

MAGIC
BAKING
POWDER

THE
MAGIC
WAY



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The magic... *
Cookery

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MONTREAL

The Magic Way

THIS book is presented to you with the idea of stimulating home baking. We have endeavored to make it a practical book, and include in it recipes for cakes suitable for all ordinary occasions, and which can easily be made even by those with limited experience. The recipes offered, many of which have never been published before, have been carefully tested, and the illustrations are actual photographs from articles baked in our own testing department.

The question as to whether good cake is a luxury or a necessity is something that each individual must settle for themselves, but all will agree that a cake that is not properly made is a positive waste, while cake made with inferior ingredients is not only a waste, but is injurious to the digestive organs as well.

The primary object in making cake should be the producing of something that is healthful and nutritious, and it is also desirable to have it attractive in appearance.

The difference in the actual cost between a cake made from proper ingredients and one made with an idea of approximating the other in appearance, without regard to the real food value, is small, when one takes into consideration the number of cakes made in the average home.

However, some good cake makers maintain they can economize by reducing the number of eggs used in cake by nearly one-half, and substitute a teaspoon of baking powder for each egg

left out, also by substituting a good vegetable oil shortening for part of the butter called for.

On this point we wish to add a word of caution, to the effect that if any substitutes are used, and the cake is a failure, do not blame the baking powder, as we know that if directions are carefully followed, results are bound to be satisfactory.

We recommend the use of Magic Baking Powder, because we know that its ingredients are of the highest quality, and it is guaranteed to be the best and purest baking powder possible to produce. It contains no alum or other injurious substitutes. It is an efficient, healthful and economical leavening agent. It is a pure phosphate baking powder, and all food scientists claim that phosphate is an important element in food. Magic Baking Powder restores to the food, phosphatic elements equivalent to those that fine wheat flour loses in milling. Women are coming more and more to realize that Magic Baking Powder is the perfect baking powder, and that foods containing it have increased nutritive value.

To insure the best results in baking cakes, there are certain fundamental rules that always should be remembered. All ingredients should be kept as cool as possible, and the mixing done quickly. Many cakes, and especially those that are made with baking powder, will spoil if they have to stand waiting for the oven to heat, or if they are placed in one that is not sufficiently hot. A little forethought in this respect will avoid many a failure. Have everything ready before beginning to mix the cake. If there is any fruit or

other ingredient requiring preparation, make all this ready before starting the actual mixing.

Fruit for cakes, such as currants and raisins, must be thoroughly cleaned, washed, well dried, and before mixing with the preparation, dusted with flour, to prevent from sinking to the bottom. As soon as the mixing operation is completed, turn into proper baking tins, and place in oven.

If the butter is very hard, rinse the mixing bowl with hot water, wipe dry, and put in the butter cut in small pieces; let it soften while the other ingredients are made ready. In cold weather when the butter is hard, it may be lightly warmed to make it easier to work, but on no account melt it. If you do, your cake will inevitably be heavy. Unless the butter is thoroughly beaten into the rest of the ingredients, the cake when baked will be streaky, with greasy smears through it where there has been an unmixed lump of butter. This is the reason why good cake makers always beat their butter to a cream, as this insures the due mixing of the materials. Lard, drippings, vegetable fats, and beef marrow all make excellent cakes. For household and nursery use, well clarified drippings should always be used for pies, puddings, and cakes. Of course, beef drippings are meant; mutton drippings, though an excellent frying medium, being apt to impart a disagreeable "tang" to anything in which it is allowed to cool.

Water may be substituted in place of sweet milk. Of course there will be a difference in the cake; it will be light and tender, but not quite so white or spongy.

It is best to grease and paper the pans for cakes which contain butter, but it is not necessary to do this for sponge cake. If a cake cracks open as it rises, too much flour has been used. If it rises in a cone in the centre, the oven is too hot.

Beating eggs and butter makes them light. When the beaten whites of eggs are added do not stir, but turn or fold them in lightly, so as not to break the air cells. In filling the cake pan let the mixture be a little higher on the sides than in the middle.

Cakes, while baking, especially large ones, should not be moved until nearly done; but if it is necessary, it must be done gently.

If cakes color too fast they should be covered with greased paper to prevent too rapid browning.

Cakes, when done, will show a slight springiness when pressed upon the surface with the fingers. It is not always easy, or even advisable, in many cases to give the exact time cakes will take to bake, as this will vary from many causes; therefore, the best way is always to test the cake before removing it from the oven. For this purpose take a long thin wooden skewer, and run it right down to the centre of the cake.

If this comes out dry and clean, the cake is done; if, on the contrary, it sticks and is wet, the cake needs longer baking. A layer cake will bake in fifteen or twenty minutes; a sheet of cake in a flat tin will take about thirty-five minutes; a thick loaf requires from forty to sixty minutes.

One-Egg Cake.

One-quarter cup butter, $\frac{1}{2}$ cup sugar, 1 egg, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour, $2\frac{1}{2}$ heaping teaspoons Magic Baking Powder.

