Fine Baking is family FUN!

WITH CLABBBER GIRL BAKING POWDER

FEATURED RECIPES
Clabber Girl is exclusively known as the baking powder with the balanced double action. Which is to say that one part of the leavening gas is released in the proper proportion to insure the required leavening action as the dough or batter is mixed at room temperature, while the remainder of the leavening gas, scientifically proportioned, is stimulated into action by the heat of cooking or baking.

This results in two advantages. First, less double action baking powder (such as Clabber Girl) is needed. Also, the positive leavening action which takes place in the mixing bowl and the stability of the doughs or batters thus prepared, make possible “ahead of time” mixing.

We hope you enjoy these Recipes

Home baked foods are a part of the traditional American way of life. Griddle cakes for breakfast, cookies with milk, doughnuts and coffee, birthday cakes — they all bring memories of home. Often, more than anything else, they may MEAN home.

Many homemakers take great pride in handing down recipes and “how to do” to their children and grandchildren — inspiring others in the will to do. It is not only the actual making of piping hot baking powder biscuits or a specially favorite cake that brings a glow to the homemaker’s heart; it is the lift it brings to the family morale as well. The odor of fresh baking does a lot toward raising the spirits of the members of the family, knowing that the thought of them and love of them was the real inspiration behind the accomplishment.
BAKING TEMPERATURE AND TIME FOR BAKING POWDER BAKED FOODS

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RELATION BETWEEN OVEN TEMPERATURES AND DESCRIPTIVE TERMS

Very slow: 250-300 degrees Fahrenheit
Slow: 325
Moderate: 350-375
Moderately hot: 400
Hot: 425-450
Very hot: 475-500

ADJUSTMENTS FOR BAKING AT HIGH ALTITUDES

It has long been recognized that atmospheric pressure affects baking results. Those who go from sea level or altitudes less than 2000 feet to live at 4000 or 5000 feet elevations may experience dismal failure with favorite recipes.

Air pressure becomes lighter as the altitude becomes higher and air pressures have a very direct bearing on the formation and expansion of gases produced by leavening agents. Consequently, certain changes in proportion of ingredients for baked products must be made for various altitudes.

Sugar and baking powder must be slightly reduced at higher altitudes. Some authorities also advise that the amount of shortening be reduced for altitudes over 3000 feet. Baking temperatures may need to be increased by about 25 degrees for high altitudes. The necessary changes depend on the recipe as well as on the elevation, and no one set of rules is applicable to all conditions. It is wise, therefore, for those who are presented with altitude problems to consult the Home Demonstration Agent in a given locality or write to the Home Economics Department of the State College for information concerning any specific altitude.
OLD-FASHIONED BISCUITS
Yield: About 16 biscuits
2 cups sifted all-purpose flour
2 1/2 teaspoons Clabber Girl Baking Powder
1/2 teaspoon salt
1/3 cup shortening
3/4 cup milk
1 tablespoon soft butter or margarine

Sift flour, baking powder and salt together in mixing bowl. Cut in shortening with pastry blender or fork until mixture resembles coarse corn meal. Add milk and blend lightly with a fork only until flour is moistened and dough pulls away from side of bowl. Turn out on lightly floured board. Knead lightly (30 seconds). Roll 3/4 inch thick. Cut with floured biscuit cutter. Place close together on lightly greased baking pan. Brush tops with butter or margarine. Bake at 475° F. (very hot oven) 12-15 minutes.

GOLDEN CORN BREAD
Yield: 9 Servings
1 cup yellow corn meal
1 cup sifted enriched flour
1/4 cup sugar
1/2 teaspoon salt
4 teaspoons Clabber Girl Baking Powder
1 egg
1 cup milk
1/4 cup shortening, soft

Sift together dry ingredients into bowl, add egg, milk and shortening. Beat with egg beater until smooth, about 1 minute. Do not Overbeat. Bake in greased 8-inch square pan or greased muffin pans in hot oven (425° F.) 20 to 25 minutes. Serve warm with butter or covered with creamed chicken, fish or meat.

