ONE HUNDRED LUCKY LOW-COST-PRIZE WINNING RECIPES

Town Crier Family Flour
These ONE HUNDRED TOWN CRIER Lucky Low-Cost Prize-Winning RECIPES were selected from the thousands of recipes entered in our latest contest.

Here are recipes for every occasion, the every-day meal, the party dinner, the late supper and the unexpected guest.

TOWN CRIER Flour Is the all-purpose, outstanding quality flour that gives perfect baking results with each and every one of these 100 prize-winning recipes.
Delicious Nut Bread

3 cups TOWN CRIER 1/2 cup sugar
Flour 1 teaspoon
1 cake compressed yeast salt
1 tablespoon sugar 1 egg white
1 cup milk 1 cup chopped
2 tablespoons butter nuts

Dissolve yeast and the 1 tablespoon of sugar in lukewarm milk. Add 1 1/4 cups of the sifted flour and beat well. Cover and let rise in a warm place until light (about 1 hour). Add salt, sugar and butter which have been creamed together. Add stiffly beaten egg white, dredged nuts and remaining of flour. Knead. Place in greased bowl, cover and let rise until double in bulk (about 1 1/2 hours). Shape into 1 large or 2 small loaves and place in well greased bread pans. Cover and let rise until double in bulk (about 1 hour). Bake in a moderate oven (375 degrees F.) about 40 minutes for small loaves and about 1 hour for large loaf.

BREAD

Stollen

4 cups TOWN CRIER 1/2 cup butter
Flour 1/2 cup sugar
1 cup scalded milk 1 teaspoon salt
2 tablespoons sugar 1/2 cup nuts
1 cake compressed 1/2 cup raisins
yeast 1/2 cup citron or orange peel

1 egg

Dissolve yeast and 2 tablespoons of sugar in lukewarm milk. Add 1 1/2 cups of the flour and beat until smooth. Cover and allow to rise in warm place until double in bulk (about 1 hour). Combine well beaten egg, salt, melted butter and sugar. Add to sponge. Add remaining flour. Knead until smooth and elastic on floured board. Place in greased bowl and allow to rise until double in bulk (about 1 hour). Form into two loaves. Place in well greased loaf pans. Brush tops with melted butter. Allow to rise until light (about 1 hour). Bake in a moderate oven (375 degrees F.) about 35 minutes. Brush with confectioners sugar or thin powdered sugar icing.

BUNs

Butter Brickle Buns

8 cups TOWN CRIER 1/2 cup butter
Flour 1/2 cup sugar
1 cake compressed 2 cups scalded
yeast milk
1/2 cup lukewarm 1 egg
water 2 teaspoons salt
1/2 teaspoon sugar Peanut brittle

Dissolve yeast and the 1/2 teaspoon of sugar in lukewarm water. Allow to stand in warm place until other ingredients are ready. Cream butter and the 1/2 cup sugar. Add scalded milk. When lukewarm add well beaten egg, salt and dissolved yeast. Sift flour before measuring. Add flour, reserving the last cup for flouring bread board. Knead dough, mixing in only necessary flour so as to keep dough soft. Place in greased bowl, cover and let rise in warm place until double in bulk (about 2 hours). Knead again. Let rise again until double in bulk (about 1 1/2 hours). Pinch off small pieces of dough, roll into balls, brush with melted butter and dip tops into crushed peanut brittle. Place on greased baking sheet. Let rise until double in bulk (about 1 to 1 1/2 hours). Bake in moderate oven (375 degrees F.) about 18 minutes.

COFFEE BREAD

Fruit and Nut Ring

7 cups TOWN CRIER 1/2 cup sugar
Flour 3 eggs
2 cakes compressed 1/4 teaspoon salt
yeast 1/2 cup nuts
1 tablespoon sugar 1/4 cup raisins
1 cup lukewarm water 1/4 cup candied
1 cup lukewarm milk pineapple
6 tablespoons shorten-
ing

Scald milk and cool to lukewarm. Dissolve yeast and the 1 tablespoon of sugar in lukewarm milk and water. Add 3 cups of flour and beat until smooth. Add shortening and sugar which have been creamed together. Add well beaten eggs, remainder of flour and salt. Turn onto floured board and knead. Place in greased bowl. Cover and let rise in warm place about 2 hours. This amount will make 2 large rings, so divide dough into 6 pieces. Add chopped nuts to 2 pieces, raisins to 2, and candied fruit to 2. Roll each part into strip about 30 inches long. Braid 3 strips together, using one of each kind. Place on well greased baking sheet and shape into ring. Brush with melted butter. Cover and let rise about 1 hour. Glaze with egg diluted with milk. Bake in a moderate oven (375 degrees F.) about 30 minutes. Ice while warm with a butter icing.

MUFFINS

Raised Muffins

2 cups TOWN CRIER 1 cake compressed
Flour 
1 cup milk 1 egg
2 tablespoons sugar 1/4 teaspoon salt
1/4 cup butter

Add sugar and butter to scalded milk. When lukewarm add yeast. When dissolved add well beaten egg. Add yeast mixture gradually to 1 cup of the flour, blending well. Cover and let rise in warm place until double in bulk (about 1 hour). Then add rest of flour and the salt sifted together. Mix well. Drop from spoon into well greased muffin tins, filling about 1/2 full. Cover and let rise until light (about 30 minutes). Bake in hot oven (425 degrees F.) about 12 minutes. Yield 12 muffins.
### French Coffee Cake

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>3 1/2 cups TOWN CRIER Flour</td>
<td>1/2 cup butter</td>
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<tr>
<td>1 cup milk</td>
<td>1 teaspoon salt</td>
</tr>
<tr>
<td>1 tablespoon sugar</td>
<td>3 eggs</td>
</tr>
<tr>
<td>1 cake compressed yeast</td>
<td>1/2 cup raisins</td>
</tr>
<tr>
<td>1/2 cup sugar</td>
<td>1/2 cup nuts</td>
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</tbody>
</table>

Dissolve yeast in lukewarm milk. Add the 1 tablespoon of sugar and 1 cup of the flour. Mix well, cover and let rise in warm place until light (about 1 hour). Add the 1/2 cup of sugar, butter, salt, well beaten eggs, the 2 1/2 cups of flour, dredged raisins and nuts. When well mixed put dough into a well greased tube pan. Cover and allow to rise until light (about 1 hour). Bake in a moderate oven (375 degrees F.). An 8-inch tube pan requires about 45 minutes. Turn out upside down on rack and spread with butter icing while warm.

### Bran Ice Box Rolls

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>6 cups TOWN CRIER Flour</td>
<td>3/4 cup sugar</td>
</tr>
<tr>
<td>2 cakes compressed yeast</td>
<td>1 1/2 cups boiling water</td>
</tr>
<tr>
<td>3/4 cup lukewarm water</td>
<td>1 cup lard</td>
</tr>
<tr>
<td>1 cup all bran cereal</td>
<td>2 eggs</td>
</tr>
<tr>
<td>1 teaspoon salt</td>
<td>1 teaspoon sugar</td>
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</table>

Dissolve yeast in the lukewarm water. Pour the boiling water over bran and sugar. Cool. Add lard, beaten eggs, yeast (dissolved), salt and flour, adding flour 1/2 cup at a time, beating well. Put last cup of flour on board. Pour mixture into flour and finish mixing with hands. Let stand over night in ice box. Shape into cloverleaf rolls, place in well greased muffin tins, let raise about 2 hours, and bake in hot oven (400 degrees F.) about 15 minutes.

### Delicious Rolls

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>6 cups unsifted TOWN CRIER Flour</td>
<td>1/2 cup sugar</td>
</tr>
<tr>
<td>2 cakes compressed yeast</td>
<td>1 teaspoon salt</td>
</tr>
<tr>
<td>1/4 cup lukewarm water</td>
<td>1 cup lard</td>
</tr>
<tr>
<td>2 cups boiling water</td>
<td>2 cups boiling</td>
</tr>
</tbody>
</table>

Dissolve yeast in lukewarm water. Pour boiling water over salt, sugar and lard. When lukewarm, add dissolved yeast. Add flour. Turn out on slightly floured board and knead until smooth. Put in greased bowl, cover and let rise in warm place until double in bulk (about 1 1/2 hours). Shape into any type of roll. Place on greased baking pan, cover and let rise until double in bulk (about 1 hour). Bake in hot oven (400 degrees F.) about 15 minutes. This dough may be punched down after first rising and stored in ice box until ready for use.

### Butter Flake Rolls

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>4 1/2 cups TOWN CRIER Flour</td>
<td>1 1/2 cups butter-milk</td>
</tr>
<tr>
<td>2 cakes compressed yeast</td>
<td>1 teaspoon salt</td>
</tr>
<tr>
<td>1/4 cup sugar</td>
<td>1/2 cup butter</td>
</tr>
<tr>
<td>1/2 teaspoon soda</td>
<td>1/2 teaspoon sugar</td>
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</tbody>
</table>

Crumble yeast. Add sugar and lukewarm buttermilk. Cover and let stand for 10 minutes. Then add salt and soft butter. Sift and measure flour. Resift with soda. Add flour to batter and beat until smooth. Brush top with melted butter. Cover and place bowl over warm, not hot, water. When light (about 35 minutes) turn out without stirring onto floured cloth. With floured, covered, rolling pin, roll out as thin as possible. Cut into 2-inch squares. Brush with melted butter. Pile up 7 squares. Place cut edges down in buttered muffin pan. Repeat until all cups of pan are filled. Brush tops with melted butter. Cover and set in warm place. When light (about 10 minutes) bake in hot oven (400 degrees F.) about 15 minutes.

### Refrigerator Rolls

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>7 1/2 cups TOWN CRIER Flour</td>
<td>1 cake compressed yeast</td>
</tr>
<tr>
<td>1/2 teaspoon soda</td>
<td>1/2 cup sugar</td>
</tr>
<tr>
<td>1/2 teaspoon baking powder</td>
<td>1/2 cup baking powder</td>
</tr>
<tr>
<td>2 1/2 cups water</td>
<td>1 egg</td>
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</tbody>
</table>

Dissolve yeast in 1/2 cup lukewarm water. Sift flour, measure and sift with soda and baking powder. Mix together 2 cups lukewarm water, the dissolved yeast, sugar, salt and well beaten egg. Add 1/2 of the flour, and beat thoroughly. Add melted shortening. Add remainder of flour gradually and beat thoroughly after each addition. Turn on to floured board and knead until smooth and elastic. Place in a greased bowl, cover with damp cloth and allow to stand in refrigerator until ready for use. Punch dough down each day if it rises in refrigerator. Shape into any type of rolls. Let rise until double in size (about 3 1/2 hours). Bake in hot oven (400 degrees F.) about 15 minutes.

