100 Centennial Recipes
Celebrating 100 Years of Progressive Flour Milling in Texas
Recipes from Ida Chitwood's Famous Collection

Compliments of the Leading Flour Mills of the Southwest
FOREGOCD

ooking is one of our fine arts and, in my wide experience in teaching this art all over the country for the past fifteen years, I find, I am pleased to say, that there are millions of you American women who are artisans in your kitchen—too, I find you, like other artisans, constantly alert to augment your ingenuity in the art of cooking, through every available source of authentic information.

Warmly feeling your keen interest in this most sacred art, I have included in this BREAD BOOK 100 of my choicest bread, cake and pastry recipes. They have been both KITCHEN and DINING room tested in the beautiful SOUTHERN LABORATORY KITCHENS, in the Chitwood School of cookery and in my own home. The rigid experience in baking and testing has proved the accuracy of these recipes—the tasting has proved their delicacy and, I sincerely believe, you will find these dishes, when finished in your own kitchen, meet your most exacting requirements—a challenge to the artist in you, your family and friends.

This Bread Book is presented to you as compliments of the SOUTHERN LABORATORY KITCHENS—owned and operated by

Burrus Mill & Elevator Co., Fort Worth, Texas, and Kingfisher, Oklahoma.
Light Crust family flour and TNT bakers flour.
Morten Milling Company, Dallas, Texas.
La France family flour and Drinkwater bakers flour.
Fant Milling Company, Sherman, Texas.
Gladiola family flour and Red Elefant bakers flour.
Texas Star Flour Mills, Galveston, Texas.
Tidal Wave family flour and Tidal Wave bakers flour.
Collin County Mill & Elevator Co., McKinney, Texas.
Marechal Neil family flour and Peerless bakers flour.
Liberty Mills, San Antonio, Texas.
Hearts Delight family flour and Bake Best bakers flour.

Texas manufacturers and leaders in the flour milling industry. Pictures of the mills of these companies are on pages 16 and 17 of this book.

We are all mindful of the fact, aren’t we, that no matter how good our recipe is, our efforts are all in vain unless good material is used? We are also aware of the fact that a greater percentage of our success in making breads, cakes and pastries depends upon the flour than any other one material used in the bread classification. For this reason, I am delightfully pleased to have the privilege of listing in this book the brands of flour from which I get perfect results, and it is my hope that you will make your choice from this list of brands so that you, too, can enjoy baking success.

Mrs. Ida M. Chitwood
INDEX

BISCUITS, BREADS, ROLLS AND MUFFINS

Biscuits
- Buttermilk Biscuits ........................................ 7
- Cheese Biscuits .............................................. 7
- Drop Biscuits .................................................. 7
- Old Fashioned Beaten Biscuits ............................. 7
- Raised Tea Biscuits .......................................... 7
- Sausage Biscuits .............................................. 8
- Southern Biscuits ............................................. 8

Breads
- Corn Bread Sticks ........................................... 8
- Corn Pone Bread ............................................. 8
- Southern Spoon Bread ...................................... 9
- Over Night Yeast Bread .................................... 9

Rolls
- Butter Scotch Rolls ......................................... 9
- Butter Scotch Ice Box Rolls ............................... 10
- Cinnamon Rolls .............................................. 10
- Quick Dinner Rolls .......................................... 10
- Spice Buns ...................................................... 11

Muffins
- Banana Bran Muffins ....................................... 11
- Grape Jelly Muffins ......................................... 11

GRIDDLE CAKES AND WAFFLES
- French Pancakes ............................................ 11
- Southern Griddle Cakes .................................... 12
- Plain Waffles .................................................. 12

CAKES

Layer Cakes
- Coconut Custard Cake ...................................... 12
- Coconut Cake .................................................. 12
- Coffee Walnut Cake ......................................... 13
- Devils Food Cake .............................................. 13
- Lady Baltimore Cake ......................................... 13
- Mahogany Cake ............................................... 13
- Quick Layer Cake ............................................. 14
- White Cake ..................................................... 14
- Strawberry Short Cake ...................................... 14
Loaf Cakes

All Year Round Fruit Cake ........................................... 14
Angel Food Cake ......................................................... 15
Dewdrop Angel Food Cake ............................................ 15
Caramel Cake ............................................................. 15
Apple Cake (German) .................................................. 15
Fudge Cake ................................................................... 18
Ginger Bread ............................................................... 18
Ginger Bread (Spiced) ............................................... 18
Lemon Chiffon Cake .................................................... 19
Lemon Cheese Cake .................................................... 19
My Grandmother's Pound Cake ..................................... 19
Pineapple Cake ............................................................ 19
Rainbow Cake ............................................................. 20
Spanish Smothered Cake ............................................ 20
Scotch Shortbread ......................................................... 20
Sugar Syrup Sponge Cake ........................................... 20
Turkish Nut Cake .......................................................... 21

CAKE FILLINGS AND FROSTINGS

Fillings

Chocolate Fudge Filling ............................................. 21
Coffee Cream Filling ................................................ 21
Festive Prune Filling ................................................ 21
Good and Easy Caramel Filling ............................... 21
Lady Baltimore Filling ............................................. 22
Orange and Pineapple Filling ................................ 22

Frostings

Chocolate Custard Icing ......................................... 22
Coffee Icing ............................................................... 22
Standard Cookie Frosting ....................................... 22
Lemon Butter Frosting ........................................... 22
Lemon Icing ............................................................. 23
My Favorite Icing .................................................... 23
Orange Frosting ......................................................... 23
Seven Minute Frosting ........................................... 23
Snow Ball Icing .......................................................... 23
Spanish Icing ............................................................. 24

COOKIES AND DOUGHNUTS

Cookies

Almond Rings ............................................................. 24
Autumn Cookies ......................................................... 24
Cheese Sticks ............................................................... 24
Coconut Cookies ....................................................... 25
Flour Kisses ............................................................... 25
Ginger Cookies ........................................................... 25
PIES AND PASTRIES

Pies

Angel Sunshine Pie ........................................ 28
Butterscotch Pie ........................................... 28
Caramel Nut Pie ........................................... 28
Cranberry Apple Pie ....................................... 28
Cranberry Pastry Slices .................................. 28
Cream Cheese Pie ......................................... 28
Egg-Nog Pie ................................................ 29
Magic Banana Cream Pie .................................. 29
Pumpkin Pie ................................................ 29
Shoofly Pie .................................................. 29
Sweetheart Pie ............................................. 29
Syrup Nut Pie ............................................... 30
Meringue ..................................................... 30

Pastries

Cream Puffs .................................................. 30
Flaky Pie Crust ............................................. 30
French Pie Crust .......................................... 31
Old Fashioned Cobbler Pie Dough ....................... 31
Peach Cobbler .............................................. 31
Popovers ..................................................... 31
Steamed Apple Dumplings ................................ 31
Chicken Dumplings ....................................... 32
Chicken in Blanket ....................................... 32
Onion Short Cake .......................................... 32

Southern Laboratory Kitchens owned and operated by the Participating Companies mentioned on page three, are located in Exposition Park in Dallas; the Old Mill, in which they are maintained, is pictured on the cover of this book. There all tests in cooking are given to the flours produced by the Participating Companies in order to discover ways to improve their flours. By experimental and laboratory methods used it truly can be said of these kitchens:

"Where Flour Is Proved."
BISCUITS, BREADS, ROLLS AND MUFFINS

BISCUITS

**Buttermilk Biscuits**

3 cups flour  
4 tbsp. shortening  
1 1/2 cups buttermilk  
1/2 tsp. soda  
2 tsp. baking powder  
1 tsp. salt  

Sift flour, baking powder, soda and salt together three times. Cut in shortening with edge of knife, then add milk to make stiff dough. Toss on well floured dough board, roll out 1/2 inch thick, cut out and place in well greased pan. Brush top with melted butter and bake in hot oven 450° F. until golden brown.

**Cheese Biscuits**

2 cups flour  
2 tbsp. shortening  
1/3 cup grated cheese  
2 tsp. baking powder  
1 tsp. salt  

Sift flour, baking powder and salt together five times. Cut the grated cheese and shortening into the flour with edge of knife. Add slowly cutting constantly, just enough milk to make a stiff dough. Roll out 1/2 inch thick on floured board. Cut with small cutter and bake on greased tin for ten minutes in hot oven 450° F. Nice to serve with salads, tea or coffee at informal parties.

