Recipes Showing How ROYAL Baking Powder Saves Eggs
TO THOSE TO WHOM HOME BAKED FOOD OF THE HIGHEST QUALITY WITH THE UTMOST ECONOMY IS OF INTEREST, THIS LITTLE BOOK IS DEDICATED.

A copy of the "ROYAL BAKER AND PASTRY COOK, a practical cook book containing several hundred recipes for all kinds of cookery, mailed free on request. Address:

ROYAL BAKING POWDER CO.
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How Royal Baking Powder Saves Eggs

Many housewives are aware that the use of Royal Baking Powder, a cream of tartar powder, permits a considerable saving in the number of eggs. This advantage possessed by Royal is emphasized by the present high price of eggs, but the saving is a consideration of value all the year round.

In nearly all recipes which call for the use of eggs the number may be reduced, in many cases one-half or more, and excellent results obtained by using a small additional quantity of Royal Baking Powder, about a teaspoon, in place of each egg omitted.

The recipes in this booklet illustrate how this may be done. The "Old Way" shows the generally accepted use heretofore, the "New Way" illustrates the saving that can be accomplished.

Expert cooks have tested these recipes and the delicious products that they have made without eggs or with one or two eggs when several more were used in the "Old Way," have shown how the small additional quantity of Royal Baking Powder in place of each egg omitted, effects a substantial saving, without taking away the good qualities of the food.

These recipes also take into consideration economy in the use of shortening and other expensive ingredients. Many comparative tests of the quality and cost of foods made at home with Royal Baking Powder and those made and purchased in
the bake-shop, have demonstrated that food made at home is not only of better quality and more economical, but will keep fresh longer. There is an added advantage in having food prepared at home in that the ingredients used are those that are known and healthful.

Recipes which economize in the use of eggs and other expensive ingredients:

**CORN BREAD**

**Old Way**
- 1½ cups milk
- 2 tablespoons shortening
- 2 eggs
- 1⅛ cups corn meal
- ¼ cup flour
- 3 teaspoons Royal Baking Powder
- 1 tablespoon sugar
- 1 teaspoon salt

Add milk and melted shortening to well beaten eggs. Stir in the dry ingredients which have been sifted together. Beat well and pour into well greased pan or muffin tins and bake in hot oven about 25 minutes.

**New Way**
- 1½ cups milk
- 2 tablespoons shortening
- No eggs
- 1⅛ cups corn meal
- ¼ cup flour
- 4 teaspoons Royal Baking Powder
- 1 tablespoon sugar (if desired)
- 1 teaspoon salt

Sift the dry ingredients into bowl; add milk and melted shortening; beat well and pour into well greased pan or muffin tins and bake in hot oven about 25 minutes.

**SALLY LUNN**

**Old Way**
- 2 cups flour
- 3 teaspoons Royal Baking Powder
- 1 teaspoon salt
- 2 tablespoons shortening
- 1 tablespoon sugar
- ¾ cup milk
- 2 eggs

Sift flour, baking powder, salt and sugar together into bowl; add milk, well beaten eggs or egg and melted shortening; mix well. Pour mixture into well greased pan and bake about 25 minutes in moderate oven.

**New Way**
- 2 cups flour
- 4 teaspoons Royal Baking Powder
- 1 teaspoon salt
- 2 tablespoons shortening
- 1 tablespoon sugar
- 1 cup milk
- 1 egg

**COFFEE CAKE**

**Old Way**
- 2 cups flour
- ½ teaspoon salt
- 2 tablespoons sugar
- 2 teaspoons Royal Baking Powder
- 2 tablespoons shortening
- ½ cup milk
- 2 eggs

**New Way**
- 2 cups flour
- ½ teaspoon salt
- 2 tablespoons sugar
- 4 teaspoons Royal Baking Powder
- 2 tablespoons shortening
- ½ cup milk
- No eggs
Mix and sift dry ingredients. Add well beaten eggs; add melted shortening and enough milk to make very stiff batter. Spread \( \frac{1}{2} \) inch thick in greased pan, add top mixture and bake about \( \frac{1}{2} \) hour in moderate oven.

**TOP MIXTURE**

- 2 tablespoons flour
- 1 tablespoon cinnamon

Mix dry ingredients; rub in the shortening, and spread thickly over top of dough before baking.