Cream the butter and sugar thoroughly. Then add the egg, beat well, sift flour and baking powder twice, then add to mixture alternately with the milk. Beat all together lightly. Bake in well buttered shallow pan. Cover with almond or chocolate icing.

Almond Icing.—One-half cup butter, white of 1 egg, 1 teaspoonful almond extract, 2 cups icing sugar. Cream the butter, beat white of egg stiff, add almond flavoring and sugar, stirring in gradually, cover cake with the icing, and spread with almonds browned and rolled fine.

Chocolate Icing.—One-half cup grated chocolate, $\frac{1}{2}$ teaspoonful melted butter, $\frac{1}{2}$ cup scalded milk, 1 egg yolk, few grains salt, icing sugar, $\frac{1}{2}$ teaspoon vanilla. Melt chocolate over hot water. Stir in milk, butter, egg and salt. Then add enough icing sugar to spread, and add the vanilla.

Nut Bread.

3 cupsful flour, 3 heaping teaspoonsful Magic Baking Powder, pinch salt, $\frac{1}{2}$ cup sugar, 1 egg, 1 cupful sweet milk, $\frac{3}{4}$ cupful of walnut meats broken into small pieces.

Beat egg and sugar together, add flour in which baking powder has been sifted, salt, then the milk, lastly the broken walnut meats. Put in well greased tins and let raise one hour before baking.

War Cakes.

- 3 cups Good Health Breakfast Food.
- 2 cups of Graham flour.
- 2 heaping teaspoons Magic Baking Powder.
- $\frac{1}{2}$ teaspoon salt.
- $\frac{1}{2}$ teaspoon each ground cloves, nutmeg, and spice.
- 1 teaspoon ground ginger.
- 1 cup butter or shortening.
- 1 cup brown sugar.
- 1 cup molasses.
- 1 cup sour milk.
- 3 eggs.
- $\frac{1}{2}$ teaspoonful soda in a teaspoonful hot water.

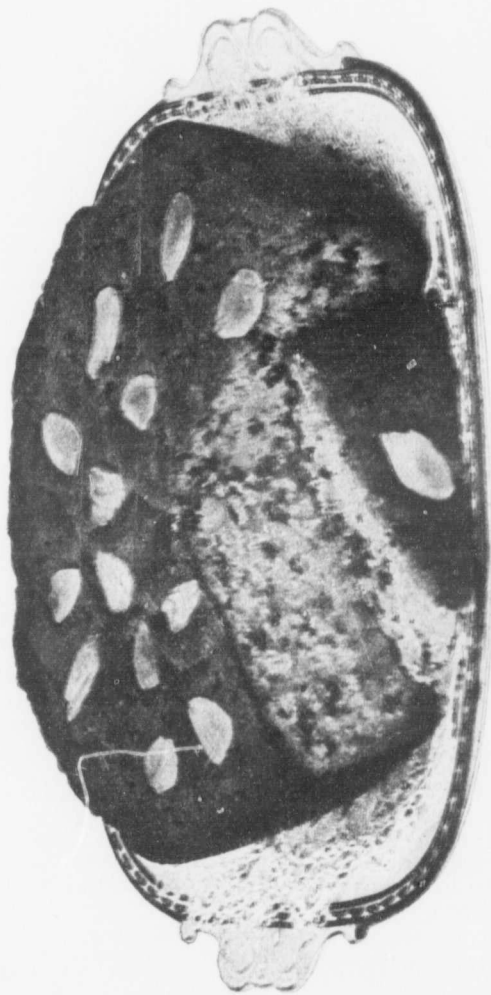
Mix well together Good Health Food, Graham flour, Magic Baking Powder, salt and spices, rub in shortening, add sugar, mix molasses and milk together, add to this well beaten eggs and soda water, beat all together lightly and add to dry mixture, put into well greased cake pan and bake for 30 minutes. To this mixture can be added nuts, raisins, currants, peel, dates or figs.

Bran Bread.

- 2 cups flour. 1 tablespoon sugar.
- 3 teaspoons Magic Baking Powder.
- 2 cups bran.
- 1 teaspoon salt. 1 tablespoon lard.
- 1 egg yolk. 1 cup milk or water.

Mix and sift flour, sugar, salt, and baking powder, add bran, and rub in lard, using the tips of the fingers, add egg yolk slightly beaten, then milk, and mix thoroughly. Bake in a greased pan, in a moderate oven one hour.

A delicious cake filling is made of sugar and cream boiled together and thickened with finely ground peanuts.



LOUISE CAKE
(SEE PAGE 11)

Fruit Cake.

Cream one-half cupful butter and three-fourths cupful of lard, with one and one-fourth cupsful of sugar, add three well beaten eggs, four cupsful of flour, one teaspoonful Magic Baking Powder, one teaspoonful of cocoa, one teaspoonful each of powdered cinnamon, ginger and nutmeg, three-fourths pound of seeded raisins, one-half cupful of chopped preserved cherries, one cupful of currants, one-half cupful each of shredded candied citron peel and blanched almonds, one-half teaspoonful of salt, and one cupful of milk. Mix and turn into a greased and papered tin and bake in a moderate oven for three hours.