### Cinnamon Buns

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>3 1/4 cups TOWN CRIER Flour</td>
<td>1 egg</td>
</tr>
<tr>
<td>1 cup milk</td>
<td>1/2 teaspoon lemon extract</td>
</tr>
<tr>
<td>1/4 cup fat</td>
<td>1/4 teaspoon vanilla</td>
</tr>
<tr>
<td>1/4 cup sugar</td>
<td>1 teaspoon salt</td>
</tr>
<tr>
<td>1 teaspoon salt</td>
<td>1/2 teaspoon baking powder</td>
</tr>
<tr>
<td>1 cake compressed yeast</td>
<td>3 tablespoons water</td>
</tr>
</tbody>
</table>

Scald milk, add fat, sugar and salt. When lukewarm add yeast dissolved in lukewarm water. Add well beaten egg, flavoring and 1 1/2 cups of flour. Beat well. Add
rest of flour, turn out on floured board and knead until smooth. Place in greased bowl, cover and let rise in warm place until double in bulk (about 1 hour). Roll dough to ½ inch thickness on floured board. Spread with 2 tablespoons of melted butter and sprinkle with a mixture of ¼ cup sugar and ½ teaspoon cinnamon and ¼ cup raisins. Roll up and cut into ⅜-inch slices. Place cut side up in well greased baking pan. Cover and let rise until double in bulk (about 1 hour). Cover with syrup made by caramelizing 2 cups of sugar and adding ½ cup of milk. Place rolls in greased baking pan. Cover and let rise until double in bulk (about 1 hour). Bake in moderately hot oven (400 degrees F.) about 15 minutes. This sweet roll dough may be used for various rolls.

**Sweet Rolls**

**Delicious Cinnamon Knots**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Amount</th>
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<tbody>
<tr>
<td>CRIER Flour</td>
<td>2 cups unsifted TOWN</td>
</tr>
<tr>
<td>1 cup water</td>
<td>1 cup melted butter</td>
</tr>
<tr>
<td>1 cup lard</td>
<td>1 cup sugar</td>
</tr>
<tr>
<td>½ cup sugar</td>
<td>3 tablespoons cinnamon</td>
</tr>
<tr>
<td>1 cup milk</td>
<td>2 eggs</td>
</tr>
<tr>
<td>1 teaspoon salt</td>
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</table>

Combine potatoes, sugar and hot water. When lukewarm add yeast which has been dissolved in lukewarm water. Cover and let stand overnight. Next morning add well beaten eggs, melted lard, salt and flour. Mix well. Knead on floured board, mixing in as little flour as possible. Place in greased bowl. Cover and let rise in warm place until double in bulk (about 1½ hours). Roll out about ¼ inch thick on floured board. Cut with 2-inch cutter. Place in greased pans. Cover and let rise until light (about 1 hour). Bake in hot oven (425 degrees F.) about 15 minutes. Brush tops with melted butter and sprinkle generously with powdered sugar. Serve immediately.

**Pineapple Butter Buns**

**Rolls**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Amount</th>
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</thead>
<tbody>
<tr>
<td>6 cups unsifted TOWN CRIER Flour</td>
<td>2 cakes compressed yeast</td>
</tr>
<tr>
<td>1 cup water</td>
<td>1 cup melted butter</td>
</tr>
<tr>
<td>1 cup lard</td>
<td>1 cup sugar</td>
</tr>
<tr>
<td>¼ cup sugar</td>
<td>1 cup sugar</td>
</tr>
<tr>
<td>¼ cup milk</td>
<td>3 tablespoons cinnamon</td>
</tr>
<tr>
<td>2 eggs</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon salt</td>
<td></td>
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</tbody>
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**PAN DRESSING**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Amount</th>
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<tbody>
<tr>
<td>¼ cup butter</td>
<td>¼ cup brown sugar</td>
</tr>
<tr>
<td>¼ cup drained grated pineapple</td>
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</tr>
<tr>
<td>2 tablespoons melted butter</td>
<td>2 teaspoons sugar</td>
</tr>
<tr>
<td>1 teaspoon cinnamon</td>
<td>½ cup drained grated pineapple</td>
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</tbody>
</table>

Rolls: Soften yeast in lukewarm water. Scald milk and cool to lukewarm. Add yeast and 1½ cups of the flour. Cover and let rise in a warm place until light (about 1 hour). Then add melted butter, sugar, salt, lemon rind and well beaten egg yolks. Add remaining flour and knead until smooth on a slightly floured board. Place in a greased bowl. Cover and let rise until double in bulk (about 1 hour). Roll out ¼ inch thick. Brush with melted butter. Sprinkle with sugar, cinnamon and grated pineapple. Roll up and slice in ⅜-inch slices.

**Sweet Rolls**

**Potato Rusks**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup hot mashed potatoes</td>
<td>7 cups unsifted TOWN</td>
</tr>
<tr>
<td>1 cup sugar</td>
<td>CRIER Flour</td>
</tr>
<tr>
<td>2 cups hot water</td>
<td>4 eggs</td>
</tr>
<tr>
<td>1 cake compressed</td>
<td>1 cup melted lard</td>
</tr>
<tr>
<td>1 teaspoon salt</td>
<td>yeast</td>
</tr>
</tbody>
</table>

Combine potatoes, sugar and hot water. When lukewarm add yeast which has been dissolved in lukewarm water. Cover and let stand overnight. Next morning add well beaten eggs, melted lard, salt and flour. Mix well. Knead on floured board, mixing in as little flour as possible. Place in greased bowl. Cover and let rise in warm place until double in bulk (about 1½ hours). Roll out about ¼ inch thick on floured board. Cut with 2-inch cutter. Place in greased pans. Cover and let rise until light (about 1 hour). Bake in hot oven (425 degrees F.) about 15 minutes. Brush tops with melted butter and sprinkle generously with powdered sugar. Serve immediately.

**Honey Date Biscuit**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Amount</th>
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<tbody>
<tr>
<td>2 cups TOWN CRIER Flour</td>
<td>¾ cup of milk</td>
</tr>
<tr>
<td>¾ cup honey</td>
<td>¾ cup butter</td>
</tr>
<tr>
<td>¾ cup chopped dates</td>
<td>¼ cup chopped nuts</td>
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Sift flour before measuring. Sift flour, baking powder and salt together. Cut in the shortening. Add milk to form soft dough. Roll out ¼ inch thick. Cream honey and butter together and combine with the dates and nuts. Spread over biscuit dough. Roll dough up as for jelly roll and cut into ⅜-inch slices. Place cut side down on well greased pan or in muffin tins. Bake about 20 minutes in a moderately hot oven (400 degrees F.).
**Carrot Parsley Biscuits**

(Topping for Meat Pie)

Mix and sift flour, baking powder and salt. Cut in shortening. Add the carrot and parsley. Add milk and mix lightly. Roll out and cut into biscuits. Place on a hot meat mixture and bake in a hot oven (450 degrees F.) for 12 to 15 minutes.

**Envelope Biscuits**

To well beaten egg add milk. Sift flour, measure, sift with salt and baking powder and sugar. Cut butter into dry ingredients. Add wet ingredients to form soft dough. Roll out on floured board to 1/2 inch thickness. Cut into rounds. Spread with melted butter and fold over envelope fashion. Place in greased pan, spread top with melted butter and prick with fork. Bake in hot oven (450 degrees F.) 15 minutes.

**Date Nut Orange Bread**

Sift flour before measuring. Sift flour, salt, soda, baking powder and sugar together. Add graham flour, chopped dates and nuts and grated rind. To well beaten egg, add sour milk and molasses. Combine wet and dry ingredients. Pour into 1 large or 2 small well greased bread pans. Allow to stand 20 minutes. Bake in a moderate oven (350 degrees F.) about 45 minutes for small loaves and about 75 minutes for one large loaf.

**Glorified Gingerbread**

Sift flour before measuring. Sift flour, sugar and spices together. Cut in shortening as for pie crust. Reserve 1/2 cup of this mixture for topping. To the remainder add well beaten egg, molasses, salt and sour milk in which soda has been dissolved. Pour into a well greased 8x8 pan and sprinkle the reserved crumb mixture over the top. Bake in a moderate oven (350 degrees F.) about 50 minutes. Cut in squares and serve hot.
**Coffee Cake**

**BATTER**
- 2 cups TOWN CRIER Flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup butter
- 1 cup milk
- 2 egg whites

**TOPPING**
- 1/4 cup TOWN CRIER Flour
- 1/2 cup sugar
- 1 teaspoon cinnamon
- 1/4 cup butter
- 2 egg yolks

Batter: Cream butter and add sugar gradually. Sift flour, measure, sift with baking powder and salt. Add alternately with milk. Fold in stiffly beaten egg whites. Pour into well greased 7x11 pan. Sprinkle crumb mixture over top and bake in moderate oven (350 degrees F.) about 35 minutes.


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**Orange Coffee Cake**

**CAKE**
- 2 cups TOWN CRIER Flour
- 3 teaspoons baking powder
- 1/2 cup granulated sugar
- 4 tablespoons butter
- 1 unbeaten egg
- 1/4 cup orange juice
- Grated rind of 1/2 orange

Sift flour before measuring. Resift with baking powder. Cream butter and sugar. Add unbeaten egg. Add orange juice and flour alternately. Add orange rind. Pour in greased 7x11 pan and cover with Topping prepared as follows: Crumble flour, brown sugar, granulated sugar and butter together as for pie crust. Bake in moderate oven (375 degrees F.) about 35 minutes.

**TOPPING**
- 6 tablespoons TOWN CRIER Flour
- 4 tablespoons brown sugar
- 2 tablespoons butter
- 1 tablespoon granulated sugar

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**Bacon Muffins**

- 1 cup TOWN CRIER Flour
- 1 egg
- 3 teaspoons baking powder
- 1/4 cup bacon grease
- 1/4 cup sugar
- 1/2 teaspoon salt

Sift flour before measuring. Sift together all dry ingredients. To well beaten egg add milk and bacon grease. Combine wet and dry ingredients, stirring as little as possible. Add diced bacon which has been fried until almost crisp. Fill well greased muffin tins 2/3 full. Bake about 20 minutes in a hot oven (400 degrees F.).

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**Banana Bran Muffins**

- 1 cup TOWN CRIER Flour
- 3 teaspoons baking powder
- 1/4 teaspoon salt
- 2 tablespoons sugar
- 1 cup graham flour
- 1 egg
- 1 1/2 cups milk
- 3 tablespoons melted butter
- Jelly

Sift white flour before measuring. Sift flour, baking powder, sugar and salt together. Add graham flour. To well beaten egg add shortening and milk. Combine wet and dry ingredients, stirring just enough to blend well. Fill well greased muffin pans 2/3 full of batter. Place a scant teaspoon of jelly on top of each muffin. Bake in a moderately hot oven (400 degrees F.) about 25 minutes. Yield 12 muffins.

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**Banana Puff**

- 1 cup TOWN CRIER Flour
- 2 eggs
- 1/2 cup milk
- 1/2 cup butter and lard mixed
- 2 teaspoons baking powder

Sift flour before measuring. Sift flour, salt, sugar and baking powder together. Separate eggs. To well beaten yolks add milk and melted lard and butter. Combine wet and dry ingredients, stirring as little as possible. Fold in the stiffly beaten egg whites. Fill well greased small muffin tins 2/3 full and bake in a moderately hot oven (410 degrees F.) about 15 minutes.

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**Potato Pancakes**

- 2 cups TOWN CRIER Flour
- 1/2 teaspoon soda
- 4 teaspoons baking powder
- 1 1/2 cups milk
- 1 1/2 teaspoons salt
- 2 cups grated potato pulp

Whole Wheat Pancakes

1 cup TOWN CRIER 1/2 teaspoon salt
Flour 1/2 teaspoon
1/2 cup whole wheat flour 1 egg
4 tablespoons corn meal 1 cup buttermilk
Mix together the flour, corn meal and salt. Add beaten egg and buttermilk. Dissolve in a little warm water and add to batter last. If thinner cakes are desired, a little more warm water may be added to batter. Bake on hot well greased griddle.