**PLAIN MUFFINS**

**Old Way**

- 2 cups flour
- 3 teaspoons Royal Baking Powder
- 2 tablespoons sugar
- \( \frac{1}{2} \) teaspoon salt
- 1 cup milk
- 2 eggs
- 1 tablespoon shortening

Mix and sift dry ingredients, add milk, beaten eggs and melted shortening, and beat well. Bake in greased muffin tins in hot oven 20 to 25 minutes.

**New Way (Eggless)**

- 2 cups flour
- 4 teaspoons Royal Baking Powder
- 2 tablespoons sugar
- \( \frac{1}{2} \) teaspoon salt
- 1 cup milk
- No eggs
- 2 tablespoons shortening

Mix and sift dry ingredients, add milk and melted shortening and beat until smooth. Bake in greased muffin tins in hot oven 20 to 25 minutes.

**CORN MEAL MUFFINS**

**Old Way**

- \( \frac{3}{4} \) cup corn meal
- \( 1\frac{1}{4} \) cups flour
- \( \frac{1}{2} \) teaspoon salt
- 2 teaspoons Royal Baking Powder
- 2 tablespoons sugar
- 2 eggs
- \( \frac{3}{4} \) cup milk
- 2 tablespoons shortening

Sift dry ingredients together into bowl; add slightly beaten yolks of eggs and milk and beat well; add melted shortening and well beaten whites of eggs. Bake in greased muffin tins in hot oven for about 20 minutes.

**New Way**

- \( \frac{3}{4} \) cup corn meal
- \( 1\frac{1}{4} \) cups flour
- \( \frac{1}{2} \) teaspoon salt
- 4 teaspoons Royal Baking Powder
- 2 tablespoons sugar
- No eggs
- 1 cup milk
- 2 tablespoons shortening

Sift dry ingredients together into bowl; add milk and melted shortening and beat well. Bake in greased muffin tins in hot oven for about 20 minutes.

**WHOLE WHEAT OR GRAHAM MUFFINS**

**Old Way**

- 2 cups whole wheat or graham flour
- 1 tablespoon sugar
- \( \frac{1}{2} \) teaspoon salt
- 1 cup milk or water
- 2 teaspoons Royal Baking Powder
- 1 egg
- 2 tablespoons shortening

**New Way**

- 2 cups whole wheat or graham flour
- 1 tablespoon sugar
- \( \frac{1}{2} \) teaspoon salt
- Milk or water
- 4 teaspoons Royal Baking Powder
- No eggs
- 2 tablespoons shortening
Mix and sift dry ingredients. Add beaten eggs, milk or water and melted shortening. Beat well and bake in well greased muffin tins 25 to 30 minutes.

**BRAN MUFFINS**

**Old Way**

- 1 cup bran
- 1 cup graham flour
- 1 teaspoon salt
- 1 tablespoon brown sugar
- 3 teaspoons Royal Baking Powder
- ¾ cup milk
- 3 tablespoons shortening
- 1 egg

Mix thoroughly dry ingredients and add milk and beaten egg. Add melted shortening and beat until thoroughly mixed; bake in greased muffin tins in hot oven 20 to 30 minutes.

**New Way**

- 1 cup bran
- 1 cup graham flour
- 1 teaspoon salt
- 1 tablespoon brown sugar
- 4 teaspoons Royal Baking Powder
- 1 cup milk
- 3 tablespoons shortening

No eggs

Mix thoroughly dry ingredients and add milk and melted shortening. Beat until thoroughly mixed and bake in greased muffin tins in hot oven 20 to 30 minutes.

**GRIDDLE CAKES**

**Old Way**

- 2 cups flour
- ½ teaspoon salt
- 3 teaspoons Royal Baking Powder
- 2 eggs
- 1 cup milk
- 2 tablespoons shortening

Mix and sift dry ingredients. Add beaten eggs, milk and melted shortening. Beat well and bake on slightly greased hot griddle.

**New Way**

- 2 cups flour
- ½ teaspoon salt
- 4 teaspoons Royal Baking Powder
- No eggs
- 1 ½ cups milk
- 2 tablespoons shortening

Mix and sift dry ingredients. Add milk and melted shortening. Beat well and bake on slightly greased hot griddle.

