

HONEY DROP CAKES

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| $\frac{3}{4}$ cup honey. | 1 cup raisins, cut in small pieces. |
| $\frac{1}{4}$ cup butter. | <i>Purity Flour</i> (about $1\frac{1}{2}$ cups). |
| $\frac{1}{2}$ teaspoon cinnamon. | $\frac{1}{2}$ teaspoon soda. |
| $\frac{1}{8}$ teaspoon cloves. | $\frac{1}{2}$ tablespoon water. |
| 1 egg. | |

Heat the honey and butter until the butter melts. While the mixture is warm add the spices. When it is cold add part of the *Purity Flour*, the egg well beaten, the soda dissolved in the water, and the raisins. Add enough *Purity Flour* to make a dough that will

PURITY FLOUR

WITH ITS
HIGH
NUTRIMENT
CONTENT IS
SPECIALLY
VALUABLE IN
FEEDING THE
LITTLE ONES



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