

ture. Beat briskly. Bake in a greased, shallow pan 40 minutes in 350° F. oven. May be served as a dessert. Cut in squares and serve with whipped cream or a rich sauce.

Ginger Bread

- 2/3 cup butter
- 2 eggs
- 1 cup molasses
- 1 cup brown sugar
- 2 teaspoons ginger
- 1 teaspoon each cinnamon and cloves
- ¼ teaspoon grated nutmeg
- 1 cup sour milk
- 1 teaspoon Magic Soda
- 3 cups pastry or 2¼ c bread flour
- ¼ teaspoon salt
- ½ teaspoon Magic Baking Powder

Pour hot melted butter into the molasses, add sugar and well beaten eggs; sift together dry ingredients and add to first mixture alternately with sour milk. Beat well. Bake in greased and floured shallow pan 40 minutes in 350° F. oven.

Gold Cake

- 3 tablespoons butter
- ¾ cup sugar
- Yolks of 3 eggs
- 1 teaspoon flavoring extract
- 1½ cups pastry or 1¼ c bread flour
- 3 teaspoons Magic Baking Powder
- ¼ cup milk

Cream butter; add sugar slowly; add egg yolks which have been beaten until thick; add flavoring. Sift together flour and baking powder; add alternately, with milk to first mixture. Bake in greased loaf pan in moderate oven at 375° F. for 35 minutes, or in shallow pan 25 minutes. Cover with any icing desired.

Angel Cake

- 1 cup egg whites, plus 1 extra egg white
- Pinch salt
- 1 teaspoon Gillett's Cream of Tartar
- 1½ cups fine granulated sugar
- 1 cup pastry flour or ¾ c bread flour
- ½ teaspoon Magic Baking Powder
- 1 teaspoon vanilla
- 1 teaspoon almond extract

Add salt to egg whites, and beat until foamy with a wire egg whip. Add Cream of Tartar and continue beating until whites are stiff enough to hold a tablespoon erect. Fold in the sugar lightly, 2 tablespoons at a

time. Fold in the flour (which has been sifted with baking powder 5 times) and sifting it over the egg whites about two tablespoons at a time. Stir in flavoring very lightly. Half fill large ungreased tube pan. Put into perfectly cold oven, if either gas or electric is used, and let heat gradually rise to 300° F., then prevent temperature from rising any higher and let cake cook 45 to 50 minutes, or bake cake 45 to 50 minutes in moderate oven at 350° F. if preferred. At end of time remove cake from oven, invert pan and let stand until cold.

3 Egg Angel Cake

- ¾ cup sugar
- 2/3 cup milk
- 3 egg whites
- ¼ teaspoon salt
- 1 cup pastry flour or ¾ c bread flour
- 2 teaspoons Magic Baking Powder
- ½ teaspoon Gillett's Cream of Tartar
- ½ teaspoon each almond and vanilla extract

Heat milk and sugar just to boil. Add salt to egg whites and beat until stiff. Add hot syrup slowly to egg whites, heating continually. Let cool. Sift together 5 times flour, baking powder and cream of tartar; fold into egg mixture. Add flavoring. Pour into small ungreased angel cake tin; bake in moderate oven at 350° F. about 30 minutes. Remove from oven; invert pan and allow to stand until cold. Cover top and sides with icing desired.

NOTE: Excellent to make with Gold Cake. Only 3 eggs are required for both.

Dutch Apple Cake

- 2 cups pastry or 1¼ c bread flour
- ½ teaspoon salt
- 4 teaspoons Magic Baking Powder
- 4 tablespoons butter
- 1 egg
- 4 tablespoons sugar
- 6 tablespoons milk
- 2 apples

Sift together flour, baking powder and salt; cut in butter with two knives; add sugar; mix lightly. Drop egg into cup, unbeaten, add the milk ice cold. Turn on to floured board,