

## Filling

- ½ cup sugar
- 1¼ tablespoons cornstarch
- ¼ teaspoon salt
- ½ cup milk
- 1 cup coconut
- yolks of 6 eggs
- ½ teaspoon vanilla

Mix together sugar, cornstarch and salt; gradually add milk, then coconut, the beaten yolks and vanilla. Cook in double boiler, stirring constantly till it thickens, but do not let mixture boil. While still warm spread between layers of cake.

Cover top and sides of cake with 'Fruit Butter Cream Icing.'

## 1, 2, 3, 4 Cake

- 1 cup butter
- 2 cups sugar
- 3 cups pastry or 2-2/3 c bread flour
- 3 teaspoons Magic Baking Powder
- 4 eggs
- 1 cup milk

Cream butter, adding sugar gradually; beat in eggs one by one; sift flour and baking powder together and add to first mixture alternately with milk. Bake in greased loaf cake pan about 1 hour.

This is a useful cake mixture as it can be varied in so many ways; at one time Caraway seeds may be added; at another time a cup of currants or raisins or some citron peel or melted chocolate.

## Silver Cake

- 2/3 cup butter
- 2 cups fine sugar
- whites of 6 eggs
- 4 teaspoons Magic Baking Powder
- 3 cups pastry or 2½ c. bread flour
- ¼ teaspoon salt
- 1 cup milk
- 1 teaspoon almond extract

Cream butter and sugar; sift flour, baking powder and salt three times, add gradually to creamed butter and sugar; then the milk, almond extract, and lastly the stiffly beaten whites. Beat well and bake in a moderate oven ¾ hour.

## Rich Fruit Cake

- ¾ cup grape juice
- 3¾ cups seeded raisins
- 2½ cups currants
- 4 oz. candied cherries
- 4 oz. candied pineapple
- 1½ cups mixed candied peel
- 2½ cups flour
- 2 teaspoons Magic Baking Powder
- 2 teaspoons cinnamon
- ½ teaspoon mixed nutmeg and allspice
- ¼ teaspoon salt
- 1 cup chopped almonds
- Juice and rind of one lemon
- 1 cup butter
- ¾ cups brown sugar
- 5 eggs

Soak fruit and chopped peel over night in grape juice. Sift flour, baking powder, salt and spices together. Add to it the fruit, candied peel and almonds. Cream butter, add sugar and beat well. Add eggs, one at a time, beating well after each addition. Add dry ingredients, lemon juice and rind. Mix thoroughly, pour into a large greased and paper-lined cake tin. Bake in a slow oven at 250° F. for 4 to 6 hours, or steam for 6 hours and bake slowly one hour to dry out.

## Pound Cake

- 1 cup butter
- 1 cup sugar
- 1 teaspoon vanilla extract
- 1 teaspoon lemon extract
- 5 eggs
- 2 cups flour
- 1 teaspoon Magic Baking Powder

Cream butter thoroughly, add sugar very slowly, beating well. Add flavoring and yolks of eggs beaten until pale yellow. Beat egg whites until light and add alternately with flour sifted with baking powder four times. Beat well for several minutes until light and fluffy. Bake in greased loaf pan in moderate oven at 325° F. about 1 hour. Cover with Ornamental Frosting.

## Spanish Bun

- ¾ cup butter
- 1½ cups brown sugar
- 3 eggs
- 2 cups pastry or 1¾ c. bread flour
- 4 teaspoons Magic Baking Powder
- ¼ teaspoon salt
- 1 tablespoon cinnamon
- 1 teaspoon ginger
- ½ teaspoon nutmeg
- 1 cup milk

Sift together flour, baking powder and spices 2 or 3 times, then add sugar; melt, but do not oil, butter; add to first mixture, then beaten eggs and milk. Beat well, put in greased pan and bake 30 minutes in a moderate oven. When cool, cover with 'Meringue Icing.'

## Boston Cream Pie

- 3 eggs
- 1 cup sugar
- 1¾ cups pastry or 1 2/3 c. bread flour
- 2 teaspoons Magic Baking Powder
- ¼ teaspoon salt
- ¾ cup milk