

Colorado

3 4

Bulletin 366

December, 1930

BAKING QUICK BREADS AND CAKES AT HIGH ALTITUDES

A GUIDE TO HOUSEWIVES

BY MARJORIE W. PETERSON



2
COLORADO AGRICULTURAL COLLEGE
COLORADO EXPERIMENT STATION
FORT COLLINS

The Colorado Agricultural College

FORT COLLINS, COLORADO

THE STATE BOARD OF AGRICULTURE

E. R. BLISS, Pres.....	Greeley	JAMES P. McKELVEY.....	La Jara
MRS. MARY ISHAM.....	Brighton	H. B. DYE.....	Manzanola
J. C. BELL.....	Montrose	O. E. WEBB.....	Milliken
W. I. GIFFORD.....	Hesperus	T. J. WARREN.....	Fort Collins
Ex-Officio { GOVERNOR W. H. ADAMS			
		{ PRESIDENT CHAS. A. LORY	
L. M. TAYLOR, Secretary		VERNER WOLFE, Treasurer	

OFFICERS OF THE EXPERIMENT STATION

CHAS. A. LORY, M.S., LL.D., D.Sc.....	President
C. P. GILLETTE, M.S., D.Sc.....	Director
L. D. CRAIN, B.M.E., M.M.E.....	Vice-Director
L. M. TAYLOR.....	Secretary
ANNA T. BAKER.....	Executive Clerk

EXPERIMENT STATION STAFF

Agronomy

Alvin Kezer, A.M., Chief Agronomist
David W. Robertson, M.S., Ph.D., Associate
J. W. Adams, B.S., Assistant
G. W. Deming, Assistant
Robert Gardner, B.S., M.S., Assistant
Dwight Koonce, B.S., Assistant
Roy D. Hockensmith, B.S., M.S., Associate
Warren H. Leonard, B.S., M.S., Assistant

Animal Investigations

George E. Morton, B.S.A., M.S., in Charge
E. J. Maynard, B.S.A., M.S., Associate
B. W. Fairbanks, B.S., Associate
H. B. Osland, B.S., M.S., Assistant

Bacteriology

W. G. Sackett, Ph.D., in Charge
Laura Stewart, B.S., Assistant
Sarah E. Stewart, B.S., M.S., Assistant

Botany

L. W. Durrell, Ph.D., in Charge
Anna M. Lute, A.B., B.Sc., Seed Analyst
E. C. Smith, A.B., M.A., M.S., Assistant
Bruce J. Thornton, B.S., M.S., Assistant
E. W. Bodine, B.S., M.S., Assistant
Don Cation, B.S., M.S., Assistant
Mary F. Howe, M.S., Ph.D., Assistant
Melvin S. Morris, B.S., Assistant
E. J. Starkey, B.S., M.S., Assistant

Chemistry

Wm. P. Headen, A.M., Ph.D., D.Sc., in Charge
Earl Douglass, M.S., Associate
J. W. Tobiska, B.S., M.A., Associate
C. E. Vail, B.S., M.A., Associate

Entomology

C. P. Gillette, M.S., D.Sc., in Charge
W. L. Burnett, Rodent Investigations
J. L. Hoerner, B.S., M.S., Associate
George M. List, B.S., M.S., Associate
Chas. R. Jones, M.S., Ph.D., Associate
Miriam A. Palmer, M.A., M.S., Associate
Sam McCampbell, B.S., Assistant
J. H. Newton, B.S., Assistant
R. G. Richmond, B.S., Assistant
Leslie E. Daniels, B.S., Assistant

Home Economics

Inga M. K. Allison, E.B., M.S., in Charge
Florence N. Schott, B.S., M.S., Associate

Horticulture

E. P. Sandsten, Ph.D., in Charge
A. M. Binkley, B.S., M.S., Associate
Carl Metzger, B.S., M.S., Assistant
Geo. A. Beach, B.S., Assistant

Irrigation Investigations

R. L. Parshall, B.S., in Charge
Carl Rohwer, B.S., C.E., Associate
W. E. Code, B.S., C.E., Associate
R. E. Trimble, B.S., Meteorologist
L. R. Brooks, B.S., Assistant

Rural Economics and Sociology

L. A. Moorhouse, B.S.A., M.S., in Charge
R. T. Burdick, B.S., M.S., Associate
B. F. Coen, E.L., A.M., Associate
D. N. Donaldson, B.S., M.S., Associate
G. S. Klemmedson, B.S., M.S., Associate
H. B. Pingrey, B.S., M.S., Assistant

