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“There is nothing in my cupboard,” writes a lady, “that I can put my hand on with such a feeling of security as my can of Crescent Baking Powder. It rises to every occasion and is wonderfully saving. With or without eggs, my cakes and muffins rise to a puffy, golden brown state of perfection.”

Read this booklet if you would know

**Crescent Baking Powder**

—the double acting powder

Crescent Manufacturing Company
Seattle
Washington
What Baking Powder Really Is

Baking Powder is not a food.

It is merely an important agent in the preparation of foods.

Baking Powder as baking powder never enters the human system. In action, it destroys itself. Only the resulting residues reach the stomach. These only in immaterial quantities. The quantities can be gauged from this fact: Baking Powder to the extent of only two parts in a hundred enters into biscuits, bread, cakes, pastry, et cetera. Part of it is dissipated in the form of gas during the process of baking.

Food prepared with baking powder forms but a small portion of the average meal. So the amount of baking powder residue taken into the stomach becomes so small that it can be scarcely computed.

The purpose of baking powder is to raise the dough. To make it light, wholesome, healthful, digestible.

The baking powder which does this best is the best baking powder.

Dough is raised by the liberation of gas contained in sodium bicarbonate—baking soda.

To liberate this gas, an acid must be used. Sour milk is effective as an acid. But it is inconvenient, often unobtainable and hardly ever uniform. So it may be classed as impracticable.

A convenient, readily accessible ingredient is necessary. Hence the necessity of baking powder.

The best acid ingredient for baking powder has been a hard problem to solve. An immense amount of research work has been expended upon it by leading chemists. For upon the nature of the acid ingredient in a baking powder depends the efficiency of baking powder and its value to the consumer.

Upon the research work already done, Crescent chemists builded.

The results obtained far surpass those of all previous dates.
Composition

Cream of Tartar is the distinctive ingredient of some baking powders.

Phosphate is the distinctive ingredient of others.

Sodium Aluminium Sulphate is the distinctive ingredient of others.

Cream of tartar is made from material left in wine casks during the fermentation of wine.

Phosphate is produced from phosphate rock or bone black. Bone black is the ingredient which is used as a purifier in the manufacture of many foods—especially sugar.

Sodium Aluminium Sulphate is a mixture of Sodium Sulphate and Aluminium Sulphate. Called Sodium Aluminium Sulphate for brevity.

Sodium Sulphate is Salt of Sodium, just as Sodium Chloride or salt, and Sodium Bicarbonate or baking soda are Salts of Sodium. In the same way, Aluminium Sulphate is a Salt of Aluminium.

In Crescent Baking Powder, Phosphate and Sodium Aluminium Sulphate are combined.

Phosphate is used because its action is quick—almost instantaneous.

Sodium Aluminium Sulphate is used because it prolongs the action of the baking powder—prevents falling of cakes, pastry or bread—contributes to the double acting principle—makes a powder that will keep almost indefinitely.

Clever deceivers have, and are still taking the a-l-u-m out of the aluminium part of the word and serving the public the misinformation that Sodium Aluminium Sulphate is alum.

As to the purity, wholesomeness and healthfulness of Sodium Aluminium Sulphate, world authorities agree: Such men as Dr. Alonzo E. Taylor, professor of physiological chemistry, University of Pennsylvania; Dr. Russell H. Chittenden, professor of physiological chemistry, Yale University; Dr. John H. Long, professor of chemistry in the Northwestern Medical School.
The Plain Facts

We want to tell you in plain language what Crescent Baking Powder is composed of:

(1) Sodium Bicarbonate—containing the carbonic acid gas or leavening agent.
(2) Calcium Acid Phosphate—an acid salt.
(3) Sodium Aluminium Sulphate—an acid salt.
(4) Egg Albumen—whites of eggs.
(5) Corn Starch—used to absorb moisture.

Of the ingredients composing Crescent Baking Powder no part of the Soda Bicarbonate (1), Calcium Acid Phosphate (2), Sodium Aluminium Sulphate (3), ever reaches the stomach in their original form.