Banana Marble Cake

2 1/4 cups TOWN CRIER 2 eggs
CRIER Flour 1/4 cup milk
2 1/4 teaspoons baking powder
2 squares chocolate
1/4 cup buttermilk 1/2 cup milk
1 1/2 cups sugar 1/2 cup mashed ripe banana pulp
Melt chocolate over hot water. Add the 1/2 cup of milk gradually, blending well. Cool. Cream butter. Add sugar gradually. Add well beaten eggs. Sift flour before measuring. Sift with baking powder, soda and salt. Add alternately with mixture of the 1/4 cup of milk and vinegar. Add vanilla. Divide batter into two parts. To one add chocolate mixture, to the other banana pulp. Drop by spoonfuls, alternating dark and light batters to make marbled effect, into a well greased and floured tube pan. Bake in a moderate oven (350 degrees F.) about one hour. When cool spread with chocolate icing.

Caramel Date Cake

2 cups TOWN CRIER 1 egg
Flour 1 cup sour milk or buttermilk
2 cups brown sugar 1/2 cup ground ham
1/2 cup butter 1 teaspoon soda
1/2 cup dates 1 teaspoon vanilla
1/2 cup nuts
Mix flour, sugar and butter together and reserve 1/4 cup of crumb mixture for topping. To remainder add the chopped dates and nuts. Combine well beaten egg, sour milk and soda and add to flour mixture. Add vanilla. Pour into well greased and floured 8x8 pan. Sprinkle reserved crumbs over the top. Bake in a moderate oven (350 degrees F.) about 50 minutes.

Maraschino Cherry Cake With Fluffy White Icing

CAKE
2 cups TOWN CRIER 3/4 cup liquid
Flour (cherry juice and milk)
3 teaspoons baking powder
1/4 teaspoon salt 1/2 cup pecans
1/2 cup buttermilk 2 tablespoons
1 1/4 cups sugar TOWN CRIER
1 (3-ounce) bottle of 4 egg whites maraschino cherries
ICING
2 cups sugar 6 tablespoons cold water
1/2 teaspoon cream 2 egg whites
of tartar 1 teaspoon vanilla
Cake: Cream butter and add sugar gradually, creaming thoroughly. Sift flour before measuring. Add salt and baking powder and sift again. Add alternately with the liquid. Cut maraschino cherries in quarters. Dredge cherries and chopped nuts with the 2 tablespoons of flour. Blend into the batter. Fold in the stiffly beaten egg whites. Pour into a well greased and floured tube pan and bake in a moderate oven (340 degrees F.) about 1 hour. Remove from pan and cool on cake rack. Ice with Fluffy White Icing.

Icing: Measure sugar, cream of tartar, cold water and egg whites into top of double boiler and mix well with spoon. Place over rapidly boiling water and beat with a rotary beater until icing will stand in tottering peaks. Remove from water, add vanilla and beat until of right consistency to spread. This icing may be kept in refrigerator in covered jar for later use.

Pecan Loaf Cake

3 cups TOWN CRIER 4 eggs
Flour 1 cup milk
3 teaspoons baking powder 1 1/2 teaspoons vanilla
1/4 teaspoon salt 1 cup coarsely chopped pecans
1 cup butter 2 cups sugar
Cream butter and add sugar gradually. Add the well beaten eggs and flavoring. Sift flour, measure and sift with baking powder and salt. Add milk and dry ingredients alternately to first mixture. Arrange three alternate layers of batter and nuts in an oiled and floured 9x12-inch cake pan, starting with a layer of batter and finishing with a layer of pecans. Bake in a moderate oven (350 degrees F.) about 60 minutes. No icing is necessary as the pecans decorate the top.

Dinner Bell Waffles

2 cups TOWN 1 1/2 cups milk
CRIER Flour 3 tablespoons bacon powder
2 teaspoons baking 1/2 cup grated cheese
2 powder drippings
2 eggs 1/2 cup ground ham
To well beaten egg yolks, add milk. Add flour sifted with baking powder. Mix in bacon drippings, ham and cheese. Fold in stiffly beaten egg whites. Bake in a moderately hot waffle iron.

CAKE
3 cups TOWN 2 cups sugar 6 tablespoons cold water
CRIER 1 1/2 cups milk
% cup liquid
3 tablespoons baking powder
1 1/2 teaspoons vanilla
1 teaspoon salt 2 tablespoons
1 1/2 cup buttermilk TOWN CRIER
1 (3-ounce) bottle of 2 egg whites maraschino cherries
ICING
2 cups sugar 6 tablespoons cold water
1/2 teaspoon cream 2 egg whites
of tartar 1 teaspoon vanilla
Cake: Cream butter and add sugar gradually, creaming thoroughly. Sift flour before measuring. Add salt and baking powder and sift again. Add alternately with the liquid. Cut maraschino cherries in quarters. Dredge cherries and chopped nuts with the 2 tablespoons of flour. Blend into the batter. Fold in the stiffly beaten egg whites. Pour into a well greased and floured tube pan and bake in a moderate oven (340 degrees F.) about 1 hour. Remove from pan and cool on cake rack. Ice with Fluffy White Icing.

Icing: Measure sugar, cream of tartar, cold water and egg whites into top of double boiler and mix well with spoon. Place over rapidly boiling water and beat with a rotary beater until icing will stand in tottering peaks. Remove from water, add vanilla and beat until of right consistency to spread. This icing may be kept in refrigerator in covered jar for later use.
**Favorite White Cake**

- 2 1/2 cups TOWN CRIER Flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup butter
- 1 egg white
- 1 tablespoon vanilla
- 1/4 cup of sour milk

Cream butter and add sugar gradually. Sift flour, measure, resift several times with baking powder and salt. Add alternately with water. Add vanilla. Fold in stiffly beaten egg whites. Bake in a well greased and floured 8-inch loaf cakes pans in a moderate oven (350 degrees F.) about 40 minutes.

**Heavenly Fudge Cake**

- 2 cups TOWN CRIER Flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 4 tablespoons shortening
- 1/2 cup butter
- 1 egg
- 1 cup sugar
- 2 cups cold water
- 1/2 cup brown sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- 1 teaspoon vanilla

Cream shortening, add 1/2 cups of the sugar gradually, then the well beaten egg yolks, and cream all together thoroughly. Blend in the melted chocolate. Sift flour once before measuring. Sift flour, baking powder and salt together and add to creamed mixture alternately with the milk. Beat just enough to make batter smooth. Blend in vanilla and nuts. Make a meringue by beating egg whites stiff and gradually adding the remaining 1/2 cup of sugar. Fold into batter. Bake in well greased and floured 9x12 loaf pan in moderate oven (350 degrees F.) about 55 minutes. If baked in layers will require about 40 minutes.

**Penuche Cake**

- 1 1/2 cups TOWN CRIER Flour
- 1/2 cup sugar
- 1/2 cup shortening
- 1/2 cup brown sugar
- 1 egg white
- 1/2 cup of sour milk

Cream butter and add sugar gradually. Add well beaten eggs. Sift flour before measuring. Sift flour, salt, soda, baking powder and cinnamon together. Add alternately with sour milk. Pour into a well greased and floured 8 x 8 pan. Cover with meringue made by adding brown sugar gradually to stiffly beaten egg white. Sprinkle with nut meats. Bake in a very moderate oven (325 degrees F.) about 45 minutes.

**Tutti Frutti Cake**

- 1 1/2 cups TOWN CRIER Flour
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1 cup sugar
- 1/2 cup butter
- 1 egg
- 6 figs (chopped fine)
- 1 cup raisins
- 1 cup boiling water
- 1 teaspoon lemon extract
- 1/2 cup nuts
- 2 tablespoons butter
- 1 cup powdered sugar
- 1 egg yolk
- 2 tablespoons cream
- 1/4 teaspoon lemon extract
- 1/4 teaspoon orange extract

Pour boiling water over fruit and let stand while mixing cake. Cream sugar and butter. Add the well beaten egg and lemon extract. Sift flour before measuring. Add spices and sift again. Add alternately with fruit mixture to which soda has been added. Add nuts. Bake in well greased and floured 8 x 8 pan in a moderate oven (350 degrees F.) about 50 minutes. When cool top with icing. Icing: Blend ingredients until right consistency to spread.

**Three Egg Sponge Cake**

- 1 1/2 cups TOWN CRIER Flour
- 3 eggs
- 1 teaspoon baking powder
- 3/4 cup cold water
- 1 1/2 cups sugar
- 1 teaspoon cream of tartar
- 1 teaspoon vanilla
- 1 egg
- 1/2 teaspoon of orange extract
- 1/2 cup of sour milk
- 6 figs (chopped fine)
- 1 cup raisins
- 1 cup boiling water
- 1 teaspoon cinnamon
- 1/2 teaspoon cloves
- 1/2 teaspoon salt

Cream shortening, add 1 1/2 cups of the sugar gradually, then the well beaten egg yolks, and cream all together thoroughly. Blend in the melted chocolate. Sift flour once before measuring. Sift flour, baking powder and salt together and add to creamed mixture alternately with the milk. Beat just enough to make batter smooth. Blend in vanilla and nuts. Make a meringue by beating egg whites stiff and gradually adding the remaining 1/2 cup of sugar. Fold into batter. Bake in well greased and floured 9x12 loaf pan in moderate oven (350 degrees F.) about 55 minutes. When cool top with icing. Icing: Blend ingredients until right consistency to spread.

**Whipped Cream Cup Cakes**

- 1 1/2 cups TOWN CRIER Flour
- 1/2 cup heavy cream
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1 cup sugar
- 2 egg whites
- 1/4 cup water
- 1/2 teaspoon vanilla

Sift flour before measuring. Sift salt, baking powder, sugar and flour together twice. Fold stiffly beaten egg whites into the whipped cream. Add water and flavoring. Add flour mixture, a small amount at a time to the cream mixture. Set paper baking cups in muffin pans and fill 1/2 full with batter. Bake in a moderate oven (375 degrees F.) about 30 minutes. When cool, ice with your favorite icing.
**Poppy Seed Cake**

- **DARK PART**
  - 2 1/2 cups TOWN CRIER Flour
  - 3 tablespoons sugar
  - 1 egg
  - 1/4 teaspoon baking powder
  - 1/4 teaspoon salt
  - 1/2 cup sugar
  - 3/4 cup sour milk

- **LIGHT PART**
  - 1 1/2 cups sugar
  - 1/2 cup cream
  - 1/2 cup butter
  - 1/3 cup poppy seed
  - 1/2 teaspoon salt

Soak poppy seed in 1/4 cup of the milk over night. Cream butter. Add sugar gradually. Add soaked poppy seed. Sift flour before measuring. Sift flour, salt and baking powder together and add alternately with milk. Fold in stiffly beaten egg whites. Bake in 2 well greased and floured 8-inch layer cake pans in a moderate oven (350 degrees F.) about 45 minutes. Ice with your favorite icing.

