tasteless in one day's time, while those

tasteless in one day's time, while those that are made and beaten as only the good housewife knows how, are of fine texture and close grained and retain their moisture and the flavor of the end. Use a wooden spoon for beating and beat down, up, and over, lapping in the air at every beat, for it is wise to remember that beating blends, and by so doing harmonious results attend.

The last step of cake making is in the baking, and this is quite as important as any part. Care should be taken that the oven's heat is of as even a temperature as possible, and this can be determined by baking a small portion of the batter on a piece of buttered paper. If this should bake evenly, without burning around its sides, it is safe to put the whole cake in while it is also a good test for the cake itself. If this small cake should bake too solid, owing to the glutinous nature of the flour, more milk can

should bake too solid, owing to the glutinous nature of the flour, more milk can be added. If it should settle in the middle more flour is required.

Gas ovens require fully ten minutes for heating, and with this time the oven becomes of a uniform heat. Place the cake in the centre of the oven so that the two extremes meet, that is, the heat which ascends from the bottom of the oven will meet that which descends from the heated top, and which, meeting in the centre of the cake, will thus cook it evenly and well. To place a cake directly over the heat on To place a cake directly over the heat on the bottom grate insures a tough, leath-ery, scorched under part, while the whole cake is dry and utterly ruined by the pro-

ery, scorohed under part, while the whole cake is dry and utterly ruined by the procedure.

If in spite of all precautions the cake should bake too fast, or seem inclined to brown over too rapidly, lay carefully over the top so that it does not touch, a piece of buttered paper. Thick brown paper may also be folded and placed under the tin to prevent the bottom scorching, but it is always safest to line a cake mould with buttered paper before putting in the batter. If the cake contains fruit, several thicknesses are necessary. Suet is the best fat to use in greasing cake pans, as butter, unless the salt is washed out, is apt to scorch quicker, and no matter how trifling the scorch, all of the delicate flavor of the cake goes with it and it is practically a failure.

Many cooks, unthinkingly, place in the oven when a cake is baking, numerous other things to bake, never pausing to think that by so doing, the oven's heat is detracted from its original object, the cake. If the oven's heat should be of too high a temperature, it is safe to do this, that is if the cake is not moved or jarred by the procedure, otherwise the batter will fall while the real cause will never be considered. When the cake has baked what seems a sufficiently long time, test it by running a broom splint through its thickest part. If this comes out clean and smooth the cake is done and will do to take from the oven. Now let it stand until perfectly cold, when it can be returned to the oven for a minute, just long enough to warm the tin through and then by holding the hand under and tapping gently, the cake will readily fall out without a break or division. It can then be feed or frosted, with a surety of success. A quick and easy frosting is the white of one egg, in which is stirred all the pulverized sugar it will hold. Spread this on the cake and smooth if, necessary with a knife dipped in water. One kind of flavor can be used in this if desired, while still another can be used in the batter. After the cake is perfectly cold and iced, place

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