**WAFFLES**

**Old Way**

- 1 ½ cups flour
- 1 ½ teaspoons Royal Baking Powder
- ¼ teaspoon salt
- 1 tablespoon sugar
- 1 cup milk
- 1 tablespoon shortening
- 3 eggs

Sift and mix dry ingredients into bowl, add milk and melted shortening. Separate eggs or egg; beat in yolk and fold in well beaten white. Bake in very hot greased waffle-iron.

**New Way**

- 1 ½ cups flour
- 2 tablespoons corn meal
- 1 teaspoon salt
- 1 tablespoon sugar
- 3 teaspoons Royal Baking Powder
- 2 cups milk
- 1 egg
- 2 tablespoons shortening

**DOUGHNUTS**

**Old Way**

- 2 tablespoons shortening
- 1 cup sugar
- 3 eggs
- ¾ cup milk
- ½ teaspoon nutmeg

**New Way**

- 2 tablespoons shortening
- 1 cup sugar
- 1 egg
- ¾ cup milk
- ½ teaspoon nutmeg
1 teaspoon salt
2 teaspoons Royal Baking Powder
2 cups flour

Cream shortening, add sugar and well beaten eggs or egg. Stir in milk. Add dry ingredients which have been sifted together and enough additional flour to make dough stiff enough to roll. Roll out on floured board to \( \frac{1}{4} \) inch thick. Cut out and fry in deep fat hot enough to brown a piece of bread in 60 seconds. Drain on unglazed paper and sprinkle with powdered sugar.

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**EVERYDAY CAKE**

**Old Way**

\( \frac{1}{4} \) cup shortening
1 cup sugar
3 eggs
\( \frac{1}{2} \) cup milk or water
\( \frac{15}{8} \) cups flour
1 teaspoon Royal Baking Powder
\( \frac{1}{2} \) teaspoon salt
1 teaspoon extract

Cream shortening; add sugar, flavoring and well beaten eggs or egg. Sift together flour, salt and baking powder and add to the mixture a little at a time alternately with the milk. Bake in loaf, layers or patty pans. May also be used for cottage pudding.

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**EGGLESS, MILKLESS, BUTTERLESS CAKE**

**(Fruit Cake)**

**Old Way**

\( \frac{1}{4} \) cup shortening
1 cup brown sugar
2 eggs
1 cup milk
1 cup seeded raisins
2 ounces citron, cut fine
2 cups flour
3 teaspoons Royal Baking Powder
1 teaspoon nutmeg
1 teaspoon cinnamon
\( \frac{1}{2} \) teaspoon salt

Cream shortening and sugar together; add slowly well beaten eggs and milk. Dust fruit with flour and add to mixture. Sift flour, baking powder, spices and salt into mixture and stir well. Bake in loaf pan about 45 minutes.

**New Way**

1 cup brown sugar
\( \frac{15}{8} \) cups water
No eggs
1 cup seeded raisins
2 ounces citron, cut fine
\( \frac{1}{2} \) cup shortening
1 teaspoon nutmeg
1 teaspoon cinnamon
\( \frac{1}{2} \) teaspoon salt
2 cups flour
5 teaspoons Royal Baking Powder

Boil sugar, water, fruit, shortening, salt and spices together in saucepan 3 minutes. When cool, add flour and baking powder which have been sifted together. Mix well; bake in loaf pan about 45 minutes.

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**WHITE ICING**

\( \frac{13}{4} \) cups confectioner’s or powdered sugar
2 tablespoons hot milk
\( \frac{1}{2} \) teaspoon melted shortening

Add milk slowly to sugar. Stir until it is a smooth paste; add melted shortening, flavoring and baking powder. Spread on top and sides of cake.
WHITE CAKE

Old Way

\[
\begin{align*}
\frac{3}{4} \text{ cup shortening} \\
2 \text{ cups sugar} \\
1 \text{ cup milk} \\
\text{whites of 6 eggs} \\
3 \text{ cups flour} \\
2 \text{ teaspoons Royal Baking Powder} \\
\frac{1}{2} \text{ teaspoon almond extract} \\
\frac{3}{4} \text{ teaspoon salt}
\end{align*}
\]

New Way

\[
\begin{align*}
\frac{1}{2} \text{ cup shortening} \\
2 \text{ cups sugar} \\
1 \text{ cup milk} \\
\text{whites of 3 eggs} \\
3\frac{1}{2} \text{ cups flour} \\
4 \text{ teaspoons Royal Baking Powder} \\
\frac{1}{2} \text{ teaspoon almond extract} \\
\frac{3}{4} \text{ teaspoon salt}
\end{align*}
\]

Cream shortening; add sugar, beating constantly. Sift flour with the baking powder and salt, and add alternately, a little at a time, with milk to the first mixture. Add flavoring; beat thoroughly, and fold in stiffly beaten whites of eggs. Bake in well greased loaf pans in moderate oven about 45 minutes. Cover with white icing.

