

EAGLE CAKE.

1 cup brown sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk, 1 egg, 1 teaspoon each of Magic Soda and cinnamon, $\frac{1}{4}$ teaspoon cloves, $\frac{1}{2}$ teaspoon nutmeg, 1 cup raisins, 2 cups flour.

SMALL LAYER CAKE.

1 cup sugar, $\frac{1}{3}$ cup butter, 2 eggs, $\frac{1}{2}$ cup of milk, 2 teaspoons Magic Baking Powder in 2 cups flour.

HERMITS (Cookies).

1 $\frac{1}{2}$ cups sugar, 1 cup butter, 3 eggs, 1 large cup raisins stoned and chopped, 1 teaspoon allspice, cinnamon and nutmeg, 2 teaspoons Magic Baking Powder. Flour to roll out.

ANGEL CAKE.

The whites of 11 eggs, 1 $\frac{1}{2}$ tumblers sifted sugar, 1 tumbler sifted flour, 1 teaspoon vanilla, 1 teaspoon Gillett's Cream Tartar.

Sift flour and sugar three times. Beat eggs on a large platter. Add the sugar, then flour and Gillett's Cream Tartar, then vanilla. Bake 45 minutes in a slow oven, turn upside down to cool, and then turn out and ice, with 3 yolks and icing sugar. Use a pan that has not been greased.

SPANISH BUN.

1 $\frac{1}{2}$ cups brown sugar, $\frac{3}{4}$ cup butter, 3 eggs, 1 cup milk, 2 cups flour, 3 teaspoons Magic Baking Powder, 1 tablespoon cinnamon, 1 teaspoon ginger, $\frac{1}{2}$ nutmeg. Plain icing.

SPONGE CAKE.

4 eggs beaten separately, 1 cup flour, 1 cup sugar, 1 teaspoon Magic Baking Powder. Flavoring.

XMAS CAKE.

2 lbs. butter, 2 lbs. sugar, 2 lbs. almonds, 5 lbs. currants, 6 lbs. raisins, 2 lbs. mixed peel, 3 lbs. flour, 24 eggs, 1 oz. cassia, 3 nutmegs, 1 tablespoon cloves, 1 tumbler brandy, $\frac{1}{2}$ teaspoon ammonia.

Magic Baking Powder Works Wonders.