

Queen Cakes

- $\frac{1}{4}$ cup butter
- $\frac{1}{4}$ cup sugar
- 2 eggs
- 1 cup pastry flour or $\frac{3}{4}$ c bread flour
- 2 teaspoons Magic Baking Powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon lemon extract
- $\frac{1}{4}$ cup currants, washed and dried

Cream butter; add sugar, well beaten eggs and lemon extract; then flour, mixed and sifted with baking powder and salt.

Pour batter into buttered small patty pans, sprinkle on top of each a few currants. Bake in moderate oven 20 minutes.

Pepper Nuts

- 2 eggs
- 2 cups brown sugar
- 2 cups pastry or $1\frac{1}{4}$ c bread flour
- $\frac{1}{2}$ teaspoon Magic Baking Powder
- 2 teaspoons cinnamon
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon soda
- 1 teaspoon cloves (ground)
- $\frac{1}{2}$ teaspoon black pepper
- 2 cups seeded raisins
- 1 cup chopped nuts
- $\frac{1}{2}$ cup chopped citron

Beat eggs and sugar together (standing bowl in hot water) and beat until as light as whipped cream, taking care that the mixture does not get hotter than lukewarm. Add flour sifted with all other dry ingredients. Stir in fruit and nuts. Knead well. Drop by small spoonfuls on buttered sheet and bake 8 minutes in 350° F. oven.

Magic Hermits

- $\frac{3}{4}$ cup butter
- $1\frac{1}{2}$ cups brown sugar
- 2 eggs
- 1 cup chopped raisins
- 1 cup chopped walnuts
- 1 cup chopped dates
- 1 teaspoon vanilla
- $\frac{1}{2}$ teaspoon nutmeg
- 1 teaspoon cinnamon
- 2 cups pastry or $1\frac{1}{4}$ c bread flour
- $\frac{1}{2}$ teaspoon Magic Baking Powder
- $\frac{1}{2}$ teaspoon Magic Soda
- 2 tablespoons milk or water

Mix and sift together the dry ingredients. Cream butter; add sugar and well-beaten eggs, and vanilla. Then add one third of the flour mixture, fruit and nuts. Add more flour and liquid alternately until all are used up. Mix thoroughly. Drop by spoonfuls on a greased shallow pan and bake in moderate oven 15 to 20 minutes.

Hermits

- 1 cup butter
- 1 cup sugar
- 3 eggs
- 1 cup raisins, stoned and chopped
- 1 teaspoon each of allspice, cinnamon and nutmeg
- 2 cups flour
- 2 teaspoons Magic Baking Powder

Cream together thoroughly butter and sugar, then with a wooden spoon work in raisins and spices, then the well beaten eggs, then flour and baking powder, which have been sifted together. Roll out and cut with very small cutter. Bake in moderate oven about 10 minutes.

Rolled Hermits

- $1\frac{1}{3}$ cup butter
- $\frac{3}{4}$ cup brown sugar
- 1 egg
- 1 tablespoon milk
- 2 cups flour
- 3 teaspoons Magic Baking Powder
- $1\frac{1}{3}$ cup raisins, cut in small pieces
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{2}$ teaspoon mace
- $\frac{1}{4}$ teaspoon nutmeg

Cream butter, add sugar gradually; add raisins, well-beaten egg and milk, then flour, mixed and sifted with baking powder and spices. Toss on floured board and roll one fourth inch thick. Cut with small round cutter; place on buttered sheet and bake in a moderate oven.

Ginger Snaps

- 1 cup molasses
- 1 cup butter or lard
- 1 cup sugar
- 1 teaspoon ginger
- 1 egg
- 1 teaspoon Magic Soda
- $\frac{1}{4}$ cup warm water
- $\frac{1}{4}$ teaspoon salt
- $5\frac{1}{2}$ cups flour

Put molasses and ginger into a bowl, add sugar and melted shortening, then egg and warm water; sift flour, soda and salt and work into other ingredients. Roll out as soft as possible. Bake about 15 minutes on well greased iron sheet.

Brownies

- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{4}$ cup melted butter
- 1 egg
- 2 squares melted chocolate
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{2}$ cup flour
- $\frac{1}{2}$ cup chopped walnuts

Mix ingredients in order given. Spread mixture evenly on shallow greased pan and bake in a slow oven. Remove from pan and cut in strips while hot.