

shape the dough; put on greased sheet. Pare and cut the apples into eighths; press into parallel rolls into dough; sprinkle with sugar and cinnamon and dot with butter, mixed together in the proportion of two tablespoons sugar and half a teaspoon cinnamon. Bake in hot oven 400° F. 20 minutes.

Sunshine Cake

- ¾ cup egg whites
- 1¼ cups sugar
- 5 tablespoons hot water
- ½ cup egg yolks
- 1 cup pastry flour or ¾ c bread flour
- ¾ teaspoon Gillett's Cream of Tartar
- ¼ teaspoon salt
- ½ teaspoon Magic Baking Powder
- 1 teaspoon vanilla
- 1 teaspoon almond extract

Beat egg whites with a wire whip until they are stiff enough to hold a teaspoon erect. Cook sugar and water together to 240° F. and pour very slowly on the stiffly beaten egg whites, beating all the time. Let the mixture cool thoroughly and then fold in the well-beaten yolks. Sift together the flour, cream of tartar, salt and baking powder five times, and fold lightly into egg and sugar mixture. Half fill large tube pan, and bake as angel cake. This cake has excellent keeping qualities.

Wine Cake

- 1 cup butter
- 1½ cups pastry or 1 1/3 c bread flour
- 1 teaspoon Magic Baking Powder
- ½ teaspoon salt
- ½ teaspoon ground mace
- 5 eggs
- 1½ cups fine sugar
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract

Sift flour and sugar before measuring. Cream butter until very light. Sift together three times the flour, baking powder, salt and mace, and add to the creamed butter. In another bowl beat egg yolks, add sugar and flavoring. Combine the two mixtures, beat together till very light, then fold in stiffly beaten whites. Turn into a loaf pan, which has been lined with well greased letter paper, and bake for one hour in moderate oven 375° F. This cake has excellent keeping qualities if stored in an airtight tin box.

Mrs. T. O. Schreiber's Peel and Raisin Cake

- 1½ cups butter
- 3 cups brown sugar
- 4 eggs
- 5 cups pastry or 4¾ c bread flour
- 3 teaspoons Magic Baking Powder
- 1 cup milk
- 2 cups seeded raisins
- 1 cup chopped nuts
- 1 cup finely cut mixed peel

Sift flour once, add baking powder and sift together, cream butter until very light, add sugar gradually and continue beating, add the well beaten eggs, add flour mixture alternately with milk—reserving a little of the flour to mix with the fruit and nuts. Now add these—Beat thoroughly, line a cake pan with well buttered paper, turn in mixture, bake in oven 400 degrees for first 40 minutes, reduce temperature to 300 degrees and bake slowly 1¼ hours.

Cocoanut Marshmallow Layer Cake

- ½ cup butter
- 1 cup sugar
- 3 eggs
- 1 teaspoon lemon juice
- 1 teaspoon vanilla extract
- ¾ cup milk
- 2 cups pastry or 1¼ c bread flour
- 3 teaspoons Magic Baking Powder
- ¾ teaspoon salt

Cream butter; add sugar, yolks of eggs and flavoring; mix well. Sift flour with baking powder and salt; add alternately with milk to first mixture. Add whites of eggs beaten stiff. Bake in 3 greased and floured layer cake tins in moderate oven at 400° F. 15 to 20 minutes. Put together with following:

Cocoanut Marshmallow Filling and Frosting

- 1½ cups granulated sugar
- ½ cup water
- 6 large marshmallows
- Whites of 2 eggs
- 2 teaspoons lemon juice
- 1 cup fresh grated cocoanut

Boil sugar and water to 238° F. or until syrup spins a thread. Add marshmallows cut into very small pieces but do not stir into syrup. Pour very slowly into stiffly beaten whites of eggs and beat until smooth. Add lemon juice. Spread between layers. Sprinkle with cocoanut and small pieces of marshmallows. Cover top and sides of cake with frosting, sprinkle thickly with cocoanut and decorate top with pieces of marshmallows.