Cinnamon Loaf Cake.

- 1 cup shortening.
- 1½ cups of granulated sugar.
- 4 eggs.
- ¾ cup milk.
- 2 cups flour.
- 4 level teaspoonsful Magic Baking Powder.
- 1 cup chopped walnuts.
- 1 teaspoonful ground cinnamon.

Cream shortening with one cup of the granulated sugar, work it into the flour which has been sifted with the Magic Baking Powder, beat the eggs thoroughly, add the milk, then add to dry mixture. Beat all well together, put into a well greased loaf tin, and over the top sprinkle the chopped nuts, cinnamon, and the other half cup of sugar. Bake slowly one hour.

Use the stump of a candle, instead of a cork, for a glue bottle. It will not stick.

Louise Cake.

(Will keep fresh and moist for several days.)

1/2 lb. butter.

1 1/2 cups sugar.

3 eggs.

2 1/2 cups flour.

3 level teaspoonsful Magic Baking Powder.

Pinch salt.

1/2 lb. raisins.

1/2 lb. currants.

1/4 lb. shelled almonds.

Flavorings: nutmeg; grated orange or lemon peel; vanilla and rose.

Cream butter and sugar, throw in the yolks of eggs, pinch of salt, and milk, and beat well together. Then gradually beat in the flour, leaving enough for flouring the fruit; when thoroughly mixed, beat in the fruit, chopped nuts, flavoring, then the whites of the three eggs (well beaten). Place in deep cake tin lined with buttered wax paper. Keep out a few of the almonds, halve them and place on top. Bake for one hour in moderate oven.

Economy Bread.

Three cupsful of whole wheat flour, one heaping teaspoonful of Magic Baking Powder, one level teaspoonful of soda, two tablespoonsful granulated sugar, one teaspoonful salt, two cups buttermilk; bake in tins with lid in hot oven for five or ten minutes, then fifty minutes slow.

A heaping teaspoonful of Magic Baking Powder to every four eggs will make an omelet of wondrous lightness.

Christmas Cake.

1 lb. butter, 1 lb. sugar, 10 eggs, 1 lb. flour, 1 teaspoonful of Magic Baking Powder, 2 teaspoonsful cinnamon, $\frac{1}{2}$ teaspoonful each of cloves and mace, $\frac{3}{4}$ teaspoonful each of allspice and nutmeg, vanilla, rose, and almond extracts to taste.

Cream butter and sugar, then add yolks of eggs, into this sift one-half the flour together with the baking powder and spices. The other half of the flour mix with the fruit and flavoring, and add the beaten white of eggs last. Bake in a slow oven five or six hours.

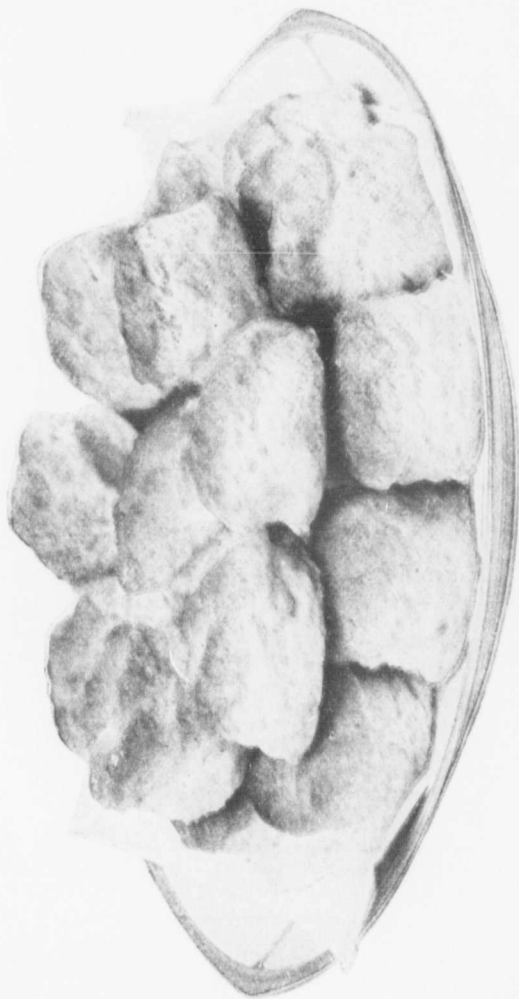
Raisin Cake.

1 cupful lard, one cupful sugar, four eggs, $2\frac{1}{2}$ cupsful of flour, 1 teaspoonful Magic Baking Powder, 1 teaspoonful ground nutmeg, 3 table-spoonsful of milk, 1 lb. of seeded raisins, 1 cupful shredded candied citron peel, $\frac{1}{2}$ cupful blanched and chopped almonds.

Cream lard and sugar thoroughly, add eggs, beat well then add milk, sift in 2 cups of the flour with baking powder (keeping out one-half cup to flour the fruit), add spices, then fruit and almonds. Beat all together and put into a well greased papered cake tin and bake in a moderate oven for two hours.

