LEMON MERINGUE PIE

Make them better than ever before

PIES
WAFFLES
MUFFINS
BISCUITS
COOKIES

with SWANS DOWN
NEW SECRETS FROM THE SWANS DOWN KITCHENS

By Frances Lee Barton

First of all, a few familiar secrets. . . . Some thirty-five years ago, a bright red and yellow package with the name "Swans Down Cake Flour" printed upon it, began to make friends for itself. It found popularity easily, for it held the secret of successful cakes. The good news travelled from kitchen to kitchen—first to thousands, and then to millions of women—"You can make wonderful cakes with Swans Down!" And so Swans Down became the most popular cake flour in the world.

You've probably used Swans Down for cakes yourself, and know what a relief it is to open the oven door on a perfect masterpiece—a cake so fresh and fragrant, so fine in texture and delicious in taste, that you're proud to call it your own!

Yet perfect cake-making is only part of the Swans Down story. There's more, much more. The red and yellow package has brand-new news for you—and you'll find it just as welcome as the news about cakes. . . .

Secrets that are new . . . surprising . . . and reassuring. . . .

If you would like to make a pie—say, for instance, a lemon pie—and know as you cut into it, that you'd find an absolutely perfect crust beneath the light meringue and luscious filling—keep right on reading! Swans Down is the way to perfect pie.
-crust. On page 11, you’ll find the recipe. Follow it exactly, and you’ll make a lighter, flakier, more tender pie crust than you ever made before! That’s one little Swans Down secret.

Here’s another—

If you’d like to give a Sunday evening waffle-party, and want to feel sure your waffles will be the envy of all your feminine guests—try the recipes on page 10. Follow it exactly and you can count on having the very best waffles you ever tasted. Piping-hot from the iron they’ll come—golden-brown, crisp, delicious. So tender, they’ll fairly melt in your mouth. That’s another thing Swans Down does. You may want to keep this secret all to yourself—but I know you’ll be asked to pass it along!

SECRETS . . . still they come. . . .

Swans Down has the same sort of good news for muffins and biscuits. These should be quickly mixed, you know, for best results. The extra fineness of Swans Down means that moisture can be absorbed more quickly—and so, you are helped to do your work in the shortest length of time. When it comes to tasting your muffins and biscuits—then Swans Down will show you what it can do in the way of fluffier, finer texture and extra deliciousness! Look for the recipes, farther along.

Last but not least of our Swans Down secrets—those crisp little cookies that everyone wants for afternoon tea. Swans Down will make them crisper and better than any cookies you ever made—they’ll be the most delicious and the fastest-disappearing cookies that ever came to a tea-table! In fact, what I’m telling you, little by little, is that Swans Down is the perfect flour for all fine baking!

Now, perhaps you’re wondering why it is that Swans Down can bring such perfection to pies—waffles—muffins—biscuits and cookies. Perhaps you’re thinking, by this time, that there’s something magic in Swans Down.

Now for the secrets that tell you why. . . .

There’s nothing magic in Swans Down Cake Flour. But it is made from specially selected soft winter wheat, and that makes a world of difference in your fine baking! You see, the hard wheat used for ordinary flour contains a tough, rubbery gluten which resists the quick rising action of baking powder, eggs, and other "quick" leavens. The soft winter wheat used for Swans Down contains, on the other hand, a very delicate,
tender gluten, and only a small amount of that. This gluten is perfectly suited for use with quick leavens, and gives the finest results. Just compare a Swans Down muffin with one made from ordinary flour, and you'll see and taste the difference in tenderness which results from this difference in gluten.

Specially selected soft winter wheat means this.

Only the choicest kernels of selected soft winter wheat are used for Swans Down. It takes 100 pounds of wheat to make 26 pounds of Swans Down. This is another reason you can get such splendid results with it!

Swans Down is specially milled, also.

By a special process of milling, Swans Down is sifted and sifted over and over again—through finest silk—until it is 27 times as fine as ordinary flour!

So you see, there is no magic in Swans Down—but the careful selection of wheat and the superfine milling mean that you'll get almost magic results! Extra lightness—extra fineness—perfect texture—delicious flavor. These are surely reasons enough for using Swans Down in all your fine baking—but here's another reason that you'll agree is very important, too.

Swans Down is a true economy.