CORN MEAL BISCUITS
Yield: 12 biscuits
1 1/2 cups sifted all-purpose flour
2 1/2 teaspoons Clabber Girl Baking Powder
1/2 teaspoon salt
1/2 cup yellow corn meal
1/3 cup shortening
3/4 cup milk

Sift together flour, baking powder, and salt into a mixing bowl. Blend in corn meal. Cut in shortening until mixture resembles coarse crumbs. Add milk all at once. Stir lightly with a fork, just enough to moisten all the flour. Knead gently about 1/2 minute on lightly floured board. Roll dough 3/4 inch thick. Cut with 2-inch cutter. Place on lightly greased baking sheet. Bake in a 450° F. (very hot) oven 12 to 15 minutes.

Use your Clabber Girl Master Mix Recipes on pages 14 and 15 for time saving, simplified baking. A jar of Clabber Girl Master Mix in the refrigerator helps quickly to bake Biscuits, Cornbread, Gingerbread, Muffins, Cookies, and other interesting and exciting Home-Baked products.
THREE FRUIT BREAD

Yield: 1 loaf 9\(\frac{1}{2}\) x 5\(\frac{1}{2}\) x 2\(\frac{3}{4}\)

2 cups sifted all-purpose flour
\(\frac{3}{4}\) cup beet or cane sugar
3 teaspoons Clabber Girl Baking Powder
\(\frac{1}{2}\) teaspoon salt
1 teaspoon grated lemon rind
2 eggs, beaten
3 tablespoons shortening, melted
1 cup mashed bananas

Sift together flour, sugar, baking powder, and salt. Add lemon rind and currants; mix together lightly. Mix together eggs, melted shortening, and mashed bananas. Add to dry ingredients all at once and stir just enough to blend well. Turn into greased 9\(\frac{1}{2}\) x 5\(\frac{1}{2}\) x 2\(\frac{3}{4}\) inch loaf pan. Bake at 350° F. (moderate) oven for 45 to 50 minutes.

AUNT SALLY'S NUT LOAF

Yield: 1 8\(\frac{1}{2}\) x 4\(\frac{1}{2}\)-inch loaf

2 cups sifted all purpose flour
2\(\frac{1}{2}\) teaspoons Clabber Girl Baking Powder
\(\frac{3}{4}\) teaspoon salt
\(\frac{3}{4}\) cup sugar
\(\frac{1}{4}\) cup shortening
\(\frac{3}{4}\) cup chopped nut meats
1 teaspoon grated lemon rind
\(\frac{1}{4}\) cup seedless raisins
1 egg
1 cup milk

Sift together flour, baking powder, salt and sugar. Cut in shortening until mixture is fine. Blend in nut meats, lemon rind and raisins. Beat egg and milk together. Add all at once to dry ingredients; stir until flour mixture is just dampened. Spoon batter into a greased and floured 8\(\frac{1}{2}\) x 4\(\frac{1}{2}\) x 2\(\frac{1}{2}\) inch loaf pan. Bake in a 325° F. (slow) oven about 1 hour. Cool thoroughly. Bread is better stored 24 hours before slicing.

BALANCED Double Action means Better Baking!
BAKED FUDGE PUDDING

Yield: about six servings

1 cup sifted all-purpose flour

3/4 cup beet or cane sugar

2 tablespoons cocoa

2 teaspoons Clabber Girl Baking Powder

1/4 teaspoon salt

3/4 cup chopped nut meats (walnut or pecan)

1/2 cup milk

2 tablespoons melted butter or margarine

1 teaspoon vanilla

1 cup firmly packed brown sugar

1/4 cup cocoa

1 1/3 cups hot water

Grease 9-inch square baking pan thoroughly. Sift together INTO THIS PAN the flour, beet or cane sugar, 2 tablespoons cocoa, baking powder, and salt. Add nut meats and toss together lightly. Blend together milk, melted butter or margarine, and vanilla. Add to flour mixture in baking pan and blend thoroughly into batter. Mix together brown sugar and 1/4 cup cocoa. Spread on surface of batter. Pour hot water all over surface. Bake 45 minutes at 350° F. (moderate oven). Cut in squares and serve in dessert dishes with whipped cream.

