

whites. Put into 3 greased layer cake tins and bake in moderate oven at 350° F. about 30 minutes. Put layers together and cover cake with Chocolate Filling and Icing.

Layer Cake (Susie's)

- ½ cup butter
- 1 cup sugar
- 3 eggs
- 2 cups pastry or 1½ c bread flour
- 4 teaspoons Magic Baking Powder
- ¼ teaspoon salt
- ¾ cup milk

Cream butter and sugar; add well beaten eggs and beat again with butter and sugar till very light. Sift flour, baking powder and salt together and add to first mixture alternately with milk. Beat lightly for about 1 minute. Put into greased layer cake pans and bake 15 to 20 minutes.

Sand Tarts

- ½ cup butter
- 1 cup sugar
- 1 egg
- 1½ cups pastry or 1½ c bread flour
- 2 teaspoons Magic Baking Powder
- white of one egg
- 1 tablespoon sugar
- ¼ teaspoon cinnamon
- blanched almonds

Cream butter, add sugar gradually and well beaten egg, then flour which has been sifted with baking powder, "chill" dough. Put half the mixture on floured board and roll one-eighth inch thick—cut with doughnut cutter—brush over with white of egg and sprinkle with sugar and cinnamon which have been mixed together—split almonds and arrange on top, three halves at equal distance. Place on buttered sheet, bake 8 to 10 minutes in a slow oven. When baked the tarts should be a very delicate brown.

Lady Baltimore Cake

- ½ cup butter
- 1 cup fruit sugar
- Whites of 4 eggs
- 2 teaspoons Magic Baking Powder
- ½ cup milk
- ¼ teaspoon almond or rose extract
- 2 cups pastry or 1½ c bread flour

Sift flour and baking powder together three times. Cream butter, gradually adding sugar. When very light and smooth work in the milk, then gradually whip the stiffly beaten egg whites into the mixture. When all these ingredients are well blended,

add sifted flour and baking powder; stir just enough to mix well; add flavoring. Pour into greased layer tins. Bake in moderate oven. When cool put together and cover top and sides with the following mixture:

- 1½ cups sugar
- ½ cup water
- 1 cup walnuts or pecan nuts
- 6 figs
- 1 cup stoned raisins
- Whites of 2 eggs
- ½ teaspoon vanilla
- ½ teaspoon Magic Baking Powder

Cook sugar and water to 242° F. or until syrup threads, remove from fire immediately. Pour in narrow stream on stiffly beaten egg whites, beating continually until thick. Add vanilla, baking powder and finely chopped fruits and nuts.

Sponge Cake

- 4 eggs
- 1 cup sugar
- ½ teaspoon lemon extract
- 1 cup pastry flour or ¾ c bread flour
- 1 teaspoon Magic Baking Powder

Separate eggs, beat yolks till very light, adding sugar gradually. Add flavoring, then fold in stiffly-beaten whites. Sift flour and baking powder together 5 times, then add lightly to other mixture. Bake ½ hour in moderate oven 350° F.

Hot Water Sponge Cake

- 3 eggs
- 1 cup fine sugar
- 1 cup pastry flour or ¾ c bread flour
- 1 teaspoon Magic Baking Powder
- ½ teaspoon salt
- 1 tablespoon lemon juice
- 2 teaspoons hot water

Beat the yolks until lemon colored and thick, add sugar and continue beating. Sift flour, baking powder and salt 4 times, add to first mixture, then hot water and very stiffly beaten whites of eggs and lemon juice. Bake in oven 350° F. for 40 minutes.

Chocolate Layer Cake

- ½ cup butter
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 cup milk
- 2½ cups pastry or 2¼ c bread flour
- 3 teaspoons Magic Baking Powder
- ¼ teaspoon salt

Cream butter; add sugar, a little at a time, beating until light; add beaten yolks and flavoring; add flour, sifted with salt and baking powder,