One package of Swans Down will prove its economy to you. You can use recipes that call for fewer eggs and less shortening when you use Swans Down—and still achieve the most delicious results. And when you consider that Swans Down assures success if you follow your recipes carefully—assures no wasted ingredients—then you'll be convinced of its real economy. Try Swans Down. Follow the recipes in this book—and you'll find that they lead to the very best baking you've ever known!

All recipes tested and approved in the Swans Down Kitchens by Frances Lee Barton.

IGLEHEART BROTHERS, INC.
ESTABLISHED 1856
EVANSVILLE INDIANA
CHEESE BISCUITS

1 cup sifted Swans Down Cake Flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1 tablespoon butter or other shortening
1/2 cup grated cheese
3/8 cup milk and water, equal parts

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening and cheese. Add liquid gradually until soft dough is formed. Roll 1/2 inch thick on slightly floured board. Cut with floured biscuit cutter. Bake in hot oven (450° F.) 15 minutes. Makes 12 biscuits.

ORANGE BISCUITS

2 cups sifted Swans Down Cake Flour
4 teaspoons baking powder
1/2 teaspoon salt
2 tablespoons sugar
4 tablespoons butter or other shortening
1 tablespoon grated orange rind
3/4 cup milk (about)
12 cubes cut sugar
1/4 cup orange juice

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Cut in shortening and orange rind. Add milk gradually until soft dough is formed. Roll 1/2 inch thick on slightly floured board. Cut with floured biscuit cutter. On top of each biscuit place 1/2 cube sugar dipped in orange juice. Bake in hot oven (400° F.) 15 minutes. Makes twenty-four 1 1/2-inch biscuits.
**TEA BISCUITS**

2 cups sifted Swans Down Cake  
Flour  
4 teaspoons baking powder  
½ teaspoon salt  
½ cup butter or other shortening  
½ cup milk (about)

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk gradually until soft dough is formed. Turn on floured board, knead lightly, roll ¾ inch thick, and cut with floured biscuit cutter. Bake in hot oven (450° F.) 11 to 15 minutes. Makes 24 biscuits.

**BAKING POWDER BISCUITS**

2 cups sifted Swans Down Cake  
Flour  
4 teaspoons baking powder  
½ teaspoon salt  
2 tablespoons butter or other shortening  
½ cup milk (about)


**PIN WHEEL BISCUITS**

2 cups sifted Swans Down Cake  
Flour  
4 teaspoons baking powder  
¾ teaspoon salt  
4 tablespoons butter or other shortening  
¾ cup milk  
4 tablespoons butter, creamed  
½ cup brown sugar  
¾ cup pecan meats, chopped

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk gradually until soft dough is formed. Roll ¼ inch thick on slightly floured board. Spread with creamed butter; sprinkle with brown sugar and nuts. Roll as for jelly roll and cut in 1-inch pieces. Place in greased muffin pans cut-sides up. Bake in moderate oven (375° F.) 30 minutes. Makes 12 biscuits.

**BUTTERMILK BISCUITS**

2 cups sifted Swans Down Cake  
Flour  
1 teaspoon baking powder  
¾ teaspoon soda  
1 teaspoon salt  
2 tablespoons butter or other shortening  
½ cup buttermilk or sour milk  
¾ pound pimiento cheese  
4 tablespoons butter

**SOUTHERN POCKETBOOK ROLLS**

2 cups sifted Swans Down Cake  
Flour  
3 teaspoons baking powder  

½ teaspoon salt  
1 tablespoon shortening  
½ cup milk (about)

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk gradually until soft dough is formed. Knead lightly for 2 to 3 minutes. Roll to ¼-inch thickness. Cut with 2-inch floured biscuit cutter. Fold double and press edges together lightly. Place in greased pan; brush tops with melted butter. Cover and let rise in warm place 20 minutes. Bake in hot oven (425° F.) 10 minutes. Again brush tops with melted butter and finish baking. Remove from oven. Brush tops with melted butter. Makes 16 small or 9 large pocketbook rolls. If a larger roll is desired, roll dough to ½-inch thickness and cut with 3-inch cutter.