**Ribbon Fruit Cake**

- **DARK PART**
  - 2% cups TOWN CRIER Flour
  - 3/4 teaspoon cloves
  - 1 teaspoon cinnamon
  - 1/2 teaspoon nutmeg
  - 1/4 teaspoon salt
  - 4 eggs
  - 1/2 cup sugar
  - 1/4 cup molasses
  - 2 tablespoons orange juice
  - 1 cup chopped raisins
  - 1 cup chopped figs

- **LIGHT PART**
  - 2 cups TOWN CRIER Flour
  - 3/4 cup cream
  - 1/2 cup butter
  - 1/2 cup sugar
  - 1/2 cup milk
  - 1/4 cup candied lemon peel
  - 1/4 cup citron
  - 1/4 cup cocoanut
  - 1/4 cup shredded almonds

Dark Part: Sift flour, measure, add spices, salt, soda and sift several times. Cream butter and sugar. Add well beaten eggs. Add other liquid ingredients alternately with flour. Add fruit in part of measured flour.

Light Part: Sift flour, measure, add baking powder and salt, and sift several times. Cream butter and sugar. Dredge fruit and nuts in part of measured flour. Add flour alternately with milk and fruit juice. Add dredged fruit, nuts and fruit peel. Fold in stiffly beaten egg whites. Line bottom of 9-inch tube pan or 2 loaf pans with three layers of waxed paper. Grease and flour pans well. To fill loaf pans divide each dough into thirds and arrange in one pan 2 layers of dark with 1 of light between. And in other pan 2 layers of white with 1 dark between. If using tube pan, divide dough in halves and arrange in 4 layers alternating dark and light. Bake in slow oven (285 degrees F.) about 2 hours for loaf pans and 2 1/2 hours for tube pan.

**Pineapple Parfait Cake**

- 2 1/2 cups TOWN CRIER Flour
- 3 teaspoons baking powder
- 1/2 cup sugar
- 1 egg yolk
- 1/2 teaspoon grated lemon rind
- 3/4 cup unsweetened pineapple juice
- 3/4 cup water
- 1/2 teaspoon grated orange peel

Cake: Cream butter and add sugar gradually. Add well beaten egg yolk and grated lemon rind. Sift flour, measure, and sift with baking powder and salt 3 times. Add alternately with pineapple juice and water. Fold in stiffly beaten egg whites. Pour into two well greased and floured 8-inch layer cake pans lined with waxed paper. Bake in moderate oven (375 degrees F.) about 35 minutes.

Frosting: Combine unbeaten egg whites, sugar, pineapple juice and Karo syrup in top of double boiler. Mix well. Place over rapidly boiling water and cook, beating constantly with rotary beater, until it holds a peak. Remove from fire, add lemon rind and beat until cool and right consistency to spread on cake.

**Molasses Cake With Peanut Brittle Filling**

- CAKE
  - 2 cups TOWN CRIER Flour
  - 1 egg
  - 1 teaspoon baking powder
  - 3 tablespoons molasses
  - 1/4 cup sugar
  - 3/4 cup sour milk

- FILLING
  - 1 cup heavy cream
  - 1 cup ground peanut brittle

Cream butter and add sugar gradually. Add well beaten egg and molasses. Sift flour before measuring. Add salt and baking powder and sift again. Add alternately with sour milk in which soda has been dissolved. Add vanilla. Pour into two well greased and floured 8-inch layer cake pans. Bake in a moderate oven (375 degrees F.) about 35 minutes. Remove from tins, cool and put layers together with filling. Pile rest of filling on top. flatten improves after standing at least 12 hours. To make filling, force enough peanut brittle through food chopper to equal 1 cup. Fold into the stiffly beaten cream.
**CAKE**

**Oven Iced Cup Cakes**

| 1 1/3 cups TOWN CRIER Flour | 1 teaspoon vanilla |
| 2 teaspoons baking powder | 1 egg white |
| 1 1/2 teaspoon salt | 1/2 cup brown sugar |
| 1/2 cup shortening | 2 tablespoons cocoa |
| 1 cup sugar | 1 egg plus 1 egg yolk |
| 1/2 cup milk | 1/4 cup nuts |

Cream shortening and add sugar gradually. Add unbeaten egg and beat thoroughly. Sift flour before measuring. Resift with baking powder and salt three times. Add alternately with milk. Add vanilla. Fill well greased and floured cup cake pans not quite half full. Add brown sugar, mixed with cocoa, gradually to stiffly beaten egg white. Spread meringue on batter and sprinkle with chopped nuts. Bake in moderate oven (350 degrees F.) about 30 minutes.

**COOKIES**

**Almond Tea Rings**

| 1 1/3 cups TOWN CRIER Flour | 1/2 cup butter |
| 2 teaspoons baking powder | 1 cup sugar |
| 1 egg | Blanched almonds |

Cream butter. Add sugar gradually. Add well beaten egg. Sift flour, measure and sift with baking powder. Add to first mixture. Toss 1/2 of mixture on floured board and roll to 1/8 inch thickness. Cut with doughnut cutter. Brush with white of egg and sprinkle with sugar. Split almonds and place three halves on each wafer at equal distances apart. Place on greased sheet and bake in a moderate oven (350 degrees F.) about 12 minutes. To serve arrange, overlapping one another in circular form, on a fancy plate covered with a doily.

**Apricot Oatmeal Slices**

**CRUMB MIXTURE**

| 1 1/4 cups TOWN CRIER Flour | 1/2 pound dried apricots |
| 1 1/4 cups oatmeal | 1/4 cup sugar |
| 1 cup brown sugar | 1/4 cup water |
| 1/2 teaspoon soda | 1/2 cup melted butter |

Add sugar and water to chopped dried apricots. Cook until thick. Melt butter. Add brown sugar. Then add oatmeal, flour and soda. Pat 3/4 of this crumb mixture into a greased 7x11 pan. Cover with filling. Sprinkle remaining crumb mixture over filling. Bake in a moderate oven (350 degrees F.) about 40 minutes. Cut into bars. May also be cut into squares, topped with whipped cream and served as a dessert.

**MINT FILLING**

1/4 cup cream or 1/4 teaspoon peppermint extract milk 2 cups sifted confectioners' sugar

Blend ingredients well and place between cookies.

**COOKIES**

**Banana Cookies**

| 2 1/2 cups TOWN CRIER Flour | 1 teaspoon soda |
| 1 teaspoon baking powder | 1 egg white |
| 1 cup butter | 1 cup banana pulp |
| 1 cup sugar | 1/2 cup walnuts |

Cream butter and sugar. Dissolve soda in cream and add to first mixture. Add well beaten eggs, banana pulp, walnuts, and flour and baking powder sifted together. Drop by spoonfuls on a greased baking sheet and bake in a moderate oven (350 degrees F.) about 12 minutes.

**Cashew Refrigerator Cookies**

| 4 cups sifted TOWN CRIER Flour | 1/2 cup brown sugar, firmly packed |
| 3 teaspoons baking powder | 2 eggs |
| 1/4 teaspoon salt | 1 cup chopped cashews |
| 2 cups sugar | 1 tablespoon vanilla |

Cream shortening and add sugars gradually, creaming until light and fluffy. Add well beaten eggs, nuts and vanilla. Add flour, baking powder and salt which have been sifted together. Shape into small rolls and wrap in waxed paper. Chill until firm, slice and bake on an ungreased baking sheet in a hot oven (425 degrees F.) for 5 or 6 minutes.

**Chocolate Mint Wafers**

| 2 cups TOWN CRIER Flour | 1/2 teaspoon salt |
| 1 teaspoon baking powder | 1/2 teaspoon cocoa |
| 1/4 cup milk | 1 egg |
| 1/2 cup shortening | 1 teaspoon vanilla |

Combine shortening, salt, soda and cocoa and blend well. Add sugar and cream thoroughly. Add well beaten egg. Sift flour, measure and sift with baking powder. Add alternately with milk. Add vanilla. Chill dough. Roll out as thin as possible on floured board. Cut with 2-inch cookie cutter. Place on greased baking sheets and bake in moderate oven (375 degrees F.) about 8 minutes. When cool put two wafers together, spreading mint filling between.

**MINT FILLING**

1/4 cup cream or 1/4 teaspoon peppermint extract milk 2 cups sifted confectioners' sugar

Blend ingredients well and place between cookies.
### Chewey Cookies

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
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<tbody>
<tr>
<td>2 cups TOWN CRIER Flour</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon baking powder</td>
<td></td>
</tr>
<tr>
<td>½ teaspoon salt</td>
<td>½ cup black walnuts</td>
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<tr>
<td>4 eggs</td>
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</tbody>
</table>

Sift flour before measuring. Add baking powder and salt and sift again. Dredge nuts in measured flour. Beat eggs in top of double boiler. Add sugar, mix well and cook for 10 minutes, stirring constantly. Remove from fire and add flour, nuts and vanilla. Bake in 2 well greased 7x11 pans in a moderate oven (350 degrees F.) about 30 minutes. Cut into bars while warm.

### Pecan Apricot Squares

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
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<tbody>
<tr>
<td>2 cups TOWN CRIER Flour</td>
<td></td>
</tr>
<tr>
<td>½ cup apricot</td>
<td></td>
</tr>
<tr>
<td>¼ teaspoon baking powder</td>
<td></td>
</tr>
<tr>
<td>½ teaspoon salt</td>
<td>¼ cup finely chopped pecans</td>
</tr>
<tr>
<td>¼ cup butter</td>
<td></td>
</tr>
<tr>
<td>¼ cup sugar</td>
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</table>

Cream butter and sugar. Add well beaten egg. Add apricot puree, made by pressing canned apricots, fruit and syrup, through a sieve. Add flour, soda, and salt sifted together. Stir in finely chopped pecans. Chill well. Roll very thin and cut into 2-inch squares. Place on greased sheet. Bake in hot oven (400 degrees F.) about 10 minutes.

### Chocolate Cookies

<table>
<thead>
<tr>
<th>Ingredient</th>
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</thead>
<tbody>
<tr>
<td>2 cups TOWN CRIER Flour</td>
<td></td>
</tr>
<tr>
<td>2 tablespoons melted chocolate</td>
<td></td>
</tr>
<tr>
<td>1 whole egg</td>
<td>1 egg yolk</td>
</tr>
<tr>
<td>1 cup sugar</td>
<td>½ cup milk</td>
</tr>
<tr>
<td>1 cup nuts</td>
<td>1 teaspoon vanilla</td>
</tr>
</tbody>
</table>

Add melted butter to sugar. Add well beaten eggs. Add melted chocolate. Sift flour before measuring. Sift flour and baking powder together. Dredge raisins and nuts in part of the measured flour. Add flour alternately with milk and add raisins and nuts. Drop from spoon onto well greased baking sheet and bake in a moderate oven (375 degrees F.) about 15 minutes.

### Honey Nut Brownies

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>½ cup TOWN CRIER Flour</td>
<td></td>
</tr>
<tr>
<td>¼ cup honey</td>
<td>¼ cup sugar</td>
</tr>
<tr>
<td>2 eggs</td>
<td>1 teaspoon vanilla</td>
</tr>
<tr>
<td>¼ cup butter</td>
<td>1 cup chopped walnuts</td>
</tr>
<tr>
<td>2 ounces chocolate</td>
<td></td>
</tr>
</tbody>
</table>

Melt chocolate and butter together. Mix with honey and sugar. Add well beaten eggs. Sift flour before measuring. Add flour and baking powder which have been sifted together. Add nuts and vanilla. Bake in a well greased 7x11 pan in a slow oven (300 degrees F.) about 45 minutes. Cut into bars and remove from pan while warm.

