

How to Succeed with Crisco

THE great advantages to be gained by the proper use of Crisco justify your careful attention to the directions given below. If faithfully followed, they will make your cooking more satisfactory in every way.

Cake Making

Watch the proportions of the ingredients carefully. Whatever recipe you may be using, make sure which kind of measurements it calls for—level or heaping. All recipes contained in modern cook books, including those given by us, call for *level* teaspoonfuls, *level* cupfuls, etc.

Sift flour before measuring. When measured add baking powder and salt. Put the measured Crisco into a bowl, cream thoroughly, add sugar slowly, creaming them together with a wooden spoon until a soft consistency is obtained.