Veterinary Pathology

I. E. Newsom, B.S., D.V.M., in Charge
Floyd Cross, B.S., D.V.M., Associate
Bryce R. McCrory, M.S., D.V.M., Assistant

Veterinary

Geo. H. Glover, D.V.M., M.S., in Charge

Editorial Service

I. G. Kinghorn, Editor
Arthur Robinson, Associate Editor
Esther Horsley, Assistant Editor

Engineering Division—Mechanical Engineering

L. D. Crain, B.M.E., M.M.E., Head of Division, in charge of Mechanical Engineering
F. E. Goetz, B.S., M.S., Associate

Civil Engineering

E. B. House, B.S. (E.E.), M.S., in Charge
Carl Carpenter, B.S., Testing Engineer

BAKING QUICK BREADS AND CAKES AT HIGH ALTITUDES

A GUIDE TO HOUSEWIVES

BY MARJORIE W. PETERSON

An intensive study of the influence of change in barometric pressure, or altitude, on the quality of baked flour-mixture products was begun in the fall of 1926. A year later the altitude laboratory was constructed, in which the work was continued.

In Bulletin 365 "The Baking of Flour Mixtures at High Altitudes," appear the detailed account of the investigation, a description of the altitude laboratory, discussion of some physical and chemical facts and principles involved, tables, charts and illustrations.

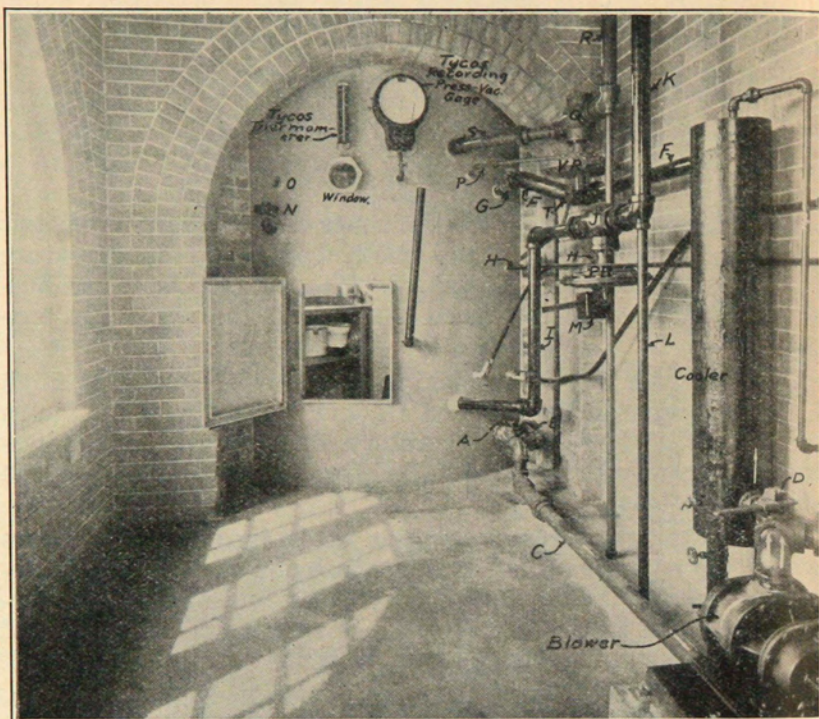
The flour mixtures chosen for study included: Popovers and cream-puffs, leavened by the expansion of steam; baking-powder biscuits, muffins and butter cakes, leavened by the carbon dioxide of baking soda, used alone, or as a constituent of baking powder; and sponge cakes, leavened by air.

The determination of the most satisfactory manipulation, of the most favorable baking temperature, and the best proportion of ingredients, constituted the several lines of investigation, the results of which appear in 86 tables.

In this bulletin are summarized for immediate use by the housewife, the recipes that have been evolved from the experimental work with about 1,300 cakes. Directions for preparing each type of flour mixture are here outlined, then follow the recipes for sea level and those adjusted for these elevations: 3,000; 4,000; 5,000; 6,200; 7,360; 8,500, and 11,180 feet above sea level.

