

CHOCOLATE LOAF CAKE

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| $\frac{1}{2}$ cup butter | $1\frac{3}{4}$ cup flour |
| 1 cup sugar | 2 teaspoons Magic Baking Powder |
| 2 eggs | $\frac{1}{4}$ teaspoon salt |
| 2 squares unsweetened chocolate | $\frac{1}{2}$ cup milk |
| $\frac{1}{2}$ teaspoon vanilla | |

Cream butter and sugar till very light, add well beaten eggs; melt chocolate over tea kettle; when quite smooth and of a consistency that it will pour, add to first mixture, then vanilla. Beat all together. Sift flour, baking powder and salt, and add alternately with milk. Put in well greased pan and bake about 40 minutes in moderate oven.

CHOCOLATE CAKE

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| 1 cup grated chocolate | $\frac{1}{2}$ cup brown sugar |
| $\frac{1}{2}$ cup sweet milk | 2 eggs |
| $\frac{3}{4}$ cup brown sugar | 2 cups flour |
| Yolk of one egg | 1 teaspoon Magic Soda |
| 1 teaspoon vanilla | $\frac{1}{2}$ cup sweet milk |
| $\frac{1}{2}$ cup butter | |

Into a double boiler put chocolate, $\frac{3}{4}$ cup brown sugar, egg yolk, vanilla and sweet milk. Cook slowly till like cream, cool, then add butter, $\frac{1}{2}$ cup brown sugar, beaten eggs and flour, which has been sifted with the Magic Soda, add sweet milk. Beat all well together. Bake in a slow oven.

CHOCOLATE CAKE

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| $\frac{1}{3}$ cup butter | 1 teaspoon Magic Soda |
| 1 cup sugar | 2 tablespoons cocoa |
| 2 eggs | $\frac{1}{2}$ cup sour milk |
| $1\frac{1}{2}$ cups flour | $\frac{1}{4}$ teaspoon salt |

Cream butter and sugar; add well beaten eggs, and beat again till light. Sift together flour, salt, Magic Soda and cocoa. Add to first mixture alternately with sour milk. Bake in greased pan 30 to 40 minutes in moderate oven.

SEED CAKE

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| 1 cup butter | 3 teaspoons caraway seeds |
| 2 small cups sugar | 1 cup of milk |
| 4 eggs | 3 teaspoons Magic Baking Powder |
| 3 cups flour | |
| $\frac{1}{4}$ teaspoon salt | |

Cream butter and sugar. Add well beaten yolks, beat again. Sift flour, salt and baking powder. Add to first mixture alternately with caraway seeds and milk; fold in stiffly beaten whites last of all. Bake in one large or two small well greased pans 1 to $1\frac{1}{2}$ hours.

$4\frac{2}{3}$ cups oatmeal make 1 pound.