Mix as baking-powder biscuit dough. Divide the dough into 2 equal parts. Shape one to fit a shallow greased tin. Brush the top of the dough with melted fat, shape and place the second portion of dough over the first. Bake in a hot oven 20 minutes. Split. Put crushed and sweetened fruit on one half. Place the other half over it. More fruit may be placed on top. Fresh strawberries, peaches, or stewed fresh or dried fruit may be used. Serve with whipped cream if liked.

Number 2

Mix same as Short Cake No. 1, adding the well-beaten egg to the milk.

APPLE JOHN

Put stewed apple or other fruit, sweetened and seasoned, into a greased pudding dish. Cover the fruit with a short-cake dough mixture and bake in a hot oven 20 to 30 minutes. Invert onto the serving dish, sprinkle with sugar and cinnamon. Serve.

MEAT ROLLS

Make a short-cake dough, made with \(\frac{1}{4} \) oatmeal. Mix finely chopped meat with a thick, highly seasoned sauce, or cereal mush. Shape into croquettes, cover with a thin layer of dough, bake in a hot oven. Serve with a hot sauce.

QUICK COFFEE CAKE

Cream the fat, add sugar gradually, then the well-beaten eggs and milk alternately with the flour, measured, mixed and sifted with the baking-powder and cornmeal. Spread mixture in a well-greased, shallow tin. Spread the top with melted fat, sprinkle with sugar and cinnamon. Bake in a moderately hot oven 20 minutes.

APPLE CAKE

Put short-cake dough in a well-greased pan. Arrange apples cut in eighths over the top. Brush over with corn syrup. Bake.

BAKING-POWDER BREADS

SOUR MILK GRAHAM BREAD

3 cups Graham flour 1 teaspoon salt 1 tablespoon baking-powder 1 cup white flour 1 teaspoon soda 2 cups sour milk

Measure, mix and sift dry ingredients. Add the sour milk and beat mixture thoroughly until ingredients are thoroughly mixed. Drop mixture into well-greased bread pans and bake in a moderately hot oven about 1 hour.