CONSIDERATION OF SOME FACTORS FOR SUCCESS IN BAKING

INGREDIENTS.—Flour.—Many qualities of flours ranging from the hard-wheat flours for bread making to the highly refined soft winter-wheat flours exclusively for cake making, are on the market. Cake flours differ from bread flours by lower content and weaker quality of the gluten present. Hence, *different kinds of flour cannot be used interchangeably in a recipe with identical results.* Because of the variable composition of



Machinery room.

flours and the difference in the quantity and quality of the gluten present, *the housewife desiring excellent results should choose the flour best suited to the product to be made as stated in the recipes.*

Baking Powder.—Some tartrate baking powders currently used are the Royal, Schilling and Monarch.

Phosphate baking powders include Rumford, Price's, Farm House, Yacht Club, Red Front and Webb's.

Three S. A. S. (sodium-aluminum-sulphate) baking powders are K. C., Calumet and Davis O. K.

Fats.—In the recipes to follow, the measures of fat refer to butter, an 85-percent fat. If lard, or a lard substitute is chosen, then about one-sixth less by measure is used, because these are 100-percent fats. Also, if the 100-percent fat is chosen the amount of salt must be slightly increased.

UTENSILS.—Having the right equipment with which to do one's baking is an essential feature in achieving success. Bowls of the right size to hold the material most conveniently, of a shape which permits thoro mixing, and heavy enough so that the amount of effort to hold them in place is a minimum, should be used. Egg beaters well made and of the double type, save time and labor. A set of graduated measuring spoons and two measuring cups, preferably of glass—one for dry and one for liquid ingredients—are essential for rapid and accurate work. Wooden spoons are recommended for creaming the shortening. Spatulas are almost indispensable for removing batter from bowls. Enough small bowls should be available so that all the material may be measured before the mixing begins. Baking pans of the right capacity should be used. Racks for cooling are recommended because circulation of air on all sides of the product prevents sweating.

MEASURING.—*Flour.*—Sift a small amount once, then sift from that into the cup. Level the cup with the edge of the spatula.

Baking Powder.—Heap the spoon by lifting it up lightly thru the powder; level it with the edge of the spatula.

Granulated Sugar.—Sift into the cup.

Confectioners or Powdered Sugar.—Roll, sift once, then sift into the cup.

Brown Sugar.—Roll, pack into the cup.

Liquids.—Fill the cup or spoon full, empty *completely*.

Fats.—Measure small amounts in a tablespoon. For larger amounts, have the fat at room temperature and pack very solidly into the cup, avoiding air spaces; level with the edge of the spatula.

Eggs.—Beat enough to break up the egg-white, allow the foam to subside and then measure as liquids (see page 139).

RECIPE OR PROPORTIONS OF INGREDIENTS.—Choose a recipe given for an altitude approximating that at which you reside.

INGREDIENTS.—Only the best quality of ingredients should be used. In each recipe is indicated the type of flour for which the measurement is given.

MANIPULATION.—Accuracy in measurement and the explicit following of the directions outlined are essential.

BAKING.—The baking of any flour mixture is one of the most important factors upon which success depends. Some kind of oven thermometer or regulator is essential in duplicating the results given in this report. Accuracy in reading the thermometer and in regulating the oven is also important.

VARIABLES.—In duplicating a recipe a source of error lies in the lack of uniformity in the spoons and cups selected for measuring. The foregoing suggestions are given to help overcome this difficulty. As a further aid there follows a tabulation of the consequences of various errors in measuring and manipulation.

The personal equation accounts for the fact that the same methods give different results with different individuals. If one is not satisfied with the results obtained from the use of a highly acceptable recipe, perhaps better results may be obtained by a change of manipulation.

With careful work and some painstaking experimentation, many difficulties are overcome. A study of the discussion given under each type of flour mixture in Part I of this bulletin will help in the understanding of the important factors in baking.

SOME RESULTS DUE TO ERRORS IN MEASUREMENT

Ingredient	Too Much	Too Little
Baking Powder	Very coarse and loose, sometimes slightly fallen, bitter taste.	Small, compact and heavy.
Flour	Dry, with a peaked or cracked top, breadlike, compact.	May fall. Slightly heavy or soggy.
Sugar	Tough, heavy, thick crust that is often cracked and sugary, coarse texture, sometimes slightly fallen.	Dry and coarse, tough, does not brown readily.
Fat	Crisp, uneven edges, greasy and crumbly.	Coarse texture with tough crust.
Liquid	Tunnels, heavy streaks and soggy.	Coarse, breadlike, dry.
Temperature	Coarse, thick, tough crust, peaked and often cracked.	Undersized, heavy, close crumbly texture, pale sticky crust.

