

Magic Individual Coffee Cakes

- 2 cups pastry or $1\frac{1}{4}$ c bread flour
- $\frac{3}{4}$ teaspoon salt
- 4 tablespoons sugar
- 3 teaspoons Magic Baking Powder
- 4 tablespoons butter
- 1 egg
- $\frac{1}{4}$ cup milk

Sift dry ingredients; mix in butter; add beaten egg to milk and add to dry ingredients to make soft dough. Divide dough into six long, narrow pieces; with hands, roll out each piece long and thin; spread with butter; cut each in half and beginning in centre, twist 2 pieces together and bring ends around to form crescent. Put into greased pan; sprinkle with chopped nuts. Bake in hot oven at 400° F. about 15 minutes. While hot, brush over with thin icing made with $\frac{1}{2}$ cup confectioner's sugar moistened with 1 tablespoon hot water.

Butterscotch Curls

- 2 cups pastry or $1\frac{1}{4}$ c bread flour
- 4 teaspoons Magic Baking Powder
- $\frac{2}{3}$ teaspoon salt
- 4 tablespoons shortening
- $\frac{2}{3}$ cup milk
- 3 tablespoons butter
- $\frac{1}{4}$ cup brown sugar

Sift dry ingredients; add shortening, mixing in with a fork. Add milk to make soft dough. Knead slightly. Roll out $\frac{1}{4}$ inch thick. Spread with creamed butter; sprinkle with brown sugar. Roll up as for jelly roll. Cut in 1 inch pieces. Stand rolls on end in a well buttered pan, small muffin tins or in muffin rings. Bake in moderate oven at 375° F. for 30 minutes. Centres of rolls curl up and will be glazed on edges.

SOUPS**Vegetable Soup**

- 1 quart stock
- $\frac{1}{4}$ cup carrots
- $\frac{1}{4}$ cup turnips
- $\frac{1}{4}$ cup parsnips
- $\frac{1}{4}$ cup cabbage
- 1 onion
- 1 pint boiling water
- Pepper
- Salt
- Celery salt
- 1 tablespoon rice (cooked)
- 1 cup stewed tomatoes

Put stock in soup pot. Cook vegetables in water until soft; add to stock with seasoning and cooked rice and strained tomatoes.

Tomato Soup With Rice

- 1 quart can tomatoes
- 1 quart stock
- 1 onion
- 1 teaspoon sugar
- 1 bay leaf
- 2 cloves
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon paprika
- $\frac{1}{4}$ cup cooked rice

Put tomatoes, stock, onion, sugar, bayleaf, cloves and salt in a saucepan; cook until onion is soft. Rub through a fine sieve, add paprika and rice. Bring to boiling point and serve.

Scotch Broth

- 4 quarts water
- 2 lbs. neck of mutton (lean)
- $\frac{1}{2}$ cup barley
- $\frac{1}{2}$ small green cabbage
- 1 leek
- $\frac{1}{2}$ small turnip
- $\frac{1}{4}$ cup peas
- 1 large carrot
- 1 teaspoon chopped parsley
- Salt and pepper

Wash the mutton; wash and drain the barley; now put water in soup kettle. When it boils, add the meat; boil fast for five minutes. Draw from the fire and add barley. Place on fire again and boil slowly for one hour. Cut up or put through meat grinder (using large cutter) the cabbage, leek and turnip. Add these with the peas to the broth. Cook all together for 45 minutes, then add the grated carrot and cook 15 minutes longer. Season with salt and pepper and add chopped parsley. Remove the meat, which may be served hot with mashed potatoes, mashed turnips and a little of the broth strained and thickened with flour, which has first been blended with a little cold water.

Puree of Tomato

- 1 can tomatoes
- 1 quart water
- 1 onion
- 2 cloves
- 1 bay leaf
- 6 pepper corns
- 1 teaspoon sugar
- Pinch of Magic Soda
- 1 tablespoon butter
- 1 tablespoon flour
- Salt
- Pepper

Cook together the first seven ingredients for 20 minutes; strain, add the soda. Thicken with butter and flour cooked together. Season to taste with pepper and salt.