**Drop Biscuits**

3 cups flour  
1 tsp. salt  
1 tsp. sugar  
3 tsp. baking powder  
4 tbsp. melted shortening  
2 cups sweetmilk  

Sift flour, salt, baking powder and sugar together twice. Add melted shortening to milk, then add flour mixture. Beat thoroughly. Drop from spoon into buttered pan; bake in a hot oven until a golden brown. Serve while hot.

**Old Fashioned Beaten Biscuits**

1 quart flour  
1 tsp. sugar  
2/3 cup shortening  
1 tsp. salt  

Dump the salt and sugar into the unsifted flour. Cut the chilled shrtg. in with a knife. Add enough of the milk to make a stiff dough. The dryer the dough the better. Beat with a mallot until the dough is smooth. This process requires about one-half hour. When the dough begins to blister, roll out about 1/4 of an inch thick, cut out with small cutter and pierce clear through with a fork. Place in ungreased pan and start cooking in a moderately hot oven, increasing the heat gradually until biscuits are very delicately browned which should take about 30 minutes. Turn off the heat, open oven door and allow biscuits to stand in the cooling oven to thoroughly dry them out.

**Raised Tea Biscuits**

3 cups flour  
1 1/2 cups warm milk  
2 well beaten egg yolks  
1 tsp. salt  
2 tbsp. butter  
1 tsp. sugar  
1 yeast cake  

Sift flour, salt and sugar together once. Dissolve yeast cake in sweet milk. Add beaten egg yolks and melted butter. Mix well and pour the mixture into the flour. Mix all
together with a wooden spoon, do not touch it with your hands. Cover and set to rise for 3½ hours. Turn out on floured dough board and pinch off small bits with finger tips and mold these lightly and quickly into round biscuits, place in greased pan. Do not let them touch, and bake in a moderately hot oven until a golden brown.

**Sausage Biscuits**

Roll biscuit dough out in an oblong shape to about the thickness of pie crust, then with a sharp knife cut into four inch squares. Place a sausage link in the center of each square of dough and wrap the dough around the sausage link, pressing the edge and ends together firmly with the fingers. Prick the dough in two or three different places with a fork allowing the fork to stick completely through the dough, penetrating the sausage. Place in a pan and bake in a hot oven about 450° F. until a golden brown. The sausage links must be pricked and boiled for three minutes in enough water to cover, then dried with a clean cloth before rolling in the dough. This makes a splendid breakfast dish since it can be prepared the night before and placed in the refrigerator. The baking next morning does not require more time than the toasting of bread.

**Southern Biscuits**

3 cups flour  
1/3 cup shortening  
1 1/4 cups sweetmilk  
3 tsp. baking powder  
1 tsp. salt  

Sift flour, baking powder and salt together three times. Cut shortening into flour with the edge of a knife, then crumble with tips of fingers until the consistency of corn meal. Cut milk into flour with blade of knife. Toss onto dough board and knead for one minute. Roll 1/2 inch thick and cut with biscuit cutter. Place on greased baking sheet, brush top with shortening and bake ten minutes at 450° F.

**BREADS**

**Corn Bread Sticks**

2 cups corn meal  
2 cups buttermilk  
1/2 tsp. soda  
1 tsp. baking powder  
1 egg well beaten  
1/4 cup flour  
1 tsp. salt  
1 tsp. sugar  

Sift meal, flour and salt together twice. Dissolve soda and baking powder in milk, add beaten egg immediately and mix with a spoon. Then add meal mixture and beat all together. Pour into well greased and sizzling hot irons, filling each 3/4 full and bake in a hot oven. Enough grease should be put into the irons to seep over the top of the dough mixture when poured into the irons.

**Corn Pone Bread**

3 cups corn meal  
2 tsp. salt  

Measure and sift meal and salt into a bowl. Pour over this enough water that is almost hot enough to boil, to make a stiff mush, cutting the water in with a large stiff spoon. Let stand until cool. Pour 1/3 cup of bacon drippings in a heavy pan or iron skillet. Heat sizzling hot. Grease your hand and make into oblong pones and lay into the hot pan.
Brush top of pones with sweet milk and bake in hot oven 450° F.

**Southern Spoon Bread**

2 cups cornmeal  
1 tsp. salt  
1 quart milk  
3 eggs  
3 tbsp, melted butter

Heat milk to boiling point, then stir in meal and salt; add butter and cook 5 minutes. Cool mixture, add yolks of eggs well beaten, then beat whites of eggs to stiff froth and fold in. Pour batter into buttered 2-quart pan and bake in moderate oven 40 minutes. Serve while hot, using a spoon with which to serve it. This is especially good served with roast pork.

**Over Night Yeast Bread**

1 yeast cake  
1 quart water  
1 tbsp. sugar  
1 tbsp. shortening  
3 quarts sifted flour  
1 tbsp. salt

The over night straight dough has one special advantage which is, the process of baking may be completed during the morning hours. The ingredients specified will make 3 large loaves (and please remember that you may substitute milk for water if a richer bread is desired) Dissolve yeast and sugar in the liquid which should be lake warm in winter and cool in summer. Add salt, shortening and half the flour. Beat until smooth, then add balance of flour or enough to make stiff dough. Knead until smooth and elastic. Place in well greased bowl, cover and set aside to rise over night or about 10 hours. In the morning mould into loaves. Fill well greased pans about half full, cover, set aside in warm place and let rise until dough is almost level with top of pan which will require about one and one-half hours. Bake in moderately hot oven until a golden brown crust is formed. Bread should be thoroughly baked in 50 minutes.

**ROLLS**

**Butterscotch Rolls**

1 cake yeast  
⅛ cup sugar  
1 tsp. salt  
4½ cups flour  
1 egg  
½ cup shortening  
1 cup milk (scalded and cooled)

Dissolve yeast in milk. Add sugar, beaten egg, salt and flour to yeast mixture. Add softened shortening and mix thoroughly with the hands. Place in well-greased bowl, cover and set aside to rise at 80 to 85° F. about 1½ hours. Punch down and let rise until double its bulk—about 45 minutes.

Roll ½ of dough 1/3 inch thick. Spread with soft butter and sprinkle with sugar and cinnamon. Roll as for jelly roll and cut into 1¼-inch pieces. Coat bottom of muffin pans with butter, using ½ tbsp. for each cup. Cover butter with brown sugar, using 1 tbsp. for each cup. Place 4 pecan halves in each cup, and place rolls cut side down on top of nuts. Let rise until light, bake 25 minutes. When done, turn pan upside down for 2 minutes, allowing butterscotch mixture to run down over rolls.
Butterscotch Ice Box Rolls

2 eggs beaten
2 yeast cakes
1 tbsp. salt
1 cup boiling water
2 tbsp. butter
1/4 cup lukewarm water
1 cup milk
8 cups flour
1 cup brown sugar

Melt sugar in frying pan, remove from fire as soon as melted and add the one cup of boiling water, return to fire until sugar and water are thoroughly blended together. Stirring constantly will aid in dissolving the sugar. Remove sirup from fire again and immediately add to it, the salt, butter and sweet milk. Mix well and when lukewarm, add yeast which has been soaked in the 1/4 cup lukewarm water. Blend thoroughly, add the well beaten eggs, then the flour. Place in a greased bowl, cover tightly and set in refrigerator to have on hand. When ready to use, break off dough and arrange into any desired shape and size. Place into greased pans, brush with milk and set in warm place to rise until double in bulk. Bake in a quick oven 450° F. about 20 minutes.

Cinnamon Rolls

4 cups flour
1 yeast cake
1 tsp. salt
1 cup warm milk
2 tbsp. shortening melted
1 tbsp. sugar

Dissolve yeast cake in milk, then add sugar, shortening and salt. Mix and add the flour and knead. Roll out 1/2 inch thick on slightly floured board. Sprinkle with sugar, cinnamon and raisins. Roll up like a jelly roll and cut in pieces about one inch thick. Place flat in greased pan and let rise 2 hours.

Bake in slow oven until golden brown. When done and while hot, brush top with melted butter to which a little sugar has been added.

Quick Dinner Rolls

If bread is to be made quickly, two and sometimes three yeast cakes are used to a pint of liquid. Thus made, the whole process need not take over three hours.