SOME EQUIVALENTS

- 1 cup (c.) = 236.6 cubic centimeters (cc.)
- 1 cup (c.) = 16 tablespoons (T.)
- 1 tablespoon (T.) = 3 teaspoons (t.)
- 1 pound (lb.) = 453.59 grams (gms.)
- 1 ounce (oz.) = 28.35 grams (gms.)
- 1 pound of butter is approximately 2 cups
- 1 square of chocolate = 1 ounce or 6 tablespoons (grated)
- 1 ounce of cocoa = one-fourth cup
- 1 square of chocolate = one-third cup of cocoa plus one-half tablespoon of butter.

POPOVERS

UTENSILS.—Measuring cups, spoons, 1-quart mixing bowl, 3 pint enamel bowls, flour sifter, egg beater, mixing spoon, spatula, brushes, baking cups and oven thermometer.

INGREDIENTS.—Bread flour, salt, egg, milk, butter.

MANIPULATION.—Measure the ingredients carefully. Sift the dry ingredients into the mixing bowl. Beat the egg and add to it the milk. Add the liquid ingredients to the dry and mix thoroly. Then add the melted butter and beat just enough to produce a smooth batter. Pre-heat the cups in the oven for 10 minutes, oil quickly, fill half full of batter and return to the oven at once.

BAKING TEMPERATURE.—Bake at 450 degrees F. for 30 minutes, then reduce the heat to 350 degrees F. and continue to bake for 15 minutes.

BAKING-POWDER BISCUITS

UTENSILS.—Measuring cups, spoons, 2-quart mixing bowl, 1-pint enamel bowl, flour sifter, wooden spoon, rolling pin, brush, biscuit cutter, baking sheet and oven thermometer.

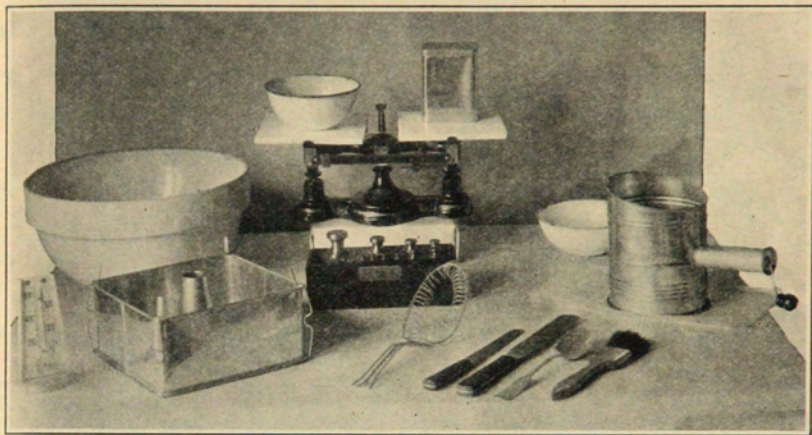
INGREDIENTS.—Either bread flour or pastry flour may be used, salt, one's choice of baking powder, or, soda and sour milk, fat and liquid.

MANIPULATION.—Sift the dry ingredients into the mixing bowl. Cut in the fat with two knives or rub it in lightly with the finger tips until the mixture has the consistency of cornmeal. Pour in the liquid all at once, stirring gently until the flour has been moistened. Then stir vigorously for several seconds. Turn the mass onto a slightly floured board and knead quickly for several seconds. Pat or roll the dough to a thickness of one-half to three-quarters of an inch. Cut and place in the baking pan so that the biscuits do not touch.

BAKING TEMPERATURE.—Bake at 425 degrees F. for about 12 to 15 minutes. The biscuits should be a delicate brown on top.

FOUNDATION BUTTER CAKES

UTENSILS.—Three-quart mixing bowl, 1-quart mixing bowl, 4 enamel bowls, wooden spoon, measuring cups, spoons, spatula, flour sifter, brushes, large tablespoon, cake pans, oven thermometer, cake racks, waxed paper.



Utensils used for angel and sponge cakes.

INGREDIENTS.—Cake flour, baking powder, salt, granulated sugar, shortening, eggs, milk, flavoring.

