

powder; add to first mixture alternately with the water. Fold in beaten egg whites, mixing well, but do not beat. Bake in 2 greased and floured square layer tins in moderate oven at 385° F. about 40 minutes. Remove from pans; cool and spread with

Short Cakes

- 2 cups pastry or 1½ c bread flour
- 4 teaspoons Magic Baking Powder
- ½ teaspoon salt
- 4 tablespoons shortening
- 2 tablespoons sugar
- 1 egg
- 2/3 cup milk

Sift together the dry ingredients; cut in shortening till very fine; add sugar. Beat egg and pour with the chilled milk to make soft dough (but not too soft to hold its shape when baked). Turn the dough on to a floured board, roll lightly to one-third inch thickness. Cut out with a round cutter. Brush one round with melted butter; place another round on it; bake in hot oven. Split, fill with fresh berries slightly sweetened. Put top round on and pile whipped cream over it, decorating with whole berries.

Green Tree Layer Cake

- ½ cup butter
- 1½ cups sugar
- 2 eggs
- 2 cups pastry or 1½ c bread flour
- 3 teaspoons Magic Baking Powder
- 2/3 cup milk
- 1 teaspoon vanilla extract

Cream butter; add sugar slowly; add beaten eggs. Add flour sifted with baking powder, alternately with milk; add flavoring and mix well. Put into 4 greased layer cake pans, spreading batter thin. Bake in moderate oven at 400° F. about 15 minutes. Put together with Cocoa Almond Filling and Icing.

After spreading icing between layers and on top and sides of cake, with pastry bag and rose tube put icing up and down sides of cake to represent bark of a tree. Cover top with chopped blanched pistachio nuts.

Mahogany Cake

Cook ½ cup milk with ½ cup cocoa until thick and smooth; set aside to cool.

- ½ cup butter
- 1½ cups sugar
- 3 eggs
- 2 cups pastry or 1½ c bread flour
- ¾ teaspoon Magic Soda
- 2 teaspoons Magic Baking Powder
- 2/3 cup sweet milk
- 1 teaspoon vanilla extract

Cream butter and sugar together. Add beaten egg yolks. Sift together flour, soda and baking powder and add alternately with milk to first mixture. Add cocoa mixture and vanilla extract and mix well. Fold in stiffly beaten egg whites. Bake in 2 well greased 9-inch layer cake tins, in moderate oven at 350° F. about 30 minutes. Cool and spread 'Fudge Frosting' between layers and on top and sides of cake.

Lady Goldenglow

- ½ cup butter
- 1½ cups sugar
- grated rind of ½ orange
- 1 egg and 1 yolk
- 2½ cups pastry or 2¼ c bread flour
- 4 teaspoons Magic Baking Powder
- ¼ teaspoon salt
- 1 cup milk
- melted
- 1½ squares unsweetened chocolate.

Cream butter, add sugar and orange rind. Add beaten egg yolks. Sift together flour, baking powder and salt and add alternately with milk; lastly fold in 1 beaten egg white. Divide batter into 2 parts. To one part, add chocolate. Put by tablespoonfuls alternating dark and light batter, into 3 greased layer cake pans. Bake 20 minutes in moderate oven at 375° F. and spread with 'Orange Chocolate Filling and Icing.'

Martha Brannigan's Reception Cake

- ¾ cup butter
- 2 cups fine sugar
- 2 cups pastry or 1½ c bread flour
- 1 cup cornstarch
- 1½ teaspoons Magic Baking Powder
- ¾ teaspoon salt
- ¾ cup milk
- ½ teaspoon vanilla
- whites of 6 eggs
- fruit coloring

Cream butter, gradually adding sugar; beat till light. Sift together three times flour (which has been sifted once before measuring), cornstarch, salt and Magic Baking Powder; add to butter and sugar alternately with the milk; add vanilla; beat well. Lastly fold in stiffly beaten whites of eggs. Put in three layer cake pans, add a drop of pink fruit coloring to one third of the mixture so that middle layer is a delicate pink. Bake in moderate oven 350° F., 20 minutes. Turn out and let cool. Fill with the following: