

Lemon Cake

- 4 eggs (separated)
- 1 cup powdered sugar
- 2 tablespoons lemon juice
- 1 tablespoon lemon rind
- 5/6 cup pastry or 3/4 c bread flour
- 1 1/2 teaspoons Magic Baking Powder
- 1/2 teaspoon salt

Beat yolks of eggs till thick and lemon colored gradually adding sugar, beating well after each addition—add lemon juice and rind, beat again. Then add flour which has been sifted four times with baking powder and salt, beat all together four minutes. Fold in the stiffly beaten whites. Turn into 2 large round, or into 2 square pans and bake in oven 350 degrees, until it springs back when touched.

When cool fill with the following and sift sugar over the top:—

- 1 egg
- 1 cup sugar
- 1 cup water
- 1 lemon (juice and grated rind)
- 2 dessertspoons cornstarch

Put the water, grated rind and juice of lemon in a saucepan and let it heat; mix in a bowl, sugar, cornstarch and egg yolk; blend with 1/4 cup water, add to mixture in saucepan and stir until thick.

Jelly Roll Cake

- 3 large eggs
- 1 cup very fine sugar
- 1/2 teaspoon lemon extract
- 1 cup pastry flour or 3/4 c bread flour
- 1/4 teaspoon salt
- 1 teaspoon Magic Baking Powder
- 1 tablespoon cold water

Separate eggs, beat yolks till thick, gradually adding sugar; add lemon extract, then stir in the stiffly beaten whites, and fold in flour, baking sifted together five times), alternately with cold water. Line a shallow pan with well greased paper, cover bottom of pan with mixture. Bake 12 minutes in moderate oven.

Have ready a clean, coarse, damp towel sprinkled with powdered sugar; turn sponge onto this. With a sharp knife cut a thin strip from sides and ends of cake. Now spread with jam; roll quickly and wrap in paper to keep shape. Place on rack to cool.

Cold Water Sponge Cake

- 3 eggs
- 8 tablespoons cold water
- 1 1/2 cups fine granulated sugar
- Grated rind of 1 lemon
- 2 cups pastry or 1 3/4 c bread flour
- 3/4 teaspoon salt
- 2 teaspoons Magic Baking Powder

Beat yolks with a Dover beater until thick and lemon colored. Add 4 tablespoons cold water and continue beating. Add the sugar, lemon rind and 1 cup of flour and beat until thick. Add the remaining 4 tablespoons of cold water and flour, which has been sifted four times with the baking powder and salt. Beat 3 minutes. Fold in stiffly beaten whites and half fill an ungreased tube pan. Bake 45 to 50 minutes in an oven 350° F.

Corn Starch Cake

- 1 cup butter
- 2 cups fine sugar
- 2 cups pastry or 1 2/3 c bread flour
- 1 cup cornstarch
- 4 teaspoons Magic Baking Powder
- 1/2 teaspoon salt
- 1 cup milk
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 5 eggs (whites only)

Thoroughly cream butter and sugar until like whipped cream—sift together four times, flour, cornstarch, baking powder and salt—Add 1/3 to the creamed butter, then 1/3 milk, then alternately until all are used—Add flavoring, beat well, then add lightly the stiffly beaten egg whites. Turn into a well greased loaf cake pan and bake 40 to 50 minutes in moderate oven. When done the cake will show a slight springiness when pressed upon the surface with the fingers. When cool cover with a boiled icing, and grate over it some unsweetened chocolate, or sprinkle over it fine cocoanut.

A tube pan is excellent for baking the above type of cake—and, indeed, all light loaf cakes are better baked in a tube pan.

Devil's Food Layer Cake

- 2/3 cup butter
- 1 1/2 cups sugar
- 3 eggs
- 1 cup milk
- 2 1/2 cups flour
- 3/4 teaspoon salt
- 3 teaspoons Magic Baking Powder
- 1 teaspoon vanilla extract
- 3 squares unsweetened chocolate, melted

Cream butter thoroughly; add sugar slowly. Add beaten yolks; mix thoroughly. Add flour sifted with baking powder and salt, alternately with milk; add vanilla and melted chocolate. Fold in stiffly-beaten egg