

DOUBLE ACTING

MAKES BAKING EASIER



*10 Minutes to Make
25 Minutes to Bake
Costs 14¢*

MAKE one of these big delicious Jelly Rolls—you can do it in a few minutes. Then put it in the oven and twenty-five minutes later it will be raised high and properly baked, ready to serve. The recipe shown will serve a family of five. And, how easy it really is to make. Not the least bit of trouble—no wondering about the outcome. Just follow the recipe and be sure and use the one important item mentioned—it's

CALUMET
THE WORLD'S GREATEST
BAKING POWDER

This unfailing leavener is used by more good housewives, big hotels, leading railroads, popular restaurants and famous chefs than any other brand—one of the many good reasons why it is being called the World's Greatest Baking Powder. Contains only such ingredients as have been officially approved by the U. S. Food Authorities.

Over 1 1/2 Billion Pounds of Flour are leavened with Calumet, the World's Greatest Baking Powder, each year.

The Whites of More than 6,500,000 Eggs are used in the manufacture of Calumet Baking Powder each year.

CALUMET JELLY ROLL

- 3 eggs beaten separately
 - 1 cup sugar
 - 1 1/2 cups flour
 - 2 level teaspoons Calumet Baking Powder
 - 1/2 cup warm water
 - Flavoring
- Sift flour once, then measure; add baking powder and sift three times; beat whites stiff; fold in sugar, fold in beaten yolks, add water, then mix in flour lightly. Bake in shallow pan in hot oven twenty-five minutes (350°-375° F.) When baked, spread quickly with jelly, and roll carefully in napkin.

LESS THAN 1¢ PER BAKING



MARION JANE PARKER
4100 Fillmore Street, Chicago
Please send me your new Cook Book, illustrated in colors, for which I am enclosing ten cents (stamps or coin).

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