

JOHNNY CAKE

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| 1 cup flour | $\frac{1}{4}$ cup sugar |
| 2 teaspoons Magic Baking Powder | 1 egg |
| $\frac{1}{4}$ teaspoon salt | 1 cup milk |
| 1 cup cornmeal | Butter size of an egg |

Sift flour, baking powder and salt together, add cornmeal and sugar, melt butter add to well beaten egg, add to other ingredients with the milk. Beat all together lightly. Bake in greased shallow pan 30 to 40 minutes.

JOHNNY CAKE

The following recipe for "Old Fashioned Johnny Cake" comes down to the present generation from an ancestry famous for superior cookery. The descendants live in Adams, N. Y., where there has been for over a century a rivalry between housewives to excel in the culinary art. "Johnny Cake" made after the recipe which follows cannot fail to please a most exacting palate and demonstrate the virtue of cornmeal, all the better if ground in old grist mills and bolted:

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| 2 cups sour milk | 2 tablespoons sour cream |
| 1 scant teaspoon Magic Soda | 1 large cup sugar |
| Pinch of salt | 2 cups cornmeal |
| | $\frac{1}{2}$ cup wheat flour |

Mix together milk, cream and soda, pinch of salt; then add sugar, cornmeal and wheat flour, which have been sifted. Mix well and bake in quick, hot oven.

POP OVERS

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| 2 cups flour | 2 eggs |
| $\frac{1}{2}$ teaspoon salt | 2 cups milk |

Put all ingredients in a bowl and beat together. Bake in iron gem pans in quick oven 15 minutes. Serve with or without sweet sauce.

ONE EGG MUFFINS

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| 1 $\frac{3}{4}$ cups flour | 1 small egg |
| 3 teaspoons Magic Baking Powder | $\frac{3}{4}$ cup milk |
| $\frac{1}{2}$ teaspoon salt | 1 $\frac{1}{2}$ tablespoons melted butter |
| 1 $\frac{1}{2}$ teaspoons sugar | |

Sift flour, baking powder and salt, add sugar. Beat egg thoroughly, add it gradually with milk to dry ingredients and beat hard. At the last moment add melted butter. Drop the batter into hot buttered iron gem pans and bake in a hot oven 25 minutes.

2 cups butter make 1 pound.