

CAKES.

SWEET MILK GRIDDLE CAKES

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| 1 quart flour | 2 tablespoons shorten- |
| 3 teaspoons Magic | ing |
| Baking Powder | 1 egg |
| 1 teaspoon salt | 2 tablespoons molasses |
| 2 tablespoons sugar | 1 pint milk |

Mix and sift dry ingredients; beat egg, add milk and molasses, pour slowly on first mixture; beat well. Add melted shortening. Cook at once on hot, well-greased griddle. Serve with Maple, Caramel, or Brown Sugar Syrup.

PANCAKES

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| 1 cup flour | 1 egg |
| 1 teaspoon Magic Bak- | 1 cup milk |
| ing Powder | |

A pancake should not be very thick, but perhaps it may require a little more flour. Fry in butter in a hot frying pan.

CORN FRITTERS

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|-------------------|------------------------------|
| 1 can corn | $\frac{1}{2}$ teaspoon Magic |
| 2 eggs | Baking Powder |
| Pinch of salt and | $\frac{1}{2}$ cup flour |
| pepper | Milk |

Drain the corn, add beaten yolks, salt and pepper, then flour and baking powder, sufficient milk to make thick batter; fold in the beaten whites last. Drop by spoonful into deep fat and fry in pan.

ORANGE FRITTERS

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|------------------------|------------------|
| 2 eggs | 1 teaspoon Magic |
| $\frac{1}{4}$ cup milk | Baking Powder |
| 1 tablespoon sugar | Pinch of salt |
| 1 cup flour | 3 oranges |

Beat eggs, add milk then sugar; beat well together, add flour which has been sifted with baking powder and salt. Divide oranges into sections, drop them into the batter, take out by the spoonful (1 section of orange to each spoonful) drop into boiling fat and cook a delicate brown. Roll in sugar if liked, or serve plain with maple syrup.

2 cups lard make 1 pound.