

### Gossamer Gingerbread.

$\frac{1}{2}$  cup butter. 1 cup sugar. 1 egg.  
 $\frac{1}{2}$  cup milk.  $1\frac{7}{8}$  cups flour.  
3 teaspoonsful Magic Baking  
Powder.

1 teaspoonful yellow ginger.

Cream the butter, add the sugar gradually, then egg well beaten, add milk, and dry ingredients, mixed and sifted, spread in a buttered dripping-pan as thinly as possible, using the back of mixing spoon. Bake 15 minutes, sprinkle with sugar and cut in small squares or diamonds before removing from pan.

### Roly-Poly Pudding.

2 cups flour.  
4 level teaspoonsful Magic Baking  
Powder.  
 $\frac{1}{2}$  level teaspoonful salt.  
2 tablespoonsful butter.  
 $\frac{2}{3}$  cup milk.

Sift flour, salt and baking powder together, then add shortening cut, or rubbed in. Mix with milk. Roll out on floured board  $\frac{1}{2}$  inch thick, spread with jam and steam in steamer 25 minutes. Serve with lemon sauce or plain melted butter.

### Jelly Cake.

Beat three eggs well, whites and yolks separately; take a cupful of fine white sugar and beat in well with yolks, sift one cup of flour and one teaspoonful Magic Baking Powder, stir gently into the beaten yolks. Then stir in the well beaten whites, a little at a time, and one tablespoonful of milk; pour it into three jelly cake plates and bake from five to ten minutes in a well heated oven; when cold, spread with currant jelly, place each layer on top of the other, and sift powdered sugar on top.