

Walnut Cake

- ½ cup butter
- 1½ cups fine sugar
- ¾ cup milk
- 2 cups flour
- ½ teaspoon salt
- 1 teaspoon Magic Baking Powder
- 1 cup walnuts, chopped fine
- 1 teaspoon vanilla
- Whites of 4 eggs

Cream butter and sugar till very light. Add chopped walnuts, vanilla, then milk very slowly. Sift flour, baking powder and salt and add to mixture. Beat all together till light. Then cut in stiffly beaten whites of eggs. Bake for 1 hour in moderate oven.

Cover top and sides with Butter Cream Icing and sprinkle all over with chopped and rolled walnuts.

Bride's Cake

- 1 cup butter
- 2 cups sugar
- 1 teaspoon almond or vanilla extract
- ¾ cup milk
- 3½ cups flour
- 3 teaspoons Magic Baking Powder
- Whites of 6 eggs

Cream butter, add sugar gradually, beating in well; add flavoring; beat until smooth. Add milk a little at a time and flour which has been sifted three times with baking powder. Beat whites of eggs until very light, and add to batter, folding in very lightly without beating. Bake in large greased and floured loaf pan in moderate oven at 325° F. about 1 hour. Cover with Ornamental Frosting.

White Wedding Cake

- 1 cup butter
- 2 cups sugar
- 8 eggs (whites only)
- 3 cups flour
- 1 teaspoon Magic Baking Powder
- 1 lb. citron, sliced thin
- 1 lb. almonds, blanched and chopped fine
- 1 medium sized cocoanut, grated
- 1 wine glass white wine

Cream butter and sugar till very light; sift flour and baking powder together three times, now dredge a little into creamed butter and sugar, then a little milk, and continue this till flour and milk are used up. Dredge with a little flour, fruit, nuts and peel, and add carefully to mixture, then the wine; stir all well together then fold in stiffly beaten whites of eggs. Put into round pan

which has been lined with well greased letter paper and bake about 1 hour in moderate oven, reducing the heat the last half hour.

Spread with a thick layer of almond icing and cover with Royal Icing.

Fig Cake

- 1½ cups sugar
- ¾ cup butter
- 1 cup milk
- 3 cups pastry flour
- ½ teaspoon salt
- 4 teaspoons Magic Baking Powder
- Whites of 4 eggs
- 1 teaspoon lemon extract

Cream sugar and butter; add milk. Sift flour, salt and baking powder; add one-half of the flour, then well-beaten egg whites, then rest of flour and flavoring. To 2/3 of mixture add 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1½ cups finely cut and floured figs and 1 tablespoon molasses. Put in greased and floured round tube pan a spoonful of light mixture, then a spoonful of dark mixture alternately as for marble cake. Do not mix. Bake in moderate oven at 350° F. about 55 minutes.

Coffee Fruit Cake

- ½ cup butter
- 1 cup light brown sugar
- 3 eggs
- 2¼ cups flour
- 3 teaspoons Magic Baking Powder
- ¾ teaspoon salt
- 1/3 cup strong coffee
- ¾ cup rich milk
- 1 cup raisins
- ½ cup each sliced citron and figs

Cream butter; add sugar slowly; add beaten eggs, mixing well. Sift dry ingredients together and add alternately with coffee and milk. Add slightly floured fruit and put into greased and floured tube loaf pan. Bake in moderate oven at 350° F. for 1 hour.

Hot Molasses Cake

- ½ cup butter
- ½ cup brown sugar
- 1 egg
- ½ cup molasses
- 2 cups flour
- 3 teaspoons Magic Baking Powder
- ½ teaspoon salt
- ¼ teaspoon Magic Soda
- ½ teaspoon all-spice
- 1 teaspoon cinnamon
- ½ cup milk

Cream butter; add sugar slowly, beating continually; add beaten egg