When cool, cover the top with white frosting, and decorate with raisins. This cake is one that will keep fresh for a number of days.

When cooking on a gas stove, use cooking utensils that cover the burner. All heat not directly under the utensil is lost.



BAKING POWDER BISCUITS
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Oatmeal Macaroons.

Two eggs beaten separately, 1 table-
spoon butter, 1 cup granulated sugar,
pinch salt, $\frac{1}{2}$ teaspoon vanilla, 2 heap-
ing teaspoons Magic Baking Powder,
2 cups rolled oats. Roll into marbles
and bake in moderate oven.

Drop Cakes.

- $\frac{1}{2}$ cupful butter.
- 1 cupful sugar (gran. or fruit).
- 4 eggs.
- 2 cups flour.
- 2 heaping teaspoonsful Magic Bak-
ing Powder.
- $\frac{1}{2}$ teaspoonful salt.
- $\frac{2}{3}$ cupful milk.
- 1 teaspoonful flavoring extract.
- 4 tablespoonsful currants.

Cream butter and sugar, add yolks,
beat well together, then some of the
flour which has been sifted with the
baking powder, then some of the
beaten whites, milk and extract, which
three ingredients have been mixed
together, now add more flour and
currants, and remainder of the whites,
milk and extract, beat all lightly to-
gether. Drop in spoonfuls into gem
pans. Bake twenty minutes in moder-
ate oven. If drop cakes are made with-
out fruit, use $\frac{1}{4}$ less milk. Enough for
 $1\frac{1}{2}$ doz. cakes.

If desired, nuts or candied peel can
be used for the cakes. Quantity required
4 tablespoons. Do not mix fruit, nuts,
or peel, use only one or the other.

If you wish to set a dish on the ice, prevent
it from sliding by putting a fruit jar rubber
under it.

Lady Cake.

Four tablespoonsful shortening, one and a quarter cups of sugar, three-quarter cup of milk, half teaspoonful almond extract, two and a half cups of flour, five teaspoonsful Magic Baking Powder, pinch salt, whites of two eggs.

Cream shortening, and sugar, thoroughly; add milk a little at a time, alternately with the flour which has been sifted several times with baking powder and salt; add flavoring and fold in stiffly beaten whites of eggs. Bake 45 minutes in a loaf pan in a moderate oven. Cover with a white icing.

Tea Cakes.

$\frac{1}{2}$ cup shortening.

$\frac{1}{2}$ cup sugar (either brown or granulated).

Pinch salt.

1 egg.

1 cup of milk, or enough to make a smooth batter.

3 cups flour.

5 level teaspoonsful Magic Baking Powder.

$\frac{1}{2}$ teaspoonful lemon flavoring.

2 tablespoonsful currants, chopped dates or raisins.

Cream shortening, sugar and salt, add the well beaten egg and the milk, sift in the flour and Magic Baking Powder, add fruit and flavoring. Mix well and drop into well greased muffin rings. Bake quickly about 20 minutes. When served hot, split with a fork, and butter.

All bacon is improved by having boiling water poured over it before frying.



**ECONOMY
BREAD**
(SEE PAGE 11)



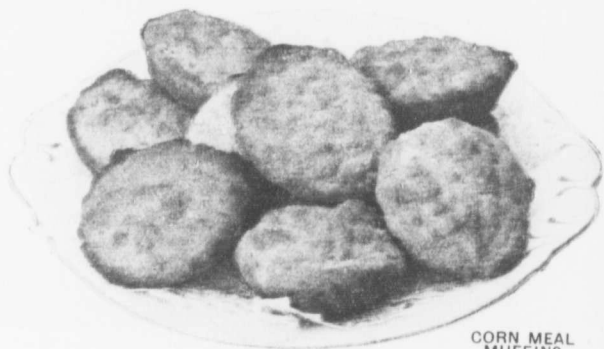
**OATMEAL
COOKIES**
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TEA CAKES
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LADY CAKE
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CORN MEAL
MUFFINS
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SPONGE GEMS
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HONEY HERMITS
(SEE PAGE 29)

Baking Powder Biscuits.

Two cups flour, 2 teaspoons Magic Baking Powder, $\frac{1}{2}$ teaspoon salt, 1 tablespoon butter, 1 tablespoon lard, $\frac{3}{4}$ cup milk and water (about half and half).

Mix the flour, baking powder and salt together and sift well. Then work in butter and lard with fingers, add milk and water (chilled). Stir with knife or wooden spoon until the moisture is evenly distributed, then turn out on floured board, roll to desired thickness and cut with small cutter. Put into hot oven immediately and bake for 15 minutes. This should make two dozen biscuits. It is important to have all the ingredients as cold as possible and mixing should be done quickly.

Chocolate Layer Cake.