The chemical reaction which occurs in the baking destroys both the soda and the acid compounds and results in the formation of (a) carbonic acid gas, which escapes after having performed its function of raising the dough, and (b) the following residual products, which remain in the food:

(1) Calcium Phosphate - 5.15%  (3) Sodium Sulphate -  - 38.12%
(2) Sodium Phosphate - 3.10%  (4) Aluminium Hydroxide 5.25%

(1) Calcium Phosphate is not only free from harmful effects, but is prescribed by physicians in cases of malnutrition. It is a useful and necessary constituent of the tissues of the body.

(2) Sodium Phosphate and (3) Sodium Sulphate are mild laxatives when administered in sufficient quantities.

(4) Aluminium Hydroxide is held by many able chemists and physiologists to be insoluble in the gastric juices of the stomach. Therefore has no effect upon the system.

These residual products are present in such very small quantities as to have, according to eminent chemists and authorities, practically no effect on the human system, in the ordinary diet, of food raised with Baking Powder. (See Bulletin 103, U. S. Dept. of Agriculture.)

Corn Starch is used in Crescent Baking Powder for the purpose of taking up any moisture to which the powder is exposed, thus preventing premature action of the acid
salts upon the soda. It is not used to cheapen or lower the grade of the powder, but serves a most essential purpose.

Egg Albumen is used to add to the efficiency and effectiveness of Crescent Baking Powder in the oven. Its purpose is to prevent the falling of the pastry or bread before the baking is completed.

**The Final Test**

The sole purpose of any Baking Powder is to raise, or thoroughly aerate the dough. That there is a great difference in the manner in which various kinds of powder produce their leavening gas may be readily demonstrated:

Place two teaspoons cream of tartar powder in a glass, and the same amount of Crescent Baking Powder in a second glass. Add to each three teaspoons hot water and stir. The cream of tartar acts immediately and violently, but the action is of very short duration. Crescent Baking Powder acts gradually, and continues to act when a cream of tartar powder has subsided.

This principle in Crescent Baking Powder, the gradual, steady climb of leavening power, makes fallen cakes or heavy biscuits practically impossible. On the other hand, where a cream of tartar Baking Powder is used, due to its quick action and rapid dissipation of leavening gas, it is imperative to mix the dough quickly and bake it promptly in a hot oven. Or, if the housewife wishes to make several batches of biscuits and cannot bake them at once, it is necessary to use more Baking Powder. In baking hot cakes she must often add a second and perhaps a third portion of Baking Powder, or the last cakes will not be light. Besides the expense, the extra quantity of such Baking Powder leaves an increased amount of residue in the food (cream of tartar powders leaving 70% Rochelle salts).

**A Great Convenience**

The chemical composition of Crescent Baking Powder makes it possible to mix breads and pastry and bake them promptly, if desired, or if the oven be overcrowded or the baking is delayed, no harm will be done. In fact, biscuits may be mixed the night before and baked for
breakfast. The hostess may prepare the dough and shape biscuits or rolls, set them in a cool place, and bake them as she wishes to serve her guests.

Neither is an extremely hot oven required. To bake successfully with cream of tartar powders a hot oven heat is required. Only moderate heat is required with Crescent Baking Powder, which makes for fuel saving.

Crescent Baking Powder may be used under the same conditions as any powder; the best results from the viewpoint of lightness and daintiness are obtained by allowing the baking to stand 5 to 10 minutes and baking in a moderate oven.

Why Crescent Baking Powder Is Superior

1. It produces 14.5% leavening power, while most baking powders contain but 12% or less, hence less Crescent Baking Powder may be used in baking.
2. It is high in quality and low in price.
3. It has a double action, because,
4. The combination of acid ingredients prolongs the action of leavening until the moisture has been absorbed and the pastry is baked.
5. Egg Albumen controls the action of the gas, sustains the dough and prevents falling.
6. Starch is used to absorb any moisture that may find its way into the can and prevent chemical action taking place, which would cause the gas to be evolved, leaving the powder dead as a leavener.
7. It is always uniform in strength and action. Not a matter of luck in baking, but a scientific certainty.
8. It is endorsed by many chemists, physicians and bakers.

