IN compiling this book of practical and tested recipes our desire is to help all who enjoy wholesome, appetizing food.

Our motto is to make the best of everything, so that, out of a minimum of material, we may get the maximum of good.

Nothing has been taken away from the Magic Cook Book that has been so popular for many years but much has been added that is calculated to make this enlarged book still more useful and especially handy for everyday reference. We have endeavoured to give all necessary information that will make this book of real, daily value to the busy housewife.

All recipes calling for the use of baking powder have been tested with, and the various ingredients correctly proportioned for, Magic Baking Powder.

### TABLE OF MEASUREMENTS

(ALL LEVEL FOR DRY INGREDIENTS)

| 3 teaspoons | 1 tablespoon |
| 2 tablespoons | 1 fluid ounce |
| 4 tablespoons | ¼ cup |
| 8 tablespoons | ½ cup |
| 16 tablespoons | 1 cup |
| 2 tablespoons sugar | 1 ounce |
| 2 cups granulated sugar | 1 pound |
| 2½ cups brown sugar | 1 pound |
| 2½ cups powdered sugar | 1 pound |
| 4 tablespoons flour | 1 ounce |
| 4 cups flour | 1 pound |
| 3 cups cornstarch | 1 pound |
| 3 cups corn meal | 1 pound |
| 4 cups dried currants | 1 pound |
| 2 cups seeded raisins | 1 pound |
| 2 tablespoons butter | 1 ounce |
| 4 tablespoons butter | ¼ cup |
| 2 cups butter or lard | 1 pound |
| 10 medium sized eggs | 1 pound |
| 2 cups milk | 1 pint |

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**TORONTO**
Sift flour once before measuring.
Have all ingredients cold.
Sift together two or three times, the flour, Magic Baking Powder and salt. Two teaspoons baking powder for every cup of flour.

The amount of liquid required varies considerably with the kind of flour used. Pastry flour (made from soft Winter wheat) requires \( \frac{3}{4} \) cup liquid to 2 cups flour, while bread flour (made from Spring wheat) requires 1 cup or more liquid to 2 cups flour to make a soft dough.

**TEA BISCUITS**

Basic recipe:
2 cups flour 1 tablespoon butter
4 teaspoons 1 tablespoon lard
1 1/2 teaspoons salt

Magic Baking Powder

Mix as for Tea Biscuits.

Variations:

**CHEESE BISCUITS—1**

Roll out biscuit dough and sprinkle generously with grated cheese. Roll up like a jelly roll and cut into one-inch slices. Brush over with milk and bake in hot oven 400°F.

**CHEESE BISCUITS—2**

Use “Basic Recipe” adding 1/2 cup of grated cheese to dry ingredients. Proceed as for “Tea Biscuits.”

**POTATO BISCUITS**

1 1/2 cups flour 1 cup riced potato
4 teaspoons 1/2 cup milk (more or less)
1 1/2 teaspoons salt sufficient to make soft dough
3 tablespoons shortening

Sift together flour, baking powder and salt. Cut in shortening and lightly mix in cooled riced potato. Add cold liquid. Turn out on floured board; lightly roll or pat out, and cut out. Bake on greased pan in hot oven.

**CINNAMON BISCUITS**

Make like “Cheese Biscuits No. 1,” only spreading the dough with creamed butter and sprinkled generously with sugar mixed with cinnamon.

Proportions:
2 tablespoons sugar 1 teaspoon cinnamon

**LEMON BISCUITS**

Make “Tea Biscuits” as above. Squeeze half a lemon into a small bowl, then take pieces of lump (dice) sugar, saturate with lemon juice and press one lump into the top of each biscuit before putting them in the oven.

**GRAHAM BISCUITS**

Use 1 cup graham flour and 1 cup white flour. Add 2 tablespoons brown sugar to “Basic Recipe.”

**GOLDEN BISCUITS**

2 cups flour 1 1/2 teaspoons salt
4 teaspoons 2 tablespoons shortening
1 1/2 teaspoons fine sugar
1 cup milk

Mix as for Tea Biscuits.

Put one or two tablespoons of orange syrup in small muffin tins, then fill with biscuit dough. Bake like tea biscuits. When done pour over each a teaspoonful of orange syrup.

**ORANGE BISCUITS—1**

Make like “Lemon Biscuits,” using orange juice instead of lemon.

**ORANGE BISCUITS—2**

Make like “Cinnamon Biscuits,” but spread the rolled dough with creamed sweet butter and sprinkle generously with grated orange rind and sugar (equal parts of sugar and orange rind), taking care not to grate any of the outside white of orange rind or the biscuits will be bitter.

**EMERGENCY BISCUITS**

Add enough milk to “Basic Recipe” to make stiff batter; drop from spoon on buttered baking sheet. Bake in a hot oven.

**FRUIT BISCUITS**

To “Emergency Biscuits” add 1 cup of raisins. Drop from spoon.
### SOUR MILK BISCUITS

| 3 cups flour | 2 tablespns. butter |
| 3 teaspns. | 2 tablespns. lard |
| Magic Baking Powder | 1 cup sour milk or buttermilk |
| 3/4 teasp. grated nutmeg |
| 1/2 teasp. Magic Soda |

Sift together flour, baking powder, salt and soda. Add shortening, cut in with a knife, add sufficient sour milk or buttermilk, (about 3/4 cup), to make soft dough. Turn on floured board and pat or roll out lightly to 1/4 thickness. Cut with biscuit cutter and bake in hot oven 475° F. 12 minutes.

### SHORTCAKE BISCUITS

| 4 cups flour | 1 tablespn. sugar |
| 4 teaspns. | Magic Baking Powder |
| Milk, sufficient to make soft dough, about 2 1/2 cups |
| 1/2 teasp. salt |
| 4 tablespns. shortening (1/4 butter, 1/4 lard) |

Sift together three times flour, baking powder and salt. Cut in the shortening. Add sugar, mix well. Add milk to make soft dough. Turn on floured board. Pat or roll lightly to 1" thickness. Cut rather larger than ordinary. Bake in oven 250° F. 15 to 20 minutes. When done split and spread with creamed butter. Put between biscuits some crushed and sweetened strawberries. The biscuits may be covered with whipped cream, and the juice from the fruit poured round the dish or served at the table as many people do not like the short cake biscuit soaked with juice.

### SCOTCH SCONES

| 2 cups flour | 2 tablespns. golden corn syrup |
| 2 teaspns. | Magic Baking Powder |
| Milk to make soft dough (about 1/2 cup) |
| 1/2 teasp. salt |
| 2 tablespns. butter |

Sift together flour, baking powder and salt, cut in the butter, add syrup and milk to make soft dough. Drop from a spoon in a Scotch girdle. Place on top of stove, and cook on each side.

### WELSH RAREBIT

| 1 tablespn. butter |
| 1/2 lb. thinly sliced cheese |
| 3 tablespns. ale or cream |

Put all ingredients in a double boiler. Cook until thick and creamy. Serve quickly, on hot toast or baking powder biscuit.

The Rarebit may be placed under the broiler for a few minutes to brown on top if desired.

Welsh rarebit is a mixture of cheese, seasoning and cream or ale. It is usually served on toast or crackers. It is also delicious when served on hot buttered baking powder biscuits either plain or toasted.

### ENGLISH MONKEY

| 1 cup stale bread | 2 eggs |
| 2 crumbs | 1/2 teasp. salt |
| 1 cup milk | Few grains cayenne pepper |
| 1 tablesp. butter | 3/4 cup cheese cut in small pieces |

Soak bread crumbs in milk for fifteen minutes. Melt butter, add cheese, when melted add soaked crumbs, yolks slightly beaten and seasonings, cook until thickened, 3 or 4 minutes. Fold in stiffly beaten whites. Pour over hot toasted Tea Biscuits or toasted bread.

### SOUR MILK GRIDDLE CAKES

| 1 1/2 cups flour | 1 egg |
| 1/4 teasp. salt | 1 1/2 cups sour milk |
| 2 teaspns. | 2 tablespns. melted |
| Magic Baking Powder | Magic Baking Powder |

Mix well and drop by spoonfuls on slightly greased hot griddle. When bubbles appear, turn cakes and brown on other side. Do not turn a second time. Serve immediately on hot plate with butter and maple syrup.

### DOUGHNUTS

| 1 cup sugar | 1/4 teasp. cinnamon |
| 2 1/2 tablespns butter | 1/4 teasp. grated nutmeg |
| 3 eggs | 1 teasp. salt |
| 1 cup milk | 3/2 cups flour, more or less |
| Magic Baking Powder |

Cream butter and add one-half sugar. Beat eggs until very light, add remaining sugar and combine mixtures, beat well. Add flour, salt, baking powder and spices, which have been sifted together—then enough flour to make dough stiff enough to roll. Toss one-third of mixture on floured board, knead slightly, pat, and roll out to 1/4 thickness. Shape with a doughnut cutter. Fry in deep fat, when done, remove from fat with a skewer and drain on brown paper. Roll in cuttings with one-half remaining dough, shape and fry as before; repeat until all the dough is used up. Doughnuts should come quickly to the top of fat, brown on one side, then be turned to brown on the other. Avoid turning more than once. The fat must be kept at a uniform temperature. If too cold, doughnuts absorb fat; if too hot, doughnuts will brown before sufficiently risen.

### PLAIN DOUGHNUTS

| 2 1/2 tablespns. butter | 1 cup sugar |
| 1 1/2 teasp. nutmeg |
| 3 eggs | 1 teasp. salt |
| 3 1/2 cups bread flour | 1 cup milk |

Cream together butter and one-half sugar. Beat remaining sugar with eggs until very light and combine mixtures. Sift together 3 cups bread flour, baking powder, salt, and spices and add to first mixture alternately with the milk, add enough flour to roll out to 1/4" thickness, cut and fry in hot fat 375° F. to a light brown. They should come to the top quickly. Turn once only. Drain on brown paper and roll in sugar.

To Test Fat:—Put pan on fire and when smoke rises drop in a small piece of dough. If it rises quickly to the top, fat is ready.

### SOUR MILK GRIDDLE CAKES

| 2 cups flour | 2 eggs |
| 1/4 teasp. salt | 1 1/2 cups milk |
| 4 teaspns. | 2 tablespns. melted |
| Magic Baking Powder | Magic Baking Powder |

Sift dry ingredients together; add egg, milk and shortened butter. Mix well and bake on hot, slightly greased griddle, turning only once.

### MAGIC GRIDDLE CAKES

| 2 cups flour | 2 eggs |
| 1/4 teasp. salt | 1 1/2 cups milk |
| 4 teaspns. | 2 tablespns. melted |
| Magic Baking Powder | Magic Baking Powder |

Sift dry ingredients into bowl; add beaten eggs, milk and milk shortened butter. Mix well and drop by spoonfuls on slightly greased hot griddle. When bubbles appear, turn cakes and brown on other side. Do not turn a second time. Serve immediately on hot plate with butter and maple syrup.

### BUCKWHEAT CAKES

| 2 cups buckwheat flour | 2 1/2 cups milk or milk |
| 1 cup flour and water | 6 teaspns. molasses |
| Magic Baking Powder | 1 teasp. molasses |
| 1 1/2 teasp. salt | shortening |

Sift together flours, baking powder and salt; add molasses and shortening to liquid; beat well. Bake on hot, slightly greased griddle, turning only once.

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The Sunshine Vitamin is in Fleischmann's Yeast
WHOLE WHEAT OR HEALTH BISCUITS

2 cups whole wheat flour
2 teaspns. shortening
1 1/2 cups sugar
1/2 cup milk
1/4 teasp. salt
4 teaspns. Magic Baking Powder

Mix flour, salt and baking powder well or sift through coarse strainer; mix shortening in lightly; add milk to make a soft dough. Add raisins. Drop by spoonfuls quite far apart on greased baking tin or in muffin tins. Bake in moderate oven at 400° F. about 25 minutes.

BRAN BISCUITS

1/2 cup bran
3 teaspns. sugar
1 1/2 cups flour
2 teaspns. Magic Baking Powder
5 teaspns. shortening
1/2 teasp. salt

Mix thoroughly bran, flour, baking powder, salt and sugar; add shortening and sufficient water to make soft dough; roll on floured board to about 1/4 thick; cut with floured biscuit cutter. Bake in hot oven at 475° F. about 15 minutes.

SALLY LUNN

1/4 cup bran
2 cups flour
1/2 cup sugar
2 eggs
1 cup milk
1/4 cup water
Magic Baking Powder
3 teaspns. shortening
1/2 teasp. salt

Cream butter and sugar well; add beaten eggs and milk alternately with the flour sifted with baking powder and salt. Bake in greased shallow pan or in muffin tins in hot oven at 425° F. for 20 minutes. Serve hot.

MUFFINS

2 cups flour
3 teaspns. sugar
1 cup milk
Magic Baking Powder
2 eggs
1 cup bran
Magic Baking Powder
3 teaspns. shortening
1/4 cup milk
1/4 teasp. salt

Sift together flour, baking powder, sugar and salt; add milk, well-beaten eggs and melted shortening. Mix well. Half fill greased muffin tins and bake in moderate oven at 400° F. for 20 minutes.

RICE MUFFINS

Follow recipe for “Muffins,” using 1 cup flour and 1 cup cold boiled rice. Use 1 egg instead of 2 and 1/2 cup milk instead of 1 cup. Add the rice last, mixing in lightly. Bake about 30 minutes in a moderate oven at 400° F.

CORN MEAL MUFFINS

Follow recipe for “Muffins,” using 3/4 cup corn meal and 1 1/4 cups flour instead of all flour; add 1 tablespoon more sugar (or omit all sugar) and use 1 instead of two eggs.

BRAN MUFFINS

9/4 cup bran
3/4 cup milk
1 1/4 cups white or graham flour
4 teaspns. Magic Baking Powder
3 teaspns. sugar or molasses
1 egg
4 teaspns. melted shortening
1/2 teasp. salt

Mix all dry ingredients well together; add egg, melted shortening, molasses (if used) and milk to make a soft batter. Beat well until thoroughly mixed. Half fill each greased muffin tin and bake in hot oven at 425° F. about 15 minutes.

SOUR MILK BRAN MUFFINS

Follow recipe for "Bran Muffins," using sour milk for sweet milk and 3 teaspns Magic Baking Powder instead of 4 and sifting 1/4 teaspoon Magic Soda with the flour and baking powder.

GRAHAM GEMS

1 cup flour
1 cup graham flour
4 teaspns. brown sugar
1 cup milk
3/4 teasp. salt
1 egg
4 teaspns.
Magic Baking Powder
melted

Sift together white flour, sugar, salt and baking powder. Add graham flour. Add milk, egg and melted shortening and beat well. Half fill greased muffin tins and bake in hot oven at 425° F. about 20 minutes.

PECAN MUFFINS

Follow recipe for Graham Gems adding 1/2 cup chopped pecan nuts to dry ingredients. Put 1 tablespoon batter into each greased small muffin tin or ring and half pecan on each muffin. Bake in hot oven at 425° F. about 20 minutes.

DATE MUFFINS

1/2 cup shortening
3/4 teasp. salt
1 egg
2 cups flour
1 cup dates, pitted and chopped
Magic Baking Powder

Cream shortening, add beaten egg, flour in which baking powder and salt have been sifted, and milk. Add dates. Bake about 25 minutes in greased gem pans in moderate oven at 400° F. For sweet muffins sift 1/4 cup sugar with dry ingredients.

WAFFLES

2 cups flour
2 eggs
4 teaspns.
Magic Baking Powder
4 teaspns melted
1/2 teasp. salt

Sift dry ingredients together; add egg yolks and milk; mix thoroughly and beat. Add shortening; fold in beaten egg whites. Bake in hot waffle iron until brown. Serve hot with butter and maple syrup.

CHOCOLATE WAFFLES

1/4 cup shortening
1 teasp.
3/4 cup sugar
Magic Baking Powder
1 egg
4 teaspns. cocoa

Cream shortening; add sugar slowly; add beaten eggs, flavoring and all dry ingredients sifted together. Heat waffle iron but not so hot as for breakfast waffles. Serve with ice cream or slightly sweetened whipped cream.

POPOVERS

1 cup flour
1 tablespn. melted shortening
2 eggs
1 cup milk

Sift flour and salt together; make a well in the flour, break eggs into well, add melted shortening and milk and stir until smooth. Pour into hot greased gem pans and bake in hot oven at 450° F. for 30 minutes; then decrease heat to 350° F. for 15 minutes.
CAKES

GENERAL RULES FOR PREPARATION

Have all necessary utensils and ingredients ready before starting work.

Accurate measurements are essential in cooking. Have utensils of regulation size; measuring cups divided into quarters, and thirds, and holding half a pint; teaspoons, tablespoons, wooden spoons for mixing, a flat wire egg beater, a Dover egg beater, flour sifter, spatula, biscuit cutter, pastry brush and a set of mixing bowls.

In measuring dry ingredients, fill and level off with the blade of a knife. When half a spoonful is required, fill spoon and then divide lengthwise of the spoon and scrape out one half. When one quarter of a spoonful is required, divide crosswise the remaining half.

In measuring liquid, use all the cup or spoon will hold.

To measure shortening, pack and level off with a knife.

Great care is required in combining ingredients.

The most difficult part of cake making is the baking. Unless the oven is right, the cake may be a failure, no matter how carefully it may have been prepared.

Grease the pans in which 'Butter Cakes' are baked with clarified butter and sift a little flour over this, then shake off surplus. Even if shortening other than butter is used in the making of a cake, and the pan in which it is baked is greased with butter, the cake will have a good rich flavor.

Pans for 'Butterless Cakes,' such as Sponge and Angel Cakes, should never be greased, floured or lined with paper.

Half fill cake pan and lightly press the mixture from centre to sides and corners of the pan so the finished product will be level on the top.

The oven temperature and time required for baking depend on size and kind of cake and is usually shown in recipe.

A round pan with a tube for loaf cake is recommended.

A round bottomed bowl is the best type of mixing bowl to use.

A wooden spoon is more suitable to use for beating than a metal spoon.

For beating egg whites a wire beater should be used.

All leavening powders, whether baking powder, soda or cream of tartar, should be mixed and sifted with the flour before being added to the batter.

Ground spices should be mixed and sifted with the flour and then added to the batter.

Cocoa may replace chocolate in cake making by substituting one third cup of cocoa and 2 teaspoons shortening for every ounce (or square) of chocolate called for in the recipe.

INGREDIENTS

SHORTENING—The shortening used in cake making should be of the best quality. Butter makes a cake of good flavor.

SUGAR—A fine granulated or castor sugar is best for plain cake. If sugar is coarse, roll and sift before measuring.

EGGS—Fresh eggs give best results, but packed eggs, if of good flavor, are satisfactory.

FLOUR—There are many varieties of wheat, with two of which the housekeeper should be familiar,—Winter wheat and Spring wheat, the former producing a grain which is poor in gluten and rich in starch, and from which pastry flour is made; the latter, Spring wheat, being just the reverse, rich in gluten and poor in starch. From this wheat bread flour is made.

Bread flour is always used with yeast, Pastry Flour for cakes and other batters, unless otherwise specified in recipe. If for any reason it is necessary to use Bread Flour instead of Pastry Flour, it is a good rule to use two tablespoons less flour to each cup, or two ounces less to each pound.

It is a mistake to think that the relation which the various ingredients bear to each other, is not important, and that the same amount of Bread Flour as Pastry Flour may be used just by increasing the liquid. If the liquid is increased, then the butter, sugar and eggs must also be increased to properly balance the recipe. It is much more simple to lessen the amount of Bread Flour, as directed above.

Bread Flour is excellent for doughnuts, fried cakes and crullers, as these hold their shape so much better when made with the stronger flour.

The quantities of flour specified for use in recipes in this book are based on using Pastry Flour, but excellent results may be obtained with Bread Flour. As already stated use two tablespoons less of Bread Flour to the cup to obtain the most satisfactory results. Sift flour several times to give the cake a fine texture.

LIQUID—Sweet or sour milk.
PLAIN LAYER CAKE

1/2 cup butter 1/2 teaspoon salt
1 cup sugar 1/4 cup milk
2 eggs
1 1/2 cups flour 1/2 teaspoon flavoring
2 1/2 teaspoons Magic Baking Powder

Cream butter until as light as whipped cream, add sugar gradually beating all the time. Add the whole eggs, one at a time, beating well between the addition of each egg. Sift together flour, baking powder and salt, and fold in one-third to the butter mixture, one-third of the milk, and continue until all flour and milk are used up. Add flavoring. Half fill buttered and floured pans. Bake in oven at 350° F. until done.