Two eggs, 1 cup of powdered sugar, 1 cup milk, 2 cups flour, 4 level teaspoons of Magic Baking Powder, quarter teaspoon salt, 1 teaspoon vanilla. Beat egg yolks until thick; add sugar gradually and beat well, then vanilla and milk, slowly; add flour which has been sifted with baking powder and salt; then stiffly beaten whites of eggs. Bake in three greased layer cake pans about 15 minutes in hot oven.

Filling.—Put 2 squares of chocolate in a bowl and soften over a tea kettle, add 2 tablespoons cream and thicken with icing sugar. Place between layers and on top of cake when cooled.

Test nutmegs by pricking them with a pin. If they are good, oil will instantly start where punctured.

Dark Chocolate Cake.

One-half cup grated chocolate, one gill milk, one-half cup brown sugar; boil these together as thick as cream and let cool. One cup brown sugar, one-half cup butter, 2 beaten eggs, two-thirds cup milk, vanilla flavoring. Mix well, beat in the boiled mixture, add two cups flour sifted thoroughly with a heaping teaspoonful Magic Baking Powder. Bake in layers and put together with boiled frosting, or in a loaf tin.

Chocolate Cake.

Butter size of an egg.
1 cup sugar, half fruit and half granulated.
2 eggs.
The rind of $\frac{1}{2}$ lemon, grated.
 $1\frac{1}{2}$ cups flour.
 $\frac{1}{2}$ cup cornstarch.
2 heaping teaspoons Magic Baking Powder.
 $\frac{3}{4}$ cup milk.
 $\frac{1}{2}$ teaspoon each vanilla and rose extract.

Cream butter and sugar, add grated lemon rind and eggs, beat well, then add flour, cornstarch, baking powder (which has been sifted together), alternately with the milk, then the flavorings. Beat all well together, and bake in three well greased jelly cake tins.

Filling.—Two squares bakers' chocolate dissolved in milk over the teakettle, add a little cream, one whole beaten egg, and icing sugar enough to thicken to spread. When iced, place blanched almonds in fancy shapes on the top.

Salt and hot water will thaw a frozen drain pipe.

Cheap Sponge Cake.

- Yolks of 3 eggs.
- 1 cup sugar.
- 1 teaspoon hot water.
- 1 cup flour.
- 1½ heaping teaspoons Magic Baking Powder.
- ¼ teaspoon salt.
- Whites of three eggs.
- 2 teaspoons vinegar.

Beat yolks of eggs till thick and lemon colored, add sugar gradually, and continue beating; then add water, flour mixed and sifted with baking powder and salt, whites of eggs beaten until stiff, and vinegar. Bake thirty-five minutes in a moderate oven, in a buttered and floured cake pan.

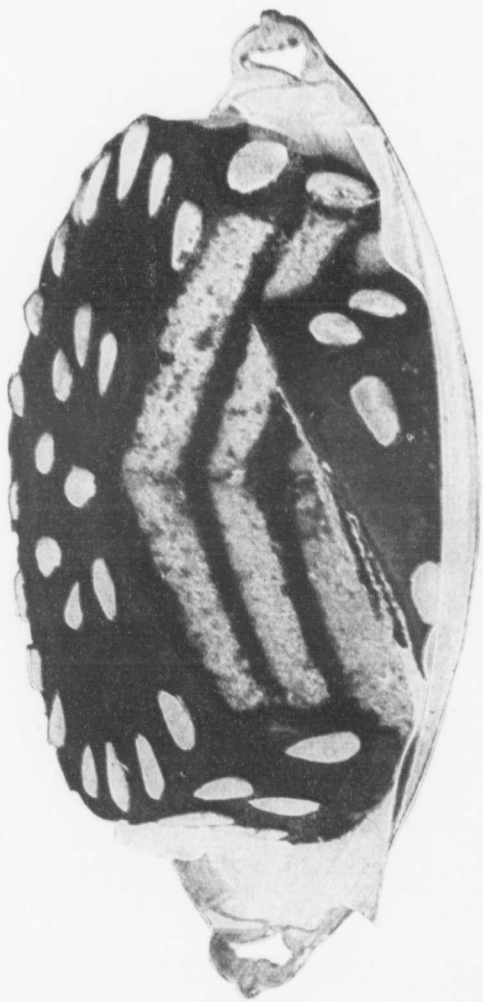
Walnut Cake.

½ cup butter, one and one quarter cups granulated sugar, 3 eggs, ½ cup sweet milk, 2 cups flour, 2 heaping teaspoons Magic Baking Powder.

Cream butter and sugar thoroughly, beat yolks and stir in, add milk, then add whites which have been beaten stiff, then flour with baking powder well sifted in, beat all together lightly and flavor with vanilla. Ice with caramel icing, arrange walnuts in regular order on top.

Caramel Icing.—Two-thirds cup milk, butter size walnut, two cups brown sugar, boil till thick (about 15 minutes), flavor and stir till it thickens sufficiently to spread on cake.

A rich fruit cake should be beaten long and hard to give it a fine, even texture.



CHOCOLATE CAKE
(SEE PAGE 19)

Jelly Roll.

