

CALIFORNIA WHITE CAKE.—One and a half cups of granulated sugar, $\frac{1}{2}$ cup of Crisco, 1 cup of milk, 2 eggs, 3 cups of flour sifted with 3 teaspoons (rounded) Magic Baking Powder, 1 teaspoon lemon essence, $\frac{1}{2}$ cup of sultana raisins, added to half the batter (with 1 teaspoon of spice if liked). This makes two good sized loaf cakes. Cream Crisco, add sugar, then eggs, one at a time, then add milk and flour alternately, beating well until all is in; put half of batter in one loaf tin, then add fruit to the second half, which makes two loaf cakes, entirely different, with the work of one. Original recipe calls for 3 eggs.

COFFEE CAKE (coffee left over).—One cup sugar, 1 tablespoon shortening, or half lard and butter, 1 cup of cold coffee, 2 eggs (1 can be used), 2 teaspoons (rounded) Magic Baking Powder, 1 teaspoon vanilla, enough flour to make a good cake batter. Bake in two layers.

COFFEE ICING FOR CAKE.—One and a half cups confectioner's or icing sugar, 1 teaspoon vanilla, 1 teaspoon butter or shortening, enough coffee to mix up so it will spread on and between cake.

COFFEE CAKE.—One and a half cups brown sugar, 1 cup strong coffee, $\frac{1}{2}$ cup part butter and part lard, 1 cup raisins, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 2 heaping teaspoons Magic Baking Powder, 2 heaping cups flour. Bake in a loaf. Original recipe calls for 1 egg.

CHOCOLATE CAKE.—One cup sugar, $\frac{1}{2}$ cup margarine, 2 eggs, 4 teaspoons Magic Baking Powder, $1\frac{1}{4}$ cups flour, $\frac{1}{2}$ cup milk, 1 teaspoon flavoring, 2 squares chocolate. Cream margarine, add gradually half the sugar and melted chocolate. Beat yolks of eggs until lemon color. Add gradually the remaining sugar. Combine mixtures and add milk alternately with flour, then add whites of eggs beaten stiff. Bake forty-five minutes. Original recipe calls for 3 eggs.