UPSIDE DOWN GINGERBREAD

Yield: 4-6 servings

1/4 cup butter or margarine, melted

3/4 cup firmly packed brown sugar

4 slices canned pineapple, drained

4 to 8 maraschino cherries, drained

2 cups sifted all-purpose flour

2 teaspoons Clabber Girl Baking Powder

1/2 teaspoon salt

2 teaspoons ginger

1 teaspoon cinnamon

1/2 teaspoon allspice

1/4 teaspoon baking soda

1/2 cup shortening

1/2 cup beet or cane sugar

1 egg

3/2 cup dark molasses

1/2 cup milk

Spread melted butter or margarine in bottom of oiled or greased 8x8x2 inch pan. Spread brown sugar on top. Arrange pineapple slices (whole or cut) and maraschino cherries in pattern on top of sugar and butter mixture. Sift together flour, baking powder, salt, spices, and soda. Cream together shortening and sugar until fluffy. Beat in egg and molasses. Stir in sifted dry ingredients and milk alternately, a little of each at a time. Spread on top of pineapple and cherries. Bake at 350° F. (moderate oven) about 50 minutes. Let stand for 5 minutes in pan. Turn upside down on serving plate. Cut in squares or oblongs, and serve plain or with whipped cream.
LAZY DAISY CAKE
Yield: Two 8 x 8 x 2 inch square layers

3 cups sifted cake flour
1 teaspoon salt
1/2 cups sugar
2 1/2 teaspoons Clabber Girl Baking Powder
1/2 cup quick-mix type shortening
3/4 cup milk
1 teaspoon vanilla extract
1/4 teaspoon almond extract
3 eggs

Sift together flour, salt, baking powder, and sugar. Add shortening, 1/2 cup milk, vanilla and almond extracts. Beat 2 minutes at medium speed in electric mixer, or 300 strokes by hand. Add 1/4 cup milk, and eggs. Beat 2 minutes at medium speed or 300 strokes by hand. Turn into two greased and floured 8 x 8 x 2 inch square pans. Bake at 350° F. (moderate oven) for 30 to 35 minutes. Cool in pans 10 minutes before removing from pan. Fill and frost with Seven Minute Frosting flavored with 1 teaspoon vanilla extract and 1/4 teaspoon almond extract. Garnish with toasted blanched almonds arranged as daisy petals, with chocolate bits as center of each flower.

ORANGE CHIFFON CAKE
Yield: one 10-inch tube cake

2 1/4 cups sifted cake flour
1 1/4 cups sugar
3 teaspoons Clabber Girl Baking Powder
1 teaspoon salt
1/2 cup salad oil
5 egg yolks, unbeaten
3/4 cup orange juice
3 tablespoons grated orange rind
1 cup egg whites
1/2 teaspoon cream of tartar

Sift flour, sugar, baking powder and salt into large mixing bowl. Make a "well" and add salad oil, egg yolks, orange juice and orange rind in that order. Beat with spoon, or electric mixer on low speed, until smooth. Add cream of tartar to egg whites and beat until they form very stiff peaks. Pour egg yolk mixture gradually over whites, folding in with rubber scraper. Turn into ungreased 10-inch tube pan. Bake at 325° F. (slow oven) 55 minutes, then at 350° F. (moderate oven) 10 to 15 minutes longer. Invert pan; let cake hang until thoroughly cool before removing. Ice with orange butter icing.
LEMON LOAF CAKE
Yield 1—9½ x 5¼ inch loaf cake or 24—2½ inch cup cakes
2⅔ cups sifted all-purpose flour
2⅓ teaspoons Clabber Girl Baking Powder
⅔ teaspoon salt
⅔ cup butter or margarine
⅔ cup sugar
2 teaspoons grated lemon rind
1 teaspoon lemon extract
3 eggs, separated
⅛ teaspoon salt
⅛ cup sugar
⅛ cup milk

Sift together, flour, baking powder, and ⅓ teaspoon salt. Cream together butter or margarine, ⅔ cup sugar, lemon rind and lemon extract thoroughly. Beat in egg yolks until mixture is light and fluffy. Beat egg whites and ¼ teaspoon salt until foamy. Gradually beat in the ¼ cup sugar until whites form stiff, moist peaks. Add dry ingredients to egg yolk mixture alternately with milk, adding dry ingredients first and last; beat only until mixture is smooth after each addition. Fold in beaten egg whites. Pour batter into a greased and floured 9½ x 5¼ x 2⅜ inch loaf pan. Bake in a 350°F (moderate) oven about 1 hour. Or bake in 24 greased or oiled 2½ x 1¼ inch muffin pans at same temperature for 20 minutes.

