



*Presto!*

*The*  
**MAGIC**  
**COOK BOOK**

*Published By*  
**STANDARD BRANDS LIMITED**  
GILLETT PRODUCTS  
**TORONTO MONTREAL WINNIPEG**

**I**N compiling this book of practical and tested recipes our desire is to help all who enjoy wholesome, appetizing food.

Our motto is to make the best of everything, so that, out of a minimum of material, we may get the maximum of good.

Nothing has been taken away from the Magic Cook Book that has been so popular for many years but much has been added that is calculated to make this enlarged book still more useful and especially handy for everyday reference. We have endeavoured to give all necessary information that will make this book of real, daily value to the busy housewife.

All recipes calling for the use of baking powder have been tested with, and the various ingredients correctly proportioned for, Magic Baking Powder.

**TABLE OF MEASUREMENTS**  
(ALL LEVEL FOR DRY INGREDIENTS)

3	teaspoons	1	tablespoon
16	tablespoons	1	cup
1	wine glass	$\frac{1}{2}$	cup
1	gill	$\frac{1}{2}$	cup
1	fluid ounce	$\frac{1}{2}$	tablespoons
2	tablespoons sugar	1	ounce
2	cups granulated sugar	1	pound
$2\frac{3}{4}$	cups brown sugar	1	pound
$2\frac{3}{4}$	cups powdered sugar	1	pound
4	tablespoons flour	1	ounce
4	cups flour	1	pound
3	cups cornstarch	1	pound
3	cups corn meal	1	pound
4	cups dried currants	1	pound
2	cups seeded raisins	1	pound
2	tablespoons butter	1	ounce
4	tablespoons butter	$\frac{1}{2}$	cup
2	cups butter or lard	1	pound
10	medium sized eggs	1	pound
2	cups milk	1	pint

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FRASER AVENUE AND LIBERTY STREET

TORONTO



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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.



**Graham Biscuit**

Use 1 cup graham flour and 1 cup white flour. Add 2 tablespoons brown sugar to "Basic Recipe".

**Golden Biscuits**

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

Mix as for Tea Biscuits.

Put one or two tablespoons of orange syrup in small muffin tins, then fill with biscuit dough. Bake like tea biscuits. When done pour over each a teaspoon orange syrup.

**Orange Syrup**

- $\frac{1}{2}$  cup sugar
- 4 tablespoons water
- 1 tablespoon butter
- Grated rind of 1 orange
- 1 teaspoon lemon juice

Boil together for 3 minutes.

**Fruit Scone**

Make as Tea Biscuit, but add  $\frac{1}{4}$  cup sugar and  $\frac{1}{2}$  cup chopped dates.

**Orange Biscuits—1**

Make like "Lemon Biscuits," using orange juice instead of lemon.

**Orange Biscuits—2**

Make like "Cinnamon Biscuit," but spread the rolled dough with creamed sweet butter and sprinkle generously with grated orange rind and sugar (equal parts of sugar and orange rind), taking care not to grate any of the outside white of orange rind or the biscuits will be bitter.

**Emergency Biscuit**

Add enough milk to "Basic Recipe" to make stiff batter; drop from spoon on buttered baking sheet. Bake in a hot oven.

**Fruit Biscuit**

To "Emergency Biscuit" add 1 cup of raisins. Drop from spoon.

**Whole Wheat or Health Biscuits**

- 2 cups whole wheat flour
- $\frac{3}{4}$  teaspoon salt
- 4 teaspoons Magic Baking Powder
- 2 teaspoons shortening
- 1 cup milk
- 4 tablespoons cut raisins

Mix flour, salt and baking powder well or sift through coarse strainer; mix shortening in lightly; add milk to make a soft dough. Add raisins. Drop by spoonfuls quite far apart

on greased baking tin or in muffin tins. Bake in moderate oven at 400° F. about 25 minutes.

**Bran Biscuits**

- $\frac{1}{2}$  cup bran
- $1\frac{1}{2}$  cups pastry or  $1\frac{1}{3}$  c bread flour
- 5 teaspoons Magic Baking Powder
- $\frac{1}{2}$  teaspoon salt
- 3 tablespoons sugar
- 2 tablespoons melted shortening
- $\frac{1}{2}$  cup water

Mix thoroughly bran, flour, baking powder, salt and sugar; add shortening and sufficient water to make soft dough; roll on floured board to about  $\frac{1}{4}$  inch thick; cut with floured biscuit cutter. Bake in hot oven at 475° F. about 15 minutes.

**Sally Lunn**

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

Cream butter and sugar well; add beaten eggs and milk alternately with the flour sifted with baking powder and salt. Bake in greased shallow pan or in muffin tins in hot oven at 425° F. for 20 minutes. Serve hot.

**Green Corn Gems**

- 2 cups green corn put through food chopper
- $\frac{3}{4}$  cup milk, or  $\frac{1}{2}$  cup if corn is dry
- 2 eggs
- 2 cups pastry or  $1\frac{1}{4}$  c. bread flour
- 3 teaspoons Magic Baking Powder
- 1 teaspoon salt
- $\frac{1}{8}$  teaspoon pepper

To the corn add milk and well beaten eggs; add flour, baking powder, salt and pepper which have been sifted together; mix well. Drop into hot greased gem pans. Bake in moderate oven at 400° F. about 25 minutes.

**Muffins**

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

Sift together flour, baking powder, sugar and salt; add milk, well-beaten eggs and melted shortening. Mix well. Half fill greased muffin tins and bake in moderate oven at 400° F. about 20 minutes.



**Rice Muffins**

Follow recipe for 'Muffins,' using 1 cup flour and 1 cup cold boiled rice. Use 1 egg instead of 2 and 2/3 cup milk instead of 1 cup. Add the rice last, mixing in lightly. Bake about 30 minutes in a moderate oven at 400° F.

**Corn Meal Muffins**

Follow recipe for 'Muffins,' using 3/4 cup corn meal and 1 1/4 cups flour instead of all flour; add 1 tablespoon more sugar (or omit all sugar) and use 1 instead of two eggs.

**Sour Milk Corn Meal Muffins**

- 1 cup corn meal
- 3/4 cup flour
- 3 teaspoons Magic Baking Powder
- 1/3 teaspoon Magic Soda
- 1/2 teaspoon salt
- 2 tablespoons sugar
- 1 egg
- 1 cup sour milk
- 4 tablespoons melted shortening

Sift dry ingredients together. Add egg, milk and melted shortening. Bake in greased muffin tins in moderate oven starting at 350° F. and increasing to 385° F. Bake about 20 minutes.

**Doughnuts**

- 1 cup sugar
- 2 1/2 tablespoons butter
- 3 eggs
- 1 cup milk
- 4 teaspoons Magic Baking Powder
- 1/4 teaspoon cinnamon
- 1/4 teaspoon grated nutmeg
- 1 teaspoon salt
- 3 1/2 cups flour, more or less

Cream butter and add one-half sugar. Beat eggs until very light, add remaining sugar and combine mixtures, beat well. Add flour, salt, baking powder and spices, which have been sifted together — then enough flour to make dough stiff enough to roll. Toss one-third of mixture on floured board, knead slightly, pat, and roll out to one-fourth inch thickness. Shape with a doughnut cutter. Fry in deep fat, when done, remove from fat with a skewer and drain on brown paper. Roll in cuttings with one-half remaining dough, shape and fry as before; repeat until all the dough is used up. Doughnuts should come quickly to the top of fat, brown on one side, then be turned to brown on the other. Avoid turning more than once. The fat must be kept at a uniform temperature. If too cold, doughnuts will absorb fat; if too hot, doughnuts will brown before sufficiently risen.

**Bran Muffins**

- 3/4 cup bran
- 1 1/4 cups white or graham flour
- 3 tablespoons sugar or molasses
- 1/2 teaspoon salt
- 3/4 cup milk
- 4 teaspoons Magic Baking Powder
- 1 egg
- 4 tablespoons melted shortening

Mix all dry ingredients well together; add egg, melted shortening, molasses (if used) and milk to make a soft batter. Beat well until thoroughly mixed. Half fill each greased muffin tin and bake in hot oven at 425° F. about 15 minutes.

**Sour Milk Bran Muffins**

Follow recipe for 'Bran Muffins,' using sour milk for sweet milk and 3 teaspoons Magic Baking Powder instead of 4 and sifting 1/4 teaspoon Magic Soda with the flour and baking powder.

**Graham Gems**

- 1 cup pastry or 3/4 c. bread flour
- 4 tablespoons brown sugar
- 3/4 teaspoon salt
- 4 teaspoons Magic Baking Powder
- 1 cup graham flour
- 1 cup milk
- 1 egg
- 4 tablespoons butter, melted

Sift together white flour, sugar, salt and baking powder. Add graham flour. Add milk, egg and melted shortening and beat well. Half fill greased muffin tins and bake in hot oven at 425° F. about 20 minutes.

**Pecan Muffins**

Follow recipe for Graham Gems adding 1/2 cup chopped pecan nuts to dry ingredients. Put 1 tablespoon batter into each greased small muffin tin or ring and half pecan on each muffin. Bake in hot oven at 425° F. about 20 minutes.

**Date Muffins**

- 1/3 cup shortening
- 1 egg
- 2 cups pastry or 1 1/4 c. bread flour
- 3 teaspoons Magic Baking Powder
- 1/2 teaspoon salt
- 3/4 cup milk
- 1 cup dates, pitted and chopped

Cream shortening, add beaten egg, flour in which baking powder and salt have been sifted, and milk. Add dates. Bake about 25 minutes in greased gem pans in moderate oven at 400° F.

For sweet muffins sift 1/4 cup sugar with dry ingredients.



**Popovers**

- 1 cup pastry flour or  $\frac{3}{4}$  c bread flour
- $\frac{1}{4}$  teaspoon salt
- 2 eggs
- 1 tablespoon melted shortening
- 1 cup milk

Sift flour and salt together; make a well in the flour, break eggs into well, add melted shortening and milk and stir until smooth. Pour into hot greased gem pans and bake in hot oven at 450° F. for 30 minutes; then decrease heat to 350° F. for 15 minutes.

**Corn Meal Griddle Cakes**

- 1  $\frac{1}{2}$  cups corn meal
- 1  $\frac{1}{2}$  cups boiling water
- 1 tablespoon shortening
- $\frac{3}{4}$  cup milk
- 1 tablespoon molasses
- $\frac{3}{8}$  cup flour
- 1 teaspoon salt
- 4 teaspoons Magic Baking Powder

Pour boiling water over corn meal and shortening, stir and let cool. Add milk and molasses, then flour sifted with salt and baking powder. Beat well. Bake on hot, slightly greased griddle, turning only once.

**Sour Milk Griddle Cakes**

- 1  $\frac{1}{2}$  cups pastry or 1-1/3 c bread flour
- $\frac{1}{2}$  teaspoon salt
- 2 teaspoons Magic Baking Powder
- $\frac{1}{8}$  teaspoon Magic Soda
- 1 egg
- 1  $\frac{1}{2}$  cups sour milk
- 2 tablespoons shortening, melted

Sift dry ingredients together; add egg, milk and melted shortening. Mix well and bake on hot, slightly greased griddle, turning only once.

**Waffles**

- 2 cups pastry or 1  $\frac{1}{4}$  c bread flour
- 4 teaspoons Magic Baking Powder
- $\frac{1}{2}$  teaspoon salt
- 2 eggs
- 1  $\frac{1}{4}$  cups milk
- 4 tablespoons melted shortening

Sift dry ingredients together; add egg yolks and milk; mix thoroughly and beat. Add shortening; fold in beaten egg whites. Bake in hot waffle iron until brown. Serve hot with butter and maple syrup.

**Chocolate Waffles**

- $\frac{1}{2}$  cup shortening
- $\frac{3}{4}$  cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1  $\frac{1}{4}$  cups flour
- 1 teaspoon Magic Baking Powder
- 6 tablespoons cocoa
- $\frac{1}{2}$  teaspoon cinnamon
- $\frac{1}{2}$  teaspoon salt

Cream shortening; add sugar slowly; add beaten eggs, flavoring and all

dry ingredients sifted together. Heat waffle iron, but not so hot as for breakfast waffles. Serve with ice cream or slightly sweetened whipped cream.

**Magic Griddle Cakes**

- 2 cups pastry or 1  $\frac{1}{4}$  c bread flour
- $\frac{1}{2}$  teaspoon salt
- 4 teaspoons Magic Baking Powder
- 2 eggs
- 1  $\frac{1}{2}$  cups milk
- 2 tablespoons melted shortening

Sift dry ingredients into bowl; add beaten eggs, milk and melted shortening. Mix well and drop by spoonfuls on slightly greased hot griddle. When bubbles appear, turn cakes and brown other side. Do not turn a second time. Serve immediately on hot plate with butter and maple syrup.

**Bread Crumb Griddle Cakes**

- 1 cup stale bread crumbs
- $\frac{1}{2}$  cup water
- $\frac{3}{4}$  cup milk
- 1 cup flour
- 4 teaspoons Magic Baking Powder
- $\frac{1}{2}$  teaspoon salt
- 2 eggs
- 4 tablespoons melted shortening

Soak bread crumbs in water for 10 minutes; add milk. Sift together flour, baking powder and salt, and add beaten eggs and shortening. Mix well and bake on slightly greased hot griddle.

**Buckwheat Cakes**

- 2 cups buckwheat flour
- 1 cup flour
- 6 teaspoons Magic Baking Powder
- 1  $\frac{1}{2}$  teaspoons salt
- 2  $\frac{1}{2}$  cups milk or milk and water
- 1 tablespoon molasses
- 1 tablespoon melted shortening

Sift together flours, baking powder and salt; add molasses and shortening to liquid; beat well. Bake on hot, slightly greased griddle, turning only once.

**Rice Griddle Cakes**

- 1 cup boiled rice
- 1 cup milk
- 1 tablespoon shortening
- 1 teaspoon salt
- 1 egg
- 1 cup flour
- 2 teaspoons Magic Baking Powder

Mix rice, milk, melted shortening, salt and well-beaten egg; stir in flour sifted with baking powder, mix well. Bake on hot, slightly greased griddle, turning only once.



## CAKES

### General Rules for Preparation

Have all necessary utensils and ingredients ready before starting work. Accurate measurements are essential in cooking. Have utensils of regulation size; measuring cups divided into quarters, and thirds, and holding half a pint; teaspoons, tablespoons, wooden spoons for mixing, a flat wire egg beater, a Dover egg beater, flour sifter, spatula, biscuit cutter, pastry brush and a set of mixing bowls.

In measuring dry ingredients, fill and level off with the blade of a knife. When half a spoonful is required, fill spoon and then divide lengthwise of the spoon and scrape out one half. When one quarter of a spoonful is required, divide crosswise the remaining half.

In measuring liquid, use all the cup or spoon will hold.

To measure shortening, pack and level off with a knife.

Great care is required in combining ingredients.

The most difficult part of cake making is the baking. Unless the oven is right, the cake may be a failure, no matter how carefully it may have been prepared.

Grease the pans in which 'Butter Cakes' are baked with clarified butter and sift a little flour over this, then shake off surplus. Even if shortening other than butter is used in the making of a cake, and the pan in which it is baked is greased with butter, the cake will have a good rich flavor.

Pans for 'Butterless Cakes,' such as Sponge and Angel Cakes, should never be greased, floured or lined with paper.

Half fill cake pan and lightly press the mixture from centre to sides and corners of the pan so the finished product will be level on the top.

The oven temperature and time required for baking depend on size and kind of cake and is usually shown in recipe.

A round pan with a tube for loaf cake is recommended.

A round bottomed bowl is the best type of mixing bowl to use.

A wooden spoon is more suitable to use for beating than a metal spoon.

For beating egg whites a wire beater should be used.

All leavening powders, whether baking powder, soda or cream of tartar, should be mixed and sifted with the flour before being added to the batter.

Ground spices should be mixed and sifted with the flour and then added to the batter.

Cocoa may replace chocolate in cake making by substituting one third cup of cocoa and 2 teaspoons shortening for every ounce (or square) of chocolate called for in the recipe.

### Ingredients

**Shortening**—The shortening used in cake making should be of the best quality. Butter makes a cake of good flavor.

**Sugar**—A fine granulated or castor sugar is best for plain cake. If sugar is coarse, roll and sift before measuring.

**Eggs**—Fresh eggs give best results, but packed eggs, if of good flavor, are satisfactory.

**Flour**—The quantities of flour specified for use in recipes in this book are based on using pastry flour, but excellent results may be obtained with bread flour, only less of it is required. Use two tablespoons less to the cup to obtain the most satisfactory results. Sift flour several times to give the cake a fine texture.

**Liquid**—Sweet or sour milk.

### Standard Method of Mixing Cakes with Creamed Butter or Shortening

Cream the shortening in a china or granite-ware bowl (preferably a round-bottomed bowl), using a wooden spoon, until as light as whipped cream. (The shortening may be left in a warm room for a few hours to soften it up a little, but under no circumstances should it be melted.)



Add the sugar, gradually beating all the time so as to get as much air as possible into the batter. Add the eggs either one at a time, beating well in between, or beaten all together until light.

Add to the batter about one-third of the sifted dry ingredients and beat well. Add about one-third of the cold liquid and then continue alternating flour and liquid until all have been used. Stir in flavoring and pour into buttered pans until they are half full.

Put cakes into oven 350° F. keeping the temperature as near as possible at the given degree. The cake is done if it is elastic to the touch. If it is carefully taken out of the oven before it shrinks from the sides of pan, it makes a much nicer looking cake.

#### Standard Method of Mixing Cakes with Melted Butter or Shortening

Beat the eggs and sugar in a bowl set in a larger bowl of boiling water, taking care that the batter does not get hotter than lukewarm. Beat until the mixture has a texture of whipped cream. Once it is lukewarm, remove batter immediately from hot water. Fold the sifted dry ingredients into the cooled batter and then add the cooled melted shortening with the flavoring.

Half fill buttered and floured pans and bake in an oven at 350° F. until cake leaves the side of pan, or until it is elastic to the touch. Let cool in pan before turning out.

If the cake is to be eaten soon after it is baked, it should be turned out on a wire cake rack, but if it is to be kept for any length of time, it should be left in pans to cool for at least ten minutes, when the moisture is condensed within, and the cake keeps fresh and moist much longer.

#### Plain Layer Cake

- ¾ cup butter
- 1 cup sugar
- 2 eggs
- 1½ cups pastry or 1-1/3 c bread flour
- 2½ teaspoons Magic Baking Powder
- ¼ teaspoon salt
- ½ cup milk
- ½ teaspoon flavoring

Cream butter until as light as whipped cream, add sugar gradually beating all the time. Add the whole eggs, one at a time, beating well between the addition of each egg. Sift together flour, baking powder and salt, and fold in one-third of the batter mixture, one-third of the milk, and continue until all flour and milk are used up. Add flavoring. Half fill buttered and floured pans. Bake in oven at 350° F. until done.

Let cool in pan 10 minutes right side up, before removing from pan. Put layers together with butter cream to which has been added two tablespoons chopped walnuts, ½ teaspoon vanilla. Cover top and sides with the following:

- 2 cups confectioner's sugar
- 2 tablespoons boiling milk or cream
- a pinch Gillett's Cream of Tartar
- 1 square chocolate, melted
- 1 teaspoon butter
- ½ cup fresh grated or moist coconut

Put sugar in bowl, gradually add boiling milk or cream; beat hard until glossy. Add cream of tartar, melted chocolate, butter and vanilla. Beat until of right consistency to spread.

#### Mocha Cake

- ½ cup butter
- 1 cup sugar
- 3 eggs
- 2 cups pastry or 1¾ c bread flour
- 2 teaspoons Magic Baking Powder
- ½ cup milk
- 1 teaspoon vanilla

Cream butter and sugar thoroughly, add beaten yolks, then stiffly beaten whites, sifted flour and baking powder, milk and vanilla; beat lightly together. Bake in shallow pan. (The following day cut in narrow oblong pieces and cover all sides with icing.)

ICING: ½ cup butter creamed with 2 cups icing sugar, 1 tablespoon milk, ½ teaspoon vanilla. Roll in almonds, which have been blanched browned and chopped finely.

#### Seed Cake

- 1 cup butter
- 2 small cups sugar
- 4 eggs
- 3 cups pastry or 2¾ c bread flour
- ¼ teaspoon salt
- 3 teaspoons caraway seeds
- 1 cup milk
- 3 teaspoons Magic Baking Powder



Cream butter and sugar; add well beaten yolks; beat again. Sift flour, salt and baking powder. Add to first mixture alternately with caraway seeds and milk; fold in stiffly beaten whites last of all. Bake in one large or two small well greased pans 1 to 1½ hours. Moderate oven 350°.