Remember

That the test of Baking Powder is not only purity in the can, but wholesomeness in food and efficiency in its work; that Crescent Baking Powder does all that higher priced powders do, and does it more economically, more conveniently.
We Offer $500.00 Reward

The Crescent Manufacturing Company has had for a number of years a standing offer of $500 to be given to anyone who could find any injurious substance in food resultant from the use of Crescent Baking Powder. This offer still stands unchallenged, and the money is still waiting in the bank. It will always go unchallenged, because Crescent Baking Powder is absolutely wholesome and contains no injurious products whatever.

CRESCENT MANUFACTURING CO.
Seattle, Washington

Recipes

Use Level Measure
Measure Flour After Sifting

Rice Pancakes

3½ cups flour 3/4 teaspoon soda
2 teaspoons Crescent 2 eggs
Baking Powder 2 cups boiled rice
1 teaspoon salt 3 tablespoons sugar
2½ cups sour milk or cream

Mix and sift flour, baking powder and salt. Add soda to the sour milk and beat smooth. Add the beaten eggs and sugar, and pour this gradually onto the flour mixture, stirring rapidly. Beat smooth, add boiled rice, and fry as pancakes.

Waffles

2 cups flour 2 teaspoons Crescent
1 cup milk Baking Powder
1 tablespoon melted butter ½ teaspoon salt
1 tablespoon sugar 2 yolks of eggs
2 whites of eggs

Mix and sift the dry ingredients; add milk gradually and yolks of eggs unbeaten. Add the butter and then the egg whites beaten stiff.
Quick Muffins

1 egg  ¾ cup flour
½ cup sweet milk  1 teaspoon Crescent Baking Powder
¼ teaspoon salt

Beat the egg light, add the milk. Sift salt, flour and baking powder and add. This makes six muffins.

Cornmeal Rolls

1 ½ cups flour  2 tablespoons shortening (butter or lard)
1 tablespoon sugar
½ teaspoon salt
½ cups cornmeal
2 teaspoons Crescent Baking Powder

Sift together flour, cornmeal, salt, sugar and baking powder. Cut in the shortening. Then add the egg well beaten, and the milk. Roll out and cut into rounds. Butter each round and fold over. Bake in quick oven.

Corn Cake

1 cup cornmeal  1 egg
1½ cups flour  ½ teaspoon salt
½ cup sugar  1 cup milk
3 teaspoons Crescent Baking Powder  1 tablespoon melted butter (or 2)

Mix and sift the dry ingredients; add the milk, egg well beaten and butter. Bake in shallow buttered pan in hot oven about twenty minutes.

Nut Bread

2 eggs  2 cups chopped walnuts, floured
¾ cup sugar
2 cups sweet milk
1 teaspoon salt
4 cups flour
4 teaspoons Crescent Baking Powder

Make in two loaves, let rise fifteen minutes and bake in moderate oven three-quarters of an hour. For brown nut bread, add 1 teaspoon Mapleine and use half graham flour.

Crescent Health Bread

1½ cups sweet milk  1 tablespoon Mapleine Syrup
1 cup flour
2 cups graham flour  3 teaspoons Crescent Baking Powder
1 teaspoon salt

Let stand one hour. This makes one loaf of delicious bread.
**Sour Milk Biscuits**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>flour</td>
<td>4 cups</td>
</tr>
<tr>
<td>Crescent Baking Powder</td>
<td>4 teaspoons</td>
</tr>
<tr>
<td>salt</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>shortening</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>milk</td>
<td>2 cups</td>
</tr>
<tr>
<td>soda</td>
<td>1/2 teaspoon</td>
</tr>
</tbody>
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Mix and sift flour, baking powder and salt. Work in the shortening. Beat the soda into sour milk until smooth, and add. Turn on floured board, cut in rounds half inch thick and bake.

**Cocoa Doughnuts**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
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<tbody>
<tr>
<td>eggs</td>
<td>2</td>
</tr>
<tr>
<td>milk</td>
<td>1 cup</td>
</tr>
<tr>
<td>sugar</td>
<td>2/3 cup</td>
</tr>
<tr>
<td>melted butter</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>flour</td>
<td>3 cups</td>
</tr>
<tr>
<td>baking powder</td>
<td>3 teaspoons</td>
</tr>
<tr>
<td>cocoa</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>cinnamon</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>salt</td>
<td>1/4 teaspoon</td>
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Beat together thoroughly eggs and sugar, add melted butter and milk. Sift together twice three cups flour, baking powder, cocoa, salt, spice, and add to liquid mixture. Then add sufficient flour to roll out; cut in strips, twist and fry in hot fat. When cold dust with powdered sugar.