2 cups liquid
1 tsp. salt
2 yeast cakes
6 cups flour
1 tsp. sugar
1 tbsp. butter, melted

Dissolve yeast cakes and sugar in liquid—milk or water which should be lukewarm winter or summer. Add one-half the flour and beat well, then add butter, salt and remainder of flour (if this is not enough flour to make a moderately stiff dough, more flour should be added). Place in well greased bowl, cover and set in warm place to rise. Let rise until dough has doubled in size, which should take about one and one-half hours. Toss on floured dough board and mould into any desired shape. Either the round or creased oblong Dinner roll is very popular. The round Dinner roll is shaped by simply rolling the risen dough out with rolling pin to about one-half inch in thickness. Spread one-half with melted butter, fold the other end over and lightly press down with rolling pin, then cut out with sharp edged biscuit cutter. Dip cutter into melted butter each time before cutting, instead of into flour. Place in well greased pans and let rise again in warm place until double in size, and bake in hot oven. The crust should be delicately brown when done. The creased oblong Dinner roll is shaped by rolling out the risen spunge to one inch
in thickness, cut out with large biscuit cutter, brushing one-half of each cut round with melted butter and folding the other side over, press together firmly, let rise and bake in same manner as round rolls.

Spiced Buns

- ⅛ cup sugar
- 1 tsp. salt
- 1 tsp. ginger
- ⅛ cup chopped candied citron peel
- ⅛ cup seeded raisins
- 1 cup scalded milk
- 3 tbsp. butter
- ⅛ tsp. cinnamon

Add butter, sugar and salt to milk; when lukewarm add yeast cake dissolved in water, spices, egg well beaten, and sufficient flour to make a stiff dough. Mix well, add raisins and peel, cover, and let rise over night. In morning divide into pieces and form into neat buns; place in buttered pan one inch apart, let rise, brush over with milk or beaten egg and bake in moderately hot oven 25 minutes.

MUFFINS

Banana Bran Muffins

- 1 cup all-bran
- 1 ⅛ cups sour milk
- 2 tbsp. shortening
- 4 tbsp. sugar
- 1 egg
- 1 ⅛ cups flour
- ½ tsp. soda
- 1 tsp. baking powder
- 1 tsp. salt
- 1 cup sliced bananas
- 1 tsp. cinnamon

Soak bran in sour milk. Cream together shortening and sugar. Add egg and beat well. Mix and sift flour, soda, cinnamon, baking powder and salt. Mix with the creamed mixture, alternately with the soaked bran. Fold in bananas, bake in moderately hot oven (400° F.) about 25 minutes.

Grape Jelly Muffins

- 2 cups white flour
- 6 tbsp. sugar
- 2 tsp. baking powder
- ⅛ tsp. salt
- 1 cup milk
- 1 egg
- 2 tbsp. fat
- grape jelly

Sift together flour, baking powder, sugar and salt. Combine the melted fat, beaten egg and milk together. Blend the dry and liquid ingredients only until smooth. Fill greased muffin tins 2/3 full. Place one teaspoon of grape jelly on the top of each muffin, pressing it in slightly. Bake in a moderately hot oven (410° F.) 25 minutes.

GRIDDLE CAKES AND WAFFLES

French Pancakes

- 4 eggs
- 2/3 cup milk
- ⅛ tsp. salt
- 1 ½ cups flour

Beat eggs until quite light and fluffy; add salt and milk and mix well. Add flour and beat until batter is light and full of air. Pour on hot and slightly greased griddle. When air bubbles form thickly over top, the pancakes are ready to turn. A Frenchman would do this by flipping the griddle iron or long handled skillet but we American
housewives had better use an egg turner for the turning of our French Pancakes.

**Southern Griddle Cakes**

- 2 eggs beaten
- 1 cup milk
- 1 tsp. salt
- 2 tsp. sugar
- 4 tbsp. melted shortening
- 2 cups flour
- 2 tsp. baking powder

Sift flour, salt, sugar and baking powder together 3 times. Beat eggs until very light and fluffy then add milk and melted shortening and mix well. Pour this into the flour mixture and beat with an egg beater until batter is perfectly smooth. Bake on hot ungreased griddle. Let the cakes bake 2 minutes on one side then turn and bake 2 minutes on the other. Send to the table hot.

**Plain Waffles**

- 2 cups flour
- 1 1/2 cups milk
- 1 tsp. salt
- 4 tbsp. melted shortening
- 2 tsp. baking powder
- 1 tbsp. sugar
- 2 eggs, whites and yolks beaten separately

Mix and sift dry ingredients together 3 times. Blend the milk and well beaten egg yolks together. Pour into flour and beat for 2 minutes. Add melted shortening and beat for a second or two again. Fold in stiffly beaten egg whites. Bake in a hot ungreased waffle iron until the escaping steam ceases to come through edges of iron.

**CAKES**

**LAYER CAKES**

**Coconut Custard Cake**

- 1 cup milk
- 2 cups brown sugar
- 2 tsp. baking powder
- 1/4 tsp. soda
- 2/3 cup butter
- 3 eggs well beaten
- 2 cups flour
- 1/4 tsp. salt
- 4 squares chocolate

Cream butter and one cup sugar until thoroughly blended. Add second cup to beaten eggs and mix well. Combine mixtures. Add flour sifted with salt and baking powder 4 times, alternately with milk. Then add melted chocolate. Bake in two layer tins 25 minutes at 375° F. When cool, put together and frost with chocolate custard icing. Sprinkle with coconut.

**Coconut Cake**

- 3 cups sifted flour
- 1/2 tsp. salt
- 1 1/2 cups sugar
- 1 1/3 cups milk
- 3 tsp. baking powder
- 2/3 cup butter
- 3 eggs, unbeaten
- 1 tsp. vanilla
- 1 can (1 1/2 cups) coconut

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 unbeaten eggs, one at a time, beating well after each addition. Add flour, alternately with milk, a small amount at a time. Beat well after each addition. Add vanilla. Bake in 2 greased 9-inch layer pans for 25 to 30 minutes in moderate oven (375° F.) Cover with frosting and sprinkle thickly with coconut while frosting is still soft.
Coffee Walnut Cake

2/3 cup butter
1 cup milk
4 cups flour
4 eggs
1 1/2 cups sugar
1/2 cup cold strong coffee
4 tsp. baking powder
2 tsp. vanilla
1 cup chopped walnuts

Cream sugar and butter together until sugar is thoroughly dissolved in butter, add eggs one at a time, beating each egg into butter mixture thoroughly with wooden spoon before another is added. When smooth add milk and coffee alternately with flour and baking powder which have been sifted together 4 times, add vanilla, mix well and then fold in walnuts. Bake in 3 greased cake tins 30 minutes at 400° F. Spread Coffee Cream Filling between layers and frost with Coffee Icing, decorate top with halves of walnuts.

Devil's Food Cake

2/3 cup butter
2 cups sugar
2 tsp. vanilla
1 cup cocoa
3 cups flour
2/3 tsp. soda
2 tsp. baking powder
2 cups sour milk
4 eggs
1 tsp. salt

Cream butter and sugar well. Then add unbeaten eggs one at a time, beating constantly. Sift flour, salt, baking powder and cocoa together 4 times, then add to shortening mixture alternately with sour milk to which the soda has been added and dissolved. Beat rapidly for few seconds. Add vanilla. Bake in 2 large layers in oven 375° F. until well brown. Remove from pan. Cool and stick together with following filling:

2 cups confectioners sugar
1/2 cup melted butter
1 cup cocoa

Add enough thin cream to make right consistency to spread.

Lady Baltimore Cake

This cake is old, but still good and gets better and better all the time.

3 cups flour
1/2 tsp. salt
1 tsp. vanilla
1 tsp. almond extract
3 tsp. baking powder
1/2 cup butter
1 1/2 cups sugar
1 1/4 cups milk
6 egg whites beaten stiff

Cream butter and sugar together with wooden spoon until the mixture has a white appearance and very fluffy. Sift flour, baking powder, salt 6 times. Mix with butter mixture alternately with milk. Beat rapidly for two minutes, then add flavoring and beat for a second or two. Carefully but evenly fold in egg whites. Bake in 3 layers at 400° F. Put together with Lady Baltimore Filling.

Mahogany Cake

3 level cups flour
1 cup buttermilk
1/2 cup strong coffee
1 1/4 cups sugar
3/4 cup cocoa
1/2 tsp. soda
2 tsp. baking powder
3/4 pound butter
4 eggs
2 tsp. vanilla

Cream butter and sugar together with the hand. Add eggs one at a time, beating each one in well before another is added. Dissolve soda in milk and add to butter. Sift flour, cocoa and baking powder together 4 times and alternate with coffee to which vanilla has been added. Bake in one long, shallow pan at 375° F. for 45 minutes. Let stand in pan until cool. Cut crosswise making
two layers and put together with chocolate fudge filling.

