

FIVE RECIPES IN ONE

This Recipe is Selected from the New Book of Tested, Proven Recipes—"Old Homestead Recipes"—published for the users of

Monarch Flour

PLAIN LOAF CAKE.

$\frac{1}{4}$ cup butter
 $\frac{3}{4}$ cup sugar
2 eggs
 $\frac{1}{2}$ cup milk

$1\frac{1}{2}$ cup Monarch Flour
2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
1 teaspoon flavoring

Method—Cream butter, cream in the sugar gradually. Beat eggs until light and foamy and add to butter and sugar, and beat until mixture is creamy. Add milk and flavoring but do not beat. Sift together the flour, salt and baking powder and add to the first mixture and heat thoroughly. Put into a well-greased tin, spreading it well into the corners, so that the cake will bake more evenly. Have oven hot at first and when the cake has risen its full height, lower heat slightly. Bake about 40 to 45 minutes.

VARIATIONS OF THE ABOVE BASIC RECIPE.

Spice Cake.

To the above recipe add 1 tablespoon of any desired spice. Sift spice with other dry ingredients.

Chocolate Cake.

Add $\frac{1}{2}$ cup grated chocolate. Increase milk by 2 tablespoons. Heat milk and chocolate together until chocolate dissolves. Cool this mixture and use where above mixture calls for milk.

Nut Cake.

Add $\frac{1}{2}$ cup chopped nuts. Increase baking powder by $\frac{1}{2}$. Put a little of the flour on the nuts to keep them from dropping to the bottom and beat into mixture at the last.

Fruit Cake.

Add $\frac{3}{4}$ cup of raisins, dates, figs, currants or a mixture. Increase baking powder by $\frac{1}{2}$. Mix a little of the flour with fruit and add to the mixture at the last.

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