

Mix sugar and flour, add the grated rind and the lemon juice, and egg slightly beaten. Put butter in sauce pan; when melted add mixture and stir constantly until boiling point is reached. Care must be taken that mixture does not adhere to the bottom of sauce pan. Cool before spreading.

Banana Filling

Chop 2 bananas with a little pulverized sugar and lemon juice.

Raisin Filling

- 1 cup sugar
- A little water
- 1 egg (white only)
- 1 cup raisins, dates, figs or nuts

Boil sugar and water until brittle when dropped into cold water. Remove from stove; stir quickly into the well-beaten white of egg. Add either the fruit or nuts and stir well.

Mocha Cream Filling

Whip $\frac{1}{2}$ pint cream, sweeten with $\frac{1}{3}$ to $\frac{1}{2}$ cup powdered sugar and flavor with 1 tablespoon mocha flavoring.

Chocolate Icing and Filling

- $\frac{1}{2}$ tablespoon butter
- 5 tablespoons milk
- 3 oz. unsweetened chocolate
- $3\frac{1}{2}$ cups confectioner's sugar
- 1 teaspoon vanilla extract

Heat butter, milk and chocolate in top of double boiler; add sugar slowly, beating continually; add flavoring and beat until creamy; if necessary add more milk and spread thickly between layers and on top and sides of cake.

Cocoa Almond Filling and Icing

- 6 tablespoons butter
- 3 cups confectioner's sugar
- 8 tablespoons cocoa
- $\frac{1}{2}$ teaspoon almond extract
- $\frac{1}{3}$ cup cream

Cream butter; add sugar and cocoa slowly, beating until light and fluffy. Add flavoring and cream slowly to make good spreading consistency. Spread thickly between layers and put a thin layer on top and sides of cake.

COOKIES and SMALL CAKES

Ice Box Cookies

- $\frac{1}{2}$ cup butter
- 1 cup brown sugar
- 1 egg
- $\frac{1}{2}$ teaspoon Magic Soda
- $\frac{1}{4}$ teaspoon salt
- $1\frac{3}{4}$ cups flour
- $\frac{1}{2}$ cup chopped nuts

Cream butter and sugar, add beaten egg; beat all until light. Sift flour, salt and soda three times and add with the nuts to the first mixture. Pack in a tin and put in the ice box or any cold place over night. Turn out on a board and slice as thin as possible without breaking. Bake in a hot oven.

Magic Cream Cookies

- 2 eggs
- 1 cup sugar
- 1 cup thick cream
- $\frac{1}{2}$ cup shredded cocoanut
- 3 cups pastry or $2\frac{1}{2}$ c bread flour
- 3 teaspoons Magic Baking Powder
- $\frac{1}{2}$ teaspoon salt

Beat eggs until light, add sugar gradually; add cocoanut, cream, and flour (which has been mixed and sifted with baking powder and salt). Put away in ice box until thoroughly chilled, then turn on to a floured board and roll one half inch thick. Sprinkle with cocoanut and roll one fourth inch thick; cut with a small cutter, first dipped in flour. Bake on a buttered sheet in a moderate oven.

Boston Cookies

- 1 cup butter
- $1\frac{1}{2}$ cups sugar
- 3 eggs
- 1 teaspoon Magic Soda
- $3\frac{1}{4}$ cups pastry or 3 c bread flour
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon cinnamon
- 1 cup chopped nuts
- $\frac{1}{2}$ cup currants
- $\frac{1}{2}$ cup raisins, seeded and chopped

Cream butter and sugar, gradually add well beaten eggs; then add half of flour sifted with soda, salt and cinnamon; then mix fruit and nuts with remainder of flour and add to first mixture. Drop by spoonfuls an inch apart on a well greased baking sheet and bake in a moderate oven.

Spice Cookies

- $\frac{1}{2}$ cup molasses
- $\frac{1}{4}$ cup brown sugar
- $\frac{1}{4}$ cup shortening
- 1 tablespoon milk
- $2\frac{1}{4}$ cups pastry or 2 c bread flour
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon Magic Soda
- $\frac{1}{2}$ teaspoon nutmeg
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon ginger
- $\frac{1}{2}$ teaspoon cloves

Heat molasses, add sugar, shortening and milk. Sift flour, salt, soda and spices into mixture. Roll out thin and cut with small cutter. Bake in a slow oven.