

**ECONOMY CAKE.**—One-third cup margarine,  $\frac{2}{3}$  cup sugar, 1 egg,  $1\frac{1}{2}$  cups war flour, 3 teaspoons Magic Baking Powder, pinch salt,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  teaspoon vanilla. Cream margarine, add sugar, cream well; add egg, beat till smooth, add mixed, sifted dry ingredients alternately with the milk, stirring just enough to mix. Add vanilla, beat well. Bake in slow oven and frost with any desired frosting. Original recipe calls for 2 eggs.

**FUDGE CAKE.**—One-quarter cup shortening, 1 cup brown sugar,  $\frac{1}{2}$  cup thick sour milk, 1 egg,  $1\frac{1}{2}$  cups flour, 1 teaspoon Magic Soda,  $\frac{1}{4}$  cup boiling water, 2 tablespoons cocoa, 1 teaspoon salt. Method: Cream the shortening, add sugar gradually, and egg well beaten. Then add the milk, mix and sift the flour with the salt and add it to the first mixture. Add the boiling water to cocoa and soda, then combine the two mixtures. Add 1 teaspoon vanilla, beat well, bake in a moderate oven, and allow the cake to cool in the pan. Ice with a soft sugar icing. Original recipe calls for 3 eggs.

**GOLD CAKE.**—Two tablespoons of margarine,  $\frac{3}{4}$  cup of granulated sugar, yolks of 2 eggs,  $\frac{1}{2}$  cup of milk,  $1\frac{1}{2}$  cups of flour, 3 teaspoons Magic Baking Powder, 1 teaspoon of orange extract. Cream margarine and sugar, add yolks of eggs which have been beaten stiff, add flavoring, sift flour and baking powder and add alternately with the milk. Bake in a loaf tin in a moderate oven thirty-five to forty-five minutes. Ice with white icing. Original recipe calls for yolks of 5 eggs.