GOLD CAKE

Old Way

\[
\begin{align*}
5 \text{ tablespoons shortening} \\
\frac{3}{4} \text{ cup sugar} \\
\text{yolks of 5 eggs} \\
\frac{1}{2} \text{ cup milk} \\
\frac{3}{4} \text{ cups flour} \\
2 \text{ teaspoons Royal Baking Powder} \\
\frac{1}{2} \text{ teaspoon salt} \\
1 \text{ teaspoon flavoring}
\end{align*}
\]

New Way

\[
\begin{align*}
3 \text{ tablespoons shortening} \\
\frac{3}{4} \text{ cup sugar} \\
\text{yolks of 2 eggs} \\
\frac{1}{2} \text{ cup milk} \\
\frac{3}{4} \text{ cups flour} \\
3 \text{ teaspoons Royal Baking Powder} \\
\frac{1}{2} \text{ teaspoon salt} \\
1 \text{ teaspoon flavoring}
\end{align*}
\]

Cream shortening; add sugar gradually, and the yolks of the eggs which have been beaten until thick; add flavoring. Sift flour, baking powder and salt, and add alternately, a little at a time, with the milk to the first mixture; bake in loaf pan in moderate oven 35 to 45 minutes. Cover with white icing.

SPANISH CAKE

Old Way

\[
\begin{align*}
\frac{1}{2} \text{ cup shortening} \\
1 \text{ cup sugar} \\
2 \text{ eggs} \\
\frac{1}{2} \text{ cup milk} \\
\frac{3}{4} \text{ cups flour} \\
3 \text{ teaspoons Royal Baking Powder} \\
\frac{1}{2} \text{ teaspoon salt} \\
1 \text{ teaspoon cinnamon}
\end{align*}
\]

New Way

\[
\begin{align*}
\frac{1}{2} \text{ cup shortening} \\
1 \text{ cup sugar} \\
1 \text{ egg} \\
\frac{1}{2} \text{ cup milk} \\
\frac{3}{4} \text{ cups flour} \\
4 \text{ teaspoons Royal Baking Powder} \\
\frac{1}{2} \text{ teaspoon salt} \\
1 \text{ teaspoon cinnamon}
\end{align*}
\]

Cream the shortening, add the sugar, then the beaten egg yolk, and mix well; add alternately, a little at a time, the milk and the flour which has been sifted with the baking powder, salt and cinnamon; fold in the white of egg beaten stiff. Bake in loaf pan from 35 to 45 minutes, or in individual cake tins from 20 to 25 minutes.

CHOCOLATE CAKE

Old Way

\[
\begin{align*}
\frac{1}{4} \text{ cup shortening} \\
1 \text{ cup sugar} \\
3 \text{ eggs} \\
\frac{1}{2} \text{ cup milk} \\
2 \text{ cups flour}
\end{align*}
\]

New Way

\[
\begin{align*}
\frac{1}{4} \text{ cup shortening} \\
1 \text{ cup sugar} \\
1 \text{ egg} \\
\frac{3}{4} \text{ cup milk} \\
2 \text{ cups flour}
\end{align*}
\]
1 teaspoon Royal Baking Powder
\[
\frac{1}{4} \text{ teaspoon salt}
\]
2 ounces bitter chocolate
\[
\frac{1}{2} \text{ teaspoon cinnamon}
\]

Cream shortening; add sugar and beaten egg yolk; add flavoring and melted chocolate; sift dry ingredients together and add, a little at a time, to first mixture, alternately with milk; beat well for 5 minutes, then fold in egg white. Bake in loaf pan 40 minutes in moderate oven.