When cool put between layers and cover cake with the following:

Pineapple Frosting
2 tablespoons pineapple juice
2 tablespoons butter
2 teaspoons lemon juice

Put pineapple juice into saucepan, when at boiling point remove from fire—add butter and lemon juice—when butter is melted pour slowly in the sugar—beating hard until of a nice consistency to spread.

MOCHA CAKE

1/2 cup butter 2 teaspoons
1 cup sugar 1/4 cup milk
3 eggs
2 cups flour 1 teaspoon vanilla
Magic Baking Powder

Cream butter and sugar thoroughly, add beaten yolks, then stiffly beaten whites, sifted flour and baking powder, milk and vanilla, beat lightly together. Bake in shallow pan. (The following day cut in narrow oblong pieces and cover all sides with icing.)

ICING

Half cup butter creamed with 2 cups icing sugar, 1 tablespoon milk, 1/2 teaspoon vanilla. Roll in almonds, which have been blanched brown and chopped finely.

SEED CAKE

1 cup butter 3 teaspoons, caraway seeds
2 small cups sugar 1 cup milk
4 eggs
3 cups flour Magic Baking Powder
1/2 teaspoon salt

Cream butter and sugar; add well beaten yolks; beat at 350° F. Sift flour, salt and baking powder. Add to first mixture alternately with caraway seeds and milk; fold in stiffly beaten whites last of all. Bake in one large or two small greased pans 1 to 1 1/2 hours. Moderate oven 350° F.

ALMOND MERINGUE CAKE

3/4 cup butter 4 teaspoons
1 1/2 cups powdered sugar 1/4 cup milk
4 eggs
1 1/2 cups flour 1 teaspoon almond extract
1/2 cup cornstarch and shredded

Cream butter, add sugar gradually, beating all the time. Add the well beaten yolks, sift together three times flour, cornstarch and baking powder. Beat mixture stiffly alternately with the milk. Add flavoring then the stiffly beaten whites of eggs. Turn into a buttered 9-inch square pan about 2 inches deep and cover with the almonds and sprinkle with powdered sugar. Bake in moderate oven (350°) 30 minutes. Just as soon as the meringue on cake begins to turn color cover with thick brown paper, as when finished baking the meringue should be a very delicate brown.

MARSHMALLOw CHOCOLATE LOAF CAKE

3 squares unsweetened 1/4 teaspoon salt
chocolate 1/4 cup milk
3/4 cup cold milk 1 1/4 cups sugar
2 cups flour 8 eggs (yolks only)
2 teaspoons Magic Baking Powder

In a double boiler put chocolate and milk, when melted stir until quite smooth—cool. Sift flour once, measure, add baking powder and salt, sift together three times. Cream butter, gradually add sugar and beat until light and fluffy. Add yolks which have been beaten well; fold in thick and lemon colored, and vanilla, then add flour mixture alternately with the cooled chocolate, a little at a time, beating well after each addition until smooth. Bake in a well greased pan in slow oven (250°) for 25 minutes, increase heat slightly (to 350°) and finish baking 45 minutes. Turn out carefully and while still warm cover bottom with marshmallows that have been rinsed off with cold water and cut in halves cross-wise. When cake is cool cover with chocolate frosting.

NUT LOAF CAKE

1 cup butter 1 1/2 cups chopped hickory, pecans or walnuts
1 3/4 cups sugar 1 1/4 teaspoons salt
3 eggs 1 1/4 cup milk
1 1/2 cups sugar 1 teaspoon vanilla extract
3 cups flour 3 teaspoons Magic Baking Powder

Beat butter until soft and creamy; add sugar and yolks of eggs, beating well. Sift flour with baking powder and salt and add, alternately, a little at a time, with milk. Mix well, but do not beat. Add nuts and flavoring; fold in stiffly beaten egg whites. Mix well. Pour into well-greased and floured loaf pan and bake 1 hour and 40 minutes in moderate oven at 325° F.

IMPERIAL CHOCOLATE CAKE

2 squares unsweetened 1 teaspoon Magic Soda chocolate 1 teaspoon vanilla
1 1/4 cups sugar 1 teaspoon Magic Baking Powder
4 tablespoons butter 1 cup sour milk or buttermilk
1 1/2 cups sugar 2 eggs
2 teaspoons salt 2 cups flour
1 teaspoon Magic Baking Powder

Melt chocolate in double boiler. Add butter, sugar and buttermilk. Mix well. Then beat in eggs one at a time. Add sifted flour, baking powder, soda and salt, alternately with remaining half cup of sour milk and vanilla. Beat well and bake in layer cake tins in moderate oven from 25 to 30 minutes.

Frosting
1 1/2 cups sugar 1 teaspoon vanilla
1/2 cup water 1 teaspoon lemon juice
2 eggs (whites) 1/2 teaspoon salt

Boil sugar and water until it forms a soft ball in cold water, or until it spins a thread. Add slowly to beaten egg whites, and continue beating until it is of consistency to spread. Add flavoring and cover cake, decorating with grated chocolate and walnuts.

CREAM LOAF CAKE

1/2 cup butter 1 1/2 cups flour
1 cup sugar 1 1/2 cups sugar
1 cup cornstarch 3 teaspoons
2 eggs
1 teaspoon lemon extract Magic Baking Powder
1/2 cup rich milk or thin cream

Cream butter; add sugar slowly; add beaten yolks of eggs and flavoring; add milk a little at a time. Sift flour, cornstarch and baking powder together and add; fold in beaten whites of eggs. Bake in greased loaf pan in moderate oven at 375° F. About 45 minutes. Cover with Boiled Frosting.
10 Famous Cakes

BANANA LAYER CAKE
By Miss Ann Adam, of the Canadian Home Journal

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\begin{align*}
\text{\(\frac{1}{2}\) cup butter} & \quad \text{2\(\frac{1}{2}\) cups flour} \\
\text{1\(\frac{1}{4}\) cups sugar} & \quad 3 \text{ teaspns.} \\
3 \text{ eggs} & \quad \text{Magic Baking Powder} \\
1 \text{ teaspn. vanilla extract} & \quad \frac{1}{2} \text{ cup milk} \\
\frac{1}{4} \text{ teaspn. salt} & \\
\end{align*}
\]

Cream butter; slowly work in sugar, beating well. Add unbeaten eggs, singly, beating well after each. Add flavoring. Sift remaining dry ingredients and add, alternately with milk. Bake in 3 greased layer-cake tins in moderate oven at 375° F. about 20 minutes.

Lemon Cream Filling
Mix 3 tablespoons cornstarch with \(\frac{1}{2}\) cup sugar; add \(\frac{1}{2}\) cup boiling water. Cook in double boiler until thick and smooth, stirring constantly. Stir into beaten yolk of 1 egg, return to saucepan and cook 2 minutes longer. Remove from fire, add 2 tablespoons lemon juice, grated rind of lemon and 1 tablespoon butter. Cool. Spread between layers, cover with thinly sliced bananas, then a little more filling.

COVER TOP AND SIDES WITH SEVEN-MINUTE FROSTING, COLORED A PALE YELLOW, (FOR RECIPE SEE PAGE 15). Garnish with slices of banana which have been dipped in lemon juice.

RAISIN AND NUT CAKE
By Madame R. Lacroix, Asst. Director of the Provincial School of Domestic Science, Montreal

\[
\begin{align*}
\text{\(\frac{1}{4}\) cup butter} & \quad \text{\(\frac{1}{2}\) teaspn. nutmeg} \\
\text{1 cup sugar} & \quad \frac{1}{2} \text{ cup milk} \\
3 \text{ eggs} & \quad 1 \text{ cup walnuts} \\
2 \text{ cups flour} & \quad 1 \text{ cup raisins} \\
2 \text{ teaspns. Magic Baking Powder} & \\
\end{align*}
\]

Cream butter, add sugar, a little at a time; beat well. Beat eggs until light and add. Sift flour, baking powder and nutmeg three times and add to mixture, alternately with milk. Beat a few minutes and, lastly, fold in chopped nuts, and raisins which have been previously sprinkled with flour. Pour batter into loaf pan lined with well-greased paper. Bake at 350° F. one hour.

“Fondant” Icing
Make syrup with \(\frac{1}{2}\) cup sugar and \(\frac{1}{2}\) cup water. Cook at 220° F. (boil 5 minutes). Put aside. Make another syrup with \(\frac{1}{2}\) cups sugar, \(\frac{1}{2}\) cup water and a pinch of cream of tartar. Cook at 228° F. (until consistency of soft ball in cold water). Pour in large platter. Stir in flour. Save \(\frac{1}{4}\) of mixture for top of cake.

QUICK LIGHT CAKE
By Miss Alice Moir, Dietitian of one of Montreal’s finest apartment-hotel restaurants

Pour two unbeaten eggs into a standard measuring cup (8 liquid ounces). Fill remainder of cup with cream. Stir and pour into a mixing bowl containing:

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\begin{align*}
1 \text{ cup sugar} & \quad 3 \text{ teaspns.} \\
\frac{1}{2} \text{ cups flour} & \quad \text{Magic Baking Powder} \\
\end{align*}
\]

Beat well until light, then pour into two greased layer-cake tins and bake about 30 minutes in a moderate oven, about 350° F.

Orange Frosting
To grated rind of 1 orange, add \(\frac{1}{2}\) teaspoon lemon juice and 1 tablespoon orange juice; let stand 15 minutes. Strain, then add gradually to 1 egg yolk, slightly beaten. Add icing sugar until thick.

PINEAPPLE UPSIDE-DOWN CAKE
By Miss Gertrude Dutton who conducts the Better Cookery Section in the Western Home Monthly

Butter a round pan about 8" in diameter and 3" deep. In it melt 1 cup brown sugar and 2 tablespoons butter. On the sugar, after melting, lay as many slices of drained canned pineapple as will hold. Pour over fruit a batter of:

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\begin{align*}
\text{\(\frac{1}{4}\) cup butter} & \quad 2 \text{ cups flour} \\
\frac{1}{4} \text{ cup granulated sugar} & \quad \frac{1}{2} \text{ cup milk} \\
2 \text{ well beaten eggs} & \quad \frac{1}{2} \text{ teaspns. salt} \\
2 \text{ teaspns.} & \quad \frac{1}{2} \text{ teaspn. flavoring} \\
\text{Magic Baking Powder} & \\
\end{align*}
\]

Mix as any butter cake. Bake at 375° F. for 45 minutes, or till done. Turn at once on large round plate. Serve with whipped cream, or plain.

CRUMB CAKE
By Miss Jessie M. De Both, founder of the famous De Both Home Makers’ Cooking Schools.

Part 1

\[
\begin{align*}
\text{\(\frac{1}{2}\) cup butter or substitute} & \quad \text{2 cups brown sugar} \\
2 \text{ cups flour} & \quad \text{2 cups flour} \\
\text{Cream butter and sugar. Stir in flour. Save} & \\
\frac{1}{4} \text{ of mixture for top of cake.} & \\
\end{align*}
\]

Part 2

\[
\begin{align*}
1 \text{ egg} & \quad 1 \text{ teaspn. cinnamon} \\
\frac{1}{2} \text{ cup flour} & \quad \frac{1}{2} \text{ cup milk} \\
3 \text{ teaspns. Magic Baking Powder} & \\
\end{align*}
\]

Beat egg and add to first mixture. Sift dry ingredients and add alternately with the milk. Pour into an oiled cake pan, 10½ x 6½ x 2 inches. Sprinkle crumb mixture, which has been saved out, over top. Bake in moderate oven (350° F.) 45 minutes to one hour.
Recipes that brought fame to Canada's best known cookery authorities . . . .

**DELICATE CAKE**
*By Mrs. Jeanne McKenzie, of Toronto, who won first prize at the 1931 Canadian National Exhibition with this and the next following recipe.*

| 3/4 cup butter | 1/2 cup milk |
| 2 cups fruit sugar | Whites of 6 eggs |
| 3 cups flour | 1 teasp. almond extract |
| 2 teaspns. Magic Baking Powder |

Cream butter and add sugar. Sift flour and baking powder together several times. Add flour and milk alternately to the butter and sugar. Then add egg whites beaten very stiff. Add almond extract.

**GOLDEN CAKE**

| 1/2 cup butter | 4 teaspns. |
| 1 cup fruit sugar | Magic Baking Powder |
| Yolks of 8 eggs | 1/2 cup milk |
| 1 1/4 cups flour | 1 teasp. orange extract |

Cream butter and add sugar. Beat yolks of eggs until light, then add to butter and sugar. Sift flour and baking powder together several times. Add flour and milk alternately to butter, sugar and eggs. Add orange extract.

For both of the above, bake half the batter in small fancy cake moulds for about 20 minutes, in moderate oven at 375° F.; pour other half in layer-cake tins, bake 35 to 40 minutes in moderate oven at 375° F., and when cool cut in fancy shapes with cookie cutters. Decorate with icing, chopped nuts, candied orange-peel jelly, cachous, maraschino cherries, etc.

**WALNUT LAYER CAKE**
*By Miss Ethel Chapman, Editor of the Home Section in the Ontario Farmer*

| 1/2 cup butter | 2 teaspns. |
| 1 cup sugar | Magic Baking Powder |
| 2 eggs | 1/2 teasp. salt |
| 1 1/4 cups flour | 1/2 cup milk |
| 1/2 teasp. vanilla |

Cream butter; slowly work in sugar, beating well. Beat egg yolks until thick and lemon colored and add. Sift dry ingredients several times and add alternately with milk. Add flavorings. Fold in stiffly beaten egg whites. Makes two good layers in 7” tins, or three rather thin ones; bake in moderate oven, 375° F. about 20 to 25 minutes. When cooled, put together and cover top and sides with Filling and Frosting. Decorate with walnut halves.

**Filling and Frosting**

Boil 2 cups granulated sugar and 1 cup water without stirring to 238° F. or until a few drops in cold water form a soft ball; pour slowly over stiffly beaten whites of 2 eggs and beat until thick; add 1 teasp. flavoring extract and 1/4 teasp. Magic Baking Powder; allow to stand few minutes before spreading.

**PRUNE CAKE**
*By Miss M. McFarlane, Dietitian of St. Michael's Hospital, Toronto*

| 1/2 cup shortening | 1/2 teasp. salt |
| 1 cup sugar | 1 teasp. cinnamon |
| 3 eggs | 1 teasp. nutmeg |
| 2 1/4 cups flour | 1 teasp. allspice |
| 1 teasp. soda | 1 cup sour milk |
| 1 teasp. Magic Baking Powder | 1 cup stewed prunes (stoned and chopped) |

Cream the shortening and add the sugar gradually. Add the well-beaten eggs. Sift the flour once before measuring. Sift the flour, soda, baking powder, salt and spices together, and add alternately with the sour milk. Add the prunes. Pour into well-greased and floured 8-inch square pan. Bake 30 to 40 minutes in moderate oven, about 375° F.

**ORANGE SHORTCAKE**
*By Miss Helen G. Campbell, Director of the Chatelaine Institute*

| 1/2 teasp. salt | 3 tablespns. shortening |
| 2 tablespns. sugar | About 3/4 cup milk |
| 2 cups flour | 4 teaspns. Magic Baking Powder |

Sift the dry ingredients; cut in shortening till very fine; add milk to make a soft dough. Turn dough onto a floured board and shape into a round cake about 1” thick. Bake in a lightly greased layer-cake tin or on a baking sheet in a hot oven (475° F.) for 20 to 25 minutes. Split and butter while hot. Place whole sections of seedless oranges, free from skin, between layers and on top of cake. Sift powdered sugar over top and serve with whipped cream or orange sauce.

**CHOCOLATE CUP CAKES**
*By Miss Lillian Laughton, Dietitian and Cookery Expert of the Canadian Magazine*

| 1/4 cup shortening | 1/4 teasp. salt |
| 1 cup sugar | 1/4 teasp. soda |
| 2 eggs | 3/4 cup milk |
| 2 cups flour | 1 teasp. vanilla extract |
| 2 teaspns. Magic Baking Powder | 2 1/2 squares unsweetened chocolate |

Cream shortening; add sugar slowly; add well-beaten egg yolks. Sift dry ingredients together and add, alternately with milk. Add vanilla and melted chocolate; fold in egg whites beaten stiff. Bake in greased muffin tins in moderate oven at 375° F. about 25 minutes.

**Chocolate Icing**

Heat 1/4 tablespoon butter, 3 tablespoons milk and 3 oz. unsweetened chocolate in double boiler; add slowly 3 1/2 cups confectioner's sugar, beating continually; add 1 teaspoon vanilla; beat until creamy; if necessary, add more milk and spread thickly on top and sides of cakes.

Read Carefully Comments about Flour on Page 4
Six Prize Winning Recipes

Each recipe on this page won a first prize of $250.00 in the National Mystery Cake Contest.

"Coon in the Cotton"

Madame Lacroix's Recipe

Named by Mrs. R. Gillam, Rosemount, Montreal, Que.

- 1/2 cup butter
- 1 cup sugar
- 2 eggs
- 1/2 cup mashed potato
- 1/2 cup milk
- 1 1/2 cups flour

Cream butter with 1/2 cup sugar. Beat egg whites stiffly and add 1/2 cup sugar. Put aside. Beat egg yolks with remaining sugar and add to butter. Add mashed potato with milk and beat well. Sift together dry ingredients and add to first mixture, beating well. Mix in lightly the egg whites. Flavor with vanilla. Pour in cake pans, well greased, and cook from 25 to 30 minutes in oven 375° F. Spread marshmallow between layers and cover cake with Foaming Icing.

"Chocolate Economyst"

Miss Chapman's Recipe

Named by Mrs. Jos. Kent, Tillsonburg, Ont.

- 1 1/2 cups flour
- 2 teaspoons
- 3/4 cup boiling water
- 1/4 cup sugar
- 2 squares unsweetened chocolate
- 1 egg
- 1/4 cup milk
- 3/4 cup butter
- 1 teaspoon vanilla

Sift together three times the flour, baking powder and salt. Beat egg yolks and 1 white (saving 1 white for frosting). Put butter into mixing bowl, add sugar; pour boiling water on the shaved chocolate, stir quickly, and when melted add to butter mixture; add beaten eggs, then dry ingredients alternately with milk, add vanilla; beat all together. Pour into a greased cake tin and bake in moderate oven.

"Mosaic Loaf Cake"

Miss Loughton's Recipe

Named by Mrs. Wm. Harmer, Drumbo, Ont.

- 1 cup butter
- 2 cups fine white sugar
- 3 cups flour
- 1 cup finely chopped coconut
- 2 cups chopped and 5 egg whites blanched almonds

The texture and fine flavor of this typical English cake depend upon careful mixing. Cream the butter and sugar till light and fluffy. Sift flour once. Dust peel, nuts and coconut with one-half cup of flour; add baking powder and salt to balance of the flour, sift together twice, then gradually add alternately with milk to the creamed butter and sugar; when thoroughly blended add peel, nuts and coconut. Lastly fold in the stiffly beaten whites. Turn into a well-greased loaf pan. Bake 1 1/2 hours in 400° F. oven for the first 20 minutes, then gradually decrease heat.

Use Chase & Sanborn's Tenderleaf Tea for Aroma and Flavor.
Six Prize Winning Recipes
(Continued)

**“SHELL-TINT COCCANUT”**

*Mrs. Hunt’s Recipe*

*Named by Mr. Ralph Breckon, Calgary, Alta.*

3 cups flour  
1 1/2 cups fine sugar

3 teaspns.  
1 teaspoon. almond extract

1 Magic Baking Powder

1 1/4 teaspns. salt  
1/2 teaspoon. vanilla

1 1/2 cups butter  
4 eggs

Mix well. Fold in stiffly beaten whites of 4 eggs. Gradually add fine sugar, beat until light; add 2 egg yolks. Bake in greased and floured pan in moderate oven at 325° F. about 1 hour. Cover with Ornamental Frosting.