MAPLE WALNUT CAKE
Yield: 2 - 8 inch round layers
2 cups sifted cake flour
3 teaspoons Clabber Girl Baking Powder
1⅓ cups sugar
¾ teaspoon salt
½ cup high-grade vegetable shortening
½ cup milk
⅓ teaspoon imitation maple flavoring
2 eggs
⅛ cup milk
⅛ cup finely chopped walnut meats

Sift together, flour, baking powder, sugar, and salt into a large mixing bowl. Add shortening, ½ cup milk, and flavoring. Beat 2 minutes using medium speed of electric mixer, or by hand using 150 strokes per minute. Keep batter scraped from sides and bottom of bowl with rubber spatula. Add eggs and ⅛ cup milk. Beat 2 minutes longer, as before. Fold in nut meats. Pour equal amounts of batter into 2 greased and floured 8 x 1½-inch round layer cake pans. Bake in a 375°F (moderate) oven about 25 min. Cool. Frost with desired frosting.

BANANA CAKE
Yield: 2 — 9 inch layers
2⅔ cups sifted cake flour
2⅔ teaspoons Clabber Girl Baking Powder
1 teaspoon salt
⅔ cup all-purpose oil
1⅗ cups mashed ripe bananas
⅛ cup milk
2 eggs
1⅛ cups sugar

Sift together flour, baking powder, and salt. Add oil, bananas, and milk. Beat until mixture forms a very stiff batter. In a separate bowl, beat eggs until thick and foamy. Gradually add sugar and beat until very well blended. Fold egg mixture into first batter. Pour into 2 greased and floured 9 x 1½ inch round layer cake pans. Bake in a 375°F (moderate) oven about 30 minutes. Cool before frosting with Seven Minute Frosting and walnut meats.
try this Old Dutch Favorite!

**Mocha Sunny cake pie**

**Yield:** 1 — 9-inch cake pie

Line a 9-inch pie plate with pastry as for an unbaked pie shell; set aside. Combine ¼ cup sugar, ¼ cup cocoa, 1 tablespoon instant coffee, ½ cup water, and ½ teaspoon vanilla extract; set aside. Sift together 1 cup sifted all-purpose flour, 1¾ teaspoons Clabber Girl Baking Powder, and ½ teaspoon salt. Cream together ¼ cup shortening, ¾ cup sugar, and ¾ teaspoon vanilla extract thoroughly, beat in 1 egg. Add dry ingredients alternately with ½ cup milk, adding dry ingredients first and last; beat only until blended after each addition. Pour cocoa mixture into unbaked pie shell. Carefully spoon batter on top of cocoa mixture but do not blend together. Arrange ½ cup of whole pecan meats on top. Bake in a 375°F. (moderate) oven about 40 minutes or until firm to the touch. Cool. Serve with whipped cream.

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**Orange Fruit Cake**

**Yield:** 1—9 x 9-inch cake

Squeeze and reserve juice from 1 large orange. Measure juice and add milk to make 1 cup liquid. Grind orange rind and pulp with 1 cup seedless raisins and ½ cup nut meats; grind twice and set aside. Sift together 2¼ cups sifted cake flour, 3 teaspoons Clabber Girl Baking Powder, 1 teaspoon salt, and 1 cup sugar into large mixing bowl; add ½ cup shortening and ¼ cup liquid. Beat 2 minutes using medium speed of electric mixer, or by hand beating 150 strokes per minute. Keep batter scraped from sides and bottom of bowl with rubber scraper. Add 2 eggs and remaining ¼ cup liquid. Beat 2 minutes longer as before. Blend in fruit mixture. Pour into a greased and floured 9 x 9 x 1¾ inch baking pan. Bake in a 350°F. (moderate) oven about 45 minutes. Cool. Frost and decorate as desired. Cut in squares.

