

**MOTHER CAKE.**—One-third cup shortening, 1 cup sugar, 2 well beaten eggs,  $\frac{1}{2}$  cup water,  $2\frac{1}{2}$  level teaspoons Magic Baking Powder,  $1\frac{3}{4}$  cups war flour, pinch salt, 1 teaspoon vanilla. (NOTE: If an unsalted shortening is used, increase the amount of salt in the recipe.) Method: Cream the shortening, add the sugar gradually, then the well beaten eggs, water and flavoring. Add the flour, which has been first sifted with baking powder and salt. Beat thoroughly and pour into well greased tins. When baking chocolate or fruit cakes, run a piece of greased paper the full length of the tins, allowing the ends of paper to hang over the ends of the tin. This will assist materially in the removal of the cake after it is baked and will prevent burning. Original recipe calls for 3 eggs.

(Variations of this Recipe.)

1. **COCOA CAKE.**—Place in a teacup 1 tablespoon of cocoa and a pinch of soda. Pour over it 2 tablespoons boiling water and add it to the "Mother" cake.

2. **CURRENT CAKE.**—Add floured currants to "Mother" cake.

3. **SEED CAKE.**—Add caraway seeds to "Mother" cake.

4. **SPICE CAKE.**—Add spices to "Mother" cake.

5. **LAYER CAKE.**—Bake "Mother" cake in layer-cake tins. Spread jelly between the layers and ice top with vanilla icing.

6. **WASHINGTON PIE.**—Bake "Mother" cake in a circular tin. When baked, split through the centre, spread lower section with a thick custard mixture, replace top; sprinkle top with powdered sugar. When serving, cut in sections as you would a pie.