

C. W.  
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## The Magic Way

**T**HIS book is presented to you with the idea of stimulating home baking. We have endeavored to make it a practical book, and include in it recipes for cakes suitable for all ordinary occasions, and which can easily be made even by those with limited experience. The recipes offered, many of which have never been published before, have been carefully tested, and the illustrations are actual photographs from articles baked in our own testing department.

The question as to whether good cake is a luxury or a necessity is something that each individual must settle for themselves, but all will agree that a cake that is not properly made is a positive waste, while cake made with inferior ingredients is not only a waste, but is injurious to the digestive organs as well.

The primary object in making cake should be the producing of something that is healthful and nutritious, and it is also desirable to have it attractive in appearance.

The difference in the actual cost between a cake made from proper ingredients and one made with an idea of approximating the other in appearance, without regard to the real food value, is small, when one takes into consideration the number of cakes made in the average home.

However, some good cake makers maintain they can economize by reducing the number of eggs used in cake by nearly one-half, and substitute a teaspoon of baking powder for each egg