Quick Layer Cake

3 cups flour
1 tsp. vanilla
1½ cups sugar
½ cup soft, almost melted butter
3 tsp. baking powder
½ tsp. salt
3 eggs well beaten
1½ cups milk

Mix dry ingredients and sift 6 times. Mix eggs, butter and vanilla well. Combine ingredients and beat rapidly for two minutes. Bake in buttered layer pans 25 minutes at 375° F. Put together with a white frosting to which coconut, nuts or fruits may be added if you wish.

White Cake

½ cup shortening
1½ cups sugar
1 cup sweet milk
1 tsp. vanilla
2 tsp. baking powder
2 cups flour
4 egg whites beaten stiff
½ tsp. salt


Strawberry Shortcake

2½ cups sifted flour
2½ tsp. baking powder
½ tsp. salt
½ cup shortening
1 cup milk
2 pints strawberries
2 cups sugar
1 cup double cream whipped

Hull, wash and drain berries. Reserve a few to garnish the top of the cake. Cut the rest in halves and mix with the sugar. Beat the cream and set aside to chill. Sift together three times the flour, baking powder and salt. Cream sugar and shortening. Add flour and milk, mix well and spread the mixture in two layer cake pans. Bake 20 minutes. Turn one cake out on a hot plate. Spread liberally with butter. Pour on a part of the berries. Cover with the second cake, also spread with butter. Pour over the rest of the berries and put the whipped cream over top. Decorate with a few whole berries.

LOAF CAKES

All Year Round Fruit Cake

½ lb. English walnuts
1 lb. shelled pecans
½ lb. crystallized cherries
½ lb. crystallized pineapple
1 lb. shelled almonds
½ lb. seeded raisins
½ lb. crystallized lemon peel
½ lb. crystallized orange peel
5 apples chopped
1 cup dark molasses
1 lb. flour
1 lb. butter
½ lb. citron
½ lb. currants
½ lb. dates

½ tsp. soda
2 lb. brown sugar
1 tsp. cinnamon
1 tsp. nutmeg
10 eggs
2 tsp. baking powder

Wash currants and raisins through two large pans of water. Dry on clean cloth. Blanch almonds, peel and dry. Cut all other fruits, nuts and peelings in small pieces. Mix all the above together, then pour out on a large, clean and well floured board. Roll around until all is slightly but
evenly coated in flour. Sprinkle over this the spices. (DO NOT add spices to flour.) Cream butter and sugar. Add unbeaten eggs one at a time, beating each one in well before another is added. Dissolve soda in one tbsp. hot coffee and stir into molasses. Mix well and add to butter mixture, blending thoroughly. Then add fruits and lastly cut in the flour which has been sifted 4 times with the baking powder. Pour into an oil papered and well greased cake pan and bake in slow oven about 300° F. for 3½ hours. This makes a 12 pound cake.

**Angel Food Cake**

- 12 egg whites
- 1½ cups sugar
- ¼ tsp. salt
- 1 cup flour
- 1 tsp. cream of tartar
- 1 tsp. vanilla

Add salt to egg whites and beat until they begin to froth. Add cream of tartar and whip with wire whisk until they are stiff, but not dry. Sift sugar eight times and add gradually to the egg whites. Sift flour 8 times and carefully fold into mixture with wire whisk, allowing the beater to extend down to the bottom of the mixing bowl with each stroke. Add the vanilla last. Pour into ungreased stem pan and bake in slow oven 350° F. for about 55 to 60 minutes. Let stand in inverted pan until cool.

**Dewdrop Angel Food Cake**

- 8 egg yolks
- ⅛ tsp. salt
- 1 tsp. cream of tartar
- ⅛ cup water
- 1⅛ cups sugar
- 1 cup flour
- grate rind of one lemon

Add salt to egg yolks and beat rapidly for 10 minutes (remember the beating counts in the success of this cake, so beat it well) then add water and beat for another ten minutes. Fold in sugar, then the flour that has been sifted with the cream of tartar 4 times, adding the lemon peel while adding the flour. Pour into an ungreased stem pan and bake in a slow oven, about 300° F. for 55 minutes. When baked leave stand in inverted pan until cold.

**Caramel Cake**

- 1½ cups white sugar
- 3 cups flour
- 1 tsp. mapleine
- ⅛ cup butter
- 2 cups milk
- 3 tsp. baking powder
- 1 tsp. vanilla
- 4 eggs

In a heavy skillet melt one cup of the sugar over a low flame. The syrup should be a light golden brown by the time the sugar is thoroughly melted. Remove skillet from fire and add the boiling hot milk. Blend together until mixture is smooth returning to heat if necessary. Set aside to cool. Cream the remaining sugar with the butter. Add well beaten egg yolks. Mix well. Add caramelized liquid alternately with the flour which has been sifted with the baking powder 4 times. During this process add mapleine and vanilla. Fold in stiffly beaten egg whites and bake in a greased stemmed loaf pan 55 minutes in a moderate oven 375° F.

**Apple Cake (German)**

- 2 cups flour
- ⅛ tsp. salt
- 2 egg yolks
- 2 apples
- ⅛ tsp. cinnamon
- 2 tsp. baking powder
- 1/3 cup shortening
- ⅛ cup milk
- ⅛ cup sugar
- 1 grated lemon rind

Mix and sift all dry ingredients together. Cut in
shortening and add egg yolks which have been mixed with milk. Add lemon rind and pour into shallow cake pan and top with apples which have been cut into eighths. Sprinkle top with sugar, cinnamon and lemon rind. Bake in moderate oven 45 minutes. Cut in squares and serve with whipped cream.

**Fudge Cake**

1/2 cup butter  
1 1/4 cup sugar  
1 cup milk  
4 eggs beaten separately  
3 cups flour  
3 tsp. baking powder  
2 squares bitter chocolate  
1/2 cup boiling water  
1/2 cup broken English walnut meats  
1/2 cup raisins  
1 tsp. vanilla

Cream the butter thoroughly, add gradually the sugar and stir until well blended with the butter. Melt the chocolate over boiling water and allow to dissolve. Add to the sugar and butter mixture. Beat the yolks and add to the above. Add vanilla. Measure the flour after sifting once. Then add the baking powder and sift twice. Put the broken nut meats in the flour and add to the first mixture alternately with the milk. Lastly fold in the thoroughly beaten whites of eggs. Bake in a loaf in a slow oven for 1 hour. Do not light the oven until the cake is put in. Increase heat slightly after the first half hour. Use any frosting you wish, but I like it with a plain white frosting.

**Spice Ginger Bread**

1 cup molasses  
1 cup butter  
1 cup brown sugar  
1/2 cup buttermilk  
3 eggs  
1 cup hot water  
1 tsp. soda  
3 cups flour  
1 tsp. each of ginger, cloves, cinnamon, nutmeg and salt.

Dump molasses, milk, melted butter, sugar and unbeaten eggs into a bowl and beat until well mixed. Dissolve soda in hot water, pour into molasses mixture and beat until it begins to foam. Add flour and spices which have been sifted together 3 times. The batter should be very stiff. Pour into an oblong baking pan and bake in a moderate oven 350° F. for about one hour. Let cool in pan, remove and cut into squares.
Lemon Chiffon Cake

3 cups flour
1 1/2 cups sugar
2/3 cup butter
1 1/4 cups water
4 eggs
3 tsp. baking powder
juice and grated rind 1 lemon

Cream butter and sugar thoroughly with the hand. Add well beaten egg yolk. Sift flour, baking powder and a pinch of salt together 8 times. Add to butter mixture alternately with water. Beat egg whites stiff and fold into them the lemon, then fold into batter. Pour into slightly greased tin and bake for 1 hour in moderate oven 375° F. Let stand in pan until cool.

Lemon Cheese Cake

1/4 cup butter
1 cup sugar
1 tsp. grated lemon rind
1/2 cup cream
bread crumbs
yolks of 4 eggs
1 tsp. lemon juice
3/4 cup flour
whites 4 eggs
1 lb. cottage cheese

Cream the butter and sugar thoroughly with the hand. Add well beaten egg yolk. Sift flour, baking powder and a pinch of salt together 8 times. Add to butter mixture alternately with water. Beat egg whites stiff and fold into them the lemon, then fold into batter. Pour into slightly greased tin and bake for 1 hour in moderate oven 375° F. Let stand in pan until cool.

