

7. RASPBERRY CAKE.—Add 1 cup drained, canned raspberries, or 1 cup fresh raspberries to the "Mother" cake. If the berries are very sour, use $\frac{1}{4}$ teaspoon Magic Baking Soda in addition to the Magic Baking Powder called for in the recipe.

8. APPLE PUDDING.—Half fill baking dish with apples which have been pared, sliced and mixed with sugar and cinnamon. Cover with the mixture for "Mother" cake. Bake in a medium oven. One-half the recipe for "Mother" cake will cover a pudding sufficient for four or five persons.

9. APPLE SAUCE CAKE.—Add 1 cup apple-sauce (not too wet) to the "Mother" cake. Also, sift in with the flour $\frac{1}{4}$ teaspoon Magic Baking Soda in addition to the $2\frac{1}{2}$ teaspoons Magic Baking Powder. This is to take care of the excess acid contained in the apples.

WAR CUP CAKE.—Two cups of war flour, 1 cup of cornmeal, 3 teaspoons Magic Baking Powder, 1 egg, $\frac{1}{3}$ cup margarine, 1 cup of milk (made by mixing 1 part evaporated milk with 3 of water), 1 scant cup of brown sugar, flavoring. Mix sugar and shortening, add beaten egg, then dry ingredients (previously blended) alternately with the milk, flavoring last. Bake thirty minutes in a medium hot oven in 12 gem tins. These are delicious served hot with maple syrup, or plain. Original recipe calls for 2 eggs.

This war recipe may be varied:

(1) By the addition of melted chocolate, using slightly less milk.

(2) By adding to the dry ingredients 1 tablespoon of ginger, and mixing with the batter 2 tablespoons of corn syrup.

BLACK CAKE.—One cup brown sugar, $\frac{1}{2}$ cup butter or margarine, $\frac{1}{2}$ cup cocoa. Cream these together thoroughly. Two eggs, $\frac{1}{2}$ cup sour cream with a teaspoon of Magic Soda (level measurement), 1 tablespoon vanilla, $\frac{1}{2}$ teaspoon salt, 1 large cup flour. Bake in two layers. Use chocolate icing.