**Marshmallow Chocolate Loaf Cake**

- 3 squares unsweetened chocolate
- ¾ cup cold milk
- 2 cups pastry or 1¼ c bread flour
- 2 teaspoons Magic Baking Powder
- ½ teaspoon salt
- ¾ cup butter
- 1¼ cups sugar
- 8 eggs (yolks only)
- 1 teaspoon vanilla

In a double boiler put chocolate and milk, when melted stir until quite smooth—cool. Sift flour once, measure, add baking powder and salt, sift together three times. Cream butter, gradually add sugar and beat until light and fluffy. Add yolks which have been beaten until thick and lemon colored, and vanilla, then add flour mixture alternately with the cooled chocolate, a little at a time, beating well after each addition until smooth. Bake in a well greased pan in slow oven (235°) for 25 minutes, increase heat slightly (to 350°) and finish baking 45 minutes. Turn out carefully and while still warm cover bottom with marshmallows that have been rinsed off with cold water and cut in halves cross-wise. When cake is cool cover with chocolate frosting.

**Chocolate Loaf Cake**

- 3 squares unsweetened chocolate
- 4 tablespoons sugar
- 2 tablespoons milk
- 6 tablespoons butter
- 1 cup sugar
- 2 eggs
- 2/3 cup milk
- 1¼ cups pastry or 1½ c bread flour
- 3 teaspoons Magic Baking Powder
- ¼ teaspoon salt

Cook first 3 ingredients slowly until smooth. Cream butter, add sugar slowly and beat well; add beaten egg yolks; stir in chocolate mixture. Add dry ingredients, sifted together, alternately with milk; fold in egg whites beaten stiff. Bake in greased loaf pan in moderate oven at 350° F. about 50 minutes. Cover with White or Chocolate Icing.

**Nut Loaf Cake**

- 1 cup butter
- 1¾ cups sugar
- 3 eggs
- ¾ cup milk
- 3 cups pastry or 2½ c bread flour
- 3 teaspoons Magic Baking Powder
- 1½ cups chopped hickory, pecans or walnuts
- ¾ teaspoon salt
- 1 teaspoon vanilla extract

Beat butter until soft and creamy; add sugar and yolks of eggs, beating well. Sift flour with baking powder and salt and add, alternately, a little at a time, with milk. Mix well, but do not beat. Add nuts and flavoring; fold in stiffly beaten egg whites; mix well. Pour into well-greased and floured loaf pan and bake 1 hour and 40 minutes in moderate oven at 325° F.

**Imperial Chocolate Cake**

- 2 squares unsweetened chocolate
- 4 tablespoons butter
- 1¾ cups sugar
- 2 eggs
- 2 cups pastry or 1¼ c bread flour
- 1 teaspoon Magic Baking Powder
- 1 teaspoon Magic Soda
- 1 teaspoon vanilla
- 1 cup sour milk or butter milk
- ½ teaspoon salt

Melt chocolate in double boiler. Add butter, sugar and half cup sour milk. Mix well, then beat in eggs one at a time. Add sifted flour, baking powder, soda and salt, alternately with remaining half cup of sour milk and vanilla. Beat well and bake in layer cake tins in moderate oven from 25 to 30 minutes.

**Frosting**

- 1½ cups sugar
- ½ cup water
- 2 eggs (whites)
- 1 teaspoon vanilla
- 1 teaspoon lemon juice
- ¾ teaspoon salt

Boil sugar and water until it forms a soft ball in cold water, or until it spins a thread. Add slowly to beaten egg whites, and continue beating until it is of consistency to spread. Add flavoring and cover cake, decorating with grated chocolate and walnuts.



**Cream Loaf Cake**

- ½ cup butter
- 1 cup sugar
- 2 eggs
- 1 teaspoon lemon extract
- ¾ cup rich milk or thin cream
- 1¼ cups pastry or 1 c bread flour
- ¾ cup cornstarch
- 3 teaspoons Magic Baking Powder

Cream butter; add sugar slowly; add beaten yolks of eggs and flavoring; add milk a little at a time. Sift flour, cornstarch and baking powder together and add; fold in beaten whites of eggs. Bake in greased loaf pan in moderate oven at 375° F. about 45 minutes. Cover with Boiled Frosting.

**Walnut Cake**

- ¾ cup butter
- 1½ cups fine sugar
- ¾ cup milk
- 2 cups pastry or 1¼ c bread flour
- ½ teaspoon salt
- 1 teaspoon Magic Baking Powder
- 1 cup walnuts, chopped fine
- 1 teaspoon vanilla
- Whites of 4 eggs

Cream butter and sugar till very light. Add chopped walnuts, vanilla, then milk very slowly. Sift flour, baking powder and salt and add to mixture. Beat all together till light. Then cut in stiffly beaten whites of eggs. Bake for 1 hour in moderate oven.

Cover top and sides with Butter Cream Icing and sprinkle all over with chopped and rolled walnuts.

**Bride's Cake**

- 1 cup butter
- 2 cups sugar
- 1 teaspoon almond or vanilla extract
- ¾ cup milk
- ¾ cups flour
- 3 teaspoons Magic Baking Powder
- Whites of 6 eggs

Cream butter, add sugar gradually, beating in well; add flavoring; beat until smooth. Add milk a little at a time and flour which has been sifted three times with baking powder. Beat whites of eggs until very light, and add to batter, folding in very lightly without beating. Bake in large greased and floured loaf pan in moderate oven at 325° F. about 1 hour. Cover with Ornamental Frosting.

**Ribbon Christmas Cake  
An Indian Recipe**

- 1 cup butter
- 2 cups fruit sugar
- 4 cups flour
- 4 teaspoons Magic Baking Powder
- ½ teaspoon salt
- 1½ cups milk
- 1 teaspoon lemon extract (or almond)
- 8 egg whites
- pink fruit coloring, spices, white mountain cream, nuts, citron, raisins, grated or desiccated cocoanut

Cream butter until it is white and like whipped cream, gradually add sugar and continue beating. Sift flour once, measure, add baking powder and salt, sift together four times, then add to butter mixture alternately with milk, add flavoring, then fold in the stiffly beaten whites. Butter two 8-inch layer pans and put in enough of the mixture for two white layers. Divide remainder into equal parts. To one part add fruit coloring to make a delicate pink. To the other part add spices to make a dark layer, or orange coloring if spices not liked.

Bake in moderate oven 350°. When all layers are baked and cool put together with mountain cream, to which has been added finely chopped nuts, citron and raisins. Ice layers on both sides, cover cake with white mountain cream and sprinkle all over with cocoanut.

**Almond Meringue Cake**

- ½ cup butter
- 1½ cups powdered sugar
- 4 eggs
- 1½ cups pastry or 1¼ c bread flour
- ½ cup cornstarch
- 4 teaspoons Magic Baking Powder
- ½ cup milk
- 1 teaspoon almond extract
- 1/3 cup almonds blanched and shredded

Cream butter, add sugar gradually, beating all the time—Add the well beaten yolks, sift together three times flour, cornstarch and baking powder, add to butter mixture alternately with the milk. Add flavoring then the stiffly beaten whites of eggs. Turn into a buttered nine-inch square pan about two inches deep and cover with the almonds and sprinkle with powdered sugar. Bake in moderate oven (350 degrees) 30 minutes. Just as soon as the meringue on cake begins to turn color cover with thick brown paper, as when finished baking the meringue should be a very delicate brown.



**Fig Cake**

- 1½ cups sugar
- ¾ cup butter
- 1 cup milk
- 3 cups pastry or 2¾ c. bread flour
- ½ teaspoon salt
- 4 teaspoons Magic Baking Powder
- Whites of 4 eggs
- 1 teaspoon lemon extract

Cream sugar and butter; add milk. Sift flour, salt and baking powder; add one-half of the flour, then well-beaten egg whites, then rest of flour and flavoring. To 2/3 of mixture add 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1½ cups finely cut and floured figs and 1 tablespoon molasses. Put in greased and floured round tube pan a spoonful of light mixture, then a spoonful of dark mixture alternately as for marble cake. Do not mix. Bake in moderate oven at 350° F. about 55 minutes.

**Coffee Fruit Cake**

- ½ cup butter
- 1 cup light brown sugar
- 3 eggs
- 2¼ cups flour
- 3 teaspoons Magic Baking Powder
- ¼ teaspoon salt
- 1/3 cup strong coffee
- ¼ cup rich milk (more or less)
- 1 cup raisins
- ½ cup each sliced citron and figs

Cream butter; add sugar slowly; add beaten eggs, mixing well. Sift dry ingredients together and add alternately with coffee and milk. Add slightly floured fruit and put into greased and floured tube loaf pan. Bake in moderate oven at 350° F. for 1 hour.

**White Wedding Cake**

- ½ lb. (1 cup) butter
- 1¼ cups fruit sugar
- 3 cups pastry or 2 2/3 c bread flour
- 1 teaspoon Magic Baking Powder
- ½ teaspoon salt
- 1 cup desiccated cocoanut
- 1½ cups almonds cut lengthwise
- ½ cups shredded citron peel
- ½ cup milk
- wineglass white wine
- 1 teaspoon almond flavoring
- whites of 8 eggs

Soak cocoanut in 1 cup of milk and let stand in cool place for two or three hours. Strain, and use ½ cup of milk as liquid called for in recipe.

Sift together three times flour, baking powder and salt. Cream butter, gradually add sugar and beat till like whipped cream, then sift in a little of the flour, add cocoanut, put

the shredded almonds and citron in sifter with flour, and add to the butter mixture alternately with the milk till flour is used up, beat mixture well, then turn the sifter over and drop in the floured almonds and citron, mix well, add wine, flavoring and the stiffly beaten whites of eggs and beat all together till the whites have lost all their fluffiness, but no longer. Turn into round pan lined with heavy greased paper. Bake 1½ hours in even 375 degrees first half hour, reduce heat the last hour, when cold spread with thick layer of almond paste and cover with Royal Icing.

**Rose White Fruit Cake**

- 1 cup butter
- 1 cup sugar
- 3 eggs
- 3½ cups pastry or 3 c bread flour
- 2 teaspoons Magic Baking Powder
- ½ teaspoon salt
- 1 lb. raisins
- 1 teaspoon almond extract
- 1 cup chopped nuts and candied cherries mixed
- ½ cup warm milk

Sift flour once, measure, add baking powder and salt, sift together. Cream butter thoroughly, gradually adding sugar, beat the eggs till as light as possible, add flour mixture and beaten eggs alternately to butter mixture, beat hard, add flavoring, then fruit and nuts which have been mixed and sifted with some of the flour—Add warm (not hot) milk, beat altogether hard—Line a round cake tin with buttered paper—Turn in the mixture, and bake in moderate oven (350 degrees) 1½ to 2 hours.

**Soft Gingerbread**

- ½ cup lard and butter mixed
- 1 cup sugar
- 1 cup molasses
- 1 cup sour milk
- 1 teaspoon Magic Soda
- 1 tablespoon boiling water
- 2 teaspoons each cinnamon and ginger
- 1 teaspoon each cloves and nutmeg
- ¼ teaspoon salt
- 3 cups pastry or 2½ c bread flour
- ½ teaspoon Magic Baking Powder

Melt shortening; put molasses into a bowl, pour on the hot melted shortening; add sugar, sour milk and boiling water. Mix well together. Sift together flour, baking powder, soda, spices and salt, and add to wet mix



ture. Beat briskly. Bake in a greased, shallow pan 40 minutes in 350° F. oven. May be served as a dessert. Cut in squares and serve with whipped cream or a rich sauce.

### Ginger Bread

- 2/3 cup butter
- 2 eggs
- 1 cup molasses
- 1 cup brown sugar
- 2 teaspoons ginger
- 1 teaspoon each cinnamon and cloves
- 3/4 teaspoon grated nutmeg
- 1 cup sour milk
- 1 teaspoon Magic Soda
- 3 cups pastry or 2 3/4 c bread flour
- 3/4 teaspoon salt
- 1/2 teaspoon Magic Baking Powder

Pour hot melted butter into the molasses, add sugar and well beaten eggs; sift together dry ingredients and add to first mixture alternately with sour milk. Beat well. Bake in greased and floured shallow pan 40 minutes in 350° F. oven.

### Gold Cake

- 3 tablespoons butter
- 3/4 cup sugar
- Yolks of 3 eggs
- 1 teaspoon flavoring extract
- 1 1/2 cups pastry or 1 1/4 c bread flour
- 3 teaspoons Magic Baking Powder
- 3/4 cup milk

Cream butter; add sugar slowly; add egg yolks which have been beaten until thick; add flavoring. Sift together flour and baking powder; add alternately, with milk to first mixture. Bake in greased loaf pan in moderate oven at 375° F. for 35 minutes, or in shallow pan 25 minutes. Cover with any icing desired.

### Angel Cake

- 1 cup egg whites, plus 1 extra egg white
- Pinch salt
- 1 teaspoon Gillett's Cream of Tartar
- 1 3/4 cups fine granulated sugar
- 1 cup pastry flour or 3/4 c bread flour
- 3/2 teaspoon Magic Baking Powder
- 1 teaspoon vanilla
- 1 teaspoon almond extract

Add salt to egg whites, and beat until foamy with a wire egg whip. Add Cream of Tartar and continue beating until whites are stiff enough to hold a tablespoon erect. Fold in the sugar lightly, 2 tablespoons at a

time. Fold in the flour (which has been sifted with baking powder 5 times) and sifting it over the egg whites about two tablespoons at a time. Stir in flavoring very lightly. Half fill large ungreased tube pan. Put into perfectly cold oven, if either gas or electric is used, and let heat gradually rise to 300° F., then prevent temperature from rising any higher and let cake cook 45 to 50 minutes, or bake cake 45 to 50 minutes in moderate oven at 350° F. if preferred. At end of time remove cake from oven, invert pan and let stand until cold.

### 3 Egg Angel Cake

- 3/4 cup sugar
- 2/3 cup milk
- 3 egg whites
- 3/8 teaspoon salt
- 1 cup pastry flour or 7/8 c bread flour
- 2 teaspoons Magic Baking Powder
- 1/2 teaspoon Gillett's Cream of Tartar
- 3/4 teaspoon each almond and vanilla extract

Heat milk and sugar just to boil. Add salt to egg whites and beat until stiff. Add hot syrup slowly to egg whites, heating continually. Let cool. Sift together 5 times flour, baking powder and cream of tartar; fold into egg mixture. Add flavoring. Pour into small ungreased angel cake tin; bake in moderate oven at 350° F. about 30 minutes. Remove from oven; invert pan and allow to stand until cold. Cover top and sides with icing desired.

NOTE: Excellent to make with Gold Cake. Only 3 eggs are required for both.

### Dutch Apple Cake

- 2 cups pastry or 1 1/4 c bread flour
- 3/2 teaspoon salt
- 4 teaspoons Magic Baking Powder
- 4 tablespoons butter
- 1 egg
- 4 tablespoons sugar
- 6 tablespoons milk
- 2 apples

Sift together flour, baking powder and salt; cut in butter with two knives; add sugar; mix lightly. Drop egg into cup, unbeaten, add the milk ice cold. Turn on to floured board,



shape the dough; put on greased sheet. Pare and cut the apples into eighths; press into parallel rolls into dough; sprinkle with sugar and cinnamon and dot with butter, mixed together in the proportion of two tablespoons sugar and half a teaspoon cinnamon. Bake in hot oven 400° F. 20 minutes.

### Sunshine Cake

- ¾ cup egg whites
- 1¼ cups sugar
- 5 tablespoons hot water
- ½ cup egg yolks
- 1 cup pastry flour or ¾ c bread flour
- ¾ teaspoon Gillett's Cream of Tartar
- ¾ teaspoon salt
- ½ teaspoon Magic Baking Powder
- 1 teaspoon vanilla
- 1 teaspoon almond extract

Beat egg whites with a wire whip until they are stiff enough to hold a teaspoon erect. Cook sugar and water together to 240° F. and pour very slowly on the stiffly beaten egg whites, beating all the time. Let the mixture cool thoroughly and then fold in the well-beaten yolks. Sift together the flour, cream of tartar, salt and baking powder five times, and fold lightly into egg and sugar mixture. Half fill large tube pan, and bake as angel cake. This cake has excellent keeping qualities.

### Wine Cake

- 1 cup butter
- 1½ cups pastry or 1 1/3 c bread flour
- 1 teaspoon Magic Baking Powder
- ½ teaspoon salt
- ½ teaspoon ground mace
- 5 eggs
- 1½ cups fine sugar
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract

Sift flour and sugar before measuring. Cream butter until very light. Sift together three times the flour, baking powder, salt and mace, and add to the creamed butter. In another bowl beat egg yolks, add sugar and flavoring. Combine the two mixtures, beat together till very light, then fold in stiffly beaten whites. Turn into a loaf pan, which has been lined with well greased letter paper, and bake for one hour in moderate oven 375° F. This cake has excellent keeping qualities if stored in an airtight tin box.

### Mrs. T. O. Schreiber's Peel and Raisin Cake

- 1½ cups butter
- 3 cups brown sugar
- 4 eggs
- 5 cups pastry or 4¾ c bread flour
- 3 teaspoons Magic Baking Powder
- 1 cup milk
- 2 cups seeded raisins
- 1 cup chopped nuts
- 1 cup finely cut mixed peel

Sift flour once, add baking powder and sift together, cream butter until very light, add sugar gradually and continue beating, add the well beaten eggs, add flour mixture alternately with milk—reserving a little of the flour to mix with the fruit and nuts. Now add these—Beat thoroughly, line a cake pan with well buttered paper, turn in mixture, bake in oven 400 degrees for first 40 minutes, reduce temperature to 300 degrees and bake slowly 1¼ hours.

### Cocoanut Marshmallow Layer Cake

- ½ cup butter
- 1 cup sugar
- 3 eggs
- 1 teaspoon lemon juice
- 1 teaspoon vanilla extract
- ¾ cup milk
- 2 cups pastry or 1¼ c bread flour
- 3 teaspoons Magic Baking Powder
- ¾ teaspoon salt

Cream butter; add sugar, yolks of eggs and flavoring; mix well. Sift flour with baking powder and salt; add alternately with milk to first mixture. Add whites of eggs beaten stiff. Bake in 3 greased and floured layer cake tins in moderate oven at 400° F. 15 to 20 minutes. Put together with following:

### Cocoanut Marshmallow Filling and Frosting

- 1½ cups granulated sugar
- ½ cup water
- 6 large marshmallows
- Whites of 2 eggs
- 2 teaspoons lemon juice
- 1 cup fresh grated cocoanut

Boil sugar and water to 238° F. or until syrup spins a thread. Add marshmallows cut into very small pieces but do not stir into syrup. Pour very slowly into stiffly beaten whites of eggs and beat until smooth. Add lemon juice. Spread between layers. Sprinkle with cocoanut and small pieces of marshmallows. Cover top and sides of cake with frosting, sprinkle thickly with cocoanut and decorate top with pieces of marshmallows.



**Lemon Cake**

- 4 eggs (separated)
- 1 cup powdered sugar
- 2 tablespoons lemon juice
- 1 tablespoon lemon rind
- 5/6 cup pastry or 3/4 c bread flour
- 1 1/2 teaspoons Magic Baking Powder
- 1/2 teaspoon salt

Beat yolks of eggs till thick and lemon colored gradually adding sugar, beating well after each addition—add lemon juice and rind, beat again. Then add flour which has been sifted four times with baking powder and salt, beat all together four minutes. Fold in the stiffly beaten whites. Turn into 2 large round, or into 2 square pans and bake in oven 350 degrees, until it springs back when touched.

When cool fill with the following and sift sugar over the top:—

- 1 egg
- 1 cup sugar
- 1 cup water
- 1 lemon (juice and grated rind)
- 2 dessertspoons cornstarch

Put the water, grated rind and juice of lemon in a saucepan and let it heat; mix in a bowl, sugar, cornstarch and egg yolk; blend with 1/4 cup water, add to mixture in saucepan and stir until thick.

**Jelly Roll Cake**

- 3 large eggs
- 1 cup very fine sugar
- 1/2 teaspoon lemon extract
- 1 cup pastry flour or 3/4 c bread flour
- 1/4 teaspoon salt
- 1 teaspoon Magic Baking Powder
- 1 tablespoon cold water

Separate eggs, beat yolks till thick, gradually adding sugar; add lemon extract, then stir in the stiffly beaten whites, and fold in flour, baking sifted together five times), alternately with cold water. Line a shallow pan with well greased paper, cover bottom of pan with mixture. Bake 12 minutes in moderate oven.

Have ready a clean, coarse, damp towel sprinkled with powdered sugar; turn sponge onto this. With a sharp knife cut a thin strip from sides and ends of cake. Now spread with jam; roll quickly and wrap in paper to keep shape. Place on rack to cool.

**Cold Water Sponge Cake**

- 3 eggs
- 8 tablespoons cold water
- 1 1/2 cups fine granulated sugar
- Grated rind of 1 lemon
- 2 cups pastry or 1 3/4 c bread flour
- 1/2 teaspoon salt
- 2 teaspoons Magic Baking Powder

Beat yolks with a Dover beater until thick and lemon colored. Add 4 tablespoons cold water and continue beating. Add the sugar, lemon rind and 1 cup of flour and beat until thick. Add the remaining 4 tablespoons of cold water and flour, which has been sifted four times with the baking powder and salt. Beat 3 minutes. Fold in stiffly beaten whites and half fill an ungreased tube pan. Bake 45 to 50 minutes in an oven 350° F.