### Lady Cake

#### Old Way
- \[\frac{1}{2}\] cup shortening
- \[
\frac{1}{2}\] cups sugar
- \[
\frac{1}{2}\] cup milk
- \[
\frac{1}{2}\] teaspoon almond extract
- \[
\frac{3}{4}\] cups flour
- \[2\] teaspoons Royal Baking Powder
- \[
\frac{1}{4}\] teaspoon salt
- Whites of 6 eggs

Cream shortening, add sugar, and mix thoroughly; add milk, a little at a time, alternately with the flour which has been sifted with the salt and baking powder; add flavoring and fold in stiffly beaten whites of eggs. Bake 45 minutes in deep narrow pans in a moderate oven; cover with white icing.

#### New Way
- 4 tablespoons shortening
- \[
\frac{1}{2}\] cups sugar
- \[
\frac{1}{2}\] cup milk
- \[
\frac{1}{2}\] teaspoon almond extract
- 2\[\frac{1}{2}\] cups flour
- \[\frac{1}{2}\] teaspoons Royal Baking Powder
- \[
\frac{1}{4}\] teaspoon salt
- Whites of 2 eggs

### Sponge Cake

#### Old Way
- 5 eggs
- 1 cup sugar
- 1 teaspoon extract
- 1 cup flour
- \[
\frac{1}{4}\] teaspoon Royal Baking Powder
- \[
\frac{1}{4}\] teaspoon salt

Beat yolks of eggs with sugar and add flavoring; sift dry ingredients together and add to previous mixture, beating well for five minutes; fold in well beaten whites of eggs and bake about 40 minutes in moderate oven.

#### New Way
- 3 eggs
- 1 cup sugar
- 4 tablespoons cold water
- 1 teaspoon extract
- 1 cup flour
- \[\frac{1}{2}\] teaspoons Royal Baking Powder
- \[
\frac{1}{4}\] teaspoon salt

Beat yolks of eggs with sugar and stir in water and flavoring; sift dry ingredients together and add to previous mixture, beating well for five minutes; fold in well beaten whites of eggs and bake about 40 minutes in moderate oven.

### Royal Sponge Cake

#### Old Way
- 1 cup sugar
- \[
\frac{1}{2}\] cup water
- 6 eggs
- 1 cup flour
- 1 teaspoon salt
- 1 teaspoon flavoring

#### New Way
- 1 cup sugar
- \[
\frac{1}{2}\] cup water
- 3 eggs
- 2 teaspoons Royal Baking Powder
- 1 cup flour
- \[
\frac{1}{2}\] teaspoon salt
- \[
\frac{1}{2}\] cup cold water
- 1 teaspoon flavoring
Boil sugar and water until syrup spins a thread and add to the stiffly beaten whites of eggs, beating until the mixture is cold. Sift together three times, the flour and salt, and add to the white mixture, a little at a time, alternately with the yolks of the eggs beaten thick, stirring after each addition. Add flavoring; mix lightly and bake in moderate oven about one hour.

WHITE LAYER CAKE

**Old Way**

- 1/2 cup shortening
- 1 cup granulated sugar
- 1/2 cup water
- 2 cups flour
- 2 teaspoons Royal Baking Powder
- whites of 3 eggs
- 1/2 teaspoon salt
- 1 teaspoon extract

Cream shortening and sugar together until very light; add water slowly almost drop by drop, and beat constantly; add flavoring, stir in the flour, salt, and baking powder which have been sifted together twice; fold in the whites of eggs which have been beaten until stiff and dry; pour into two greased layer cake tins and bake in moderate oven 20 to 25 minutes. Put together with the following:

**Mocha Icing and Filling**

- 1 tablespoon butter
- 1 cup confectioner's sugar
- 1/4 teaspoon salt
- 1 tablespoon cocoa
- 2 tablespoons strong coffee

Cream butter and sugar and stir until very creamy; add cocoa, coffee and salt and stir until smooth. If too dry add more coffee and if too moist, more sugar, spread between layers and on top of cake.