### Hungarian Cookies

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
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</thead>
<tbody>
<tr>
<td>2 cups TOWN CRIER Flour</td>
<td></td>
</tr>
<tr>
<td>2 large apples</td>
<td>½ cup sugar</td>
</tr>
<tr>
<td>2 teaspoons baking powder</td>
<td>¼ teaspoon cinnamon</td>
</tr>
<tr>
<td>¾ cup butter</td>
<td>1 cup ground walnuts</td>
</tr>
<tr>
<td>3 eggs</td>
<td>½ cup powdered sugar</td>
</tr>
<tr>
<td>Grated rind of lemon</td>
<td></td>
</tr>
<tr>
<td>1 cup dry bread crumbs</td>
<td></td>
</tr>
</tbody>
</table>

Cream butter and add the 1 cup of sugar gradually. Add well beaten egg yolks, lemon rind, sifted flour and baking powder and bread crumbs. Pat half of the mixture into 2 greased 7x11 pans. Cover with apples sliced thin. Sprinkle with mixture of the ¼ cup of sugar and cinnamon. Sprinkle with ½ of the ground nuts. Cover with remaining dough, patting it onto the apples evenly. Bake in a moderate oven (375 degrees F.) about 30 minutes. Remove from oven and spread meringue (3 stiffly beaten egg whites and ¼ cup powdered sugar) over the top. Sprinkle with remaining ground nuts and bake in very moderate oven (325 degrees F.) about 15 minutes. Increase heat to 350 degrees to brown top if necessary. Cut into bars or squares.

### Fruit Filled Cookies

**DOUGH**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 cups TOWN CRIER Flour</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon baking powder</td>
<td></td>
</tr>
<tr>
<td>½ teaspoon soda</td>
<td>½ cup hot water</td>
</tr>
<tr>
<td>2 teaspoons cinnamon</td>
<td>½ cup figs, dates</td>
</tr>
<tr>
<td>½ teaspoon salt</td>
<td>(chopped)</td>
</tr>
<tr>
<td>1 cup shortening</td>
<td></td>
</tr>
<tr>
<td>2 cups brown sugar</td>
<td></td>
</tr>
<tr>
<td>2 eggs</td>
<td></td>
</tr>
</tbody>
</table>


**FRUIT FILLING**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>½ cup sugar</td>
<td></td>
</tr>
<tr>
<td>1 tablespoon lemon juice</td>
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</tr>
</tbody>
</table>

Filling: Mix in order given. Cook until thick. Chill before spreading on dough.
**COOKIES**

**Orange Cookies**
- 31/2 cups TOWN CRIER Flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 teaspoon soda
- 1 cup shortening or butter milk

Cream shortening, add sugar gradually. Add unbeaten eggs and grated rind of orange. Sift flour before measuring. Sift dry ingredients together and add alternately with the milk to the first mixture. Drop from a teaspoon onto a greased baking sheet. Bake in a moderate oven (375 degrees F.) about 15 minutes. While cookies are still warm spread with icing.

**Apple Dumplings**

**DESSERT**

**Date Bars**
- 1/2 cup TOWN CRIER Flour
- 1/2 cup chopped dates
- 3 eggs
- 1 1/2 cups brown sugar
- 1 teaspoon vanilla

Sift flour, measure, sift with baking powder and salt. Add bran, nuts and dates. To well beaten eggs add sugar gradually. Add vanilla. Add flour mixture. Spread 1/2 inch thick in well greased pans. Bake in moderate oven (375 degrees F.) about 20 minutes. Cut into bars while warm. Roll in powdered sugar. May be served while warm, topped with whipped cream as a dessert.

**Persian Fancies**
- 3 cups TOWN CRIER Flour
- 2 eggs
- 2 cups coconaut
- 1/2 cup sugar
- 1/2 cup milk
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 cup butter
- 1/2 cup milk
- 1/2 cup candied pineapple
- 1 teaspoon vanilla

Cream butter and add sugar gradually. Add vanilla and well beaten eggs. Sift flour before measuring. Sift with baking powder and salt. Add alternately with milk. Add chopped fruits, coconaut and nuts which have been dredged in part of measured flour. Drop from teaspoon onto well greased baking sheet. Let stand a few minutes. Then flatten cookies by stamping with a glass covered with damp cloth. Bake in moderate oven (375 degrees F.) about 17 minutes. Yield 8 dozen small cookies.

**CAKE FILLING**
- 1 1/2 cups TOWN CRIER Flour
- 1/2 cup milk
- 1 teaspoon baking powder
- 1/2 cup sugar
- 1/2 cup beaten eggs
- 1/2 cup sour milk
- 1 teaspoon salt
- 1 tablespoon cocoa
- 1 teaspoon sour milk
- 1/2 cup sugar
- 1/2 cup crushed pineapple
- 1/2 cup butter
- 1/2 cup nuts
- 1 teaspoon soda
- 1/4 teaspoon vanilla
- 1/2 teaspoon lemon extract

**Dessert Supreme**

Cake: Beat eggs in top of double boiler. Mix cocoa and sweet milk and add to eggs. Cook, stirring constantly, until thick. Add butter and sugar. Sift flour before measuring. Sift flour and baking powder together and add alternately with sour milk in which soda has been dissolved. Add vanilla. Bake in 2 well greased and floured 8x8 pans in a moderate oven (350 degrees F.) about 25 minutes. When cool put filling between layers and on top. Serve in squares topped with whipped cream.

**DESSERT**

**Chocolate Cream Puffs**

<table>
<thead>
<tr>
<th>PUFFS</th>
<th>FILLING</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup TOWN CRIER</td>
<td>2 cups whipped cream</td>
</tr>
<tr>
<td>Flour</td>
<td>½ cup powdered sugar</td>
</tr>
<tr>
<td>1 cup water</td>
<td>2 teaspoons baking powder</td>
</tr>
<tr>
<td>½ cup butter</td>
<td>½ teaspoon salt</td>
</tr>
<tr>
<td>2 oz. unsweetened chocolate</td>
<td>1 cup brown sugar</td>
</tr>
<tr>
<td>4 eggs</td>
<td>4 egg yolks</td>
</tr>
</tbody>
</table>

Boil water, butter and chocolate until the chocolate is melted. Stir in the flour and whipped cream filling. Yield 12 puffs.

**Black Walnut Torte**

<table>
<thead>
<tr>
<th>TORTE</th>
<th>FILLING</th>
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</thead>
<tbody>
<tr>
<td>1 cup TOWN CRIER Flour</td>
<td>1 cup milk</td>
</tr>
<tr>
<td>2 teaspoons baking powder</td>
<td>¼ cup sugar</td>
</tr>
<tr>
<td>½ teaspoon salt</td>
<td>1 tablespoon TOWN CRIER Flour</td>
</tr>
<tr>
<td>½ cup butter</td>
<td>2 egg yolks</td>
</tr>
<tr>
<td>½ cup sugar</td>
<td>1 tablespoon butter</td>
</tr>
<tr>
<td>4 egg yolks</td>
<td>1 teaspoon vanilla</td>
</tr>
<tr>
<td>½ cup milk</td>
<td>4 egg whites</td>
</tr>
<tr>
<td>1 teaspoon vanilla</td>
<td>¾ teaspoon salt</td>
</tr>
<tr>
<td>1 cup sugar</td>
<td>1 cup sugar</td>
</tr>
<tr>
<td>½ cup black walnuts</td>
<td>½ cup black walnuts</td>
</tr>
</tbody>
</table>

Torte: Cream butter. Add sugar gradually. Add well beaten egg yolks. Sift flour, baking powder and salt three times. Add alternately with milk. Add vanilla. Spread in two well greased and floured layer cake pans lined with waxed paper. Pile meringue over each layer and sprinkle with chopped nuts. Bake in a very moderate oven (325 degrees F.) about 30 minutes. Allow to cool in pans. Turn out one layer, meringue side down, on platter. Spread with custard filling. Top with other layer, meringue side up.

Meringue: Add salt to egg whites and beat until stiff. Fold in sugar.

**DESSERT**

**Apricot Upside Down Cake**

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td>2 cups TOWN CRIER</td>
<td>2 eggs</td>
<td>2 cups TOWN CRIER</td>
</tr>
<tr>
<td>Flour</td>
<td>½ cup milk</td>
<td>Flour</td>
</tr>
<tr>
<td>2 teaspoons baking powder</td>
<td>1 teaspoon vanilla</td>
<td>2 teaspoons baking powder</td>
</tr>
<tr>
<td>½ cup butter</td>
<td>1 cup brown sugar</td>
<td>½ cup butter</td>
</tr>
<tr>
<td>1 cup sugar</td>
<td>1 can apricots</td>
<td>1 cup sugar</td>
</tr>
</tbody>
</table>

Cream the ½ cup of butter and sugar together. Add well beaten egg yolks. Add milk alternately with flour, which was sifted before measured and resifted three times with baking powder. Add vanilla. Fold in stiffly beaten egg whites. Melt the 2 tablespoons of butter in 9½-inch frying pan and spread with brown sugar. Arrange a layer of well drained apricots over sugar. Pour cake batter over fruit. Bake in a moderate oven (350 degrees F.) about 1 hour. Turn out upside down. Serve topped with whipped cream.

**DESSERT**

**Fruited Gingerbread**

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td>2½ cups TOWN CRIER</td>
<td>½ cup butter</td>
<td>2½ cups TOWN CRIER</td>
</tr>
<tr>
<td>Flour</td>
<td>½ cup sugar</td>
<td>Flour</td>
</tr>
<tr>
<td>½ teaspoon salt</td>
<td>1 cup molasses</td>
<td>½ cup sugar</td>
</tr>
<tr>
<td>1 teaspoon cinnamon</td>
<td>1 cup boiling</td>
<td>1 teaspoon cinnamon</td>
</tr>
<tr>
<td>1 teaspoon ginger</td>
<td>water</td>
<td>1 teaspoon ginger</td>
</tr>
<tr>
<td>1 teaspoon cloves</td>
<td>2 eggs</td>
<td>1 cup sugar</td>
</tr>
<tr>
<td>2 teaspoons soda</td>
<td>1 No. 3 can Fruit Salad</td>
<td>4 tablespoons milk</td>
</tr>
</tbody>
</table>

Cream butter and sugar well. Add molasses, boiling water and dry ingredients which have been sifted together. Then add well beaten eggs. Beat until smooth. Butter a 9x12 baking pan. Slice in the well drained fruit. Pour the gingerbread mixture over the fruit. Bake in a moderate oven (350 degrees F.) about 35 minutes. Cool before cutting. Serve in squares fruit side up topped with sweetened whipped cream.