**Corn Starch Cake**

- 1 cup butter
- 2 cups fine sugar
- 2 cups pastry or 1 2/3 c bread flour
- 1 cup cornstarch
- 4 teaspoons Magic Baking Powder
- 1/2 teaspoon salt
- 1 cup milk
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 5 eggs (whites only)

Thoroughly cream butter and sugar until like whipped cream—sift together four times, flour, cornstarch, baking powder and salt—Add 1/3 to the creamed butter, then 1/3 milk, then alternately until all are used—Add flavoring, beat well, then add lightly the stiffly beaten egg whites. Turn into a well greased loaf cake pan and bake 40 to 50 minutes in moderate oven. When done the cake will show a slight springiness when pressed upon the surface with the fingers. When cool cover with a boiled icing, and grate over it some unsweetened chocolate, or sprinkle over it fine cocoanut.

A tube pan is excellent for baking the above type of cake—and, indeed, all light loaf cakes are better baked in a tube pan.

**Devil's Food Layer Cake**

- 2/3 cup butter
- 1 1/2 cups sugar
- 3 eggs
- 1 cup milk
- 2 1/2 cups flour
- 3/4 teaspoon salt
- 3 teaspoons Magic Baking Powder
- 1 teaspoon vanilla extract
- 3 squares unsweetened chocolate, melted

Cream butter thoroughly; add sugar slowly. Add beaten yolks; mix thoroughly. Add flour sifted with baking powder and salt, alternately with milk; add vanilla and melted chocolate. Fold in stiffly-beaten egg



whites. Put into 3 greased layer cake tins and bake in moderate oven at 350° F. about 30 minutes. Put layers together and cover cake with Chocolate Filling and Icing.

**Layer Cake (Susie's)**

- ½ cup butter
- 1 cup sugar
- 3 eggs
- 2 cups pastry or 1¼ c bread flour
- 4 teaspoons Magic Baking Powder
- ¼ teaspoon salt
- ¼ cup milk

Cream butter and sugar; add well beaten eggs and beat again with butter and sugar till very light. Sift flour, baking powder and salt together and add to first mixture alternately with milk. Beat lightly for about 1 minute. Put into greased layer cake pans and bake 15 to 20 minutes.

**Sand Tarts**

- ½ cup butter
- 1 cup sugar
- 1 egg
- 1¼ cups pastry or 1½ c bread flour
- 2 teaspoons Magic Baking Powder
- white of one egg
- 1 tablespoon sugar
- ¼ teaspoon cinnamon
- blanched almonds

Cream butter, add sugar gradually and well beaten egg, then flour which has been sifted with baking powder, "chill" dough. Put half the mixture on floured board and roll one-eighth inch thick—cut with doughnut cutter—brush over with white of egg and sprinkle with sugar and cinnamon which have been mixed together—split almonds and arrange on top, three halves at equal distance. Place on buttered sheet, bake 8 to 10 minutes in a slow oven. When baked the tarts should be a very delicate brown.

**Lady Baltimore Cake**

- ½ cup butter
- 1 cup fruit sugar
- Whites of 4 eggs
- 2 teaspoons Magic Baking Powder
- ½ cup milk
- ¼ teaspoon almond or rose extract
- 2 cups pastry or 1¼ c bread flour

Sift flour and baking powder together three times. Cream butter, gradually adding sugar. When very light and smooth work in the milk, then gradually whip the stiffly beaten egg whites into the mixture. When all these ingredients are well blended,

add sifted flour and baking powder; stir just enough to mix well; add flavoring. Pour into greased layer tins. Bake in moderate oven. When cool put together and cover top and sides with the following mixture:

- 1½ cups sugar
- ½ cup water
- 1 cup walnuts or pecan nuts
- 6 figs
- 1 cup stoned raisins
- Whites of 2 eggs
- ½ teaspoon vanilla
- ½ teaspoon Magic Baking Powder

Cook sugar and water to 242° F. or until syrup threads, remove from fire immediately. Pour in narrow stream on stiffly beaten egg whites, beating continually until thick. Add vanilla, baking powder and finely chopped fruits and nuts.

**Sponge Cake**

- 4 eggs
- 1 cup sugar
- ½ teaspoon lemon extract
- 1 cup pastry flour or ¾ c bread flour
- 1 teaspoon Magic Baking Powder

Separate eggs, beat yolks till very light, adding sugar gradually. Add flavoring, then fold in stiffly-beaten whites. Sift flour and baking powder together 5 times, then add lightly to other mixture. Bake ½ hour in moderate oven 350° F.

**Hot Water Sponge Cake**

- 3 eggs
- 1 cup fine sugar
- 1 cup pastry flour or ¾ c bread flour
- 1 teaspoon Magic Baking Powder
- ½ teaspoon salt
- 1 tablespoon lemon juice
- 2 teaspoons hot water

Beat the yolks until lemon colored and thick, add sugar and continue beating. Sift flour, baking powder and salt 4 times, add to first mixture, then hot water and very stiffly beaten whites of eggs and lemon juice. Bake in oven 350° F. for 40 minutes.

**Chocolate Layer Cake**

- ½ cup butter
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 cup milk
- 2½ cups pastry or 2¼ c bread flour
- 3 teaspoons Magic Baking Powder
- ¼ teaspoon salt

Cream butter; add sugar, a little at a time, beating until light; add beaten yolks and flavoring; add flour, sifted with salt and baking powder,



alternately with milk. Fold in stiffly beaten egg whites. Bake in 3 greased layer cake pans in moderate oven at 375° F. about 20 minutes. Spread filling thickly between layers and cover top and sides with Vanilla Butter Cream Icing and decorate with walnut halves and cherries.

### Eagle Cake

- 1/2 cup butter
- 1 cup brown sugar
- 1 egg
- 2 cups pastry or 1 1/2 c bread flour
- 1 teaspoon Magic Soda
- 1/4 teaspoon salt
- 1 teaspoon cinnamon
- 1/4 teaspoon cloves
- 1/2 teaspoon nutmeg
- 1 cup raisins
- 1 cup sour milk

Prepare dry ingredients by sifting together flour, soda, salt and spices. After sifting, add raisins; cream butter and sugar; add beaten egg, beat well then add dry ingredients alternately with sour milk. Beat mixture thoroughly. Put in a well greased pan and bake 1 hour in moderate oven 350° F.

### Orange Sponge Cake

- 3 eggs
- 1/4 teaspoon Gillett's Cream of Tartar
- 1 cup granulated sugar
- 2 teaspoons grated orange rind
- 1/3 cup orange juice
- 1 1/4 cups pastry flour
- 1 1/2 teaspoons Magic Baking Powder
- 1/4 teaspoon salt

Separate eggs; beat whites and cream of tartar until stiff, and add the yolks one at a time, beating well before addition of each yolk. Add sugar gradually, still beating with egg beater; remove beater. Add grated rind and orange juice. Fold in flour sifted with baking powder and salt. Bake in 2 layer cake pans in moderate oven at 325° F. about 18 minutes. Spread Orange Cream Filling between layers. Cover top and sides with Seven Minute Frosting. Grate a little orange rind on the frosting before it cools.

### Marble Cake

- 2 cups pastry or 1 1/2 c bread flour
- 4 teaspoons Magic Baking Powder
- 1/2 teaspoon salt
- 1/2 cup butter
- 1 cup fine sugar
- 3 eggs
- 1 teaspoon vanilla
- 1/2 cup milk
- 1 teaspoon cinnamon

- 1/4 teaspoon each ground nutmeg and cloves
- 2 tablespoons molasses or if preferred—2 squares of melted chocolate, unsweetened, may be used in place of spices and molasses.

Sift flour once, add baking powder and salt. Sift three times. Cream butter, adding sugar until very light, add eggs one at a time, beating between each addition—then flour and milk alternately. Add vanilla. Divide batter into two parts: To one part add spices and molasses or melted chocolate. Into a well greased loaf pan place light and dark mixture alternately, a tablespoon at a time. When all the batter is used up, run a fork through the mixture, lengthwise. Bake in moderate oven (350°) 50 minutes or until done. Cover with white frosting.

### Mocha Tart

- 4 eggs
- 1 tablespoon mocha essence or
- 2 tablespoons cold strong coffee
- Few grains salt
- 1 cup granulated sugar
- 1 cup pastry or 3/4 c. bread flour
- 1 teaspoon Magic Baking Powder

Separate eggs, beat yolks until very light; add mocha, salt and sugar gradually, beating continually; add flour and baking powder sifted together; fold in stiffly beaten egg whites; mix thoroughly without beating. Spread in 2 well greased layer cake pans and bake in slow oven 10 to 15 minutes, starting at 300° F. and increasing temperature last half of baking to 375° F. Spread Mocha Cream Filling between layers and on top of cake. Sprinkle top with browned, chopped almonds.

### Mocha Cream Filling

Whip 1/2 pint cream, sweeten with 1/3 to 1/2 cup powdered sugar and flavor with 1 tablespoon mocha flavoring.

### Princess Cake

- 1/2 cup butter
- 1 1/3 cups sugar
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon almond or orange extract
- 1 cup water
- 3 cups pastry or 2 1/2 c bread flour
- 1/2 teaspoon salt
- 4 teaspoons Magic Baking Powder
- 5 egg whites

Cream butter; add sugar slowly, beating until light; add flavoring. Sift flour with salt and baking



powder; add to first mixture alternately with the water. Fold in beaten egg whites, mixing well, but do not beat. Bake in 2 greased and floured square layer tins in moderate oven at 385° F. about 40 minutes. Remove from pans; cool and spread with

**Short Cakes**

- 2 cups pastry or 1 1/4 c bread flour
- 4 teaspoons Magic Baking Powder
- 1/2 teaspoon salt
- 4 tablespoons shortening
- 2 tablespoons sugar
- 1 egg
- 2/3 cup milk

Sift together the dry ingredients; cut in shortening till very fine; add sugar. Beat egg and pour with the chilled milk to make soft dough (but not too soft to hold its shape when baked). Turn the dough on to a floured board, roll lightly to one-third inch thickness. Cut out with a round cutter. Brush one round with melted butter; place another round on it; bake in hot oven. Split, fill with fresh berries slightly sweetened. Put top round on and pile whipped cream over it, decorating with whole berries.

**Green Tree Layer Cake**

- 1/2 cup butter
- 1 1/4 cups sugar
- 2 eggs
- 2 cups pastry or 1 1/4 c bread flour
- 3 teaspoons Magic Baking Powder
- 2/3 cup milk
- 1 teaspoon vanilla extract

Cream butter; add sugar slowly; add beaten eggs. Add flour sifted with baking powder, alternately with milk; add flavoring and mix well. Put into 4 greased layer cake pans, spreading batter thin. Bake in moderate oven at 400° F. about 15 minutes. Put together with Cocoa Almond Filling and Icing.

After spreading icing between layers and on top and sides of cake, with pastry bag and rose tube put icing up and down sides of cake to represent bark of a tree. Cover top with chopped blanched pistachio nuts.

**Mahogany Cake**

Cook 1/2 cup milk with 1/2 cup cocoa until thick and smooth; set aside to cool.

- 1/2 cup butter
- 1 1/2 cups sugar
- 3 eggs
- 2 cups pastry or 1 1/4 c bread flour
- 3/4 teaspoon Magic Soda
- 2 teaspoons Magic Baking Powder
- 2/3 cup sweet milk
- 1 teaspoon vanilla extract

Cream butter and sugar together. Add beaten egg yolks. Sift together flour, soda and baking powder and add alternately with milk to first mixture. Add cocoa mixture and vanilla extract and mix well. Fold in stiffly beaten egg whites. Bake in 2 well greased 9-inch layer cake tins, in moderate oven at 350° F. about 30 minutes. Cool and spread 'Fudge Frosting' between layers and on top and sides of cake.

**Lady Goldenglow**

- 3/4 cup butter
- 1 1/2 cups sugar
- grated rind of 1/2 orange
- 1 egg and 1 yolk
- 2 1/2 cups pastry or 2 1/4 c bread flour
- 4 teaspoons Magic Baking Powder
- 3/4 teaspoon salt
- 1 cup milk
- melted
- 1 1/2 squares unsweetened chocolate.

Cream butter, add sugar and orange rind. Add beaten egg yolks. Sift together flour, baking powder and salt and add alternately with milk; lastly fold in 1 beaten egg white. Divide batter into 2 parts. To one part, add chocolate. Put by tablespoonfuls alternating dark and light batter, into 3 greased layer cake pans. Bake 20 minutes in moderate oven at 375° F. and spread with 'Orange Chocolate Filling and Icing.'

**Martha Brannigan's Reception Cake**

- 3/4 cup butter
- 2 cups fine sugar
- 2 cups pastry or 1 1/4 c bread flour
- 1 cup cornstarch
- 1 1/4 teaspoons Magic Baking Powder
- 3/4 teaspoon salt
- 3/4 cup milk
- 3/4 teaspoon vanilla
- whites of 6 eggs
- fruit coloring

Cream butter, gradually adding sugar; beat till light. Sift together three times flour (which has been sifted once before measuring), cornstarch, salt and Magic Baking Powder; add to butter and sugar alternately with the milk; add vanilla; beat well. Lastly fold in stiffly beaten whites of eggs. Put in three layer cake pans, add a drop of pink fruit coloring to one third of the mixture so that middle layer is a delicate pink. Bake in moderate oven 350° F., 20 minutes. Turn out and let cool. Fill with the following:



## Filling

- ½ cup sugar
- 1¼ tablespoons cornstarch
- ¼ teaspoon salt
- ½ cup milk
- 1 cup cocoanut
- yolks of 6 eggs
- ¾ teaspoon vanilla

Mix together sugar, cornstarch and salt; gradually add milk, then cocoanut, the beaten yolks and vanilla. Cook in double boiler, stirring constantly till it thickens, but do not let mixture boil. While still warm spread between layers of cake.

Cover top and sides of cake with 'Fruit Butter Cream Icing.'

## 1, 2, 3, 4 Cake

- 1 cup butter
- 2 cups sugar
- 3 cups pastry or 2-2/3 c bread flour
- 3 teaspoons Magic Baking Powder
- 4 eggs
- 1 cup milk

Cream butter, adding sugar gradually; beat in eggs one by one; sift flour and baking powder together and add to first mixture alternately with milk. Bake in greased loaf cake pan about 1 hour.

This is a useful cake mixture as it can be varied in so many ways; at one time Caraway seeds may be added; at another time a cup of currants or raisins or some citron peel or melted chocolate.

## Silver Cake

- 2/3 cup butter
- 2 cups fine sugar
- whites of 6 eggs
- 4 teaspoons Magic Baking Powder
- 3 cups pastry or 2½ c. bread flour
- ¼ teaspoon salt
- 1 cup milk
- 1 teaspoon almond extract

Cream butter and sugar; sift flour, baking powder and salt three times, add gradually to creamed butter and sugar; then the milk, almond extract, and lastly the stiffly beaten whites. Beat well and bake in a moderate oven ¾ hour.

## Rich Fruit Cake

- ¾ cup grape juice
- 3¾ cups seeded raisins
- 2½ cups currants
- 4 oz. candied cherries
- 4 oz. candied pineapple
- 1½ cups mixed candied peel
- 2½ cups flour
- 2 teaspoons Magic Baking Powder
- 2 teaspoons cinnamon
- ½ teaspoon mixed nutmeg and allspice
- ¼ teaspoon salt
- 1 cup chopped almonds.
- Juice and rind of one lemon
- 1 cup butter
- 1¾ cups brown sugar
- 5 eggs

Soak fruit and chopped peel over night in grape juice. Sift flour, baking powder, salt and spices together. Add to it the fruit, candied peel and almonds. Cream butter, add sugar and beat well. Add eggs, one at a time, beating well after each addition. Add dry ingredients, lemon juice and rind. Mix thoroughly, pour into a large greased and paper-lined cake tin. Bake in a slow oven at 250° F. for 4 to 6 hours, or steam for 6 hours and bake slowly one hour to dry out.

## Pound Cake

- 1 cup butter
- 1 cup sugar
- 1 teaspoon vanilla extract
- 1 teaspoon lemon extract
- 5 eggs
- 2 cups flour
- 1 teaspoon Magic Baking Powder

Cream butter thoroughly, add sugar very slowly, beating well. Add flavoring and yolks of eggs beaten until pale yellow. Beat egg whites until light and add alternately with flour sifted with baking powder four times. Beat well for several minutes until light and fluffy. Bake in greased loaf pan in moderate oven at 325° F. about 1 hour. Cover with Ornamental Frosting.

## Spanish Bun

- ¾ cup butter
- 1½ cups brown sugar
- 3 eggs
- 2 cups pastry or 1½ c. bread flour
- 4 teaspoons Magic Baking Powder
- ¼ teaspoon salt
- 1 tablespoon cinnamon
- 1 teaspoon ginger
- ½ teaspoon nutmeg
- 1 cup milk

Sift together flour, baking powder and spices 2 or 3 times, then add sugar; melt, but do not oil, butter; add to first mixture, then beaten eggs and milk. Beat well, put in greased pan and bake 30 minutes in a moderate oven. When cool, cover with 'Meringue Icing.'

## Boston Cream Pie

- 3 eggs
- 1 cup sugar
- 1¾ cups pastry or 1 2/3 c. bread flour
- 2 teaspoons Magic Baking Powder
- ¼ teaspoon salt
- ¾ cup milk



Beat eggs till thick, gradually adding sugar. Sift together 4 times flour, baking powder and salt; add lightly to egg mixture alternately with the milk. Bake in layers 15 to 20 minutes in moderate oven 350° F. When cool fill with slightly sweetened whipped cream.

### Coffee Cake

- ½ cup butter
- 1 cup sugar
- 2 eggs
- 1½ cups pastry or 1 1/3 c bread flour
- 2½ teaspoons Magic Baking Powder
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon cloves
- ½ cup raisins
- ¼ cup strong coffee

Cream together thoroughly butter and sugar; beat in eggs one by one; and continue beating. Mix and sift together flour, baking powder, spices and salt, and add to first mixture alternately with coffee. Add raisins. Bake in a buttered and floured loaf cake pan 30 to 40 minutes in moderate oven 350° F. When cool spread top and sides with Caramel Icing.

### Caramel Filling and Icing

- 3 tablespoons butter
- 3½ cups confectioner's sugar
- 4 tablespoons caramel syrup
- 3 to 4 tablespoons milk
- ½ cup chopped pecan nuts

Cream butter; add sugar slowly; add syrup and milk a little at a time until right consistency to spread. Reserve two-thirds of this icing for top and sides of cake. Add nuts to remainder and allow to stand about 20 minutes before spreading thickly between layers. To the plain icing add just enough pink vegetable coloring to make an attractive shade. Cover top and sides of cake.

To make Caramel Syrup put ¾ cup granulated sugar in saucepan and melt slowly, stirring until light golden brown. Add slowly 1 cup boiling water and boil gently until consistency of syrup.

### Spice Filled Coffee Cake

- 3 cups flour
- 4 teaspoons Magic Baking Powder
- 1 teaspoon salt
- ¼ teaspoon mace or nutmeg
- ¼ teaspoon cinnamon
- ¾ cup sugar
- ½ cup butter
- 2 eggs
- 1 cup milk or sufficient to make smooth dough

Sift flour with baking powder, salt, mace, cinnamon and sugar. Mix in butter with steel fork. Add eggs, unbeaten, and milk. Stir to a smooth dough. Turn into a well greased round cake pan and cover with following:

### Top Mixture

- ¾ cup butter
- ¾ cup brown sugar
- 3 tablespoons flour
- 1 teaspoon cinnamon
- ½ teaspoon salt
- ¼ cup almonds, cut in small pieces

Cream butter with brown sugar and flour; add cinnamon and salt. Spread over coffee cake dough and sprinkle with almonds. Bake 25 minutes in moderate oven at 375° F. When cool, split in half and put together with layer of sweetened whipped cream. Serve, cut in sections as for pie.

### Plain Coffee Cake

- 2 cups pastry or 1¼ c bread flour
- ½ teaspoon salt
- 4 teaspoons Magic Baking Powder
- 3 tablespoons sugar
- 3 tablespoons shortening
- 1 cup milk (about)

Sift together dry ingredients, add sugar then melted shortening and sufficient milk to make stiff batter. Spread ½ inch thick in greased shallow pan, sprinkle all over with top mixture and bake 30 minutes in moderate oven (400°) F.

### Top Mixture

- 3 tablespoons flour
- ½ teaspoon cinnamon
- 3 tablespoons sugar
- 3 tablespoons butter

Mix dry ingredients, rub in butter.

## ICINGS AND FROSTINGS

### Butter Cream Icing

#### Basic Recipe

- 4 tablespoons butter
- 1½ cups confectioner's sugar
- Cream
- Flavoring

Cream butter, gradually adding sugar; beat until light and fluffy. If necessary, add a little cream until of a desired consistency to put between layers and cover cake. Add 1 teaspoon vanilla.

