



in flour. Crease through the centre heavily with handle of a knife and fold over in pocket-book shape. Place in well-greased shallow pans, 1 inch apart. Cover and let rise until light—about three-quarters of an hour. Bake 20 minutes in a hot oven.

NOTE.—Be careful not to let these rise too quickly, or they will lose their shape.



TEA BISCUITS

Measure out 4 cups *Purity Flour*, add to it 1 teaspoon soda and 2 teaspoons cream of tartar. Sift thoroughly. Rub 2 tablespoons shortening into the dry ingredients, mix in enough sweet milk to make a batter as stiff as can be stirred. It must be almost a dough, yet not dry. Shape the biscuits and bake for 20 minutes in a hot oven.

CAKES

The mixing and baking of cake requires more care and judgment than any other branch of cooking, notwithstanding the fact that it is the one most frequently attempted by the beginner.

Always mix your cake in an earthen bowl.

The order in which ingredients are combined is most important.

Measure dry ingredients and mix and sift baking powder and spices, if used, with flour.

Flour is always measured after being sifted.

Fruit, when added to cake, is



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