**ROSE WHITE FRUIT CAKE**

1 cup butter  
1/2 cup sugar

3/4 cups flour  
1 cup chopped nuts and candied cherries mixed

1 cup sour cream  
1/2 cup warm milk

Cream butter, add sugar gradually, beating in well. Add flavoring; beat until smooth. Add milk a little at a time and flour which has been sifted three times with baking powder. Beat whites of eggs until very light, and add to batter, folding in very lightly without beating. Bake in large greased and floured loaf pan in moderate oven at 325° F. about 1 hour. Cover with Ornamental Frosting.

**BRIDE’S CAKE**

1 cup butter  
3/4 cups flour

1 teaspoon. almond or vanilla extract

3/4 cup milk

Cream butter, add sugar gradually, beating in well; add flavoring; beat until smooth. Add milk a little at a time and flour which has been sifted three times with baking powder. Beat whites of eggs until very light, and add to batter, folding in very lightly without beating. Bake in large greased and floured pan in moderate oven at 350° F. about 2 hours.

**SOFT GINGER-BREAD**

3/4 cup lard and butter  
1 teaspoon. each cloves and mixed nutmeg

1 cup sugar  
1/2 teaspoon. salt

1 cup molasses  
3 cups flour

1 cup sour milk  
1/2 teaspn. Magic Soda

1 teaspoon. Magic Soda  
Magic Baking Powder

1 tablespoon. boiling water  
2 teaspns. each cinnamon and ginger

Melt shortening; put molasses into a bowl, pour on the hot melted shortening; add sugar, sour milk and boiling water. Mix well together. Sift together flour, baking powder, soda, spices and salt, and add to wet mixture. Beat briskly. Bake in a greased, shallow pan 40 minutes at 350° F. oven. May be served as a dessert. Cut in squares and serve with whipped cream or a rich sauce.

**GOLD CAKE**

3 tablespns. butter  
1 1/4 cups flour

3/4 cup sugar  
3 teaspns.

Yolks of 3 eggs  
Magic Baking Powder

1 teaspoon. flavoring extract  
1/2 cup milk

Cream butter; add sugar slowly; add egg yolks which have been beaten until thick; add flavoring. Sift together flour and baking powder; add alternately, with milk to first mixture. Bake in greased loaf pan in moderate oven at 375° F. for 35 minutes, or in shallow pan 25 minutes. Cover with any icing desired.
ANGEL CAKE

1 cup egg whites, plus 1 cup flour
1 extra egg white 1 teaspoon
Pinch of salt Magic Baking Powder
1 teaspoon Gillett’s Cream 1 teaspoon vanilla of Tartar
1 teaspoon almond extract
1/2 cups fine granulated sugar

Add salt to egg whites, and beat until foamy with a wire egg whip. Add cream of tartar and continue beating until they are stiff enough to hold a tablespoon erect. Fold in the sugar lightly, then fold in the egg whites about two tablespoons at a time. Stir in flavoring very lightly. Half fill large ungreased tube pan. Put into perfectly cold oven, if either gas or electric is used, and let heat gradually rise to 300° F., then prevent temperature from rising any higher and let cake cook 45 to 50 minutes, or bake cake 45 to 50 minutes in moderate oven at 350° F. if preferred. At end of time remove cake from oven, invert pan and let stand until cold.

3 EGG ANGEL CAKE

3/4 cup sugar 1/2 teaspoon Gillett’s Cream of Tartar
2/3 cup milk 1/2 teaspoon each almond and vanilla extract
3 egg whites 1 teaspoon salt
1/2 teaspoon. vanilla extract
1 cup flour
2 teaspoons. Magic Baking Powder

Heat milk and sugar just to boil. Add salt to egg whites and beat until stiff. Add hot syrup slowly to egg whites, beating continually. Let stand. Sift together 4 times flour, baking powder and cream of tartar; fold into egg mixture. Add flavoring. Pour into small ungreased angel cake tin; bake in moderate oven at 350° F. about 35 minutes. Remove from oven; invert pan and allow to stand until cold. Cover top and sides with icing desired.

Note:—Excellent to make with Gold Cake. Only 3 eggs are required for both.

DUTCH APPLE CAKE

2 cups flour 1 egg
3/4 teaspoon salt 4 tablespoons sugar
4 teaspoons. Magic Baking Powder
2 tablespoons. sugar

Sift together flour, baking powder and salt; cut in butter with two knives; add sugar; mix lightly. Drop egg into cup, unbeaten, add the milk ice cold. Turn on to floured board, shape the dough; put on greased sheet. Pare and cut the apples into eighths; press into parallel rolls in dough; sprinkle with sugar and cinnamon and dot with butter, mixed together in the proportion of two tablespoons sugar and half a teaspoon cinnamon. Bake in hot oven 400° F. 20 minutes.

WINE CAKE

1 cup butter 1/2 teaspoon. ground mace
1 1/4 cups flour 5 eggs
1 teaspoon. Magic Baking Powder 1 teaspoon. vanilla extract
1 1/2 teaspoons. salt 1/2 teaspoon. almond extract

Sift flour and sugar before measuring. Cream butter until very light. Sift together three times the flour, baking powder, salt and mace, and add to the creamed butter. In another bowl beat egg yolks, add sugar and flavoring. Combine the two mixtures; beat together till very light, then fold in stiffly beaten whites. Turn into a 6 inch layer which has been lined with well greased letter paper, and bake for one hour in moderate oven 375° F. This cake has excellent keeping qualities if stored in an airtight tin box.

SUNSHINE CAKE

1/2 cup egg whites 1/2 teaspoon salt
1 1/4 cups sugar 1/2 teaspoon
5 tablespoons hot water 1 teaspoon Magic Baking Powder
1/2 cup egg yolks 1 teaspoon vanilla of Tartar
1 cup flour 1 teaspoon almond extract
1/2 teaspoon Gillett’s Cream of Tartar

Beat egg whites with a wire whip until they are stiff enough to hold a teaspoon erect. Cook sugar gradually and water together and pour very slowly on the stiffly beaten egg whites, beating all the time. Let the mixture cool thoroughly and then fold in the well-beaten yolks. Sift together the flour, cream of tartar, salt and baking powder five times, add flavoring and fold lightly into egg and sugar mixture. Half fill large tube pan, and bake as angel cake. This cake has excellent keeping qualities.

MRS. T. O. SCHREIBER’S

PEEL AND RAISIN CAKE

1 1/2 cups butter 1 cup milk
3 cups brown sugar 2 cups seeded raisins
4 eggs 1 cup chopped nuts
5 cups flour 2 cups finely cut mixed peel
3 teaspoons. Magic Baking Powder

Sift flour once, add baking powder and sift together, cream butter until very light, add sugar gradually and continue beating, add the well-beaten eggs, add flour mixture alternately with milk—reserving a little of the flour to mix with the fruit and nuts. Now add these. Beat thoroughly, line a cake pan with well buttered paper, turn in mixture, bake in oven 400° F. for first 40 minutes, reduce temperature to 300° F. and bake slowly 1 1/4 hours.

LEMON CAKE

4 eggs (separated) 5/6 cup flour
1 cup powdered sugar 1 1/2 teaspoons.
2 tablespoons. lemon juice Magic Baking Powder
1 tablespoon. lemon rind 1/2 teaspoon salt

Beat yolks of eggs till thick and lemon colored gradually adding sugar, beating well after each addition—add lemon juice and rind, beat again. Then add flour which has been sifted four times with baking powder and salt, beat all together four minutes. Fold in the stiffly beaten whites. Turn into large round, or 2 square pans and bake in oven 350° F., until it springs back when touched.

When cool fill with the following and sift sugar over the top:—

1 egg 1 lemon (juice and grated rind)
1 cup sugar 1 cup water 2 dessertspoons cornstarch
1 cup water

Put the water, grated rind and juice of lemon in a saucepan and let it heat; mix in a bowl, sugar cornstarch and egg yolk; blend with 1/4 cup water, add to mixture in saucepan and stir until thick.

SHORT CAKES

2 cups flour 4 tablespoons. shortening
4 teaspoons. sugar 4 teaspoons. Magic Baking Powder
1 egg 1 teaspoon. salt
1/2 teaspoon. salt 1/2 cup milk

Sift together the dry ingredients; cut in shortening till very fine; add sugar. Beat egg and pour with the milk milk to make soft dough (but not too soft to hold its shape when baked). Turn the dough on to a floured board, roll lightly to one-third inch thickness. Cut out with a round cutter. Brush one round with melted butter; place another round on it; bake in hot oven. Split, fill with fresh berries slightly sweetened. Put top round on and pile whipped cream over it, decorating with whole berries.
COCONUT MARSHMALLOW LAYER CAKE

\[ \frac{3}{4} \text{ cup butter} \quad \frac{3}{4} \text{ cup milk} \]
\[ 1 \text{ cup sugar} \quad 2 \text{ cups flour} \]
\[ 3 \text{ eggs} \quad 3 \text{ teaspns.} \]
\[ 1 \text{ teaspn. lemon juice} \quad \text{Magic Baking Powder} \]
\[ 1 \text{ teaspn. vanilla extract} \quad \frac{1}{4} \text{ teaspn. salt} \]

Cocoanut Marshmallow Filling and Frosting:

\[ 1 \frac{1}{2} \text{ cups granulated sugar} \quad 1 \text{ egg} \]
\[ 1 \text{ cup very fine sugar} \quad 1 \text{ teaspn.} \]
\[ 6 \text{ large marshmallows} \quad \text{milk} \]

Grease and flour layer cake tins in moderate oven at 400° F. 15 to 20 minutes. Put together with:

Whites of 2 eggs rose extract

Sprinkle with cocoa and decorate top with pieces of marshmallows.

LADY BALTIMORE CAKE

\[ \frac{1}{2} \text{ cup butter} \quad \frac{1}{2} \text{ cup milk} \]
\[ 1 \text{ cup sugar} \quad 1 \text{ cup flour} \]
\[ 3 \text{ eggs} \quad 3 \text{ teaspns.} \]
\[ \text{Magic Baking Powder} \]

Sift flour and baking powder together three times. Cream butter, gradually adding sugar, then beat until smooth. Add eggs and cream one at a time. Stir in the sifted flour and baking powder. Bake in layers (sifted together five times), alternately with cold water. Line a shallow pan with well greased paper, cover bottom of pan with mixture. Bake 12 minutes in moderate oven.

JELLY ROLL CAKE

\[ 3 \text{ large eggs} \quad \frac{1}{4} \text{ teaspn. salt} \]
\[ 1 \text{ cup very fine sugar} \quad 1 \text{ teaspn.} \]
\[ \frac{1}{2} \text{ teaspn. lemon extract} \quad \text{Magic Baking Powder} \]
\[ 1 \text{ cup flour} \quad 1 \text{ tablespn. cold water} \]

Separate eggs, beat yolks till thick, gradually adding sugar; beat egg whites, and fold in, baking powder and salt (sifted together five times), alternately with cold water. Line a shallow pan with well greased paper, cover bottom of pan with mixture. Bake 12 minutes in moderate oven.

CORN STARCH CAKE

\[ 1 \text{ cup butter} \quad \frac{1}{4} \text{ teaspn. salt} \]
\[ 2 \text{ cups fine sugar} \quad 1 \text{ cup milk} \]
\[ 2 \text{ cups flour} \quad \frac{1}{2} \text{ teaspn. vanilla extract} \]
\[ 1 \text{ cup cornstarch} \quad \frac{1}{4} \text{ teaspn. almond extract} \]
\[ 4 \text{ teaspns.} \quad 5 \text{ eggs (whites only)} \]

Magic Baking Powder

Thoroughly cream butter and sugar until like whipped cream. Add to boiled sugar and water. Fold in sifted cake flour and salt. Beat until smooth. Add flavoring, beat well, then add lightly the stiffly beaten egg whites. Turn into a well greased loaf cake pan and bake 30 to 50 minutes in moderate oven. When done the cake will show a slight springiness when pressed upon the surface of the fingers. When cool cover with a boiled icing, and grate over it some unsweetened chocolate, or sprinkle over it fine cocoanut.

DEVIL'S FOOD LAYER CAKE

\[ \frac{3}{4} \text{ cup butter} \quad 3 \text{ teaspns.} \]
\[ 1 \frac{1}{2} \text{ cups sugar} \quad \text{Magic Baking Powder} \]
\[ 3 \text{ eggs} \quad 1 \text{ teaspn. vanilla extract} \]
\[ 1 \text{ cup milk} \quad 3 \text{ teaspns. unsweetened} \]
\[ \frac{2}{3} \text{ cup flour} \quad \text{chocolate, melted} \]
\[ \frac{1}{2} \text{ teaspn. salt} \]

Cocoanut Marshmallow Filling and Frosting:

Cream butter thoroughly; add sugar slowly. Add beaten yolks; mix thoroughly. Add flour sifted with baking powder and salt, alternately with milk; add vanilla and melted chocolate. Fold in stiffly-beaten egg whites. Put into 3 greased layer cake tins and bake in moderate oven at 350° F. about 30 minutes. Put layers together and cover cake with Chocolate Filling and Icing.

COCOANUT MARSHMALLOW LAYER CAKE

JELLY ROLL CAKE

\[ 3 \text{ large eggs} \quad \frac{1}{4} \text{ teaspn. salt} \]
\[ 1 \text{ cup very fine sugar} \quad 1 \text{ teaspn.} \]
\[ \frac{1}{2} \text{ teaspn. lemon extract} \quad \text{Magic Baking Powder} \]
\[ 1 \text{ cup flour} \quad 1 \text{ tablespn.} \]

Separate eggs, beat yolks till thick, gradually adding sugar; beat egg whites, and fold in, baking powder and salt (sifted together five times), alternately with cold water. Line a shallow pan with well greased paper, cover bottom of pan with mixture. Bake 12 minutes in moderate oven.

LAYER CAKE (SUSIE'S)

\[ \frac{1}{2} \text{ cup butter} \quad 4 \text{ teaspns.} \]
\[ 1 \text{ cup sugar} \quad \text{Magic Baking Powder} \]
\[ 3 \text{ eggs} \quad 1 \frac{1}{4} \text{ teaspn.} \[
\[ 2 \text{ cups flour} \quad \text{salt} \]

Cream butter and sugar; add well beaten eggs and beat again with butter and sugar till very light. Sift flour, baking powder and salt together and add to first mixture alternately with milk. Beat lightly for about 1 minute. Put into greased layer cake pans and bake 15 to 20 minutes.

SAND TARTS

\[ \frac{1}{2} \text{ cup butter} \quad \text{White of one egg} \]
\[ 1 \text{ cup sugar} \quad 1 \text{ tablespn.} \]
\[ 1 \text{ egg} \quad \frac{1}{4} \text{ teaspn. cinnamon} \]
\[ 1 \frac{1}{2} \text{ cups flour} \quad \text{Blanched almonds} \]
\[ 2 \text{ teaspns.} \quad \text{Magic Baking Powder} \]

Cream butter, add sugar gradually and well beaten egg, then flour which has been sifted with baking powder, "chill" dough. Put half the mixture on floured board and roll one-eighth inch thick—cut with doughnut cutter—brush over with white of egg and sprinkle with sugar and cinnamon which have been mixed together. Sprinkle with almonds and arrange on top, three halves at equal distance. Place on buttered sheet, bake 8 to 10 minutes in a slow oven. When baked the tarts should be a very delicate brown.

SPONGE CAKE

\[ 4 \text{ eggs} \quad 1 \text{ cup flour} \]
\[ 1 \text{ cup sugar} \quad 1 \text{ teaspn.} \]
\[ \frac{1}{2} \text{ teaspn. lemon extract} \quad \text{Magic Baking Powder} \]

Separate eggs, beat yolks till very light, adding sugar gradually. Add flavoring, then fold in stiffly-beaten whites. Sift flour and baking powder together 5 times, then add lightly to other mixture. Bake 1/4 hour in moderate oven 350° F.
HOT WATER SPONGE CAKE

3 eggs  
1 cup fine sugar  
1 cup flour  
1 tsp. Magic Baking Powder

Beat yolks until lemon colored and thick, add sugar and continue beating. Sift flour, baking powder and salt four times, add to first mixture, then hot water and very stiffly beaten whites of eggs and lemon juice. Bake in oven 350° F. for 40 minutes.

ORANGE SPONGE CAKE

3 eggs  
¾ tsp. salt  
¾ cup grated orange rind  
1 cup granulated sugar  
1 tsp. Magic Baking Powder  
2 tsp. sugar  
½ tsp. salt  
½ cup orange juice  
1¼ cups flour  
1 tsp. salt

Separate eggs; beat whites and cream of tartar until stiff, and add the yolks one at a time, beating well before addition of each yolk. Add sugar gradually, still beating with egg beater; remove beater. Add grated rind and orange juice. Fold in flour sifted with baking powder and salt. Bake in two layer cake pans in moderate oven at 325° F., about 18 minutes. Spread Orange Cream Filling between layers. Cover top and sides with Seven Minute Frosting. Grate a little orange rind on the frosting before it cools.

COLD WATER SPONGE CAKE

3 eggs  
2 cups flour  
8 tbsp. cold water  
1⅔ cups fine granulated sugar  
Grated rind of 1 lemon  
Magic Baking Powder

Cream butter thoroughly, add sugar very slowly, beating well. Add flavoring and yolks of eggs beaten until pale yellow. Beat egg whites until light and add alternately with flour sifted with baking powder four times. Beat well for several minutes until light and fluffy. Bake in greased loaf pan in moderate oven at 325° F. about 1 hour. Cover with Ornamental Frosting.

POUND CAKE

1 cup butter  
5 eggs  
1 cup sugar  
2 cups flour  
1 tsp. vanilla extract  
1 tsp. Magic Baking Powder

Cream butter with brown sugar and flour; add to first mixture, then beat alternately with milk. Bake in greased loaf pan and bake 30 minutes in a moderate oven. When cool, cover with "Meringue Icing."

SPANISH BUN

¾ cup butter  
1¾ cups brown sugar  
3 eggs  
2 cups flour  
4 tsp. nutmeg  
1 cup milk  
1 tsp. cinnamon  
Magic Baking Powder

Sift together flour, baking powder and spices two or three times, then add sugar; melt, but do not boil; butter; add to first mixture, then beaten eggs and milk. Bake well, put in greased pan and bake 30 minutes in a moderate oven. When cool, cover with "Meringue Icing."

COFFEE CAKE

1½ cup butter  
1 cup sugar  
2 eggs  
1½ cups flour  
2 tsp. baking powder  
Sugar

Cream together thoroughly butter and sugar; beat in eggs one by one; and continue beating. Mix and sift together flour, baking powder, spices and salt, and add to first mixture alternately with coffee. Add raisins. Bake in a buttered and flour-ed loaf cake pan 30 to 40 minutes in moderate oven 350° F. When cool spread top and sides with Caramel Icing.

Caramel Filling and Icing

3 tbsp. butter  
3 to 4 tbsp. milk  
3 tbs. confectioners' sugar  
4 tbsp. caramel syrup

Cream butter; add sugar slowly; add syrup and milk a little at a time until right consistency to spread. Reserve two-thirds of this icing for top and sides of cake. Add nuts to remainder and allow to stand about 20 minutes before spreading thickly between layers. To the plain icing add just enough pink vegetable coloring to make an attractive shade. Cover top and sides of cake.

To make Caramel Syrup put ¼ cup granulated sugar in saucepan and melt slowly, stirring until light golden brown. Add slowly 1 cup boiling water and boil gently until consistency of syrup.

PLAIN COFFEE CAKE

2 cups flour  
3 tbsp. sugar  
3 tbsp. shortening  
1 cup milk (about)  
Magic Baking Powder

Sift together dry ingredients, add sugar then melted shortening and sufficient milk to make stiff batter. Spread ½ thick in greased shallow pan, sprinkle all over with top mixture and bake 30 minutes in moderate oven (400° F.)

Top Mixture

3 tbsp. flour  
3 tbsp. sugar  
½ tbsp. cinnamon  
3 tbsp. butter

Mix dry ingredients, rub in butter.