### Chocolate Butter Cream Icing

Add to "Basic Recipe" 2 squares melted unsweetened chocolate. Nuts may be added if desired.



**Orange Butter Cream Icing**

Add to "Basic Recipe" grated rind, pulp and juice of half an orange and  $\frac{1}{2}$  tablespoon lemon juice. If too thin, add a little more confectioner's sugar and beat well.

**Coffee Butter Cream Icing**

Use coffee infusion as the flavoring. (Preferably Chase and Sanborn's for best flavor).

Sprinkle on top almonds which have been blanched, then browned in oven and rolled fine with the rolling pin. This is a delicious icing.

**Fruit Butter Cream Icing**

Add to "Basic Recipe" a little strawberry juice and a few drops of vegetable coloring. Sprinkle on top with fine cocoanut.

**French Mocha Filling**

- 4 egg yolks
- $\frac{1}{2}$  cup butter
- $\frac{1}{2}$  cup sugar
- 4 tablespoons strong coffee
- 1 tablespoon flour

Cream butter and beat in flour until quite smooth. Add  $\frac{1}{3}$  of the mixture to the well-beaten yolks and cook in double boiler, or in a bowl surrounded with boiling water, until thick. It must be stirred all the time. Add another third of the butter mixture and cook until it thickens again. Add remainder of the butter with sugar and coffee and let it thicken the last time. A pinch of salt will improve the flavor.

**Boiled Frosting**

- $1\frac{1}{2}$  cups granulated sugar
- $\frac{1}{2}$  cup water
- Whites of 2 eggs
- 1 teaspoon flavoring extract
- $\frac{1}{2}$  teaspoon Magic Baking Powder

Boil sugar and water without stirring to 238° F. or until syrup spins a thread; pour slowly over stiffly beaten egg whites and beat until thick; add flavoring and baking powder; allow to stand few minutes before spreading.

**Fudge Frosting**

- 2 cups sugar
- 2 tablespoons corn syrup
- 3 squares unsweetened chocolate
- $\frac{1}{2}$  cup milk
- $\frac{1}{2}$  teaspoon Magic Baking Powder
- 2 tablespoons butter
- 1 teaspoon vanilla extract

Cook sugar, corn syrup, chocolate and milk to 232° F. or until syrup forms a very soft ball when tested in cold water. Stir occasionally to prevent burning. Remove from fire, add baking powder and butter. Cool to lukewarm. Add vanilla extract and beat until creamy and right consistency to spread

**Seven Minute Frosting**

- 1 unbeaten egg white
- $\frac{7}{8}$  cup granulated sugar
- 3 tablespoons cold water
- $\frac{1}{2}$  teaspoon flavoring
- $\frac{1}{2}$  teaspoon Magic Baking Powder

Place all ingredients except flavoring and baking powder in top of double boiler. Place over boiling water and beat with beater for 7 minutes. Add flavoring and baking powder, beat again, and spread on cake.

**Chocolate Frosting**

Add to "Seven Minute Frosting"  $1\frac{1}{2}$  squares melted unsweetened chocolate 2 minutes before taking from fire.

**Coffee Frosting**

Add 3 tablespoons cold boiled coffee to "Seven Minute Frosting" in place of water.

**Marshmallow Frosting**

Add 8 marshmallows, cut fine, to "Seven Minute Frosting" after frosting becomes thick. Beat until marshmallows melt.

**French Butter Cream**

- $\frac{3}{4}$  cup butter
- $\frac{1}{2}$  cup sugar
- $\frac{1}{4}$  cup water
- 3 eggs
- 1 teaspoon vanilla
- Pinch of salt

Cook the sugar and water until it forms a soft ball in cold water 240° F., then pour it in a thin stream on the well-beaten egg yolks, beating until very thick. Then beat in the butter a little at a time, add flavoring; let chill and use.

**Coffee Butter Cream**

Make same as "French Butter Cream" using very strong coffee instead of water.

**French Chocolate Butter Cream**

Add to "French Butter Cream" 1 ounce or 1 square of melted bitter chocolate.



**Cocoa Butter Cream**

Four tablespoons of cocoa made into a paste and beaten into "French Butter Cream," and 2 drops of bitter almond instead of vanilla.

**Pineapple or Strawberry Icing**

Add crushed pineapple or strawberries to butter icing, adding more sugar if necessary.

**Orange or Lemon Icing**

Grated orange or lemon rind may be added to either butter icing or a Royal or boiled icing.

**Chocolate Butter Icing**

- 1½ tablespoons butter
- 2 cups confectioner's sugar
- 1½ squares unsweetened chocolate, melted
- 4-5 tablespoons hot milk or cream

Cream the butter; add sugar gradually, add chocolate and milk or cream, using just enough to make right consistency to spread thickly.

**White Icing**

- 1½ cups confectioner's sugar
- 2 tablespoons hot milk
- ½ tablespoon butter
- ½ teaspoon flavoring

Add butter to hot milk; add sugar slowly to make right consistency to spread; add flavoring. Spread on cake.

**Colored Icings**

**Pink Icing** — Add 1 tablespoon strawberry or other fruit juice.

**Yellow Icing** — Add 1 teaspoon egg yolk and flavor with orange rind and 1 teaspoon lemon juice.

**Fresh Strawberry Icing**

Crush 10 strawberries with a little sugar and few drops lemon juice and let stand until juicy; mix in gradually 3 cups confectioner's sugar. Spread between layers and on top of cake.

**Rich Chocolate Icing**

- 6 squares unsweetened chocolate
- 3 cups confectioner's sugar
- ¾ cup cream
- 3 tablespoons boiling water

Melt chocolate in double boiler; add sugar, stirring constantly; add cream slowly; add boiling water to make right spreading consistency. Spread while hot.

**Lemon Cream Filling**

- 3 tablespoons cornstarch
- 1 cup sugar
- ¾ cup water
- ¼ cup lemon juice
- 2 egg yolks
- 2 tablespoons butter
- Grated rind of 1 lemon

Mix cornstarch and sugar (except 2 tablespoons sugar) in top of double boiler. Add water slowly and cook over hot water until thick, stirring to prevent lumping. Add lemon juice. Add egg yolks mixed with the 2 tablespoons sugar; cook 3 minutes longer and beat until smooth. Add butter and grated lemon rind.

**Orange Cream Filling**

- ¼ cup sugar
- 1½ tablespoons flour
- ¼ teaspoon salt
- 2 teaspoons grated orange rind
- ½ cup orange juice
- 1 egg yolk
- 2 teaspoons butter
- 1 teaspoon lemon juice

Put sugar, flour and salt in top of double boiler and mix; add orange rind and juice. Add butter and egg yolk; cook until smooth and thick. Remove from fire and add lemon juice. Spread between layers.

**Orange Chocolate Filling and Icing**

- 3 tablespoons melted butter
- 3 cups confectioner's sugar
- 2 tablespoons orange juice
- Grated rind of ½ orange
- Pulp of 1 orange
- 1 egg white
- 3 squares unsweetened chocolate

Put butter, sugar, orange juice and rind into bowl. Cut pulp from orange, removing skin and seeds, and add. Beat all together until smooth. Fold in beaten egg white. Spread on layer used for top of cake. While icing is soft, sprinkle with unsweetened chocolate shaved in fine pieces with sharp knife (using ½ square). To remaining icing add 2½ squares unsweetened chocolate, melted. Spread thickly between layers and on sides of cake.

**Meringue Icing**

**Delicious for Spanish Bun, Lunch Cake or Gingerbread.**

- 2 egg whites
- ½ cup brown sugar

Beat eggs till stiff and gradually add brown sugar, beating all the time. Spread on cake and return to oven till golden brown.



**Almond Icing**

1 lb. almond paste  
1 lb. powdered sugar  
Whites of 2 eggs  
Yolk of 1 egg  
Few drops almond extract

Put almond paste into a bowl with the sugar. Slightly beat egg whites and yolk, add to this the flavoring. Then mix all ingredients together. Knead thoroughly like a bread dough and, when of a proper consistency, put a thick coating over the cake. Allow to dry before covering with Royal Icing.

**Cocoa Cream Filling**

6 tablespoons cocoa  
 $\frac{1}{2}$  cup powdered sugar  
 $\frac{1}{8}$  teaspoon salt  
1 teaspoon vanilla extract  
 $\frac{1}{2}$  cups heavy cream

Mix cocoa, sugar and salt with a little hot water until well blended. Cool, add flavoring and cream; whip until stiff enough to spread.

**Royal or Ornamental Icing**

2 egg whites  
Pinch of Gillett's Cream of Tartar  
Confectioner's sugar  
A pinch of salt

Beat egg whites until stiff enough to hold a spoon erect. Then beat in two tablespoons of sifted confectioner's sugar. Continue adding the same amount of sugar and beating in between until the icing keeps the mark of a knife. Add Cream of Tartar. Spread a thin coating over the cake. When this hardens, put on a thicker layer. Use a pastry bag and tubes to ornament as desired.

The secret of a good Royal Icing:

A pinch of salt should be added to the egg whites, which should be beaten with a Dover beater. The confectioner's sugar should be sifted and added very gradually, never more than half a cupful at a time, as the icing should be thickened rather by beating than by quantity of sugar used.

Sugar should be added and well beaten in until the icing will keep the mark of a knife. A pinch of Gillett's Cream of Tartar for every egg white used and a drop or two of bluing gives a white icing.

A fruit cake should be covered with almond icing before the white or ornamental icing is put on, as a few days after a fruit cake is baked the juice from the fruit begins to ooze out, which discolors the white icing, whereas the almond icing does not let the fruit juices through.

**Cocoanut Frosting And Filling**

Use recipe for "Boiled Frosting." Fold in or sprinkle 1 cup grated fresh cocoanut on top of frosting while still soft.

**Chocolate Marshmallow Frosting**

$\frac{3}{4}$  cup granulated sugar  
 $\frac{1}{3}$  cup water  
6 or 8 marshmallows  
White of 1 egg  
Few drops vanilla extract

Boil sugar and water without stirring until syrup spins a thread at 238° F.; melt marshmallows in syrup; pour slowly over beaten white of egg; add flavoring and beat until thick. Spread very thickly over cake. Melt 2 squares unsweetened chocolate with  $\frac{1}{2}$  teaspoon butter and spread thin coating over frosting when cool.

**Sea Foam Frosting**

$\frac{1}{2}$  cup light brown sugar  
1 cup granulated sugar  
 $\frac{1}{4}$  cup water  
2 tablespoons strong coffee  
 $\frac{1}{2}$  teaspoon Gillett's Cream of Tartar  
Whites of 2 eggs  
 $\frac{1}{8}$  teaspoon salt

Boil sugar, water, coffee and cream of tartar without stirring until syrup spins a long thread at 248° F. Pour very slowly over beaten egg whites, beating continually until thick enough to hold its shape. Add salt; whip again and spread thickly on cake.

**Maple Frosting**

1 cup maple syrup  
Whites of 2 eggs

Boil syrup without stirring to 238° F. or until it spins a thread; add slowly to stiffly beaten egg whites; beat with wire whip, until stiff enough to spread.

**Lemon Filling**

$\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  tablespoons flour  
Rind of 1 lemon  
1 tablespoon lemon juice  
1 egg  
1 teaspoon butter



Mix sugar and flour, add the grated rind and the lemon juice, and egg slightly beaten. Put butter in sauce pan; when melted add mixture and stir constantly until boiling point is reached. Care must be taken that mixture does not adhere to the bottom of sauce pan. Cool before spreading.

**Banana Filling**

Chop 2 bananas with a little pulverized sugar and lemon juice.

**Raisin Filling**

- 1 cup sugar
- A little water
- 1 egg (white only)
- 1 cup raisins, dates, figs or nuts

Boil sugar and water until brittle when dropped into cold water. Remove from stove; stir quickly into the well-beaten white of egg. Add either the fruit or nuts and stir well.

**Mocha Cream Filling**

Whip 1/2 pint cream, sweeten with 1/3 to 1/2 cup powdered sugar and flavor with 1 tablespoon mocha flavoring.

**Chocolate Icing and Filling**

- 1/2 tablespoon butter
- 5 tablespoons milk
- 3 oz. unsweetened chocolate
- 3 1/2 cups confectioner's sugar
- 1 teaspoon vanilla extract

Heat butter, milk and chocolate in top of double boiler; add sugar slowly, beating continually; add flavoring and beat until creamy; if necessary add more milk and spread thickly between layers and on top and sides of cake.

**Cocoa Almond Filling and Icing**

- 6 tablespoons butter
- 3 cups confectioner's sugar
- 8 tablespoons cocoa
- 1/2 teaspoon almond extract
- 1/3 cup cream

Cream butter; add sugar and cocoa slowly, beating until light and fluffy. Add flavoring and cream slowly to make good spreading consistency. Spread thickly between layers and put a thin layer on top and sides of cake.

**COOKIES and SMALL CAKES**

**Ice Box Cookies**

- 1/4 cup butter
- 1 cup brown sugar
- 1 egg
- 1/4 teaspoon Magic Soda
- 1/4 teaspoon salt
- 1 1/4 cups flour
- 1/2 cup chopped nuts

Cream butter and sugar, add beaten egg; beat all until light. Sift flour, salt and soda three times and add with the nuts to the first mixture. Pack in a tin and put in the ice box or any cold place over night. Turn out on a board and slice as thin as possible without breaking. Bake in a hot oven.

**Magic Cream Cookies**

- 2 eggs
- 1 cup sugar
- 1 cup thick cream
- 1/2 cup shredded cocoanut
- 3 cups pastry or 2 1/2 c bread flour
- 3 teaspoons Magic Baking Powder
- 1/2 teaspoon salt

Beat eggs until light, add sugar gradually; add cocoanut, cream, and flour (which has been mixed and sifted with baking powder and salt). Put away in ice box until thoroughly chilled, then turn on to a floured board and roll one half inch thick. Sprinkle with cocoanut and roll one fourth inch thick; cut with a small cutter, first dipped in flour. Bake on a buttered sheet in a moderate oven.

**Boston Cookies**

- 1 cup butter
- 1 1/2 cups sugar
- 3 eggs
- 1 teaspoon Magic Soda
- 3/4 cups pastry or 3 c bread flour
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1 cup chopped nuts
- 1/2 cup currants
- 1/2 cup raisins, seeded and chopped

Cream butter and sugar, gradually add well beaten eggs; then add half of flour sifted with soda, salt and cinnamon; then mix fruit and nuts with remainder of flour and add to first mixture. Drop by spoonfuls an inch apart on a well greased baking sheet and bake in a moderate oven.

**Spice Cookies**

- 1/2 cup molasses
- 1/4 cup brown sugar
- 1/4 cup shortening
- 1 tablespoon milk
- 2/4 cups pastry or 2 c bread flour
- 1/2 teaspoon salt
- 1/2 teaspoon Magic Soda
- 1/2 teaspoon nutmeg
- 1 teaspoon cinnamon
- 1/2 teaspoon ginger
- 1/2 teaspoon cloves

Heat molasses, add sugar, shortening and milk. Sift flour, salt, soda and spices into mixture. Roll out thin and cut with small cutter. Bake in a slow oven.



**Nut Cookies**

- 2 tablespoons butter
- ½ cup sugar
- 1 egg
- 2 tablespoons milk
- 1 cup flour
- 2 teaspoons Magic Baking Powder
- ¼ teaspoon salt
- 1 cup chopped nuts

Cream butter and sugar; add well beaten egg; flour, baking powder and salt (which have been sifted together). Stir in chopped nuts. Drop by small teaspoons on to well buttered shallow pans and bake in oven 375°.

**Cream Puffs**

- ½ cup butter
- 1 cup boiling water
- 4 eggs
- 1 cup pastry or ¾ c bread flour

Put butter and water in saucepan and heat to boiling point. Add flour all at once and beat vigorously, until smooth. Remove from fire and add unbeaten eggs, one at a time, beating thoroughly between each addition of eggs. Drop by spoonful on a buttered sheet, 1½ inches apart, shaping as nearly circular as possible having mixture piled in the centre. Bake 30 minutes in a moderate oven. Before removing from oven let the puff stand for a few minutes with the oven door open. When cool fill with whipped cream slightly sweetened.

**Oatmeal Drop Cookies**

- ½ cup butter
- 1 cup sugar
- 1 egg
- ¾ cup sweet milk
- 3 cups pastry or 2½ c bread flour
- 3 teaspoons Magic Baking Powder
- ½ teaspoon Magic Soda
- ¼ teaspoon salt
- 1 cup cocoanut
- 1½ cups oatmeal
- 1 cup seedless raisins
- 1 teaspoon vanilla

Cream thoroughly together the butter and sugar, add the beaten egg, stir in the cocoanut. Sift together three times the flour, baking powder, soda and salt. Add to flour mixture, the oatmeal and chopped raisins, then beat into first mixture alternately with the milk; add vanilla.

Drop from a teaspoon in a greased shallow baking pan about an inch apart and bake in a hot oven 400° F. 15 to 20 minutes.

**Date Cookies**

- 3 cups rolled oats
- 2½ cups pastry or 2 c bread flour
- 3 teaspoons Magic Baking Powder
- ¼ teaspoon salt
- 1 cup brown sugar
- ½ cup lard
- ½ cup butter
- ½ cup milk

Put rolled oats into a bowl; sift flour, baking powder and salt together; add to oats; then sugar. Melt butter and lard, add to dry mixture with milk. Mix all together; roll, cut with round cutter and bake in moderate oven.

Fill with the following mixture: 1 lb. chopped dates, 1 cup brown sugar, 1 cup hot water. Cook well and put between cookies.

**Peanut Cookies (Drop)**

- 3 tablespoons butter
- ½ cup sugar
- 1 egg
- 1 cup pastry flour or ¾ c bread flour
- 1 teaspoon Magic Baking Powder
- ¼ teaspoon salt
- ½ cup chopped nuts
- ½ teaspoon lemon juice

Cream butter and sugar thoroughly, add well beaten yolk, then flour which has been sifted with baking powder and salt. Add nuts, mix then fold in beaten white and lemon juice. Drop from teaspoon on oiled pan and bake in 350° oven. This mixture is very dry.

**Cheese Cakes**

- 4 tablespoons butter
- 4 tablespoons fine sugar
- 1 egg
- 1 lemon (grated rind)
- 1 teaspoon lemon juice
- ¾ cup flour
- 1 teaspoon Magic Baking Powder
- ½ teaspoon salt

Beat butter to a soft cream, gradually adding sugar, beat in the egg—add the lemon rind and teaspoon juice. Beat well and add flour which has been sifted with salt and baking powder. Line some small patty pans with pastry. Into each shell put a little apricot jam. Cover this with a good spoonful of the above cake mixture. Roll out some pastry very thin, cut into long pieces like shoe strings, curl a little on top of cake mixture. Bake in oven about 400°.

**Magic Delights**

- ½ cup butter
- 1½ cups sugar
- ¾ cup milk
- 2 cups pastry or 1½ c bread flour
- 2 teaspoons Magic Baking Powder
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 2 cups rolled oats
- 1 cup chopped raisins
- ½ cup chopped nuts

Cream butter and sugar. Sift together flour, salt, baking powder and cinnamon three times, and mix it with the rolled oats, chopped raisins and nuts. Add to the butter mixture alternately with the milk. Drop small teaspoonsfuls on a buttered tin and bake 15 to 20 minutes.



## Queen Cakes

- $\frac{1}{4}$  cup butter
- $\frac{1}{4}$  cup sugar
- 2 eggs
- 1 cup pastry flour or  $\frac{1}{4}$  c bread flour
- 2 teaspoons Magic Baking Powder
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{4}$  teaspoon lemon extract
- $\frac{1}{4}$  cup currants, washed and dried

Cream butter; add sugar, well beaten eggs and lemon extract; then flour, mixed and sifted with baking powder and salt.

Pour batter into buttered small patty pans, sprinkle on top of each a few currants. Bake in moderate oven 20 minutes.

## Pepper Nuts

- 2 eggs
- 2 cups brown sugar
- 2 cups pastry or  $1\frac{1}{4}$  c bread flour
- $\frac{1}{2}$  teaspoon Magic Baking Powder
- 2 teaspoons cinnamon
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{2}$  teaspoon soda
- 1 teaspoon cloves (ground)
- $\frac{1}{2}$  teaspoon black pepper
- 2 cups seeded raisins
- 1 cup chopped nuts
- $\frac{1}{2}$  cup chopped citron

Beat eggs and sugar together (standing bowl in hot water) and beat until as light as whipped cream, taking care that the mixture does not get hotter than lukewarm. Add flour sifted with all other dry ingredients. Stir in fruit and nuts. Knead well. Drop by small spoonfuls on buttered sheet and bake 8 minutes in 350° F. oven.