My Grandmother’s Pound Cake

1 lb. butter
1 lb. sugar
1/4 tsp. salt
1 lb. flour
11 eggs
1 tsp. nutmeg

Cream butter and sugar together with the hand and it must be creamed until every grain of the sugar is dissolved. Add the well beaten egg yolks which have been beaten until light, creamy colored and full of air. Then fold in the flour that has been sifted three times with the salt. Beat 30 minutes. Lastly fold in the stiffly beaten egg whites and nutmeg. Mix thoroughly, but do not beat. Pour into well greased pan and bake in slow oven 300° F. for 2 hours.

Pineapple Cake

6 slices pineapple
3/4 cup salted almonds chopped
1 cup powdered sugar

Roll pineapple in powdered sugar and place close together in a buttered tin. Sprinkle chopped almonds over each piece of pineapple. Pour over this the following cake batter:

2 cups flour
3 tsp. baking powder
1/2 cup butter
1 cup sugar
2 eggs
3/4 cup milk
1 tsp. almond extract

Cream sugar and butter together thoroughly, add unbeaten eggs one at a time beating thoroughly. Sift flour and baking powder together four times and add to creamed mixture alternately with milk, then add flavoring and beat for a second or two. Pour over pineapple and bake at 450° F. until brown. Remove from
pan when cool. Cover with any good frosting and sprinkle heavily with coconut while frosting is soft. Serve by cutting into squares of any desired size. This cake is to be eaten with a fork instead of the fingers as most cakes are.

**Rainbow Cake**

\[
\begin{align*}
\text{1/4 cup} & \quad \text{butter} \\
\text{4 eggs} & \quad \text{3 tsp. baking powder} \\
\text{1/2 cups sugar} & \quad \text{3 cups flour} \\
\text{2 tsp. vanilla} & \quad \text{1 1/4 cups milk}
\end{align*}
\]

Sift flour and baking powder together four times. Cream butter and sugar together, then well beaten egg yolks, vanilla and beat well. Add flour and milk alternately beating constantly, then fold in stiffly beaten egg whites. Divide batter, color one-half with chocolate and the other half with red color paste. Pour chocolate batter in greased loaf tin, then pour red batter in on top of chocolate batter and bake in 375° F. oven for one hour. Let cool and cover with white frosting.

**Spanish Smothered Cake**

1 cup butter  
4 egg yolks  
2 egg whites  
2 1/4 cups flour  
1 tsp. vanilla  
2 cups brown sugar  
1 cup sour milk  
2/3 tsp. soda  
1 tsp. baking powder  
1 tsp. cinnamon  
1 tsp. allspice

Cream butter and sugar. Add beaten yolks and whites. Add milk in which soda has been dissolved, alternately with dry ingredients which have been sifted together 4 times. Add vanilla. Pour into oblong buttered pan and spread with Spanish Icing and sprinkle top with 1/4 cup chopped nuts and bake 45 minutes in moderate oven 375° F. Serve by cutting in squares.

**Scotch Shortbread**

1 lb. butter  
3 eggs  
1/2 cup sugar  
7 cups flour  
2 tsp. baking powder

Wash butter well in cold water using the hand, then roll in a clean cloth and pat with hands until butter is dry. Place in a large bowl and knead in sugar, then knead in slightly beaten eggs. Sift flour and baking powder together and knead it in gradually which will make a smooth stiff paste. With the hands press the paste down into a straight sided baking pan, large enough so as to leave the paste only 1 inch thick when patted smoothly over the bottom of pan, or you may use two pans if necessary. Take a fork and stab all over the top and especially around the edges to prevent the paste from rising. Bake in moderate oven 45 minutes. Remove from pan and dust with powdered sugar.

**Sugar Syrup Sponge Cake**

1 1/2 cups sugar  
1 lemon juice & grated rind  
1 tsp. cream of tartar  
1 cup flour  
1/2 cup water  
1/4 tsp. salt  
6 eggs, whites & yolks beaten separately

Sift flour once, measure and sift four more times with the cream of tartar. Dissolve sugar in water and boil until it threads when dropped from the tip of a spoon. Add the salt to egg whites and beat until stiff. Pour the boiling syrup slowly over the whites, beating constantly until all
the syrup is added. Beat egg yolks until very light and creamy, add lemon juice and rind and combine with the whites. Cut in flour carefully and pour into ungreased tube pan. Bake in a slow oven 325° F. about 55 to 60 minutes. Raise temperature of oven when cake has risen to top of pan. When done remove from oven, invert pan and let stand until cool.

**Turkish Nut Cake**

3 cups flour
1 cup buttermilk
1/3 cup strong coffee
4 eggs
1/2 tsp. cinnamon
1/2 tsp. nutmeg

**CAKE FILLINGS AND FROSTINGS**

**FILLINGS**

**Chocolate Fudge Filling**

2 1/2 cups sugar
1 cup chopped pecans
2 bars chocolate melted
1 tbsp. flour
3/4 cup milk
1/2 tsp. soda
2 tbsp. butter
1 tsp. vanilla

Dissolve soda and sugar in milk. Boil for 4 or 5 minutes, then pour over melted chocolate, thoroughly blend. Mix butter and flour together then add to first mixture. Return to fire and let boil until mixture thickens. Pour up into bowl. Add vanilla and beat until cold or stiff enough to spread. Either fold in nuts or sprinkle over top.

**Coffee Cream Filling**

1 cup butter
2 egg yolks
2 cups powdered sugar
1/4 cup strong coffee
1/2 tsp. vanilla

Cream butter and sugar together thoroughly. While mixing, add egg yolks and cold strong coffee. Beat with wooden spoon until light and airy. Spread between layers of cake.

**Festive Prune Filling**

1/2 cup shelled nuts
3 cups of prunes
2 cups sliced bananas
2 tsp. lemon juice
Boiled frosting made from 4 egg whites

Boil prunes in water to cover 25 minutes. Pit and cut into small pieces. Combine bananas, nuts, prunes, lemon juice and 2 cups boiled frosting. Spread between cake layers, then cover top and sides with remaining frosting.

**Good and Easy Caramel Filling**

2 cups brown sugar
1 cup strained honey
1 tbsp. flour
2/3 cup milk
1 tbsp. butter
1 tsp. vanilla

Mix all together and cook over a slow fire until
thick and ropy. Remove from fire and beat until stiff enough to spread.

Lady Baltimore Filling

2 1/2 cups sugar
4 egg whites
1/2 cup chopped candied cherries
1 cup water
1 cup chopped nuts
1 cup chopped raisins
juice and grated rind 1 lemon

Dissolve sugar in water. Boil rapidly (without stirring) until syrup threads from spoon. Pour over egg whites in a fine stream with syrup pan in one hand and beat with the other. When about half has been added, pour in lemon juice, then the rest of the syrup in a bit larger stream, beating constantly, beating until icing is cold. Add fruit and lemon rind and spread on cake.

Orange and Pineapple Filling

1/2 cup sugar
2 cups crushed pineapple
3/4 tsp. salt
2 tbsp. flour
juice of 1 orange
1 tbsp. grated orange peel

Sift flour and sugar together. Add strained pineapple, salt and orange juice and cook over low flame until thick, stirring enough to keep mixture from sticking. When cool use between layers and on top of cake and frost with a white icing.

Frostings

Chocolate Custard Icing

2 cups milk
4 squares chocolate
1 1/4 cups sugar
1/3 cup flour
1/2 tsp. salt
1 tsp. vanilla
1 cup shredded coconut

Add shaved chocolate to milk and heat. Then beat until blended. Sift flour and sugar together. Pour the milk mixture over this very slowly, beating constantly until smooth. Add salt, return to double boiler and cook until thickened. Add vanilla, cool and spread on cake. Sprinkle with coconut.

Coffee Icing

3 cups powdered sugar
1 tsp. vanilla
1/4 cup strong coffee
2 egg whites

Beat on fire until lukewarm, the powdered sugar, coffee and vanilla. Add well beaten egg whites. Ice cake while icing is warm.

Standard Cookie Frosting

2 egg whites
1/2 tsp. salt
2 cups confectioner’s sugar
1 tbsp. thick cream
1 tsp. vanilla

Sift sugar 4 times and place in bowl. Add vanilla, salt, cream to unbeaten egg whites and give them 3 or 4 beats with a wire whisk. Add to sugar and beat until smooth. Spread on cookies at once as this frosting is quick to dry. I use it some in making hand molded flowers for wedding cakes.