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For family and friends...

orange fruit cake

You can be sure if it's Clabber Girl
INDIVIDUAL COFFEE CAKES

Yield: 1 dozen

Batter:
- 1½ cups sifted all-purpose flour
- 2 teaspoons Clabber Girl Baking Powder
- ½ teaspoon salt
- ½ cup beet or cane sugar
- 3 tablespoons melted shortening
- 1 teaspoon grated orange rind
- 1 egg, beaten
- ¾ cup milk

Topping:
- 2 tablespoons firmly packed brown sugar
- 1½ teaspoons flour
- ½ teaspoon ground cinnamon
- 2 teaspoons melted butter or margarine
- ¼ cup chopped walnuts

Sift together 1½ cups flour, baking powder, salt, and sugar. Mix together melted shortening, orange rind, egg and milk. Add to dry ingredients and mix well. Turn into paper cup-lined muffin pans (2½ x 1½ inches), filling about half full. Mix together brown sugar, 1½ teaspoons flour, cinnamon, melted butter or margarine, and chopped walnuts. Sprinkle on surface of batter. Bake at 375°F. (moderate oven) for about 20 minutes.

PINEAPPLE COFFEE CAKE

½ cup well-drained crushed pineapple
8 drained and quartered maraschino cherries
¼ cup firmly packed brown sugar
2 tablespoons melted butter or margarine
1½ cups sifted all-purpose flour
1¾ teaspoons Clabber Girl Baking Powder
¾ teaspoon salt
½ cup shortening
¾ cup granulated sugar
2 eggs
1 teaspoon vanilla extract
½ cup milk
Confectioners' sugar


Remember...
It's the fresh ingredients in your home-baked recipe that make things taste better; stay fresh longer!

Clabber Girl
IS NOW EXCLUSIVELY KNOWN AS THE BAKING POWDER WITH THE BALANCED DOUBLE ACTION
PECAN DOUGHNUTS

Yield: 3 1/2 dozen

3 1/2 cups sifted all-purpose flour
4 teaspoons Clabber Girl Baking Powder
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
1/2 cup milk
2 tablespoons shortening, melted
1 1/2 teaspoons grated orange rind
2 eggs
3/4 cup beet or cane sugar
Pecan halves
Cinnamon sugar

Sift together, flour, baking powder, salt and nutmeg. Mix together milk, melted shortening, and orange rind. Beat eggs until thick and lemon colored. Beat in sugar gradually. Add sifted dry ingredients and milk mixture alternately, a little of each at a time, beating after each addition until blended. Cover and chill 2 hours or longer. Roll 1/4 inch thick on lightly floured board. Cut with 2-inch cookie cutter. Place 1 pecan half in center of each, fold dough around nut, seal, and mold with hands quickly into a ball. Fry in deep hot fat heated to 375° F., until a golden brown color. Drain on paper toweling. Toss while hot in cinnamon sugar.

STRAWBERRY PRESERVES CAKES

Yield: 28 to 30 cakes

2 cups sifted all-purpose flour
1/2 teaspoon salt
2 teaspoons Clabber Girl Baking Powder
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1/2 cup shortening
1 cup beet or cane sugar
3 eggs
1 cup strawberry preserves (break up fruit in small pieces)
3/4 cup milk

Sift together flour, salt, baking powder, cinnamon, cloves, and nutmeg. Cream shortening and sugar until fluffy. Beat in eggs thoroughly until mixture is light and smooth. Beat in preserves until mixture is smooth. (Other flavored preserves such as blackberry, currant, apricot, or peach may be used). Add dry ingredients and milk alternately, a little of each at a time, stirring after each addition until smooth. Pour batter into waxed paper cake cups in muffin pans. Bake 25 to 30 minutes at 375° F. (moderate oven). Decorate when cold with Lemon Butter Frosting.

BAKED APPLE DOUGHNUTS

Yield: 1 dozen

1 1/2 cups sifted all-purpose flour
1 3/4 teaspoons Clabber Girl Baking Powder
1/2 teaspoon salt
1/2 teaspoon ground nutmeg
1/2 cup sugar
1/2 cup shortening
1 egg, beaten
1/4 cup milk
1/2 cup grated raw apple
1/2 cup melted butter or margarine
1/2 cup sugar
1 teaspoon ground cinnamon