## Magic Hermits

- $\frac{1}{4}$  cup butter
- $1\frac{1}{2}$  cups brown sugar
- 2 eggs
- 1 cup chopped raisins
- 1 cup chopped walnuts
- 1 cup chopped dates
- 1 teaspoon vanilla
- $\frac{1}{2}$  teaspoon nutmeg
- 1 teaspoon cinnamon
- 2 cups pastry or  $1\frac{1}{4}$  c bread flour
- $\frac{1}{2}$  teaspoon Magic Baking Powder
- $\frac{1}{2}$  teaspoon Magic Soda
- 2 tablespoons milk or water

Mix and sift together the dry ingredients. Cream butter; add sugar and well-beaten eggs, and vanilla. Then add one third of the flour mixture, fruit and nuts. Add more flour and liquid alternately until all are used up. Mix thoroughly. Drop by spoonfuls on a greased shallow pan and bake in moderate oven 15 to 20 minutes.

## Hermits

- 1 cup butter
- 1 cup sugar
- 3 eggs
- 1 cup raisins, stoned and chopped
- 1 teaspoon each of allspice, cinnamon and nutmeg
- 2 cups flour
- 2 teaspoons Magic Baking Powder

Cream together thoroughly butter and sugar, then with a wooden spoon work in raisins and spices, then the well beaten eggs, then flour and baking powder, which have been sifted together. Roll out and cut with very small cutter. Bake in moderate oven about 10 minutes.

## Rolled Hermits

- $1\frac{1}{3}$  cup butter
- $\frac{1}{4}$  cup brown sugar
- 1 egg
- 1 tablespoon milk
- 2 cups flour
- 3 teaspoons Magic Baking Powder
- $1\frac{1}{3}$  cup raisins, cut in small pieces
- $\frac{1}{2}$  teaspoon cinnamon
- $\frac{1}{2}$  teaspoon mace
- $\frac{1}{4}$  teaspoon nutmeg

Cream butter, add sugar gradually; add raisins, well-beaten egg and milk, then flour, mixed and sifted with baking powder and spices. Toss on floured board and roll one fourth inch thick. Cut with small round cutter; place on buttered sheet and bake in a moderate oven.

## Ginger Snaps

- 1 cup molasses
- 1 cup butter or lard
- 1 cup sugar
- 1 teaspoon ginger
- 1 egg
- 1 teaspoon Magic Soda
- $\frac{1}{4}$  cup warm water
- $\frac{1}{4}$  teaspoon salt
- $\frac{5}{8}$  cups flour

Put molasses and ginger into a bowl, add sugar and melted shortening, then egg and warm water; sift flour, soda and salt and work into other ingredients. Roll out as soft as possible. Bake about 15 minutes on well greased iron sheet.

## Brownies

- $\frac{3}{4}$  cup brown sugar
- $\frac{1}{4}$  cup melted butter
- 1 egg
- 2 squares melted chocolate
- $\frac{1}{2}$  teaspoon vanilla
- $\frac{1}{2}$  cup flour
- $\frac{1}{2}$  cup chopped walnuts

Mix ingredients in order given. Spread mixture evenly on shallow greased pan and bake in a slow oven. Remove from pan and cut in strips while hot.



**Plain Rocks**

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

- $\frac{3}{4}$  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  $325^{\circ}$ . 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**

- $\frac{2}{3}$  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  $350^{\circ}$  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.



**Flaky Pastry**

- 2/3 cup shortening
- 2 cups pastry flour
- 1 teaspoon salt
- 1 tablespoon vinegar
- 1 unbeaten egg
- 1 cold water

Work chilled shortening into flour with a fork or chop it in with two knives until pieces of shortening are like peas and are well coated with flour.

Put the salt, egg and vinegar into a cup and add enough very cold water to half fill cup.

Pour liquid into the flour mixture and work with a fork until well blended and all the liquid is absorbed. Roll out the dough, fold over and put away in cold place to chill. When ready, roll out dough, line plates and bake in hot oven 500° F. until straw colored.

**Short Paste (Sweet)**

- 3 cups pastry flour
- 1/2 teaspoon salt
- 1 cup butter or half butter and half lard
- 2 tablespoons sugar
- 1 egg
- 1/2 cup ice cold water, more or less
- 1/2 teaspoon Magic Baking Powder

Rub shortening into flour—make a well in mixture, put in sugar, egg and cold water in which baking powder has been stirred. Mix thoroughly and make smooth dough—put away to chill and it is ready for use.

The above is excellent for lining patty pans for tartlets.

**Puff Paste**

- 4 cups pastry flour
- 2 cups butter
- 1 teaspoon salt
- 1 egg yolk
- 1 tablespoon lemon juice or vinegar
- 1 ice cold water

Rinse mixing bowl with boiling water and then with cold. Half fill it with cold water. Wash butter in this, working it with the hands until it is light and waxy.

Divide butter into three equal parts and put it in ice water. Put egg yolk, lemon juice or vinegar into measuring cup and sufficient ice water to fill the cup—then add an extra 1/4 cup ice water to make in all 1 1/4 cups wetting.

Mix together flour and salt—With the hands rub in to the flour one-third of the butter—Make a well in the flour and pour in the cold liquid (taking care that there is not too much liquid or the paste will be too soft).

Stir quickly and vigorously with a knife until the paste is a smooth ball.

**Magic Baking Powder Flaky Pastry**

- 3 cups sifted pastry flour
- 1 teaspoon salt
- 1 cup lard or other shortening
- 1 scant cup ice cold water
- 1 teaspoon Magic Baking Powder

Sift flour and salt into mixing bowl. Work chilled lard into flour with a fork or chop it in with two knives or a chopper—be sure that the shortening is well coated with flour. Add baking powder to the cold water, stir—and add to the flour mixture. Work in with a fork or knife as quickly and lightly as possible—do not touch with the hands until it is turned out on to the board—Roll out, fold over, and chill. When ready, bake in hot oven until a very delicate brown.

The baking powder makes the above a very delicate and wholesome pie crust, the acid breaking up the gluten in the flour, and making it very flaky. It does not alter the taste of the pastry as vinegar or lemon juice will sometimes do.

**Lemon Curd**

- 1/2 lb. butter
- 1/2 lb. loaf sugar
- 2 lemons, juice and rind
- 3 egg yolks
- 2 egg whites
- 1 tablespoon grated stale bread crumbs

Into a clean enameled saucepan put the butter and sugar, let stand near fire until sugar has dissolved, then add juice of lemons. Take egg yolks and egg whites, beat well together with lemon rind and bread crumbs. Stir this into butter and sugar mixture and boil gently for 20 minutes.

Put into jars, let cool, seal and it is ready for use.

**Apricot Curd**

- 1/4 lb. dried apricots
- 1 lb. sugar
- 1/4 lb. butter
- 4 eggs
- Rind and juice of 1 lemon

Soak apricots in cold water over night; stew in a little water and pass through a sieve. When cool, add sugar, butter and eggs, well beaten, and the lemon. Mix all together and put in a jar. Place jar in a pan of boiling water. Bring to the boil and stir one way till it is the consistency of thick cream. Put in small jars and seal.



**Almond Cheese Curd**

- 1/2 lb. butter
- 1/2 lb. sugar
- 4 eggs
- 1/2 lb. cake crumbs
- 1/2 lb. ground almonds

Cream butter and sugar, adding the eggs two at a time, and stir in the crumbs and ground almonds.

**Cheese Straws**

- 1 cup flour
- 1/4 teaspoon salt
- 1/4 teaspoon Magic Baking Powder
- 3/4 cup grated cheese (Parmesan is best)
- 6 tablespoons butter
- Yolk of 1 egg
- 3 or 4 drops of Tabasco—or a few grains of cayenne

Sift together into a bowl flour, salt, Magic Baking Powder, and Cayenne (if used). Work into flour mixture the grated cheese and softened butter. Now add part of the beaten yolk or a few drops of cold water and the Tabasco (if used)—just sufficient liquid to bind the ingredients. Roll out 1/8-inch thickness and cut into strips, and rings. Bake in a hot oven until straw colored, do not let them brown too much, as it will make them bitter.

**SERVE**

Have straws about 4 inches long and put about 6 through one of the little rings, and the straws should stand up as little sheaves.

Or they may be piled on a plate like a wood-pile.

**Congress Tarts**

- 2 cups granulated sugar
- 2 cups ground almonds
- 6 tablespoons ground rice
- 6 egg whites
- Raspberry jam
- Pastry

Mix all dry ingredients together, gradually adding the whites of eggs while mixing, and beat these up with a spoon or spatula until very light.

Line patty tins with pastry, place a small portion of raspberry jam in the bottom and three parts fill with the almond mixture. Lay two strings of pastry on the top to form a cross.

These tarts when finished should have a rich glossy surface, the almond part being of a honeycomb appearance, though without large cracks. When large cracks appear, the fault is due to the use of extra fine sugar or the filling too stiff.

**Butter Tarts**

- 1 cup currants or sultanas
- 1 cup brown sugar
- 2 tablespoons butter
- 1 egg
- 1/2 teaspoon vanilla
- 1/2 teaspoon nutmeg, if liked

Clean currants and put into mixing bowl, scald with boiling water, drain and while currants are still warm, add brown sugar, butter and beaten egg. Stir well together for a few minutes, add vanilla. If the ingredients are mixed together while currants are still warm there will be a nice butterscotch-like syrup.

Line deep patty pan with short or flaky pastry and put in a spoonful of the filling. Bake in 400° oven.

**Maids of Honor**

- 1 cup sweet milk
- 1 cup sour milk
- 1 cup sugar
- 1 lemon
- 4 eggs (yolks)
- Speck of salt
- Pastry

Put all the milk in a double boiler and cook until it curds; then strain. Rub the curd through a sieve. Beat the sugar and yolks of eggs together, add the grated rind and juice of lemon, add curd. Line small patty tins with puff or short pastry rolled very thin. Put a large spoonful of the mixture in each one and bake from 15 to 20 minutes in a moderate oven. Do not remove from pan until cold.

**Lemon Pie**

- 3 tablespoons flour
- 1 cup sugar
- 1/3 cup lemon juice
- 2 cups water
- grated rind of one lemon
- 3 tablespoons cornstarch
- 2 eggs
- 1/2 teaspoon salt
- 1 tablespoon butter

Mix flour and cornstarch together and blend with a little of the water, then add remaining water, and grated lemon rind and cook until thick in double boiler.

Heat yolks with sugar and add to thickened mixture—then the lemon juice, add butter and beat well.

Fill previously baked pastry shell and cover with meringue—made from the two egg whites, sprinkle with sugar and brown in oven.

**Custard Pie**

- 3 eggs
- 3 tablespoons sugar
- 1 tablespoon flour
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 1 pint milk



Sift together sugar, flour and salt; gradually add beaten eggs, then milk and flavoring. Turn into a deep pie plate which has been lined with pastry, and bake 25 to 30 minutes. The flour will give the custard a smooth, velvet-like texture.

**Cocoanut Custard Pie**

- ½ cup desiccated cocoanut
- 1 cup milk
- 2 eggs
- 1 small cup sugar
- 1 tablespoon butter
- ¼ teaspoon vanilla
- Pinch of salt
- Pastry

Line a small pie plate with pastry; soak the cocoanut in milk for half an hour, then add the yolks of eggs, sugar and melted butter, vanilla and salt. Pour into the pastry and bake until custard is set. Oven should not be too quick or the custard will curdle.

**Chocolate Custard Pie**

- 2 squares chocolate
- 1 pint boiling water
- 6 eggs
- 1 quart milk
- ½ cup sugar
- 2 teaspoons vanilla
- ½ teaspoon salt

Grate the chocolate, dissolve in a little hot milk and add to boiling water; boil 5 minutes, cool. When cool, add the yolks of six eggs and whites of three, well beaten, then the milk, sugar, vanilla and salt.

Stir all together and pour into 2 deep pie plates lined with good pastry. Bake until custard is set. Make a meringue of the whites of remaining three eggs whipped stiffly with 2 tablespoons sugar. Spread over pie and return to oven to set and brown.

**Chocolate Pie**

- 2 cups boiling water
- 2 small tablespoons chocolate powder
- 1 cup sugar
- 2 tablespoons cornstarch
- Yolks of 2 eggs
- 2 teaspoons butter
- 1 teaspoon vanilla
- ½ teaspoon salt
- Pastry

Mix chocolate powder and sugar thoroughly together, gradually add boiling water; strain into a double boiler and cook for 20 minutes; then add cornstarch moistened with cold water, stir until thick and clear, draw to one side and cool; then add the well beaten yolks, butter, vanilla and salt. Turn into a baked shell, set aside to cool. Beat whites of eggs

stiff, sweeten with 2 tablespoons sugar, spread on pie and return to oven to set and brown slightly.

**Caramel Pie**

- 1 pint milk
- 2 tablespoons brown sugar
- ½ cup white sugar
- 1 large tablespoon flour
- 1 tablespoon butter
- 2 eggs

Put milk in double boiler, brown sugar in a frying pan with 2 teaspoons water, cook until well browned but not burnt; add to milk, stir until dissolved; add white sugar and flour which has been moistened with a little cold water; add butter, draw from fire and when cool add the well beaten yolks of eggs. Pour into a cooked pie shell. Whip whites of eggs until stiff, sweeten with 2 tablespoons brown sugar and return to oven to brown.

**German Fruit Pie**

- 2 cups flour
- 1 teaspoon Magic Baking Powder
- ½ cup butter
- ½ teaspoon salt
- 1 egg
- Sweet milk
- Apples or peaches
- ¼ cup syrup or molasses
- 1 teaspoon cinnamon

Sift flour, baking powder and salt together; rub in butter. Beat egg until light, add enough milk to make about three-quarters of a cup, make into a soft dough. Roll out quarter inch thick and line pie plates or a biscuit tin. Fill the pastry with juicy apples cut in thick slices, sprinkle with cinnamon and syrup. Bake in a quick oven until light brown, sprinkle a little sugar over them about 5 minutes before removing from oven.

**Date and Walnut Pie**

- 2 cups dates
- ½ cup sugar
- 1 cup water
- Lemon juice
- ½ cup walnuts (broken)
- 1 teaspoon butter
- 2 teaspoons flour
- Pastry

Wash and stone dates, cut in two, put in saucepan with sugar and water, cook until soft (about ten minutes), add lemon juice, butter, walnuts and flour, which has been blended with a little cold water. Stir well. When cool turn into pie plates which have been lined with pastry, put on top crust and bake about twenty minutes.



**Butterscotch Pie**

- 1 1/4 cups milk
- 3 tablespoons cornstarch
- 2 tablespoons flour
- 1/4 teaspoon salt
- 1 1/2 cups brown sugar
- 2 eggs
- 2 tablespoons butter
- 1 teaspoon vanilla

Put milk in double boiler, when at boiling point stir in flour, cornstarch and salt (which have been blended with a little cold water). Add sugar and stir constantly until thickened, then add well beaten yolks, butter and vanilla. Cook a few minutes over boiling water. Fill pie shells which have been previously cooked. Top with meringue made with whites of eggs beaten with 2 tablespoons brown sugar. Put in oven to slightly brown.

**Vanilla Cream Pie**

- 1 pint milk
- 1 cup sugar
- 3 eggs (yolks)
- 4 tablespoons flour
- 1 teaspoon butter
- 1 teaspoon vanilla
- 1/4 teaspoon salt

Put milk in a double boiler; mix flour, sugar and beaten yolks all together, beat well; add to boiling milk, add butter and vanilla. Cool, then turn into a baked shell.

Beat whites of eggs until stiff and sweeten with 2 tablespoons sugar. Spread on pie and brown in oven.

**Apple Custard Pie**

- 1 cup grated sweet apples
- 2 tablespoons sugar
- 2 eggs
- 1 tablespoon melted butter
- Rind and juice of 1/2 lemon
- 1 cup milk

Mix apples, sugar, well beaten eggs, butter and lemon. Stir all together, add milk; turn into a pie plate lined with pastry. Put a strip of pastry around the edge. Bake 30 minutes.

**Orange Pie**

- 2 oranges
- 1 large cup sugar
- 1 tablespoon flour
- 3 eggs
- 2 tablespoons melted butter
- Juice of 1 lemon

Grate the rind of 1 orange and use the juice of 2. Stir in sugar, flour and the yolks of eggs (reserving the whites for meringue), add butter and

lemon juice. Turn this into a pie plate lined with pie paste and bake in a quick oven. It will look like a finely baked custard when finished. Whip the whites of eggs until stiff, add 2 tablespoons sugar, spread on top of pie and then return to the oven and brown slightly.

**Pineapple Pie**

- 4 cups grated, cooked pineapple (fresh or canned)
- 2 tablespoons butter
- 4 tablespoons cornstarch
- 2 tablespoons lemon juice
- 1 cup sugar
- 2 tablespoons grated lemon rind
- 1/2 teaspoon salt

Blend cornstarch with melted butter; mix pineapple with lemon juice, sugar, grated lemon rind and salt; combine the two mixtures and cook in double boiler until thickened. Fill previously baked pastry shell and top with meringue.

**Pumpkin Pie**

- 1 1/2 cups pumpkin
- 1 dessertspoon flour
- 1 cup sugar
- 1 teaspoon ginger
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon mace
- 1/2 teaspoon salt
- 3 eggs
- 1/2 cup milk

Mix pumpkin, flour, sugar, spices and salt together; beat eggs, add milk and stir all well together. Pour into a deep pie plate lined with good pastry. Bake until firm (about 35 minutes) in a moderate oven.

**Orange Fritters**

- 2 eggs
- 1/4 cup milk
- 1 tablespoon sugar
- 1 cup flour
- 1 teaspoon Magic Baking Powder
- Pinch of salt
- 3 oranges

Beat eggs, add milk, then sugar; beat well together; add flour which has been sifted with baking powder and salt. Divide oranges into sections, drop them into the batter, take out by the spoonful (1 section of orange to each spoonful) drop into boiling fat and cook a delicate brown. Roll in sugar if liked, or serve plain with maple syrup.



**Fried Bananas**

- 6 bananas
- 1 egg
- 2 tablespoons butter
- ¼ cup milk
- ½ cup flour
- ½ teaspoon Magic Baking Powder

Split banana lengthwise; dip each piece in thin batter; heat butter in iron pan and fry banana until golden brown. Sift with powdered sugar and serve hot.

**Plain Fritter Batter**

- 1 cup flour
- 1½ teaspoons Magic Baking Powder
- ¼ teaspoon salt
- 1 egg
- 2/3 cup milk

Sift dry ingredients together; add beaten egg and milk; beat until smooth.

**Vegetable Fritters**

Cut into small pieces cooked cauliflower, egg plant, oyster plant and string beans. Put into fritter batter and fry by spoonfuls in deep hot fat at 375° F.

**Apple Fritters**

- 4 large apples
- 2 tablespoons powdered sugar
- 1 tablespoon lemon juice

Peel and core apples and cut into slices; add sugar and lemon juice. Dip each slice into 'Plain Fritter Batter.' Fry a light brown in deep hot fat at 375° F. Drain and sprinkle with powdered sugar.

**Fruit Fritters**

Other fruits may be used by following directions for 'Apple Fritters.' Drain canned fruits from syrup. Chop coarsely and stir into batter. Drop by spoonfuls into hot fat at 375° F. and fry until brown. Drain and sprinkle with powdered sugar.

Force bananas through sieve and mix with batter or cut in slices and add.

**Corn Fritters**

- ½ cup milk
- 2 cups cooked corn
- 1½ cups flour
- 1 teaspoon salt
- 1/3 teaspoon pepper
- 2 teaspoons Magic Baking Powder
- 1 tablespoon melted shortening
- 2 eggs

Add milk to corn; add flour sifted with salt, pepper and baking powder; add shortening and beaten eggs; beat well. Fry by spoonfuls on hot greased griddle or frying pan.

If fried in deep fat, use 2 cups flour and 3 teaspoons baking powder in batter. Drop by spoonfuls in deep hot fat at 375° F.

**BREAD AND ROLLS**

To save time, yet maintain a high standard of quality in home baking, is distinctly a modern necessity. Long-process yeast breads may be replaced by short-process Magic Baking Powder breads without loss of quality in any respect. Baking powder produces a well leavened dough, spongy and porous, with less time and energy expended. Magic loaf breads can be mixed and baked in about one and a half hours.

**Magic Baking Powder Bread**

- 4 cups flour
- 1 teaspoon salt
- 1 tablespoon sugar
- 7 teaspoons Magic Baking Powder
- 1 medium-sized cold boiled potato
- Milk (water may be used)

Sift together flour, salt, sugar and baking powder, rub in potato; add sufficient milk to mix smoothly into stiff batter. Turn at once into greased loaf pan, smooth top with knife dipped in melted butter, and allow to stand in warm place about 30 minutes. Bake in moderate oven at 350° F. about 1 hour. When done take from pan, moisten top with few drops cold water and allow to cool in pan before putting away in bread box.

**Boston Brown Bread**

- 1 cup whole wheat or graham flour
- 1 cup corn meal
- 1 cup rye meal or ground rolled oats
- 5 teaspoons Magic Baking Powder
- 1 teaspoon salt
- ¾ cup molasses
- 1-1/3 cups milk

Mix dry ingredients thoroughly; add molasses to milk, and add to dry ingredients; beat thoroughly and put into greased moulds 2/3 full. Cover tightly and steam 3½ hours; remove covers and bake in moderate oven at 400° F. until top is dry.