**New Way**

- 1/2 cup shortening
- 1 cup granulated sugar
- 3/4 cup water
- 2 cups flour
- 3 teaspoons Royal Baking Powder
- whites of 2 eggs
- 1/2 teaspoon salt
- 1 teaspoon extract

CREAM LAYER CAKE

**Old Way**

- 1 cup sugar
- 1/2 cup milk
- 2 cups flour
- 2 teaspoons Royal Baking Powder
- 3 eggs
- 1/2 cup butter
- 1 teaspoon flavoring

Cream the sugar and butter together, then mix in the eggs or egg. After sifting the flour and baking powder together two or three times, add it all to the mixture. Gradually add the milk and beat with spoon until you have a smooth pour batter. Add the flavoring. Pour into 2 buttered layer cake tins and bake in a moderately hot oven for 20 minutes. Put together with Cream Filling and cover top and sides with White Icing.

**New Way**

- 1 cup sugar
- 1 cup milk
- 2 cups flour
- 4 teaspoons Royal Baking Powder
- 1 egg
- 2 tablespoons butter
- 1 teaspoon flavoring

**Cream Filling**

- 1/4 cup sugar
- 2 tablespoons cornstarch
- 1 teaspoon flavoring
- 1 teaspoon butter
- 1 cup milk
- 1 teaspoon flavoring
Mix cornstarch with a little of the cold milk and stir into boiling milk. Add butter and sugar; boil 5 minutes. When nearly cold, add flavoring and spread between layers.

**CHOCOLATE LAYER CAKE**

**Old Way**

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

Cream butter, add sugar gradually; add beaten yolks of eggs and whites of eggs beaten stiff. Add alternately with the milk, the flour, baking powder and salt which have been sifted together. Add vanilla and bake in three greased layer cake pans about 15 minutes in hot oven.

**New Way**

2 eggs  
1 1/2 cups sugar  
1 cup milk  
2 cups flour  
4 teaspoons Royal Baking Powder  
1/4 teaspoon salt  
1 teaspoon vanilla  

Beat egg yolks until thick; add sugar gradually and beat well. Add vanilla, milk and stiffly beaten whites of eggs; add flour, baking powder and salt, which have been sifted together. Bake in three greased layer cake pans about 15 minutes in hot oven.

**CHOCOLATE ICING**

1 1/4 cups granulated sugar  
2 teaspoons Royal Baking Powder  

Mix sugar, water, baking powder and cocoa in saucepan and boil without stirring until mixture makes soft ball when tested in cold water. Remove from fire and when bubbling has stopped, pour out on wet platter. Cool, add vanilla and work up with knife until thick enough to spread between layers and on top of cake.

**CHOCOLATE SPONGE ROLL**

**Old Way**

4 eggs  
1 cup sugar  
1/4 cup hot water  
1 teaspoon vanilla  
2 squares chocolate  
2 tablespoons shortening  
1 1/4 cups flour  
1 teaspoon Royal Baking Powder  
1/2 teaspoon salt  

Add sugar slowly to well beaten eggs, then hot water. Add vanilla, melted chocolate and melted shortening without beating. Sift flour, baking powder and salt together three times and sift into mixture, folding in as lightly as possible. Pour into large baking pan lined with oiled paper (batter should be not more than 1/4 inch thick) and bake in slow oven about 20 minutes. Turn out on a damp hot cloth; spread with Royal Icing and roll while still warm. Cover with chocolate icing if desired.

**New Way**

2 eggs  
1 cup sugar  
1/4 cup hot water  
1 teaspoon vanilla  
2 squares chocolate  
2 tablespoons shortening  
1 1/4 cups flour  
2 teaspoons Royal Baking Powder  
1/2 teaspoon salt  

Boil sugar, baking powder and water until mixture makes soft ball when tested in cold water. Remove from fire, and when bubbling stops pour out on wet platter; cool, add vanilla and work up with knife until white and thick. If too hard to spread melt in double boiler.
### JELLY ROLL

**Old Way**
- 1 cup sugar
- 1 cup flour
- 1½ teaspoons Royal Baking Powder
- 3 eggs
- 6 tablespoons hot water

**New Way**
- 1 cup sugar
- 1½ cups flour
- 3 teaspoons Royal Baking Powder
- 1 egg
- 6 tablespoons hot water

Mix and sift dry ingredients; stir in well beaten eggs or egg; add hot water; beat well until smooth; pour into large well greased pan. Batter should be not more than ¼ inch thick for cakes to roll nicely. Bake in slow oven. Turn out on sheet of brown paper, well dusted with powdered sugar. Beat jelly with fork and spread on cake. With sharp knife trim off all crusty edges and roll up while still warm by lifting one side of the paper. To keep the roll perfectly round, roll up in cloth until cool.