**Bran Bread**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>flour</td>
<td>4 cups</td>
</tr>
<tr>
<td>bran</td>
<td>4 cups</td>
</tr>
<tr>
<td>sugar</td>
<td>1 1/2 tablespoons</td>
</tr>
<tr>
<td>shortening</td>
<td>1 1/2 tablespoons</td>
</tr>
<tr>
<td>salt</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>baking powder</td>
<td>4 teaspoons</td>
</tr>
<tr>
<td>milk (or water)</td>
<td>2 cups</td>
</tr>
<tr>
<td>currants</td>
<td>2 cups</td>
</tr>
</tbody>
</table>

Sift together the white flour, salt, sugar and baking powder. Mix with the bran, and then with shortening. Add milk or water, and just before putting in greased pans, add the currants dredged with flour. Let stand for ten minutes and bake in moderate oven for one hour, or until done. Makes two small loaves.

**Southern Beaten Biscuits**

<table>
<thead>
<tr>
<th>Ingredient</th>
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<tbody>
<tr>
<td>flour</td>
<td>4 cups</td>
</tr>
<tr>
<td>Crescent Baking Powder</td>
<td>4 teaspoons</td>
</tr>
<tr>
<td>salt</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>sugar</td>
<td>2 teaspoons</td>
</tr>
<tr>
<td>egg</td>
<td>1 white of</td>
</tr>
<tr>
<td>milk</td>
<td>1 cup</td>
</tr>
<tr>
<td>butter</td>
<td>3 rounding</td>
</tr>
<tr>
<td>lard</td>
<td>tablespoons</td>
</tr>
</tbody>
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Sift the baking powder, flour, sugar and salt twice, then chop butter and lard into it. Add the stiffly beaten white of egg to the milk, then add to the flour mixture, stirring to a soft dough. Turn out on a cloth and beat, then fold and beat again. Do this for about five minutes. Roll to quarter inch thickness and spread with melted butter. Fold over, cut in rounds and bake in rather quick oven.
Baking Powder Biscuits

1 cup flour
1 teaspoon Crescent Baking Powder
2 teaspoons shortening
1/4 teaspoon salt
1/4 cup milk or water

Sift together, flour, salt and baking powder. Chop in the shortening, then add milk or water a little at a time. Put on floured board, handling as little as possible. Cut in biscuits and bake. This makes twelve small biscuits.

True Lovers’ Knots

2 1/2 cups flour
1 cup sugar
3/4 cup butter
1 egg
1 teaspoon Crescent Baking Powder
1/4 cup milk

Sift flour and baking powder; rub the butter in flour. Add the sugar, and mix to a firm dough with the egg and milk. Roll out on floured board and cut into strips; twist into form of knots. Bake a golden brown in a moderate oven.

Cream Scones

2 cups flour
2 tablespoons sugar
2 teaspoons Crescent Baking Powder
1/2 teaspoon salt
4 tablespoons butter
1/2 cup cream
2 eggs

Mix and sift together flour, baking powder and salt. Rub or cut in the butter. Add the eggs well beaten and cream. Toss on floured board and roll lightly to three-quarter inch thickness. Cut in squares, brush with white of egg, sprinkle with sugar. Let stand ten minutes and bake in rather hot oven.

Cheese Straws

1 cup dry grated cheese
1 cup flour
1 teaspoon Crescent Baking Powder
1/4 teaspoon salt
2 tablespoons butter
Cold water

Sift the flour with the baking powder and salt, then mix with the grated cheese. Add the butter and mix with cold water like pie crust. Roll thin, cut in strips and bake in quick oven.