**Spanish Breakfast Loaf**

- 4 cups pastry or 3¼ c bread flour
- ½ cup sugar
- ¾ teaspoon salt
- 2 teaspoons Magic Baking Powder
- 1 cup milk
- 4 eggs
- 1½ tablespoons shortening



Sift together several times flour, sugar, salt and baking powder. Beat eggs; add milk; add melted shortening. Combine mixtures and knead dough on floured board for 5 minutes. Place dough in 1 large or 2 small greased pans and allow to rise for 1 hour. Bake in moderate oven at 325° F. for 20 minutes, then increase heat to 350° F. and bake 40 minutes. Remove loaf from oven, brush top with beaten egg yolks diluted with a little cream. Cool and sprinkle with powdered sugar.

### Raisin Breakfast Loaf

Add 1 cup seeded raisins to sifted dry ingredients.

### Magic Bran Pan

- 1½ cups flour
- 4 teaspoons Magic Baking Powder
- 1 teaspoon salt
- 3 tablespoons brown sugar
- ¾ cup bran
- 4 tablespoons shortening, melted
- 2 eggs
- ¾ cup milk
- ½ cup raisins, floured

Sift first four ingredients three times and add bran. Gradually add shortening a little at a time, stirring the dry mixture constantly. Beat egg yolks well and add milk. Add to dry mixture. Add raisins and beat 5 minutes. Fold in stiffly beaten egg whites. Spread in greased 8 inch square pan about ¾ inch thick and bake 50 to 60 minutes in a moderate oven at 350° F.

### Corn Bread

- 1 cup pastry flour or ¾ c bread flour
- 4 teaspoons Magic Baking Powder
- 1 tablespoon sugar
- ½ teaspoon salt
- 1 cup corn meal
- 1 egg
- 1 cup milk
- 4 tablespoons melted shortening

Sift together flour, baking powder, sugar and salt. Add corn meal, beaten egg and milk to make a stiff batter. Add shortening, and beat until light and thoroughly mixed. Pour into greased shallow pan. Bake in hot oven at 425° F. about 25 minutes.

### Nut and Fruit Bread

- 1½ cups flour
- 5 teaspoons Magic Baking Powder
- 1 teaspoon salt
- 1/3 teaspoon Magic Soda
- 1½ cups graham flour
- 1 cup seeded raisins or
- 1 cup pitted and chopped dates or
- 1 cup chopped figs
- ¾ cup chopped nuts
- 1½ cups milk
- ¼ cup molasses
- ½ cup brown sugar

Sift together flour, baking powder, salt and soda into bowl; mix in graham flour, raisins, dates or figs and chopped nuts. Add milk to molasses and brown sugar. Mix thoroughly and add to dry ingredients. Grease two 12 oz. Magic Baking Powder tins or two very small oblong pans; fill ¾ full; smooth tops and bake in moderate oven at 375° F. about 1 hour.

### Graham Bread

- 1½ cups flour
- 4 teaspoons Magic Baking Powder
- 1½ teaspoons salt
- 2 tablespoons sugar
- 1½ cups graham flour
- 1 tablespoon melted shortening
- 2 cups milk (more or less)

Sift flour, baking powder, salt and sugar together; add graham flour, melted shortening and milk and beat thoroughly until smooth. Put into greased loaf pan; smooth top with melted shortening and bake in moderate oven at 375° F. about 1 hour. If this bread is allowed to cool in pan, it will be much easier to cut into thin slices for sandwiches.

### Nut Bread

- 4 cups pastry or 3¼ c bread flour
- 4 teaspoons Magic Baking Powder
- 1 teaspoon salt
- 1 cup sugar
- 1 cup walnuts (broken, not chopped)
- 2 cups milk
- 1 egg

Sift together flour, salt and baking powder. Add sugar and walnuts, then add well beaten egg and milk. Beat all together till smooth. Put into well greased 1-lb. or ½-lb. Baking Powder tins, let rise ½ an hour and bake in moderate oven—30 to 45 minutes, according to size of tin. When cold, slice very thinly, spread with butter. Very delicious sandwiches may be made by putting between slices plain cream cheese and a thin spread of Red Currant or other fruit jelly. The round slices are attractive.



**Prune or Date Bread**

Make recipe for Graham Bread, adding 1 cup stoned and chopped prunes or dates to the dough.

Prepare prunes by soaking for several hours; or use after washing thoroughly, draining well before using in either case.

**Luncheon or Sandwich Rolls**

- 4 cups pastry or 3 3/4 c bread flour
- 1 teaspoon salt
- 6 teaspoons Magic Baking Powder
- 1 tablespoon shortening
- 1 1/2 cups milk

Sift together dry ingredients; rub in shortening; add milk, and mix with spoon to smooth dough easy to handle on floured board. Turn out dough; knead quickly a few times to impart smoothness; divide into small pieces; form each by hand into short, rather thick tapering rolls; place on greased pans and allow to stand in warm place 15 to 20 minutes; brush with milk. Bake in hot oven at 425° F. about 20 minutes. When almost baked brush again with melted butter. For a glazed finish, before taking from oven, brush with yolk of egg mixed with a little water.

**Rye Rolls**

- 1 cup flour
- 3 cups rye flour
- 1 teaspoon salt
- 6 teaspoons Magic Baking Powder
- 1 1/2 cups milk
- 1 tablespoon shortening

Sift together dry ingredients; add milk and melted shortening. Knead on floured board; shape into rolls. Put into greased pans and allow to stand in warm place 20 minutes. Bake in hot oven at 425° F. about 30 minutes.

**Parker House Rolls**

- 4 cups flour
- 1 teaspoon salt
- 6 teaspoons Magic Baking Powder
- 3 tablespoons shortening
- 1 1/2 cups milk, more or less

Sift flour, salt and baking powder together. Add melted shortening to milk and add slowly to dry ingredients stirring until smooth. Knead on floured board and roll 1/2 inch thick. Cut with biscuit cutter. Crease each

circle with back of knife one side of centre. Butter small section and fold larger part well over small. Place one inch apart in greased pan. Allow to stand 30 minutes in warm place. Brush with melted butter and bake 15 to 20 minutes in hot oven at 425° F.

**Nut and Raisin Rolls**

- 2 1/2 cups pastry or 2 1/4 c bread flour
- 4 teaspoons Magic Baking Powder
- 3/4 teaspoon salt
- 1 tablespoon sugar
- 5 tablespoons shortening, melted.
- 1 egg
- 2/3 cup milk

Sift dry ingredients together. Add shortening and beaten egg to milk and add to dry ingredients, mixing well. Turn out on floured board and knead lightly. Roll out very thin. Spread with softened butter and sprinkle with raisins, chopped nuts and small amount of granulated sugar. Cut into about 4-inch squares. Roll up each as for jelly roll. Press edges together. Brush over with yolk of egg mixed with a little cold water and sprinkle with nuts and sugar. Allow to stand in greased pan about 15 minutes. Bake in moderate oven at 400° F. about 25 minutes.

**Hot Cross Buns**

- 2 1/2 cups pastry or 2 c bread flour
- 1/2 teaspoon salt
- 4 teaspoons Magic Baking Powder
- 1/4 teaspoon nutmeg
- 3/4 teaspoon cinnamon
- 2 tablespoons brown sugar
- 1/2 cup currants or small seedless raisins
- 2 tablespoons finely chopped peel
- 1 egg
- 1/2 to 2/3 cup milk or water
- 2 tablespoons shortening

Sift together all dry ingredients, add sugar, fruit and peel. Make well in centre, add the beaten egg, melted shortening and part of the milk. Work all together adding more milk as required to make a nice dough. Turn out on floured board, divide into small pieces; with floured hands shape into small buns; place close together in a greased shallow pan. With a sharp knife make deep cross cuts in top, let stand 10 minutes, brush with butter and sprinkle with sugar. Bake in moderate oven, 25 to 30 minutes.



**Magic Individual Coffee Cakes**

- 2 cups pastry or  $\frac{1}{4}$  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  $400^{\circ}$  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  $1\frac{1}{2}$  c bread flour
- 4 teaspoons Magic Baking Powder
- 2/3 teaspoon salt
- 4 tablespoons shortening
- 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  $375^{\circ}$  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 seive, 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.



**Purée of Peas**

- 1 can peas
- 1 quart stock
- 1 onion
- 1 teaspoon salt
- 1 sprig mint
- 2 tablespoons butter
- 2 tablespoons flour
- $\frac{1}{4}$  teaspoon paprika
- $\frac{1}{4}$  teaspoon sugar

Boil peas, stock, onion, salt, sugar and mint until peas will mash easily; remove mint; rub all through strainer. Melt butter, add flour; cook a few minutes then add purée of peas and stir all the time, add paprika. Serve very hot with fingers of dry toast.

If no stock on hand, use milk and water.

**Cream of Cauliflower**

- 1 cauliflower
- 1 pint milk
- 1 pint water
- 2 tablespoons butter
- 2 tablespoons flour
- Salt and pepper

Having removed all green parts from the cauliflower, wash it thoroughly and scald it in hot water; then boil until tender in the milk and water. Rub through a sieve. Melt butter in a saucepan, add flour and cook for a few minutes; add the cauliflower purée, slowly, stirring all the time. Season and let it stand near the stove for about 10 minutes, but do not let it boil. Serve very hot with toast.

**Oyster Soup**

- 25 oysters and juice
- 1 pint milk
- 2 tablespoons butter
- Salt and pepper
- 1 hard-boiled egg
- 1 soda cracker (rolled)
- $\frac{1}{4}$  cup chopped celery

Boil the milk and set it aside. Bring the oyster juice to a boil and remove the scum. Put the oysters over the fire with the juice and the butter; let them simmer until the edges begin to curl; add the boiled milk; bring all to a boil and add the seasoning—salt and pepper to taste. Mix the cracker and celery with the egg, finely chopped; put this into a tureen and pour the soup over them.

**Cream of Tomato Soup**

- 1 can tomatoes
- 1 onion
- 1 bay leaf
- 2 cloves
- $\frac{1}{4}$  teaspoon Magic Soda
- $\frac{1}{2}$  teaspoon sugar
- 2 tablespoons butter
- 2 tablespoons flour
- 1 quart milk
- 1 teaspoon salt
- $\frac{1}{4}$  teaspoon paprika

Put tomatoes, onion, bay leaf and cloves in saucepan; cook ten minutes; strain, add soda and sugar. Melt butter, add flour, cook two minutes, add milk (boiling), season with salt and paprika. Mix with tomato and serve at once. (Do not boil after mixing).

**FISH**

**Salmon Cutlets**

Mix equal parts of cold flaked salmon and hot mashed potatoes. Season with salt and pepper. Shape in form of cutlets, dip in crumbs, egg, and crumbs again; fry in deep fat and drain. Arrange in a circle, having cutlets overlap one another, on a folded napkin. Garnish with parsley.

**Moulded Salmon, Cucumber Sauce**

- 1 can salmon
- $\frac{1}{2}$  tablespoon salt
- $\frac{1}{2}$  teaspoons sugar
- $\frac{1}{2}$  tablespoon flour
- 1 teaspoon mustard
- Few grains cayenne
- Yolks of 2 eggs
- $\frac{1}{2}$  tablespoons melted butter
- $\frac{1}{4}$  cup milk
- $\frac{1}{4}$  cup vinegar
- $\frac{1}{4}$  tablespoon granulated gelatine
- 2 tablespoons cold water

Remove salmon from can, and separate in flakes. Mix dry ingredients, add egg yolks, butter, milk and vinegar. Cook over boiling water, stirring constantly until mixture thickens. Add gelatine soaked in cold water. Strain, and add to salmon. Fill individual mold, chill, and serve with:

**Cucumber Sauce**

Beat one-half cup heavy cream until stiff, add one-fourth teaspoon salt, a few grains pepper, and gradually two tablespoons vinegar; then add one cucumber, pared, chopped and drained.



**Fresh Fillet of Haddock**

2 lbs. fillets  
Flour  
2 eggs  
1 tablespoon milk  
Salt  
Fine bread crumbs  
Frying fat or oil

Wipe the fish dry; dust with flour; dip in well beaten eggs (to which milk and salt has been added), then in bread crumbs.

Fry in hot fat until a golden brown. Serve garnished with parsley and tomato sauce.

**Halibut a la Creole**

1 lb. halibut  
1 cup tomatoes  
¼ cup water  
Small piece onion  
Sprig parsley  
1 clove  
¼ teaspoon sugar  
¼ tablespoon butter  
¼ tablespoon flour  
Salt and pepper

**Tomato Sauce** — Blend tomatoes, water, onion, parsley, clove and sugar and cook ten minutes.

Melt the butter, add the flour and pour on gradually the hot mixture. Add salt and pepper to taste, cook five minutes and strain.

Clean fish. Wipe with cloth wet with cold salted water and dry thoroughly. Put in baking tin, pour around half the sauce and bake until fish separates easily from bone, basting often. Serve on hot platter, pour around it the remainder of the sauce and garnish with parsley.

**Cod Steaks (Fried)**

4 cod steaks  
2 eggs  
1 tablespoon water  
Bread crumbs  
Salt  
Frying fat or oil

Have steaks cut from the middle of the fish; wipe dry; dip in well beaten eggs to which the water has been added. Roll in bread crumbs and fry in hot fat until golden brown. Serve with cut lemon and parsley.

**Cod Fish Balls**

1 cup salt cod fish  
2 cups potatoes  
1 egg  
1 tablespoon butter  
¼ teaspoon pepper

Wash fish in cold water and leave to soak over night.

Pull to small pieces, leaving fish in water all the time. Wash and peel potatoes and cut in pieces. Cook fish and potatoes together until potatoes are tender, then drain and shake over fire until dry; mash and beat thoroughly with a wire potato masher, add butter and pepper. Cool slightly and add beaten egg; beat all until light. Take up mixture in a spoon, moulding slightly with a knife. Drop into deep hot fat and fry until brown (about 1 minute). Drain on paper.

**Steamed Cod Fish**

Middle cuts of fresh cod fish (about 4 lbs.)  
1 tablespoon salt  
1 tablespoon vinegar

Wipe the fish with a damp cloth; wrap in a piece of cheesecloth. Place in fish kettle half filled with boiling water; cook rapidly for five minutes. Lower the heat, add salt and vinegar; allow 20 minutes to each pound of fish. Serve with parsley or egg sauce.

**Scalloped Fish**

Put creamed fish into small baking dish, cover with dried bread or cracker crumbs; dot with bits of butter and brown in oven.

**Scalloped Fish**

1 lb. flaked cold fish  
1½ cups white sauce  
1½ cups mashed potatoes  
¼ cup buttered crumbs

Butter a baking dish and arrange in layers, fish, fish sauce, potatoes, bread crumbs, having mashed potatoes on top. Sprinkle with bread crumbs and bake in moderate oven until brown on top.

**Creamed Cod Fish**

½ cup flaked codfish  
1 cup milk or cream  
½ teaspoon butter  
½ teaspoon flour  
Yolk of 1 egg  
Pepper

Soak the fish in two waters; melt the butter, add the flour and pour on gradually the scalded milk; cook thoroughly, add cod fish and egg, cook five minutes; season and serve on toast or fresh bread.



## PICKLES

### Tomato Catsup

Select only ripe tomatoes for catsup, wash, but do not peel, cut out green cores and decayed spots, quarter, measure and place in kettle. To each gallon of tomatoes add level cup finely chopped onion. Boil until both tomatoes and onion are soft. Strain, washing through all the pulp possible. Measure and add to 1 gallon of this,  $1\frac{1}{2}$  teaspoons cloves,  $1\frac{1}{2}$  teaspoons ginger, 1 teaspoon red pepper,  $1\frac{1}{2}$  teaspoons cinnamon, 1 teaspoon allspice, 1 teaspoon black pepper,  $\frac{3}{4}$  cup sugar,  $\frac{1}{4}$  cup salt, 1 pint vinegar. Boil until thick, then bottle.

### Uncooked Tomato Relish

One pk. ripe tomatoes cut in small pieces, drain in a bag, sprinkle with  $\frac{1}{2}$  cup salt and drain 2 hours. Two cups onions chopped fine, 3 cups celery chopped fine. Combine mixture and add: 2 large red peppers, chopped, 3 cups light brown sugar,  $\frac{3}{4}$  cup mustard seed, 1 teaspoon cloves, 2 teaspoons cinnamon, and 2 pts. cider vinegar. Mix all together and can cold.

### Green Tomato Sauce

2 doz. large tomatoes,  $1\frac{1}{2}$  doz. apples,  $\frac{1}{4}$  lb. salt, 4 large green sweet peppers, 1 red pepper, 2 lbs. brown sugar, 2 ounces mustard, 2 tablespoons ground ginger, 2 pints vinegar, 6 large onions. Boil  $1\frac{1}{2}$  hours.

### Chili Sauce

Chop 18 ripe tomatoes, 2 or 3 red peppers, 2 onions. Add 2 tablespoons salt, 2 tablespoons ginger, 1 tablespoon allspice, 1 tablespoon cloves, 1 tablespoon mustard, 1 tablespoon cinnamon, 1 tablespoon celery seed, 1 quart vinegar,  $\frac{1}{2}$  cup sugar and boil for about two hours, until mixture is right consistency, being careful it does not scorch.

### Pickled Onions

Peel, wash and put onions in brine, using two cups of salt to two quarts of water. Let stand two days, pour off brine, cover with fresh brine and let stand two days longer. Remove from brine, wash, and pack in jars; cover with hot vinegar to which whole cloves, cinnamon and allspice have been added.

### Tomato Soy

Peel and slice 1 pk. ripe tomatoes and 6 large onions. Spread 1 cup salt between layers of vegetables. Let soak over night. Drain, then slice 3 large red peppers thin, add to mixture with 1 qt. vinegar, and 1 teaspoon whole cloves and 1 teaspoon allspice (in muslin bag). Cook slowly two or three hours. When nearly done add 2 lbs. brown sugar,  $\frac{1}{2}$  lb. mustard seed, remove from stove and add  $\frac{1}{2}$  oz. celery seed. Bottle hot.

### Mixed Pickles

Prepare and cut in small pieces, 2 qts. green tomatoes, 12 small cucumbers, 3 red peppers, 1 cauliflower, 2 bunches celery, 1 pt. small onions, 2 qts. string beans. Cover with brine overnight. Drain, and wash carefully. Heat 1 gal. vinegar, 2 cups sugar,  $\frac{1}{4}$  lb. mustard seed,  $\frac{1}{2}$  oz. allspice,  $\frac{1}{2}$  oz. pepper,  $\frac{1}{2}$  oz. cloves to boiling point, add vegetables and cook until soft. Seal. (Sugar, pepper, cloves may be omitted.)

### Spiced Grapes

Wash 6 lbs. grapes and remove from the stems. Put pulp into saucepan (save the skins). Cook pulp until the seeds can be removed. Turn into colander and press pulp through, add the skins and 3 lbs. sugar,  $1\frac{1}{2}$  cups vinegar,  $\frac{1}{4}$  cup mixed spice (cinnamon, cloves, allspice) and cook until the skins are soft and mixture is thick and jelly-like.

### Tomato Jam

Peel 12 ripe tomatoes. Boil together with  $2\frac{1}{2}$  cups white sugar for one hour, then add 2 cups vinegar, 1 teaspoon each of cinnamon, ground cloves and salt. Boil together until thick enough for jam. Delicious with cold meats.

### Peach Chutney

Peel and stone 3 lbs. peaches. Peel and core 4 lbs. apples. Peel 3 lbs. onions. Chop all fine, add 1 lb. seeded raisins and  $\frac{1}{4}$  lb. ginger, both cut fine; 1 teaspoon salt, 1 pint vinegar, a little cayenne or red pepper cut up; 2 lbs. white sugar. Boil one hour.



## MEATS

In roasting or baking meats, the time should be computed after the first twenty minutes; or, after counting so many minutes to each pound, add twenty or thirty minutes according to the size of the roast to allow time for the meat to become heated. Meat should be basted every ten minutes unless covered in a special roaster.

Time Tables for Cooking Meats  
Roasting and Baking:

	Per lb.
Beef .....	10-12
Round of beef .....	15
Mutton, leg or shoulder .....	20
Mutton, loin or saddle .....	15
Lamb .....	15
Veal .....	20
Pork .....	25
Turkey or Chicken .....	15
Goose .....	18
Venison .....	15
Fillet, hot oven .....	30
Ducks, domestic .....entire time	45-60
Ducks, wild, very hot oven .. " "	15-30
Partridge .. " "	30-40
Grouse or Pigeons .. " "	30
Braised Meats .. " "	3-4 hrs.
Heart, stuffed .. " "	2 hrs.

## Swiss Steak

Select a flank steak or a slice of round steak  $1\frac{1}{2}$  to 2 inches thick. Pound into the steak, on both sides, as much flour as it will take up. Place in frying pan, brown the meat on both sides in bacon fat. Add boiling water to partly cover and let simmer about 2 hours. Peel a small onion for each person to be served; parboil 5 minutes, drain, and put to cook around the meat or slice in a layer over the top of the meat. The sauce around the meat should be thick and brown and well seasoned.

