

Fried Bananas

- 6 bananas
- 1 egg
- 2 tablespoons butter
- $\frac{1}{4}$ cup milk
- $\frac{1}{2}$ cup flour
- $\frac{1}{2}$ teaspoon Magic Baking Powder

Split banana lengthwise; dip each piece in thin batter; heat butter in iron pan and fry banana until golden brown. Sift with powdered sugar and serve hot.

Plain Fritter Batter

- 1 cup flour
- $\frac{1}{2}$ teaspoons Magic Baking Powder
- $\frac{1}{4}$ teaspoon salt
- 1 egg
- $\frac{2}{3}$ cup milk

Sift dry ingredients together; add beaten egg and milk; beat until smooth.

Vegetable Fritters

Cut into small pieces cooked cauliflower, egg plant, oyster plant and string beans. Put into fritter batter and fry by spoonfuls in deep hot fat at 375° F.

Apple Fritters

- 4 large apples
- 2 tablespoons powdered sugar
- 1 tablespoon lemon juice

Peel and core apples and cut into slices; add sugar and lemon juice. Dip each slice into 'Plain Fritter Batter.' Fry a light brown in deep hot fat at 375° F. Drain and sprinkle with powdered sugar.

Fruit Fritters

Other fruits may be used by following directions for 'Apple Fritters.' Drain canned fruits from syrup. Chop coarsely and stir into batter. Drop by spoonfuls into hot fat at 375° F. and fry until brown. Drain and sprinkle with powdered sugar.

Force bananas through sieve and mix with batter or cut in slices and add.

Corn Fritters

- $\frac{1}{2}$ cup milk
- 2 cups cooked corn
- $\frac{1}{2}$ cups flour
- 1 teaspoon salt
- $\frac{1}{3}$ teaspoon pepper
- 2 teaspoons Magic Baking Powder
- 1 tablespoon melted shortening
- 2 eggs

Add milk to corn; add flour sifted with salt, pepper and baking powder; add shortening and beaten eggs; beat well. Fry by spoonfuls on hot greased griddle or frying pan.

If fried in deep fat, use 2 cups flour and 3 teaspoons baking powder in batter. Drop by spoonfuls in deep hot fat at 375° F.

BREAD AND ROLLS

To save time, yet maintain a high standard of quality in home baking, is distinctly a modern necessity. Long-process yeast breads may be replaced by short-process Magic Baking Powder breads without loss of quality in any respect. Baking powder produces a well leavened dough, spongy and porous, with less time and energy expended. Magic loaf breads can be mixed and baked in about one and a half hours.

Magic Baking Powder Bread

- 4 cups flour
- 1 teaspoon salt
- 1 tablespoon sugar
- 7 teaspoons Magic Baking Powder
- 1 medium-sized cold boiled potato
- Milk (water may be used)

Sift together flour, salt, sugar and baking powder, rub in potato; add sufficient milk to mix smoothly into stiff batter. Turn at once into greased loaf pan, smooth top with knife dipped in melted butter, and allow to stand in warm place about 30 minutes. Bake in moderate oven at 350° F. about 1 hour. When done take from pan, moisten top with few drops cold water and allow to cool in pan before putting away in bread box.

Boston Brown Bread

- 1 cup whole wheat or graham flour
- 1 cup corn meal
- 1 cup rye meal or ground rolled oats
- 5 teaspoons Magic Baking Powder
- 1 teaspoon salt
- $\frac{3}{4}$ cup molasses
- 1- $\frac{1}{3}$ cups milk

Mix dry ingredients thoroughly; add molasses to milk, and add to dry ingredients; beat thoroughly and put into greased moulds $\frac{2}{3}$ full. Cover tightly and steam $3\frac{1}{2}$ hours; remove covers and bake in moderate oven at 400° F. until top is dry.

Spanish Breakfast Loaf

- 4 cups pastry or $3\frac{3}{4}$ c bread flour
- $\frac{1}{2}$ cup sugar
- $\frac{3}{4}$ teaspoon salt
- 2 tablespoons Magic Baking Powder
- 1 cup milk
- 4 eggs
- $\frac{1}{2}$ tablespoons shortening