Sift together flour, baking powder, salt, nutmeg, and 1/2 cup sugar. Cut in shortening until mixture is fine. Mix together egg, milk, and apple; add all at once to dry ingredients and mix quickly but thoroughly. Fill greased 2 1/2 x 1 1/4 inch muffin pans 2/3 full. Bake in a 350° F. (moderate oven) 20 to 25 minutes or until golden brown. Remove from pans. Immediately roll doughnuts in melted butter or margarine, then in sugar and cinnamon which have been mixed together. Serve warm.
HAWAIIAN DROP COOKIES
Yield: 4 1/2 dozen 2 1/2-inch diameter cookies
2 cups sifted all-purpose flour
2 teaspoons Clabber Girl Baking Powder
1/2 teaspoon salt
1/2 cup shortening
1 1/4 cups sugar
1/2 teaspoon vanilla extract
1/2 teaspoon almond extract
1 egg
3/4 cup well-drained, crushed pineapple
1/2 cup finely chopped, shredded coconut

Sift together flour, baking powder, and salt. Cream shortening, sugar, and extracts thoroughly. Beat in egg until mixture is fluffy. Blend in pineapple and dry ingredients. Drop by teaspoonfuls on ungreased cookie sheet 3 inches apart. Sprinkle with coconut. Bake in a 325° F. (slow) oven about 20 minutes. Cookies are better stored for 24 hours.

PARTY MERINGUE COOKIES
Yield: approximately 2 1/2 dozen
1 1/2 cups sifted all-purpose flour
1 teaspoon Clabber Girl Baking Powder
1/2 cup butter or margarine
1/2 cup beet or cane sugar
2 eggs, separated
1/4 teaspoon grated lemon rind
1/4 cup finely chopped, blanched almonds
Red hots or glace cherries, cut into pieces
Angelica

Sift together flour and baking powder. Cream together butter or margarine and 1/4 cup sugar until fluffy. Add egg yolks; beat until smooth. Add sifted ingredients gradually, blending in well. Roll 1/4 inch thick on lightly floured board. Cut in rounds 1 1/2 inches in diameter; place on ungreased baking sheet one inch apart. Beat egg whites until stiff. Add 1/2 cup sugar gradually (1 teaspoon at a time), beating continually. Beat until quite stiff. Fold in grated lemon rind and almonds. Pile on top of cookies. Garnish with red hots or pieces of glace cherries and thin strips of angelica. Bake at 325° F. (moderate oven) for 12 to 15 minutes.

CHOCOLATE BAR COOKIES
Yield: 32 bars
3/4 cups sifted all-purpose flour
1/4 teaspoon salt
1 teaspoon Clabber Girl Baking Powder
1/2 cup butter or margarine
1/4 teaspoon vanilla extract
1/4 cup beet or cane sugar
1 egg, beaten
2 tablespoons milk
1 6-ounce package semi-sweet chocolate bits
1/2 cup shredded coconut
Few drops almond extract


BEST-EVER BROWNIES
Yield: 12-16 brownies
1/4 cup sifted all-purpose flour
1/2 teaspoon salt
1/2 teaspoon Clabber Girl Baking Powder
1 cup chopped walnuts
1/2 cup butter or margarine
1 cup sugar
2 eggs
2 squares chocolate, melted
1 teaspoon vanilla extract
1/2 cup confectioners' sugar (optional)

Sift flour, salt and baking powder together. Mix in walnuts. Cream together butter or margarine until soft and smooth. Add sugar gradually and cream until fluffy. Add eggs, one at a time, beating well after each addition. Blend in chocolate and vanilla. Add dry ingredients and beat until well blended. Turn into 8 x 8 x 2-inch greased pan. Bake at 350° F. (moderate oven) 20 to 25 minutes. Cool in pan and cut into squares or fingers. Dust with confectioners' sugar if desired.
APPLE DUMPLINGS
Yield: 4 dumplings
2 cups sifted all-purpose flour
2 1/2 teaspoons Clabber Girl Baking Powder
1/2 teaspoon salt
1/2 cup shortening
2/3 cup milk
4 medium-sized tart red apples
3/4 cup sugar
11/4 teaspoons cinnamon
1/4 cup butter or margarine
1 cup boiling water
2 tablespoons lemon juice
1 tablespoon grated lemon rind
1 tablespoon sugar

Sift together dry ingredients. Cut in shortening. Add milk; stir only until moistened. Roll 1/4 inch thick. Cut in 7-inch squares. Peel and core apples; save skins. Put apple on each square of dough. Combine 3/4 cup sugar and cinnamon; put 1 teaspoon each of mixture and butter or margarine in each apple. Moisten edges of dough, pinch together over apples. Place in shallow greased baking pan; chill 30 minutes. Simmer skins 20 minutes in boiling water. Drain; add lemon juice, rind and 1 tablespoon sugar. Pour over dumplings. Bake at 425° F. (hot oven) 40 minutes, or until apples are tender, basting once or twice. Serve warm.

