

usually floured to prevent settling to the bottom. This is not necessary if it is added directly after the sugar, which is desirable in all dark cakes.

When baking cake arrange to have nothing else in the oven, and place as near the centre of oven as possible so it will cook uniformly.

Cakes are classified as follows:

1. Cakes without butter, sponge cake, etc.

2. Cakes with butter, pound cake, cup cakes, etc.

1. *Method of Mixing Cakes without Butter.*—Separate yolks from whites (if both are used), beat yolks until thick, add sugar gradually, continue beating, add flavoring. Beat whites until stiff and dry. Fold into first mixture. Cut and fold in the flour in which the salt has been sifted. Do not stir or beat after the flour has been folded in.

2. *Method of Mixing Cakes with Butter.*—Have the bowl slightly warm, cream butter and sugar, add sugar gradually, and yolks well beaten, flavoring. Sift flour, salt and baking powder thoroughly and add to the batter alternating with the milk. Fold in the egg whites beaten very stiff.



## COFFEE CAKE

3 cups <i>Purity Flour</i> .	1 ½ cups milk.
¼ cup sugar.	1 egg.
⅓ cup butter or lard.	1 yeast cake.
½ cup seeded raisins.	½ teaspoon salt.

Scald the milk, add the butter and sugar to it, and when it is lukewarm add the yeast cake, dissolved with 1 teaspoon sugar and egg. Sift and add the flour and salt, also the raisins. Beat

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