

RICE AND CORNMEAL MUFFINS.—Mix 1 cup of cornmeal, 1 teaspoon of salt and 4 teaspoons of Magic Baking Powder together; then add 1 cup of cold cooked rice. Mix well; add 1 beaten egg, $\frac{1}{2}$ cup milk and 2 tablespoons of melted butter or margarine and beat well. Pour into hot greased gem or muffin pans and bake for 30 minutes in a moderate oven. Original recipe calls for 2 eggs.

GRAHAM MUFFINS.—Two tablespoons of shortening, 2 tablespoons of brown sugar, $1\frac{1}{2}$ teaspoons Magic Baking Powder, 1 cup graham flour, 1 teaspoonful salt, $\frac{1}{4}$ cup milk, 1 egg. Cream sugar and shortening, add well beaten egg. Mix thoroughly, add flour, baking powder, salt and the milk. Drop in greased muffin tins and bake fifteen or twenty minutes in a moderately hot oven.

STANDARD CAKE (First Prize).—One heaping tablespoon margarine, $\frac{3}{4}$ cup sugar, 1 egg (beaten separately), 1 cup water, $1\frac{3}{4}$ cups flour, 4 tablespoons Klim, 3 teaspoons Magic Baking Powder, $\frac{1}{2}$ teaspoon salt, flavoring. Beat white of egg until stiff, the yolk until creamy. Mix flour, Klim, baking powder and salt in flour sifter. Cream margarine and sugar, add beaten yolk and flavoring, sift in dry ingredients and water alternately in small quantities, and lastly fold in beaten white of egg. Original recipe calls for 2 eggs.

(Variations of this Recipe.)

1. **SPICE CAKE.**—Add to cake mixture $\frac{1}{2}$ tablespoon spice sifted with flour.

2. **NUT CAKE.**—Add chopped nuts with the last flour sifted into cake mixture; vanilla flavoring.

3. **FRUIT CAKE.**—Add to cake mixture raisins, peel, and other fruit to suit taste.

4. **ORANGE CAKE.**—Add juice and grated rind of half an orange to cake mixture and use a little less water.

5. **CHOCOLATE CAKE.**—Add one or two squares of chocolate (as desired) melted over the steam of the kettle to the cake mixture. This may be baked in layers and put together with boiled icing if desired.