CRANBERRY DUMPLINGS
Yield: 6 Dumplings
1 1/2 cups sifted all purpose flour
2 tablespoons beet or cane sugar
2 1/4 teaspoons Clabber Girl Baking Powder
1/2 teaspoon salt
1/2 teaspoon grated lemon rind
3/4 cup milk
1 No. 303 can whole cranberry sauce
1/4 cup orange juice
1/2 cup water

Sift together, flour, sugar, baking powder, and salt. Stir in grated lemon rind. Add milk all at once, and stir just until flour is moistened. Heat together cranberry sauce, orange juice, and the water until boiling. Pour into greased 1 1/2 quart casserole. Drop dough by 1/4 cupfuls onto hot cranberry sauce. Bake at 400° F. (hot oven) for 20 to 25 minutes.

PIZZAS
Yield: About 70 small; 30 large
1/4 pound bulk sausage
2 cups sifted all-purpose flour
2 1/2 teaspoons Clabber Girl Baking Powder
1/2 teaspoon salt
1/3 cup shortening
3/4 cup milk
1/4 cup tomato paste
1/2 cup grated sharp cheddar cheese (2 ounces)
Crushed oregano

Mash sausage in a cold frying pan. Slowly fry sausage, stirring frequently to cook sausage thoroughly in small pieces. Drain. Sift together flour, baking powder, and salt into mixing bowl. Cut in shortening until mixture resembles coarse corn meal. Add milk. Blend with fork until dry ingredients are just dampened. Knead dough gently, about 1/2 minute. Roll out about 3/16 inch thick. Cut with 1 1/2 or 3-inch round cutter. Place rounds on ungreased baking sheet. Slightly pinch up edges of each round. On each round, place in order tomato paste, cheese, sausage, and oregano. Bake in a 450° F. (very hot) oven about 12 minutes. Serve hot.

BALANCED Double-Action means Better Baking!
**Master Mix Recipes**

Here's Clabber Girl's Contribution to Modern Baking Methods

So Simple... In Clabber Girl's Master Mix you begin with a blend of basic ingredients, mixed and refrigerated, from which a surprising variety of baked products can be easily made. Ingredients are added simply and easily to complete chosen recipe. Time is saved; baking is simplified; cost is reduced.

**Your Master Mix Recipe**

6 cups sifted all-purpose flour
2½ tablespoons Clabber Girl Baking Powder
1½ teaspoons salt
¾ cup shortening

Sift flour, baking powder and salt together. Cut in shortening. Store in tightly covered container in refrigerator.

**BISCUIT RECIPE**

1 cup Clabber Girl Master-Mix
½ cup milk (or enough to make a soft dough that can be handled)

Place the Master-Mix in a mixing bowl and add the milk. Mix lightly, just until the flour is moistened, turn onto a lightly floured board, knead, roll and cut the biscuits. Place them one inch apart on a lightly greased baking sheet and bake at 450 degrees (a hot oven) until lightly browned, 12 to 18 minutes.

**DATE NUT MUFFINS**

2 cups Clabber Girl Master-Mix
½ cup pitted dates, cut in small pieces
1 egg, well beaten
1 tablespoon sugar
¾ cup milk
¼ cup chopped nuts

Measure Master-Mix into mixing bowl. Stir in dates and nuts. Mix egg, sugar and milk together. Add, all at once, to dry mixture. Stir gently only until flour is moistened—the batter will look lumpy. Fill greased muffin pans ⅔ full. Bake at 425 degrees (hot oven) 15 to 18 min. Makes 1 dozen. If plain muffins are desired, omit dates and nuts.

**SOUTHERN CORNBREAD OR YANKEE JOHNNY CAKE**

1½ cups Clabber Girl Master-Mix
¾ cup corn meal
¼ teaspoon salt
2 tablespoons sugar (optional)
1 egg, well beaten
¾ cup milk

Measure Master-Mix into a mixing bowl. Stir in corn meal, salt, and sugar if used. Combine egg, and milk and add to dry mixture, stirring only until blended. Batter will look rough.

