Royal “Mystery Cake” Contest
March 10th to April 15th, 1921

Prize Winners:

First Prize $100. “Tropicaroma”
Won by Mrs. H. F. Tench, Long Beach, Cal.
Chosen unanimously by the judges because, as stated by the person who submitted the name, the Mystery Cake “seems to have that rich and spicy flavor which we always associate with the TROPICS.” The cake also has such a delightful AROMA, when being baked, that the combination of the two characteristics in one word was considered both clever and original.

Second Prize $75. Royal Brownellow
Won by Mrs. John Titus, Kansas City, Mo.
Chosen because it suggested in such a well-expressed and euphonious way the coloring of the cake.

Third Prize $50. “Virginnny Sunshine”
Won by Mrs. Herbert Lambert, Chittenango, N. Y.
Chosen because it suggests the good old Southern cooking one naturally associates with the state of “Virginnny.” Also because, as Mrs. Lambert stated in her letter, “the cake reminds one of mellow sunshine.”

Fourth Prize $25. “Royal Economystic”
Won by Mary Emma Cox, Gadsden, Ala.
Chosen because of its cleverness in combining in one word two of the most important characteristics of the cake; first, its economy, and second, the element of mystery which attended its presentation without a name.
Some of the Interesting Comments on the "Mystery Cake"

From Behind the Snow Blockade

(Telegram)
"Name submitted is 'Super-Layer.' Impossible communicate by letter before April fifteen account snow blockade."

M. F. G.
FAIRMOUNT, ALASKA.

She Convinced the Neighborhood
"I have tried your Mystery Cake recipe and I had wonderful luck with it. Everyone in our neighborhood thinks I am a good cake baker, but I tell them not to give me the praise but the baking powder. They would not believe me so one afternoon I showed them. I took the same ingredients and Royal Baking Powder and the same for another Baking Powder. The one with the other baking powder fell. The one with the Royal was wonderful. Now everyone in our neighborhood uses Royal Baking Powder and if the grocery man makes a mistake he gets it back.

M. B.
INDIANAPOLIS, IND.

Health the First Consideration
"I am sending a name for the Mystery Cake which is 'The No-Alum Cake'."

G. C.
MINNEAPOLIS, MINN.

Other Baking Powders Failed
"Every bride, I think, is anxious to make delicious cake. For months after I married I tried all sorts of cake recipes with one result—absolute failure. One day I saw the Royal recipe in the Ladies' Home Journal for the Mystery Cake, and, purchasing a can of Royal Baking Powder, I made the cake, and to my great delight it proved a great success. As my good result was due entirely to the merits of Royal Baking Powder I think a good name for the Mystery Cake would be 'The Royal Success'!"

MRS. W. D. M.
NEW ORLEANS, LA.

Changed Her Luck
"Of late I have been having many failures with my cake baking. Seeing your advertisement in McCall's I wondered whether the baking powder (another brand) I was using could be to blame. I purchased the Royal and made the new cake and was delighted with the result. I have little doubt but that my former success as a cake baker will return to me with Royal Baking Powder. I don't often answer advertisements, but feel that this one led me out of a difficulty and wish to thank you."

MRS. E. D.
CARRICK, PA.

"Who Gave Us the Cake?"
"My cake making was always considered a joke in our family. Well, I made the Mystery Cake and must say I was surprised at the result. When my husband came home for supper he asked who gave us the cake. I replied, I made it. After this it is me for Royal Baking Powder."

MRS. F. H.
EAST CITY, MICH.

Wedding Bells
"Am sending my name for the Mystery Cake. First I will tell you how my idea has come to me. The man that is now my husband had been calling on me for 18 months and had never said anything in regard to marriage, although he gave me the impression that I belonged to him.

"Two nights ago I read your advertisement in the Pictorial Review and immediately tested out the recipe given in the magazine. When he called that night, my mother showed him the results of my test and he tested it, too. So now I'm his wife and it has happened in two days—what I thought could never be accomplished, and all through 'The Love Cake'."

(Initials and address not printed because of intimate character of communication.)

For Pure Wholesome Food
"I never use anything but Royal Baking Powder and wish the Pure Food Law would prevent the sale of other kinds! More good food is ruined with other powders now on the market than by any other single ingredient."

MRS. J. A. Y.
BROOKINGS, S. DAK.

Highly Complimented by Her Guests
"I secured a can of Royal Baking Powder and can candidly say that the cake I baked was the most delicious I ever tasted. I happened to entertain that evening and was complimented very highly on my cake. I hope I may be successful in obtaining one of the prizes, and if not it was worth the effort to try, for I have found a baking powder that is without a doubt the most satisfactory I have ever used."

