

MOCHA CAKE

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| $\frac{1}{2}$ cup butter | 2 teaspoons Maglo |
| 1 cup sugar | Baking Powder |
| 3 eggs | $\frac{1}{2}$ cup milk |
| 2 cups flour | 1 teaspoon vanilla |

Cream butter and sugar thoroughly, add beaten yolks, then stiffly beaten whites, sifted flour and baking powder, milk and vanilla; beat lightly together. Bake in shallow pan. (The following day cut in narrow oblong pieces and cover all sides with icing).

Icing:— $\frac{1}{2}$ cup butter creamed with 2 cups icing sugar, 1 tablespoon milk, $\frac{1}{2}$ teaspoon vanilla. Roll in almonds which have been blanched, browned and chopped.

ANGEL CAKE

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| 11 eggs (whites only) | 1 teaspoon vanilla |
| $1\frac{1}{2}$ tumblers fine sugar | 1 teaspoon Gillett's |
| 1 tumbler sifted flour | Cream Tartar |
| | Pinch fine salt |

Sift flour, salt and cream tartar five times, beat eggs on a large platter, add sugar, then flour and cream tartar, then vanilla. Bake 45 minutes in slow oven, turn upside down to cool and then turn out to ice. Make icing with 3 yolks and icing sugar and vanilla to flavor. Bake cake in a pan that has not been greased.

WHITE WEDDING CAKE

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| 1 cup butter | 1 lb. almonds, blanched |
| 2 cups sugar | and chopped fine |
| 8 eggs (whites only) | 1 medium sized cocon- |
| 3 cups flour | nut grated |
| 1 teaspoon Magic Bak- | 1 wine glass white |
| ing Powder | wine |
| 1 lb. citron sliced thin | |

Cream butter and sugar till very light, sift flour and baking powder together three times, now dredge a little into creamed butter and sugar, then a little milk, and continue this till flour and milk are used up. Dredge with a little flour, fruit, nuts and peel, and add carefully to mixture, then the wine, stir all well together then fold in stiffly beaten whites of eggs. Put into round pan which has been lined with well greased letter paper and bake about 1 hour in moderate oven reducing the heat the last half hour. When cold ice heavily with an icing made of confectioners sugar and white of egg and $\frac{1}{4}$ teaspoon Gillett's Cream Tartar.

2 cups butter make 1 pound.