CLABBER GIRL
Baking Book
Because of its high quality and its remarkable value, CLABBER GIRL Baking Powder has won nation-wide popularity. This dependable brand has been perfected through nearly half a century of specialized experience in baking powder manufacture. It is scientifically prepared from pure ingredients most effective in leavening power, producing full double-rising action.

Here are a few comments typical of the thousands of voluntary letters that come in from enthusiastic users:

"Mother had to admit that CLABBER GIRL was equal to the expensive brand she's always used. We both decided we wanted more."—A Minister's Wife in Toledo, Ohio.

"Southern people are very particular about their hot biscuits, and when using CLABBER GIRL they are delicious. I can't praise it too highly."—Mrs. L. W. M., Chattanooga, Tenn.

"My cakes were beautiful—so light and feathery. As I used the same recipes, same flour, etc., I knew it was CLABBER GIRL that deserved full credit. I'm telling all my friends about it."—Mrs. J. O., Lewistown, Pa.

"I shall take great delight in recommending CLABBER GIRL Baking Powder to my friends. When a real-to-goodness treat is so easily obtained it almost restores my faith in Santa Claus."—Mrs. C. R. R., Oklahoma City, Oklahoma.

"Won first prize in the white butter cake contest at the Merchants Fall Festival. This makes the third prize I have won on my white cakes, always using CLABBER GIRL. I cannot praise it high enough."—Mrs. L. N. B., Princeton, Indiana.

"I have used baking powders of all kinds and never found one as good as CLABBER GIRL."—Mrs. J. W., Sidney, N. Y.

HULMAN & CO.  FOUNDED IN 1848  TERRE HAUTE, IND.
BAKING POWDER—Always use CLABBER GIRL Baking Powder for the recipes in this book. Each recipe tells you the correct amount to use. (Other brands of baking powder may require a greater amount.)

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MEASURING INGREDIENTS—Measure all ingredients for each recipe carefully. Many baking failures are caused by carelessness in measuring and mixing.

Use a standard half-pint measuring cup. A greater convenience is a set of four measuring cups, in 1-cup, ½-cup, ¼-cup and ⅛-cup sizes. Also use a set of four standard measuring spoons in 1-tablespoon, 1-teaspoon, ½-teaspoon and ⅛-teaspoon sizes. These cost very little and add much to your success in baking.

All measurements given are level—absolutely level with the edge of cup or spoon. (Never use “heaping” or “rounded” measurements.) If less than full capacity of measuring utensil is required, portion out proper amount carefully.

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FLOUR—Always sift the flour before measuring, and then dip it lightly into the measuring cup. Do not pack the flour into the cup.

A high-grade “all-purpose” flour is suitable for most baking recipes. A soft wheat flour (cake or pastry flour) is preferable for making cakes.

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SHORTENING—Whether you use butter, lard or vegetable shortening, be sure it is fresh and sweet.

To measure solid shortening, pack firmly into the cup or spoon, and level off. Four level tablespoons of solid shortening equal ¼ cup. If print butter or lard is used, ¼ pound equals ½ cup.

“BEATING”—Beating a batter is a different motion from stirring. To beat, you rapidly lift up the batter from the bottom of the bowl over and over, which blends the ingredients and also introduces air into the mixture. Use a mixing bowl large enough to permit beating the batter without spilling. CAUTION: Do not beat the “lumps” out of muffin or cornbread batter. Such batter should be lumpy when poured into the baking pans.

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OVEN HEAT—Be sure your oven is at the proper heat. If your oven does not have a heat regulator, a portable oven thermometer is desirable, to determine the temperature in the oven. Do your baking as nearly as possible to the center of the oven, where the heat is most uniform. However, if you are baking on two oven racks, do not put one pan directly above the other. Arrange the pans so that an equal amount of heat reaches the bottom of each pan.
CLABBER GIRL BISCUITS

Sift dry ingredients together. Then work in shortening with finger tips or with 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 F.) for 12 to 15 minutes. Makes 14 biscuits, 2-inch size.

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.

Add \( \frac{3}{4} \) cup currants, raisins or nutmeats to biscuit recipe, before pouring in the milk.

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

CHEESE BISCUITS

FRUIT OR NUT BISCUITS

CINNAMON PINWHEELS

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

Prepare dough and roll into sheet as for Cinnamon Pinwheels, then spread with 1 cup brown sugar which has been creamed with ¼ cup of butter. Roll, slice and bake like Cinnamon Pinwheels.