**FIVE O’CLOCK TEA RUSKS**

2 1/4 cups sifted Swans Down Cake  
Flour  
4 teaspoons baking powder  
½ teaspoon salt  
3/4 teaspoon cinnamon  
3/4 teaspoon nutmeg

2 tablespoons brown sugar  
2 tablespoons butter or other shortening  
1 egg, well beaten  
½ cup milk or water (about)

Sift flour once, measure, add baking powder, salt, spices, and brown sugar, and sift together three times. Cut in shortening. Combine egg and liquid. Add liquid gradually until soft dough is formed. Turn on floured board. Cut in 1-inch pieces. Shape into balls. Place together in well-greased shallow pan. Brush with milk, sprinkle with additional brown sugar. Bake in moderate oven (375° F.) 15 to 20 minutes. Makes 2 dozen small rusks.

**CHERRY ROLLS**

1 1/2 cups sifted Swans Down Cake  
Flour  
3 teaspoons baking powder  
½ teaspoon salt

2 tablespoons butter or other shortening  
½ cup milk (about)  
1 can (2 cups) red cherries, seeded and drained

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk gradually until soft dough is formed. Roll ¼ inch thick. Cover with cherries. Roll in long roll, pressing edges together. Cut into 1 1/2-inch slices. Place in greased pan and pour Cherry Sauce over them. Bake in hot oven (425° F.) 30 minutes, basting often. Serve hot, with sauce poured around them and a tablespoon of whipped cream placed on each slice. Serves 6. (See, Cherry Sauce Recipe on Page 16.)
BREAKFAST MUFFINS

2 cups sifted Swans Down Cake Flour
4 teaspoons baking powder 
½ teaspoon salt

1 egg, well beaten 
¾ cup milk 
4 tablespoons butter or other shortening, melted

Sift flour once, measure, add baking powder and salt, and sift again. Combine egg and milk and add to flour, beating until smooth. Add shortening. Bake in greased muffin pans in hot oven (400° F.) 25 minutes. Makes 10 muffins.

QUEEN TEA MUFFINS

1½ cups sifted Swans Down Cake Flour
4 teaspoons baking powder 
½ teaspoon salt

4 tablespoons butter or other shortening 
4 tablespoons sugar
1 egg, well beaten 
¾ cup milk

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter, add sugar, and cream together thoroughly. Add egg, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in greased muffin pans in hot oven (450° F.) 20 minutes. Makes 18 small muffins.
GRAPE-NUTS ORANGE MUFFINS

2 cups sifted Swans Down Cake Flour
2 teaspoons baking powder
2 tablespoons butter or other shortening

3/4 cup sugar
2 eggs, well beaten
3/4 cup orange juice
Grated rind 1 orange
1 cup Grape-Nuts

Sift flour once, measure, add baking powder, and sift again. Cream shortening thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, then flour, alternately with orange juice and rind, a small amount at a time. Beat after each addition until smooth. Fold in Grape-Nuts. Bake in greased muffin pans in hot oven (425°F.) 25 minutes. Makes 12 muffins.

DATE MUFFINS

2 cups sifted Swans Down Cake Flour
4 teaspoons baking powder
3/4 teaspoon salt
4 tablespoons sugar

3/4 cup milk
1 egg, well beaten
4 tablespoons butter or other shortening, melted
1 cup dates, seeded and sliced

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Combine milk and egg and add to flour, beating until smooth. Add shortening and dates. Bake in greased muffin pans in moderate oven (375°F.) 30 minutes. Makes 18 small muffins.
WAFFLES

WAFFLES

2 cups sifted Swans Down Cake Flour
3 teaspoons baking powder
½ teaspoon salt
3 egg yolks, well beaten
1 cup milk
4 tablespoons melted butter
3 egg whites, stiffly beaten


PECAN WAFFLES

2 ½ cups sifted Swans Down Cake cups milk
Flour 2 egg yolks, well beaten
3 teaspoons baking powder 2 tablespoons melted butter
½ teaspoon salt 2 egg whites, stiffly beaten
1 tablespoon sugar ¾ cup pecan meats, chopped


POST’S BRAN MUFFINS

1 cup sifted Swans Down Cake Flour 2 tablespoons sugar
4 teaspoons baking powder ¾ cup milk
¾ teaspoon salt 3 tablespoons butter, melted
1 egg, well beaten 1 cup Post’s Bran Flakes


GRIDDLE CAKES

1 cup sifted Swans Down Cake Flour 1 cup thick sour milk or buttermilk
½ teaspoon soda 1 teaspoon melted butter or other shortening
½ teaspoon salt 1 egg, well beaten

