The Little Gingerbread Man
THE LITTLE GINGERBREAD MAN

Royal Baking Powder Co.
108 East 42nd St.
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A Royal Time

ONCE on a time there was a King
As cross as any bear,
He shook the cook and often took
A handful of his hair!
(And this was quite a shame because
He hadn’t much to spare.)

But then, a wretched cook he was,
Which complicated things,
And sure as whales have fins and tails
Poor cooking makes poor Kings!

Now, this one flung folks right and left
And scolded without cause,
And, perched upon his throne, he made
A lot of dreadful laws.
ROYAL CINNAMON BUNS

3 cups flour 1 egg
2 tablespoons sugar 1/3 cup water
1 teaspoon salt 1/2 cup brown sugar
6 teaspoons Royal Baking Powder 2 teaspoons cinnamon
2 tablespoons shortening 6 tablespoons raisins

Sift 2 tablespoons sugar with flour, salt and baking powder; rub shortening in lightly; add beaten egg to water and add slowly. Roll out 1/4 inch thick on floured board; brush with softened butter; sprinkle thickly with brown sugar, cinnamon and raisins. Roll as for Jelly Roll. Have prepared 6 tablespoons shortening creamed with 6 tablespoons brown sugar. Spread this mixture on bottom and sides of iron baking pan, or if this cannot be obtained an iron skillet will do. Cut dough into 1 1/2 inch pieces and place with cut edges up on pan. Allow to stand 15 minutes and bake in hot oven (425° F.) 25 minutes. Remove from pan at once, turning upside down to serve.

And what you s’pose the last one was?
The last one, mercy sake!
Forbade his subjects to indulge
In any kind of cake.
Im—agine, and the Princess Posy’s Birthday right at hand.
A birthday and no cake;
Dismay and horror filled the land!

No Cakes in Jalapomp, No Buns,—
The law said,—and No Tarts.
The Princess sighed, the Courtiers cried
Just fit to break their hearts.
“Without a cake a birthday’s like
A King without a crown,”
The cook explained, and when he added
With a puzzled frown—

“Where shall we stick the candles, Sire?”
“Oh, stick them in your head!”
The old King muttered crossly
As he shuffled off to bed,
“And may a Gooch fly off with you!”
Yes, that is what he said.

But luckily, it happened that a
Little Flour Fairy heard
The whole affair and off she flew
And told it word for word
To the Queen of all the Flour Folk
GINGERBREAD MEN

2 1/4 cups flour   2 1/2 cup molasses
3 teaspoons Royal  1/3 cup brown sugar
Baking Powder     1 egg
1 teaspoon salt    1/2 cup shortening
1 teaspoon ginger

Sift flour, baking powder, salt and ginger together. Mix molasses, sugar, egg and melted shortening together. Add the dry ingredients to make soft dough. Shape in form of little men, animals or plain cookies; bake on greased pan in moderate oven (375° F.) 10 to 12 minutes.

The men can be made by forcing the dough through a pastry bag or cornucopia made with plain letter paper. Use tops of cloves, currants or rice for making faces and buttons. This recipe makes 18 small men (about 4 inches high). For colored coats use following:

COLORED ICING

1 1/2 cups confectioner's sugar 2 tablespoons hot milk or unsweetened condensed milk
1/2 teaspoon butter 1/2 teaspoon vanilla extract

Add butter to hot milk; add sugar slowly to make right consistency to spread; add vanilla. For pink icing add one tablespoon strawberry or other fruit juice. For yellow icing add one teaspoon egg yolk and flavor with one teaspoon lemon juice and orange rind.

Who in a castle grand
All built of wooden bowls and spoons
Rules over Cookry Land.

And there she was a-baking
Out of fragrant gingerbread
A little man who from the pan
Rose as we rise from bed,
For all the cakes that this Queen makes
Are alive in Cookry Town,
And you can see them any day
Go skipping up and down.

