

alternately with milk. Fold in stiffly beaten egg whites. Bake in 3 greased layer cake pans in moderate oven at 375° F. about 20 minutes. Spread filling thickly between layers and cover top and sides with Vanilla Butter Cream Icing and decorate with walnut halves and cherries.

Eagle Cake

- ½ cup butter
- 1 cup brown sugar
- 1 egg
- 2 cups pastry or 1½ c bread flour
- 1 teaspoon Magic Soda
- ¼ teaspoon salt
- 1 teaspoon cinnamon
- ¼ teaspoon cloves
- ½ teaspoon nutmeg
- 1 cup raisins
- 1 cup sour milk

Prepare dry ingredients by sifting together flour, soda, salt and spices. After sifting, add raisins; cream butter and sugar; add beaten egg, beat well then add dry ingredients alternately with sour milk. Beat mixture thoroughly. Put in a well greased pan and bake 1 hour in moderate oven 350° F.

Orange Sponge Cake

- 3 eggs
- ¼ teaspoon Gillett's Cream of Tartar
- 1 cup granulated sugar
- 2 teaspoons grated orange rind
- 1/3 cup orange juice
- 1½ cups pastry flour
- 1½ teaspoons Magic Baking Powder
- ¼ teaspoon salt

Separate eggs; beat whites and cream of tartar until stiff, and add the yolks one at a time, beating well before addition of each yolk. Add sugar gradually, still beating with egg beater; remove beater. Add grated rind and orange juice. Fold in flour sifted with baking powder and salt. Bake in 2 layer cake pans in moderate oven at 325° F. about 18 minutes. Spread Orange Cream Filling between layers. Cover top and sides with Seven Minute Frosting. Grate a little orange rind on the frosting before it cools.

Marble Cake

- 2 cups pastry or 1½ c bread flour
- 4 teaspoons Magic Baking Powder
- ¼ teaspoon salt
- ½ cup butter
- 1 cup fine sugar
- 3 eggs
- 1 teaspoon vanilla
- ½ cup milk
- 1 teaspoon cinnamon

- ¼ teaspoon each ground nutmeg and cloves
- 2 tablespoons molasses
or if preferred—2 squares of melted chocolate, unsweetened, may be used in place of spices and molasses.

Sift flour once, add baking powder and salt. Sift three times. Cream butter, adding sugar until very light, add eggs one at a time, beating between each addition—then flour and milk alternately. Add vanilla. Divide batter into two parts: To one part add spices and molasses or melted chocolate. Into a well greased loaf pan place light and dark mixture alternately, a tablespoon at a time. When all the batter is used up, run a fork through the mixture, lengthwise. Bake in moderate oven (350°) 50 minutes or until done. Cover with white frosting.

Mocha Tart

- 4 eggs
- 1 tablespoon mocha essence or
- 2 tablespoons cold strong coffee
- Few grains salt
- 1 cup granulated sugar
- 1 cup pastry or ¾ c. bread flour
- 1 teaspoon Magic Baking Powder

Separate eggs, beat yolks until very light; add mocha, salt and sugar gradually, beating continually; add flour and baking powder sifted together; fold in stiffly beaten egg whites; mix thoroughly without beating. Spread in 2 well greased layer cake pans and bake in slow oven 10 to 15 minutes, starting at 300° F. and increasing temperature last half of baking to 375° F. Spread Mocha Cream Filling between layers and on top of cake. Sprinkle top with browned, chopped almonds.

Mocha Cream Filling

Whip ½ pint cream, sweeten with 1/3 to 1/2 cup powdered sugar and flavor with 1 tablespoon mocha flavoring.

Princess Cake

- ½ cup butter
- 1 1/3 cups sugar
- ½ teaspoon vanilla extract
- ½ teaspoon almond or orange extract
- 1 cup water
- 3 cups pastry or 2½ c bread flour
- ½ teaspoon salt
- 4 teaspoons Magic Baking Powder
- 5 egg whites

Cream butter; add sugar slowly, beating until light; add flavoring. Sift flour with salt and baking