Lemon Butter Frosting

1/2 cup butter
2 cups confectioner’s sugar
1 tbsp. lemon juice
1 tsp. grated lemon rind
Wash butter in cold water. Dry on clean dry cloth. With wooden spoon work one cup of the sugar into the butter, adding a spoonful at a time. Then add lemon juice and continue with sugar until all has been thoroughly worked into the butter. Add grated rind during the period of adding the last half of sugar. Spread between and on top of cake, cookie or muffins. Then harden in refrigerator before serving.

Lemon Icing

1 1/2 cups sugar
2 egg whites
1/2 cup water
juice 1 lemon

Dissolve sugar in water, boil until spins a thread. Pour over stiffly beaten egg whites in fine stream, beating constantly. When about half has been added, add lemon juice, then remainder of syrup in same way. Continue beating until icing is stiff enough to spread and hold its shape.

My Favorite Icing

2 cups granulated sugar
4 egg whites
1/2 cup confectioner's sugar
3/4 cup cold water
1/2 tsp. cream of tartar
1/2 tsp. almond extract
1/2 tsp. vanilla extract

Dissolve granulated sugar in water and boil until strings a thread from 4 to 6 inches long. While the sugar mixture is boiling beat egg whites until they foam, then add cream of tartar and beat until almost stiff enough to hold their shape, then add 1/2 cup confectioners sugar and beat until stiff. When syrup is ready, pour over egg whites in a tiny stream beating constantly until all has been added. Then add the flavoring and beat until the frosting holds its shape. I do not believe you can fails with this recipe if directions are carefully followed.

Orange Frosting

2 cups confectioner's sugar
juice of 2 oranges
4 tbsp. butter
grated rind of 1 orange

Mix all together thoroughly. Put into the top part of double boiler and cook until the mixture thickens. Remove from fire and beat until it holds its shape.

Seven Minute Frosting

1 1/2 cup sugar
3 tbsp. cold water
2 egg whites
1 tsp. flavoring

Put all into a round bottom bowl. Lower the bowl into boiling water and beat rapidly seven minutes. Remove from fire and beat until right to spread. Flavoring should be added just before the beating process is finished.

Snow Ball Icing

2 cups granulated sugar
3 egg whites
1/2 cup coconut
1/2 cup water
8 marshmallows
1 tsp. almond extract

Dissolve sugar in water and boil until it spins a thread 2 or 3 inches in length. Then pour over stiffly beaten egg whites to which 1/4 tsp. glycerine has been added. Add marshmallows and coconut and beat until marshmallows dissolve. Add the extract and spread.
Spanish Icing

2 egg whites
1/2 cup chopped nuts
1 cup brown sugar
1/8 tsp. cream of tartar

Beat egg whites until they begin to froth. Add cream of tartar and beat until stiff.

Add sugar gradually and continue beating. Add nuts and spread on unbaked cakes. This icing is a golden brown when it comes from the oven and is very delicious but should never be used on a cake that is to be baked longer than 45 minutes or with a higher temperature than 375° F.

COOKIES AND DOUGHNUTS

COOKIES

Almond Rings

2 cups flour
1 tsp. salt
1/2 cup milk
1/3 cup sugar
1/2 cup shredded almonds
2 tsp. baking powder
1/3 cup butter
1 egg well beaten
1 tsp. cinnamon
1/2 cup candied cherries

Sift flour, baking powder and salt together four times. Cut butter into flour with knife blade. Combine egg and milk, then mix all together and knead the dough for two or three seconds on floured dough board. Roll out in oblong shape to about the thickness of pie crust. Dot with chilled bits of butter, sprinkle with sugar, cinnamon, blanched chopped almonds and cherries, carefully sliced and rolled in sugar. Then roll the dough up lengthwise, place in circle on greased tin. With scissors, cut 3/4 inch slices almost through. Turn each slice partly on its side and bake in hot oven 450° F. until done, then sprinkle with powdered sugar.

Autumn Cookies

3 cups flour
2 cups brown sugar
3 eggs
1 tsp. vanilla
1/4 cup strong coffee
2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. nutmeg
1/4 tsp. cloves
1/2 cup butter

Cream butter and sugar well. Add well beaten eggs. Sift flour, salt, spices and baking powder together 4 times. Add to butter mixture alternately with coffee. Let stand in refrigerator 1 hour. Then roll out 1/3 inch thick. Cut with clover leaf shaped cutter. Press 3 small red candy beads close together in the center of each leaf. Press a small strip of green cherry in center of each cake to represent a stem. Bake in hot oven.

Cheese Sticks

1/3 cup butter
2 cups flour
2 eggs
1 cup crumbled cheese
1/2 tsp. salt
1/3 cup cold water

Cream butter and cheese together. Add beaten eggs, add water, then mix all together.
Roll thin, cut in long narrow strips and bake in hot oven until golden brown.

### Coconut Cookies

- 3 cups flour
- 2/3 cup butter
- 1 cup coconut
- 1/3 cup milk
- 3 tsp. baking powder
- 1/2 tsp. salt
- 3 eggs
- 1 1/2 cups sugar
- juice and grated rind 1 lemon

Cream butter and sugar together. Add unbeaten eggs one at a time and beat well. Add lemon juice, rind and milk. Sift flour, baking powder, and salt together three times. Work flour and coconut into butter mixture. Shape into long roll. Place in refrigerator over night. When ready to bake, with a sharp knife, cut in slices 1/2 inch thick, place on greased baking sheet and bake in hot oven 450° F. until well browned.

### Ginger Cookies

- 4 cups flour
- 1 cup cane molasses
- 1 tsp. soda
- 2 tsp. ginger
- 1 cup butter
- 1 cup brown sugar
- 1/3 cup hot water
- 1/2 tsp. nutmeg

Cream butter and sugar well. Dissolve soda in hot water. Mix with molasses and add to butter mixture, thoroughly blending with wooden spoon. Sift flour and spices together 5 times, then gently work it into first mixture. When all has been added the dough should be very, very stiff. Let stand in refrigerator over night. Roll out on floured board 1/3 inch thick. Cut out and bake in hot oven until brown. Do the rolling and cutting act in a hurry. Don’t chat through the window with your next door neighbor while rolling, cutting and getting your cookies into the oven.

### Flour Kisses

- 10 egg whites
- 1 2/3 cup sugar
- 1/4 tsp. salt
- 1/2 cup flour
- 2 tsp. vinegar
- 2 tsp. vanilla

Add salt to egg whites, beat constantly until almost stiff, then begin adding the vinegar a bit at a time but do not stop the beating while adding the vinegar. When vinegar has all been added and eggs stiffly beaten, carefully fold in flour and sugar which have been sifted together 10 times. Add vanilla along as flour mixture is being added. Pour into a shallow greased biscuit pan, and bake in a very slow oven 275° F. for 1 1/2 hours at which time they should be slightly browned. Cut in squares. Roll in powdered sugar.

### Ice Box Cookies

- 1 cup brown sugar
- 1 cup white sugar
- 1 cup chopped nuts
- 1/2 tsp. salt
- 1 cup chopped raisins
- 1 1/2 cups butter
- 3 eggs
- 4 cups flour
- 1 tsp. soda
- 1 cup sour milk
- 1/3 tsp. each of cinnamon, ginger and nutmeg

Cream the white and brown sugar with the butter
thoroughly, this can best be done by using the hand. Beat in the eggs, then dissolve soda in milk and add to butter mixture, working it in well with a spoon. Sift flour, salt and spices together and work it into the butter mixture. Add raisins and nuts. Shape into a roll about 3 inches in diameter, then wrap in oil paper and lay on a platter and place in the refrigerator. When ready to bake, slice as thin as possible. Place on greased baking sheet and bake in hot oven.

Lady Fingers

Delicious Lady Fingers can be baked in the home if good flour is chosen, despite the argument to the contrary. Just try my recipe and flour and see for yourself.