DROP BISCUITS

Add ½ 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 of 450 degrees F. for 12 to 15 minutes.

Quick Breads

CLABBER GIRL NUT BREAD

Sift together the dry ingredients and add the nutmeats. Add the milk mixed with the beaten egg and shortening. Beat well. Pour into a large greased loaf pan, size about 10 inches by 5 inches by 3½ inches. Bake one hour in a moderate oven (375 degrees F.). Pecans, walnuts, almonds or peanuts may be used. Brown sugar may be used instead of granulated sugar. Bread may be served hot, if desired, but nut flavor increases when bread is allowed to cool.

PEANUT BUTTER BREAD

Sift dry ingredients together. Beat milk, eggs and peanut butter together with egg beater, then add gradually to dry ingredients while beating with a spoon. Pour into a greased and floured loaf pan, size about 8½ inches by 4½ inches by 2½ inches. Bake one hour in a moderate oven (350 degrees F.).
CORN BREAD
Sift the cornmeal and flour with the baking powder, sugar and salt. Combine the egg, milk and shortening. Turn the milk mixture into the dry ingredients all at one time and stir quickly and vigorously until all ingredients are just mixed and have a lumpy appearance. Turn into a greased shallow pan, size about 8 inches square by 2 inches deep. Bake 30 to 35 minutes in a moderate oven (375 degrees F.).

SPOON BREAD
Scald the milk in a double boiler. Gradually stir in the cornmeal and cook until the consistency of mush. Add the butter, baking powder, salt and egg yolks beaten until light. Fold in egg whites beaten stiff. Pour into a 1 1/2 quart greased baking dish. Bake one hour and 15 minutes in a slow oven (325 degrees F.). Serve from baking dish with a spoon. Serve hot with plenty of butter.

PEACH BRAN BREAD
Cover dried peaches with boiling water; let stand for 10 minutes; drain and cut into coarse pieces. Cream shortening, add sugar, and blend. Add egg, peaches and sour milk. Sift soda, flour, baking powder, salt and mace together. Add bran and nutmeats and combine well with peach mixture. Pour into a large, well greased loaf pan, size about 10 inches by 5 inches by 3 1/2 inches. Bake one hour in a moderate oven (350 degrees F.).

GRIDDLE CAKES
Sift together the dry ingredients. Combine the egg, milk and shortening and add to the dry ingredients gradually, stirring until smooth. Drop the batter from tip of a spoon onto hot griddle, which has been greased or not, according to manufacturer’s directions. Cook on one side, and when puffed and full of bubbles and cooked on the edges, turn and cook on the other side. Makes 11 griddle cakes, 4 inches in diameter.

Mix 1 cup brown sugar, 1/2 cup white sugar and 3/4 cup water. Boil 3 minutes. Makes a delicious, inexpensive syrup for griddle cakes and waffles.
Waffles

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.

Coffee Cake

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.).

Doughnuts

Cream the shortening and sugar until well blended. Add egg. Sift 4 cups of flour with the remaining dry ingredients. Add to the egg mixture alternately with the milk. Beat well, then add enough of the remaining flour to make a soft dough that can be easily rolled. Roll 1/2 inch thick on a floured board. Cut into desired shapes and fry on both sides in deep fat (heated 360 to 370 degrees F.) until brown and cooked. Drain on absorbent paper. Serve plain or dusted with powdered sugar.

Cream Scones

Measure and sift together the flour, baking powder, salt and sugar. Work in shortening until the mixture is crumb-like in consistency. Reserve 1 tablespoon egg white, then beat the remaining eggs and add. Add sufficient milk to make a soft dough. Roll the dough to 1/2 inch thickness, cut into 3 inch squares, then cut each square from corner to corner into two pieces. Arrange on a baking sheet, and brush tops with the beaten egg white; sprinkle lightly with sugar. Bake 10 minutes in a hot oven (450 degrees F.). Makes 12 scones.
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

**CLABBER GIRL MUFFINS**

Sift the flour with the baking powder, salt and sugar. Combine the egg, milk and shortening. Turn the milk mixture into the dry ingredients all at one time and stir quickly and vigorously until all ingredients are just mixed, and have a lumpy appearance. (This will take from 10 to 20 seconds of stirring and beating.) Fill the greased muffin pans about ⅔ full of batter. Bake 25 minutes in a hot oven (425 degrees F.) Makes 12 to 15 muffins, 2½ inch size. (For fruit or nut muffins, add ½ to 1 cup of finely chopped, dried fruit, raisins or nuts to dry ingredients in above recipe.)

