



Molasses Cookies That Grandma Made

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said, "they're done", you fairly danced! When she gave you a handful, with their smacking, gingery, molasses flavour—that was the real joy of living, wasn't it?

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Made Cookies

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The Grain Growers' Guide Jan. 17, 1917

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Cakes

Have you ever noticed in looking over cook books what a large space is devoted to cakes? We read them over and think "yes, that sounds good, some day I'll try it." Then we go and make one from a recipe we have used for years and forget all about the ones we meant to "try." Of course when cake material is such a price one cannot afford to experiment to any great extent, so this week we are publishing some selected recipes tested and found satisfactory. Some of our readers have been good enough to contribute some of their best. Some of them I have tested, and I can assure you, if you follow the directions and are careful with your measurements and baking, you will get satisfactory results.

There are three things essential in the making of good cake. Good material, materials ready to mix before you start the cake and care in baking. When making cake do not use a tin mixing bowl, or tin spoon, the mixing may scour the dish, but will discolor the cake. Use only an earthen or enamel dish and if possible a wooden spoon. Dried fruits as currants and raisins should be perfectly clean and well floured. If the fruit sinks to the bottom of the cake the batter is not sufficiently thick to hold it in place add more flour. Cream the butter well before adding the sugar and the butter, and sugar well before adding the eggs. I have found that in making "light" cakes the results are better if the baking powder is added with the last cup of flour and the cake put in the oven as soon as possible. Suet is the best material for greasing cake pans. Butter burns easily, sticks to the pan and holds the cake.

Be careful of your oven. If it is too hot the cake will come up in the center and crack. Do not jar the cake or open or close the oven door any more than is absolutely necessary. Butter cakes, such as pound cake, cup cake and fruit cake must be baked in a very moderate oven to give results, while layer cakes may be baked more quickly. Sponge cake and sunshine cakes should be baked rather slowly.

Sultana Cake

This recipe will make a large cake and a good "keeper."

2 cups sugar. 1 cup butter.
6 eggs. 1/4 cup milk.
4 cups sifted flour. 1 lb. sultanas.

Mix as usual and bake in a moderate oven one and one-half hours.

Mrs. A. H. D., Sask.

Pound Cake

This is certainly not a hard-times cake, but it is very delicious and nice to serve at a wedding or some other very special occasion.

1 lb. butter. 1 lb. sugar.
1 lb. flour. 10 eggs.

Cream butter and sugar with the hands. Beat yolks of the eggs; add to the butter and sugar; then the stiffly beaten whites alternating with the flour. Bake in a moderate oven two hours.

Miss M. S. C., Nova Scotia.

White Fruit Cake

1 cup butter. 2 cups sugar.
1 cup sweet cream. 4 eggs.
4 cups flour. 1 teaspoon cream tartar.
1/4 teaspoon soda. 1 teaspoon nutmeg.
1 cup currants. 1 cup raisins.

1 cup citron.

Bake in a moderate oven.

Mrs. J. S. W., Man.

Marble Cake

Marble cake must be going out of fashion, none of the modern cook books honor it with a place on their pages. However it is a very tasty cake, not expensive and stays moist longer than the ordinary light cake.

Light Part

1/4 cup butter. 1 cup flour.
1/4 cup milk. 1 teaspoon baking powder.
1 cup white sugar.

Dark Part

1/4 cup butter. 1 teaspoon baking powder.
1/4 cup molasses. 1/4 cup milk.
Yolks two eggs. 1 1/4 cups flour.
1/4 cup dark sugar.

Spices to taste.

Mix in separate dishes and drop spoonful about in a buttered pan.

Chocolate Cake

This cake is excellent and appeals at this time of the year when butter and eggs are such a price.

1/4 cup butter. 1 cup sugar.
1/4 cup sour milk. 1 egg.
1/4 cup flour. 2 tablespoons cocoa.
1/4 teaspoon soda. 1/4 cup boiling water.

