

## SMALL LAYER CAKE

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|---------------------------|------------------------|
| $\frac{1}{2}$ cup butter  | 2 teaspoons Magic      |
| 1 cup fine sugar          | Baking Powder          |
| 2 eggs                    | $\frac{1}{2}$ cup milk |
| $1\frac{1}{2}$ cups flour |                        |

Cream butter and sugar, add beaten eggs, beat together till light, sift together flour and baking powder and add to other mixture alternately with milk. Put in two small layer cake pans and bake in moderate oven for 15 minutes.

## LAYER CAKE (SUSIE'S)

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|--------------------------|-----------------------------|
| $\frac{1}{2}$ cup butter | 3 teaspoons Magic           |
| 1 cup sugar              | Baking Powder               |
| 3 eggs                   | $\frac{1}{4}$ teaspoon salt |
| 2 cups flour             | $\frac{1}{2}$ cup milk      |

Cream butter and sugar, add well beaten eggs and beat again with butter and sugar till very light. Sift flour, baking powder and salt together, and add to first mixture alternately with milk. Beat lightly for about 1 minute. Put into greased layer cake pans and bake 15 to 20 minutes.

## LADY BALTIMORE CAKE

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|-----------------------|-----------------------|
| 1 cup butter          | 3 large cups flour    |
| 2 cups powdered sugar | 2 teaspoons Magic     |
| 1 cup fresh milk      | Baking Powder         |
| Whites of 6 eggs      | 1 teaspoon rose water |

Cream together the butter and sugar; when very light and smooth work in the fresh milk; beat the whites of eggs until stiff, then whip them gradually into the mixture. When all these ingredients are well blended, add the flour, which has been sifted twice with the baking powder. Stir just enough to mix well. Add the rose water and pour into greased layer tins. Bake in an even oven. When cool put together with the following mixture:

3 cups granulated sugar, 1 gill water, 1 cup walnuts, 6 figs, 3 egg whites, 1 cup raisins.

Boil sugar and water until it threads, take from fire and pour (beating steadily) upon stiffly beaten whites; beat until thick, adding as you do so finely chopped raisins, figs and nuts. Beat hard to mix thoroughly before spreading in the cake layers.

4 cups of pastry or bread flour make 1 pound.