## Beef Steak and Kidney Pudding

6 oz. suet (chopped)  
1 lb. flour  
1 teaspoon salt  
Milk or water  
2 lbs. rump steak  
1 ox kidney  
Pepper and salt  
Water

Make a crust of suet, flour and salt. Mix with milk to a soft dough. Line the sides of a pudding basin, letting the paste overlap.

Cut up steak and kidney in inch pieces, put a layer of steak then a layer of kidney alternately, season. Fill up the basin with water to within 2 inches of the top, lay another layer of paste on the top and press down edges, fold over the overlapping paste.

Wring a cloth out of hot water and tie up the pudding; put in boiling water and boil for four hours at least. Keep the pudding well covered with boiling water till it is cooked. Pin a napkin around basin and send to the table.

## Stewed Steak with Macaroni

$1\frac{1}{2}$  lbs. round steak  
2 tablespoons flour  
2 tablespoons butter  
1 tablespoon catsup  
 $\frac{1}{4}$  lb. macaroni  
Pepper and salt

Cut the meat in small pieces, roll in flour and brown in butter. Cover with hot water and allow it to simmer slowly for  $1\frac{1}{2}$  hours; add the macaroni and cook for three-quarters of an hour. Season with pepper and salt and catsup. Cook for another ten minutes. Serve on a hot dish with meat in the middle and macaroni around.

## Shepherd's Pie

2 cups chopped roast beef  
Gravy  
1 cup mashed potatoes  
Seasoning

Combine ingredients, except potatoes. Place in a buttered baking dish and cover with mashed potatoes. Brush with beaten eggs. Bake until potatoes are slightly browned.

## Browned Hash

1 cup meat  
2 cups mashed potatoes  
 $\frac{1}{2}$  cup boiling water  
 $\frac{1}{4}$  tablespoon fat  
Seasoning  
Onion Juice

Put the mixture in a frying pan in which 1 tablespoon fat has been heated. Spread smoothly, cook over moderate heat so it will brown slowly and not burn. Cook about one half hour and do not stir. Fold like an omelet. (The same mixture may be made into small cakes and browned).

## Broiled Lamb Chops

6 chops  
Butter  
Salt and pepper

Wipe and trim chops; lay on a hot broiler and broil on each side. It



takes from 8 to 10 minutes to cook. Season with salt and pepper and spread lightly with butter.

**Pan Broiled Chops**

Chops  
Pepper and salt

Prepare as for broiling; put on a very hot frying pan slightly greased, turn and sear on other side. Turn often but do not pierce chop with fork or the juices will escape. Cook from 8 to 10 minutes. If fat collects in pan, pour it off. Turn chops on edge to brown the fat. Sprinkle with pepper and salt and spread lightly with butter, if desired.

**Masked Lamb Cutlets**

8 lamb cutlets  
Mashed potatoes  
1 egg  
Bread or cracker crumbs  
Seasoning

Take cutlets, chop off the thick part of the bone. Beat the cutlets flat, scrape quite clean a portion of the top of the bone (about 1 inch); broil for seven or eight minutes, turning frequently. When done season with pepper and salt; let cool slightly; now cover thickly with finely mashed potatoes, dip in beaten egg and cracker or bread crumbs, and fry a golden brown. Arrange chopped, buttered new carrots or green peas on the centre of a hot platter; put a cutlet frill on the scraped bone of each cutlet and stand cutlets round the vegetables.

**Braised Lamb Stew**

2 lbs. lamb from forequarter  
Flour  
1 onion (sliced)  
1 tablespoon dripping  
1 pint water  
1 pint strained tomatoes  
Salt and pepper  
1 can peas

Cut lamb in cubes, dredge with flour. Fry onion in dripping, add meat. Put all in double roaster, add water and tomato juice. Season to taste. Cook one and a half hours; just before taking from oven add peas. Serve on a hot platter with sippets of toast.

**Fricassee of Lamb**

3 lbs. lamb cut from forequarter  
1 quart water  
1 onion (whole)  
1 bay leaf  
2 whole cloves  
1 tablespoon butter  
1 tablespoon flour  
Pepper and salt

Wipe and cut up the lamb in cubes, cover with cold water and bring slowly to boiling point; add onion, bay leaf and cloves. Take off scum. Cook slowly until lamb is tender (about 40 minutes); strain off the liquor. Melt butter, add flour and cook for 2 minutes. Add enough boiling liquor to make a creamy sauce; take out the onion, bay leaf and cloves. (The easiest way to use the onion is to stick the bay leaf on with cloves; it is easier got out).

Pour sauce over meat and serve very hot, with green peas if desired.

**Roast Breast of Veal—Stuffed**

1 breast veal—boned  
Pepper and salt  
Stuffing

Trim the meat, wipe with a cloth wrung out of cold water.

Lay out flat, season with pepper and salt; spread dressing, roll and tie in several places with tape.

**To Make Dressing**

2 cups dry bread crumbs  
1/2 teaspoon salt  
1/2 teaspoon lemon juice  
1 teaspoon savory and thyme mixed  
1 tablespoon chopped onion  
1 tablespoon butter  
1 tablespoon chopped bacon  
A little water to moisten

Mix ingredients in order given. Serve with thick brown gravy.

**Breaded Veal Cutlets**

1 1/2 lb. fillet of veal  
1 egg  
1 tablespoon cold water  
Cracker crumbs  
Salt and pepper

Cut veal into six pieces of equal size. Flatten with blade of a large knife and season with pepper and salt.

Beat egg, adding cold water; add a little salt. Now dip each cutlet into the egg and roll in cracker or fine bread crumbs and fry in boiling fat



for six minutes. Serve with green peas and tomato sauce.

### Savory Dish of Veal

- 3 or 4 lbs. loin or neck of veal
- 15 young carrots
- A few green onions
- 1 pint green peas
- A bunch savory herbs
- Pepper and salt to taste
- 1 tablespoon lemon-juice
- 2 tablespoons tomato sauce
- 2 tablespoons mushroom ketchup
- 12 new potatoes

Dredge the meat with flour and roast or bake it for about  $\frac{3}{4}$  hour. Put the meat into a stewpan with the carrots, onions, potatoes, herbs, pepper and salt; pour over it sufficient boiling water to cover it, and stew gently for 2 hours. Take out the meat and herbs, put the former into a deep dish; skim off all the fat from the gravy and flavor it with lemon-juice, tomato sauce and mushroom ketchup in the above proportion. Put a pint of green peas, boiled separately, with the meat, pour over it the gravy, and serve. Garnish with a few forcemeat balls. The meat may be cut into chops and floured and fried, instead of being roasted.

### Veal Loaf

- 2 lbs. lean veal
- 1 lb. fat pickled pork
- 2 teaspoons salt
- $\frac{1}{2}$  teaspoon pepper
- 1 teaspoon minced onion
- 1 tablespoon chopped parsley
- $\frac{1}{4}$  cup dry bread crumbs
- $\frac{1}{4}$  cup milk
- 1 egg
- A little lemon juice

Remove skin and membrane from the veal, chop fine, add minced onion, seasoning with bread crumbs. Mix in the milk and the egg slightly beaten. Mix thoroughly together. Place in a bread pan and smooth evenly on top. Bake in a slow oven for 2 hours, basting frequently. Turn out and serve with brown gravy or Spanish sauce.

### Fricassee of Veal

- 4 lbs. veal
- 1 onion stuck with 2 cloves
- 2 bay leaves
- 1 quart water
- Pepper and salt
- 2 tablespoons butter
- 3 tablespoons flour
- 1 cup hot milk
- 1 teaspoon parsley

Wipe veal and cut into 2 inch pieces; put in saucepan with onion and bay leaves, add water; bring slowly to boiling point; remove scum as it rises. Let veal simmer for about one hour, season with pepper and salt. Strain off about one pint of the gravy, add to it the hot milk. Melt butter, stir in flour, then the hot milk and stock, stirring all the time to keep it smooth. Cook for five minutes; pour over the meat and sprinkle with chopped parsley.

### Veal Chops en Casserole

- 6 veal chops
- 1 egg
- Cracker or bread crumbs
- 1 can tomatoes
- 1 small spanish onion
- 1 bay leaf
- Pepper and salt

Trim chops, dip in egg and crumbs, fry for five or six minutes to golden brown. Remove from pan and place in casserole, cover with thinly sliced onion, pepper and salt to taste, bay leaf and tomatoes. Cover closely and bake for 30 to 40 minutes, or till onion is quite done. Very delicious.

### Veal and Ham Pie

- $1\frac{1}{2}$  lbs. veal (cut in pieces)
- $\frac{1}{2}$  lb. cooked ham
- 2 hard-boiled eggs
- 1 tablespoon flour
- 1 teaspoon grated lemon rind
- 1 tablespoon parsley
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 blade of mace
- 1 cup water

Stew the veal until tender; put into a deep baking dish with the ham and hard-boiled eggs, which have been cut into small pieces. Mix flour, lemon rind, parsley and other seasoning all together; mix in layers with the meat. Cover with the gravy from the veal. When cool cover with pastry, bake in a hot oven for 30 minutes. Serve either hot or cold.

### Curried Veal

- Cold roast veal
- 4 onions
- 2 apples (sliced)
- 1 tablespoon curry powder
- 1 dessertspoon flour
- 1 cup broth or water
- 1 tablespoon lemon juice

Slice the onions and apples, and fry in a little butter; take them out, cut the meat into neat cutlets, and



fry these to a pale brown; add the curry powder and flour, put in the onion, apples and a little broth or water, and stew gently till tender; add the lemon juice, and serve with a dish of boiled rice. The curry may be ornamented with pickles, capsi-cums, and gherkins arranged prettily on the top.

**Spanish Stew**

- 3 lbs. veal or beef
- 1/2 can tomatoes
- 1/2 pint water
- 1 sweet green pepper
- 2 onions
- Salt to taste

Cut the meat into 2 inch pieces; add salt, tomatoes, green pepper (which has been seeded and cut in strips), chopped onion and water. Cook slowly until meat is tender. Blend 1 tablespoon flour with water and thicken.

May be served with plain boiled rice if desired.

**Calf's Liver and Bacon**

- 1 lb. calf's liver
- 1/4 lb. bacon
- Flour
- Pepper and salt
- Dripping

Cut the liver in slices a half inch thick, pour boiling water over and let it stand 5 minutes; drain. Sprinkle with pepper and salt and dredge with flour. Cook slowly in hot dripping or bacon fat. Serve with crisp bacon.

**Breaded Pork Cutlets**

- Loin, or fore-loin of pork
- Egg and bread crumbs
- Salt and pepper to taste
- To every tablespoon bread crumbs, allow 1/2 teaspoon minced sage
- Clarified butter

Cut the cutlets from a loin, or fore-loin of pork, trim as mutton cutlets and scrape the top part of the bone. Brush over with egg, sprinkle with bread crumbs, mixed with minced sage and seasoning of pepper and salt; drop a little clarified butter on them and press the crumbs well down. Put the frying-pan on the fire with some lard in it; when hot, lay in the cutlets, and fry them a light brown on both sides. Take them out, put them before the fire to dry and dish on mashed potatoes. (Put potatoes through ricer; arrange pyramid of

potatoes in centre of dish and arrange cutlets around.) Garnish with rings of fried apples.

**Fricassee of Chicken**

- 1 chicken (about 3 lbs.)
- 1 onion
- 2 cloves
- 1 bay leaf
- 1 teaspoon salt
- 1/4 teaspoon white pepper
- 2 tablespoons butter
- 2 tablespoons flour

Wash and singe the chicken; place in saucepan and barely cover it with cold water, add seasoning and cook until tender. Remove from saucepan; skin and cut the chicken into nice joints. Put butter in another saucepan, melt, add flour and strain into it about one quart of liquor in which the chicken has been boiled, which will make a nice white sauce. Put the chicken in. Boil up, add a little chopped parsley and serve very hot.

Plain boiled rice may be served if liked.

**Chicken a la King**

- 2 cups cold chicken, chopped
- 1 cup cooked mushrooms
- 1 green pepper
- 1 teaspoon salt
- 1/4 teaspoon white pepper

**White Sauce**

- 2 tablespoons butter
- 2 tablespoons flour
- 1 pint milk or cream
- Toast

Melt butter, add flour, then milk (which should be hot). Cook 3 minutes, add chicken, mushrooms and seasoning. Serve very hot on toast.

**Chicken Maryland**

- 2 spring chickens
- Salt and pepper
- 2 eggs
- Bread crumbs
- 2 tablespoons butter
- 1 cup white sauce
- 1/2 lb. bacon
- Corn fritters

Split the chickens, detach wings and legs; lay on a flat dish and season. Dip each portion in beaten egg, then in bread crumbs. Place in a buttered pan and pour over 2 tablespoons of clarified butter, and roast in the oven for 20 minutes. Pour white sauce on a serving dish and arrange chicken



on it; alternate with rolls of broiled bacon and small corn fritters.

### Chicken Pot Pie

1 large chicken  
Cold water  
Salt  
Pepper  
2 teaspoons flour  
2 tablespoons butter  
Biscuit dough

Cut and joint the chicken, cover with cold water and let it boil gently until tender. Season with salt and pepper and thicken the gravy with the flour, mixed smooth with butter. Have ready nice, light biscuit dough; roll about half an inch thick, cut with a small cutter and drop into the boiling gravy. Put the cover on the pot closely so that none of the steam escapes, and do not allow the pot to cease boiling till the biscuits are done and ready to serve (about half an hour).

## SALADS

### To Prepare Salad Greens

Wash leaves and examine very carefully for sand or parasites. When thoroughly washed pile leaves lightly in cheesecloth and keep on ice.

### Six Secrets for Salad Success

1. Serve salad greens very cold and crisp.
2. Save the outer leaves of lettuce, shred them and use as the foundation for fruit or vegetable salads.
3. Never put salad dressing on lettuce or other salad greens until just before serving as it makes the greens limp and wilted.
4. Marinate in French dressing all vegetables, meat and fish to be used in salads.
5. Make your salad attractive to look at as well as to eat. Never throw the ingredients carelessly together.
6. Don't let your salads become monotonous. Vary them frequently, and serve different dressings.

### Egg Salad

Cut four "hard-boiled" eggs in halves crosswise in such a way that tops of halves may be cut in small

points. Remove yolks, mash, and add an equal amount of finely chopped cooked chicken. Moisten with French Dressing, shape in balls size of original yolks, and refill whites. Arrange on lettuce leaves, garnish with radishes cut in fancy shapes, and serve with French Dressing.

### Devilled Egg Salad

Cut six "hard-boiled" eggs in halves crosswise, keeping whites in pairs. Remove yolks and mash or put through a potato ricer. Add slowly enough French Dressing to moisten. Make into balls the size of original yolks and refill whites. Arrange on a bed of lettuce, and pour oil dressing around eggs.

### Shrimp Salad

1 pint shrimps  
1 head lettuce  
1 hard-boiled egg  
Mayonnaise dressing  
Beets  
Lettuce and celery tips  
Pepper and salt

Strain shrimps; chop lettuce, slice egg. Place in salad bowl, a layer of shrimps, then a layer of lettuce; season with pepper and salt. Spread over all a mayonnaise dressing and garnish with beets, lettuce, celery tips and egg.

### Waldorf Salad

Mix equal parts of apples, pared and cut into small cubes, celery sliced in thin circles and English walnuts cut into small pieces. Season with salt and moisten with mayonnaise. Serve on lettuce leaf garnished with a spoonful of whipped cream and halves of English walnuts or pecans.

### Tomatoes Stuffed with Nuts

Tomatoes  
Nut meats  
Green peas  
Mayonnaise

Scald, peel, core and scoop out the tomatoes; fill them with finely chopped nuts and green peas which have been mixed with a little mayonnaise. Turn them upside down on a lettuce leaf; pour over them two tablespoonfuls mayonnaise dressing; garnish with olives and cress.



**Tomatoes Stuffed with Pineapple**

Peel medium sized tomatoes. Remove thin slice from top of each, and take out seeds and some of pulp. Sprinkle inside with salt, invert, and let stand one-half hour. Fill tomatoes with fresh pineapple cut in small cubes or shredded, and nut meats, using two-thirds pineapple and one-third nut meats. Mix with mayonnaise dressing; garnish with mayonnaise, halves of nut meats, and slices cut from tops cut square. Serve on a bed of lettuce leaves.

**Delmonico Salad**

- 1 apple
- 1 head lettuce
- 3 oranges
- 1/4 cup dates
- 1/4 cup chopped walnuts
- 1/4 cup cocoanut
- 1 tablespoon fruit sugar
- 1 pint whipped cream
- 1/4 teaspoon salt

Peel and core apple, cut in thin rounds; place on lettuce leaf; peel orange and cut in dices. Pile upon apple ring. Mix chopped dates, walnuts, cocoanut and sugar together. Moisten with a little cream, arrange spoonfuls of the mixture on the top of the diced orange. Serve with salted whipped cream on top.

**Orange and Cheese Salad**

- 1 cup chopped pecans
- 1 pkt. cream cheese
- Pepper and salt
- 1 tablespoon thick cream
- 3 oranges
- Lettuce
- Salad dressing

Mix pecans with cream cheese, season with pepper and salt; add cream to blend. Make into tiny balls. Peel oranges, remove seeds and white membrane and cut in half-inch rings. Arrange rings on lettuce leaves and place several of the cheese balls in the centre. Serve with salted whipped cream or salad dressing.

**French Fruit Salad**

- 2 oranges
- 3 bananas
- 1/2 lb. Malaga grapes
- 12 English walnut meats
- 1 head lettuce
- French dressing

Peel oranges and remove pulp separately from each section. Peel bananas and cut in one-fourth inch slices.

Remove skins and seeds from grapes. Break walnut meats in pieces. Mix prepared ingredients and arrange on lettuce leaves. Serve with French dressing.

**Chicken Salad**

- 2 cups cold chicken
- 1 cup crisp celery
- Few capers
- Salt and paprika
- 1/2 pt. mayonnaise
- 1 head lettuce
- Celery tips
- Olives

Cut chicken in small dice, add the finely chopped celery and capers, season with a little fine salt and paprika, pour in the mayonnaise, mix together lightly. Pile the mixture on cup shaped lettuce leaves and garnish with strips of pimento, celery tips, plain or stuffed olives, or any colorful garnish as desired.

**SALAD DRESSINGS****Mayonnaise Dressing**

- 1 teaspoon mustard
- 2 teaspoons powdered sugar
- 1 teaspoon salt
- Speck cayenne
- Yolks of 2 eggs
- 1 1/2 cups olive oil
- 2 tablespoons vinegar
- 2 tablespoons lemon juice

Mix dry ingredients, add to yolks and mix thoroughly. Add a few drops of oil at a time until one-half cup is used, beating with egg-beater or wooden spoon. Then add alternately a few drops of vinegar and lemon juice and the remainder of the oil, using care not to lose the stiff consistency. It should be a thick dressing and not added to food until just before serving.

**Note:**—Have all ingredients and utensils thoroughly chilled and place mixing bowl in a pan of crushed ice while blending.

If dressing curdles, take another egg yolk and add the curdled mixture to it slowly, beating constantly.

Another method of blending is to mix dry ingredients, add to yolks and mix thoroughly. Add the vinegar and lemon juice slowly, beating well with Dover egg beater. Add the oil slowly.



**Cream Dressing**

- $\frac{1}{2}$  tablespoon salt
- $\frac{1}{2}$  tablespoon mustard
- $\frac{1}{2}$  tablespoon sugar
- 1 egg (slightly beaten)
- $2\frac{1}{2}$  tablespoons melted butter
- $\frac{1}{4}$  cup cream
- $\frac{1}{4}$  cup vinegar

Mix ingredients in order given, adding vinegar very slowly. Cook over boiling water, stirring constantly until mixture thickens, strain and cool.

**Boiled Dressing**

- $\frac{1}{2}$  tablespoon salt
- 1 teaspoon mustard
- $1\frac{1}{2}$  tablespoons sugar
- Few grains cayenne
- $\frac{1}{2}$  tablespoon flour
- Yolks 2 eggs
- $1\frac{1}{2}$  tablespoons melted butter
- $\frac{1}{2}$  cup milk
- $\frac{1}{4}$  cup vinegar

Mix dry ingredients, add yolks of eggs slightly beaten, butter, milk and vinegar, very slowly. Cook over boiling water until mixture thickens; strain and cool.

**French Dressing**

- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{4}$  teaspoon pepper
- 4 tablespoons vinegar
- 4 tablespoons olive oil

Mix ingredients and stir until well blended. Some prefer the addition of a few drops onion juice. French Dressing is more easily prepared and largely used than any other dressing.

**Russian Dressing**

- $\frac{1}{2}$  cup mayonnaise
- $\frac{1}{4}$  teaspoon tomato catsup
- 1 teaspoon lemon juice
- A little finely chopped red and green pepper

Mix all well together.

