

Fig Cake

- 1½ cups sugar
- ¾ cup butter
- 1 cup milk
- 3 cups pastry or 2½ c. bread flour
- ½ teaspoon salt
- 4 teaspoons Magic Baking Powder
- Whites of 4 eggs
- 1 teaspoon lemon extract

Cream sugar and butter; add milk. Sift flour, salt and baking powder; add one-half of the flour, then well-beaten egg whites, then rest of flour and flavoring. To 2/3 of mixture add 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1½ cups finely cut and floured figs and 1 tablespoon molasses. Put in greased and floured round tube pan a spoonful of light mixture, then a spoonful of dark mixture alternately as for marble cake. Do not mix. Bake in moderate oven at 350° F. about 55 minutes.

Coffee Fruit Cake

- ½ cup butter
- 1 cup light brown sugar
- 3 eggs
- 2¼ cups flour
- 3 teaspoons Magic Baking Powder
- ¼ teaspoon salt
- 1/3 cup strong coffee
- ¼ cup rich milk (more or less)
- 1 cup raisins
- ½ cup each sliced citron and figs

Cream butter; add sugar slowly; add beaten eggs, mixing well. Sift dry ingredients together and add alternately with coffee and milk. Add slightly floured fruit and put into greased and floured tube loaf pan. Bake in moderate oven at 350° F. for 1 hour.

White Wedding Cake

- ½ lb. (1 cup) butter
- 1¼ cups fruit sugar
- 3 cups pastry or 2 2/3 c bread flour
- 1 teaspoon Magic Baking Powder
- ½ teaspoon salt
- 1 cup desiccated cocoanut
- 1½ cups almonds cut lengthwise
- 1½ cups shredded citron peel
- ½ cup milk
- wineglass white wine
- 1 teaspoon almond flavoring
- whites of 8 eggs

Soak cocoanut in 1 cup of milk and let stand in cool place for two or three hours. Strain, and use ½ cup of milk as liquid called for in recipe.

Sift together three times flour, baking powder and salt. Cream butter, gradually add sugar and beat till like whipped cream, then sift in a little of the flour, add cocoanut, put

the shredded almonds and citron in sifter with flour, and add to the butter mixture alternately with the milk till flour is used up, beat mixture well, then turn the sifter over and drop in the floured almonds and citron, mix well, add wine, flavoring and the stiffly beaten whites of eggs and beat all together till the whites have lost all their fluffiness, but no longer. Turn into round pan lined with heavy greased paper. Bake 1½ hours in even 375 degrees first half hour, reduce heat the last hour, when cold spread with thick layer of almond paste and cover with Royal Icing.

Rose White Fruit Cake

- 1 cup butter
- 1 cup sugar
- 3 eggs
- 3½ cups pastry or 3 c bread flour
- 2 teaspoons Magic Baking Powder
- ½ teaspoon salt
- 1 lb. raisins
- 1 teaspoon almond extract
- 1 cup chopped nuts and candied cherries mixed
- ½ cup warm milk

Sift flour once, measure, add baking powder and salt, sift together. Cream butter thoroughly, gradually adding sugar, beat the eggs till as light as possible, add flour mixture and beaten eggs alternately to butter mixture, beat hard, add flavoring, then fruit and nuts which have been mixed and sifted with some of the flour—Add warm (not hot) milk, beat altogether hard—Line a round cake tin with buttered paper—Turn in the mixture, and bake in moderate oven (350 degrees) 1½ to 2 hours.

Soft Gingerbread

- ½ cup lard and butter mixed
- 1 cup sugar
- 1 cup molasses
- 1 cup sour milk
- 1 teaspoon Magic Soda
- 1 tablespoon boiling water
- 2 teaspoons each cinnamon and ginger
- 1 teaspoon each cloves and nutmeg
- ¼ teaspoon salt
- 3 cups pastry or 2½ c bread flour
- ½ teaspoon Magic Baking Powder

Melt shortening; put molasses into a bowl, pour on the hot melted shortening; add sugar, sour milk and boiling water. Mix well together. Sift together flour, baking powder, soda, spices and salt, and add to wet mix-