



White Loaf Cake

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| ½ cup butter. | 1 teaspoon flavoring. | 2 teaspoons baking powder. |
| 1 cup sugar. | 2/3 cup milk. | 3 egg whites. |
| ½ teaspoon salt. | 2 cups cake flour. | |

Cream sugar and butter, add salt, flavoring and flour and milk alternately. Beat well.

Lastly fold in white of eggs beaten stiff. Set pointer at 350° F., preheat 15 minutes, place cake in oven and bake 45 minutes.

Pastry Tarts

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| 1 cup raisins. | Juice and grated rind of | 1 egg. |
| 1 cup sugar. | 1 lemon. | 1 cracker. |

Chop raisins, add sugar, egg, cracker finely rolled, add lemon juice and rind. Roll pastry ⅛ inch thick, cut in strips or with large cookie cutter.

Place one teaspoon mixture on one-half of strips, moisten edges, place over upper crust.

Set pointer at 550° F., preheat 25 minutes, place tarts in oven, bake 12 minutes.

Angel Cake

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| Whites of 8 eggs. | 1 cup sugar. | ¼ teaspoon salt. |
| 1 teaspoon cream of tartar. | ¾ cup flour. | ¾ teaspoon vanilla. |

Beat whites of eggs until frothy, add cream of tartar, and continue beating until eggs are stiff; then add sugar gradually. Fold in flour mixed with salt and sifted four times, and add vanilla. Set pointer at 320° F., preheat 15 minutes. Place cake in oven and bake 60 minutes.

Apple Pie

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| 6 tart apples. | Small piece of butter. | ¼ to ½ cup sugar. |
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- few grains nutmeg.

Line pie plate with pastry, cut apples in quarters, and then slice thinly into pie, sprinkle with the sugar and nutmeg or cinnamon, dot with butter. Put on upper crust.

Set pointer at 450° F., preheat 20 minutes, place pie in oven and bake 30 minutes, then reset pointer at 400° F. and continue baking for 10 minutes.

Fruit Cake

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| 1 lb. butter. | 1 lb. flour. | ½ lb. citron, sliced. |
| 1 lb. brown sugar. | 4 nutmegs. | 1 teaspoon mace. |
| 10 eggs. | 3 lbs. currants. | ½ teaspoon cloves (scant). |
| 1 cup molasses. | 3 lbs. raisins, cut in two. | |

Set pointer at 275° F., preheat 15 minutes, place cake in oven and bake 3 to 4 hours.

Baking Powder Biscuits

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| 4 cups flour. | 4 teaspoons baking powder. | few grains salt. |
| ¼ cup shortening. | 1 cup cold milk. | |

Mix dry ingredients and cut in shortening, add milk. Toss on floured board, roll into shape, cut, place on buttered pan. Set pointer at 450° F., preheat 20 minutes, place biscuits in oven and bake 12 to 15 minutes.

Pop-Overs

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| 1 cup flour. | ¾ cup milk. | ½ teaspoon melted butter. |
| ¼ teaspoon salt. | 2 eggs. | |

Mix salt and flour; add milk gradually, add eggs beaten until light, and butter; beat 2 minutes. Turn into hissing hot buttered iron gem pans. Set pointer at 450° F., preheat 20 minutes. Place pop-overs in oven and bake 30 minutes, then reset pointer at 350° F. and continue baking 15 minutes.