4 egg whites
1/2 cup powdered sugar
1/2 tsp. salt
2 egg yolks
1/2 tsp. vanilla
1/2 cup flour sifted 6 times before measuring

Beat egg whites until very stiff. Add sugar, which has been sifted 4 times, while continuing the beating. Fold in egg yolks that have been beaten until creamy, airy and fluffy. Add flavoring and salt. Cut and fold in flour. Place oil paper on a baking sheet, and drop Lady Fingers onto this about 1 1/2 inches apart, forming the shape with the spoon as they are dropped on the paper. A pastry bag and tube is much better than the spoon if you have one handy, but if not a spoon can be used. Sprinkle with powdered sugar and bake from 7 to 9 minutes in a moderate oven. Remove from paper with spatula or knife and pack away in a dry place. Lady Fingers, as we all know, can be used in many different ways.

Mincemeat Cookies

1/2 cup shortening
2 eggs
1 cup sour milk
3 cups flour
1 cup mincemeat
1 1/2 cups sugar
1 tsp. salt
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. grated nutmeg

Thoroughly cream shortening and sugar together. Add well beaten eggs and salt, add milk in which soda has been dissolved, then add flour that has been sifted with the spices, cutting the milk in with the edge of a spoon. Last fold in mincemeat just enough to distribute. Drop from a spoon on an oiled baking sheet. Bake in a slow oven 325° F. until slightly browned.

Plain Sugar Cookies

2 1/2 cups flour
2 tsp. baking powder
1/3 cup milk
2 tsp. vanilla
2/3 cup butter
1 1/4 cups sugar
2 eggs
1/2 tsp. salt

Cream butter and sugar together thoroughly. Add beaten eggs, milk and flavoring. Mix well and spoon in flour sifted four times with baking powder and salt. Chill and roll out thin on well floured board. Cut out with round cutter. Place on greased baking sheet. Press a whole raisin well down into the center of each cookie and sprinkle top of each one with
sugar using a salt shaker so as to place the sugar directly on the cookies instead of the pan. Bake in hot oven 450° F. until a golden brown.

**Sour Milk Cookies**

- 2 1/2 cups flour
- 3 eggs
- 1 tsp. almond flavoring
- 2 cups brown sugar
- 1 tsp. baking powder
- 1/2 tsp. soda

**DOUGHNUTS**

**Drop Doughnuts**

- 2 eggs
- 1 cup milk
- 3 cups flour
- 1/2 tsp. salt
- 3/4 cup sugar
- 1 tsp. baking powder
- 1/4 tsp. nutmeg

Beat eggs, whites and yolks together. Add salt and sugar and beat until foamy. Add milk and then cut the mixture into the flour sifted twice. Drop spoonfuls at a time into deep fat and let cook until a golden brown. Lift out on heavy brown paper and when cool dust with powdered sugar to which a little cinamon has been added if you choose.

**Plain Doughnuts**

- 2 eggs
- 1/4 tsp. nutmeg
- 1 cup sugar
- 4 1/2 cups flour
- 4 tsp. baking powder
- 1 1/4 tsp. salt
- 1 cup milk or enough to make a dough of medium stiffness

Sift salt, flour, baking powder and nutmeg together 4 times. Add sugar and milk to well beaten eggs. Cut this into the flour mixture. Turn on well floured board. Knead very lightly. Roll to 1/4 inch thickness. Cut with doughnut cutter and fry in deep fat until a golden brown. Drain on brown paper and roll in confectioners sugar, or you may cover the top with a chocolate or butter frosting. This dough can be kept over night very successfully if rolled in oil paper and kept in a refrigerator in a tightly covered bowl.

**Sour Milk Doughnuts**

- 2 1/2 cups flour
- 3 tsp. baking powder
- 1/4 tsp. cinnamon
- 1 cup buttermilk
- 2 eggs
- 3/4 cup sugar
- 1 tsp. salt

Beat eggs well and add sugar and milk. Sift flour, salt and cinnamon together 4 times. Cut the milk mixture into the flour. Mix well. Turn on well floured board and knead for a second or two. Roll out 1/3 inch thick. Cut with doughnut cutter and fry in deep hot fat until a golden brown.
PIES AND PASTRIES

PIES

Angel Sunshine Pie
4 egg yolks
2 tbsp. butter melted
1 tsp. vanilla
¾ cup sugar
¾ cup milk
¼ tsp salt
1 tbsp. flour

Beat egg yolks until very light, airy and fluffy. Add milk. Sift sugar, salt and flour together. Carefully blend with egg mixture. Add butter and vanilla and pour into pastry lined tin and bake in moderate oven 35 minutes.

Butterscotch Pie
2 egg yolks
1½ cups milk
3 tbsp. flour
1¼ cups brown sugar
½ tsp. salt
2 tbsp. butter

Beat egg yolks and add to milk. Mix with blended flour, sugar and salt. Cook in double boiler until thick and smooth, stirring constantly. Add the butter and cool. Pour in a baked pie shell and cover with a meringue made from

- 2 stiffly beaten egg whites
- 4 tbsp. sugar

Brown slowly in the oven.

Caramel Nut Pie
1½ cups sugar
3 eggs
3 level tbsp. flour
1 tsp. vanilla
2 cups milk
2 tbsp. butter
¼ tsp. salt
¾ cup chopped nuts

Dissolve sugar in heavy skillet over a low fire stirring constantly. Remove from fire as quickly as sugar is melted. Add the boiling hot milk. Stir until smooth. Mix flour with softened butter and add to well beaten egg yolks. Add to caramel syrup. Mix well and cook until thick. Add vanilla, nuts and salt. Let cool. Pour into a baked pastry shell. Cover with meringue and let stand in a moderate oven for 10 minutes.

Cranberry Apple Pie
1/3 cup butter
1 cup sugar
1½ cups cranberries
3 diced cooking apples
1 orange peel, grated

Combine cranberries, apples, water, orange peel and sugar together. Pour into pastry lined plate. Bake in hot oven (425° F.) 25 minutes.

Cranberry Pastry Slices
1/2 cup chopped seeded raisins
4 cups chopped cranberries
pie crust
1 cup brown sugar

Roll pie crust into oblong sheet ¼ inch thick. Mix ingredients; spread over the pastry; roll as for jelly rolls and fasten the ends securely. Place in a greased baking pan and bake in a slow oven 45 minutes. Cool; remove from pan by cutting in 2-inch slices; dust with powdered sugar.

Cream Cheese Pie
3 packages cream cheese
1 cup thin top milk
½ cup of sugar
2 tbsp. flour
¼ tsp. salt
1 tsp. baking powder
grated rind of 1 lemon
2 egg yolks
1 tsp. vanilla
2 egg whites
Blend cream cheese with top milk. Mix together sugar, flour, salt, baking powder and lemon rind and add to cream cheese mixture. Add egg yolks and vanilla. Mix well. Fold in stiffly beaten egg whites. Pour into a pie pan lined with rich unbaked pastry. Bake in a slow oven 350° F. 25 minutes. Serve cold.

**Egg-nog Pie**

- 2 tsp. gelatine
- ½ cup cream, whipped
- ¾ cup unsweetened evaporated milk
- 3 tbsp. cold water
- 2 eggs separated
- ¼ tsp. nutmeg
- ½ tsp. salt
- rum flavoring
- ½ cup water
- 1 cup sugar

Soak gelatine in cold water, 5 minutes. Combine milk and ½ cup water and heat. Beat egg yolks with sugar and salt and stir hot milk into them. Return to double boiler and stir until thickened. Remove from fire and add gelatine and flavoring. Cool, and fold in stiffly beaten egg whites and cream. Pour into baked pie shell.

**Magic Banana Cream Pie**

1 can sweetened condensed milk
- ¼ cup lemon juice
- 2 sliced bananas

Line a 9-inch pie plate with chocolate wafers, cutting enough in halves to stand up around the inside of the plate. Cover bottom with wafers crumbled or broken to fit. Blend milk and lemon juice. Fold in sliced bananas. Pour into the chocolate lined pie plate. Garnish with whipped cream or meringue.

**Pumpkin Pie**

- 2½ cups freshly cooked or canned pumpkin
- 1¼ cups sugar (brown)
- 2 eggs
- 1 cup milk
- 1 tsp. cinnamon
- ½ tsp. ginger
- ⅛ tsp. nutmeg
- ⅛ tsp. salt

Combine all ingredients and thoroughly blend them together with a wooden spoon. Pour into a pastry lined tin and bake in a hot oven 450° F. for about 30 minutes or until crust is a rich brown. Garnish each piece of pie with a mound of whipped cream, sprinkled with chopped nut meats.