And as the good Queen listened
To the little Fairy’s tale,
The little man of gingerbread
With resolution pale
Spoke up; said he, “Here’s work for me
Allow ME to persuade
This naughty King that cake’s the thing
Provided it is made
The ROYAL way. I’ll start to-day,
I’ll call for volunteers.”
And call he did so loudly
All the cakes pricked up their ears.

“For the honor of good cakes who’ll go
To Jalapomp,” he cried.
“I will,” a sugar cooky said
And hurried to his side.
DOUGHNUTS

The following Doughnuts are made without shortening and if made with Royal Baking Powder and carefully fried at the proper temperature they will be wholesome and excellent for children.

2 eggs
⅛ cup milk
3 cups flour
1 teaspoon salt
4 teaspoons Royal Baking Powder
1 cup sugar
½ teaspoon nutmeg

Beat eggs until light; add milk, then add this liquid to the dry ingredients which have been sifted well together.
Roll out ⅛ inch thick on slightly floured board and fry in deep fat (365°-375°F.).
Drain well on unglazed paper. Sprinkle with powdered sugar.

Then smoking and lighthearted
Came a lovely buckwheat cake,
A doughnut rolled up jauntily
And next, for sugar sake!
A bluff and hearty muffin-eer
And after him a funny
And awful sticky little tricky
Fat old cin’min bunny.
“T’ll go a-hopping,” said the Bun
And winked his raisin eyes,
Then came a little chocolate cake
Of lovely shape and size.

“Right!” cried the Queen. “You all shall go
And take this little book
And in this can, brave Gingerbread Man,
Is something for the cook.”

And then the Queen of Cookry Land
Clapped both her hands. Next minute
Down swooped a chocolate aeroplane
And all the cakes jumped in it.
Then off they sped to Jalapomp
And very swiftly too,
Ten miles a minute is the least
A chocolate plane will do.

Under a pickle tree the King
Of Jalapomp sat reading,
CHOCOLATE CAKES
4 tablespoons cup 1/2 cup milk
shortening 1 1/4 cups flour
1 cup sugar 3 teaspoons Royal
1 egg Baking Powder
1/4 teaspoon salt
1 teaspoon vanilla extract
1/2 cup cocoa or 2 1/2 oz. chocolate
Cream shortening; add sugar and beaten egg; beat well and add milk slowly; sift flour, baking powder, salt and cocoa into mixture; stir until smooth; add vanilla. Put one tablespoon of batter into each greased muffin tin and bake in moderate oven (400° F.) about 20 minutes. Cover with the following white icing or meringue.

SEVEN MINUTE ICING
1 unbeaten egg white
3/4 cup granulated sugar
3 tablespoons cold water
Place all ingredients in top of double boiler. Place over boiling water and beat with beater for seven minutes. Add 1/2 teaspoon flavoring and spread on cake. For “Chocolate Icing” add to above 1 1/2 ounces melted unsweetened chocolate.

JELLY MERINGUE
White of 1 egg
1/2 cup currant or other jelly
Put egg white and jelly together into bowl and beat with egg beater or wire whip until stiff. Spread on tops of cakes.

When straight above his kingy head
The chocolate plane came speeding.
“I smell fresh cakes!” the King did cry
In a voice of wrath and thunder,
“Who’s baking cakes in Jalapomp
And breaking laws, I wonder?”
He sniffed and then he sniffed again
And not with rage—but zest,
“Of all the cakes I ever smelled
Sniff! Sniff! These are the best.”
No wonder! Each cake in the plane
Was fresh and smoking slightly.
“Hello!” called Johnny Gingerbread
And waved his cap politely.
The King looked up and when he saw
Cakes all alive and tempting—
He lost his anger then and there
And found himself relenting.
Now running from the left and right
Came everyone to see
The leader of the Flying Corps,
Their hero soon to be.
“Ahem!” coughed Johnny Gingerbread,
“You’ve made a law, I hear,
Against all cakes in Jalapomp—
We cannot come too near.”
SUGAR COOKIES