Oatmeal Macaroons

2 eggs
3/4 cup light brown sugar
2 tablespoons butter
1 teaspoon Crescent Baking Powder
1 teaspoon Mapleine
1 1/2 cups rolled oats

Cream butter and sugar, add eggs lightly beaten. Add Mapleine, baking powder and rolled oats. Mix well and drop by spoonfuls on greased tins, allowing room for them to spread. Bake in moderately hot oven.
**Quick Cake**

- 1 egg
- $\frac{1}{2}$ cup milk or water
- 2 cups flour
- 2 teaspoons Crescent Baking Powder
- 2 teaspoons Crescent Vanilla

Put egg in measuring cup; fill cup to half full with melted shortening (not warm). Add liquid to fill the cup. Pour this mixture into flour mixed and sifted with salt and baking powder. Flavor and beat until thoroughly creamed; bake in moderate oven.

**Nut Cakes**

- 1$\frac{1}{2}$ cup butter
- 1 cup sugar
- 3 eggs
- 1 teaspoon Crescent Vanilla
- $\frac{3}{4}$ cup walnuts
- Pinch of salt
- $\frac{1}{2}$ cup milk

Cream butter and sugar and add well-beaten eggs. Add the milk and flavoring. Then add flour sifted with baking powder and a very little salt. Lastly add broken walnuts. These are good baked in muffin tins and frosted. The recipe makes sixteen cakes.

**Hot Water Sponge Cake**

- 2 yolks of eggs
- 1 cup sugar
- $\frac{3}{8}$ cup hot water
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon Crescent Lemon Extract

- 2 whites of eggs
- 1 cup flour
- $1\frac{1}{2}$ teaspoon Crescent Baking Powder

Beat the yolks of eggs until thick and lemon colored, add the half cup sugar gradually and continue beating; then add water, remaining sugar, lemon extract and whites of eggs beaten stiff. Then add flour sifted with baking powder and salt. Put in greased and floured shallow pan and bake in moderate oven about twenty-five minutes.

**Soft Gingerbread**

- $\frac{1}{2}$ cup shortening
- 2 teaspoons Crescent Baking Powder
- $\frac{1}{2}$ cup sugar
- 1 tablespoon ginger
- 1 cup molasses
- 1 teaspoon cinnamon
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ teaspoon allspice
- 2 well beaten eggs
- $\frac{1}{4}$ teaspoon salt
- 2 cups flour

Cream butter and sugar; add beaten eggs, then the molasses. Sift together the dry ingredients and add alternately with the milk to the first mixture. Bake in a shallow pan in moderate oven.
Dainty Sandwiches

\[
\begin{align*}
\frac{1}{3} \text{ cup water} & \quad 1 \text{ teaspoon Mapleine} \\
\frac{1}{2} \text{ cup chopped nut meats} & \quad \frac{1}{4} \text{ cup chopped figs} \\
1 \text{ cup light brown sugar} & \\
\end{align*}
\]

Boil the sugar and water until it hairs from spoon. Add figs, nuts and Mapleine. Mix well and spread between halves of lady fingers or wafers.

Peanut Butter Fritters

\[
\begin{align*}
\frac{1}{2} \text{ cup peanut butter} & \quad \text{Pepper} \\
\frac{1}{2} \text{ cup corn meal} & \quad 1 \text{ teaspoon sugar} \\
\frac{1}{2} \text{ cup flour} & \quad 1 \text{ egg} \\
1 \text{ teaspoon Crescent Baking Powder} & \\
\frac{1}{2} \text{ cup milk} & \\
\end{align*}
\]

Sift flour, meal, baking powder, salt and sugar together; rub in peanut butter, then add the milk, well beaten egg and pepper. Mix into a smooth batter. Drop by spoonfuls on a well greased griddle and fry to a golden brown.

Best Ever Cake (One Egg, No Milk)

\[
\begin{align*}
1 \text{ cup stoned and chopped} & \quad 1 \text{ pinch salt} \\
\text{dates} & \quad 1 \text{ cup boiling water} \\
\frac{1}{2} \text{ teaspoon Crescent Soda} & \quad 1\frac{1}{2} \text{ cups flour} \\
1 \text{ cup sugar} & \quad 3 \text{ teaspoons Crescent Baking Powder} \\
3 \text{ tablespoons butter} & \\
1 \text{ egg} & \quad 1 \text{ cup nut meats} \\
1 \text{ teaspoon Mapleine} & \\
\end{align*}
\]

Sprinkle the half teaspoon soda over the chopped dates and add the boiling water. Let stand until cool. Cream the butter, sugar and Mapleine and mix with dates. Beat the egg, add the pinch of salt and stir into mixture. Sift the flour and baking powder three times and add. Lastly add the nut meats, mix well and bake in moderate oven.