PIE CRUST

(PLAIN PASTRY)

2 cups sifted Swans Down Cake Flour
3/4 cup cold shortening
1/2 teaspoon salt

3/4 to 1/2 cup cold water

Sift flour once, measure, add salt, and sift again. Cut in shortening until mixture looks like meal. Add water, a little at a time, mixing with knife or spatula until dough cleans bowl of all flour and pastry. Use as little water as possible. Roll dough 1/8 inch thick on slightly floured board. Fit loosely on pie plate. Turn edge and prick with fork. Bake in hot oven (450° F.) 15 minutes. Makes one 9-inch two-crust pie. Use 1/2 recipe for one pie shell only.

LEMON MERINGUE PIE

1/2 cup sifted Swans Down Cake Flour
1 1/4 cups sugar
1 cup boiling water
3/4 cup milk
3 egg yolks, beaten with 1 egg white

1/2 cup sugar
1/2 teaspoon salt
2 lemons (1/4 cup juice)
Grated rind 1 lemon
1 baked 9-inch pie shell
4 tablespoons sugar
1/2 teaspoon salt
2 egg whites, stiffly beaten

COMBINE flour and sugar in top of double boiler. Add water, stirring constantly; then add milk. Cook until thickened, stirring constantly. Pour small amount of mixture over egg yolks, stirring vigorously. Return to double boiler, and continue cooking until mixture drops in thick sheets from spoon. Add butter, lemon juice, and rind. Cool and pour into pie shell. Fold sugar and salt into egg whites. Pile lightly on filling. Bake in slow oven (300° F.) 12 minutes, or until delicate brown.

APPLE PIE

1 recipe Pie Crust
4 to 6 apples, thinly sliced
3/4 cup sugar

1 teaspoon cinnamon
1 tablespoon butter

LINE pie plate with plain pastry and fill with apples. Sprinkle with sugar and cinnamon and dot with butter. Cover with upper crust which has a few slits in center to allow for escape of steam. Brush with milk or beaten egg white. Bake in hot oven (450° F.) 45 minutes. Makes one 9-inch pie.
CHERRY PIE

1 recipe Pie Crust
2 cups red cherries, seeded and drained
3/4 cup sugar

1/2 cup cherry juice
2 1/2 tablespoons Swans Down Cake Flour

Line a 9-inch pie plate with 1/2 of pastry rolled 1/8 inch thick. Combine cherries, sugar, cherry juice, and flour, and fill pie shell with mixture. Moisten edges of pastry with cold water. Roll other half of pastry 1/8 inch thick. Fold half the pastry back on other half. With sharp knife make several incisions to permit escape of steam. Place upper crust on filled lower one, opening out folded half after it is placed on pie. Press edges together and trim off surplus pastry. Again press edges together with fork dipped in flour. Bake in hot oven (450° F.) 10 minutes; then decrease heat to moderate (350° F.) and bake 20 minutes longer, or until filling is cooked.

BUTTERSCOTCH MERINGUE PIE

5 tablespoons sifted Swans Down Cake Flour
1 cup light brown sugar
3 tablespoons butter
1 1/2 cups milk
2 egg yolks, well beaten
1 teaspoon vanilla
1 baked 9-inch pie shell
4 tablespoons sugar
3/4 teaspoon salt
2 egg whites, stiffly beaten

Combine flour, brown sugar, and butter and blend. Add milk and cook in double boiler until thickened, stirring constantly. Pour small amount of mixture over egg yolks, stirring vigorously. Return to double boiler and cook
10 minutes longer. Add vanilla. Cool. Pour into pie shell. Fold sugar and salt into egg whites and pile lightly on filling. Bake in slow oven (300° F.) 12 minutes, or until delicate brown.