MANIPULATION.—The manipulation is of great importance in making butter cakes. The directions follow: Cream the shortening until it is the consistency of very thick whipped cream. Add the sugar very gradually at first and cream each addition thoroly, continuing until the sugar has all been incorporated. In the case of the 1 and the 2-egg butter foundation cakes, half the sugar may be beaten into the egg. The mixture should be fluffy and should not separate. Beat the eggs until very light, add slowly to the fat-sugar mixture and then beat together thoroly. Sift the dry ingredients into the 1-quart mixing bowl and add alternately to the fat-sugar-egg mixture with the liquid. Begin and end with the flour. After each addition of flour beat vigorously 50 times, with an under-and-over motion, and after each addition of the milk just stir well enough so that it is thoroly mixed. Add the flavoring last and beat the whole 100 times, with the under-and-over motion, for each egg used. Place the batter in the pans and push well into the corners and to the sides so that the resulting cake will be level.

BAKING TEMPERATURE.—Place the pan in the center of the lower oven grate which should be about 3 or 4 inches above the

bottom of the oven. Definite temperatures are given under each recipe for the layer. Bake the loaf cake at a 25 degree F. lower temperature and cup cakes at 25 degrees F. higher than the layer cake.

VARIATIONS OF FOUNDATION BUTTER CAKES

CHOCOLATE CAKES.—*Utensils.*—The same as for the foundation butter cakes.

Ingredients.—The same as for the foundation butter cakes with the addition of chocolate and in some variations the substitution of sour milk for sweet with the addition of soda.

Manipulation.—The same as for the foundation butter cakes. In the regular chocolate cake the chocolate may be melted and added to the fat-sugar mixture, or it may be added at the last. In the devil's-food cake the chocolate is melted above hot water. The cake is mixed as a foundation butter cake, then the boiling water is added to the chocolate and when it has been stirred until it is of an even consistency, the soda is added and the mixture stirred a few seconds. This mixture is added to the cake batter at the last.

Baking Temperature.—The baking temperature is 25 degrees F. lower than for the corresponding foundation butter cakes.

SPICE CAKES.—*Utensils.*—The same as for the foundation butter cakes.

Ingredients.—The same as for the foundation butter cakes with the addition of spice, or with the substitution of sour milk for sweet and the addition of soda.

Spice Mixtures.—I. One teaspoon each of allspice, cinnamon, cloves, ginger and nutmeg.

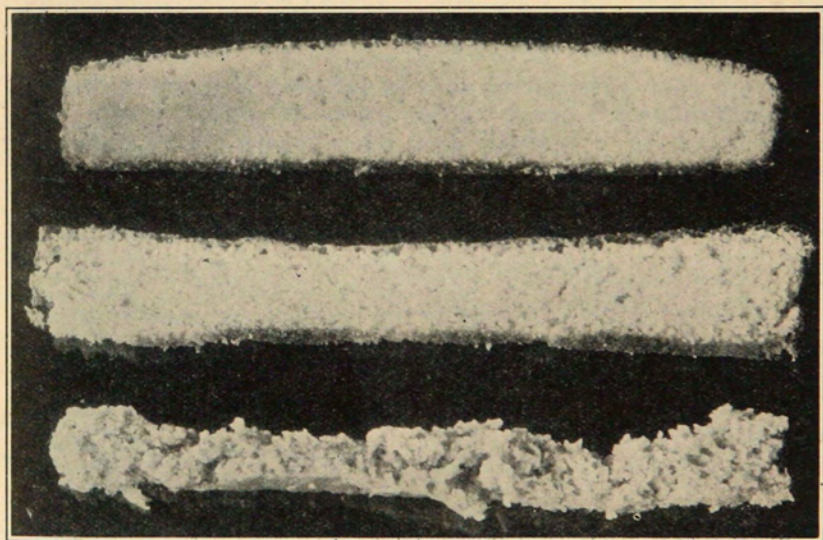
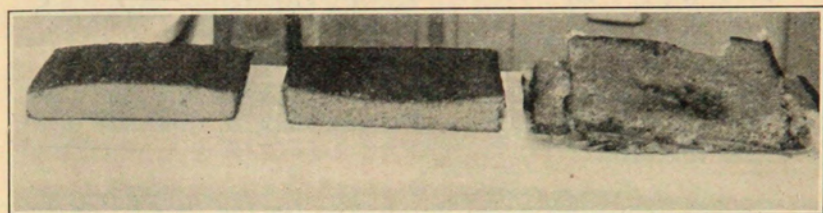
II. Two teaspoons of cinnamon, 1 teaspoon each of allspice, cloves and nutmeg.