Butterless, Eggless, Milkless Cake

Put in a saucepan the following:

\[
\begin{align*}
1 \text{ cup light brown sugar} & \quad \frac{1}{2} \text{ teaspoon Crescent Ground Cloves} \\
1 \text{ cup water} & \\
1 \text{ cup seeded raisins} & \quad 1 \text{ teaspoon Crescent Ground Cinnamon} \\
\frac{1}{3} \text{ cup lard} & \\
\frac{1}{4} \text{ teaspoon Crescent Ground Nutmeg} & \\
\end{align*}
\]

Boil the above three minutes and let cool. When cool add 1 teaspoonful Crescent Soda dissolved in a little hot water, and \(\frac{1}{3}\) teaspoonful Crescent Baking Powder sifted in two cups flour. Bake in two layers in moderate oven. Use Mapleine Icing. This is delicious if steamed instead of baked and served as pudding.
Apple Sauce Cake

1 1/2 cups apple sauce; add: 1/2 teaspoon Crescent Cloves
1 teaspoon dry soda and stir; then add: 1/2 cup raisins
1 cup sugar 1 cup nuts
1/2 cup butter or substitute 1 1/2 to 2 cups flour
1 teaspoon each Crescent Cinnamon, Allspice, Mapleine

Bake in slow oven about 45 minutes.

Carrot Pudding

Chop one cup raisins, one cup raw potatoes, and one cup raw carrots in food-chopper. Combine the mixture with two and one-half cups flour, one cup sugar, one cup currants, two teaspoons Crescent Baking Powder, one-half teaspoon cloves and one teaspoon Mapleine. Steam three hours. Serve with hard sauce.

Fruit Cake Without Eggs or Shortening

2 1/2 cups sugar 1 teaspoon Mapleine
1 cup molasses 1/2 teaspoon Crescent Ginger
2 cups buttermilk or sour milk (not too sour) 1/2 teaspoon Crescent Nutmeg
3 cups graham flour 5 teaspoons Crescent Baking Powder
2 cups white flour 1 teaspoon Crescent Cinnamon
5 teaspoons 1 teaspoon Crescent Cloves
Crescent Baking Powder Pinch of salt

Mix sugar and molasses and add Mapleine. Add buttermilk (or sour milk). Measure graham flour after chaff has been sifted out. Sift with white flour, baking powder and other dry ingredients. Dredge raisins with flour and add. This will make three loaves.

Mapleine Marble Cake

1 cup granulated sugar 1 3/4 cups flour
1/2 cup butter 1 teaspoon Mapleine
1/2 cup milk 2 teaspoons Crescent Baking Powder
2 eggs

Cream butter and sugar, add milk and well beaten eggs. Sift flour and baking powder and add. Beat well. To half the batter add the Mapleine. Put in buttered tin in alternate spoonfuls. This makes one small loaf.
**Eggless Spice Cake**

\[
\begin{align*}
\frac{1}{2} \text{ cup shortening} & \quad \frac{1}{2} \text{ cup raisins} \\
1\frac{1}{2} \text{ cups milk} & \quad 1 \text{ teaspoon Crescent Cloves} \\
1 \text{ cup granulated sugar} & \quad 1 \text{ teaspoon Crescent Cinnamon} \\
3 \text{ cups flour} & \quad \frac{1}{4} \text{ teaspoon salt} \\
3 \text{ teaspoons Crescent Baking Powder} & \\
1 \text{ teaspoon Mapleine} & \\
\end{align*}
\]

Cream shortening and sugar. Add milk and stir in Mapleine. Sift flour, salt, baking powder and spices and add. Then add raisins and stir well. Bake in deep tin, or in layers.