### CHOCOLATE CREAM PIE

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity/Description</th>
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<tbody>
<tr>
<td>3 squares Baker's Unsweetened Chocolate, cut in pieces</td>
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<tr>
<td>2 1/2 cups cold milk</td>
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<tr>
<td>4 tablespoons sifted Swans Down Cake Flour</td>
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<tr>
<td>1 cup sugar</td>
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<tr>
<td>1/2 teaspoon salt</td>
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<tr>
<td>4 egg yolks, slightly beaten</td>
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<tr>
<td>2 tablespoons butter</td>
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<tr>
<td>2 teaspoons vanilla</td>
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<tr>
<td>1 baked 9-inch pie shell</td>
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<tr>
<td>8 tablespoons sugar</td>
<td></td>
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<td>4 egg whites, stiffly beaten</td>
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Add chocolate to milk, and heat in double boiler. When chocolate is melted, beat with rotary egg beater 1 minute, or until mixture is smooth and blended. Combine flour, sugar, and salt. Add to egg yolks. Pour small amount of chocolate mixture over egg mixture, stirring vigorously. Return to double boiler and cook until thickened, stirring constantly. Add butter and vanilla. Cool. Pour into pie shell and cover with meringue made by folding sugar into egg whites. Bake in slow oven (300° F.) 12 minutes, or until delicate brown.

### COCONUT CREAM PIE

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity/Description</th>
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<tbody>
<tr>
<td>1/4 cup sifted Swans Down Cake Flour</td>
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<tr>
<td>1/4 cup sugar</td>
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<tr>
<td>1/4 teaspoon salt</td>
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<tr>
<td>2 cups milk, scalded</td>
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<tr>
<td>2 egg yolks, well beaten</td>
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<tr>
<td>1 cup Baker's Coconut, Southern Style</td>
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<tr>
<td>1 teaspoon vanilla</td>
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<tr>
<td>1 baked 9-inch pie shell</td>
<td></td>
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<tr>
<td>4 tablespoons sugar</td>
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<tr>
<td>2 egg whites, stiffly beaten</td>
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<tr>
<td>1/2 teaspoon vanilla</td>
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Combine flour, sugar, and salt; add milk. Cook in double boiler until thickened, stirring constantly. Pour small amount of mixture over egg yolks, stirring vigorously. Return to double boiler and cook 10 minutes longer. Add coconut and vanilla. Cool and pour into pie shell. Fold sugar into egg whites; add vanilla. Pile lightly on coconut filling. Bake in slow oven (300° F.) 12 minutes, or until delicate brown.

### FRUIT TURNOVERS

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity/Description</th>
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<tbody>
<tr>
<td>1 1/2 cups sifted Swans Down Cake Flour</td>
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<tr>
<td>1/4 teaspoon baking powder</td>
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<tr>
<td>1/4 teaspoon salt</td>
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<tr>
<td>1/2 cup butter or other shortening</td>
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<tr>
<td>1/4 cup cold water</td>
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<tr>
<td>Fresh or cooked fruit, sweetened and flavored</td>
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Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening; add water gradually until soft dough is formed. Roll 1/4 inch thick on slightly floured board. Cut in 4-inch circles. Press 1 tablespoon fruit on half of each circle. Fold over other half. Press edges together. Prick with fork. Bake in hot oven (450° F.) 10 minutes; then reduce slightly to 400° F. for 10 minutes, or until brown. Makes 10 turnovers.
COOKIES

BUTTERSCOTCH COOKIES

3 1/2 cups sifted Swans Down Cake
1/2 cup butter or other shortening
2 cups sifted brown sugar
2 eggs, well beaten
3/4 tablespoon vanilla

3/4 tablespoon cream of tartar

Flour

Sift flour once, measure, add soda and cream of tartar, and sift again. Cream butter, add sugar gradually, and cream together thoroughly. Add eggs and beat well. Add vanilla and flour, mixing well. Shape into round or square loaf, wrap in waxed paper, and chill over night. Remove paper; cut in thin slices. Bake in hot oven (425° F.) 8 minutes. Cookies may be sprinkled with chopped nuts before baking. Makes 8 dozen cookies.

CHOCOLATE ICE BOX COOKIES

5 1/2 cups sifted Swans Down Cake
1 1/2 cups butter or other shortening, melted
8 squares Baker's Unsweetened Chocolate, melted, or 4 cups Baker's Coconut, chopped

1 teaspoon soda
3 eggs, slightly beaten
1 cup sifted brown sugar
1 cup granulated sugar

Sift flour once, measure, add soda, and sift again. Combine other ingredients in order given and add flour last. Pack tightly in pan, 8 x 8 inches, lined with waxed paper. Chill overnight. Remove loaf from pan, cut in half, and slice crosswise in thin slices. Bake in hot oven (400° F.) 5 minutes. Makes 6 dozen cookies.

