UNIVERSAL

Bread Maker

Needs Only Three Minutes of Kneading

WHAT'S the table richly spread without old-fashioned, home made bread? Big, bulging loaves, light and nutritious— they are the kind produced by the UNIVERSAL Bread Maker.

The UNIVERSAL does more and better mixing in three minutes than can be done in half an hour by the old method.

The kneader rod works in a rotary motion, rolls, twists and aerates the dough giving the yeast a chance to work properly.

Dry flour cannot become pocketed in the dough but is thoroughly mixed and moistened causing the particles of starch to burst when subjected to heat. The result is light, digestible bread, rich in food value.

It requires no skill to make good bread with the UNIVERSAL. No matter what kind of flour is used, the mixing and kneading are done with mechanical precision and thoroughness.

Cake Maker

Made in 2 sizes

The UNIVERSAL Cake Maker mixes light or heavy batter for any kind of cake, quicker, easier and more uniformly than by hand.

It beats eggs, whips cream, mixes sauces and all kinds of batter for baked or fried cakes.

It is furnished with a kneading rod for mixing bread or biscuit dough in small quantity.
Bread and Cake Maker Recipes

Milk and Water Bread

4 Loaves

1 pint scalded milk   1 pint warm water
1 cake compressed yeast   1 teaspoon salt
1 teaspoon sugar   3 quarts sifted flour

Put into a quart measure the milk and when cooled to lukewarm, fill up with lukewarm water. From this quart of liquid take \( \frac{1}{2} \) cup and dissolve in it the yeast. Then pour the remainder of the quart of liquid into the Bread Maker and add the salt, sugar and flour.

Shortening can be added, but it should be put into the quart measure before filling it up with the warm water.

Plain Cake

1 cup sugar   2 tablespoons melted shortening
1 egg   1 teaspoon vanilla
1\( \frac{1}{2} \) cups flour   \( \frac{1}{2} \) cup milk \( \frac{1}{4} \) teaspoon salt
2 teaspoons baking powder

Mix the egg, sugar and shortening in the Cake Maker for three or four minutes. Then add the milk, extract, flour and salt with the baking powder well sifted together and mix for three or four minutes. Bake in layer or cup cakes.

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