For Pan Corn Bread: Turn batter into a well-greased 6” x 10” x 1½” baking pan. Bake at 400 degrees (hot oven) about 30 min. or until browned.

For muffins: Fill well-greased 2-inch muffin pans about ⅔ full. Bake at 400 degrees (hot oven) 20 to 25 minutes or until well-browned. Makes about 1 dozen.

For corn sticks: Fill well-greased corn sticks pans about ⅔ full. Bake at 400 degrees (hot oven) 20 to 25 minutes or until well browned.
CHOCOLATE DROP COOKIES
2 cups Clabber Girl Master-Mix
3/4 cup sugar
1/4 cup cocoa
1/2 cup chopped nuts
(optional)
1/3 cup milk
1 egg
1 teaspoon vanilla

Measure Master Mix into a mixing bowl. Stir in sugar, cocoa, and nuts, if used. Beat milk, egg and vanilla together slightly with a fork. Gradually add liquid to the dry mixture, stirring until well blended. Drop by teaspoonfuls 2 inches apart, on a greased baking sheet. Bake at 350 degrees (moderate oven) 10 to 12 minutes. Remove from baking sheet immediately and cool thoroughly before storing in tightly covered cookie jar or box. Makes about 3 1/2 dozen cookies.

To Frost Cookies . . . if desired the cookies may be frosted, after they are thoroughly cooled, with an uncooked butter cream frosting flavored with vanilla, chocolate or orange.

GINGERBREAD UPSIDE DOWN CAKE
1 tablespoon butter or margarine
1/4 cup brown sugar
4 slices canned pineapple, drained
2 cups Clabber Girl Master-Mix
1/2 cup sugar
1 teaspoon ginger
1 teaspoon cinnamon
1/4 teaspoon cloves
1 egg, well beaten
1/2 cup molasses
1/2 cup water

Melt butter or margarine in an 8” x 8” x 2” cake pan. Sprinkle with brown sugar. Cut pineapple slices in halves and arrange on top of sugar. Measure Master-Mix into mixing bowl. Stir in sugar and spices. Combine egg, molasses and water. Add gradually to dry mixture, stirring until well blended. Pour over fruit in pan and spread evenly. Bake at 350 degrees (moderate oven) 35 to 40 min. Remove from oven and cool two or three minutes. Turn out on serving plate, fruit side up.

Serve warm topped with whipped cream or hard sauce. Makes 6 to 8 servings. To make plain gingerbread, use the same recipe, but omit the first three ingredients.

BUTTERSCOTCH PECAN “QUICKIES”
1/4 cup butter or margarine
1/2 cup brown sugar, firmly packed
1/4 teaspoon cinnamon
Pecan halves
2 1/2 cups Master-Mix
1 cup milk

Cream butter or margarine, brown sugar and cinnamon together. Spread thickly in bottoms of 12 muffin cups. Place 3 or 4 pecan halves, rounded side down, in each cup. Measure Master-Mix into mixing bowl. Add milk, stirring just enough to moisten flour. Drop batter from spoon into muffin cups on top of sugar mixture and pecans. Fill cups 3/4 full. Bake in a hot oven (425 degrees) for 20 to 25 minutes. Leave in pans a few minutes before turning out. Turn out upside down and serve hot. Makes 1 doz. 2 1/4 inch: “quickies.”

Other simple yet tempting suggestions:
(1) Using same butterbrown sugar mixture but no nuts, place a soaked dried apricot half in each muffin cup.
(2) Omit butter, sugar and nuts and drop 1/2 teaspoon cranberry jelly or orange marmalade into the top of each “quickie” before baking.
(3) Sprinkle each “quickie” in its cup with grated orange rind, sugar and a few drops of orange juice.

ORANGE NUT BREAD
3 cups Master-Mix
1 1/3 tablespoons sugar
1/2 cup chopped nuts
1 egg, well beaten
1/2 cup milk
1/2 cup orange marmalade

Measure Master-Mix into mixing bowl. Mix in sugar and nuts. Combine egg, milk and marmalade. Stir until well blended. Add gradually to dry mixture, mixing only until flour is moistened. Batter will look rough. Turn into well-greased 4 1/2” x 8 1/2” x 2 1/2” bread pan. Bake at 350 degrees (moderate oven) about 45 min. Makes 1 loaf.
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