**DESSERT**

**Blitzen Torte**

<table>
<thead>
<tr>
<th>TORTE</th>
<th>MERINGUE</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup TOWN CRIER Flour</td>
<td>1 cup milk</td>
</tr>
<tr>
<td>¼ cup sugar</td>
<td>½ cup sugar</td>
</tr>
<tr>
<td>¼ teaspoon salt</td>
<td>1 tablespoon shredded almonds</td>
</tr>
<tr>
<td>1½ teaspoons baking extract</td>
<td>1 teaspoon cinnamon</td>
</tr>
<tr>
<td>powder</td>
<td>Cream butter and add sugar gradually. Add well beaten egg yolks and continue beating. Add flavoring. Sift flour, measure and sift with baking powder and salt. Add alternately with milk. When all is blended beat for 3 minutes. Spread in a well greased and floured 8x12 pan. Make meringue by adding sugar gradually to stiffly beaten egg whites. Spread on batter. Sprinkle with cinnamon and almonds. Bake in a very moderate oven (325 degrees F.) about 40 minutes. Serve in squares. For variation may be topped with whipped cream or small squares may be served in sherbet glasses and topped with half a peach and whipped cream.</td>
</tr>
<tr>
<td>4 egg yolks</td>
<td>½ cup shredded almonds</td>
</tr>
<tr>
<td>¼ cup sugar</td>
<td>1 teaspoon cinnamon</td>
</tr>
</tbody>
</table>

Cream butter and add sugar gradually. Add well beaten egg yolks and continue beating. Add flavoring. Sift flour, measure and sift with baking powder and salt. Add alternately with milk. When all is blended beat for 3 minutes. Spread in a well greased and floured 8x12 pan. Make meringue by adding sugar gradually to stiffly beaten egg whites. Spread on batter. Sprinkle with cinnamon and almonds. Bake in a very moderate oven (325 degrees F.) about 40 minutes. Serve in squares. For variation may be topped with whipped cream or small squares may be served in sherbet glasses and topped with half a peach and whipped cream.
**Spice Puff Pudding and Whipped Cream Foamy Sauce**

**PUDDING**

2½ cups TOWN CRIER 1 cup butter
Flour 1 cup sugar
¾ teaspoon soda 1 egg
2 teaspoons cinnamon 1 cup buttermilk
3 teaspoons ground cloves 1 cup raisins
½ teaspoon salt

**SAUCE**

1 tablespoon butter 1 teaspoon vanilla
½ cup sugar 1 cup whipping cream
1 egg

Pudding: Cream butter and add sugar gradually. Add well beaten egg. Sift flour before measuring. Sift soda, salt, spices and flour together. Dredge raisins and nuts in part of the measured flour. Add flour mixture alternately with buttermilk. Add nuts and raisins. Pour into well greased pudding pan or individual molds and steam. Steaming in an 8-inch pudding pan requires 2½ hours. Individual molds require 1 hour. Serve hot with whipped cream foamy sauce.

Sauce: Beat butter, sugar, egg and vanilla together until light and fluffy. Place in ice box until ready to use. Just before serving fold in cup of cream which has been whipped stiff.

**Date Chocolate Steam Pudding**

**PUDDING**

2 cups TOWN CRIER ⅔ cup sugar
CRIER Flour 1 egg
4 teaspoons baking powder 1¼ teaspoons salt
4 tablespoons shortening 1 cup dates
1 cup buttermilk 1½ teaspoons cinnamon
1 cup raisins 2 tablespoons flour
⅔ cup nuts

**SAUCE**

1 cup sugar 1 egg
2 tablespoons cream
⅔ cup chocolate
1 teaspoon vanilla

Cream shortening. Add sugar gradually. Add well beaten egg. Sift flour once and measure. Sift flour, baking powder, salt and cinnamon together. Add to creamed mixture alternately with water. Divide batter into two parts. Into one part of batter blend melted chocolate and into the other part chopped dates dredged with the 2 tablespoons of flour. Drop by spoon into a well greased tube pan alternating the chocolate and white batter. Cover top of pan with waxed paper. Steam 45 minutes. Serve hot with whipped cream or any desired pudding sauce. Yield 10 servings.

**Delicious Steamed Pudding**

**PUDDING**

2 cups TOWN CRIER 1 cup dates
Flour 1 teaspoon vanilla
1 teaspoon cinnamon 1 cup sour milk or buttermilk
⅓ cup butter 1 cup white sugar
1 cup buttermilk 1 teaspoon baking soda
1 egg 1 cup raisins
1 cup sugar
1 cup English walnuts

**SAUCE**

2 cups brown sugar 2 cups water
2 teaspoons TOWN CRIER 2 teaspoons butter
CRIER Flour 1 teaspoon vanilla

Cream butter and add sugar gradually. Add unbeaten egg. Sift flour before measuring. Add cinnamon and sift again. Dredge raisins, chopped dates and nuts in the measured flour. Add flour, fruit, nuts and vanilla to creamed mixture. Add sour milk in which the soda has been dissolved. Pour into a well greased pudding pan and steam 3 hours. Serve hot with caramel sauce.

Sauce: Combine sugar and flour. Add water. Boil about 5 minutes. Remove from fire and add butter and vanilla. Serve hot.

**Date Chocolate Steam Pudding**

**PUDDING**

2 cups TOWN CRIER ⅔ cup sugar
CRIER Flour 1 egg
4 teaspoons baking powder 1¼ teaspoons salt
4 tablespoons shortening 1 cup dates
1 cup buttermilk 1½ teaspoons cinnamon
1 cup raisins 2 tablespoons flour
⅔ cup nuts

**SAUCE**

1 cup sugar 1 egg
2 tablespoons cream
⅔ cup chocolate
1 teaspoon vanilla

Cream shortening. Add sugar gradually. Add well beaten egg. Sift flour once and measure. Sift flour, baking powder, salt and cinnamon together. Add to creamed mixture alternately with water. Divide batter into two parts. Into one part of batter blend melted chocolate and into the other part chopped dates dredged with the 2 tablespoons of flour. Drop by spoon into a well greased tube pan alternating the chocolate and white batter. Cover top of pan with waxed paper. Steam 45 minutes. Serve hot with whipped cream or any desired pudding sauce. Yield 10 servings.

**Surprise Pudding**

**BATTER**

2 cups TOWN CRIER 1 egg
Flour 1 cup milk
3 teaspoons baking 1 teaspoon vanilla powder
2 tablespoons butter 2 cups brown sugar
⅔ cup sugar

Cream butter with sugar. Add well beaten egg. Sift flour once, then measure and sift again with baking powder. Add flour alternately with milk. Add vanilla. Pour batter into a well greased pudding pan. Sprinkle brown sugar over top of batter and over the sugar pour sour cream. Bake in moderate oven (350 degrees F.) about 35 minutes or until batter is done. The batter rises to the top and the cream and sugar form a delicious caramel sauce. Serve upside down.

**Pineapple Puff Balls**

**BATTER**

1⅓ cups TOWN CRIER ¾ cup butter
Flour 2 eggs
2 teaspoons baking powder 1¼ cups milk
⅓ teaspoon salt ¾ cup drained crushed pineapple
1 cup sugar

Cream butter and add sugar gradually. Add well beaten eggs. Sift flour, measure, sift with baking powder and salt. Add alternately with milk. Add pineapple. Fill greased and floured muffin pans ½ full. Bake in moderate oven (375 degrees F.) about 25 minutes. Serve topped with whipped cream into which sugar and pineapple have been folded.
### Orange Puffs

**BATTER**
- 1 1/2 cups TOWN CRIER Flour
- 2 1/2 teaspoons baking powder
- 1 1/2 teaspoons salt
- 1 cup sugar
- 1 egg
- 1/2 cup melted butter
- 1 teaspoon orange extract

**SYRUP**
- 1 cup sugar
- 1 cup water
- 3 tablespoons butter
- Juice of 2 medium-sized oranges
- Grated rind of 1 orange
- 1/4 teaspoon salt

**Syrup:** Combine syrup ingredients in cast aluminum kettle or waterless cooker. Heat to boiling point.

**Batter:** Sift flour before measuring. Sift flour, baking powder, salt and sugar together. To well beaten egg add milk, melted butter and flavoring. Combine wet and dry ingredients and drop by spoonfuls into boiling syrup. Cover immediately and steam 1 hour. Do not remove cover during steaming. Lower flame when syrup is boiling. Serve hot.

### Upside Down Apple Spice Cake

**1 1/2 cups TOWN CRIER Flour**
- 1 1/2 tablespoons baking powder
- 1 1/2 teaspoons salt
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon allspice
- 1/4 cup shortening
- 3/4 cup sugar

**1 egg**
- 1/2 cup milk
- 2 cups sliced apples
- 4 tablespoons butter
- 1/2 cup brown sugar
- 2 tablespoons milk

Cream shortening and add sugar gradually. Add unbeaten egg and beat thoroughly. Sift flour before measuring. Sift flour, baking powder, salt and spices three times. Add flour alternately with milk. Arrange apples in well greased pan. Melt butter, add brown sugar and milk and mix well. Spread over the apples and pour batter over apple mixture. Bake in a moderate oven (350 degrees F.) about 50 minutes. Turn out upside down on a rack to cool. Serve topped with whipped cream.

### Caramel Dumplings

**DUMPLINGS**
- 1 1/2 cups TOWN CRIER Flour
- 2 teaspoons baking powder
- 2 tablespoons butter
- 1 1/2 cup sugar
- 1/2 cup milk
- 1 teaspoon vanilla

**SAUCE**
- 1 1/2 cup sugar
- 2 cups boiling water
- 2 tablespoons butter
- 1 cup sugar
- 1/8 teaspoon salt

Sauce: Caramelize the 1/2 cup sugar in iron skillet, stirring constantly until melted and golden brown. Pour slowly into boiling water. Add butter, the 1 cup sugar and salt. Cook about 10 minutes while preparing dumplings.

Dumplings: Cream butter and sugar together. Sift flour before measuring and resift with baking powder. Add alternately with milk. Add vanilla. Drop by spoonfuls into the hot caramel sauce. Bake in a moderate oven (350 degrees F.) about 30 minutes. Serve warm and bottom side up. May be sprinkled with nuts and topped with whipped cream.

### Louisiana Chicken Pie

**PASTRY**
- 3 cups TOWN CRIER Flour
- 3 tablespoons butter

**FILLING**
- 3 tablespoons flour
- 3 cups milk
- 1 teaspoon salt
- 1 tablespoon baking powder
- 3 cups chicken stock
- 1 1/2 teaspoons salt
- 1/4 teaspoon pepper
- 1 egg
- 4 cups chicken meat
- Cold water (about 4 tablespoons)

Pastry: Sift flour, salt and baking powder together. Cut in shortening. Combine beaten egg and water. Add just enough liquid to make pastry hold together. Roll out and line a deep baking dish, reserving enough pastry for top. Prick well and bake in hot oven (450 degrees F.) until just done, about 10 minutes. Fill with alternate layers of chicken mixture and sliced hard boiled eggs. Roll out upper crust. Cut several holes in crust with inside of doughnut cutter. Cover chicken pie, fastening edge well. Bake in hot oven (450 degrees F.) about 20 minutes.

DINNER DISH

**Hot Dog Dainties**

2 cups TOWN CRIER  ½ cup milk
Flour  12 weiners
½ teaspoon salt  12 thin slices
2 ½ teaspoons baking powder  Prepared mus-
2 tablespoons shortening  tard

Sift flour, salt and baking powder together. Cut in shortening. Add milk to form soft dough. Roll out ¼ inch thick and cut into ¾-inch squares. Place a thin slice of cheese over each square. Brush weiners with prepared mustard. Lay 1 diagonal across center of each square of dough and roll up and fasten securely with toothpick. Place in greased pan and bake in hot oven (450 degrees F.) about 12 to 15 minutes.

DINNER DISH

**Left Over Meat or Chicken Puff**

1 ½ cups TOWN CRIER  2 teaspoons
Flour  scraped onion
2 teaspoons baking powder  ¼ cup grated raw carrot
½ teaspoon salt  2 tablespoons melted fat
2 eggs  2 cups gravy
1 cup milk  1 cup left over chicken
1 cup left over chicken or meat, cut fine

Sift flour before measuring. Sift together baking powder, flour and salt. Add well beaten egg yolks and milk. Add chicken or meat, onion, grated carrot, and melted fat. Mix well. Fold in stiffly beaten egg whites. Bake in greased baking dish in hot oven (425 degrees F.) about 20 minutes. Serve with hot gravy.

