

**CARAMEL CAKE**

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|---------------------|-------------------|
| 1 tablespoon butter | 1½ cups flour     |
| 1 cup sugar         | 2 teaspoons Magic |
| 3 eggs              | Baking Powder     |
| ½ cup milk          | ¼ teaspoon salt   |

Cream butter and sugar, add well beaten eggs; sift together flour, baking powder and salt and add to first mixture alternately with milk. Beat all together lightly. Put into a well greased round pan and bake in moderate oven for 25 to 30 minutes. When cool split with a sharp knife and fill with the following:

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| 1 cup sugar | 1½ tablespoons butter |
| ½ cup milk  | 1 teaspoon vanilla    |

Boil together sugar and milk for 13 minutes, add butter and vanilla. When done stir till thick enough to spread. The cake may also be covered with above, or a plain icing used if preferred.

**MERINGUE ICING**

Delicious for Spanish Bun, Lunch Cake or Ginger Bread.

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| 2 egg whites | ½ cup brown sugar |
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Beat eggs till stiff and gradually add brown sugar, beating all the time. Spread on cake and return to oven till golden brown.

**LEMON FILLING**

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| ½ cup sugar          | 1 tablespoon lemon |
| 1½ tablespoons flour | juice              |
| Rind of one lemon    | 1 egg              |
|                      | 1 teaspoon butter  |

Mix sugar and flour, add the grated rind and the lemon juice, and egg slightly beaten. Put butter in sauce pan, when melted add mixture and stir constantly until boiling point is reached. Care must be taken that mixture does not adhere to the bottom of sauce pan. Cool before spreading.

**BANANA FILLING**

Chop 2 bananas with a little pulverized sugar and lemon juice.

**RAISIN FILLING**

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| 1 cup sugar        | 1 cup raisins, dates, |
| A little water     | figs or nuts          |
| 1 egg (white only) |                       |

Boil sugar and water until brittle when dropped into cold water. Remove from stove; stir quickly into the well beaten white of egg. Add either the fruit or nuts and stir well.

3¾ cups entire wheat make 1 pound.