**Oil Dressing**

- 4 hard boiled eggs
- 4 tablespoons oil
- 4 tablespoons vinegar
- $\frac{1}{2}$  tablespoon sugar
- $\frac{1}{2}$  teaspoon mustard
- $\frac{1}{2}$  teaspoon salt
- Few grains cayenne
- White 1 egg

Force yolks of "hard-boiled" eggs through a strainer, then work, using a silver or wooden spoon, until smooth. Add sugar, mustard, salt and cayenne, and when well blended, add gradually oil and vinegar, stirring and beating until thoroughly mixed; then cut and fold in white of egg beaten until stiff.

**German Dressing**

- $\frac{1}{2}$  cup thick cream
- 3 tablespoons vinegar
- Few grains pepper
- $\frac{1}{4}$  teaspoon salt

Beat cream until stiff, using Dover egg-beater. Add salt, pepper and vinegar very slowly, continuing the beating.

**PUDDINGS****Delmonico Pudding**

- 1 quart milk
- 4 tablespoons cornstarch
- 4 eggs
- 3 tablespoons sugar
- A pinch of salt
- $\frac{1}{2}$  teaspoon vanilla
- Apricot jam

Put the milk into double boiler to scald; blend cornstarch with a little cold milk; beat egg yolks and sugar and add to blended cornstarch with salt and vanilla; mix well. When thick turn into pudding dish, and when cool spread with apricot (or other) jam. Cover with the meringue and place in oven to brown.

**Millers Pudding**

- $\frac{1}{2}$  cup butter
- $\frac{1}{2}$  cup sugar
- 2 eggs
- 1 cup flour
- $\frac{1}{4}$  teaspoon Magic Soda
- 2 teaspoons milk
- 2 tablespoons raspberry jam

Cream butter and sugar, add well beaten eggs and flour, sifted with soda; then add milk. Add raspberry jam. Grease a mould and steam for 2 hours. Turn out and sprinkle with pulverized sugar. Serve with a caramel sauce.

**Queen of Puddings**

- 1 cup bread crumbs
- 1 pint milk
- $\frac{1}{2}$  cup sugar
- 2 eggs
- 1 tablespoon butter
- $\frac{1}{2}$  lemon
- Jam or jelly

Put the fine bread crumbs in a small baking dish. Mix in the grated lemon rind. Beat together yolks of eggs and sugar, then add butter (melted) then lemon juice. Add milk and stir all into the bread crumbs. Bake in a moderate oven; let cool and spread on top a layer of jam or jelly, then cover lightly with the stiffly beaten whites, to which has been added two tablespoons of sugar. Brown slightly in oven.



**Cup Puddings**

- 1/2 cup butter
- 1/2 cup sugar
- 4 eggs
- 2 cups pastry or 1 1/2 c bread flour
- 3 teaspoons Magic Baking Powder
- 1 teaspoon lemon juice
- 1/2 cup milk

Beat butter and sugar to a cream, add eggs one at a time, then flavoring. Stir in flour and baking powder (which have been sifted together) alternately with the milk. Well grease some cups or small moulds—sprinkle a few currants in the bottom of each and half fill cups with batter. Bake ten to fifteen minutes in 375° oven. Turn out and serve with custard or some sauce.

**Cottage Pudding**

- 2 tablespoons butter
- 3/4 cup sugar
- 2 eggs
- 1 1/2 cups flour
- 1 teaspoon Magic Baking Powder
- A pinch of salt
- 1/2 cup milk

Cream butter and sugar, and add beaten eggs. Sift in flour, baking powder and salt alternately with the milk. Beat all well together, put in greased pan and bake from 15 to 20 minutes. Serve with vanilla or fruit sauce.

**Cocoanut Pudding**

- 1 quart milk
- 4 tablespoons cocoanut
- 2 tablespoons cornstarch
- 4 tablespoons sugar
- 3 eggs
- 1/2 teaspoon vanilla

Blend cornstarch with a little cold milk. Boil remainder of milk, then pour one half of it on cornstarch, stirring while doing so. Add sugar and cook five minutes. Pour remainder of the milk on cocoanut and let soak for 1/2 an hour, then add this to cornstarch mixture, and add vanilla. When cool add the well beaten eggs and bake in a buttered dish until nicely browned. Serve with cream.

**Rice and Apple Meringue**

- 1 cup boiled rice
- 1 cup sugar
- 1 lemon
- 3 eggs
- 1 pint milk
- 6 sour apples

Make apple sauce and sweeten with half the sugar. Mix rice with beaten yolks of eggs and remaining half cup of sugar and milk. Put in baking dish and bake 20 minutes. When done spread apples on top. Beat

whites of eggs with tablespoon of sugar until stiff. Cover apples with meringue and put in oven to slightly brown.

**Brown Betty Pudding**

- 1 cup bread crumbs
- 6 large tart apples
- 1/2 cup sugar
- 1 teaspoon cinnamon
- Butter

Butter a deep dish and put in a layer of chopped apples. Sprinkle with sugar and cinnamon and a few small lumps of butter, then a layer of bread crumbs, again a layer of apples and so on until all is used. Cover closely and steam 3/4 of an hour in a moderate oven. Then uncover and brown quickly. Serve with sugar and cream or a thin boiled custard.

**Fig Pudding**

- 1 cup pastry flour or 3/4 c bread flour
- 2 teaspoons Magic Baking Powder
- 1/4 teaspoon salt
- 2 cups bread crumbs
- 1/2 cup figs
- 1 cup of beef suet (chopped fine)
- 1 egg
- 1 cup milk
- 1/2 cup brown sugar

Sift together flour, baking powder and salt. Add bread crumbs and sugar, then add suet and figs chopped fine. Stir all together. Add the beaten egg and milk. Turn into well greased mould and steam for 3 hours. Serve with nutmeg sauce.

**Ginger Sponge Pudding**

- 2 cups pastry or 1 1/4 c bread flour
- 2 teaspoons Magic Baking Powder
- 1 teaspoon ground ginger
- 1/2 teaspoon salt
- 1/2 cup butter or other shortening
- 3/4 cup sugar
- 2 tablespoons corn or golden syrup
- 1 egg
- 1/2 cup milk

Sift together flour, baking powder, salt and ground ginger, rub in shortening, add sugar—Mix well together then add well beaten egg, syrup and milk. Beat together thoroughly, pour into a well greased pudding basin, steam two hours. Turn out and serve with a sweet sauce flavored with nutmeg.

**Caramel Pudding**

- 3 tablespoons cornstarch
- 1 pint milk
- 1 tablespoon butter
- 1 1/2 cups brown sugar
- 1 teaspoon vanilla
- Nuts

Blend cornstarch with a little cold milk.



Put butter and brown sugar in a pan and stir well until melted and quite brown, then add the scalded milk and stir in cornstarch. Remove from fire, beat well and add vanilla and chopped nuts. Pour into glass dishes. When cool decorate with whipped cream, put through a piping bag, and chopped walnuts. Burnt almonds may be used if desired.

### Caramel Custard

- 1/4 cup brown sugar
- 1 pint milk
- 3 eggs
- 1/2 teaspoon vanilla
- A pinch of salt

Melt and brown very carefully the sugar. Scald milk and add to the browned sugar. Beat eggs slightly, then add vanilla and salt, and when the sugar is melted in the hot milk, pour very slowly over the beaten eggs. Strain, butter some cups or a mould and pour mixture in. Set in a pan of hot water and bake until, when tried with a knife, it comes out clean. Serve with a caramel sauce.

### Caramel Sauce

Brown half a cup of sugar, add half a cup hot water; boil for 10 minutes.

### Bavarian Cream

- 1 can pineapple (shredded)
- 1/2 oz. gelatine
- 1 cup sugar
- 1 pint heavy cream

Pour juice off pineapple. Soak the gelatine in half of it. Put other half on sugar. Put the sugar on to boil until it gets like heavy syrup. Add the dissolved gelatine and set aside to cool. Whip the cream until very stiff and beat in the syrup, gelatine and pineapple. Put into a wet mould and serve cold.

### Spanish Cream

- 2 quarts milk
- 1 box gelatine
- 6 eggs
- 1 teaspoon vanilla
- 2 cups sugar

Scald the milk and add gelatine (previously soaked in half cup cold milk). Beat the yolks of eggs with the sugar. Pour into the hot mixture. Let it cook for a minute. Have the whites of eggs beaten stiff. Add flavoring to milk and pour the whole over the whites of eggs. Stir well and pour into moulds.

### Coffee Cream

- 1/2 box gelatine
- 1/2 cup sugar
- 1 1/2 cups thin cream
- 1/2 cup strong coffee (cold)

Soak the gelatine in a little cold water. Put the sugar, coffee and soaked gelatine into double boiler and cook until dissolved, then add cream and pour into a mould. Serve with whipped cream.

### Velvet Cream

- 1 box gelatine
- 1 cup sherry
- 1/4 cup sugar
- 1 quart milk

Soak the gelatine in sherry. Put on the fire with sugar to melt, then strain into the milk. Stir up and put into a glass dish. Serve cold with cream.

### Orange Trifle

- 3 tablespoons gelatine
- 1/4 cup cold water
- 1/2 cup boiling water
- 1 1/2 cups sugar
- 1/4 cups orange juice
- 1/4 cup lemon juice
- 1/2 pint cream

Soak gelatine in cold water. Add boiling water to dissolve. Add sugar, fruit juices and grated rind of one orange. Whip the cream and add it lastly. Pour into a mould. When set serve with whipped cream or cold boiled custard.

### Royal Diplomatic Pudding

- 1/2 box gelatine or
- 2 tablespoons granulated gelatine
- 1/2 cup cold water
- 1 pt. boiling water
- Juice of 1 lemon
- 1 cup sugar
- 1/2 pint wine
- Candied cherries to garnish

Soak gelatine in cold water for half an hour, pour on this two-thirds pint boiling water, add lemon juice, sugar and wine; stir well and strain. Have two moulds, one holding two quarts and the other one quart; put a layer of jelly in large mould and place on ice. When hard, garnish with cherries cut in two; pour in a few spoonfuls of liquid (not hot) jelly to hold the cherries and then pour in enough to cover them. When the jelly is perfectly hard, set the small mould in centre of large one and fill the space between with jelly. Fill the small mould with ice and set both in a basin



of ice water. When the jelly is again hard, remove the ice from the small mould, which fill with warm water and lift it out carefully. The vacant space is to be filled with custard made from following recipe:

- 5 eggs (yolks)
- ½ cup sugar
- 2 tablespoons wine
- 1 teaspoon vanilla
- 2 tablespoons granulated gelatine
- ½ cup cold water
- 1 scant cup milk
- ½ pint whipped cream

Soak gelatine in cold water. Put the milk to boil, add gelatine and eggs and sugar beaten together. Strain and add the wine and vanilla. When the custard begins to thicken, add the whipped cream. Pour the custard into the space mentioned and let it stand until it hardens. Turn the pudding out of mould and serve with soft custard poured around.

#### Charlotte Russe

- ¼ box gelatine or
- 1 tablespoon granulated gelatine
- ¼ cup cold water
- ½ cup scalded cream
- ½ cup powdered sugar
- 2 cups whipped cream
- 1½ teaspoons vanilla
- 6 lady fingers

Soak gelatine in cold water, dissolve in scalded cream, strain into a bowl and add sugar and vanilla. Set bowl in pan of ice-water and stir constantly until it begins to thicken, then fold in whip from cream, adding one-third at a time. Should gelatine mixture become too thick, melt over hot water, and again cool before adding whip. Trim ends and sides of lady fingers, place around inside of a mould, crust side out, one-half inch apart. Turn in mixture and chill. Serve garnished with cubes of Wine Jelly. Charlotte Russe is sometimes made in individual moulds; these are often garnished on top with some of mixture forced through a pastry bag and tube. Individual moulds are frequently lined with thin slices of sponge cake cut to fit moulds.

#### Nesselrode Pudding

- 3 cups milk
- 1½ cups sugar
- Yolks of 5 eggs
- ½ teaspoon salt
- 1 pint thin cream
- ¼ cup pineapple syrup
- 1½ cups prepared French chestnuts

Make custard of first four ingredients, strain, cool, add cream, pineapple syrup and chestnuts; then freeze. To prepare chestnuts, shell, cook in boiling water until soft, and force through a strainer. Line a two-quart melon mould with part of mixture; to remainder add one-half cup candied fruit cut in small pieces, one-quarter cup Sultana raisins, and eight chestnuts broken in pieces, first soaked several hours in Maraschino syrup. Fill mould, cover, pack in salt and ice and let stand two hours. Serve with whipped cream, sweetened and flavored with Maraschino syrup.

#### Cold Cabinet Pudding

- ¼ box gelatine or
- 1 tablespoon granulated gelatine
- ¼ cup cold water
- 2 cups scalded milk
- Yolks of 3 eggs
- ½ cup sugar
- ¼ teaspoon salt
- 1 teaspoon vanilla
- 1 tablespoon sherry
- 5 lady fingers
- 6 macaroons

Soak gelatine in cold water and add to custard made of milk, eggs, sugar, salt; strain, cool slightly, and flavor. Place a mould in pan of ice-water, decorate with candied cherries and angelica, cover with mixture, added carefully by spoonfuls; when firm add layer of lady fingers (first soaked in custard), then layer of macaroons (also soaked in custard); repeat; care being taken that each layer is firm before another is added. Garnish and serve with Cream Sauce and candied cherries.

#### Tipsy Cake

- A stale cake
- 1½ pints boiled custard
- ½ bottle sherry or orange wine
- 1 wineglass of brandy
- ½ lb. sweet almonds

Mix wine and brandy; make a few holes in the cake with a skewer and pour the liquor over. Let the cake thoroughly soak, pouring the wine over as it runs from the cake; then stick the whole of the cake with almonds, which have been blanched and split, and pour custard over. Cake should be one that has been baked in a high fancy mould.



**Steamed Chocolate Pudding**

- 3 eggs
- 1/2 cup sugar
- 3 tablespoons milk
- 1/4 cup chocolate
- 1 cup pastry flour or 3/4 c bread flour
- 1 teaspoon Magic Baking Powder

Beat yolks of eggs until light, gradually adding sugar. Add the milk and melted chocolate, then flour, baking powder and a pinch of salt. Beat until smooth, then fold in the beaten whites of eggs. Put a large teaspoon of the mixture in buttered cups, steam 30 minutes and serve with a custard or vanilla sauce.

**Snow Pudding**

- 1/4 box gelatine or
- 1 tablespoon granulated gelatine
- 1/4 cup cold water
- 1 cup boiling water
- 1 cup sugar
- 1/4 cup lemon juice
- Whites of 3 eggs

Soak gelatine in cold water, dissolve in boiling water, add sugar and lemon juice; strain, and set aside in cool place; occasionally stir mixture, and when quite thick, beat with wire spoon or whisk until frothy; add whites of eggs beaten stiff, and continue beating until stiff enough to hold its shape. Mould, or pile by spoonfuls on glass dish; serve cold with Boiled Custard. A very attractive dish may be prepared by coloring half the mixture with fruit red.

**Strawberry Mousse**

- 1 quart thin cream
- 1 box strawberries
- 1 cup sugar
- 1/4 box gelatine (scant) or
- 1 1/4 tablespoons granulated gelatine
- 2 tablespoons cold water
- 3 tablespoons hot water

Wash and hull berries, sprinkle with sugar, and let stand one hour; mash, and rub through a fine sieve; add gelatine soaked in cold and dissolved in boiling water. Set in pan of ice-water and stir until it begins to thicken; then fold in whip cream, put in mould; cover, pack in salt and ice and let stand four hours. Raspberries may be used in place of strawberries.

**Coffee Mousse**

Make same as 'Strawberry Mousse,' using one cup boiled coffee in place of fruit juice.

**Cherry Batter Pudding**

- 3 cups canned cherries
- 1 cup flour
- 1 teaspoon Magic Baking Powder
- 1/4 teaspoon salt
- 1/2 cup sugar
- 1 egg
- 1 cup milk
- 2 tablespoons melted butter

Sift together flour, baking powder and salt; add sugar; add beaten egg and milk, then melted butter. Beat well. Place sweetened cherries in bottom of pudding dish, pour in the batter to cover them. Bake in oven 400° F. until the batter rises, then reduce heat to 350° F. until done. Serve with Lemon Sauce.

Any fresh or canned fruit may be used in place of cherries.

**Mrs. Hunt's Christmas Pudding**

- 1/2 lb. flour
- 1/2 lb. fine bread crumbs
- 1 lb. beef suet
- 1 lb. brown sugar
- 1 small teaspoon salt
- 1 lb. raisins
- 1 lb. sultanas
- 1 lb. currants
- 1/2 lb. almonds
- 1/2 lb. mixed peel (orange and lemon)
- 2 oz. citron
- 1 nutmeg (grated)
- Rind and juice of 2 lemons
- 2 oz. melted butter
- 8 eggs
- 1/4 cup brandy
- 1/4 cup milk (more or less)

Stone raisins; wash and remove all stems from sultanas and currants, dry thoroughly. Shred orange, lemon and citron. Blanch and chop almonds. When all are thoroughly cleaned and dry, put together into a bowl and sprinkle a little of the flour over the fruit. In another bowl put flour, bread crumbs, finely chopped suet, sugar and salt. Mix well together. Now combine the two, mixing with a wooden spoon. Add grated nutmeg and lemon rind, and when all the dry ingredients are thoroughly mixed pour in the beaten eggs, melted butter, lemon juice, brandy and milk. Beat well and put into well greased pudding basins or moulds, tie down tightly so that the water will not get in; boil for 8 hours. Keep puddings well covered with boiling water and do not let the water cease boiling till puddings are done and taken up. The day pudding is to be served boil again for one hour.

Serve with Brandy Sauce or Hard Sauce.



## SAUCES

## Vanilla Sauce

- 1 cup powdered sugar
- ½ cup butter
- 1 teaspoon vanilla
- 1 cup milk

Cream the butter and sugar, add vanilla and gradually add the milk. Place in a double boiler and stir until the sauce is creamy—no longer.

## Caramel Sauce

- 6 tablespoons sugar
- 1 teaspoon flour
- 1 cup boiling water
- 1 tablespoon butter
- A pinch of salt
- ½ teaspoon vanilla

Put into a pan the sugar, flour, butter and salt. Brown well but do not burn. Add the boiling water and vanilla.

## Pudding Sauce

- 1 cup sugar
- ½ cup butter
- 1 egg
- ½ cup wine

Cream butter and sugar, then add egg. Beat well, then gradually add wine. Serve as soon as ready.

## Lemon Sauce

- 1 teaspoon cornstarch
- ½ cup sugar
- 1 teaspoon butter
- 1 cup boiling water
- 1 lemon

Mix cornstarch and sugar. Add boiling water and half of grated rind and juice of lemon. Cook 8 minutes. Just before serving add butter.

## Foaming Sauce

- 1 cup butter
- 2 cups sugar
- 2 eggs (whites only)
- ½ cup boiling water
- ½ teaspoon vanilla

Cream butter and sugar. Add whites of eggs not beaten. Stir well, and when all is smooth add water. Put in a double boiler and heat. Stir until smooth and add vanilla.

## Clear Sauce

- ½ cup sugar
- 1 cup boiling water
- 1 tablespoon butter
- 1 tablespoon flour
- 1 teaspoon flavoring
- ¼ teaspoon salt

Melt butter, but do not brown; stir in the flour, add the boiling water and sugar, stirring all the time; add flavoring.

## Lemon Sauce

Add to 'Clear Sauce' 3 teaspoons lemon juice and 2 teaspoons lemon rind.

## Chocolate Sauce

- 2 squares unsweetened chocolate
- ½ cup hot water
- 1 tablespoon butter
- ½ teaspoon vanilla
- 1½ cups powdered sugar

Combine all the ingredients and cook together for 15 minutes in a double boiler.

## Butterscotch Sauce

- 1 cup sugar
- 1 cup white corn syrup
- ¼ teaspoon salt
- 1 cup thick cream
- 1 teaspoon vanilla

Cook all together in a double boiler for one hour.

## Orange Sauce

- 4 tablespoons butter
- 4 tablespoons cream
- 4 tablespoons sugar
- 4 eggs (yolks)
- 4 tablespoons orange juice
- 1½ tablespoons lemon juice
- Grated rind of 1 orange

Add well beaten yolks of eggs to creamed butter, add sugar mixed with the cream, and let thicken over hot water, stirring all the time. Add fruit juices and rind. Serve at once.

## Hard Sauce

Cream one-third cup butter; gradually add 1¼ cups of powdered sugar, 1 teaspoon vanilla; beat till very light, set in ice box till chilled. A few drops of brandy may be added if desired.

## Brandy Sauce

- ¼ cup butter
- 1 cup powdered sugar
- 2 tablespoons brandy
- Yolks of 2 eggs
- Whites of 2 eggs
- ½ cup milk or cream

Cream the butter; add sugar gradually, then brandy very slowly, well beaten yolks and milk or cream. Cook over hot water until it thickens as a custard; pour on to beaten whites.

## Caramel Brandy Sauce

Make same as 'Brandy Sauce,' substituting brown sugar in place of powdered sugar.









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