Manipulation.—The procedure is the same as for the foundation butter cake except in the treatment of the spice.

Five teaspoons of either spice mixture is measured out for each 3 cups of flour. To this spice mixture is added 10 teaspoons of boiling water and this paste is allowed to stand a few minutes before being added to the fat-sugar-egg mixture. The addition of the boiling water to the spice brings out the flavor.

Baking Temperature.—For sweet-milk spice cake, the baking temperature is the same as for the foundation butter cake.

For sour-milk spice cake, the baking temperature is 25 degrees F. lower than that for the corresponding foundation butter cakes.



Four-egg foundation butter cakes at sea level, at 5,000 feet and at 11,180 feet, using the same recipe at the three altitudes.

WHITE CAKES.—*Utensils.*—The same as for the foundation butter cakes.

Ingredients.—The same as for the foundation butter cakes except that only the white of the egg is used.

Manipulation.—The same as for the foundation butter cakes except that the egg-white is beaten until stiff but not dry, and added at the last. It must be folded in until completely incorporated.

Baking Temperature.—The baking temperatures employed correspond to those accepted for the foundation butter cake.

GOLD CAKES.—Utensils.—The same as for the foundation butter cakes.

Ingredients.—The same as for the foundation butter cakes except that egg-yolk only is used.

Manipulation.—The same as for the foundation butter cakes. Beat the egg-yolk until light and lemon colored, then add to the fat-sugar mixture.

Baking Temperature.—The same as for the foundation butter cakes.

SPONGE CAKES

UTENSILS.—Measuring cups and spoons, 2-gallon milk crock or mixing bowl, 1-quart mixing bowl, 3 enamel bowls, flour sifter, brush, waxed paper, wire whip or egg beater, tube pan, thermometer, cake racks.

INGREDIENTS.—Cake flour, finely granulated sugar, cream of tartar or lemon juice, eggs, salt, flavoring.

MANIPULATION.—Attention is called especially to the methods which produced the best results in this laboratory.

BAKING TEMPERATURE.—The baking temperature is given at the bottom of each recipe.

3,000-FOOT RECIPES

For directions see pages 3 to 12.

POPOVERS

Flour.....	1 c.	Milk.....	1 c. — 2 t.
Salt.....	¼ t.	Butter.....	2 t.
Eggs.....	2		

BAKING-POWDER BISCUITS

Flour—		Milk.....	¾ c.
Bread.....	2 c.	Baking powder—	
Or pastry.....	2 ⅔ c.	Tartrate or phosphate.....	3 ¾ t.
Salt.....	½ t.	Or S. A. S.....	2 ¾ t.
Fat.....	4 T. + 1 t.		

MUFFINS

Flour—		Baking powder—	
Bread.....	2 c.	Tartrate or phosphate.....	3 ¾ t.
Or pastry.....	2 ⅔ c.	Or S. A. S.....	2 ¾ t.
Salt.....	½ t.	Egg.....	1
Fat.....	2 ¾ to 4 T.	Milk.....	1 c.
Sugar.....	2 to 3 ¾ T.		

1-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	4 T. + 1 ¼ t.
Salt.....	1 t.	Milk.....	1 ½ c.
Baking powder—		Egg.....	1
Tartrate or phosphate.....	4 ⅞ t.	Flavoring.....	1 t.
Or S. A. S.....	3 ½ t.	Bake.....	390° F.
Sugar.....	1 ½ c. — 2 t.	Time.....	20 to 30 min.

2-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	7 T. + 1 ¼ t.
Salt.....	1 t.	Milk.....	1 ½ c.
Baking powder—		Eggs.....	2
Tartrate or phosphate.....	4 ⅞ t.	Flavoring.....	1 t.
Or S. A. S.....	3 ½ t.	Bake.....	385° F.
Sugar.....	1 ¾ c. + ½ t.	Time.....	20 to 30 min.

3-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	10 T. + 1 ¼ t.
Salt.....	1 t.	Eggs.....	3
Baking powder—		Milk.....	1 c.
Tartrate or phosphate.....	3 ⅞ t.	Flavoring.....	1 t.
Or S. A. S.....	2 ¾ t.	Bake.....	380° F.
Sugar.....	1 ½ c. — 1 ¼ t.	Time.....	25 to 30 min.

