

Pudding

To 1 Quart Milk—When the milk begins to boil, stir in five tablespoons CASCO POTATO FLOUR, one teaspoon sugar, salt to taste; boil two minutes; add a half cup of boiled raisins and two well-beaten eggs, mix thoroughly. Turn the mixture into an oiled pan, dust with cinnamon and bake in moderate oven till light brown.

Sponge Cake

Separate four eggs, beat yolks of eggs thick. Add one cup sugar, and continue beating; beat whites stiff and beat into first mixture. Add one teaspoon baking powder to one-half cup CASCO POTATO FLOUR, and sift into first mixture. Bake in a moderate oven about 30 minutes.

Plain Cake

Cream together one-half cup butter and one cup sugar; add, one at a time, two eggs and one teaspoon lemon extract. Sift together one cup CASCO POTATO FLOUR, one cup flour, one teaspoon baking powder and a pinch of salt. Add this alternately with three tablespoons cold water to creamed mixture and bake in a moderately quick oven.

Angel Cake

Mix and sift together three times one-half teaspoon each cream of tartar and salt, one-half cup sugar and one-third cup CASCO POTATO FLOUR. Beat until stiff the whites of five eggs; cut and fold in the dry ingredients, add half teaspoon vanilla, and bake 15 or 20 minutes in one dozen small tins, or about 30 minutes in a bread tin.