- 3/4 cup shortening
- 2 cups sugar
- 1/4 cup milk
- 2 eggs
- 1/4 teaspoon grated nutmeg
- 1 teaspoon vanilla or grated rind of 1 lemon
- 4 cups flour
- 3 teaspoons Royal Baking Powder

Cream shortening and sugar together; add milk to beaten eggs and beat again; add slowly to creamed shortening and sugar; add flavoring; add 2 cups of flour sifted with baking powder and nutmeg; add just enough more flour to roll easily. Roll out thin on floured board; cut with any fancy shaped cooky cutter; sprinkle with granulated sugar or put a raisin or nut in the center of each. Bake about 10 minutes in hot oven (380°F.).

For Chocolate Cookies put aside portion of the dough before adding all the flour and add 2 tablespoons cocoa to each cup of cooky dough.

“Oh, please come down,” the Princess cried, “Please do, my little honey.”

“You would not have us break the law, It’s safer here,” said Bunny.

Then Cin’min Bunny wagged his ears, “If we were on the ground I’m very much afraid we’d have To pass ourselves around!”

“Please do,” the King begged, jumping up. “But how about the law? We must not trespass,” said the Bun, And the poor King dropped his jaw.

With each look he grew hungrier, And said with much ado, “When I forbade the use of cake It was not meant for you. Our cook could never make good cake, His cakes were quite detestible, Heavier than a keg of nails And just as indigestible.

“If he could make such cakes as you I’d break the law myself, And have a dozen cooky jars Upon the pantry shelf.”
“Hurray!” cried Johnny Gingerbread, “When all is said and spoken, He can, and that obnoxious law Is just as good as broken.

“Good cakes are good for everyone But 'specially are they good For boys and girls. Remember this: Good cake is also Food.

“Good cakes are light and tasty And,” his voice grew loud and louder, “Good cakes like us are baked with care And ROYAL BAKING POWDER!”

“Then give me some,” the poor cook pleaded With a frantic spring, “And I will make a cake that’s fit To set before a king!”

“And it will be my birthday cake,” The Princess cried in glee, “Oh, thank you, Johnny Gingerbread, Do please come down to me!”

But little Johnny Gingerbread Just winked his sugar eye And whispered to the others, “It’s time for us to fly, For when that edict really breaks We’ll all be little angel cakes!”
SURPRISE MUFFINS

2 cups flour or 1 cup flour
1 cup graham flour
1 cup flour
1 cup corn meal
1 cup milk

3 teaspoons Royal Baking Powder
1 tablespoon sugar
1/2 teaspoon salt
2 eggs
2 tablespoons
shortening

Sift together flour, baking powder, sugar and salt; add milk, well-beaten eggs and melted shortening; mix well. Put tablespoon of batter into each greased muffin tin. Drop into the center of each one teaspoon currant, apple or other jelly; or one stewed and sweetened apricot; or one stoned date; or a piece of candied pineapple or other fruit. Add another tablespoon of batter and bake in moderate oven (400° F.) 20 to 25 minutes.

If graham or corn meal muffins are made, sift flour, baking powder, salt and sugar together and mix in the graham flour or corn meal.

But first he tossed the Royal Baking Powder to the cook
And down beside it fell the magic Royal Cooking Book.

That very day cook baked a cake
So flaky, sweet and light,
The King embraced and raised him
To a Royal Cook and Knight.

And when his friends all questioned him
The cook winked both his eyes,
"Who uses Royal Baking Powder's
Simply bound to rise."

Since then his cooking has improved
In every single way
And the King grows more contented
And sweeter every day.

In fact I think without a question
His temper came from indigestion.

Now Johnny Gingerbread goes flying
From Cookry Town each day
To take his news to other folks,
In places far away.

He flies around from town to town,
And drops his Books and Powder down,
So everyone can have good cakes,
The kind that Royal always makes.

Send for the New Royal Cook Book. It is free and full of delicious recipes for little folks and big. Address Royal Baking Powder Co., 108 East 42nd St., New York