SPICE FILLED COFFEE CAKE

3 cups flour  
4 tbsp.  
1 tsp. salt  
½ tsp. mace or 1 cup milk or sufficient nutmeg  
Magic Baking Powder  
1 cup sugar

Sift flour with baking powder, salt, mace, cinnamon and sugar. Mix in butter with steel fork. Add eggs, unbeaten, and milk. Stir to a smooth dough. Turn into a well greased round cake pan and cover with following:

Top Mixture

1¼ cup butter  
1 tsp. salt  
1 ¼ cup brown sugar  
3 tbsp. almonds, cut in small pieces  
⅓ cup cinnamon

Cream butter with brown sugar and flour; add cinnamon and salt. Spread over coffee cake dough and sprinkle with almonds. Bake 25 minutes in moderate oven at 375° F. When cool, split in half and put together with layer of sweetened whipped cream. Serve, cut in sections as for pie.
APRICOT CAKE

1/2 cup butter 3 teaspns.
1 cup fine sugar Magic Baking Powder
1 1/2 cup Apricot Puree 1/4 teaspn. salt
3 eggs 1/2 cup milk
2 cups flour 1 teaspn. almond extract

Sift together three times flour, baking powder and salt. Cream butter, gradually adding sugar, and beat together until very light. Add Apricot Puree and beaten egg yolks, then sifted dry ingredients alternately with the milk. When mixture is light and smooth, add almond extract and fold in stiffly beaten whites of eggs. Turn into a well greased 9 1/2" square pan about 2 1/2 inches deep. Bake in moderate oven 350° F. about 25 minutes. When cold, spread on sides and cover top thickly with the following:

Icing
2 tablespns. butter 2 to 3 cups confectioners' sugar
4 tablespns. Apricot Puree, or sufficient to make mixture hold its shape.
1 teaspn. almond extract
1/4 cup almonds

Cream butter, add Apricot Puree, add sugar gradually, mixing thoroughly and beating well, add flavoring. Blanch and finely shred the almonds, put into the oven to delicately brown, and sprinkle over the top of the icing. This cake has a very delicious and unusual flavor.

APRICOT PUREE
1 1/2 lb. dried apricots Cold water
1/2 cup granulated sugar 1 teaspn. lemon juice

Choose small, highly-colored apricots "Blenheim Apricots"; wash thoroughly, put into a bowl, cover with warm water. Add 1 1/2 cup water extra after the fruit is well covered. Cover bowl and let apricots soak all night or longer if possible. Turn contents of bowl into saucepan, add sugar and cook about 30 minutes. Then press through a sieve. Add lemon juice. This may be kept in a jar and ready for use at any time.

BOSTON CREAM PIE
3 eggs 1/4 teaspn. salt
1 cup sugar 1/2 cup milk
1 1/2 cups flour
2 teaspns. Magic Baking Powder

Beat eggs till thick, gradually adding sugar. Sift together four times flour, baking powder and salt; add lightly to egg mixture alternately with the milk. Bake in layers 15 to 20 minutes in moderate oven 350° F. When cool fill with slightly sweetened whipped cream.

MARBLE CAKE
2 cups flour
4 teaspns.
Magic Baking Powder
1 1/4 teaspn. salt
1/2 cup butter preferred—two squares
1 cup fine sugar
2 cups flour and molasses or if preferred—two squares of melted chocolate, unsweetened, may be used in place of spices and molasses.
3 eggs
1 teaspn. vanilla
1/4 cup milk

Sift flour once, add baking powder and salt. Sift three times. Cream butter, adding sugar until very light, add eggs one at a time, beating between each addition—then flour and milk alternately. Add vanilla. Divide batter into two parts. To one part add spices and molasses or melted chocolate. Into a well greased loaf pan place light and dark marble alternately, a tablespoon at a time. When all the batter is used up, run a fork through the mixture, lengthwise. Bake in moderate oven (350°) 50 minutes or until done. Cover with white frosting.

MARTHA BRANNIGAN'S RECEPTION CAKE
3/4 cup butter 3/4 teaspn. salt
2 cups fine sugar 3/4 cup milk
2 cups flour 3/2 teaspn. vanilla
1 cup cornstarch Whites of 6 eggs
1/3 teaspns. fruit coloring
Magic Baking Powder

Cream butter, gradually adding sugar; beat till light. Sift together three times flour (which has been sifted once before making), cornstarch, salt and baking powder; add to butter and sugar alternately with the milk; add vanilla; beat well. Lastly fold in stiffly beaten whites of eggs. Put in three layer cake pans, add a drop of pink fruit coloring to one-third of the mixture so that middle layer is a delicate pink. Bake in moderate oven 350° F., 20 minutes. Turn out and let cool. Fill with the following:

Filling
1/2 cup sugar 1 cup coconaut
1 1/4 tablespns. cornstarch Yolks of 6 eggs
1/4 teaspn. salt 1/2 teaspn. vanilla
1/2 cup milk

Mix together sugar, cornstarch and salt; gradually add milk, then coconaut, the beaten yolks and vanilla. Cook in double boiler, stirring constantly till it thickens, but do not let mixture boil. While still warm spread between layers of cake.

Cover top and sides of cake with 'Fruit Butter Cream Icing.'

1, 2, 3, 4 CAKE
1 cup butter 4 eggs
2 cups sugar 1 cup milk
3 cups flour
3 teaspns. Magic Baking Powder

Cream butter, adding sugar gradually; beat in eggs one by one; sift flour and baking powder together and add to first mixture alternately with milk. Bake in greased loaf cake pan about 1 hour.

This is a useful cake mixture as it can be varied in so many ways; at one time Caraway seeds may be added; at another time a cup of currants or raisins or some citron peel or melted chocolate.

SILVER CAKE
3/4 cup butter 3 cups flour
2 cups fine sugar 1 1/4 teaspn. salt
Whites of 6 eggs 1 cup milk
4 teaspns.
Magic Baking Powder

Cream butter and sugar; sift flour, baking powder and salt, three times, add gradually to creamed butter and sugar; then the milk, almond extract, and lastly the stiffly beaten whites. Beat well and bake in a moderate oven 3/4 hour.

MAHOGANY CAKE
1/2 cup milk with 1/2 cup cocoa until thick and smooth; set aside to cool.
1/2 cup butter 2 teaspns.
1 1/2 cups sugar Magic Baking Powder
3 eggs
2 cups flour 1 teaspn. vanilla extract
1/4 teaspn. Magic Soda

Cream butter and sugar together. Add beaten egg yolks. Sift together flour, soda and baking powder and add alternately with milk to first mixture. Add cocoa mixture and vanilla extract and mix well. Fold in stiffly beaten egg whites. Bake in two well greased 9-inch layer cake tins, in moderate oven at 350° F. about 30 minutes. Cool and spread 'Fudge Frosting' between layers and on top and sides of cake.

Royal Yeast Cakes—Perfect for Home-made Bread
WALNUT CAKE

1/2 cup butter
1 cup walnuts, chopped
1 1/2 cups fine sugar
1/2 cup milk
2 cups flour
1/2 teaspoon salt
1 teaspoon Magic Baking Powder

Cream butter and sugar till very light. Add chopped walnuts, vanilla, then milk very slowly. Sift flour, baking powder and salt and add to mixture. Beat all together till light. Then cut in stiffly beaten whites of eggs. Bake for 1 hour in moderate oven.

Cover top and sides with Butter Cream Icing and sprinkle all over with chopped and rolled walnuts.

THREE-FRUIT CAKE

1/2 cup butter
1 cup fine granulated sugar
2 eggs
1/2 teaspoon salt
3 teaspoons Magic Baking Powder
4 tablespoons crushed bananas

Cream butter thoroughly, gradually adding sugar; add beaten eggs, and continue beating until the mixture is very light. Sift flour once, measure, add baking powder and salt; sift together twice. Add 1/2 dry ingredients to butter mixture, then the fruit, then remaining dry ingredients and milk alternately. Add vanilla. Turn into greased and floured square or two-layer pans. Bake in moderate oven 350°F. 25 to 30 minutes.

RIBBON CHRISTMAS CAKE

An Indian Recipe

1 cup butter
2 egg yolks
1/2 cup sugar

Cream butter until it is white and like whipped cream, gradually add sugar and continue beating. Sift flour once, measure, add baking powder and salt, sift together four times, then add to butter mixture alternately with milk, add flavoring, then fold in the stiffly beaten whites. Butter two 8" layer pans and put in enough of the mixture for two white layers. Divide remainder into equal parts. To one part add fruit coloring to make a delicate pink. To the other part add spices to make a dark layer, or orange coloring if spices not liked.

Bake in moderate oven 350°. When all layers are baked and cool put together with mountain cream, to which has been added finely chopped nuts, citrus and raisins. Ice layers on both sides, cover cake with white mountain cream and sprinkle all over with cocoanut.

ICINGS AND FROSTINGS

BUTTER CREAM ICING

Basic Recipe

4 tablespoons butter
Cream
1 1/2 cups confectioner's flavoring sugar

Cream butter, gradually adding sugar; beat until light and fluffy. If necessary, add a little cream until of a desired consistency to put between layers and cover cake. Add 1 teaspoon vanilla.

CHOCOLATE BUTTER CREAM ICING

Add to "Basic Recipe" 2 squares melted unsweetened chocolate. Nuts may be added if desired.

ORANGE BUTTER CREAM ICING

Add to "Basic Recipe" grated rind, pulp and juice of half an orange and 1/2 tablespoon lemon juice. If too thin, add a little more confectioner's sugar and beat well.

COFFEE BUTTER CREAM ICING

Use coffee infusion as the flavoring. (Preferably Chase and Sanborn's for best flavor.) Sprinkle on top almonds which have been blanched, then browned in oven and rolled fine with the rolling pin. This is a delicious icing.

FRUIT BUTTER CREAM ICING

Add to "Basic Recipe" a little strawberry juice and a few drops of vegetable coloring. Sprinkle on top with fine cocoanut.

FRENCH MOCHA FILLING

4 egg yolks
1/2 cup sugar
1 tablespoon flour
4 tablespoons strong coffee

Cream butter and beat in flour until quite smooth. Add 1/2 of the mixture to the well-beaten yolks and cook in double boiler, or in a bowl surrounded with boiling water, until thick. It must be stirred all the time. Add another third of the butter mixture and cook until it thickens again. Add remainder of the butter with sugar and coffee and let it thicken the last time. A pinch of salt will improve the flavor.

BOILED FROSTING

1 1/2 cups granulated sugar
1/2 cup water
1 teaspoon flavoring extract
Whites of 2 eggs
Magic Baking Powder

Boil sugar and water without stirring to 238°F. or until syrup spins a thread; pour slowly over stiffly beaten egg whites and beat until thick; add flavoring and baking powder; allow to stand few minutes before spreading.

FUDGE FROSTING

2 cups sugar
1/2 teaspoon flavoring
2 tablespoons corn syrup
Magic Baking Powder
3 squares unsweetened chocolate
2 tablespoons butter
1 teaspoon vanilla extract
1/2 cup milk

Cook sugar, corn syrup, chocolate and milk to 232°F. or until syrup forms a very soft ball when tested in cold water. Stir occasionally to prevent burning. Remove from fire, add baking powder and butter. Cool to lukewarm. Add vanilla extract and beat until creamy and right consistency to spread.

The Sunshine Vitamin is in Fleischmann's Yeast
SEVEN MINUTE FROSTING
1 unbeaten egg white  3 tablespns. cold water
½ cup granulated sugar  ½ tspn. flavoring
¾ cup water  ½ tspn. Magic Baking Powder
Place all ingredients except flavoring and baking powder in top of double boiler. Place over boiling water and beat with beater for 7 minutes. Add flavoring and baking powder, beat again, and spread on cake.

CHOCOLATE FROSTING
Add to “Seven Minute Frosting” 1 ½ squares melted unsweetened chocolate 2 minutes before taking from fire.

COFFEE FROSTING
Add 3 tablespoons cold boiled coffee to “Seven Minute Frosting” in place of water.

MARSHAMALLOW FROSTING
Add 8 marshmallows, cut fine, to “Seven Minute Frosting” after frosting becomes thick. Beat until marshmallows melt.

FRENCH BUTTER CREAM
2 ¼ cup butter  3 eggs
2 ½ cup sugar  1 tspn. vanilla
¾ cup water  ½ tspn. Pinch of salt
Cook the sugar and water until it forms a soft ball in cold water 240°F., then pour it in a thin stream on the well-beaten egg yolks, beating until very thick. Then beat in the butter a little at a time, add flavoring; let chill and use.

COFFEE BUTTER CREAM
Make same as “French Butter Cream” using very strong coffee instead of water.

FRENCH CHOCOLATE BUTTER CREAM
Add to “French Butter Cream” 1 ounce or 1 square of melted bitter chocolate.

COCOA BUTTER CREAM
Four tablespoons of cocoa made into a paste and beaten into “French Butter Cream,” and 2 drops of bitter almond instead of vanilla.

PINEAPPLE OR STRAWBERRY ICING
Add crushed pineapple or strawberries to butter icing, adding more sugar if necessary.

ORANGE OR LEMON ICING
Grated orange or lemon rind may be added to either butter icing or a Royal or boiled icing.

CHOCOLATE BUTTER ICING
1 ½ tablespns. butter  2 cups confectioner’s sugar
1 ½ squares unsweetened chocolate, melted
4-5 tablespns. hot milk or cream
Cream the butter; add sugar gradually, add chocolate and milk or cream, using just enough to make right consistency to spread thickly.

WHITE ICING
1 ½ cups confectioner’s sugar  ½ cup orange juice
2 tablespns. hot milk
Add butter to hot milk; add sugar slowly to make right consistency to spread; add flavoring. Spread on cake.

COLORED ICINGS
Pink Icing:—Add 1 tablespoon strawberry or other fruit juice.
Yellow Icing:—Add 1 teaspoon egg yolk and flavor with orange rind and 1 teaspoon lemon juice.

FRESH STRAWBERRY ICING
Crush 10 strawberries with a little sugar and a few drops lemon juice and let stand until juicy; mix in gradually 3 cups confectioner’s sugar. Spread between layers and on top of cake.

RICH CHOCOLATE ICING
6 squares unsweetened chocolate
3 cups confectioner’s sugar
¼ cup cream
3 tablespns. boiling water
Melt chocolate in double boiler; add sugar; stirring constantly; add cream slowly; add boiling water to make right spreading consistency. Spread while hot.

LEMON CREAM FILLING
3 tablespns. cornstarch  2 egg yolks
1 cup sugar  2 tablespns. butter
¾ cup water  Grated rind of 1 lemon
¼ cup lemon juice
Mix cornstarch and sugar (except 2 tablespoons sugar) in top of double boiler. Add water slowly and cook over hot water until thick, stirring to prevent lumping. Add lemon juice. Add egg yolks mixed with 2 tablespoons sugar; cook three minutes longer and beat until smooth. Add butter and grated lemon rind.

ORANGE CREAM FILLING
¼ cup sugar  ½ cup orange juice
1 ½ tablespns. flour  1 egg yolk
¼ tspn. salt  2 tablespns. butter
2 teaspns. grated orange  1 tspn. lemon juice
rind
Put sugar, flour and salt in top of double boiler and mix; add orange rind and juice. Add butter and egg yolk; cook until smooth and thick. Remove from fire and add lemon juice. Spread between layers.

ORANGE CHOCOLATE FILLING AND ICING
3 tablespns. melted butter  Pulp of 1 orange
3 cups confectioner’s sugar  1 egg white
3 squares unsweetened chocolate
2 tablespns. orange juice  Grated rind of ½ orange
Put butter, sugar, orange juice and rind into bowl. Cut pulp from orange, removing skin and seeds, and add. Beat all together until smooth. Fold in beaten egg white. Spread on layer used for top of cake. While icing is soft, sprinkle with unsweetened chocolate shaved into fine pieces with sharp knife (using ½ square). To remaining icing add 2 ½ squares unsweetened chocolate, melted. Spread thickly between layers and on sides of cake.
MERINGUE ICING

Delicious for Spanish Bun, Lunch Cake or Gingerbread.

2 egg whites

Beat eggs till stiff and gradually add brown sugar, beating all the time. Spread on cake and return to oven till golden brown.

ALMOND ICING

1 lb. almond paste

Put almond paste into a bowl with the sugar. Slightly beat egg whites and yolk, add to this the flavoring. Then mix all ingredients together. Knead thoroughly like a bread dough and, when of a proper consistency, put a thick coating over the cake. Allow to dry before covering with Royal Icing.

COCOA CREAM FILLING

6 tablespns. cocoa

Mix cocoa, sugar and salt with a little hot water until well blended. Cool, add flavoring and cream; whip until stiff enough to spread.

ROYAL OR ORNAMENTAL ICING

2 egg whites

2 tablespns. strong coffee

Beat egg whites until stiff enough to hold a spoon erect. Then beat in two tablespns. of sifted confectioner's sugar. Continue adding the same amount of sugar and beating in between until the icing keeps the mark of a knife. Add Cream of Tartar. Spread a thin coating over the cake. When this hardens, put on a thicker layer. Use a pastry bag and tubes to ornament as desired.

The secret of a good Royal Icing:

A pinch of salt should be added to the egg whites, which should be beaten with a Dover beater. The confectioner's sugar should be sifted and added very gradually, never more than half a cupful at a time, as the icing should be thickened rather by beating than by quantity of sugar used.

Sugar should be added and well beaten in until the icing will keep the mark of a knife. A pinch of Gillet's Cream of Tartar for every egg white used and a drop or two of bluing gives a white icing.

A fruit cake should be covered with almond icing before the white or ornamental icing is put on, as a few days after a fruit cake is baked the juice from the fruit begins to ooze out, which discolors the white icing, whereas the almond icing does not let the fruit juices through.

COCONUT FROSTING AND FILLING

Use recipe for "Boiled Frosting." Fold in or sprinkle 1 cup grated fresh coconuts on top of frosting while still soft.

CHOCOLATE MARSHMALLOW FROSTING

\[
\text{\frac{3}{4} cup granulated sugar} + 6 \text{ or 8 marshmallows}
\]

\[
\text{\frac{3}{4} cup water} + \text{White of 1 egg}
\]

Boil sugar and water without stirring until syrup spins a thread at 238° F; melt marshmallows in syrup; pour slowly over beaten white of egg; add flavoring and beat until thick. Spread very thickly over cake. Melt 2 squares unsweetened chocolate with \(\frac{3}{4}\) teaspoon butter and spread thin coating over frosting when cool.

SEA FOAM FROSTING

\[
\frac{3}{4} \text{ cup light brown sugar} + \frac{1}{4} \text{ teaspoon Gillett's Cream of Tartar}
\]

\[
\frac{1}{4} \text{ cup granulated sugar} + \frac{1}{4} \text{ cup water} + \text{Whites of 2 eggs}
\]

Boil sugar, water, coffee and cream of tartar without stirring until syrup spins a long thread at 248° F. Pour very slowly over beaten egg whites, beating continually until thick enough to hold its shape. Add salt; whip again and spread thickly on cake.

MAPLE FROSTING

1 cup maple syrup

Whites of 2 eggs

Boil syrup without stirring to 238° F. or until it spins a thread; add slowly to stiffly beaten egg whites; beat with wire whip, until stiff enough to spread.

LEMON FILLING

1 \(\frac{3}{4}\) cup sugar

1\(\frac{1}{2}\) tablespns. flour

1 egg

Mix sugar and flour, add the grated rind and the lemon juice, and egg slightly beaten. Put butter in sauce pan; when melted add mixture and stir constantly until boiling point is reached. Care must be taken that mixture does not adhere to the bottom of sauce pan. Cool before spreading.

BANANA FILLING

Chop 2 bananas with a little pulverized sugar and lemon juice.

RAISIN FILLING

1 cup sugar

1 cup raisins, dates, figs or nuts

Boil sugar and water until brittle when dropped into cold water. Remove from stove; stir quickly into the well-beaten white of egg. Add either the fruit or nuts and stir well.

MOCHA CREAM FILLING

Whip \(\frac{1}{2}\) pint cream, sweeten with \(\frac{1}{2}\) to \(\frac{3}{4}\) cup powdered sugar and flavor with 1 tablespoon mocha flavoring.

CHOCOLATE ICING AND FILLING

\[
\frac{3}{4} \text{ tablespn. butter} + 3 \text{ cups confectioner's sugar}
\]

\[
3 \text{ oz. unsweetened chocolate}
\]

Heat butter, milk and chocolate in top of double boiler; add sugar slowly, beating continually; add flavoring and beat until creamy; if necessary add more milk and spread thickly between layers and on top and sides of cake.

COCOA ALMOND FILLING AND ICING

6 tablespns. butter

3 \(\frac{1}{2}\) cups confectioner's sugar

3 \(\frac{1}{2}\) cups unsweetened chocolate

Cream butter; add sugar and cocoa slowly, beating until light and fluffy. Add flavoring and cream slowly to make good spreading consistency. Spread thickly between layers and put a thin layer on top and sides of cake.