DINNER DISH

**Ham and Egg Pie**

**PASTRY**

1 cup TOWN CRIER  ½ cup lard
Flour  3 to 4 tablespoons
½ teaspoon salt  ice water

**FILLING**

4 eggs  ½ cup milk
¼ teaspoon pepper  2 cups cooked ham
¼ teaspoon baking powder  (cut in ¼-inch cubes)
1 cup grated cheese

Pastry: Sift flour and salt. Cut in lard. Add just enough water to hold pastry together. Roll out and line an 8-inch pie pan.

Filling: Beat eggs slightly and add pepper, baking powder, milk, ham and cheese. Pour ham mixture into unbaked pie shell. Bake in hot oven (450 degrees F.) 15 minutes then reduce heat to moderate (350 degrees F.) and bake 15 minutes. An inserted knife comes out clean when done.

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DINNER DISH

**Oysters and Sausage Casserole**

1 ½ cups TOWN CRIER  1 tablespoon CRIER Flour  shortening
3 teaspoons baking powder  ½ pint oysters
½ cup grated cheese  8 small pork
1 ½ teaspoons salt  sausages

Sift flour, measure, sift with baking powder and salt. Cut in shortening. Drain oysters, chop and add to first mixture with six tablespoons of oyster juice, or milk, or combination of the two. Spread mixture in greased shallow pan. Prick sausages and place them on top. Bake in hot oven (450 degrees F.) about 20 minutes.

DOUGHNUTS

**Orange Doughnuts**

2 cups TOWN CRIER  ½ cup sugar
Flour  ½ cup sour cream
2 teaspoons baking powder  ½ cup orange juice
½ teaspoon salt  Grated rind of 1 egg
2 cups gravy  orange

To well beaten eggs add sugar gradually. Add sour cream, orange juice and rind. Sift flour before measuring. Sift with baking powder and salt. Add to mixture. Drop by teaspoons into hot deep fat. Fry until golden brown and well done all way through. Drain on unglazed paper. Roll in powdered sugar.

DOUGHNUTS

**Raised Doughnuts**

6 cups TOWN CRIER  1 egg
Flour  ½ cup melted fat
1 cake compressed yeast  2 teaspoons salt
2 cups lukewarm water  2 teaspoons
1 cup sugar  almond flavoring

Crumble yeast into a bowl and cream with a little of the sugar. Add 1 cup of lukewarm water and 2 cups of the flour. Beat well and add the other cup of water. Set in a warm place to rise until light (about 1 hour). Then add well beaten egg, salt, rest of sugar, fat and flavoring. Spices may be substituted for almond flavoring. Mix well and add remaining flour to make a soft dough. Knead well on a floured board. Place in well greased bowl and set in warm place until double in bulk (about 1 hour). Roll to ¼ inch thickness on floured board and cut with doughnut cutter. Place on greased cookie sheet. Set in warm place to rise. When very light, fry in deep hot fat. Drain on unglazed paper. When cool ice tops by dipping into a glaze made as follows: Add 3 tablespoons hot milk and 1 teaspoon of vanilla to 2 cups powdered sugar. Add dash of cinnamon and nutmeg. Beat until sugar is dissolved and mixture is creamy.
Doughnuts

Mashed Potato Doughnuts
4 cups TOWN CRIER Flour 1% cups sugar
4 cups TOWN CRIER Mashed potatoes 1% cup hot mashed potatoes
2 teaspoons baking powder 2 eggs
1% teaspoon nutmeg 1 teaspoon vanilla
1% teaspoon salt 1% cup milk
4 tablespoons melted butter

Cream sugar and melted butter. Add hot mashed potatoes. When thoroughly mixed, add well beaten eggs and vanilla. Sift flour, measure, sift with baking powder, nutmeg and salt. Add alternately with milk. Mix well. Chill dough thoroughly (about 2 hours). Roll out 1% to 1 inch thick on floured board. Cut with doughnut cutter. Fry in deep hot fat. Drain on absorbent paper. Sprinkle with sugar.

Fritters

Banana Fritters
1 cup TOWN CRIER Flour 1% cup milk
1% cup sugar 1 egg
1% teaspoon salt 1 banana
1 teaspoon baking powder 1 teaspoon lemon juice
2 tablespoons sugar 1 teaspoon sugar

Sift flour, salt, baking powder and sugar together. Add milk, gradually blending until smooth. Add well beaten egg. Chill batter at least 1 hour before frying. Peel banana. Slice crosswise or into lengthwise strips. Sprinkle with a little sugar and lemon juice and let stand 1% hour. Drain and drop into batter. Drop batter by spoonfuls into deep hot fat. Fry until brown and well done all the way through. Drain on unglazed paper and serve at once.

Meat Fritters

Fritter
1 cup TOWN CRIER Flour 1% cup chopped cooked meat
1% cup milk
1% teaspoons baking powder 1 tablespoon chopped parsley
1 teaspoon salt 1 tablespoon chopped onion
1 egg 1% cup milk

Sauce
3 tablespoons butter 1 cup sieved
3 tablespoons flour asparagus
1% cups milk Salt and pepper

Fritters: To well beaten egg add milk. Sift flour before measuring. Add flour, baking powder and salt sifted together. When batter is smooth fold in meat, parsley and onion. Drop by spoonfuls into deep hot fat and fry until brown and cooked all the way through. Drain and serve hot with hot asparagus sauce. Sauce: Make white sauce of butter, flour and milk. Combine with asparagus. Season.

Corn Fritters

1 cup TOWN CRIER Flour 1% cup milk
1% cup hot mashed potatoes 1% tablespoons melted butter
1% teaspoon baking powder 1 cup canned corn, drained
1% teaspoon salt 1% cup paprika
1% teaspoon paprika 1 tablespoon
Few grains pepper chopped pimento
1 egg

Sift flour, measure and sift with baking powder, salt, paprika and pepper. To well beaten egg add milk, butter, corn and pimento. Combine with the flour mixture and beat well. Drop by spoonfuls into deep hot fat and fry until brown. Drain on unglazed paper and serve at once. Yield 12 medium sized fritters.

Mock Cherry Pie

(One 8-inch Pie)

Pastry
2 cups TOWN CRIER Flour 2 cups cranberries
% cup shortening 1 cup seeded raisins
% teaspoon salt 3 tablespoons flour
% cup shortening 1 cup sugar
Ice water (about 4 tablespoons) 4 tablespoons butter

Filling
1 package strawberry Jello berries (sweetened to taste)
1% cup boiling water 1 pint whipping cream

Pastry: Sift flour and salt together. Cut in fat. Add just enough ice water to hold pastry together. Roll out lower crust and line an 8-inch pie pan. Mix coarsely chopped cranberries and chopped seeded raisins. Add flour, sugar and salt. Fill pastry lined pan with the cranberry mixture. Dot with butter. Cover with perforated top crust. Bake in hot oven (450 degrees F.) 10 minutes. Then reduce heat to moderate (375 degrees F.) and bake until done, about 30 minutes.

Strawberry Ice Box Pie

Pastry
1 cup TOWN CRIER Flour 1% cup shortening
% cup sugar
% teaspoon salt 3 tablespoons)

Filling
1 package strawberry Jello berries (sweetened to taste)
1 cup boiling water 1 pint whipping cream

Pastry: Sift flour and salt together. Cut in shortening. Add just enough ice water to hold pastry together. Roll out and line a 9-inch pie pan. Prick well and bake in a hot oven (450 degrees F.) about 15 minutes. Filling: Dissolve Jello in boiling water. When cool add crushed strawberries. Place in ice box until it starts to congeal. Fold in 1% of the whipped cream. Pour into baked pie shell. When set cover with the rest of whipped cream which has been sweetened to taste.
Cheese Pastry for Cherry Pie
(One 9-inch Pie)

PAstry

2 1/4 cups TOWN CRIER Flour
1 1/2 teaspoons salt
3/4 cup shortening
1/2 cup sharp American cheese, grated
2 1/2 tablespoons cornstarch
2 1/2 tablespoons water
% cup ice water

FILLING

1 cup sugar
1 1/2 cups cherry juice
2 1/2 tablespoons TOWN CRIER Flour
2 tablespoons cornstarch
2 1/2 cups canned cherries (drained)
2 tablespoons butter
1 tablespoon lemon juice

Pastry: Sift the flour and salt. Cut in the shortening and mix in the cheese. Mix prepared mustard with water and add just enough of this mixture to hold dry ingredients together. Chill for 5 minutes. Divide into 2 portions—one for lining pie plate and one for criss-cross topping. Roll lightly, then line pie plate and cut strips for topping. Pastry recipe is sufficient for double crust pie if preferred.

Filling: Add sugar to 1 1/4 cups of the cherry juice and heat to boiling point. Add flour and cornstarch, mixed with remaining 1/4 cup of the cherry juice, and cook, stirring constantly until mixture is thickened. Add cherries, remove from fire and add butter and lemon juice. Place in the lined pastry shell and top with strips of pastry, arranged criss-cross fashion. Bake in a hot oven (425 degrees F.) for 10 minutes, then reduce temperature to moderate (350 degrees F.) and bake 25 minutes longer.

Two Crusted Banana Pie
(One 8-inch Pie)

PAstry

1 cup TOWN CRIER Flour
1/2 cup shortening
Ice water (about 2 tablespoons)

FILLING

1 cup sugar
4 tablespoons flour
1/4 teaspoon salt
1/2 cup fat
Water (about 3 tablespoons)
4 large bananas
2 tablespoons lemon juice

Sift flour and salt together. Cut in fat. Add just enough ice water to hold pastry together. Roll out 1/2 of dough and line an 8-inch pie pan. Brush with slightly beaten egg. Roll out upper crust and perforate. Mix sugar, flour, salt and nutmeg. Put 1/2 of this mixture into pastry lined pie pan. Slice bananas over mixture. Sprinkle with lemon juice. Cover with remainder of sugar and flour mixture. Cover with upper crust sealing edges well. Brush top of pie with a mixture of egg and milk if glaze is desired. Bake in hot oven (450 degrees F.) 15 minutes. Reduce heat to moderate (375 degrees F.) for 25 minutes.

Chocolate Bottom Pie

PAstry

1 egg yolk
1 cup TOWN CRIER Flour
1/2 teaspoon salt
1/2 cup shortening

FILLING

1 egg yolk
2 tablespoons TOWN CRIER Flour
1 tablespoon gelatine
2 squares chocolate
Few grains salt
1 cup milk
2 tablespoons CRIER Flour


Filling: Make light filling first. Beat egg yolk slightly. Add sugar, salt and milk. Heat until scalded in top of double boiler, stirring constantly. Add gelatine which has been soaked in a little of the cold milk. Stir until dissolved. Chill. When slightly thickened add vanilla and fold in stiffly beaten egg white. To make chocolate layer, melt chocolate in double boiler. Then add sugar, which has been mixed with flour and salt, and milk. Beat with rotary beater until well blended. Cook until thick, stirring constantly. Cool. Add vanilla. Pour into baked shell. Cover with light layer. Chill until firm. Top with whipped cream. Grated sweet chocolate may be sprinkled over whipped cream.

