

**31. Sponge Cake.**

Beat the whites of 4 eggs to a stiff froth, and the yolks of the same till they are very thick; add to the yolks  $1\frac{1}{2}$  tencupfuls of white sugar and 3 table-spoonful of cold water; after they are thoroughly mixed, add the whites and stir them well in; now add to 2 tencupfuls of sifted flour 2 teaspoonfuls "Princess" Baking Powder; stir well and sift again; lastly, stir the flour so prepared into the sugar and eggs, and when well stirred in, put immediately in a well-heated oven.

**32. Baked Apple Dumpling.**

To 1 quart flour add 3 heaping teaspoonfuls of "Princess" Baking Powder and the usual quantity of salt. Thoroughly mix while dry and chop them into the flour prepared as above; then mix with sweet milk to a thin dough, just stiff enough to handle; roll it out half an inch thick and cut into square pieces large enough to cover one apple each; put an apple cored and pared in the centre of each piece of dough and bring the four corners together at the top, and pinch; bake in a buttered pan, the joined edge downward. They are improved very much by brushing them over with a beaten egg when done, and then let them set in the oven again for a few minutes. To be eaten hot with sweet sauce or sugar and cream.

*Be careful when purchasing baking powder, and see that the cans contain full weight, for many manufacturers are putting baking powder in cans short weight, often the can and all weighing only what the powder alone should weigh. Place the cans on the scales and they should weigh:*

|                             |           |
|-----------------------------|-----------|
| A pound, including can..... | 21 ounces |
| Half-pound, " " .....       | 11 "      |
| Quarter, " " .....          | 6 "       |

*Every can of "Princess" Baking Powder is warranted Absolutely Pure and Full Weight.*