beat with spoon after each addition until smooth. Beat egg whites stiff, but not dry, and fold carefully into cake batter.

Turn into loaf pan, size 8 inches square by 2 inches deep, which has been well greased and lightly floured, or lined with wax paper. Bake 50-60 minutes in moderate oven (350 degrees).

LAYER CAKE—Turn batter into two greased and lightly floured 8-inch layer cake pans and bake 25 to 30 minutes in moderate oven (375 degrees).

CUP CAKES—Turn batter into 2 dozen greased and lightly floured cup cake pans. Bake 20 to 30 minutes in moderate oven (375 degrees).

DEVIL’S FOOD CAKE

3 squares (3 ounces) cooking chocolate 1 teaspoon vanilla extract
1 ½ cups sugar 1 ½ cups shortening
2 teaspoons Clabber Girl Baking Powder 2 teaspoons Clabber Girl Baking Powder
1 teaspoon salt

Combine chocolate and milk in a saucepan and stir over low heat until smooth and thick; cool. Cream shortening thoroughly; add sugar gradually and cream the mixture until light and fluffy. Add beaten eggs and vanilla and beat well. Sift the flour, baking powder and salt and add alternately with the cooled chocolate mixture to the sugar mixture. Turn into a greased and lightly floured loaf pan, size 8 inches square by 2 inches deep. Bake 50 to 60 minutes in moderate oven (350 degrees).

SUGAR COOKIES

1 cup shortening 3 cups sifted cake or flour
2 eggs, well-beaten 2 teaspoons vanilla extract
1 ½ cups sugar 1 teaspoon salt
¼ teaspoon baking powder

Cream shortening thoroughly; add sugar gradually, creaming until mixture is light and fluffy. Add beaten eggs and vanilla and beat well. Sift flour, baking powder and salt together and add to sugar mixture, blending thoroughly. Form dough into 2 long rolls, about 2 inches thick. Wrap in wax paper, store in refrigerator and bake as needed. Cut into ½ inch slices. Bake 8 to 10 minutes on greased baking sheet in moderate oven (375 degrees). Makes 5 ½ dozen cookies.
CLABBER GIRL BISCUITS

2 cups sifted flour
2 teaspoons Clabber Girl Baking Powder
1 teaspoon salt
4 tablespoons shortening
about \( \frac{3}{8} \) cup milk

Sift dry ingredients together. Then work in shortening with finger tips or large fork or pastry blender to mix thoroughly. Add sufficient milk, while stirring vigorously, to make a soft dough. Lightly roll or pat on floured board to about \( \frac{3}{4} \) inch thickness. Cut with floured biscuit cutter and place on greased baking pan. Bake immediately in hot oven (450 degrees) for 12 to 15 minutes. Makes 14 biscuits, 2 inch size.

CHEESE BISCUITS — Add \( \frac{1}{2} \) cup grated American cheese to biscuit recipe, at time of working in shortening, or sprinkle cheese on tops of biscuits before baking.

FRUIT OR NUT BISCUITS — Add \( \frac{3}{4} \) cup currants, raisins or nut meats to biscuit recipe, before pouring in the milk.

CINNAMON PINWHEELS — Use biscuit recipe, rolling dough into rectangular sheet \( \frac{1}{4} \) inch thick. Brush top with 2 teaspoons melted butter, then sprinkle with mixture of \( \frac{1}{4} \) cup granulated sugar and 2 teaspoons cinnamon. Roll lengthwise like jelly roll, cut into \( \frac{3}{4} \) inch slices, and place each slice flat on greased baking pan. Bake in hot oven (450 degrees) for 20 minutes.

DROP BISCUITS — Add \( \frac{1}{3} \) cup milk to biscuit recipe. Instead of rolling and cutting drop the dough from a teaspoon onto greased baking pan and bake in hot oven for 12 to 15 minutes.
Why

Millions of women prefer Clabber Girl Baking Powder

— because of its recognized high quality; Tested and Approved by Bureau of Foods, Sanitation and Health, GOOD HOUSEKEEPING Magazine.

— because it has been perfected through more than 40 years of specialized experience in baking powder manufacture.

— because it is scientifically prepared from pure ingredients most effective in leavening value, producing complete double-rising action.

— because its dependability assures perfect results, adding to the enjoyment of home baking.

— because it costs less than other leading brands of baking powder.
In everything you bake

CLABBER GIRL Baking Powder assures lightness, tenderness, wholesomeness and full flavor-protection.

CLABBER GIRL gives double-rising action; the first action takes place in the mixing bowl when liquids are added to the dry ingredients; the second action takes place during the process of baking.