G. M. D.
CHICAGO, ILL.

Praised by President Harding
"The day before President Harding bade Marion good-bye to go to Washington for the Inauguration Ceremony, a crowd of young people decided to take their lunch out to the lawn of Mr. Harding's home, so as to be there in time for the speech. I baked the recipe given for your Mystery Cake and had such good luck that I took the whole cake with me, and as usual President Harding was sociable enough to come out and talk to us, so we passed him the cake and he said, 'My what a wonderful cake, that certainly is delicious'!"

MRS. G. McG.
MARION, O.

In a Professor's Home
"My husband—a chemist in a well-known University in the South—never allows any baking powder but 'The Royal' to enter the home, in spite of pleadings from agents of other brands."

MRS. J. A. L.
NEW ORLEANS, LA.

Tried It Both Ways
"For two Saturdays in succession I baked a Mystery Cake. For the first cake I used another baking powder which I still had. For the second cake I bought Royal. I wish I could have shown you the difference in the two cakes. One of the children said, 'my, this second one is a dream of a cake beside the last one'. I don't intend using any other but Royal Baking Powder any more."

MRS. G. R. H.

Only Her Experience Could Have Convinced Her
"I want to tell you my experience. At first I made this cake with another baking powder and it was far from what I expected. Again I made it using Royal Baking Powder, and it was in truth a 'Royal Delight' cake. Only my experience could have convinced me of the difference."

MRS. T. G. C.
LESSES, VA.

A Blind Man Could Pick It Out
"After baking four cakes using four different baking powders in them I think it would be very unjust to name your cake anything else but 'R.B.P.' (Royal Baking Powder) Cake, as the one baked with your baking powder is so far superior to the others, that a blind man could pick yours easily."

K. M. C.
MT. PLEASANT, N. CAR.
The “Mystery Cake” Recipe
Now Named
“Royal Tropicaroma” Cake

No cake ever baked has created such enthusiasm as the “Mystery Cake”—to be known hereafter as the “Royal Tropicaroma” Cake.

Here, indeed, is the universal recipe. A cake for every occasion and for everyone. So that you may preserve the recipe, we are reprinting it here. Use it often. The more frequently you serve it the better it will be liked.

Royal Tropicaroma Cake

<table>
<thead>
<tr>
<th>Ingredient</th>
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<tr>
<td>1/2 cup shortening</td>
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<tr>
<td>1 1/4 cups sugar</td>
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<tr>
<td>1 cup milk</td>
<td></td>
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<tr>
<td>1/2 teaspoon salt</td>
<td></td>
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<tr>
<td>1 teaspoon nutmeg</td>
<td></td>
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<tr>
<td>2 eggs</td>
<td></td>
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<tr>
<td>2 1/2 cups flour</td>
<td></td>
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<tr>
<td>4 teaspoons Royal Baking Powder</td>
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<tr>
<td>1 teaspoon cinnamon</td>
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Cream shortening; add sugar and beaten eggs. Mix well and add (sifted together) half the flour, baking powder, salt and spices; add milk and remainder of dry ingredients. Bake two-thirds of this batter in two greased layer tins, and to remaining third add one tablespoon cocoa which has been mixed with one tablespoon boiling water. Use this for middle layer. Bake layers in hot oven 15 to 20 minutes. Put following filling and icing between layers and on top of cake.

<table>
<thead>
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<tr>
<td>2 tablespoons butter</td>
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<tr>
<td>1 tablespoon cocoa</td>
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<tr>
<td>2 cups confectioner's sugar</td>
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<tr>
<td>3 tablespoons strong coffee</td>
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<td>1 teaspoon vanilla extract</td>
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Cream butter. Add sugar and cocoa very slowly, beating until light and fluffy. Add vanilla and coffee slowly a few drops at a time, making soft enough to spread.

Royal Biscuits—Famous the World Over

Along with this new recipe you will no doubt be glad to add to your collection this recipe for Royal Biscuits, said to be the most popular biscuit recipe in use.

<table>
<thead>
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<th>Ingredient</th>
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<tr>
<td>2 cups flour</td>
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<tr>
<td>4 teaspoons Royal Baking Powder</td>
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<tr>
<td>1/2 teaspoon salt</td>
<td></td>
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<tr>
<td>2 tablespoons shortening</td>
<td></td>
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<tr>
<td>3/4 cup milk or half milk</td>
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<tr>
<td>and half water</td>
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Sift together flour, baking powder and salt, add shortening and mix in with knife or fingertips; add liquid slowly to make a very soft dough; roll or pat out lightly on floured board to about one inch in thickness (handle as little as possible). Cut with biscuit cutter and bake in hot oven 15 to 20 minutes.

Educational Department
Royal Baking Powder Co., 135 William St., New York City