

**Chocolate Cake.**

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1 cup sugar, butter size of an egg, yolk of 1 egg,  $\frac{1}{2}$  cup of scraped chocolate in  $\frac{1}{2}$  cup of boiling water,  $1\frac{1}{2}$  cups flour,  $\frac{1}{2}$  teaspoon soda,  $1\frac{1}{2}$  teaspoons baking powder. Then add  $\frac{1}{2}$  cup boiling water. Use white of egg for frosting.—Mrs. Middleton.

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**Nut Cake.**

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2 eggs, 1 cup sugar,  $\frac{1}{2}$  cup butter,  $1\frac{1}{2}$  cups sifted flour,  $\frac{1}{2}$  cup sweet milk, 2 teaspoons baking powder, 1 cup walnuts. — Mrs. Gilmour.

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**Sponge Cake.**

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3 eggs beaten separately, 1 cup sugar, a pinch of salt. Beat until very light; add 1 cup flour sifted 4 times, with 1 teaspoon baking powder. Flavor, then add  $\frac{1}{2}$  cup boiling water. Bake in a moderate oven about  $\frac{1}{2}$  hour.—Mrs. Gilmour.

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**Chocolate Cake.**

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$\frac{1}{4}$  cake Baker's unsweetened chocolate,  $\frac{1}{2}$  cup milk, yolk 1 egg. Boil till thick. 1 cup sugar, 1 tablespoon butter,  $\frac{1}{2}$  cup milk, 1 teaspoon vanilla,  $1\frac{1}{2}$  cups flour, 1 teaspoon soda. Sift flour and soda together. Bake in 2 layers or loaf.

**FILLING FOR CHOCOLATE CAKE.**— $\frac{1}{2}$  cup brown sugar,  $\frac{1}{2}$  cup white sugar,  $\frac{1}{2}$  cup water,  $\frac{1}{2}$  tablespoon vinegar. Boil till it hairs, add beaten white of 1 egg and 5c worth marsh mallows. Put between layers, and use thin icing on top.—Mrs. L. D. Wallace.