All Recipes Call for Level Measurements
COOKIES and SMALL CAKES

ICE BOX COOKIES

1/2 cup butter  
1 cup brown sugar  
1 egg  
1/2 tspn. Magic Soda

Cream butter and sugar, add beaten egg; beat all until light. Sift flour, salt and soda three times and add with the nuts to the first mixture. Pack in a tin and put in the ice box or any cold place over night. Turn out on a board and slice as thin as possible without breaking. Bake in a hot oven.

MAGIC CREAM COOKIES

2 eggs  
1 cup sugar  
1 cup thick cream  
3 cups flour  
1/2 tspn. cinnamon

Beat eggs until light, add sugar gradually; add cocoanut, cream, and flour (which has been mixed and sifted with baking powder and salt). Put away in ice box until thoroughly chilled, then turn on to a floured board and roll one half inch thick. Sprinkle with cocoanut and roll one fourth inch thick; cut with a small cutter, first dipped in flour. Bake on a buttered sheet in a moderate oven.

BOSTON COOKIES

1 cup butter  
1 1/2 cups sugar  
3 eggs  
1 tspn. Magic Soda  
3/4 tspn. salt

Cream butter and sugar, gradually add well beaten eggs; then add half of flour sifted with soda, salt and cinnamon; then mix fruit and nuts with remainder of flour and add to first mixture. Drop by spoonfuls an inch apart on a well greased baking sheet and bake in a moderate oven.

DATE COOKIES

3 cups rolled oats  
2% cups flour  
3 tspns.  
Magic Baking Powder  
3/4 tspn. salt

Put rolled oats into a bowl; sift flour, baking powder and salt together; add to oats; then sugar. Melt butter and lard, add to dry mixture with milk. Mix all together; roll, cut with round cutter and bake in moderate oven.

Fill with the following mixture: 1 lb. chopped dates, 1 cup brown sugar, 1 cup hot water. Cook well and put between cookies.

NUT COOKIES

2 tablespns. butter  
2 cup sugar  
1 egg  
2 tablespns. milk  
1 cup flour

Cream butter and sugar; add well beaten egg; flour, baking powder and salt (which have been sifted together). Stir in chopped nuts. Drop by small teaspoons on to well buttered shallow pans and bake in oven 375° F.

PEANUT COOKIES (DROP)

3 tablespns. butter  
3/4 cup sugar  
1 egg  
1 cup flour  
1 tspn. Magic Baking Powder

Cream butter and sugar thoroughly, add well beaten yolk, then flour which has been sifted with baking powder and salt. Add nuts, mix, then fold in beaten white and lemon juice. Drop from teaspoon on oiled pan and bake in 350° oven. This mixture is very dry.

CHEESE CAKES

4 tablespns. butter  
4 cups sugar  
1 egg  
1 lemon (grated rind)  
1 tspn. lemon juice

Beat butter to a soft cream, gradually adding sugar, beat in the egg—add the lemon rind and teasp of lemon juice. Beat well and add flour which has been sifted with salt and baking powder. Line some small patties pans with pastry. Into each shell put a little apricot jam. Cover this with a good spoonful of the above cake mixture. Roll out some pastry very thin, cut into long pieces like shoe strings, curl a little on top of cake mixture. Bake in oven about 400°.

MAGIC DELIGHTS

1/2 cup butter  
1 1/2 cups sugar  
3/4 cup milk  
2 cups flour  
2 teaspns. Magic Baking Powder

Cream butter and sugar. Sift together flour, salt, baking powder and cinnamon three times, and mix it with the rolled oats, chopped raisins and nuts. Add to the butter mixture alternately with the milk. Drop small teaspoonfuls on a buttered tin and bake 15 to 20 minutes.

QUEEN CAKES

1/4 cup butter  
1 1/2 cup sugar  
2 eggs  
1 cup flour  
2 teaspns. Magic Baking Powder

Cream butter; add sugar, well beaten eggs and lemon extract; then flour, mixed and sifted with baking powder and salt.

Pour batter into buttered small patty pans, sprinkle on top of each a few currants. Bake in moderate oven 20 minutes.

ALMOND CAKES

1/2 cup butter  
3/4 cup sugar  
1/2 cup milk  
2 eggs  
1 1/2 cups flour

Mix ingredients in order given, and bake in individual cake pans.
Follow Recipes Carefully

PEPPER NUTS

2 eggs  1/2 teasp. Magic Soda
2 cups brown sugar  1 teasp. cloves (ground)
2 cups flour  1/2 teasp. black pepper
1/4 teasp. 2 cups seeded raisins
Magic Baking Powder  1 cup chopped nuts
2 teaspns. cinnamon  1/4 cup chopped citron
1/4 teasp. salt

Beat eggs and sugar together (standing bowl in hot water) and beat until as light as whipped cream, taking care that the mixture does not get hotter than lukewarm. Add flour sifted with all other dry ingredients. Stir in fruit and nuts. Knead well. Drop by small spoonfuls on buttered sheet and bake 8 minutes in 350° F. oven.

MAGIC HERMITS

3/4 cup butter  1 teasp. cinnamon
1 1/2 cups brown sugar  2 cups flour
2 eggs  1/2 teasp.
1 cup chopped raisins  1/2 teasp. Magic Soda
1 cup chopped walnuts  2 teaspns. milk or water
1 teasp. vanilla
1/4 teasp. nutmeg

Mix and sift together the dry ingredients. Cream butter and well-beaten eggs and vanilla. Then add one-third of the flour mixture, fruit and nuts. Add more flour and liquid alternately until all are used up. Mix thoroughly. Drop by spoonfuls on a greased shallow pan and bake in moderate oven 15 to 20 minutes.

PLAIN ROCKS

6 tablespns. shortening 3 tablespns. milk
1 1/4 cup brown sugar 1 1/4 cup chopped dates
1 egg  1 cup chopped walnuts
1/2 cups flour  Vanilla
2 teaspns. Magic Baking Powder

Cream butter and sugar; add whole egg, beat well; add dates, nuts and vanilla; mix well, and add flour and baking powder, which have been sifted together. Add milk gradually, as the mixture must be stiff so that the rocks will hold their shape. Drop from a teaspoon on a greased pan and bake in a moderate oven 15 minutes.

BROWNIES

3/4 cup brown sugar  1/2 teasp. vanilla
3/4 cup melted butter  1/2 cup flour
1 egg  1/2 cup chopped walnuts
2 squares melted chocolate

Mix ingredients in order given. Spread mixture evenly on shallow greased pan and bake in a slow oven. Remove from pan and cut in strips while hot.

NUT AND DATE BARS

3 tablespns. butter  1/2 teasp. vanilla
1 cup fruit sugar  1 cup flour
3 eggs  1 teasp.
1 cup chopped walnuts Magic Baking Powder
1 lb. chopped dates 1/4 teasp. salt

Cream butter and sugar, add egg yolks one at a time, beating between the addition of each yolk; add chopped walnuts and dates, then the flour, salt and baking powder which have been sifted together once. Lastly fold in the stiffly beaten whites of eggs and vanilla. Bake in greased shallow pan. Cut in bars and roll in fruit sugar.

CHINESE CHEWS

3/4 cup flour  1 cup sugar
1 teasp. 1 cup chopped walnuts
Magic Baking Powder 1 cup chopped dates
3/4 teasp. salt  2 eggs

Sift together dry ingredients, add sugar, walnuts and dates. Mix well, add well beaten eggs to bind. Spread in well greased shallow pan. Bake in slow oven 325°. When done cut in fingers and roll in fine granulated sugar. Some cooks roll the chews in confectioner's sugar.

DAINTY CHEESE CAKES

4 eggs  1 cup milk
1 cup molasses  2 cups powdered sugar
1 cup butter or lard  Few drops of almond
1 teasp. ginger  4 tablespns. ground rice extract
1 teasp. Magic Soda

Cream butter and sugar thoroughly together; add well beaten eggs and extract and mix in ground rice. Line some very small patty tins (about 2 1/2" in diameter) with good puff or short pastry; put in a spoonful of the mixture and bake in fairly hot oven.

SPANISH CUP CAKES

3/4 cup butter  1/2 teasp. salt
2 cups powdered sugar  3/4 teasp. ground mace
4 eggs  1 cup milk
3/2 cups flour  4 teaspns. Magic Baking Powder

Cream butter adding sugar gradually, beat until fluffy and white. Add eggs, one at a time and beating between the addition of each. Sift flour once, measure, add baking powder, salt and mace, then add to first mixture alternately with milk. Half fill deeply fluted or plain individual cup cake tins. Bake in 350° oven. Turn out and when cool put on top a thin white icing and top with a cherry, half walnut, grated cocoanut or a blanch-ed almond. When cakes are cool a thin slice may be cut from top and some of the centre scooped out and filled in with sweetened and flavored whipped cream or custard cream, the top then replaced and cake iced as directed.

Gilletts's Cream Tartar—Chemically Pure
PASTRIES AND FILLINGS

CHOPPED PASTRY
5 cups pastry flour 1 teasp. salt
1 cup butter 1 scant cup of ice-water
1 cup lard

Put flour, salt and shortening in chopping tray; chop all together till shortening is thoroughly mixed with the flour, then add water gradually and continue chopping. When well mixed, turn the paste on to a floured board; roll lightly into a flat piece, fold and put away on ice. When hard use the same as puff paste. It can be used as soon as mixed, but will not be so good as if allowed to stand.

FLAKY PASTRY

2 1/2 cups flour 1 teaspoon salt
2 cups flour 1 unbeaten egg
1 tablespoon salt

Work chilled shortening into flour with a fork or chop it in with two knives until pieces of shortening are like peas and are well coated with flour.

Put the salt, egg and lemon juice into a cup and add enough very cold water to half fill cup.

Pour liquid into the flour mixture and work with a fork until well blended and all the liquid is absorbed. Roll out the dough, fold over and put away in cold place to chill. When ready, roll out dough, line plates and bake in hot oven 500° F. until straw colored.

SHORT PASTE (SWEET)

3 cups flour 1 egg
3 1/2 teaspoons salt 1/2 cup ice cold water
1 cup butter or half butter and half lard more or less
2 tablespoons sugar Magic Baking Powder

Rub shortening into flour—make a well in mixture, put in sugar, egg and cold water in which baking powder has been stirred. Mix thoroughly and make smooth dough—put away to chill and it is ready for use.

The above is excellent for lining patty pans for tartlets.

PUFF PASTE

4 cups flour 1 egg yolk
2 cups butter 1 tablespoon lemon juice
1 teaspoon salt Ice cold water

Rinse mixing bowl with boiling water and then with cold. Half fill it with cold water. Wash butter in this, working it with the hands until it is light and waxy.

Divide butter into three equal parts and put it in ice water. Put egg yolk, lemon juice into measuring cup and sufficient ice water to fill the cup—then add an extra 1/2 cup ice water to make

Mix together flour and salt. With the hands rub into the flour 1/2 of the butter. Make a well in the flour and pour in the cold liquid (taking care that there is not too much liquid or the paste will be too soft).

Stir quickly and vigorously with a knife until the paste is a smooth ball.

MAGIC BAKING POWDER FLAKY PASTRY

3 cups sifted flour 1 scant cup ice cold
1 teaspoon salt water
1 cup lard or other
1 teaspoon shortening Magic Baking Powder

Sift flour and salt into mixing bowl. Work chilled lard into flour with a fork or chop it in with two knives or a chopper—be sure that the shortening is well coated with flour. Add baking powder to the cold water, stir—and add to the flour mixture. Work in with a fork or knife as quickly and lightly as possible—do not touch with the hands until it is turned out on to the board.

Roll out, fold over, and chill. When ready, bake in hot oven until a very delicate brown.

The baking powder makes the above a very delicate and wholesome pie crust, the acid in the baking powder breaking up the gluten in the flour, and making it very flaky. It does not alter the taste of the pastry as vinegar or lemon juice will sometimes do.

LEMON CURD

1/2 lb. butter 2 egg whites
3/4 lb. loaf sugar 1 tablespoon grated stale
2 lemons, juice and rind bread crumbs
3 egg yolks

Into a clean enameled saucepan put the butter and sugar, let stand near fire until sugar has dissolved, then add juice of lemons. Take egg yolks and egg whites, beat well together with lemon rind and bread crumbs. Stir this into butter and sugar mixture and boil gently for 20 minutes.

Put into jars, let cool, seal and it is ready for use.

APRICOT CURD

1/4 lb. dried apricots 4 eggs
1 lb. sugar Rind and juice of 1 lemon
1/4 lb. butter

Soak apricots in cold water over night; stew in a little water and pass through a sieve. When cool, add sugar, butter and eggs, well beaten, and the lemon. Mix all together and put in a jar. Place jar in a pan of boiling water. Bring to the boil and stir one way till it is the consistency of thick cream. Put in small jars and seal.

ALMOND CHEESE CURD

1/2 lb. butter 1/2 lb. cake crumbs
3/4 lb. sugar 3/4 lb. ground almonds
4 eggs

Cream butter and sugar, adding the eggs two at a time, and stir in the crumbs and ground almonds.

CHEESE STRAWS

1 cup flour 6 tablespoons butter
3/4 teaspoon salt Yolk of 1 egg
3/4 teaspoon 3 or 4 drops of Tabasco Magic Baking Powder— or a few grains of
3/4 cup grated cheese cayenne (Parmesan is best)

Sift together into a bowl flour, salt, baking powder, and cayenne (if used). Work into flour mixture the grated cheese and softened butter. Now add part of the beaten yolk or a few drops of cold water and the Tabasco (if used)—just sufficient liquid to bind the ingredients. Roll out 1/4" thickness and cut into strips, and rings. Bake in a hot oven until straw colored, do not let them brown too much, as it will make them bitter.

Serve

Have straws about 4" long and put about 6 through one of the little rings, and the straws should stand up as little sheaves.

Or they may be piled on a plate like a woodpile.
CONGRESS TARTS

2 cups granulated sugar  6 egg whites
2 cups ground almonds  Raspberry jam
6 tablespns. ground rice  Pastry

Mix all dry ingredients together, gradually adding the whites of eggs while mixing, and beat these up with a spoon or spatula until very light.

Line patty tins with pastry, place a small portion of raspberry jam in the bottom and three parts fill with the almond mixture. Lay two strings of pastry on the top to form a cross.

These tarts when finished should have a rich glossy surface, the almond part being of a honeycomb appearance, though without large cracks. When large cracks appear, the fault is due to the use of extra fine sugar or the filling too stiff.

BUTTER TARTS

1 cup currants or suuitanas  1 egg
1 cup brown sugar  ¼ teaspn. vanilla nutmeg, if liked
2 tablespns. butter

Clean currants and put into mixing bowl, scald with boiling water, drain and while currants are still warm, add brown sugar, butter and beaten egg. Stir well together for a few minutes, add vanilla. If the ingredients are mixed together while currants are still warm there will be a nice butterscotch-like syrup.

Line deep patty pan with short or flaky pastry and put in a spoonful of the filling. Bake in 400° oven.

MAIDS OF HONOR

1 cup sweet milk  4 eggs (yolks)
1 cup sour milk  Speck of salt
1 cup sugar  Pastry
1 lemon

Put all the milk in a double boiler and cook until it curds; then strain. Rub the curd through a sieve. Beat the sugar and yolks of eggs together; add the grated rind and juice of lemon, add curd. Line small patty tins with puff or short pastry rolled very thin. Put a large spoonful of the mixture in each one and bake from 15 to 20 minutes in a moderate oven. Do not remove from pan until cold.

LEMON PIE

3 tablespns. flour  3 tablespns. cornstarch
1 cup sugar  2 eggs
3/4 cup lemon juice  1/4 teaspn. salt
2 cups water  1 tablespn. butter
Grated rind of one lemon

Mix flour and cornstarch together and blend with a little of the water, then add remaining water, and grated lemon rind and cook until thick in double boiler.

Heat yolks with sugar and add to thickened mixture—then the lemon juice, add butter and beat well.

Fill previously baked pastry shell and cover with meringue—made from the two egg whites, sprinkle with sugar and brown in oven.

CUSTARD PIE

3 eggs  1/2 teaspn. salt
3 tablespns. sugar  1 teaspn. vanilla
1 tablespn. flour  1 pint milk

Sift together sugar, flour and salt; gradually add beaten egg and milk. Turn into a deep pie plate which has been lined with pastry, and bake 25 to 30 minutes. The flour will give the custard a smooth, velvet-like texture.

COCOANUT CUSTARD PIE

1/2 cup desiccated  1 tablespn. butter
coconut  1/4 teaspn. vanilla
cup milk  Pinch of salt
2 eggs  Pastry
1 small cup sugar

Line a small pie plate with pastry; soak the coconut in milk for half an hour, then add the yolks of eggs, sugar and melted butter, vanilla and salt. Pour into the pastry and bake until custard is set. Oven should not be too quick or the custard will curdle.

CHOCOLATE CUSTARD PIE

2 squares chocolate  1/2 cup sugar
1 pint boiling water  2 teaspns. vanilla
6 eggs  1/2 teaspn. salt
1 quart milk

Grate the chocolate, dissolve in a little hot milk and add to boiling water; boil 5 minutes, cool. When cool, add the yolks of 6 eggs and whites of three, well beaten, then the milk, sugar, vanilla and salt.

Stir all together and pour into 2 deep pie plates lined with good pastry. Bake until custard is set. Make a meringue of the whites of remaining three eggs whipped stiffly with 2 tablespoons sugar. Spread over pie and return to oven to set and brown.

CHOCOLATE PIE

2 cups boiling water  Yolks of 2 eggs
2 small tablespns.  2 teaspns. butter
turkey powder  1 teaspn. vanilla
cup sugar  1/2 teaspn. salt
2 tablespns. cornstarch  Pastry

Mix chocolate powder and sugar thoroughly together, gradually add boiling water; strain into a double boiler and cook for 20 minutes; then add cornstarch moistened with cold water, stir until thick and clear, draw to one side and cool; then add the well beaten yolks, butter, vanilla and salt. Turn into a baked shell, set aside to cool. Beat whites of eggs stiff, sweeten with 2 tablespoons sugar, spread on pie and return to oven to set and brown slightly.

GERMAN FRUIT PIE

2 cups flour  1 egg
1 teaspn. Sweet milk
Magic Baking Powder  Apples or peaches
1/4 cup butter  1/4 cup syrup or molasses
1/2 teaspn. salt  1 teaspn. cinnamon

Sift flour, baking powder and salt together; rub in butter. Beat egg until light, add enough milk to make about 1/4 of a cup, make into a soft dough. Roll out 1/4" thick and line pie plates or a biscuit tin. Fill the pastry with juicy apples cut in thick slices, sprinkle with cinnamon and syrup. Bake in a quick oven until light brown, sprinkle a little sugar over them about 5 minutes before removing from oven.

DATE AND WALNUT PIE

2 cups dates  1/2 cup walnuts (broken)
1/2 cup sugar  1 teaspn. butter
1 cup water  2 teaspns. flour
Lemon juice  Pastry

Wash and stone dates, cut in two, put in saucepan with sugar and water, cook until soft (about ten minutes); add lemon juice, butter, walnuts and flour, which has been blended with a little cold water. Stir well. When cool turn into pie plates which have been lined with pastry, put on top crust and bake about twenty minutes.

Royal Yeast Cakes—Perfect for Home-made Bread
**BUTTERSCOTCH PIE**

1 1/4 cups milk  
3 tablespns. cornstarch  
2 tablespns. flour  
1/4 teaspoon salt  

Put milk in double boiler, when at boiling point stir in flour, cornstarch and salt (which have been blended with a little cold water). Add sugar and stir constantly until thickened, then add well beaten yolks, butter and vanilla. Cook a few minutes over boiling water. Fill pie shells which have been previously cooked. Top with meringue made with whites of eggs beaten with 2 tablespoons brown sugar. Put in oven to slightly brown.

**ORANGE FRITTERS**

2 eggs  
1/4 cup milk  
1 1/2 teaspoons salt  
1 tablespoon sugar  
Pinch of salt  
3 oranges

Beat eggs, add milk, then sugar; beat well together; add flour which has been sifted with baking powder and salt. Divide oranges into sections, drop them into the batter, take out by the spoonful (1 section of orange to each spoonful) drop into boiling fat and cook a delicate brown. Roll in sugar if liked, or serve plain with maple syrup.