3 large fresh eggs, 1 cup fruit sugar, $\frac{1}{2}$ teaspoon lemon extract, 1 cup pastry flour, 1 heaping teaspoon Magic Baking Powder, pinch salt, 3 tablespoons cold water, any kind of jelly or soft jam.

Separate eggs, beat yolks till thick and lemon colored, add flavoring and sugar, then the stiffly beaten whites, mix very lightly, then add flour, salt and Magic Baking Powder, which have been sifted together 5 times, then cold water, beat very lightly, have ready a papered and well buttered shallow pan and bake in a moderately hot oven for 15 to 20 minutes. Fold a clean tea towel, lay it on a board, over this place a piece of damp cheesecloth, sift on some fine sugar and when sponge is done, turn out, cut off edges and spread with jelly or jam, and with the hands under the cheesecloth, roll up quickly; when cool, sift powdered sugar over the jelly roll.

Cream Cake.

2 eggs. 1 cup sugar
 $\frac{2}{3}$ cup thin cream.
 $1\frac{2}{3}$ cup flour.
 $2\frac{1}{2}$ heaping teaspoons Magic Baking Powder.
 $\frac{1}{2}$ teaspoon salt.
 $\frac{1}{2}$ teaspoon cinnamon.
 $\frac{1}{4}$ teaspoon mace.
 $\frac{1}{4}$ teaspoon ginger.

Put unbeaten eggs in a bowl, add sugar and cream, beat vigorously, mix and sift remaining ingredients, then add to first mixture. Bake thirty minutes in shallow cake pan.

A small peeled potato placed in the water in which celery is soaked will make it crisp.

Nut Macaroons.

- 2 cups flour.
- 2 heaping teaspoons Magic Baking Powder.
- $\frac{1}{4}$ cup shortening.
- $\frac{3}{4}$ cup sugar.
- 2 eggs well beaten.
- 1 small cup milk.
- Lemon flavoring.

Sift flour and baking powder and rub shortening into the flour, add sugar, beat eggs, add milk and flavoring, add to dry ingredients, beat all well together. Drop spoonfuls into chopped nuts or shredded cocoanut, roll over in nuts. Place on well greased pan and bake 15 minutes in moderately slow oven.

Sponge Gems.

- $\frac{1}{2}$ cup butter or good shortening.
- 1 cup sugar.
- 3 eggs.
- $\frac{1}{2}$ teaspoon salt.
- $\frac{1}{2}$ teaspoon orange extract.
- $\frac{1}{2}$ cup cold water.
- $1\frac{1}{4}$ cup sifted flour.
- 2 heaping teaspoons Magic Baking Powder.

Cream butter or shortening, add salt, sugar, mix well, then beaten yolks of eggs, beat well for 5 minutes, add extract and cold water, sift thoroughly together flour and baking powder, and add alternately with stiffly beaten whites of eggs. This is sufficient for 12 gems. Bake in a moderate oven, 15 minutes.

A teaspoonful of camphor added to a quart of soft water will kill earthworms in house plants.

Cornmeal Muffins.

- 1 cup flour. 1 cup cornmeal.
- 1 level teaspoons Magic Baking Powder.
- Pinch salt. 2 tablespoons sugar.
- 2 tablespoons melted shortening.
- $\frac{3}{4}$ cup milk. 1 egg.

Sift flour, cornmeal, salt and Magic Baking Powder, add well beaten egg, sugar, milk and melted shortening, mix well. Pour in well greased muffin rings and bake quickly for 20 minutes in hot oven.

Pocket Book Rolls.

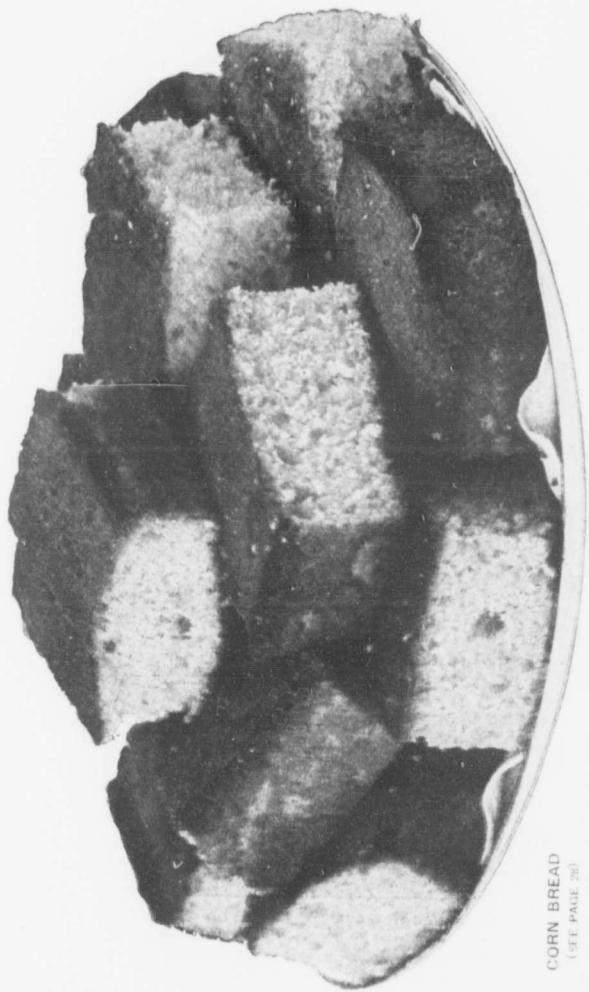
- 1 heaping coffee breakfast cup of sifted flour.
- 1 heaping teaspoonful Magic Baking Powder.
- 1 pinch of salt.