**White Cake**

\[
\begin{align*}
\frac{1}{2} \text{ cup shortening} & \quad 1 \text{ teaspoon salt} \\
1\frac{1}{2} \text{ cups sugar} & \quad 1 \text{ cup milk} \\
3 \text{ teaspoons Crescent Baking Powder} & \quad 1 \text{ teaspoon Crescent Orange Extract} \\
3 \text{ cups flour} & \quad 3 \text{ egg whites} \\
\end{align*}
\]

Cream shortening; add sugar and cream again. Sift dry ingredients, and add alternately with liquid. Add orange extract, beat mixture thoroughly and last fold in stiffly beaten whites of eggs. Flour layer cake tins, pour in cake mixture and bake in quick oven.

**Scotch Gingerbread**

\[
\begin{align*}
4 \text{ cups flour} & \quad 4 \text{ teaspoons Crescent Baking Powder} \\
3 \text{ teaspoons Crescent Ginger} & \quad \frac{1}{2} \text{ cup light brown sugar} \\
1 \text{ teaspoon Crescent Cloves} & \quad \frac{1}{2} \text{ cup drippings} \\
\frac{1}{2} \text{ teaspoon Crescent Mace} & \quad \frac{1}{2} \text{ cup lard} \\
4 \text{ eggs} & \quad \frac{1}{2} \text{ cup milk (more if necessary)} \\
\frac{1}{2} \text{ lb. raisins (cut)} & \quad \frac{1}{2} \text{ cup molasses} \\
\frac{1}{4} \text{ lb. currants} & \quad \frac{1}{2} \text{ lb. candied citron peel} \\
\end{align*}
\]

Melt the lard, drippings, milk, molasses and sugar together over fire. Sift together the dry ingredients, add cut raisins and chopped peel and currants. Add this to warm mixture, then add the eggs beaten very light. Beat all for five minutes. Pour into greased and floured tin and bake in moderate oven one hour. Excellent.

**Suggestion for Cake Making**

Use the coffee left from breakfast instead of milk in mixing your usual light layer cake recipe; add a little spice and flavor, and use icing flavored with Mapleine.
**Washington Cream Pie**

1 cup flour  
1 teaspoon Crescent Baking Powder  
Pinch of salt  
2 eggs  
1 cup sugar  
½ cup boiling water  
1 teaspoon vanilla

Beat eggs and add sugar. Sift together the dry ingredients, and stir in alternately with the boiling water. Add flavoring; bake in two round cake pans in moderate oven. When cool spread with the following filling:

**Filling for Washington Cream Pie**

½ cup flour  
1 cup sugar  
Pinch of salt  
2 eggs  
2 cups boiling milk  
1 teaspoon Crescent Vanilla

Beat eggs and stir in flour, sugar and salt. Stir this into the boiling milk. Cook until thick, stirring constantly. Remove from fire and when cool add vanilla to taste. Spread between layers of the cake and on top.

**Uncooked Icing**

1 egg  
1 tablespoon cold water  
½ teaspoon Mapleine  
Powdered sugar

Crack the egg into a bowl, add the water and Mapleine. Gradually add powdered sugar till proper consistency to spread.

**Creamy Caramel Icing**

2 cups light brown sugar  
½ cup sweet cream  
1 teaspoon butter  
1 teaspoon Mapleine

Boil the sugar, cream and butter until the soft ball stage. Add Mapleine and remove from fire and beat until creamy. Spread on cake at once. Nuts may be added if desired.

**Mapleine Mousse**

1 pint heavy cream  
1 pint milk  
½ cup sugar  
½ teaspoon Mapleine

Beat cream very stiff, add milk and beat again. Add sugar and Mapleine and pack in ice and salt as ice cream is packed, letting stand four to five hours.

**Mapleine Divinity**

2 cups granulated sugar  
½ cup white corn syrup  
½ cup hot water  
2 whites of eggs  
¼ teaspoon cream tartar  
½ teaspoon Mapleine

Boil the sugar, syrup and hot water until it threads. Whip the whites of eggs with the cream of tartar. Into the stiffly beaten egg whites pour gradually the hot syrup, beating constantly. Add Mapleine and whip until cool. Drop by spoonfuls into buttered pans.
Mapleine Cream Filling

2 cups granulated sugar  1 teaspoon Mapleine
2 tablespoons butter  ½ cup cream
2 whites of eggs

Cook the sugar and butter until it hair. Pour gradually into the stiffly beaten whites of eggs. Beat constantly until very smooth. Add the Mapleine and the half cup cream, whipped to a dry foam. Spread on layers of delicate white cake.

