

OATMEAL COOKIES, NO. 2

Use
Purity
Oats.
The
Empire's
Breakfast.

Beat 1 cup of brown sugar to a cream, with $\frac{3}{4}$ cup of shortening ($\frac{1}{2}$ butter, $\frac{1}{2}$ lard), add 2 eggs well beaten, $\frac{1}{2}$ teaspoon vanilla, $\frac{1}{2}$ cup hot water in which has been dissolved $\frac{1}{2}$ teaspoon soda. Then add 2 cups sifted *Purity Flour*, 2 cups *Purity Oatmeal*, $\frac{1}{2}$ package seeded raisins, chopped, $\frac{1}{2}$ teaspoon salt. Drop on greased bottoms of inverted pans. Bake in a moderately hot oven.

PURITY ROLLED OATS PORRIDGE

3 cups boiling water.
1 teaspoon salt.
1 cup *Purity Rolled Oats*.

Have salted water boiling, add gradually the rolled oats, stirring constantly. Boil over direct heat for 5 minutes, then return to double boiler and boil $\frac{1}{2}$ hour. This may be made in the evening and reheated in the morning. The long standing improves the porridge.



THE PURITY FLOUR COOK BOOK

A description of *Purity* products would be incomplete without some mention of the *Purity Flour Cook Book*.

This latest publication on the culinary art is the work of Miss E. Warner, a well-known authority on

See last pages for *Purity Flour Cook Book Coupons*.