Mix all together. Blend into this a small tablespoon of shortening, moisture this with one teacupful of the following composition:—

- 1 teaspoonful cream.
- 1 tablespoonful of ice-cold water.

Fill the remainder of the cup with milk, making in all a teacupful of moisture, or about $\frac{1}{2}$ wetting to flour. Mix into paste, and roll out on a board, fold and roll again, cut into rounds with large biscuit cutter, then make hinge in centre of the biscuit, brush over with melted butter, then fold in half. Bake in (oven 365 degrees, reduce heat after 10 minutes to 360) a moderate oven for 20 minutes, then when taking out, while hot, brush over again with oiled butter. They are then ready for use, and are best served hot. Can be warmed over if a week old.

Camphorated oil will clean the marks made by hot dishes on a polished table.



CORN BREAD
(SEE PAGE 28)

Oatmeal Cookies.

- 1 cup mixed butter and lard.
- 2 level cups brown sugar.
- 2 cups flour.
- 3 cups rolled oats.
- 4 level teaspoonsful Magic Baking Powder.
- 1 pinch salt.
- 1 cup or a trifle more of milk—
enough to make a stiff dough.

Cream butter and sugar, sift flour, baking powder and salt, and add to the rolled oats. Add all the other ingredients. Knead up well, roll out thin, and cut into shapes, and bake about 25 minutes in a rather slow oven.

These are good put together with jam, jelly, or icing and keep fresh a long time. Were very much enjoyed by the boys overseas.

Oatmeal Cookies.

- 1 egg.
- $\frac{1}{4}$ cup sugar.
- $\frac{1}{4}$ cup thin cream.
- $\frac{1}{4}$ cup milk.
- $\frac{1}{2}$ cup fine oatmeal.
- 2 cups flour.
- 2 heaping teaspoonsful Magic Baking Powder.
- 1 teaspoonful salt.

Beat egg until light, add sugar, cream, and milk; then add oatmeal, flour, baking powder and salt, mixed and sifted. Toss on a floured board, roll, cut in shape, and bake in a moderate oven.

A small piece of camphor or a little saltpetre in water in which flowers are placed, will make them last much longer.

Cookies.

A good recipe either with fruit or can be made plain.

- 1/2 cup butter. 1 cup sugar.
- 1 egg well beaten, and 1 egg white.
- Grated rind of 1 lemon. 1/2 cup milk.
- 3 cups flour sifted with
- 3 teaspoonsful Magic Baking Powder.
- 1/2 teaspoonful salt.
- 1/2 lb. any fruit, raisins, currants, peel, spice or grated pineapple (or left without).

Cream butter, sugar, lemon rind, egg, and milk, sift in flour, baking powder and salt, chill in dough refrigerator if convenient, then roll out on well floured board half of the dough, then brush over with white of egg and spread this with any fruit or nuts desired to be used, place the other layer of dough on top and roll together, then cut into shapes with square, round or oblong cutter. If made plain the cookies can be frosted, and if no nuts are used inside, they can be sprinkled with cocoanut or the plain frosting used, and a cherry put on top of each, or can be dredged with granulated sugar on top. Bake in moderate oven.

Golden Corn Cake.

Three-quarter cup corn meal, one and one-quarter cups flour, one-quarter cup sugar, 5 teaspoonsful Magic Baking Powder, half teaspoonful salt, one cup milk, one egg, one or two table-spoonsful melted butter. Mix and sift the dry ingredients, add melted butter, egg well beaten, milk, put into a buttered shallow pan and bake in a hot oven for twenty minutes.

Raisins when heated in the oven will seed much more easily.

Corn Bread.

- 1 tablespoonful ($\frac{1}{2}$ oz.) butter.
- 2 level tablespoonsful (1 oz.) sugar.
- 2 eggs (separated).
- 1 level cupful (6 oz.) cornmeal.
- 1 level cupful (4 oz.) flour.
- 3 level teaspoonsful Magic Baking Powder.
- 1 cupful ($\frac{1}{2}$ pint) milk.

Cream butter and sugar thoroughly together, add yolks of eggs, one by one, then beat whites of eggs to a stiff froth and add them with the cornmeal, flour sifted with Magic Baking Powder, and salt and milk. Mix lightly together till all is well mixed, then pour into a well greased and floured shallow baking pan, and bake in a moderately hot oven for 15 minutes, or until done. Break or cut in pieces. This mixture may also be used for corn muffins or gems by baking in muffin rings or gem pans. Sufficient for 6 persons.

