

VALUABLE SUGGESTIONS

Fine pastry flour made of soft wheat is best for cakes.

If hard wheat bread flour is used for cakes the quantity of milk or other liquid called for must be increased if the best results are to be obtained.

Have eggs moderately warm before beating them into butter and sugar which have been creamed together for cake. This will prevent curdling.

When whisking egg whites for sponge or angel cake, beat only until mixture can hold whisk. If beaten too much cake is likely to shrink and be tough.

IMPORTANT.

When making baking powder biscuits, be careful to have liquid used for mixing (water or milk) COLD as possible, and keep dough in a cool place while waiting for oven.

If after making cake mixture, with Magic Baking Powder, it is not convenient to bake at once, leave in bowl in which it has been mixed and set in COOL place, it may, if necessary, stand for several hours. Add 1 teaspoon cold milk or water, and beat lightly till batter is smooth—put in pans and bake.

Mixture for drop cakes, rock cookies, etc., may be treated the same way with excellent results.

Break eggs one at a time into a saucer, so any can be rejected if necessary and the mixture will not be spoiled.