**BERRY MUFFINS**

Make muffin batter by recipe above. Place 2 tablespoons of this batter in each greased section of the muffin pan. Over the batter place 1 teaspoon fresh or well-drained canned blueberries, or 4 or 5 raspberries or blackberries. Then top with 1 tablespoon of muffin batter.

**BRAN MUFFINS**

Instead of 2 cups sifted flour in muffin recipe above, use 1 cup ready-to-eat bran cereal and 1 cup sifted flour. Reduce the shortening to 2 tablespoons and add 2 tablespoons molasses to the milk and egg mixture.
Cakes

Success in cake-baking is not a matter of luck, but is the result of careful measuring and mixing of the ingredients, and proper oven heat.

Get your oven at the proper heat before you start baking the cake, and maintain that heat. Put cake pans in center of oven for the most uniform heat. Before removing cake from oven, make the following tests: A wire or clean broom straw inserted in center of cake should come out clean and dry. Cake should have risen fully, and shrunk slightly from sides. Top should have a delicate brown crust. Surface of cake, when pressed lightly with finger tips, should spring back without leaving a depression. After removing cake from oven (any cake in which shortening has been used), let cool in pan for about 5 minutes, then turn out on a wire rack, right side up, to finish cooling.

In making cakes, it is always desirable to use soft wheat flour. Cake and pastry flours are milled from soft wheat, giving a much lighter texture than cake made from hard wheat bread flours.

If an “all-purpose” flour is used, it absorbs more moisture than cake flour. Therefore, to prevent cake from being dry and heavy, use less flour — 2 tablespoons less from each sifted cupful called for in the recipe.

ONE-EGG CAKE

“Cream” the shortening by repeatedly pressing it against the side of the bowl with the back of a spoon until it is as soft and smooth as thick cream. Then add the sugar gradually, while beating, until mixture is light and fluffy. Then add vanilla and egg. Sift the dry ingredients together and add alternately with the milk to the shortening mixture. Beat to a smooth batter. Turn into a greased pan, size about 8 inches square by 2 inches deep. Bake 50 to 60 minutes in a moderate oven (350 degrees F.). May be served as a hot dessert, with a hot, sweet sauce, or topped with frosting and served as cake.

4 tablespoons shortening
2/3 cup sugar
1 teaspoon vanilla
1 egg, well-beaten
21/4 cups sifted cake or pastry flour
2 teaspoons Clabber Girl Baking Powder
1/2 teaspoon salt
1 cup milk
Cup shortening
1 cup sugar
2 eggs, separated
1 ¾ cups sifted cake or pastry flour
½ teaspoon salt
1 ¼ teaspoons Clabber Girl Baking Powder
½ cup milk
½ teaspoon vanilla

TWO-EGG CAKE

Cream the shortening until it is like thick cream. Add the sugar a little at a time, creaming after each addition until mixture is soft and fluffy. Put egg yolks and egg whites into separate bowls. Then beat yolks until thick and lemon colored. Add beaten yolks to shortening and sugar, and blend thoroughly. Add salt and baking powder to sifted flour and sift again. Now add a little of the flour mixture to the first mixture, while beating; then add a little milk. Continue this method—adding a little flour, then a little milk—beating each time until smooth. Add the vanilla. Now beat the egg whites until they are stiff enough to form peaks, but not dry. Fold them carefully into the cake batter, by passing the spoon or whip down into the batter and up, gently folding the batter over the egg whites.

For loaf cake—pour batter into a loaf pan, size about 8 inches square by 2 inches deep, which has been well greased and lightly floured, or lined with wax paper. Cut through the batter to break any large air bubbles, and be sure that batter fills the corners of the pan. Bake 50 to 60 minutes in a moderate oven (350 degrees F.).

For layer cake—pour batter into two greased and lightly floured 8 inch layer cake pans. Bake 25 to 30 minutes in a moderate oven (375 degrees F.).

For cup cakes—pour batter into 24 greased and lightly floured cup cake pans. Bake 20 to 30 minutes in a moderate oven (375 degrees F.).

CHOCOLATE 2-EGG CAKE

Melt two squares (2 ounces) of unsweetened cooking chocolate in a pan over hot water; cool. Add this to the shortening, sugar and egg mixture in the Two-Egg Cake recipe. Complete same recipe, using ¼ cup more milk.