4-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	13 T. + 1 ¼ t.
Salt.....	1 t.	Eggs.....	4
Baking powder—		Milk.....	¾ c.
Tartrate or phosphate.....	3 ¾ t.	Flavoring.....	1 t.
Or S. A. S.....	2 ⅝ t.	Bake.....	375° F.
Sugar.....	1 ½ c. — 1 ¼ t.	Time.....	25 to 30 min.

1-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	3 T. — ¼ t.
Salt.....	1 t.	Egg.....	1
Baking powder—		Milk.....	1 ½ c. + 1 ½ T.
Tartrate or phosphate.....	4 ⅞ t.	Chocolate.....	3 sq.
Or S. A. S.....	3 ½ t.	Vanilla.....	1 t.
Sugar.....	1 ½ c. — 2 t.		

2-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	6 T. — $\frac{1}{4}$ t.
Salt.....	1 t.	Eggs.....	2
Baking powder—		Milk.....	1 $\frac{1}{4}$ c. + 1 $\frac{1}{2}$ T.
Tartrate or phosphate.....	4 $\frac{3}{8}$ t.	Chocolate.....	3 sq.
Or S. A. S.....	3 $\frac{1}{2}$ t.	Vanilla.....	1 t.
Sugar.....	1 $\frac{3}{8}$ c. + $\frac{1}{2}$ t.		

3-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	9 T. — $\frac{1}{4}$ t.
Salt.....	1 t.	Eggs.....	3
Baking powder—		Milk.....	1 c. + 1 $\frac{1}{2}$ T.
Tartrate or phosphate.....	3 $\frac{7}{8}$ t.	Chocolate.....	3 sq.
Or S. A. S.....	2 $\frac{3}{4}$ t.	Vanilla.....	1 t.
Sugar.....	1 $\frac{1}{2}$ c. — 1 $\frac{1}{4}$ t.		

4-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	12 T. — $\frac{1}{4}$ t.
Salt.....	1 t.	Eggs.....	4
Baking powder—		Milk.....	$\frac{3}{4}$ c. + 1 $\frac{1}{2}$ T.
Tartrate or phosphate.....	3 $\frac{1}{4}$ t.	Chocolate.....	3 sq.
Or S. A. S.....	2 $\frac{3}{8}$ t.	Vanilla.....	1 t.
Sugar.....	1 $\frac{5}{8}$ c. — 1 $\frac{1}{4}$ t.		

1-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Egg.....	1
Salt.....	1 t.	Milk.....	1 $\frac{1}{2}$ c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	4 $\frac{1}{8}$ t.	Water (boiling).....	1 c.
Or S. A. S.....	3 $\frac{1}{2}$ t.	Soda.....	1 $\frac{1}{2}$ t.
Sugar.....	1 $\frac{1}{2}$ c. — 2 t.	Vanilla.....	1 t.
Fat.....	2 T. + 1 $\frac{1}{4}$ t.		

2-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	2
Salt.....	1 t.	Milk.....	1 $\frac{1}{4}$ c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	4 $\frac{3}{8}$ t.	Water (boiling).....	1 c.
Or S. A. S.....	3 $\frac{1}{2}$ t.	Soda.....	1 $\frac{1}{2}$ t.
Sugar.....	1 $\frac{3}{8}$ c. + $\frac{1}{2}$ t.	Vanilla.....	1 t.
Fat.....	5 T. + 1 $\frac{1}{4}$ t.		

3-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	3
Salt.....	1 t.	Milk.....	1 c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	3 $\frac{7}{8}$ t.	Water (boiling).....	1 c.
Or S. A. S.....	2 $\frac{3}{4}$ t.	Soda.....	1 $\frac{1}{2}$ t.
Sugar.....	1 $\frac{1}{2}$ c. — 1 $\frac{1}{4}$ t.	Vanilla.....	1 t.
Fat.....	8 T. + 1 $\frac{1}{4}$ t.		

4-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	4
Salt.....	1 t.	Milk.....	$\frac{3}{4}$ c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	3 $\frac{1}{4}$ t.	Water (boiling).....	1 c.
Or S. A. S.....	2 $\frac{3}{8}$ t.	Soda.....	1 $\frac{1}{2}$ t.
Sugar.....	1 $\frac{5}{8}$ c. — 1 $\frac{1}{4}$ t.	Vanilla.....	1 t.
Fat.....	11 T. + 1 $\frac{1}{4}$ t.		

