

## CAKES, ETC.

### ROLL JELLY CAKE

1 cup sugar. 3 eggs.  
1 cup flour. 1 teaspoonful CAMP-  
BELL'S Baking Powder.

Bake in a shallow pan, spread with  
currant jelly and roll while warm.

### FIG CAKE

One cup sugar, half cup butter, two-  
thirds cup sweet milk, two eggs, two  
teaspoonfuls CAMPBELL'S Baking  
Powder, two and a half cups flour.

Cream the butter and sugar, add the  
beaten eggs, the milk and the flour  
sifted with the baking powder. Take  
out one-third of this and stir in it eight  
figs chopped fine. Bake in three layers,  
one with the figs and two white. Put  
these cakes together with boiled frost-  
ing, having the layer with the figs in  
the middle.

### BANANA CAKE

One cup sugar, half cup butter, one  
cup sweet milk, one egg, three cups  
flour, two large teaspoonfuls CAMP-  
BELL'S Baking Powder.

Bake in jelly tins. For the filling  
use boiled frosting with the juice of  
half a lemon in it; spread a little on  
one layer of the cake, then put thin  
slices of banana on the frosting, then  
another layer of cake with frosting and  
banana, and so on, covering the top  
with frosting only.

### SNOW BALLS

One cup flour, teaspoonful of CAMP-  
BELL'S Baking Powder, half teaspoon-  
ful salt, half tablespoonful butter; half  
tablespoonful lard, milk or water  
enough to make a soft batter (about  
half cup); sift together flour, baking  
powder and salt, then rub in lard and  
butter, then add milk and mix; drop in  
buttered moulds and steam half an  
hour; serve with a fruit sauce.

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