**PLAIN FRITTER BATTER**

1 cup flour  
1/4 teaspoon salt  
1 1/2 teaspoons salt  
1 egg  

Magic Baking Powder  
1/2 cup milk

Sift dry ingredients together; add beaten egg and milk; beat until smooth.

**VEGETABLE FRITTERS**

Cut into small pieces cooked cauliflower, eggplant, oyster plant and string beans. Put into fritter batter and fry by spoonfuls in deep hot fat at 375° F.

**FRUIT FRITTERS**

Other fruits may be used by following directions for "Apple Fritters." Drain canned fruits from syrup. Chop coarsely and stir into batter. Drop by spoonfuls into hot fat at 375° F. and fry until brown. Drain and sprinkle with powdered sugar.

**CORN FRITTERS**

Add milk to corn; add flour sifted with salt, pepper and baking powder; add shortening and beaten eggs; beat well. Fry by spoonfuls on hot greased griddle or frying pan.

If fried in deep fat, use 2 cups flour and 3 teaspoons baking powder in batter. Drop by spoonfuls in deep hot fat at 375° F.

**FRIED BANANAS**

6 bananas  
1/2 cup flour  
1 egg  
2 tablespoons butter  
Magic Baking Powder  
1/4 cup milk

Split banana lengthwise; dip each piece in thin batter; heat butter in iron pan and fry banana until golden brown. Sift with powdered sugar and serve hot.
BREAD AND ROLLS

To save time, yet maintain a high standard of quality in home baking, is distinctly a modern necessity. Long-process yeast breads may be replaced by short-process Magic Baking Powder breads without loss of quality in any respect. Baking powder produces a well leavened dough, spongy and porous, with less time and energy expended. Magic loaf bread can be mixed and baked in about one and a half hours.

MAGIC BAKING POWDER BREAD

4 cups flour 1 medium-sized cold
1 teaspn. salt 1 cup rolled potatoes
1 tablespn. sugar Milk (water may be used)
7 teaspns. Magic Baking Powder

Sift together flour, salt, sugar and baking powder, rub in potato; add sufficient milk to mix smoothly into stiff batter. Turn at once into greased loaf pan, smooth top with knife dipped in melted butter, and allow to stand in warm place about 30 minutes. Bake in moderate oven at 350°F. about 1 hour. When done take from pan, moisten top with few drops cold water and allow to cool in pan before putting away in bread box.

MAGIC BRAN PAN

1¾ cups flour 4 teaspns. shortening, melted
4 teaspns. Magic Baking Powder
1 teaspn. salt 3 cups milk, more or
3 tablespns. brown sugar 2½ cups raisins, floured
½ cup bran

Sift first four ingredients three times and add bran. Gradually add shortening a little at a time, stirring the dry mixture constantly. Beat egg yolks well and add milk. Add to dry mixture. Add raisins and beat 5 minutes. Fold in stiffly beaten egg whites. Spread in greased 8” square pan about ¾” thick and bake 50 to 60 minutes in a moderate oven at 350°F.

BOSSON BROWN BREAD

1 cup whole wheat or 5 teaspns.
graham flour Magic Baking Powder
1 cup corn meal 1 teaspn. salt
1 cup rye meal or ground ¾ cup molasses
rolled oats 1½ cups milk

Mix dry ingredients thoroughly; add molasses to milk, and add to dry ingredients; beat thoroughly and put into greased molds ½ full. Cover tightly and steam 3½ hours; remove covers and bake in moderate oven at 400°F. until top is dry.

SPANISH BREAKFAST LOAF

4 cups flour 1 cup milk
1¾ cup sugar 4 eggs
1½ teaspns. salt 1½ teaspns. shortening
2 tablespns. Magic Baking Powder

Proceed as for ‘Spanish Breakfast Loaf’ with 1 cup seeded raisins added to sifted dry ingredients.

RAISIN BREAKFAST LOAF

Make recipe for Graham Bread, adding 1 cup stoned and chopped prunes or dates to the dough. Prepare prunes by soaking for several hours; or use after washing thoroughly, draining well before using in either case.

LUNCHEON OR SANDWICH ROLLS

4 cups flour 1 cup milk
1 teaspn. salt 1 cup walnuts (broken,
6 teaspns. not chopped)
2 tablespns. Magic Baking Powder

Sift together dry ingredients; rub in shortening; add milk, and mix with spoon to smooth dough easy to handle on floured board. Turn out dough; knead quickly a few times to impart smoothness; divide into small pieces; form each by hand into short, rather thick tapering rolls; place on greased pans and allow to stand in warm place 15 to 20 minutes; brush with milk. Bake in hot oven at 425°F. about 20 minutes. When almost baked brush again with melted butter. For a glazed finish, before taking from oven, brush with yolk of egg mixed with a little water.

PARKER HOUSE ROLLS

4 cups flour 3 tablespns. shortening
1 teaspn. salt 1½ cups milk more or
6 teaspns. less
Magic Baking Powder

Sift flour, salt and baking powder together. Add melted shortening to milk and add slowly to dry ingredients with a little water. Knead on floured board and roll ½” thick. Cut with biscuit cutter. Crease each circle with back of knife one side of centre. Butter small section and fold larger part well over small. Place 1” apart in greased pan. Allow to stand 30 minutes in warm place. Brush with melted butter and bake 15 to 20 minutes in hot oven at 425°F.

NUT BREAD

4 cups flour 1 cup walnuts (broken,
4 teaspns. not chopped)
Magic Baking Powder 2 cups milk
1 teaspn. salt 1 egg
1 cup sugar

Sift together flour, salt and baking powder. Add sugar and walnuts, then add well beaten egg and milk. Beat all together till smooth. Put into well greased 1-lb. or 1½-lb. baking powder tins, let rise ¼ an hour and bake in moderate oven—30 to 45 minutes, according to size of tin. When cold, slice very thinly, spread with butter. Very delicious sandwiches may be made by putting between slices plain cream cheese and a thin spread of Red Currant or other fruit jelly. The round slices are attractive.

GRAHAM BREAD

1½ cups flour 1½ cups graham flour
4 teaspns. 1 teaspn. melted
Magic Baking Powder shortening
1¼ teaspns. salt 2 cups milk (more or
2 tablespns. sugar less

Sift flour, baking powder, salt and sugar together; add graham flour, melted shortening and milk and beat thoroughly until smooth. Put into greased loaf pan; smooth top with melted shortening and bake in moderate oven at 375°F. about 1 hour. If this bread is allowed to cool in pan, it will be much easier to cut into thin slices for sandwiches.

PRUNE OR DATE BREAD

Make recipe for Graham Bread, adding 1 cup stoned and chopped prunes or dates to the dough. Prepare prunes by soaking for several hours; or use after washing thoroughly, draining well before using in either case.

All Recipes Call for Level Measurements
### NUT AND RAISIN ROLLS

<table>
<thead>
<tr>
<th>Measurement</th>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 1/4 cups</td>
<td>flour</td>
<td>5</td>
</tr>
<tr>
<td>4</td>
<td>teaspoons</td>
<td>5</td>
</tr>
<tr>
<td>1/2 cup</td>
<td>sugar</td>
<td>5</td>
</tr>
<tr>
<td>Magic Baking Powder</td>
<td>1 egg</td>
<td>1</td>
</tr>
<tr>
<td>1/4 cup</td>
<td>milk</td>
<td>1</td>
</tr>
</tbody>
</table>

Sift dry ingredients together. Add shortening and beaten egg to milk and add to dry ingredients, mixing well. Turn out on floured board and knead lightly. Roll out very thin. Spread with softened butter and sprinkle with raisins, chopped nuts and small amount of granulated sugar. Cut into about 4" squares. Roll up each as for jelly roll. Press edges together. Brush over with yolk of egg mixed with a small amount of granulated sugar. Allow to stand in greased pan about 15 minutes. Bake in moderate oven at 400° F. about 25 minutes.

### HOT CROSS BUNS

<table>
<thead>
<tr>
<th>Measurement</th>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 1/4 cups</td>
<td>flour</td>
<td>2</td>
</tr>
<tr>
<td>1/2 teaspoon</td>
<td>salt</td>
<td>2</td>
</tr>
<tr>
<td>4 teaspoons</td>
<td>sugar</td>
<td>1</td>
</tr>
<tr>
<td>Magic Baking Powder</td>
<td>1 egg</td>
<td>1</td>
</tr>
<tr>
<td>1/3 teaspoon</td>
<td>nutmeg</td>
<td>1</td>
</tr>
<tr>
<td>3/4 teaspoon</td>
<td>cinnamon</td>
<td>1</td>
</tr>
<tr>
<td>2 tablespoons</td>
<td>brown sugar</td>
<td>1</td>
</tr>
<tr>
<td>1/2 cup</td>
<td>currants</td>
<td>1</td>
</tr>
</tbody>
</table>

Sift together all dry ingredients, add sugar, fruit and peel. Make well in centre, add the beaten egg, melted shortening and part of the milk. Work all together adding more milk as required to make a nice dough. Turn out on floured board, divide into small pieces; with floured hands shape into small buns; place close together in a greased shallow pan. With a sharp knife make deep cross cuts in top, let stand 10 minutes, brush with butter and sprinkle with sugar. Bake in moderate oven, 25 to 30 minutes.

### MAGIC INDIVIDUAL COFFEE CAKES

<table>
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<tr>
<th>Measurement</th>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 cups</td>
<td>flour</td>
<td>4</td>
</tr>
<tr>
<td>3/4 teaspoon</td>
<td>salt</td>
<td>4</td>
</tr>
<tr>
<td>4 tablespoons</td>
<td>sugar</td>
<td>1</td>
</tr>
<tr>
<td>3 teaspoons</td>
<td>sugar</td>
<td>1</td>
</tr>
<tr>
<td>Magic Baking Powder</td>
<td>1/2 cup</td>
<td>1</td>
</tr>
</tbody>
</table>

Sift dry ingredients; mix in butter; add beaten egg to milk and add to dry ingredients to make soft dough. Divide dough into six long, narrow pieces; with hands, roll out each piece long and thin; spread with butter; cut each in half and beginning in centre, twist 2 pieces together and bring ends around to form crescent. Put into greased pan; sprinkle with chopped nuts. Bake in hot oven at 400° F. about 15 minutes. While hot, brush over with thin icing made with 1/2 cup confectioner's sugar moistened with 1 tablespoon hot water.

### BUTTERSCOTCH CURLS

<table>
<thead>
<tr>
<th>Measurement</th>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 cups</td>
<td>flour</td>
<td>4</td>
</tr>
<tr>
<td>1/2 teaspoon</td>
<td>salt</td>
<td>1</td>
</tr>
<tr>
<td>4 tablespoons</td>
<td>sugar</td>
<td>1/2</td>
</tr>
<tr>
<td>1/2 teaspoon</td>
<td>sugar</td>
<td>1</td>
</tr>
<tr>
<td>Magic Baking Powder</td>
<td>1/2 cup</td>
<td>1</td>
</tr>
</tbody>
</table>

Sift dry ingredients; add shortening, mixing in with a fork. Add milk to make a soft dough. Knead slightly. Roll out 1/4" thick. Spread with creamed butter; sprinkle with brown sugar. Roll up as for jelly roll. Cut in 1" pieces. Stand rolls on end in a well buttered pan, small muffin tins or in muffin rings. Bake in moderate oven at 375° F. for 20 minutes. Centres of rolls curl up and will be glazed on edges.

### SOUPS

#### VEGETABLE SOUP

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 quart stock</td>
<td>1</td>
</tr>
<tr>
<td>1/4 cup carrots</td>
<td>1</td>
</tr>
<tr>
<td>1/4 cup turnips</td>
<td>1</td>
</tr>
<tr>
<td>1/4 cup parsnips</td>
<td>1</td>
</tr>
<tr>
<td>1/4 cup cabbage</td>
<td>1</td>
</tr>
<tr>
<td>1 teaspoon rice</td>
<td>1</td>
</tr>
<tr>
<td>pepper</td>
<td>1</td>
</tr>
<tr>
<td>salt</td>
<td>1</td>
</tr>
<tr>
<td>celery salt</td>
<td>1</td>
</tr>
<tr>
<td>1 cup tomatoes</td>
<td>1</td>
</tr>
</tbody>
</table>

Put stock in soup pot. Cook vegetables in water until soft; add to stock with seasoning and cooked rice and strained tomatoes.

#### TOMATO SOUP WITH RICE

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 quart tomatoes</td>
<td>2</td>
</tr>
<tr>
<td>1 quart stock</td>
<td>1</td>
</tr>
<tr>
<td>1/4 teaspoon salt</td>
<td>1</td>
</tr>
<tr>
<td>1 teaspoon sugar</td>
<td>1/4</td>
</tr>
<tr>
<td>1 bay leaf</td>
<td>1</td>
</tr>
</tbody>
</table>

Put tomatoes, stock, onions, sugar, bayleaf, cloves and salt in a saucepan; cook until onion is soft. Rub through a fine sieve, add paprika and rice. Bring to boiling point and serve.

#### OYSTER SOUP

<table>
<thead>
<tr>
<th>Ingredient</th>
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<tbody>
<tr>
<td>25 oysters</td>
<td>1</td>
</tr>
<tr>
<td>1 hard-boiled egg</td>
<td>1</td>
</tr>
<tr>
<td>1 pint milk</td>
<td>1</td>
</tr>
<tr>
<td>2 tablespoons</td>
<td>1/2</td>
</tr>
<tr>
<td>celery</td>
<td>1</td>
</tr>
<tr>
<td>pepper</td>
<td>1</td>
</tr>
</tbody>
</table>

Boil the milk and set it aside. Bring the oyster juice to a boil and remove the scum. Put the oysters over the fire with the juice and the butter; let them simmer until the edges begin to curl; add the boiled milk; bring all to a boil and add the seasoning—salt and pepper to taste. Mix the cracker and celery with the egg, finely chopped; put this into a tureen and pour the soup over them.

#### CREAM OF TOMATO SOUP

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
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<tbody>
<tr>
<td>1 can tomatoes</td>
<td>2</td>
</tr>
<tr>
<td>1 onion</td>
<td>2</td>
</tr>
<tr>
<td>1 bay leaf</td>
<td>1</td>
</tr>
<tr>
<td>2 cloves</td>
<td>1</td>
</tr>
<tr>
<td>1 teaspoon salt</td>
<td>1/4</td>
</tr>
<tr>
<td>1/4 teaspoon Magic Soda</td>
<td>1/4</td>
</tr>
<tr>
<td>1/2 teaspoon sugar</td>
<td>1</td>
</tr>
</tbody>
</table>

Put tomatoes, onion, bay leaf and cloves in saucepan; cook ten minutes; strain, add soda and sugar. Melt butter, add flour, cook two minutes add milk (boiling), season with salt and paprika. Mix with tomato and serve at once. (Do not boil after mixing.)

#### SCOTCH BROTH

<table>
<thead>
<tr>
<th>Ingredient</th>
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</tr>
</thead>
<tbody>
<tr>
<td>4 quarts water</td>
<td>1/2</td>
</tr>
<tr>
<td>2 lbs. mutton</td>
<td>1/4</td>
</tr>
<tr>
<td>1 large carrot</td>
<td>1/2</td>
</tr>
<tr>
<td>1 teaspoon barley</td>
<td>1/2</td>
</tr>
<tr>
<td>1/2 small green cabbage</td>
<td>1</td>
</tr>
<tr>
<td>salt</td>
<td>1</td>
</tr>
<tr>
<td>pepper</td>
<td>1</td>
</tr>
</tbody>
</table>

Wash the mutton; wash and drain the barley; now put water in soup kettle. When it boils, add the meat; boil fast for five minutes. Draw from the fire and add barley. Place on fire again and boil slowly for 1 hour. Cut up or put through meat grinder (using large cutter) the cabbage, leek and turnip. Add these with the peas to the broth. Cook all together for 45 minutes, then add the grated carrot and celery 15 minutes longer. Season with salt and pepper and add chopped parsley. Remove the meat, which may be served hot with mashed potatoes, mashed turnips and a little of the broth strained and thickened with flour, which has first been blended with a little cold water.
### MEATS

In roasting or baking meats, the time should be computed after the first twenty minutes; or, after counting so many minutes to each pound, add twenty or thirty minutes according to the size of the roast to allow time for the meat to become heated. Meat should be basted every ten minutes unless covered in a special roaster.

### TIME TABLES FOR COOKING MEATS

**ROASTING AND BAKING:** Minutes: Per lb.

<table>
<thead>
<tr>
<th>Meat</th>
<th>Per lb.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef</td>
<td>10-12</td>
</tr>
<tr>
<td>Round of beef</td>
<td>15</td>
</tr>
<tr>
<td>Mutton, leg or shoulder</td>
<td>20</td>
</tr>
<tr>
<td>Mutton, loin or saddle</td>
<td>15</td>
</tr>
<tr>
<td>Lamb</td>
<td>15</td>
</tr>
<tr>
<td>Veal</td>
<td>20</td>
</tr>
<tr>
<td>Pork</td>
<td>25</td>
</tr>
<tr>
<td>Turkey or Chicken</td>
<td>15</td>
</tr>
<tr>
<td>Goose</td>
<td>15</td>
</tr>
<tr>
<td>Venison</td>
<td>15</td>
</tr>
<tr>
<td>Fillet, hot oven</td>
<td>15</td>
</tr>
<tr>
<td>Ducks, domestic</td>
<td>15</td>
</tr>
<tr>
<td>Ducks, wild, very hot oven</td>
<td>15</td>
</tr>
<tr>
<td>Partridge</td>
<td>15</td>
</tr>
<tr>
<td>Grouse or Pigeons</td>
<td>15</td>
</tr>
<tr>
<td>Brisa Meat</td>
<td>15</td>
</tr>
<tr>
<td>Heart, stuffed</td>
<td>2 hrs.</td>
</tr>
</tbody>
</table>

### BROILED LAMB CHOPS

- **Salt and pepper**
- **Butter**

Wipe and trim chops; lay on a hot broiler and broil on each side. It takes from 8 to 10 minutes to cook. Season with salt and pepper and spread lightly with butter.

### ROAST BREAST OF VEAL—STUFFED

1 breast veal—boned Stuffing
- **Pepper and salt**

Trim the meat, wipe with a cloth wrung out of cold water.

Lay out flat, season with pepper and salt; spread dressing, roll and tie in several places with tape.

**To Make Dressing**

- 2 cups dry bread crumbs
- 1 cup chopped onion
- 1/2 cup chopped celery
- 1/2 cup sliced lemon juice
- 3 tablespoons chopped bacon
- A little water to moisten

Mix ingredients in order given. Serve with thick brown gravy.

### BREADED VEAL CUTLETS

<table>
<thead>
<tr>
<th>1 1/2 lb. fillet of veal</th>
<th>1 egg</th>
<th>1 tablespoon cold water</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cracker crumbs</td>
<td>Salt and pepper</td>
<td></td>
</tr>
</tbody>
</table>

Cut veal into six pieces of equal size. Flatten with blade of a large knife and season with pepper and salt.

Beat egg, adding cold water; add a little salt. Now dip each cutlet first in the egg and roll in cracker or fine bread crumbs and fry in boiling fat for six minutes. Serve with green peas and tomato sauce.

### FRICASSEE OF VEAL

- 4 lbs. veal
- 1 onion stuck with 2 cloves
- 2 bay leaves
- 1 quart water
- 1 teaspoon parsley

Wipe veal and cut into 2" pieces; put in saucepan with onion and bay leaves, add water; bring slowly to boiling point; remove scum as it rises. Let veal simmer for about an hour, season with pepper and salt. Strain off about 1 pint of the gravy; add to it the hot milk. Melt butter, stir in flour, then the hot milk and stock, stirring all the time to keep it smooth. Cook for five minutes; pour over the meat and sprinkle with chopped parsley.

### CURRIED VEAL

- 2 lbs. lean veal
- 2 apples (sliced)
- 1 teaspoon lemon juice
- 1 teaspoon curry powder

Slice the onions and apples, and fry in a little butter; take them out, cut the meat into neat cutlets, and fry these to a pale brown; add the curry powder and flour, put in the onion, apples and a little broth or water, and stew gently till tender; add the lemon juice, and serve with a dish of boiled rice. The curry may be ornamented with pickles, capiscums, and gherkins arranged prettily on the top.

