

THE MAGIC COOK BOOK

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MANUFACTURERS OF
Magic Baking Powder

A better baking will result if when batter is mixed it is allowed to stand in the mixing bowl for 15 or 20 minutes in a cool place. Then add one tablespoonful of cold milk or water; beat lightly till batter is smooth, then put in pans and bake.

ALL MEASUREMENTS ARE LEVEL

BISCUITS

The Secrets of Light Tender Biscuits

Sift flour once before measuring.

Have all ingredients cold.

Sift together two or three times, the flour, Magic Baking Powder and salt. Two teaspoons baking powder for every cup of flour.

One tablespoon shortening for every cup of flour.

The amount of liquid required varies considerably with the kind of flour used. Pastry flour (made from soft Winter wheat) requires $\frac{3}{4}$ cup liquid to 2 cups flour, while bread flour (made from Spring wheat) requires 1 cup or more liquid to 2 cups flour to make a soft dough.

Tea Biscuits

Basic Recipe:

- 2 cups flour
- 4 teaspoons Magic Baking Powder
- $\frac{1}{2}$ teaspoon salt
- 1 tablespoon butter
- 1 tablespoon lard
- $\frac{3}{4}$ cup cold milk, or half milk and half water

Sift flour, baking powder and salt. Cut in the chilled shortening. Now add the chilled liquid to make soft dough. Toss dough on to a floured board and do not handle more than is necessary. Pat out with the hand or roll out lightly. Cut out with a floured biscuit cutter. Bake on a buttered sheet in a hot oven, 450° F., 12 to 15 minutes.

Variations:

Cheese Biscuits—1

Roll out biscuit dough and sprinkle generously with grated cheese. Roll up like a jelly roll and cut into one-inch slices. Brush over with milk and bake in hot oven 400° F.

Cheese Biscuits—2

Use "Basic Recipe" adding $\frac{1}{3}$ cup of grated cheese to dry ingredients. Proceed as for "Tea Biscuits".

Potato Biscuits

- $\frac{1}{2}$ cups flour
- 4 teaspoons Magic Baking Powder
- $\frac{1}{2}$ teaspoon salt
- 3 tablespoons shortening
- 1 cup riced potato
- $\frac{1}{2}$ cup milk (more or less)—sufficient to make soft dough

Sift together flour, Magic Baking Powder and salt. Cut in shortening and lightly mix in cooled riced potato. Add cold liquid. Turn out on floured board; lightly roll or pat out, and cut out. Bake on greased pan in hot oven.

Cinnamon Biscuits

Make like "Cheese Biscuits No. 1," only spreading the dough with creamed butter and sprinkled generously with sugar mixed with cinnamon.

Proportions:

- 2 tablespoons sugar
- 1 teaspoon cinnamon

Lemon Biscuits

Make "Tea Biscuits" as above. Squeeze half a lemon into a small bowl, then take pieces of lump (dice) sugar, saturate with the lemon juice and press one lump into the top of each biscuit before putting them in the oven.