CLABBER GIRL Recipes

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

\[ \frac{3}{4} \text{ cup yellow cornmeal} \quad \frac{1}{2} \text{ teaspoon salt} \]
\[ 1 \frac{1}{2} \text{ cups sifted flour} \quad 1 \text{ egg, well-beaten} \]
\[ 2 \text{ teaspoons Clabber Girl} \quad 1 \text{ cup milk} \]
\[ \text{Baking Powder} \quad 4 \text{ tablespoons melted shortening} \]
\[ 2 \text{ tablespoons sugar} \]

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).

COFFEE CAKE

\[ 6 \text{ tablespoons shortening} \quad 1 \text{ teaspoon salt} \]
\[ 1 \frac{1}{4} \text{ cups sugar} \quad 1 \frac{1}{2} \text{ teaspoons Clabber Girl} \]
\[ 2 \text{ eggs, well-beaten} \quad \text{Baking Powder} \]
\[ 2 \text{ cups sifted cake or pastry flour} \quad 4 \text{ teaspoons cinnamon} \]
\[ 1 \text{ cup milk} \]

Cream shortening. Add 1 cup of the sugar gradually, creaming thoroughly. Add the eggs well-beaten and blend thoroughly. Sift together the flour, salt, baking powder and 2 teaspoons of the cinnamon, and add this mixture alternately with the milk to the first mixture. Pour into a large greased shallow pan, size about 12 inches by 8 inches; sprinkle top with remaining sugar and cinnamon mixed together. Bake 45 minutes in a moderate oven (375 degrees F.).

WAFFLES

\[ 1 \frac{1}{2} \text{ cups sifted flour} \quad 2 \text{ eggs} \]
\[ 2 \text{ teaspoons Clabber Girl} \quad 1 \frac{1}{4} \text{ cups milk} \]
\[ \text{Baking Powder} \quad 6 \text{ tablespoons melted shortening} \]
\[ \frac{1}{2} \text{ teaspoon salt} \]

Sift together the dry ingredients. Separate the eggs and beat the egg yolks until light; add with the milk and the melted shortening to the dry ingredients. Beat the egg whites stiff and fold them into the waffle batter. Bake on a waffle iron, following manufacturer's directions for operating the iron. Makes 6 to 8 waffles.
HOT WATER PIE CRUST

1/2 cup shortening
1/4 cup boiling water
1 1/2 cups sifted flour
1/4 teaspoon Clabber Girl Baking Powder
1/2 teaspoon salt

Pour boiling water over shortening and beat until creamy. Sift in the flour, baking powder and salt. Stir together. Roll out to 1/8 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).

FRUIT SHORTCAKE

Prepare a rich biscuit dough, using Clabber Girl biscuit recipe, increasing shortening to 1/2 cup. Or, if desired, add 2 tablespoons sugar to the dry ingredients, use 1/2 cup shortening, and add 1 beaten egg to the milk, using only 1/3 cup of milk. Roll dough into two rounds 1/4 inch thick to fit flat in two greased pans. Bake 12 to 15 minutes in hot oven (450 degrees). Serve while hot with filling and topping of sweetened crushed strawberries, raspberries or sliced peaches.
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 3/4 cup. If print butter or lard is used, 1/2 pound equals 1 1/2 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.

MARBLE CAKE (2 eggs)

2 cups sifted cake flour
2 teaspoons Clabber Girl Baking Powder
1/4 teaspoon salt
1/2 cup butter or other shortening
1 cup sugar

2 eggs, well-beaten
1/2 cup milk
1 teaspoon cinnamon
1/2 teaspoon cloves
1/2 teaspoon nutmeg
2 tablespoons molasses

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add eggs; then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Divide batter into two parts. To one part, add spices and molasses. Put by tablespoons into greased loaf pan, 8x4x3 inches, alternating light and dark mixtures. Bake in moderate oven (350 degrees F.) 1 hour and 15 minutes, or until done. Spread frosting on top and sides of cake.

DEVIL’S FOOD CAKE

3 squares (3 ounces) cooking chocolate
1 teaspoon vanilla extract
1 1/2 cup milk
1 1/2 cup shortening
1 cup sugar
2 eggs, well-beaten

1 teaspoon vanilla extract
1 1/2 cups sifted cake or pastry flour
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).

SOFT GINGER COOKIES

1 cup shortening
1 1/2 cups brown sugar
3 eggs, beaten
1 tablespoon ginger
1/2 cup dark molasses
1 1/2 cups boiling water

1 1/2 teaspoons baking soda
5 cups sifted flour
2 teaspoons Clabber Girl Baking Powder
1 1/2 teaspoons salt
1 tablespoon cinnamon

Cream the shortening, add the brown sugar and mix well. Then add the eggs and blend together. Mix the ginger with the molasses and add to the sugar mixture. Add the boiling water, while stirring. Sift the remaining ingredients together and add to the above mixture. Mix together well, then place the batter in the refrigerator for 2 hours. Drop by teaspoonfuls on greased baking sheet. Bake for 10 to 12 minutes in a hot oven (425 degrees F.). Makes 7 dozen cookies, which will keep soft for a week in a stone crock or jar.
CLABBER GIRL BISCUITS

2 cups sifted flour  1 teaspoon salt
2 teaspoons Clabber Girl  4 tablespoons shortening
Baking Powder  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.

MUFFINS

2 cups sifted flour  2 tablespoons sugar
2 teaspoons Clabber Girl  1 egg, beaten
Baking Powder  1 cup milk
\( \frac{1}{2} \) teaspoon salt  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 \( \frac{3}{4} \) full. Bake 25 minutes in hot oven (425 degrees). Makes 12 to 15 muffins, 2½-inch size.

NUT BREAD

3 cups sifted flour  1 cup chopped nuts
\( \frac{1}{2} \) cup sugar  1\( \frac{1}{2} \) cups milk
1 teaspoon salt  1 egg, beaten
3 teaspoons Clabber Girl  2 tablespoons melted shortening
Baking Powder

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\( \frac{3}{4} \) inches, in a moderate oven (375 degrees). Serve hot or cold.
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 is economical and guaranteed to give perfect baking results at all times.
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.

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