OATMEAL COOKIES

1 1/2 cups sifted Swans Down Cake
1/2 cup butter or other shortening
1 cup sifted brown sugar
1 egg, well beaten
1 1/2 cups oatmeal
1/2 cup milk

2 teaspoons baking powder
1/2 teaspoon salt
2 teaspoons cinnamon
1 teaspoon cloves

Sift flour once, measure, add baking powder, salt, and spices, and sift together three times. Cream shortening, add sugar gradually, and cream well. Add egg. Add oatmeal and flour, alternately with milk, mixing well. Drop by teaspoons on greased baking sheet and bake in moderate oven (350° F.) 18 to 20 minutes. Makes 4 dozen cookies.

CRISP MOLASSES COOKIES

2 1/4 cups sifted Swans Down Cake
2 teaspoons ginger
1 cup molasses
1/2 cup butter or other shortening
2 teaspoons soda

1 teaspoon baking powder
1/2 teaspoon salt

CHOCOLATE DROP COOKIES

2 cups sifted Swans Down Cake Flour
3/2 teaspoon soda
Dash of salt
3/2 cup butter or other shortening
1 cup sifted brown sugar

1 egg, well beaten
3 squares Baker's Unsweetened Chocolate, melted
1/2 cup milk
1 teaspoon vanilla
1/2 cup walnut meats, broken

Sift flour once, measure, add soda and salt, and sift again. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and beat well. Add chocolate and blend. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla and nuts. Drop from teaspoon on greased baking sheet and bake in moderate oven (350° F.) about 7 minutes. Makes 50 cookies.

COCONUT DROP COOKIES

3/4 cup sifted Swans Down Cake Flour
1 1/2 teaspoons baking powder
3/8 teaspoon salt
2 tablespoons butter or other shortening
4 tablespoons sugar
1 egg, well beaten
1 tablespoon milk
1 cup Baker's Coconut, Southern Style

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter, add sugar mixing, and cream together until light and fluffy. Add egg, mixing well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add coconut. Drop from teaspoon on greased baking sheet. Bake in hot oven (400° F.) 4 to 5 minutes. Makes 2 dozen cookies.

GOLD COOKIES

2 cups sifted Swans Down Cake Flour
1 teaspoon baking powder
4 egg yolks, unbeaten

1/2 cup butter or other shortening
1 cup sugar
4 egg yolks, unbeaten

Sift flour once, measure, add baking powder, and sift again. Cream butter, add sugar, and cream together until light and fluffy. Add egg yolks, one at a time, mixing well after each addition. Add flour. Chill. Roll into balls, then roll into mixture of chopped nuts and cinnamon, and roll balls in tiny colored candies. Bake in moderate oven (350° F.) 15 minutes, using lower grate during first half of baking period and upper grate during last half. Makes 3 1/2 to 4 dozen cookies.

SUGAR COOKIES

1 1/2 cups sifted Swans Down Cake Flour
2 teaspoons baking powder
3/2 teaspoon nutmeg
1/2 cup butter or other shortening
1 cup sugar
2 eggs, well beaten
Grated rind 1 lemon
1 tablespoon cream

Sift flour once, measure, add baking powder and nutmeg, and sift together twice. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, lemon rind, and cream, and beat well. Add flour, a small amount at a time. Beat after each addition until smooth. Roll into thin sheet on slightly floured board. Cut with floured cookie cutter and dredge with sugar. Bake in hot oven (425° F.) about 7 minutes. Makes 2 1/2 dozen cookies.
**BROWNIES**

3/4 cup sifted Swans Down Cake Flour  
3/2 teaspoon baking powder  
3/2 cup butter or other shortening  
2 squares Baker's Unsweetened Chocolate, melted

Sift flour once, measure, add baking powder, and sift again. Add butter to chocolate and blend. Combine sugar and eggs; add chocolate mixture, beating thoroughly, then flour, vanilla, and nuts. Pour into two greased pans, 8 x 8 x 2 inches, and bake in moderate oven (350° F.) 35 minutes. Cut in squares before removing from pan. Makes 50 brownies.

**CHERRY SAUCE**

1 cup sugar  
1 tablespoon flour  
1 cup cherry juice

Combine sugar and flour, add fruit juice and water, and cook 1 minute. Add butter.

1 cup sugar  
2 eggs, well beaten  
1 teaspoon vanilla  
3/2 cup walnut meats, chopped

1 cup sugar  
3/4 cup chocolate, melted