MARBLE CAKE

Make the batter for the Two-Egg Cake, beating the eggs without separating, and adding them to the shortening and sugar mixture. After batter is mixed, put one-half into a separate bowl and add one square (1 ounce) of unsweetened cooking chocolate, melted, and 2 tablespoons of milk. Drop spoonfuls of the plain batter and the chocolate batter alternately into the greased baking pan, and bake as for Two-Egg Cake.

SPICE CAKE

Using the Two-Egg Cake recipe, sift the following spices with the dry ingredients: 2 teaspoons cinnamon, 1 teaspoon allspice, 1 teaspoon nutmeg, and ½ teaspoon powdered cloves. Follow same recipe for mixing and baking, using 2 tablespoons more milk.
THREE-EGG WHITE CAKE

Cream the shortening thoroughly, then add the sugar gradually, creaming after each addition until the mixture is light and fluffy. Sift the dry ingredients together. Mix the vanilla with the milk, and add alternately with the sifted dry ingredients to the sugar mixture. Beat with the spoon after each addition until smooth. Beat the egg whites stiff, but not dry, and fold them carefully into the cake batter. Turn into cake pans and bake as for Two-Egg Cake.

DEVLIL'S FOOD CAKE

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

COCONUT LAYER CAKE

Cream the shortening thoroughly, then add the sugar gradually, creaming after each addition until the mixture is light and fluffy. Add the beaten egg yolks to the sugar mixture and blend thoroughly. Sift the flour with the baking powder and salt. Combine the milk, coconut and vanilla. Then add the flour, alternately with the milk mixture, to the sugar mixture. Fold in the egg whites, beaten stiff but not dry. Turn into 3 greased and lightly floured 8 inch layer cake pans. Bake 20 to 25 minutes in a moderate oven (375 degrees F.).

FIVE-EGG WHITE CAKE

Cream the shortening thoroughly. Then add the sugar gradually, creaming after each addition, until the mixture is light and fluffy. Sift the dry ingredients together and add to the sugar mixture alternately with the milk and vanilla, which have been combined. Fold in the egg whites carefully. Turn into 3 greased and lightly floured 8 inch layer cake pans. Bake 25 to 30 minutes in a moderate oven (375 degrees F.).
MINUTE FUDGE FROSTING
Melt the butter in a saucepan and add the other ingredients, stirring over low heat until the sugar is dissolved. Bring to a full rolling boil and boil 1 minute. Remove from the heat, and beat immediately until creamy enough to spread. This recipe frosts a loaf cake, size about 8 inches square by 2 inches high. To fill and frost an 8-inch two-layer cake, make double this recipe.

CARAMEL FROSTING
Combine the sugars and sour cream in a large saucepan, and stir over low heat until sugars are dissolved. Cook to 238 degrees F. or until a little of the mixture dropped in cold water forms a soft ball. Remove from heat, add butter and vanilla, and cool until lukewarm, (110 degrees F.). Beat with a beater until quite stiff, then add enough fresh cream, while beating, to get frosting of a proper consistency to spread. This recipe frosts and fills an 8-inch two-layer cake. Use half this recipe for a loaf cake, size about 8 inches square by 2 inches high.

UNCOOKED FROSTING
Cream the butter with a spoon. Gradually add the confectioner’s sugar and the cream, alternately. Add the vanilla and spread on cake. This recipe frosts a loaf cake, size about 8 inches square by 2 inches high. ½ cup chopped nuts may be added if desired. If chocolate flavor is desired, reduce cream to 2 tablespoons, and add 1 square (1 ounce) of unsweetened cooking chocolate, melted. To fill and frost an 8-inch two-layer cake, make double this recipe.
Cookies

"ICE-BOX" COOKIES
Cream the shortening thoroughly, then add sugar gradually, creaming after each addition until light and fluffy. Add beaten eggs and vanilla and beat well. Sift together the flour, baking powder and salt, and add to sugar mixture, blending thoroughly. Form the dough, by hand, into two rolls about 8 inches long and two inches in diameter. Wrap in wax paper, store in refrigerator. Bake as needed. For baking, slice into %4-inch slices; place on greased baking sheet. Bake 8 to 10 minutes in a moderate oven (375 degrees F.). Makes 5½ dozen cookies.

SOFT GINGER COOKIES
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; will keep soft for a week in a stone crock or jar.

