One of the finest, most gracious things you could do after trying this baking powder is to tell some friend how satisfactory it is. We would appreciate your courtesy and so would she.

(See other side for recipe.)
CHOCOLATE ROLL

Beat 2 egg yolks; add 1 cup sugar slowly and 4 tablespoons cold water. Sift 1 cup flour with 1 1/2 level teaspoons Royal Baking Powder and 1/2 teaspoon salt, and add alternately with 2 beaten egg whites. Spread very thinly on long greased pan. Bake in moderate oven about 15 minutes. Turn out on damp cloth sprinkled with powdered sugar—trim hard edges; spread with filling and roll in cloth while warm. When cool remove to plate, and sprinkle with powdered sugar. For Filling—Scald 3/4 cup milk with 1 1/2 squares melted unsweetened chocolate. Thicken with 1/4 cup flour mixed with 1/4 cup cold milk; add 1 tablespoon butter. Beat 1/2 cup sugar, 1 egg and 1/4 teaspoon salt together and add. Cook over hot water until smooth and thick. Add 1/2 teaspoon vanilla and spread.

Send for New Royal Cook Book—It’s FREE

Royal Baking Powder Co.
Dept. H. 135 William St.
New York, N. Y.
One of the finest, most gracious things you could do after trying this baking powder is to tell some friend how satisfactory it is. We would appreciate your courtesy and so would she.
(See other side for recipe.)
MAPLE NUT CAKE

Cream 1/2 cup shortening with 1 cup light brown sugar, add 2 egg yolks; mix well and add 3/4 cup milk; sift together 1 1/2 cups flour, 1/2 teaspoon salt and 2 level teaspoons Royal Baking Powder and add; mix in 1 cup finely chopped nuts—preferably pecans—and 1 teaspoon vanilla. Bake in greased loaf pan in moderate oven 35 minutes. Cover top and sides with maple icing as follows—add 1/2 teaspoon butter to 2 tablespoons hot milk; add 1 1/2 cups confectioner’s sugar to make smooth paste; add 1/2 teaspoon maple flavoring and spread. Sprinkle with nuts while icing is still soft.

Send for New Royal Cook Book—It’s FREE

Royal Baking Powder Co.
Dept. H, 135 William St.
New York, N. Y.
One of the finest, most gracious things you could do after trying this baking powder is to tell some friend how satisfactory it is. We would appreciate your courtesy and so would she.

(See other side for recipe.)
CHOCOLATE LAYER CAKE

Cream 1/3 cup shortening with 1 cup sugar, beating well; add 1 beaten egg, 1 cup milk slowly, and mix well; add 1 1/4 cups flour sifted with 1/4 teaspoon salt and 4 level teaspoons Royal Baking Powder; mix in 1 teaspoon vanilla and bake in 3 greased layer cake tins in moderate oven 15 to 20 minutes. Put together with Chocolate Filling and Icing made with 3 cups confectioner's sugar to which is added slowly sufficient boiling water to make smooth paste; add 1 teaspoon vanilla, 2 oz. unsweetened melted chocolate and 1/2 teaspoon grated orange peel.

Send for New Royal Cook Book—It’s FREE

Royal Baking Powder Co.
Dept. H, 135 William St.
New York, N. Y.
One of the finest, most gracious things you could do after trying this baking powder is to tell some friend how satisfactory it is. We would appreciate your courtesy and so would she.

(See other side for recipe.)
ORANGE CREAM LAYER CAKE

Cream \( \frac{1}{3} \) cup shortening; add 1 cup sugar slowly, beating well; add 1 beaten egg. Sift together 1\( \frac{3}{4} \) cups flour, \( \frac{1}{4} \) teaspoon salt, and 4 level teaspoons Royal Baking Powder, and add alternately with 1 cup milk, a little at a time. Add 1 teaspoon vanilla and bake in 2 greased layer cake tins in moderate oven 15 to 20 minutes. Spread 1 cup sweetened flavored whipped cream thickly between layers. Cover top with Orange Frosting made with 1 cup confectioner’s sugar added slowly to 1 tablespoon cream. Add pulp and grated rind of 1 orange, \( \frac{1}{2} \) teaspoon orange extract and 1 tablespoon melted butter.

Send for New Royal Cook Book—It’s FREE

Royal Baking Powder Co.
Dept. H. 135 William St.
New York, N. Y.