### VEAL LOAF

- 2 lbs. lean veal
- 1 1/2 cups dry bread crumbs
- 1 1/2 cups milk
- 1/2 teaspoon pepper
- 1 egg
- A little lemon juice
- 1 teaspoon minced onion
- 1 teaspoon chopped parsley

Remove skin and membrane from the veal, chop fine, add minced onion, mix with dry bread crumbs. Mix in the milk and the egg slightly beaten. Mix thoroughly together. Place in a bread pan and smooth evenly on top. Bake in a slow oven for 2 hours, basting frequently. Turn out and serve with brown gravy or Spanish sauce.

### BEEF STEAK AND KIDNEY PUDDING

- 6 oz. suet (chopped)
- 2 lbs. rump steak
- 1 lb. flour
- 1 teaspoon salt
- Pepper and salt
- Water

Make a crust of suet, flour and salt. Mix with milk to a soft dough. Line the sides of a pudding basin, letting the paste overlap.

Cut up steak and kidney in 1" pieces, put a layer of steak then a layer of kidney alternately, season. Fill up the basin with water to within 2" of the top, lay another layer of paste on the top and press down edges, fold over the overlapping paste.

Wring a cloth out of hot water and tie up the pudding; put in boiling water and boil for four hours at least. Keep the pudding well covered with boiling water till it is cooked. Pin a napkin around basin and send to the table.
SHEPHERD'S PIE

<table>
<thead>
<tr>
<th>2 cups chopped roast</th>
<th>1 cup mashed potatoes</th>
<th>Seasoning</th>
</tr>
</thead>
<tbody>
<tr>
<td>beef</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Gravy

Combine ingredients, except potatoes. Place in a buttered baking dish and cover with mashed potatoes. Brush with beaten eggs. Bake until potatoes are slightly browned.

BROWNED HASH

<table>
<thead>
<tr>
<th>1 cup meat</th>
<th>2 cups mashed potatoes</th>
<th>Seasoning</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4 tablespn. fat</td>
<td>1/2 cup boiling water</td>
<td>Onion juice</td>
</tr>
</tbody>
</table>

Put the mixture in a frying pan in which 1 tablespoon fat has been heated. Spread smoothly, cook over moderate heat so it will brown slowly and not burn. Cook about 1/4 hour and do not stir. Fold like an omelet. (The same mixture may be made into small cakes and browned.)

Calf's Liver and Bacon

<table>
<thead>
<tr>
<th>1 lb. calf's liver</th>
<th>Pepper and salt</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 lb. bacon</td>
<td>Dripping</td>
</tr>
</tbody>
</table>

Cut the liver in slices a half inch thick, pour boiling water over and let it stand 5 minutes; drain. Sprinkle with pepper and salt and dredge with flour. Cook slowly in hot dripping or bacon fat. Serve with crisp bacon.

Stewed Steak with Macaroni

<table>
<thead>
<tr>
<th>1 1/2 lbs. round steak</th>
<th>1 tablespn. catsup</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 tablespns. flour</td>
<td>1/2 lb. macaroni</td>
</tr>
</tbody>
</table>

Cut the meat in small pieces, roll in flour and brown in butter. Cover with hot water and allow it to simmer slowly for 1 1/2 hours; add the macaroni and cook for three-quarters of an hour. Season with pepper, salt and catsup. Cook for another ten minutes. Serve on a hot dish with meat in the middle and macaroni around.

Braised Lamb Stew

<table>
<thead>
<tr>
<th>2 lbs. lamb from fore-quarter</th>
<th>1 pint water</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour</td>
<td>1 pint strained tomatoes</td>
</tr>
<tr>
<td>Onion (sliced)</td>
<td>1 can peas</td>
</tr>
<tr>
<td>1 tablespn. dripping</td>
<td></td>
</tr>
</tbody>
</table>

Cut lamb in cubes, dredge with flour. Fry onion in dripping, add meat. Put all in double roaster, add water and tomato juice. Season to taste. Cook one and a half hours; just before taking from oven add peas. Serve on a hot platter with sippets of toast.

Potato Dumplings

<table>
<thead>
<tr>
<th>1 cup cold mashed potatoes</th>
<th>1 teaspn. Magic Baking Powder</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup flour</td>
<td>1/2 teaspn. salt</td>
</tr>
<tr>
<td>1 egg</td>
<td></td>
</tr>
</tbody>
</table>

Sift together flour, salt and baking powder. Add mashed potatoes and egg, knead slightly, form into roll 1 1/2" in diameter, chill, cut off 1" pieces, steam over stew about 30 minutes. An excellent addition to lamb or beef stew.

Chicken a la King

<table>
<thead>
<tr>
<th>2 cups cold chicken</th>
<th>1 green pepper</th>
</tr>
</thead>
<tbody>
<tr>
<td>chopped</td>
<td>1 teaspn. salt</td>
</tr>
<tr>
<td>1 cup cooked mushrooms</td>
<td>1/2 teaspn. white pepper</td>
</tr>
</tbody>
</table>

White Sauce

<table>
<thead>
<tr>
<th>2 tablespns. butter</th>
<th>1 pint milk or cream</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 tablespns. flour</td>
<td>Toast</td>
</tr>
</tbody>
</table>

Melt butter, add flour, then milk (which should be hot). Cook 3 minutes, add chicken, mushrooms and seasoning. Serve very hot on toast.

Fricassee of Chicken

<table>
<thead>
<tr>
<th>1 chicken (about 3 lbs.)</th>
<th>1 teaspn. salt</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 onion</td>
<td>1/2 teaspn. white pepper</td>
</tr>
<tr>
<td>2 cloves</td>
<td>2 tablespns. butter</td>
</tr>
<tr>
<td>1 bay leaf</td>
<td>2 tablespns. flour</td>
</tr>
</tbody>
</table>

Wash and singe the chicken; place in saucepan and barely cover it with cold water, add seasoning and cook until tender. Remove from saucepan; skin and cut the chicken into nice joints. Put butter in another saucepan, melt; add flour and strain into it about one quart of liquor in which the chicken has been boiled, which will make a nice white sauce. Put the chicken in. Bring up, add a little chopped parsley and serve very hot.

Plain boiled rice may be served if liked.

Chicken Maryland

<table>
<thead>
<tr>
<th>2 spring chickens</th>
<th>2 tablespns. butter</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salt and pepper</td>
<td>1 cup white sauce</td>
</tr>
<tr>
<td>2 eggs</td>
<td>1/2 lb. bacon</td>
</tr>
<tr>
<td>Bread crumbs</td>
<td>Corn fritters</td>
</tr>
</tbody>
</table>

Split the chickens, detach wings and legs; lay on a flat dish and season. Dip each part in beaten egg, then in bread crumbs. Place in a buttered pan and pour over 2 tablespoons of clarified butter, and roast in oven for 20 minutes. Pour white sauce on a serving dish and arrange chicken on it; alternate with rolls of broiled bacon and small corn fritters.

Chicken Pot Pie

<table>
<thead>
<tr>
<th>1 large chicken</th>
<th>2 teaspns. flour</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cold water</td>
<td>2 tablespns. butter</td>
</tr>
<tr>
<td>Salt</td>
<td>Biscuit dough</td>
</tr>
<tr>
<td>Pepper</td>
<td></td>
</tr>
</tbody>
</table>

Cut and joint the chicken, cover with cold water and let it boil gently until tender. Season with salt and pepper and thicken the gravy with the flour, mixed smooth with butter. Have ready nice, light biscuit dough; roll out about half an inch thick, cut with a small cutter and drop into the boiling gravy. Put the cover on the pot closely so that none of the steam escapes, and do not allow the pot to cease boiling till the biscuits are done and ready to serve (about half an hour).

Pot Roast

<table>
<thead>
<tr>
<th>6 lbs. beef from lower part of the round</th>
<th>1 quart diced carrots</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pepper</td>
<td>1/2 cup turnips</td>
</tr>
<tr>
<td>Salt</td>
<td>3/4 cup cut onion</td>
</tr>
<tr>
<td>Flour</td>
<td>1 quart boiling water</td>
</tr>
<tr>
<td>Dripping</td>
<td>6 bay leaves</td>
</tr>
</tbody>
</table>

Wipe the meat, sprinkle with pepper and salt, dredge with flour. Brown the entire surface in drippings, either in a large frying pan or in the oven, which should be very hot. Put in a double roaster, add vegetables and boiling water, let it come to the boil, put in oven with cover on and cook slowly for 2 1/2 hours or until meat is tender. When ready, strain off about a quart of the gravy, thicken with flour and serve in gravy boat. Arrange the meat on a platter with vegetables as a garnish.

Yorkshire Pudding

<table>
<thead>
<tr>
<th>6 tablespns. flour</th>
<th>2 eggs</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinch of salt</td>
<td>Pint of milk</td>
</tr>
</tbody>
</table>

Put flour and salt in a basin; make a well in the middle of the flour and break in the eggs. Stir, gradually mixing in the flour, adding milk by degrees, until a thick, smooth batter is formed. Beat well for some minutes, then add the rest of the milk, and let it stand for an hour or more. Cover a pudding tin with the dripping from the roasting joint, pour in the batter, and cook it in the oven until a nice brown all over.

The Sunshine Vitamin is in Fleischmann's Yeast
**FISH**

**BOILED SALMON**
Wipe the fish carefully, sprinkle with salt; wrap it in a piece of cheesecloth to hold fish together, and to prevent the scum from clinging to the fish. Place it in a kettle of boiling water, adding to every two quarts of water a teaspoon salt and a tablespoon of vinegar. Cook slowly; fish is done when the flesh is firm and separates easily from the bone. When cooked, remove carefully from the bone. When cooked, remove care-fully from kettle, drain, open cloth and turn fish upon a serving platter. Garnish with parsley and slices of lemon. Serve with egg, shrimp, anchovy or hollandaise sauce.

**SALMON MAYONNAISE**
Boil salmon whole; when cold place on platter; cover with good mayonnaise. Garnish with lettuce, slices of lemon, cucumber, hard boiled egg and tomatoes.

**BOILED SALMON CUTLETS**
4 slices of salmon
Pepper
Butter
Salt
Cut salmon an inch thick, season, rub broiler with butter. Lay cutlets in broiler, cook until brown on one side; turn over and do other side. Serve on dish covered with fish paper. Garnish with parsley and lemon. Serve hot, with anchovy sauce.

**HALIBUT STEAKS**
6 slices of halibut
Lard or dripping for frying
Crackers or fine bread crumbs
Wash and dry the steaks, roll out the crackers into paper thin sheets. Dredge the steaks with flour. Mix all together and can cold.

**OYSTER STEW**
1/2 cup oysters
1/2 teaspoon salt
1/2 cup milk
Speck pepper
1/2 tablespoon flour
8 oysters
Scald the milk. Put oysters in a strainer placed over a bowl, and add water. Carefully pick oysters to remove any particles of shell. Heat the liquid, which has been blended with a little cold butter, to the boiling point and strain through the finest strainer and cheesecloth, return to saucepan and put in the oysters to simmer, DO NOT BOIL, until they begin to grow plump and the edges curl and separate. Strain the liquid into the scalded milk, season, add oysters and serve immediately.

**CREAMED OYSTERS**
1/2 cup thin cream or 1/2 teaspoon salt
1/4 cup milk
1 teaspoon butter
1 tablespoon flour
8 oysters
Wet the flour with a little cold milk; scald the cream, add flour and cook well. Just before serving add the drained oysters and cook until they thicken and the edges curl. Add the salt and butter. Serve in small accooped open tins, which have been dried out in the oven. Timble shells—or on rounds of toast.

**FINNAN HADDIE**
Scotch Style
1 haddie
1 tablespoon butter
1 cup cream or milk
1 tablespoon flour
1/4 teaspoon mustard
Wipe the fish with a clean cloth, loosen the skin by holding the fish downwards over the gas or fire for a few minutes. Pull off the skin and cut fish into four pieces. Place in a pan with 1 cup cold water, cover with cover on for five minutes. Heat cream, melt butter, add flour and mustard made, which has been blended with a little cold milk. Pour water off the fish. Lift on a platter, pour sauce over and serve very hot.

**PICKLES**

**TOMATO CATSUP**
Select only ripe tomatoes for catsup, wash, but do not peel, cut out green core and decayed spots, quarter, measure and place in kettle. To each gallon of tomatoes add level cup finely chopped onion. Boil until both tomatoes and onions are soft. Strain, washing through all the pulp possible. Measure and add to 1 gallon of this, 1 1/2 teaspoons cloves, 1 1/2 teaspoons ginger, 1 teaspoon red pepper, 1/4 teaspoon allspice, 1 teaspoon black pepper, 1/4 cup sugar, 1/4 cup salt, 1 pint vinegar. Boil until thick, then bottle.

**UNCOOKED TOMATO RELISH**
One pt. ripe tomatoes cut in small pieces, drain in a bag, sprinkle with 1/2 cup salt and drain 2 hours. Two cups onions chopped fine, 3 cups celery, chopped, 1 teaspoon salt and add: 2 large red peppers, chopped, 3 cups light brown sugar, 1/4 cup mustard seed, 1 teaspoon cloves, 2 teaspoons cinnamon, and 2 pts. cider vinegar. Mix all together and can cold.

**GREEN TOMATO SAUCE**
Two doz. large tomatoes, 1/2 doz. apples, 1/2 lb. salt, 4 large green sweet peppers, 1 red pepper, 2 tablespoons brown sugar, 2 tablespoons ground ginger, 2 pint vinegar, 6 large onions. Boil 1 1/2 hours.

**CHILI SAUCE**
Chop 18 ripe tomatoes, 2 or 3 red peppers, 2 onions. Add 2 tablespoons salt, 2 tablespoons ginger, 1 tablespoon allspice, 1 tablespoon cloves, 1 tablespoon mustard, 1 tablespoon cinnamon, 1 tablespoon celery seed, 1 tablespoon vinegar, 1/2 teaspoon mustard seed, 1 teaspoon sugar and boil for about 2 hours, until mixture is right consistency, being careful it does not scorch.

**PICKLED ONIONS**
Peel, wash and put onions in brine, using 2 cups of salt to 2 quarts of water. Let stand 2 days, pour off brine, cover with fresh brine and let stand 2 days longer. Remove from brine, wash, and pack in jars; cover with hot vinegar to which whole cloves, cinnamon and allspice have been added.

**TOMATO SOY**
Peel and slice 1 pt. ripe tomatoes and 6 large onions. Spread 1 cup salt between layers of vegetables. Let soak over night. Drain, then slice 3 large red peppers thin, add to mixture with 1 qt. vinegar, and 1 teaspoon whole cloves and 1 teaspoon allspice (in muslin bag). Cook slowly 2 or 3 hours. When nearly done add 2 lbs. brown sugar, 1/4 lb. mustard seed, remove from stove and add 1/4 oz. celery seed. Bottle hot.

**MIXED PICKLES**
Prepare and cut in small pieces, 2 qts. green tomatoes, 12 small cucumbers, 3 red peppers, 1 cauliflower, 2 bunches celery, 1 pt. small onions, 2 qts. string beans. Cover with brine overnight. Drain, and wash carefully. Heat 1 gal. vinegar, 2 cups sugar, 1/2 lb. mustard seed, 1/2 oz. allspice, 1/2 oz. pepper, 1/2 oz. cloves, to boiling point, add vegetables and cook until soft. Seal. (Sugar, pepper, cloves may be omitted.)

**SPICED GRAPES**
Wash 6 lbs. grapes and remove from the stems. Put pulp into saucepan, (save the skins). Cook pulp until the seeds can be removed. Turn into colander and press pulp through, add the skins and 3 lbs. sugar, 1 1/2 cups vinegar, 1 1/4 cup mixed spice (cinnamon, cloves, allspice) and cook until the skins are soft and mixture is thick and jelly-like.
**TO PREPARE SALAD GREENS**

Wash leaves and examine very carefully for sand or parasites. When thoroughly washed pile leaves lightly in cheesecloth and keep on ice.

**SIX SECRETS FOR SALAD SUCCESS**

1. Serve salad greens very cold and crisp.
2. Save the outer leaves of lettuce, shred them and use as the foundation for fruit or vegetable salads.
3. Never put salad dressing on lettuce or other salad greens until just before serving as it makes the greens limp and wilted.
4. Marinate in French dressing all vegetables, meat and fish to be used in salads.
5. Make your salad attractive to look at as well as to eat. Never throw the ingredients carelessly together.
6. Don’t let your salads become monotonous. Vary them frequently, and serve different dressings.

**EGG SALAD**

Cut 4 “hard-boiled” eggs in halves crosswise in such a way that tops of halves may be cut in small points. Remove yolks, mash, and add an equal amount of finely chopped cooked chicken. Moist with French Dressing, shape in balls size of original yolks, and refill whites. Arrange on lettuce leaves, garnish with radishes cut in fancy shapes, and serve with French Dressing.

**DEVILLED EGG SALAD**

Cut 6 “hard-boiled” eggs in halves crosswise, keeping whites in pairs. Remove yolks, mash or put through a potato ricer. Add slowly enough French Dressing to moisten. Make into balls the size of original yolks and refill whites. Arrange on a bed of lettuce, and pour oil dressing around eggs.

**SHRIMP SALAD**

1 pint shrimps
1 head lettuce
1 hard-boiled egg
Mayonnaise dressing

Strain shrimps; chop lettuce, slice egg. Place in salad bowl, a layer of shrimps, then a layer of lettuce; season with pepper and salt. Spread over all a mayonnaise dressing and garnish with beets, lettuce, celery tips and egg.

**WALDORF SALAD**

Mix equal parts of apples, pared and cut into small cubes, celery sliced in thin circles and English walnuts cut into small pieces. Season with salt and moisten with mayonnaise. Serve on lettuce leaf garnished with a spoonful of whipped cream and halves of English walnuts or pecans.

**TOMATOES STUFFED WITH NUTS**

Tomatoes
Green peas
Nut meats
Mayonnaise

Scald, peel, core and scoop out the tomatoes; fill them with finely chopped nuts and green peas which have been mixed with a little mayonnaise. Turn them upside down on a lettuce leaf; pour over them two tablespoonfuls mayonnaise dressing; garnish with olives and cress.
**TOMATOES STUFFED WITH PINEAPPLE**

Peel medium sized tomatoes. Remove thin slice from top of each, and take out seeds and some of pulp. Sprinkle inside with salt, invert, and let stand 1/2 hour. Fill tomatoes with fresh pineapple cut in small cubes or shredded, and nut meats, using 2 1/2 pineapple and 3 1/2 nut meats. Mix with mayonnaise dressing; garnish with mayonnaise, halves of nut meats, and slices cut from tops cut square. Serve on a bed of lettuce leaves.

**ORANGE AND CHEESE SALAD**

| 1 cup chopped pecans | 3 oranges |
| 1 pkt. cream cheese | 1 apple |
| Pepper and salt | 3 oranges |
| 1 tablespn. thick cream | 1/4 cup dates |
| 1/4 cup chopped walnuts | 1/4 cup chopped dates |

Mix pecans with cream cheese, season with pepper and salt; add cream to blend. Make into tiny balls. Peel oranges, remove seeds and white membrane and cut in 1/2" rings. Arrange rings on lettuce leaves and place several of the cheese balls in the centre. Serve with salted whipped cream on top.

**DELMONICO SALAD**

1 head lettuce
1 tablespn. fruit sugar
1/2 cup dates
1/4 cup chopped walnuts

Peel and core apple, cut in thin rounds; place on lettuce leaf; peel orange and cut in dice. Pile upon apple ring. Mix chopped dates, walnuts, cobbana and sugar together. Moisten with a little cream, arrange spoonfuls of the mixture on the top of the diced orange. Serve with salted whipped cream on top.

**FRENCH FRUIT SALAD**

| 2 oranges | 12 English walnut meats |
| 3 bananas | 1/2 lb. Malaga grapes |

Peel oranges and remove pulp separately from each section. Peel bananas and cut in 1/4" slices. Remove skins and seeds from grapes. Break walnut meats in pieces. Mix prepared ingredients and arrange on lettuce leaves. Serve with French dressing.