Brown Oven Scones.

Mix together two pounds of whole wheat flour, two cupsful of white flour, four heaping teaspoonsful Magic Baking Powder and one-half teaspoonful salt, add four tablespoonsful butter or lard, cut and rub it into the flour mixture, add one well beaten egg and two cupsful milk. Knead lightly on a floured baking board, divide into four pieces, form each piece into a flat round cake, cut it into four three-corner scones, and bake on greased tins in a hot oven.

More or less milk may be required according to the quality of the meal.

Before heating milk in a saucepan, always rinse the pan with water. It prevents the milk from scorching.

Honey Hermits.

- 1 cup strained honey. 3 eggs.
- 3 tablespoonsful shortening.
- 1 cup flour.
- 3 level teaspoonsful Magic Baking Powder.
- Pinch salt. 2 cups cooking bran.

Beat together the honey, eggs, shortening, add flour, salt, Magic Baking Powder, which have been sifted together, add the bran, stir briskly, drop in small quantities from a teaspoon on to a well greased flat pan. Bake 25 minutes in a slow oven. A few currants, or seeded and chopped raisins are a nice addition.

Muffins.

4 level teaspoonsful Magic Baking Powder; 1½ level cupsful (6 oz.) flour; 1 level teaspoon salt, 2 level tablespoonsful (1 oz.) sugar; ⅞ cupful (scant ½ pint) milk; 2 tablespoonsful (1 oz.) butter; 1 egg.

Sift flour once, measure, add Magic Baking Powder, salt and sugar, and sift four times, add milk gradually while stirring constantly. When smooth and free from lumps, add melted butter, mix, add egg beaten thick and light colored, beat well, and pour into hot well greased gem pans. Sufficient for twelve muffins.

Add a thinly sliced banana to the white of an egg and beat until stiff. The banana will be entirely absorbed, and you will have a delicious substitute for whipped cream.

In mashing potatoes never use cold milk. Heat it. Then they will be light and fluffy.

Gossamer Gingerbread.

$\frac{1}{2}$ cup butter. 1 cup sugar. 1 egg.
 $\frac{1}{2}$ cup milk. $1\frac{7}{8}$ cups flour.
3 teaspoonsful Magic Baking
Powder.

1 teaspoonful yellow ginger.

Cream the butter, add the sugar gradually, then egg well beaten, add milk, and dry ingredients, mixed and sifted, spread in a buttered dripping-pan as thinly as possible, using the back of mixing spoon. Bake 15 minutes, sprinkle with sugar and cut in small squares or diamonds before removing from pan.

Roly-Poly Pudding.

2 cups flour.
4 level teaspoonsful Magic Baking
Powder.
 $\frac{1}{2}$ level teaspoonful salt.
2 tablespoonsful butter.
 $\frac{2}{3}$ cup milk.

Sift flour, salt and baking powder together, then add shortening cut, or rubbed in. Mix with milk. Roll out on floured board $\frac{1}{2}$ inch thick, spread with jam and steam in steamer 25 minutes. Serve with lemon sauce or plain melted butter.

Jelly Cake.

Beat three eggs well, whites and yolks separately; take a cupful of fine white sugar and beat in well with yolks, sift one cup of flour and one teaspoonful Magic Baking Powder, stir gently into the beaten yolks. Then stir in the well beaten whites, a little at a time, and one tablespoonful of milk; pour it into three jelly cake plates and bake from five to ten minutes in a well heated oven; when cold, spread with currant jelly, place each layer on top of the other, and sift powdered sugar on top.

Hermits.

- $\frac{1}{2}$ cup butter. $\frac{2}{3}$ cup sugar.
1 egg.
 $\frac{1}{2}$ cup raisins, stoned and cut in
small pieces.
2 tablespoonsful milk.
 $1\frac{3}{4}$ cups flour.
2 teaspoonsful Magic Baking
Powder.
 $\frac{1}{2}$ teaspoonful cinnamon.
 $\frac{1}{4}$ teaspoonful each of cloves, mace,
and nutmeg.

Cream the butter, add sugar gradually, then raisins, egg well beaten, and milk. Mix and sift dry ingredients and add to first mixture. Roll mixture a little thicker than for vanilla wafers.

Ginger Snaps.

Half cup lard, half cup butter, one large cup brown sugar, one cup water, one tablespoonful extract ginger, one teaspoonful each extract cinnamon and cloves, one quart flour, one and a half teaspoonsful Magic Baking Powder. Rub to a smooth paste lard, butter and sugar, then rub it into the flour and baking powder sifted together, mix into a firm dough with the water and extracts. Roll out the dough thin on a floured board, cut out with a round biscuit cutter, and bake on a greased pan in a hot steady oven eight minutes.

To clean tinware, try dry flour applied with a newspaper.

Add a pinch of cream of tartar to the whites of eggs when they are half beaten. This keeps them from falling before being used.

A cupful of cold cooked oatmeal is a good addition to beef or tomato soup.



MADE IN CANADA