Eggless Devil’s Food

$1\frac{1}{2}$ cups flour  2 level teaspoons Crescent Baking Powder
2 tablespoons butter  ½ cup grated chocolate
1 cup sugar  ½ teaspoon vanilla
$q$ teaspoon salt
1 cup milk

Cream the butter, add the sugar. Sift together the flour and salt, and baking powder. Add the milk and then gradually beat in flour. Melt chocolate and add the vanilla. Bake in a moderate oven.

*This recipe may be made with one cup sour milk and $\frac{1}{2}$ teaspoon soda substituted for sweet milk.

Eggless Chocolate Cakes

1 cup sugar  1 cup milk
$\frac{1}{2}$ cup lard  2\frac{3}{4} cups flour
$\frac{3}{4}$ cup ground sweetened chocolate  ½ teaspoon Crescent Baking Powder
$\frac{1}{2}$ teaspoon salt  ½ teaspoon vanilla
$\frac{1}{4}$ cup hot water

Cream together lard and sugar. Mix together the chocolate and $\frac{1}{4}$ cup hot water and some of milk to thin down and add. Mix and sift the other dry ingredients three times and add alternately with milk. Add vanilla, and beat two minutes. Drop into gem pans, bake about 15 minutes in moderate oven, icing if desired.

Eggless Raspberry Shortcake

1 cup whipping cream  2 teaspoons Crescent Baking Powder
1 cup sugar  ½ teaspoon salt
$\frac{1}{2}$ cup shortening  1 teaspoon Crescent Vanilla
1 cup sweet milk
2 cups flour

Cream sugar and shortening. Mix dry ingredients and sift twice. Add alternately with milk. Add vanilla lastly. Beat and pour into greased and floured flat or oblong pan. Bake 10 or 15 minutes or until delicate in color. When cold cut half in two, put sweetened and mashed berries on bottom layer and some whipped and vanilla flavored cream over berries. Now add other half of cake and do the same. Then decorate with whole berries after adding all of cream.
Coffee Cake (No Eggs)

1 cup cold strong coffee  1 teaspoon Crescent Nutmeg
1 cup molasses  1 teaspoon soda
1 cup brown sugar  1 teaspoon Crescent Cloves Baking Powder
1 cup drippings  4 1/2 cups flour
1 cup raisins
1 teaspoon Crescent Baking Powder

Cream shortening and sugar; add molasses, then soda dissolved in the coffee. Sift together spice, flour and baking powder and add. Then add raisins and bake in moderate oven. No eggs required and remains moist.

Date Dessert
(Will serve 14 people.)

6 eggs (beaten separately)  3 tablespoons bread crumbs
2 cups sugar
2 teaspoons Crescent Baking Powder

Mix all dry ingredients, add yolks of eggs well beaten. Fold in whites beaten separately. Bake 40 minutes in moderate oven. Serve with whipped cream.

Mapleine Cocoanut Drops

4 tablespoons sugar  1 cup flour
4 tablespoons milk  1 teaspoon Crescent Baking Powder
2 tablespoons butter
2 eggs
1 cup cocoanut (grated)

Cream sugar and butter, add well beaten eggs and milk. Now add the Mapleine and 3/4 cup of flour which has been sifted twice. Add grated cocoanut and lastly 1/4 cup flour (sifted) and the baking powder which have been thoroughly mixed. Drop about two inches apart. Bake in moderate oven.

Scotch Cakes

3 cups flour  1/4 lb. chopped, candied citron peel
1/2 teaspoon salt
3 teaspoons Crescent Baking Powder
1 teaspoon Crescent Nutmeg
3/4 cup sugar

Cream shortening and sugar, add eggs well beaten and milk. Sift all dry ingredients together twice. Add alternately with almonds and chopped peel to first mixture. Stir well. Turn on to floured board, knead and flatten into a round cake about 3/4 inch thick. Pinch edges and prick all over with fork. Place on greased and papered tin and bake 30 minutes. Cool, dust with sugar and break in pieces. Very good.
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