

Popovers

- 1 cup pastry flour or $\frac{3}{4}$ c bread flour
- $\frac{1}{4}$ teaspoon salt
- 2 eggs
- 1 tablespoon melted shortening
- 1 cup milk

Sift flour and salt together; make a well in the flour, break eggs into well, add melted shortening and milk and stir until smooth. Pour into hot greased gem pans and bake in hot oven at 450° F. for 30 minutes; then decrease heat to 350° F. for 15 minutes.

Corn Meal Griddle Cakes

- 1 $\frac{1}{2}$ cups corn meal
- 1 $\frac{1}{2}$ cups boiling water
- 1 tablespoon shortening
- $\frac{3}{4}$ cup milk
- 1 tablespoon molasses
- $\frac{2}{3}$ cup flour
- 1 teaspoon salt
- 4 teaspoons Magic Baking Powder

Pour boiling water over corn meal and shortening, stir and let cool. Add milk and molasses, then flour sifted with salt and baking powder. Beat well. Bake on hot, slightly greased griddle, turning only once.

Sour Milk Griddle Cakes

- 1 $\frac{1}{2}$ cups pastry or 1-1/3 c bread flour
- $\frac{1}{2}$ teaspoon salt
- 2 teaspoons Magic Baking Powder
- $\frac{1}{2}$ teaspoon Magic Soda
- 1 egg
- 1 $\frac{1}{2}$ cups sour milk
- 2 tablespoons shortening, melted

Sift dry ingredients together; add egg, milk and melted shortening. Mix well and bake on hot, slightly greased griddle, turning only once.

Waffles

- 2 cups pastry or 1 $\frac{1}{4}$ c bread flour
- 4 teaspoons Magic Baking Powder
- $\frac{1}{2}$ teaspoon salt
- 2 eggs
- 1 $\frac{1}{4}$ cups milk
- 4 tablespoons melted shortening

Sift dry ingredients together; add egg yolks and milk; mix thoroughly and beat. Add shortening; fold in beaten egg whites. Bake in hot waffle iron until brown. Serve hot with butter and maple syrup.

Chocolate Waffles

- $\frac{1}{2}$ cup shortening
- $\frac{3}{4}$ cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 $\frac{1}{4}$ cups flour
- 1 teaspoon Magic Baking Powder
- 6 tablespoons cocoa
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{2}$ teaspoon salt

Cream shortening; add sugar slowly; add beaten eggs, flavoring and all

dry ingredients sifted together. Heat waffle iron, but not so hot as for breakfast waffles. Serve with ice cream or slightly sweetened whipped cream.

Magic Griddle Cakes

- 2 cups pastry or 1 $\frac{1}{4}$ c bread flour
- $\frac{1}{2}$ teaspoon salt
- 4 teaspoons Magic Baking Powder
- 2 eggs
- 1 $\frac{1}{2}$ cups milk
- 2 tablespoons melted shortening

Sift dry ingredients into bowl; add beaten eggs, milk and melted shortening. Mix well and drop by spoonfuls on slightly greased hot griddle. When bubbles appear, turn cakes and brown other side. Do not turn a second time. Serve immediately on hot plate with butter and maple syrup.

Bread Crumb Griddle Cakes

- 1 cup stale bread crumbs
- $\frac{1}{2}$ cup water
- $\frac{3}{4}$ cup milk
- 1 cup flour
- 4 teaspoons Magic Baking Powder
- $\frac{1}{2}$ teaspoon salt
- 2 eggs
- 4 tablespoons melted shortening

Soak bread crumbs in water for 10 minutes; add milk. Sift together flour, baking powder and salt, and add beaten eggs and shortening. Mix well and bake on slightly greased hot griddle.

Buckwheat Cakes

- 2 cups buckwheat flour
- 1 cup flour
- 6 teaspoons Magic Baking Powder
- 1 $\frac{1}{2}$ teaspoons salt
- 2 $\frac{1}{2}$ cups milk or milk and water
- 1 tablespoon molasses
- 1 tablespoon melted shortening

Sift together flours, baking powder and salt; add molasses and shortening to liquid; beat well. Bake on hot, slightly greased griddle, turning only once.

Rice Griddle Cakes

- 1 cup boiled rice
- 1 cup milk
- 1 tablespoon shortening
- 1 teaspoon salt
- 1 egg
- 1 cup flour
- 2 teaspoons Magic Baking Powder

Mix rice, milk, melted shortening, salt and well-beaten egg; stir in flour sifted with baking powder, mix well. Bake on hot, slightly greased griddle, turning only once.