

is called for, in which case, mix the sugar with the egg yolks and stir the creamed butter into the mixture. When this is done, it should be beaten until quite smooth. The yolks of the eggs should be whipped till they are a light yellow and should be stirred into the butter and sugar mixture.

The next step is to add the flavoring. If the cake is to be colored, one should select a recipe calling for no egg yolks and using only the whites. Egg yolk yellow will overcome, or at least change the tint of the coloring matter. Now, with sugar, butter, yolks and flavoring added, the next step is to add just a little of the sifted and measured flour. If milk is added before any of the flour, the result is a curdled mixture which is apt to turn out a coarse grained cake. When a little of the flour has been added, turn in a little of the milk, mix and add more flour with more milk, alternately, until all the measured flour and milk have been used. When spices are to be used, measure the quantities and sift in with the last of the flour. Baking powder must be stirred with the flour.

When everything else has been added and the batter has been well beaten, the egg whites should be whisked till they are filled with little air cells, which make the cake light and delicate. If the batter is beaten even a few times after the egg froth is added the air cells are destroyed. Do not beat them and allow to stand before using.

When the cake comes from the oven, place it on a damp towel for a minute or two, the cake then may be turned out quite easily and placed where it will cool quickly. If it is left in the pan that it has been baked in, it will incline to be soggy. Never put a cake away until it is quite cold. A fresh apple cut in two and kept in the cake box, keeps the contents fresh for a long time.

When a cake rises up in the centre, and remains so, it will come out still and bread like. It contains too much flour. If the cake remains at the bottom of the pan and does not rise very much, the fire is not hot enough.

Too much cannot be said about the importance of having the fire just right. This is where all the art and science of cake making is put to the test. No matter how carefully the cake may be mixed, unless it is properly baked it will be a failure.

Plain jelly cake should bake from seven to ten minutes if the temperature of the oven is right. Leaves of cake from fifteen to twenty minutes, while richer, heavier cakes require from thirty minutes to two hours. Cakes made with molasses and fruit must be baked very slowly.

When the cake is baked, draw it to the oven door and gently hold it close to the ear. If it has ceased to sing, it is completely baked, but if there is still a hissing sound it should remain in the oven a while longer. Another test is to take a straw with the two ends together and insert the looped part. If it comes out clean the cake is done.

Do not bake anything else while baking cake, and do not have any other important piece of work going on at the same time. "Lest you forget," as one is apt to do with the best of intentions.

Mrs. T. O. Brown,

Member S. Tarentorus Institute,
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