



## Pumpkin Pie

2 eggs.                      few grains nutmeg.                      1½ cups milk.  
3 tablespoons sugar.                      few grains salt.                      1½ cups pumpkin.

Beat eggs slightly, add sugar and milk. Line plate with paste. Strain in mixture and sprinkle with nutmeg and a little sugar. Set pointer at 450° F., preheat 20 minutes, place pie in oven and bake 10 minutes, then reset pointer at 325° F. and continue baking 30 minutes.

## Soft Molasses Cookies

1 cup molasses.                      Flour.                      2 teaspoons ginger.  
1¾ teaspoons soda.                      ½ cup shortening, melted.                      1 teaspoon salt.  
1 cup sour milk.

Add soda to molasses and beat thoroughly; add milk, shortening, ginger, salt and flour. Enough flour must be used to make mixture of right consistency to drop easily from spoon. Let stand several hours in a cold place to thoroughly chill. Toss one-half mixture at a time on slightly floured board and roll lightly to one-fourth inch thickness. Shape with a round cutter first dipped in flour. Place on a buttered sheet.

Set ROBERTSHAW at 375° F., preheat oven for 15 minutes. Place cookies in oven and bake for 18 minutes.

## Twin Mountain Muffins

¼ cup butter.                      1 egg.                      2 cups flour.  
¼ cup sugar.                      ¾ cup milk.                      3 teaspoons baking powder.

Cream the butter; add sugar and egg well beaten; sift baking powder with flour, and add to the first mixture, alternating with milk. Pour into buttered tin muffin pans and set ROBERTSHAW at 400° F., preheat oven for 20 minutes. Place muffins in oven and bake 25 minutes.

## Nut Cookies

Yolks 2 eggs.                      1 cup chopped nut meats.                      6 tablespoons flour.  
1 cup brown sugar.                      Whites 2 eggs.                      few grains salt.

Beat yolks of eggs until thick and lemon-colored, add sugar gradually, nut meats, whites of egg beaten until stiff, and flour mixed with salt. Drop from tip of spoon on buttered sheet.

Set ROBERTSHAW at 425° F., preheat oven for 20 minutes. Place cookies in oven and bake 12 minutes.

## Baked Custard

4 cups scalded milk.                      Few gratings nutmeg.                      ¼ teaspoon salt.  
4 to 6 eggs.                      ½ cup sugar.

Beat eggs slightly, add sugar and salt, pour on slowly scalded milk; strain in buttered mould, set in pan of hot water.

Set ROBERTSHAW at 325° F., preheat oven for 15 minutes. Place custard in oven and bake for 40 minutes.

For cup custards allow four eggs to four cups milk; for large moulded custard, six eggs; if less eggs are used custard is liable to crack when turned on a serving dish.

## CASSEROLE COOKING

This is one of the easiest as well as the most economical ways of preparing food—cheap cuts of meat are rendered tender by this method.

Cut the meat into small pieces, then flour and season it. Put it in a buttered casserole dish, place in oven. Have ROBERTSHAW set at 550 degrees to sear and brown the pieces of meat. Use one tablespoon of cornstarch for each cup of water added for gravy. Put in vegetables. (See casserole dishes in cooking chart on page 2).