**CHICKEN SALAD**

| 2 cups cold chicken | 1/6 pt. mayonnaise |
| 1 cup crisp celery | 1 head lettuce |
| Few capers | Celery tips |
| Salt and paprika | Olives |

Cut chicken in small dice, add the finely chopped celery and capers, season with a little fine salt and paprika. If using the mayonnaise, mix together lightly. Pile the mixture on cup-shaped lettuce leaves and garnish with strips of pimento, celery tips, plain or stuffed olives, or any colorful garnish as desired.

**TUNA FISH SALAD**

| 2 cups tuna fish | Salt and paprika to 1 cup finely cut celery season |
| 2 tablespns. capers | 1 cup mayonnaise |

Cut the tuna fish in small dice, add the finely cut celery and capers, season. Toss all lightly together, mix in the mayonnaise. Pile the mixture in lettuce cups, garnish with celery tips, stuffed olives and serve very cold.

**ORANGE AND CHEESE SALAD**

1/4 cup coconut
1 head lettuce
1 tablespn. fruit sugar
1 1/2 pint whipped cream
1/4 cup chopped walnuts

Mix pecans with cream cheese, season with pepper and salt; add cream to blend. Make into tiny balls. Peel oranges, remove seeds and white membrane and cut in 1/2" rings. Arrange rings on lettuce leaves and place several of the cheese balls in the centre. Serve with salted whipped cream on top.

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**SALAD DRESSINGS**

**MAYONNAISE DRESSING**

| 1 tspn. mustard | Yolks of 2 eggs |
| 2 tspns. powdered | 1 1/2 cups olive oil |
| sugar | 2 1/2 cups lemon juice |
| 1 tspn. salt | 2 tablespns. lemon juice |
| Speck cayenne |

Mix dry ingredients, add to yolks and mix thoroughly. Add a few drops of oil at a time until 1/2 cup is used, beating with egg-beater or wooden spoon. Then add alternately a few drops of vinegar and lemon juice and the remainder of the oil, using care not to lose the stiff consistency. It should be a thick dressing and not added to food until just before serving.

**BOILED DRESSING**

| 1/2 tspn. salt | Yolks of 2 eggs |
| 1 tspn. mustard | 1 1/2 tablespns. melted butter |
| 1 1/2 tablespns. sugar | 5 1/2 cup milk |
| Few grains cayenne | 1/2 tablespn. flour |
| 1/4 cup vinegar |

Mix dry ingredients, add yolks of eggs slightly beaten, butter, milk and vinegar, very slowly. Cook over boiling water until mixture thickens; strain and cool.

**FRENCH DRESSING**

| 1/2 tspn. salt | 4 tablespns. vinegar |
| 1/4 tspn. pepper | 4 tablespns. olive oil |

Mix ingredients and stir until well blended. Some prefer the addition of a few drops onion juice. French Dressing is more easily prepared and largely used than any other dressing.

**RUSSIAN DRESSING**

| 1/2 cup mayonnaise | A little finely chopped red |
| 1/4 tspn. tomato catsup | 1/4 tspn. lemon juice |
| and green pepper |

Mix all well together.

**OIL DRESSING**

| 4 hard boiled eggs | 1/2 tspn. mustard |
| 4 tablespns. oil | 1/2 tspn. salt |
| 4 tablespns. vinegar | Few grains cayenne |
| 1/2 tablespn. sugar | White 1 egg |

Force yolks of “hard-boiled” eggs through a strainer, then work, using a silver or wooden spoon, until smooth. Add sugar, mustard, salt and cayenne, and when well blended, add gradually oil and vinegar, stirring and beating until thoroughly mixed; then cut and fold in white of egg beaten until stiff.

**GERMAN DRESSING**

| 1/2 cup thick cream | Few grains pepper |
| 3 tablespns. vinegar | 1/4 tspn. salt |

Beat cream until stiff, using Dover egg-beater. Add salt, pepper and vinegar very slowly, continuing the beating.
### Puddings

#### DELMONICO PUDDING
- 1 quart milk
- 4 tablespns. cornstarch
- 4 eggs
- 3 tablespns. sugar
- A pinch of salt

Put the milk into double boiler to scald; blend cornstarch with a little cold milk; beat egg yolks and sugar and add to blended cornstarch with salt and vanilla; mix well. When thick turn into pudding dish, and when cool spread with apricot (or other) jam. Cover with the meringue and place in oven to brown.

#### CUP PUDDINGS

| 1/2 cup butter | 3 teaspns. | Magic Baking Powder
| 1/4 cup sugar | 2 eggs | 1 teaspn. lemon juice
| 1 1/2 cups flour | 1/2 cup milk |

Beat butter and sugar to a cream, add eggs one at a time, then flavoring. Stir in flour and baking powder (which have been sifted together) alternately with the milk. Well grease some cups or small moulds—sprinkle a few currants in the bottom of each and half fill cups with butter. Bake 10 to 15 minutes in 375° oven. Turn out and serve with custard or some sauce.

#### COTTAGE PUDDING

- 2 tablespns. butter
- 1 teaspn. Magic Baking Powder
- 1/2 cup sugar
- 2 eggs
- 1/2 cup flour

Cream butter and sugar, and add beaten eggs. Sift in flour, baking powder and salt alternately with the milk. Beat all well together, put in greased pan and bake from 15 to 20 minutes. Serve with vanilla or fruit sauce.

#### COCONUT PUDDING

- 1 quart milk
- 4 tablespns. sugar
- 2 tablespns. coconut
- 3 eggs
- 1/2 teasp. vanilla

Blend cornstarch with a little cold milk. Boil remainder of milk, then blend half of it on cornstarch, stirring while doing so. Add sugar and cook 5 minutes. Pour remainder of the milk on coconut and let soak for 1/2 an hour, then add this to cornstarch mixture, and add vanilla. When cold add the well beaten eggs and bake in a buttered dish until nicely browned. Serve with cream.

#### COLD CABINET PUDDING

- 1/4 box gelatine or
- 1 teasp. granulated gelatine
- 1 1/4 cup cold water
- 1 teasp. vanilla
- 2 cups scalded milk
- 5 lady fingers
- Yolks of 3 eggs
- 6 macaroons

Soak gelatine in cold water and add to custard made of milk, eggs, sugar, salt; strain, cool slightly, and flavor. Place a mould in pan of ice-water, decorate with candied cherries and angelica, cover with mixture, add carefully by spoonfuls; when firm add layer of lady fingers (first soaked in custard), then layer of macaroons (also soaked in custard); repeat; care being taken that each layer is firm before another is added. Garnish and serve with Cream Sauce and candied cherries.

#### FIG PUDDING

- 1 cup flour
- 2 teaspns. (chopped fine)
- Magic Baking Powder
- 1 egg
- 1/4 teasp. salt
- 1 cup milk
- 2 cups bread crumbs
- 1/2 cup brown sugar
- 1/2 cup figs

Sift together flour, baking powder and salt. Add bread crumbs and sugar, then add suet and figs chopped fine. Stir all together. Add the beaten egg and milk. Turn into well greased mould and steam for 3 hours. Serve with nutmeg sauce.

#### Caramel pudding

- 1/4 cup brown sugar
- 1 pint milk
- 1 egg
- 1 teasp. vanilla
- 1 tablesp. butter

Blend cornstarch with a little cold milk. Put butter and brown sugar in a pan and stir well until melted and quite brown, then add the scalded milk and stir in cornstarch. Remove from fire, beat well and add vanilla and chopped nuts. Pour into glass dishes. When cool decorate with whipped cream, put through a piping bag, and chopped walnuts. Burnt almonds may be used if desired.

#### CARAMEL CUSTARD

- 3/4 cup brown sugar
- 3 eggs
- 1 pint milk
- A pinch of salt

Melt and brown very carefully the sugar. Scald milk and add to the browned sugar. Beat eggs slightly, then add vanilla and salt, and when the sugar is melted in the hot milk, pour very slowly over the beaten eggs. Strain, butter some cups or a mould and pour mixture in. Set in a pan of hot water and bake until, when tried with a knife, it comes out clean. Serve with a caramel sauce.

#### Ginger sponge pudding

- 2 cups flour
- 3/4 cup sugar
- 2 teaspns. corn or Magic Baking Powder
- 1 egg
- 1/2 teasp. salt
- 1/2 cup milk
- 1/2 cup butter or other shortening

Sift together flour, baking powder, salt and ground ginger, rub in shortening, add sugar. Mix well together then add well beaten egg, syrup and milk. Beat together thoroughly, pour into a well greased pudding basin, steam 2 hours. Turn out and serve with a sweet sauce flavored with nutmeg.

#### Nesselrode pudding

- 3 cups milk
- 1 pint thin cream
- 1/2 cups sugar
- Yolks of 5 eggs
- 1/2 teasp. salt
- 1/2 cup prepared French chestnuts

Make custard of first four ingredients, strain, cool, add cream, pineapple syrup and chestnuts; then freeze. To prepare chestnuts, shell, cook in boiling water until soft, and force through a strainer. Line a 2-quart melon mould with part of mixture; to remainder add 1/4 cup candied fruit cut in small pieces, 1/4 cup Sultana raisins, and 8 chestnuts broken in pieces, first soaked several hours in Maraschino syrup. Fill mould, cover, pack in salt and ice and let stand 2 hours. Serve with whipped cream, sweetened and flavored with Maraschino syrup.
MRS. HUNT'S CHRISTMAS PUDDING

3/4 lb. flour  2 oz. citron
3/4 lb. fine bread crumbs  1 nutmeg (grated)
1 lb. beef suet  Rind and juice of 2
1 lb. brown sugar
1 small teaspn. salt  2 oz. melted butter
1 lb. raisins  8 eggs
1 lb. sultanas  1/4 cup brandy
1 lb. currants  1/4 cup milk (more or
1/2 lb. almonds  less)
1/2 lb. mixed peel (orange and lemon)

Stone raisins; wash and remove all stems from sultanas and currants, dry thoroughly. Shred orange and lemon peel and citron. Blanch and chop almonds. When all are thoroughly cleaned and dry, put together into a bowl and sprinkle a little of the flour over the fruit. In another bowl put flour, bread crumbs, finely chopped suet, sugar and salt. Mix well together. Now combine the two, mixing with a wooden spoon. Add grated nutmeg and lemon rind, and when all the dry ingredients are thoroughly mixed pour in the beaten eggs, melted butter, lemon juice, brandy and milk. Beat well and put into well greased pudding basins or moulds, tie down tightly so that water will not get in; boil for 8 hours. Keep puddings well covered with boiling water and do not let the water cease boiling till puddings are done and taken up. The day pudding is to be served boil again for one hour.

Serve with Brandy Sauce or Hard Sauce.

SNOW PUDDING

1/4 box gelatine or  1 cup boiling water
1 tablespn. granulated  1 cup sugar
gelatine  1/4 cup lemon juice
1/4 cup cold water  Whites of 3 eggs

Soak gelatine in cold water, dissolve in boiling water, add sugar and lemon juice; strain, and set aside in cool place; occasionally stir mixture, and when quite thick, beat with wire spoon or whisk until frothy; add whites of eggs beaten stiff, and continue beating until stiff enough to hold its shape. Mould, or pile by spoonfuls on glass dish; serve cold with Boiled Custard. A very attractive dish may be prepared by coloring half the mixture with fruit red.

CHERRY BATTER PUDDING

3 cups canned cherries  1/4 cup sugar
1 cup flour  1 egg
1 teaspn.  1 cup milk
Magic Baking Powder  2 tablespns. melted butter
1/4 teaspn. salt

Sift together flour, baking powder and salt; add sugar; add beaten egg and milk, then melted butter. Beat well. Place sweetened cherries in bottom of pudding dish, pour in the batter to cover them. Bake in oven 400° F. until the batter rises, then reduce heat to 350° F. until done. Serve with Lemon Sauce.

Any fresh or canned fruit may be used in place of cherries.

BROWN BETTY PUDDING

1 cup bread crumbs  1 teaspn. cinnamon
6 large tart apples  Butter
1/2 cup sugar

Butter a deep dish and put in a layer of chopped apples. Sprinkle with sugar and cinnamon and a few small lumps of butter, then a layer of bread crumbs and all again and so on until all is used. Cover closely and steam 3/4 of an hour in a moderate oven. Then uncover and brown quickly. Serve with sugar and cream or a thin boiled custard.

ROYAL DIPLOMATIC PUDDING

1/2 box gelatine or  Juice of 1 lemon
2 tablespns. granulated  1 cup sugar
gelatine  wine
1/4 cup cold water  2 pints wine
1 pt. boiling water  Candied cherries to garnish

Soak gelatine in cold water for 1/2 an hour, pour on this 1/2 pint boiling water, add lemon juice, sugar and wine; stir well and strain. Have two moulds, one holding 2 quarts and the other 1 quart; put a layer of jelly in large mould and place on ice. When hard, garnish with cherries cut in two; pour in a few spoonfuls of liquid (not hot) jelly to hold the cherries and then pour in enough to cover them. When the jelly is perfectly hard, set the small mould in centre of large one and fill the space between with jelly. Fill the small mould with ice and set both in a basin of ice water. When the jelly is again hard, remove the ice from the small mould, which will fill with warm water and take care carefully. The vacant space is to be filled with custard made from following recipe:

5 eggs (yolks)  1/2 cup cold water
1/2 cup sugar  1 scant cup milk
2 tablespns. wine  2 pints whipped cream
1 teaspn. vanilla
2 tablespns. granulated gelatine

Soak gelatine in cold water. Put the milk to boil, add gelatine and eggs and sugar beaten together. Strain and add the wine and vanilla. When the custard begins to thicken, add the whipped cream. Pour the custard into the space mentioned and let it stand until it hardens. Turn the pudding out of mould and serve with soft custard poured around.

BAVARIAN CREAM

2 quarts milk  1 teaspn. vanilla
1 box gelatine  2 cups sugar
1/2 cup sugar  6 eggs

Scald the milk and add gelatine (previously soaked in half cup cold milk). Beat the yolks of eggs with the sugar. Pour into the hot mixture. Let it cook for a minute. Have the whites of eggs beaten stiff. Add flavoring to milk and pour the whole over the whites of eggs. Stir well and pour into moulds.

SPANISH CREAM

1 can pineapple  1 pint sugar
1 cup (shredded)  (cold)
1 pint heavy cream
1/2 oz. gelatine

Pour juice off pineapple. Soak the gelatine in half of it. Put other half on sugar. Put the sugar on to boil until it gets like heavy syrup. Add the dissolved gelatine and set aside to cool. Whip the cream until very stiff and beat in the syrup, gelatine and pineapple. Put into a wet mould and serve cold.

COFFEE CREAM

1/2 box gelatine  1/2 cup strong coffee
1/4 cup sugar

Soak the gelatine in a little cold water. Put the sugar, coffee and soaked gelatine into double boiler and cook until dissolved, then add cream and pour into a mould. Serve with whipped cream.

VELVET CREAM

1 box gelatine  1/2 cup sugar
1/4 cup sherry  1 quart milk
1 quart milk

Soak the gelatine in sherry. Put on the fire with sugar to melt, then strain into the milk. Stir up and put into a glass dish. Serve cold with cream.
RICE AND APPLE MERINGUE

1 cup boiled rice  3 eggs
1 cup sugar  1 pint milk
1 lemon

Make apple sauce and sweeten with half the sugar. Mix rice with beaten yolks of eggs and remaining half cup of sugar and milk. Put in baking dish and bake 20 minutes. When done, spread apples on top. Beat whites of eggs with tablespoon of sugar until stiff. Cover apples with meringue and put in oven to slightly brown.

ORANGE TRIFLE

3 tablespns. gelatine  1 1/2 cups orange juice
1/4 cup cold water  1/4 cup lemon juice
1/8 cup boiling water  1/2 pint cream
1/3 cup sugar

Soak gelatine in cold water. Add boiling water to dissolve. Add sugar, fruit juices and grated rind of one orange. Whip the cream and add it lastly. Pour into a mould. When set serve with whipped cream or cold boiled custard.

CHARLOTTE RUSSE

1/4 box gelatine or  1/2 cup powdered sugar
1 tablespoon granulated  2 cups whipped cream
2 cups cold water
1/2 cup cold water
6 lady fingers
1/2 cup scalded cream

Soak gelatine in cold water, dissolve in scalded cream, strain into a bowl and add sugar and vanilla. Set bowl in pan of ice-water and stir constantly until it begins to thicken, then fold in whip from cream, adding 1/2 at a time. Should gelatine mixture become too thick, melt over hot water, and again cool before adding whip. Trim ends and sides of lady fingers, place around inside of a mould, crust side out, 1/2" apart. Turn in mixture and chill. Serve garnished with cubes of Wine Jelly. Charlotte Russe is sometimes made in individual moulds; these are often garnished on top with some of mixture forced through a pastry bag and tube. Individual moulds are frequently lined with thin slices of sponge cake cut to fit moulds.

TIPSY CAKE

A stale cake  1 wineglass of brandy
1 1/2 pints boiled custard  3/4 lb. sweet almonds
1/4 bottle sherry or orange wine

Mix wine and brandy; make a few holes in the cake with a skewer and pour the liquor over. Let the cake thoroughly soak, pouring the wine over as it runs from the cake; then stick the whole of the cake with almonds, which have been blanched and split, and pour custard over. Cake should be one that has been baked in a high fancy mould.

STRAWBERRY MOUSSE

1 quart thin cream  2 tablespns. cold water
1 box strawberries  3 tablespns. hot water
1 cup sugar
1/2 box gelatine (scant) or 1 1/4 tablespns. granulated gelatine

Wash and hull berries, sprinkle with sugar, and let stand 1 hour; mash, and rub through a fine sieve; add gelatine soaked in cold and dissolved in boiling water. Set in pan of ice-water and stir until it begins to thicken; then fold in whip from cream, put in mould; cover with salt and ice and let stand four hours. Raspberries may be used in place of strawberries.

COFFEE MOUSSE

Make same as "Strawberry Mousse," using one cup boiled coffee in place of fruit juice.

SAUCES

VANILLA SAUCE

1 cup powdered sugar  1 teaspn. vanilla
1/2 cup butter  1 lemon
Cream the butter and sugar, add vanilla and gradually add the milk. Place in a double boiler and stir until the sauce is creamy—no longer.

CARAMEL SAUCE

6 tablespns. sugar  1 teaspn. butter
1 teaspn. flour  A pinch of salt
1 cup boiling water  1/2 teaspn. vanilla
Put into a pan the sugar, flour, butter and salt. Brown well but do not burn. Add the boiling water and vanilla.

PUDDING SAUCE

1 cup sugar  1 egg
1/2 cup butter  1/2 cup wine
Cream butter and sugar, then add egg. Beat well, then gradually add wine. Serve as soon as ready.

CLEAR SAUCE

1/2 cup sugar  1 teaspn. flour
1 cup boiling water  1 teaspn. flavored sugar
1 teaspn. butter
Melt butter, but do not brown; stir in the flour, add the boiling water and sugar, stirring all the time; add flavoring.

CHOCOLATE SAUCE

2 squares unsweetened  1 teaspn. butter
1 teaspn. chocolate  1/2 teaspn. vanilla
1/2 cup hot water  1 1/2 cups powdered sugar
Combine all the ingredients and cook together for 15 minutes in a double boiler.

BUTTERSCOTCH SAUCE

1 cup sugar  1 cup thick cream
1 cup white corn syrup  1 teaspn. vanilla
1/4 teaspn. salt
Cook all together in a double boiler for 1 hour.

HARD SAUCE

Cream 1/2 cup butter; gradually add 1 1/4 cups of powdered sugar, 1 teaspooon vanilla; beat till very light, set in ice box till chilled. A few drops of brandy may be added if desired.

BRANDY SAUCE

1/4 cup butter  Yolks of 2 eggs
1 cup powdered sugar  Whites of 2 eggs
2 tablespns. brandy  1/2 cup milk or cream
Cream the butter; add sugar gradually, then brandy very slowly, well beaten yolks and milk or cream. Cook over hot water until it thickens as a custard; pour on to beaten whites.

CARMEL BRANDY SAUCE

Make same as "Brandy Sauce," substituting brown sugar in place of powdered sugar.

LEMON SAUCE

1 teaspn. cornstarch  1 cup boiling water
1/2 cup sugar  1 lemon
1 teaspn. butter
Mix cornstarch and sugar. Add boiling water and half of grated rind and juice of lemon. Cook 8 minutes. Just before serving add butter.
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