

Cream Loaf Cake

- ½ cup butter
- 1 cup sugar
- 2 eggs
- 1 teaspoon lemon extract
- ½ cup rich milk or thin cream
- 1¼ cups pastry or 1 c bread flour
- ½ cup cornstarch
- 3 teaspoons Magic Baking Powder

Cream butter; add sugar slowly; add beaten yolks of eggs and flavoring; add milk a little at a time. Sift flour, cornstarch and baking powder together and add; fold in beaten whites of eggs. Bake in greased loaf pan in moderate oven at 375° F. about 45 minutes. Cover with Boiled Frosting.

Walnut Cake

- ½ cup butter
- 1½ cups fine sugar
- ¾ cup milk
- 2 cups pastry or 1¼ c bread flour
- ½ teaspoon salt
- 1 teaspoon Magic Baking Powder
- 1 cup walnuts, chopped fine
- 1 teaspoon vanilla
- Whites of 4 eggs

Cream butter and sugar till very light. Add chopped walnuts, vanilla, then milk very slowly. Sift flour, baking powder and salt and add to mixture. Beat all together till light. Then cut in stiffly beaten whites of eggs. Bake for 1 hour in moderate oven.

Cover top and sides with Butter Cream Icing and sprinkle all over with chopped and rolled walnuts.

Bride's Cake

- 1 cup butter
- 2 cups sugar
- 1 teaspoon almond or vanilla extract
- ¾ cup milk
- ¾ cups flour
- 3 teaspoons Magic Baking Powder
- Whites of 6 eggs

Cream butter, add sugar gradually, beating in well; add flavoring; beat until smooth. Add milk a little at a time and flour which has been sifted three times with baking powder. Beat whites of eggs until very light, and add to batter, folding in very lightly without beating. Bake in large greased and floured loaf pan in moderate oven at 325° F. about 1 hour. Cover with Ornamental Frosting.

**Ribbon Christmas Cake
An Indian Recipe**

- 1 cup butter
- 2 cups fruit sugar
- 4 cups flour
- 4 teaspoons Magic Baking Powder
- ½ teaspoon salt
- 1½ cups milk
- 1 teaspoon lemon extract (or almond)
- 8 egg whites
- pink fruit coloring, spices, white mountain cream, nuts, citron, raisins, grated or dessicated cocoanut

Cream butter until it is white and like whipped cream, gradually add sugar and continue beating. Sift flour once, measure, add baking powder and salt, sift together four times, then add to butter mixture alternately with milk, add flavoring, then fold in the stiffly beaten whites. Butter two 8-inch layer pans and put in enough of the mixture for two white layers. Divide remainder into equal parts. To one part add fruit coloring to make a delicate pink. To the other part add spices to make a dark layer, or orange coloring if spices not liked.

Bake in moderate oven 350°. When all layers are baked and cool put together with mountain cream, to which has been added finely chopped nuts, citron and raisins. Ice layers on both sides, cover cake with white mountain cream and sprinkle all over with cocoanut.

Almond Meringue Cake

- ½ cup butter
- 1½ cups powdered sugar
- 4 eggs
- 1½ cups pastry or 1¼ c bread flour
- ½ cup cornstarch
- 4 teaspoons Magic Baking Powder
- ½ cup milk
- 1 teaspoon almond extract
- 1/3 cup almonds blanched and shredded

Cream butter, add sugar gradually, beating all the time—Add the well beaten yolks, sift together three times flour, cornstarch and baking powder, add to butter mixture alternately with the milk. Add flavoring then the stiffly beaten whites of eggs. Turn into a buttered nine-inch square pan about two inches deep and cover with the almonds and sprinkle with powdered sugar. Bake in moderate oven (350 degrees) 30 minutes. Just as soon as the meringue on cake begins to turn color cover with thick brown paper, as when finished baking the meringue should be a very delicate brown.