

FIVE O'CLOCK TEA BISCUITS.—Two cups flour, $\frac{1}{2}$ teaspoon salt, 4 level teaspoons Magic Baking Powder, 1 cup milk or water or a mixture, 2 tablespoons shortening. Method: Sift flour, salt and Magic Baking Powder. Rub in the shortening with tips of fingers. Add the liquid, and mix with a knife, care being taken to handle the dough just as little as possible. Drop by spoonfuls into well greased gem pans, and bake in a very hot oven for fifteen minutes.

TEA CAKES.—Half cup butter substitute, $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ cup sweet milk, 1 egg, $1\frac{1}{2}$ cups flour, 3 teaspoons Magic Baking Powder. Cream together shortening and sugar, add beaten egg and milk; mix well, then add sifted flour and baking powder. Mix into dough and turn dough on floured board. Roll out as for cookies. Cut dough into 3-inch squares, place 1 teaspoon of jam or jelly in centre of each square, fold corners together, place in patty tins and bake in moderate oven about 20 minutes. Original recipe calls for 2 eggs.

SWISS ROLLS.—Mix same as Baking Powder Biscuits, sift 2 cups flour with $\frac{1}{2}$ teaspoon salt, $3\frac{1}{2}$ teaspoons Magic Baking Powder, not level spoonfuls but heaping spoonfuls, then work into this 3 tablespoonfuls ~~Ea~~isfirst or Crisco. Beat 1 egg and add a scant cup of milk. Roll the dough into a sheet about $\frac{1}{4}$ inch thick, spread with shortening, sprinkle with 1 tablespoon sugar and $\frac{1}{2}$ teaspoon cinnamon and $\frac{1}{2}$ cup raisins or powdered nuts. Roll like a jelly roll and cut into slices an inch thick. Put in a greased pan and bake about 20 minutes. Brush with sugar dissolved in milk and return to oven to brown. The new flour gives good results for these.