Cream the butter, add the sugar, cream again, then add egg and sour milk, the soda dissolved in the hot water, the cocoa mixed with the flour. Bake as a layer

cake and put together with the following filling:—

Filling

1 cup boiling water. 1 tablespoon butter.
1/4 cup sugar. 1 tablespoon cocoa.
1 tablespoon cornstarch.

Add the butter to the boiling water, mix the cocoa and cornstarch together, add a little cold water and stir into the boiling water. Add a pinch of salt. The thickening quality of cornstarch seems to vary greatly, so one has to use judgment in making the filling. It needs to be stiff enough to flow nicely without running off the cake, as of course it thickens somewhat in cooling. A white icing adds the finishing touch to this cake.

Mrs. J. W. A. B.

Fruit Pork Cake

In this cake pork takes the place of butter and I can assure you, you would not know the difference.

1 lb. fat pork. 1 lb. brown sugar.
1 pint boiling water. 4 cups flour.
1 1/2 lbs. raisins. 1 1/2 lbs. currants.
1/2 lb. lemon peel. 1 lb. dates.
1 lb. shelled walnuts. 1 teaspoon soda.
1 teaspoon salt. 2 teaspoons cinnamon.
1 teaspoon ginger. 1/2 teaspoon cloves.

Bake in a large pan three hours.

Mrs. J. B.

Jelly Roll

This sponge cake batter may be used in a variety of ways. Baked in a large pan and spread with jam or jelly and rolled it is prime. Baked in gem pans it may be used as tea cakes; or the top cut out, the cavity filled with whipped cream and the top put on again and decorated with a bit of jelly; a little fruit juice put in the hollow before the cream is added gives a nice flavor.

1/4 cup sugar. 1 cup flour.
3 tablespoons cold water. 1 teaspoon baking powder or 1/2 teaspoon soda and 1 of cream of tartar.
2 eggs.

Beat the eggs until very light, add the sugar gradually, beating all the time. Add water and beat again. Then the flour in which is the baking powder and a pinch of salt. Bake in a moderate oven.

1-2-3-4 Cake

This cake may be used with a variety of fillings or icings.

1 cup butter. 2 teaspoons baking powder.
3 cups flour. 4 eggs.
2 cups sugar. Vanilla.

Bake in a fairly quick oven, and put together and ice with the following:—

Whites of 2 eggs. Pinch of salt.
Blend of 2 oranges. Icing sugar to spread smoothly.
Juice of 1 orange.

Brown Stone Front

This is a very attractive looking cake and very tasty as well.

1 cup sugar. 1/4 cup butter.
1/4 cup milk. 2 teaspoons baking powder.
3 eggs (keep yolk of one).

Grate 4 or 6 squares of chocolate, add 3/4 cup milk, yolk one egg, 1 cup sugar, boil until thick. When cold add one teaspoon of vanilla and add to above cake mixture. Bake in three layers and put together with white icing.

White Icing

1 cup sugar. A pinch of cream of tartar.
1 cup boiling water. White of 1 egg.
1 teaspoon vanilla.

Put sugar and water in saucepan, and stir to prevent sugar from adhering to saucepan, beat gradually to boiling point, and boil without stirring until syrup will thread when dropped from the tip of a spoon. Pour syrup gradually on beaten white of egg, beating mixture constantly until of right consistency to spread. Add flavoring and pour over cake.

Layer Cake

This cake is somewhat of an undertaking to make, but is novel and looks very pretty, as well as tickling the palate.

1 cup butter (beaten). 2 cups sugar.
1 cup milk. 3 eggs (yolks).
3 cups flour. 1 teaspoon cream of tartar.
1/4 teaspoon soda. Whites of 3 eggs.

Cream butter and sugar, add yolks of eggs well beaten and milk, then flour in which the cream of tartar and soda have been sifted several times and lastly the whites of the eggs. Divide into four parts, leave two parts same as mixture, color the third part pink and the fourth with chocolate or cocoa. When all are done, place in order, first a light part, then chocolate, then a light part and lastly pink. Put together with lemon jelly and ice with white icing.

The Country Cook.