Custard Pie With Nut Crust
(One 8-inch Pie)

PAstry

1 cup TOWN CRIER Flour
1/2 teaspoon baking powder
1/2 cup sugar
1/2 cup chopped nuts (pulverized)
1/2 cup shortening
Ice water

FILLING

3 eggs
1/2 cup sugar
1/2 teaspoon salt
1/2 cups milk
1 tablespoon vanilla
1/2 cup nuts

Pastry: Combine flour, salt, baking powder and nuts. Cut in shortening and add just enough ice water to hold pastry together. Roll out and line an 8-inch pie pan.

Filling: Beat eggs (slightly), add sugar, blending thoroughly. Add salt, milk and vanilla. Pour into unbaked nut crust and bake in hot oven (450 degrees F.) for 10 minutes. Reduce heat to very moderate (325 degrees F.) then sprinkle chopped nuts over top of pie and continue baking until custard is firm, about 30 minutes.
Cocoanut Caramel Pie

**PASTRY**
- ¾ cup TOWN CRIER Flour
- ¼ cup shortening
- ½ teaspoon salt
- 2 tablespoons ice water

**FILLING**
- ¾ cup sugar
- ½ cup sugar
- 5 tablespoons TOWN CRIER Flour (caramelized)
- 1 cup sugar
- ¼ teaspoon salt
- ¼ teaspoon vanilla

Pastry: Sift flour and salt together. Cut in shortening. Add just enough ice water to hold pastry together. Roll out and line an 8-inch pie pan. Prick well. Bake in hot oven (450 degrees F.) about 15 minutes.

Filling: Combine sugar, flour, and salt in top of double boiler. Combine milk and slightly beaten egg yolks. Add slowly to mixture in double boiler, blending well. Place over rapidly boiling water and cook 10 minutes, stirring constantly. Remove from fire but allow to remain over hot water. Caramelize the ½ cup of sugar in small iron skillet, stirring constantly until melted and golden brown. Add at once to custard mixture, stirring until blended. Add butter and vanilla. Cool. Pour into baked pie shell. Top with sweetened whipped cream and sprinkle with toasted coconut. Or make a meringue of 2 egg whites and 4 tablespoons of sugar. Spread on pie and sprinkle with coconut. Bake in a very moderate oven (325 degrees F.) about 15 minutes until nicely browned.

Two Crusted Lemon Pie

**PASTRY**
- 1½ cups TOWN CRIER Flour
- ¼ cup shortening
- 1 cup sugar
- 3 egg yolks
- 1 tablespoon melted butter

**FILLING**
- ½ cup sugar
- 1 cup water
- 1 lemon
- 2 eggs
- 4 tablespoons 1 tablespoon melted butter

Pastry: Sift flour and salt together. Cut in shortening. Add just enough ice water to hold pastry together. Roll out ¼ of dough and line an 8-inch pie pan. Roll out upper crust and perforate.

Filling: Mix flour and sugar. Add water slowly and mix until perfectly smooth. If lemon peel is thin, grind whole lemon using finest knife of food chopper. If peel is rather thick, cut off about ¼ of it and grind the other half with lemon. Add ground lemon to mixture. Add melted butter and beaten eggs. Coat lower crust with egg white to prevent it becoming soggy. Pour in filling. Top with upper crust. Bake in hot oven (450 degrees F.) 10 minutes. Then reduce heat to moderate (350 degrees F.) and bake about 25 minutes. An inserted knife will come out clean when filling is done.

Marble Top Pie

**PASTRY**
- 1 cup TOWN CRIER Flour
- 4 tablespoons cold water

**FILLING**
- ½ cup sugar
- ¼ cup milk
- 2 egg yolks
- 1½ cups apricot pulp

**TOPPING**
- 1 cup whipping cream
- 2 tablespoons powdered sugar
- ½ teaspoon vanilla


Topping: Fold powdered sugar and vanilla into whipped cream. Spread ¼ of the cream over the filling. Add melted chocolate slowly to rest of cream. With a spatula streak chocolate mixture into white to give a marbled effect. Chill.

Butterscotch Custard Pie

**PASTRY**
- ¾ cup TOWN CRIER Flour
- ¼ cup shortening
- ½ teaspoon salt
- 2 tablespoons boiling water

**FILLING**
- 1 cup brown sugar
- 2 tablespoons TOWN CRIER Flour
- 1 tablespoon butter
- 2 egg yolks
- 2 cups milk
- 1 teaspoon vanilla


Filling: Blend sugar and flour and sprinkle over the bottom of unbaked pie shell. Dot with butter. Add vanilla and milk to beaten egg yolks. Pour over top of brown sugar mixture. Bake in hot oven (450 degrees F.) 10 minutes. Then reduce heat to very moderate (325 degrees F.) and bake until custard sets, about 30 minutes. Remove from oven and top with meringue made by folding 2 tablespoons powdered sugar and ¼ teaspoon vanilla into two stiffly beaten egg whites. Bake in very moderate oven (325 degrees F.) until golden brown, about 12 minutes.
Orange Pie With Orange Pastry

**Pastry**
- 1 1/4 cups TOWN CRIER Flour
- 1/2 cup shortening
- 1/2 teaspoon salt
- Orange juice

**Filling**
- 1 tablespoon gelatin
- 1/4 cup milk
- 2 eggs
- 1/2 cup sugar
- 1 cup scalded milk
- 1/2 cup orange juice

Pastry: Sift flour and salt together. Cut in shortening. Add just enough orange juice to hold pastry together. Roll out and line an 8-inch pie pan. Prick well. Bake in hot oven (450 degrees F.) about 15 minutes.


Peanut Butter Pie

**Pastry**
- 3/4 cup TOWN CRIER Flour
- 1/2 cup sugar
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup shortening
- 1/2 cup peanut butter

**Filling**
- 1/4 cup TOWN CRIER Flour
- 3 tablespoons sugar
- 1/2 teaspoon salt
- 1/4 teaspoon baking powder
- 1/4 cup shortening
- 1/2 cup peanut butter


Filling: Combine sugar, flour and salt. Add milk, blending until smooth. Cook in double boiler. When it begins to thicken pour slowly over slightly beaten egg yolks. Return to double boiler and cook until it coats spoon. Blend in peanut butter. When thick remove from fire and cool. Pour into baked pie shell and top with meringue made by beating the 2 egg whites until stiff and folding in 2 tablespoons sugar. Bake in a very moderate oven (325 degrees F.) until golden brown (about 15 minutes).

Red Hot Apple Pie

**Pastry**
- 1 1/2 cups TOWN CRIER Flour
- 1/2 cup shortening
- 1/2 teaspoon salt
- Cold water (3 to 4 tablespoons)

**Filling**
- 6 medium sized apples
- 1/4 teaspoon red coloring
- 1 cup sugar
- 1 teaspoon lemon juice
- 1/2 cup water
- 1/2 cup red hots

Pastry: Sift flour, baking powder and salt together. Cut in shortening. Add just enough ice water to hold pastry together. Roll out half of dough and line an 8-inch pie pan. Roll out upper crust and perforate.

Filling: Make syrup of sugar and water. Add red hots and red coloring. Pare and slice apples. Cook in syrup until apples are red. Drain. Blend flour with 1/2 cup of the syrup. Add lemon juice. Blend with apples. Pour into pastry lined pie pan. Dot with butter. Cover with upper crust. Seal edges well. Bake in hot oven (450 degrees F.) 15 minutes. Reduce heat to moderate (350 degrees F.) and bake 10 minutes longer.

Pecan Pie

**Pastry**
- 1 cup TOWN CRIER Flour
- 2 tablespoons butter
- 1 cup sugar
- 1 teaspoon salt
- 1 tablespoon lemon juice
- 1 tablespoon butter

**Filling**
- 3/4 cup sugar
- 2 tablespoons Karo syrup
- 1 cup dark Karo syrup
- 3 eggs
- 1 cup pecans
- 1 teaspoon vanilla

Pastry: Sift flour and salt together. Cut in shortening. Add just enough ice water to hold pastry together. Line an 8-inch pie pan.

Filling: Cream the butter and sugar, add syrup, well beaten eggs, pecans and vanilla. Beat together well. Pour into unbaked pie shell and bake in hot oven (450 degrees F.) for 10 minutes then reduce heat to moderate (350 degrees F.) and bake about 20 minutes or until filling is set.
Each of these 100 Town Crier lucky low-cost prize winning recipes has been carefully and completely tested under conditions similar to those prevailing in your own kitchen.
Use

TOWN CRIER FLOUR

for all your baking

• You need only one flour in your kitchen when you use TOWN CRIER. It is your insurance against costly baking failures with biscuits, bread, cakes and pastry.

• TOWN CRIER Flour is stocked and recommended by leading grocers everywhere. Ask for it.

The Midland Flour Milling Co.
1100 Board of Trade Bldg.
Kansas City, Mo.
More Proof...

That Town Crier Is the Flour
for All Your Baking

...for the past three months I have been using Town Crier Flour for my pies, cakes and cookies, and have not had a single failure. Yesterday, for the first time, I used it in making an angel food cake, and it was a masterpiece, the lightest, fluffiest and most tender one I have ever baked. I was surprised, because I had always thought this cake, above all, demanded a "cake flour." I surely was delighted as it is a big saving to have one flour serve all purposes.

Loretta Schultz,
5151 N. Moody Ave.,
Chicago, Illinois

...now as for Town Crier Flour, it is simply wonderful. It makes no difference whether I use it for cakes, bread or biscuits, they are all a success with the use of Town Crier Flour. It makes my baking so light and fluffy—it really can't be beat.

Mrs. Elsie D. Schoenlau,
841 Bradley Place,
Chicago, Illinois

...then I tried Town Crier. It has been my standby ever since. When I bake a (batch) of bread now, I don't have to worry whether it will be good or not, I know it will be perfect.

Mrs. R. A. Shannon,
Bonner Springs, Kansas

I like Town Crier Flour because of its excellent results. It produces many more loaves to the sack than any flour I have ever used. When using Town Crier the result is always perfection.

Mrs. H. C. Linsz,
3352 E. Scarborough Rd.,
Cleveland Heights, Ohio

...I have used Town Crier for a number of years and always have had success with all my baking and give Town Crier the credit, as I think good flour is essential to good baking.

Mrs. Frank Sturges,
Rockwell, Iowa

...it gives my biscuits, cakes, pies and bread a finer texture and richer flavor than any other flour I have ever used, and for some reason it goes farther. I mean, the same amount of Town Crier Flour makes more biscuits, bread and pie dough.

Mrs. Cora Labmiller,
37 15th Street,
Wellsburg, West Virginia

...I like Town Crier Flour because of its amazing high quality that brings glorious, dependable products that are delicious to taste and pleasing in appearance.

Mrs. Cora Cozart,
R. F. D. 1,
Steubenville, Ohio

...I can truly say that this (all-purpose) flour is much cheaper in the end because it assures success in all my baking, such as bread, rolls, cakes, dumplings and pies. Wherever flour is used, I use Town Crier Flour for I know my baking will be perfect.

Mrs. A. C. Lyon,
3419 Bellefontaine,
Kansas City, Missouri

...I like Town Crier Flour because of its amazing high quality that brings glorious, dependable products that are delicious to taste and pleasing in appearance.

Clara Morris,
1219 Spring St.,
Grinnell, Iowa