**ShooFly Pie**

- ¼ cup butter
- ¼ cup molasses
- 1 tsp. cinnamon
- 2 tbsp. vinegar
- ⅛ cup sugar
- 4 tbsp. water
- ⅛ tsp. cloves
- 2 eggs
- ½ cup boiled and pitted prunes

Combine sugar, molasses, spices, vinegar, prunes and melted butter. Beat eggs and add to molasses mixture. Pour into a pastry lined plate and bake in a hot oven 425° F. 15 minutes.

**Sweetheart Pie**

- 2 eggs, whites and yolks beaten separately
- 1 cup sugar
- 1 package gelatine
- 1 cup milk
- 2 bananas cut in cubes
- juice of one orange and one lemon
- 1 cup cherry juice
- 1 cup cherries stoned
- 1 bright red apple
- ¼ tsp. salt
Wash and polish apple, cut in small pieces or grate (do not peel). Mix fruit juices and bring to a boil, then add gelatine stir until dissolved. Combine sugar, egg yolks, milk and salt, add to gelatine mixture and cook at boiling point 3 minutes. Remove from fire, fold in fruits and stiffly beaten egg whites. Let set until cool and pile in a baked pie shell. Let stand in the refrigerator for 30 minutes before serving.

Syrup Nut Pie

- ¾ cup syrup
- ¾ cup granulated sugar
- 1 cup pecan nuts
- 3 eggs
- 1 tbsp. vinegar
- 1 tbsp. butter

Put everything in mixing bowl and beat all together with wire whip for about two minutes. Eggs are not beaten except what beating they get with rest of material. Line pie tin, then pour in the mixture and bake in 375° oven for 35 minutes. Let stand in tin until cool.

Meringue

- 4 egg whites
- 4 tbsp. sugar sifted
- ¼ tsp. baking powder
- ½ tsp. salt

Add salt to egg whites. Beat until they begin to froth. Then add baking powder and beat until stiff. Carefully cut and fold in the sugar one spoonful at a time as for an angel food cake. Any desired flavoring is to be added. Meringue should always be baked in a very moderate oven, never more than 300° F. and never longer than ten minutes.

PASTRIES

Cream Puffs

- ½ cup butter
- 1 cup flour
- 1 cup boiling water
- 4 eggs
- ½ tsp. salt

Bring water to a boil, add butter, when melted and water again begins to boil, add salt and all of the flour, beat rapidly with a wooden spoon until mixture leaves the sides of the pan. Remove from fire and let cool, then add eggs one at a time, unbeaten but beat each egg into the mixture thoroughly before another is added. Continue beating until dough is perfectly smooth. Drop by large spoonfuls on a greased pan about 2½ inches apart and bake in a moderate oven until firm which should take about 45 minutes. Cool and make a small slit in the side near the top, then fill with any desired filling. If puffs are stored for future use they must be thoroughly cooled before storing.

Flaky Pie Crust

- 2½ cups flour
- 1 cup shortening
- 1 tsp. salt
- cold water

Sift flour once then sift once with salt. Cut shortening into flour with a knife. Crumble with tips of fingers until the mixture is of the consistency of large grains of corn. Cut the liquid in with the edge of a spoon. Toss onto floured dough board and knead for 2 or 3 minutes. Place in refrigerator to chill for 30 min-
utes. Roll out in a thin sheet and bake in pie tin at 450° F. for about 10 minutes.

**French Pie Crust**

2 1/2 cups flour
1 tsp. salt
3/4 cup shortening

Cold water

Sift flour once then sift once with salt. Cut shortening into flour with a knife. Crumble with tips of fingers until the mixture is of the consistency of large grains of corn. Cut the liquid in with the edge of a spoon. Toss onto floured dough board and knead for 2 or 3 minutes. Roll out in a thin sheet and bake in pie tin at 400° F. for about 10 minutes.

**Old-Fashioned Cobbler Pie Dough**

2 cups flour
1/2 cup shortening or butter
3/4 tsp. salt

Enough cold water to make a stiff dough

Sift flour and salt together 4 times. Cut shortening in with a knife and crumble with tips of fingers, but DO NOT cream the shortening with the flour, simply crumble it with the flour. Add water slowly and cut it in with the edge of a spoon until a stiff dough has been formed. Toss onto a dough board, knead for a second or two and roll out. This dough can be kept several days by rolling it in oil paper, placing it in the refrigerator in a covered bowl.

**Peach Cobbler**

Heat peaches, fresh or canned, until hot through and through. Cover sides and bottom of pie dish with Old-fashioned Cobbler Pie Dough, which has been rolled out 1/4 inch thick. Pour into this the hot peaches, enough to cover the bottom of the pan. Add 1/2 cup of granulated sugar if canned peaches are used and 1 cup for fresh peaches. Shake lightly with cinnamon. Dot with butter. Cover top of peaches with thinly rolled out pastry, another layer of peaches, sugar and butter in the same manner, then strip the top with narrow strips of the pastry lengthwise and then across. Sprinkle top with sugar and bake in a 400° F. oven for 40 or 45 minutes.

**Popovers**

These popovers may be used as tarts of any variety.

1 cup flour
2 eggs
1 tbsp. melted butter
2/3 cup milk
1/2 tsp. salt
1 tsp. sugar

Beat eggs well. Add soft or melted butter, salt and milk. Beat for two or three minutes. Pour this into the flour sifted 4 times and beat again for two or three minutes. Pour into hot, well buttered muffin tins about 2/3 full and bake in hot oven 450° F. for 30 minutes or until a golden brown.

When used for tarts, take a sharp knife and slice a very thin slice from top, trim out center, fill with any desired filling and then press the slice cut from top back in place.

**Steamed Apple Dumplings**

2 cups flour
1 tsp. salt
1/2 cup shortening
1/2 tsp. baking powder

Enough cold water to make a stiff dough

Sift flour, baking powder and salt together 4 times.
Cut the shortening in with a knife, then add the water slowly cutting it in with the edge of a spoon until a thick dough is formed. Toss onto a dough board, knead slightly for a second or two, and roll out in an oblong sheet about the thickness of pie crust. Cut into 6 inch squares. Pour $\frac{1}{2}$ cup of peeled and sliced apples in the center of each square, and over this pour $\frac{1}{4}$ cup sugar and dot with butter using about 1 tsp. to each dumpling. Bring the corners of dough together and pinch firmly with the fingers. Place in a well buttered baking dish. Sprinkle sugar over the top and dot each one with butter. Add one tbsp. boiling water. Cover tightly and bake in a 400° F. oven 40 minutes.

May be flavored with cinnamon if you wish.

**Chicken Dumplings**

- 2 cups flour
- 1 tsp. baking powder
- sweet milk
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{4}$ cup shortening
- $\frac{1}{2}$ tsp. white pepper

Sift flour, baking powder and salt and pepper together 3 or 4 times. Cut the shortening in with a knife. Then crumble with tips of fingers. Add just enough sweet milk to make a very, very stiff dough, cutting it in with the edge of a spoon. Roll out on a well floured dough board about $\frac{3}{4}$ of an inch thick. Cut into strips and drop into the boiling hot water or rather stock in which the chicken has been previously well cooked. The water should be boiling madly when dumplings are dropped in. Then lower heat and cook slowly for about 20 minutes. These are good. I have known some of my newspaper publishers to eat from a quart to a half a gallon of them at one time.

**Chicken in Blanket**

- pie pastry
- 1 chicken

Dissect a chicken as for frying. Boil until tender. Roll pastry thin and cut into squares. Wrap each piece of chicken in a square of the pastry, place in a hot oven with some of the stock and bake until brown.

**Onion Shortcake**

- 6 onions sliced thinly
- 3 slices bacon
- 1 beaten egg
- 1 tsp. salt
- 3 tbsp. butter
- biscuit dough

Melt butter and to this add onions. Allow to simmer for a few minutes. Remove from fire and cool. Add beaten egg and salt. Roll out a piece of regular biscuit dough $\frac{1}{2}$ inch thick, put in pan; spread onion and egg mixture over top. Cut bacon into small pieces and sprinkle on top of onions. Bake in hot oven 450° F. until brown.

**Biscuit Dough for Onion Shortcake**

- 2 cups flour
- 2 tsp. baking powder
- $\frac{3}{4}$ cup sweet milk
- $\frac{1}{4}$ cup shortening
- 1 tsp. salt

Sift flour, baking powder and salt together 3 times. Cut shortening into flour with knife. Then crumble with tips of fingers. Cut milk into flour with edge of spoon. Toss on well floured dough board, tossing it around on the dough board, then roll out $\frac{1}{2}$ inch thick.
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