

**CAKE (Continued)**

**CHOCOLATE CAKE**—One egg, three quarters cups dark sugar, one quarter cup sour milk, two squares chocolate dissolved in one tablespoon hot water, one half cup butter, one teaspoon soda, one and one half cups butter, one teaspoon soda, one and one half cups flour. Bake in a moderate oven. Miss Laura Coulter.

**LOAF CAKE**—1 cup sugar, 1-2 cup butter, 1 cup sweet milk, 1 cup raisins, 1 egg, 1 pint flour, 1-2 teaspoon soda, 1 teaspoon cream tartar, or 2 of baking powder.—Mrs. G. N. Bennett.

**MARBLE CAKE**—White part: One quarter cup butter, three quarters cup white sugar, one quarter cup sweet milk, one cup flour, whites of two eggs, one teaspoon baking powder. Dark part: One quarter cup butter, one quarter cup dark sugar, one quarter cup molasses, one quarter cup sweet milk, one and one half cups flour, yolks of two eggs, one teaspoon baking powder, one half teaspoon each of cloves, cinnamon nutmeg and mace.—Miss Laura Coulter.

**BURNT SUGAR CAKE**—Beat 1-2 cup of butter to a cream, add 1 1-2 cups of sugar, yolks of 2 eggs, 1 cup of water, 2 cups of flour, heat 5 minutes add a little over 1-2 the caramel syrup, 1 teaspoon of vanilla, another cup of flour, with two teaspoons of baking powder, then stir in carefully the beaten whites of the eggs. Bake in two layers. Filling: 1 cup of sugar, 1-2 cup of water, boil until it threads, pour over the beaten whites of 2 eggs beat a while and then add the rest of the caramel syrup. Make caramel syrup first. Put 1-2 cup of sugar in a granite pan stir until it browns black, then add 1-2 cup of water, stir until a nice syrup is made.—Mrs. Francis Stone Lindley.

**IMPROVED ANGEL FODD CAKE**—Whites of 9 eggs, 11-4 cups sifted granulated sugar, 1 cup of sifted flour, 1-2 teaspoon of cream tartar, a pinch of salt, added to eggs before beating. After sifting flour 4 or 5 times, measure out one cup full, then sift 5 times and measure 11-4 cups of sugar. Beat eggs about one half, then add cream tartar, beat very stiff then lightly stir in sugar and then flour; lemon flavor. Bake in thirty-five to fifty minutes.—Mrs. Francis Stone Lindley.

**BROWN STONE FRONT CAKE OR DEVIL CAKE**—11-2 cups of sugar, 1-2 cup butter, 3 eggs, 1-2 cup sour milk, 2 cups flour, 1 teaspoonful soda dissolved in milk, 2-3 cup of chocolate cooked (not boiled) in 1-2 cup sweet milk. When cold stir in cake and bake. White filling to be used.—Mrs. Francis Stone Lindley.

**APPLE SAUCE CAKE**—Two and one half apple sauce, two cups brown sugar, two cups currants, two cups raisins, one cup butter or dripping, two teaspoon cloves, two teaspoon soda, some lemon peel and flour to thicken.—Mrs. A. R. Mitchell.

**WHITE FRUIT CAKE**—1-2 cup butter, 1 cup sugar, 1-2 cup milk, 2 cups flour, 2 eggs, 1 cup raisins, 3 teaspoons baking powder, vanilla.—Mrs. Jas. Cobban.

**ROLL JELLY CAKE**—One cup of granulated sugar, one cup of flour, two teaspoons baking powder, three eggs, four tablespoons water.—Mrs. C. E. Conlin.

**APPLE SAUCE CAKE**—11-4 cups apple sauce, 1 cup granulated sugar, 1-2 cup lard, 2 cups flour, 1 teaspoon soda, 1 teaspoon cinnamon, - teaspoon cloves, 1-2 teaspoon salt, 1 cup raisins and a little nutmeg.—M. I. McGregor.

**FRUIT CAKES**—2 cups brown sugar, 11-2 cups butter, 1 cup molasses, 5 eggs, 1 teaspoon soda, 1 tablespoon each of cinnamon, cloves and allspice, 1 nutmeg, 4 cups flour, 11-2 lbs. raisins (chopped fine) 1 lb. currants, 1-2 lb. mixed peel, 1 lb. nut meats. Bake in a slow oven.—M. I. McGregor.