SHREWSBURY RINGS
Cream the shortening, add % cup sugar and blend well. Add the well-beaten egg, and mix. Sift together the flour, baking powder and salt and add. Turn one-half the mixture at a time onto a well-floured board, and roll to %4-inch thickness. Cut with a floured doughnut cutter. Brush tops with the unbeaten egg white, then sprinkle lightly with the % cup sugar mixed with the cinnamon. Place 3 almond halves on each ring. Place on a well-greased baking sheet. Bake 15 minutes in a moderate oven (375 degrees F.). Makes about 2 dozen rings.
HOT WATER PIE CRUST

Pour boiling water over the shortening and beat until creamy. Sift in the flour, baking powder and salt. Stir together. Form into a ball and chill, then roll out to 3/8-inch thickness on a lightly floured board. This recipe makes two 9-inch pie crusts.

For pie shells to be filled later with a previously cooked filling, prick with a fork before baking; then bake pie shells 15 to 18 minutes in a very hot oven (450 degrees F.).

APPLE PIE

Prepare pastry by Hot Water Pie Crust recipe. Line a 9-inch pie pan with pastry. (To lift pastry from the board, fold in half, lay folded edge across middle of pie pan, then unfold to fill the pan.) Fill pie pan with apples. Combine sugar, nutmeg, salt and lemon juice, and sprinkle over apples. Dot with the butter.

Roll out top crust 1 inch larger than size of pie pan. Moisten edge of lower crust with cold water, put upper crust in place, after making 2 or 3 short slits in center of upper crust. Press upper crust against lower crust, trim off overhanging edges. Flute the edge with the tips of the fingers or with a fork. Bake 30 minutes in a very hot oven (450 degrees F.); then bake 10 minutes more at moderate heat (350 degrees F.).

For fresh blueberry, blackberry, plum, grape, rhubarb or peach pie, make same as apple pie, using 3 1/2 to 4 cups of prepared fruit and include 2 tablespoons flour to thicken juice. Omit nutmeg if desired. Add more sugar if fruit is tart.
**BUTTERSCOTCH PIE**

Bake a 9 inch pie shell (3 recipe for Hot Water Pie Crust) and let cool. Meanwhile combine beaten egg yolks, brown sugar, salt, flour, milk and butter in a double boiler. Cook over boiling water, stirring constantly until the mixture thickens. Then cover and cook 15 minutes, stirring occasionally. Cool, add vanilla and pour into the baked pie shell. Cover with meringue made from 2 egg whites and 4 tablespoons sugar, and put pie in slow oven (300 degrees F.) for about 30 minutes, until meringue is lightly browned. Meringue is made by beating the egg whites until stiff but not dry, adding sugar a little at a time until the mixture will stand in peaks.

**CUSTARD PIE**

Bake a 9 inch unpricked pie shell (3 recipe for Hot Water Pie Crust). While shell is baking, pour the scalded milk over the slightly beaten eggs, which have been combined with the salt, nutmeg and sugar. When the pie shell has baked 15 minutes, pour the custard mixture into the shell while still in the oven. Reduce the oven heat to slow heat (300 degrees F.) and bake pie for 25 minutes, or until a silver knife inserted in the custard comes out clean. If Coconut Custard Pie is desired, sprinkle 1/2 cup shredded coconut on top of custard before baking.

**BROWN SUGAR PUDDING**

Combine the brown sugar and 2 cups of the water in a saucepan and boil for 10 minutes. Add the butter and turn into a greased 1-1/2-quart baking dish. Combine the granulated sugar, flour, baking powder, 1/2 cup water and raisins, and pour this batter onto the syrup. DO NOT STIR. Bake 25 minutes in a hot oven (400 degrees F.). Serve hot or cold. Serves 6.

**FRUIT SHORTCAKE**

Use Clabber Girl Biscuit recipe (see page 4). Roll into two rounds, 1/2 inch thick and bake in hot oven like biscuits. Fill and top with sweet fruit, such as sliced peaches, or crushed pineapple or sweetened strawberries.
In everything you bake, the dependable double-rising action of CLABBER GIRL Baking Powder assures lightness, tenderness, wholesomeness and full flavor-protection. The first rising action takes place in the mixing bowl when liquids are added to the dry ingredients; the second rising action takes place during the process of baking.

Foods baked with CLABBER GIRL Baking Powder are thoroughly leavened and therefore easier to digest.