### LADY FINGERS

**Old Way**
- 3 eggs
- ½ cup powdered sugar
- ½ cup flour
- 1-16 teaspoon salt
- ¼ teaspoon vanilla

**New Way**
- 1 egg
- ¼ cup powdered sugar
- 1-16 teaspoon salt
- ⅛ cup flour
- ¼ teaspoon vanilla
- 3 tablespoons hot water
- 1 teaspoon Royal Baking Powder

Beat whites of eggs until stiff and dry; add sugar gradually and continue beating; add yolks of eggs beaten until thick, then the flavoring. Fold in flour which has been sifted with the salt. Put into lady finger tins, sprinkle with powdered sugar and bake 8 minutes in moderate oven; remove from tins while hot.

### Meringues

**Old Way**
- whites of 4 eggs
- ¼ teaspoon vanilla
- 1 cup granulated sugar

**New Way**
- whites of 2 eggs
- ¼ teaspoon vanilla
- 2 teaspoons Royal Baking Powder
- 1 cup granulated sugar

Beat whites of eggs until stiff; add gradually two-thirds of sugar and continue beating until mixture holds shape. Fold in remaining sugar and vanilla. Drop by spoonfuls on unglazed paper and bake in very slow oven 30 to 50 minutes.
CHOCOLATE PUDDING

Old Way

1 cup sugar
1 1/2 cups flour
1/2 teaspoon salt
1 teaspoon Royal Baking Powder
2 eggs
1 cup milk
4 squares chocolate
1 cup walnuts
1 teaspoon vanilla
2 tablespoons melted shortening

Sift sugar, flour, salt and baking powder together, and add milk and beaten eggs. Melt chocolate and shortening and add; beat well, add the vanilla and nuts. (Nuts may be omitted.) Fill greased Royal Baking Powder cans 1/2 full and steam about an hour. Serve hot with hard sauce.

New Way

1 cup sugar
1 1/2 cups flour
1/2 teaspoon salt
3 teaspoons Royal Baking Powder
No eggs
1 cup milk
4 squares chocolate
1 cup walnuts
1 teaspoon vanilla
2 tablespoons melted shortening

Sift sugar, flour, salt and baking powder together and add milk. Melt chocolate and shortening and add; beat well, add the vanilla and nuts. (Nuts may be omitted.) Fill greased Royal Baking Powder cans 1/2 full and steam about an hour. Serve hot with hard sauce.

HARD SAUCE

1 cup butter
1 cup powdered sugar
2 tablespoons boiling water
1/4 teaspoon grated nutmeg
1/8 teaspoon ground mace

Wash butter and work it thoroughly; cream with the sugar, nutmeg and mace. Add boiling water very slowly, beating constantly. Smooth into shape and set aside to cool.

CHOCOLATE SOUFFLE

Old Way

2 tablespoons shortening
2 tablespoons flour
3/4 cup milk
1/2 cup sugar
2 tablespoons hot water
3 eggs
1 1/2 squares chocolate
1/2 teaspoon vanilla

Melt the shortening; add the flour and milk. Heat until boiling point is reached. Melt the chocolate, add sugar and water and stir until smooth. Combine the mixtures, add the yolks of eggs well beaten and cool. Fold in whites of eggs beaten stiff and add vanilla. Turn into greased baking dish and bake in moderate oven about 1/2 hour. Serve with whipped cream.

New Way

2 tablespoons shortening
3 tablespoons flour
1 1/2 teaspoons Royal Baking Powder
3/4 cup milk
1 1/2 cup sugar
2 tablespoons hot water
1 egg
1 1/2 squares chocolate
1/2 teaspoon vanilla

Melt the shortening; add the flour and milk. Heat until boiling point is reached. Melt the chocolate, add sugar and water and stir until smooth. Combine the mixtures, add the well beaten yolk of egg and cool. Fold in white of egg beaten stiff and add baking powder and vanilla. Turn into greased baking dish and bake in moderate oven about 1/2 hour. Serve with whipped cream.
ORANGE FRITTERS

Peel three oranges and separate into sections. Remove any seeds, taking care to cut the orange as little as possible. Dip each section into the batter and drop into deep hot fat. Serve with powdered sugar.

