

HONEY CAKE.—Three tablespoons domestic shortening, 4 tablespoons strained honey, $\frac{1}{2}$ cup sugar, 1 egg, $\frac{1}{2}$ cup milk (scant), 1 cup standard flour, $\frac{1}{2}$ cup rolled oats (put through meat grinder), 3 teaspoons Magic Baking Powder, $\frac{3}{4}$ teaspoon salt, 1 teaspoon lemon flavoring. Grease the tin, sift dry ingredients, cream shortening, cream in the honey, then the sugar gradually, beat well. Add well beaten egg, beat well; add dry ingredients and milk alternately and beat well, then add flavoring. Bake in a moderate oven about thirty minutes. If baked in a loaf tin, allow about forty-five minutes for cooking.

JELLY CAKE.—Two cups flour, 2 teaspoons (rounded) Magic Baking Powder, 1 cup sugar, $\frac{1}{2}$ cup shortening, 1 cup milk, 1 egg, pinch of salt, flavoring. Sift flour, baking powder and salt together, cream sugar and shortening together, then mix in the milk and egg (beaten) and flavoring. Beat well. This recipe is also nice to add raisins, currants or any fruit, and just put in tin. Makes a cheap fruit cake.

JELLY ROLL.—One cup sugar, $1\frac{1}{2}$ cups of war flour, 3 teaspoons Magic Baking Powder, 1 egg, 6 tablespoons hot water. Mix and sift dry ingredients, stir in well beaten egg, add hot water, beat until smooth, pour into large well greased pan. Batter should not be over $\frac{1}{4}$ inch thick, to roll nicely. Bake in a slow oven. Turn out on sheet of brown paper well dusted with powdered sugar; spread jelly. With sharp knife trim off crusty edges, and roll up while warm, by lifting up one side of the paper to keep the roll perfectly round. Roll up in a cloth until cool. Original recipe calls for 3 eggs.

CHEAP LAYER CAKE.—Put 1 egg in cup and fill up with sweet milk, mix $1\frac{1}{2}$ cups of flour, $1\frac{1}{2}$ teaspoons of Magic Baking Powder, 1 cup of sugar, $\frac{1}{2}$ teaspoon vanilla, 2 teaspoons melted domestic shortening, 2 tablespoons oleomargarine. Mix all together and bake.