

Plain Rocks

- 6 tablespoons shortening
- $\frac{1}{2}$ cup brown sugar
- 1 egg
- $1\frac{1}{2}$ cups flour
- 2 teaspoons Magic Baking Powder
- 3 tablespoons milk
- $\frac{1}{2}$ cup chopped dates
- $\frac{1}{4}$ cup chopped walnuts
- Vanilla

Cream butter and sugar; add whole egg, beat well; add dates, nuts and vanilla; mix well, and add flour and baking powder, which have been sifted together. Add milk gradually, as the mixture must be stiff so that the rocks will hold their shape. Drop from a teaspoon on a greased pan and bake in a moderate oven 15 minutes.

Nut and Date Bars

- 3 tablespoons butter
- 1 cup fruit sugar
- 3 eggs
- 1 cup chopped walnuts
- 1 lb. chopped dates
- $\frac{1}{4}$ teaspoon vanilla
- 1 cup flour
- 1 teaspoon Magic Baking Powder
- $\frac{1}{4}$ teaspoon salt

Cream butter and sugar, add egg yolks one at a time, beating between the addition of each yolk; add chopped walnuts and dates, then the flour, salt and baking powder which have been sifted together once. Lastly fold in the stiffly beaten whites of eggs and vanilla. Bake in greased shallow pan. Cut in bars and roll in fruit sugar.

Chinese Chews

- $\frac{1}{4}$ cup flour
- 1 teaspoon Magic Baking Powder
- $\frac{1}{4}$ teaspoon salt
- 1 cup sugar
- 1 cup chopped walnuts
- 1 cup chopped dates
- 2 eggs

Sift together dry ingredients, add sugar, walnuts and dates. Mix well, add well beaten eggs to bind. Spread in well greased shallow pan. Bake in slow oven 325° . When done cut in fingers and roll in fine granulated sugar. Some cooks roll the chews in confectioners' sugar.

Almond Cakes

- $\frac{1}{2}$ cup butter
- $\frac{3}{4}$ cup sugar
- $\frac{1}{3}$ cup milk
- 2 eggs
- $1\frac{1}{3}$ cups flour
- 2 teaspoons Magic Baking Powder
- 1 cup almonds, blanched and cut in pieces

Mix ingredients in order given, and bake in individual cake pans.

Dainty Cheese Cakes

- 3 tablespoons butter
- 3 tablespoons fruit sugar
- 4 tablespoons ground rice
- 1 egg
- Few drops of almond extract

Cream butter and sugar thoroughly together; add well beaten eggs and extract and mix in ground rice.

Line some very small patty tins (about $2\frac{1}{2}$ inches in diameter) with good puff or short pastry; put in a spoonful of the mixture and bake in fairly hot oven.

Spanish Cup Cakes

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

Cream butter adding sugar gradually, beat until fluffy and white. Add eggs, one at a time and beating between the addition of each. Sift flour once, measure, add baking powder, salt and mace, then add to first mixture alternately with milk. Half fill deep fluted or plain individual cup cake tins. Bake in 350° oven. Turn out and when cool put on top a thin white icing and top with a cherry, half walnut, grated cocoanut or a blanched almond. When cakes are cool a thin slice may be cut from top and some of the centre scooped out and filled in with sweetened and flavored whipped cream or custard cream, the top then replaced and cake iced as directed.

PASTRIES AND FILLINGS**Chopped Pastry**

- 5 cups pastry flour
- 1 cup butter
- 1 cup lard
- 1 teaspoon salt
- 1 scant cup of ice-water

Put flour, salt and shortening in chopping tray; chop all together till shortening is thoroughly mixed with the flour, then add water gradually and continue chopping. When well mixed, turn the paste on to a floured board; roll lightly into a flat piece, fold and put away on ice. When hard use the same as puff paste. It can be used as soon as mixed, but will not be so good as if allowed to stand.