**BATTER**

**Old Way**
- 1 1/2 cups flour
- 1 teaspoon Royal Baking Powder
- 1/4 teaspoon salt
- 3/8 cup milk
- 1 egg

Mix and sift dry ingredients; add milk and well beaten egg; beat well until smooth.

**New Way**
- 1 1/2 cups flour
- 2 teaspoons Royal Baking Powder
- 1/4 teaspoon salt
- 1 cup milk
- No egg

Mix and sift dry ingredients; add milk. Beat well until smooth.

**PUMPKIN PIE**

**Old Way**
- 1 quart stewed and strained pumpkin
- 1 1/2 cups milk
- 1/2 teaspoon cinnamon
- 1/4 teaspoon ginger
- 3/8 cup sugar
- 1/4 teaspoon salt
- 2 eggs

Mix ingredients in order given. Bake in one crust in hot oven until crust is baked.

**New Way**
- 1 quart stewed and strained pumpkin
- 1 cup milk
- 1/2 teaspoon cinnamon
- 1/4 teaspoon ginger
- 1 1/2 cup sugar
- 1/4 teaspoon salt
- 2 teaspoons Royal Baking Powder
- No eggs

Mix ingredients in order given. Bake in one crust in hot oven until crust is baked.

**PIE CRUST**

- 1 cup flour
- 1/2 teaspoon salt
- 1/4 cup shortening

Sift dry ingredients into bowl; mix in shortening with tips of fingers or cut in with knife; add cold water slowly to make rather soft dough. Roll out very thin; line pie plate, trim off edges and add filling.

**CHEESE SOUFFLE**

**Old Way**
- 2 tablespoons shortening
- 2 tablespoons flour
- 1/2 cup milk
- 1/2 teaspoon salt
- few grains cayenne
- 1 cup grated cheese
- 3 eggs

Melt shortening and add flour, when mixed add gradually scalded milk. Add salt, cayenne and cheese. Remove from fire; add yolks of eggs beaten until thick. Cool, and fold in whites of eggs beaten until stiff and dry. Pour into greased baking dish and bake 30 minutes in slow oven.

**New Way**
- 1 tablespoon shortening
- 1 cup grated cheese
- 1 cup hot milk
- 1/2 teaspoon salt
- few grains cayenne
- 1 cup soft bread crumbs
- 1 egg
- 3 teaspoons Royal Baking Powder

Melt shortening and mix with cheese, milk, seasoning, bread crumbs and beaten egg yolk. Cook for about 3 minutes or until well blended. Remove from fire; add baking powder and fold in beaten white of egg. Bake in greased dish in moderate oven about 30 minutes. Serve immediately.
There are a number of ways in which Royal Baking Powder may be used with excellent results.

Many housekeepers, who are noted for making things to eat which are superior in flavor and appearance, often owe their success to the knowledge and practice of such special little extras as the following suggestions for the use of Royal Baking Powder, which have been found by experience to improve the quality of the food.

The addition of one or two teaspoons of Royal Baking Powder to pie crust and other plain pastry will add wonderfully to its qualities, making it very light and fluffy.

A teaspoon of Royal Baking Powder added to a dish or mashed or creamed potatoes greatly improves its appearance.

Royal Baking Powder may be added with great advantage to bread pudding, poultry dressing and other preparations in which broken bread or bread crumbs are used.

A little Royal Baking Powder added to stuffed or deviled crabs furnishes a fluffy lightness particularly appetizing.

Omelets are improved by the addition of a small amount, a teaspoon or less, of Royal Baking Powder.

An excellent rice pudding may be made without eggs by combining a cup of milk, one-half cup cooked rice, one and one-half tablespoons cornstarch, one and one-half teaspoons Royal Baking Powder, one-half cup raisins, one-half cup sugar and one-half teaspoon vanilla. Bake in a moderate oven about one-half hour.

Royal Baking Powder is also used to advantage in making the batter when chicken, chops, fritters, etc., are fried in deep fat.

White and boiled icings are improved in texture and flavor by the addition of about a teaspoon of Royal Baking Powder. The icings are made more fluffy and decorative effects are more easily accomplished.
ABSOLUTELY PURE

Made from Cream of Tartar, derived from Grapes, adds none but healthful qualities to the food.

NO ALUM   NO PHOSPHATE