1-EGG SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Egg.....	1
Salt.....	1 t.	Sour milk.....	1 ¾ c
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	1 ¼ t.	Water (boiling).....	1 c.
Or S. A. S.....	1 t.	Soda.....	2 ¾ t.
Sugar.....	1 ½ c. — 2 t.	Vanilla.....	1 t.
Fat.....	2 T. + 1 ¼ t.		

2-EGG SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	2
Salt.....	1 t.	Sour milk.....	1 ½ c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	½ t.	Water (boiling).....	1 c.
Or S. A. S.....	½ t.	Soda.....	2 ½ t.
Sugar.....	1 ½ c. + ½ t.	Vanilla.....	1 t.
Fat.....	5 T. + 1 ¼ t.		

3-EGG SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	3
Salt.....	1 t.	Sour milk.....	1 ¼ c.
Baking powder		Chocolate.....	4 sq.
Tartrate or phosphate.....	½ t.	Water (boiling).....	1 c.
Or S. A. S.....	½ t.	Soda.....	2 ¼ t.
Sugar.....	1 ½ c. — 1 ¼ t.	Vanilla.....	1 t.
Fat.....	8 T. + 1 ¼ t.		

4-EGG SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	4
Salt.....	1 t.	Sour milk.....	1 c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	none	Water (boiling).....	1 c.
Or S. A. S.....	none	Soda.....	2 t.
Sugar.....	1 ½ c. — 1 ¼ t.	Vanilla.....	1 t.
Fat.....	11 T. + 1 ¼ t.		

SWEET-MILK SPICE CAKE

Use the corresponding foundation butter-cake recipe and add 5 teaspoons of either spice mixture.

1-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Fat.....	4 T. + 1 ¼ t.
Salt.....	1 t.	Egg.....	1
Baking powder*—		Sour milk.....	1 ¾ c.
Tartrate or phosphate.....	2 ¾ t.	Spice.....	5 t.
Or S. A. S.....	1 ¼ t.	Soda.....	¾ t.
Sugar.....	1 ½ c. — 2 t.		

*If desired, the baking powder may be omitted and the amount of soda doubled.

2-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Fat.....	7 T. + 1 ¼ t.
Salt.....	1 t.	Eggs.....	2
Baking powder*—		Sour milk.....	1 ½ c.
Tartrate or phosphate.....	2 ½ t.	Spice.....	5 t.
Or S. A. S.....	1 ½ t.	Soda.....	¾ t.
Sugar.....	1 ½ c. + ½ t.		

*If desired, the baking powder may be omitted and the amount of soda doubled.

3-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Fat.....	10 T. + 1 ¼ t.
Salt.....	1 t.	Eggs.....	3
Baking powder*—		Sour milk.....	1 ¼ c.
Tartrate or phosphate.....	1 ⅝ t.	Spice.....	5 t.
Or S. A. S.....	1 ⅝ t.	Soda.....	½ t.
Sugar.....	1 ½ c. — 1 ¼ t.		

*If desired, the baking powder may be omitted and the amount of soda doubled.

4-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Fat.....	13 T. + 1 ¼ t.
Salt.....	1 t.	Eggs.....	4
Baking powder*—		Sour milk.....	1 c.
Tartrate or phosphate.....	1 ⅝ t.	Spice.....	5 t.
Or S. A. S.....	1 ¼ t.	Soda.....	¾ t.
Sugar.....	1 ⅝ c. — 1 ¼ t.		

*If desired, the baking powder may be omitted and the amount of soda doubled.

2-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1 ½ c. — 2 t.
Salt.....	1 t.	Fat.....	4 T. + 2 ¼ t.
Baking powder—		Egg-whites.....	2
Tartrate or phosphate.....	4 ⅞ t. or 4 ⅝ t.	Milk.....	1 ½ c.
Or S. A. S.....	3 ½ t. or 3 ¼ t.	Flavoring.....	1 t.

4-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1 ⅝ c. + ½ t.
Salt.....	1 t.	Fat.....	8 T. + 1 ¼ t.
Baking powder—		Egg-whites.....	4
Tartrate or phosphate.....	4 ⅞ t. or 3 ⅞ t.	Milk.....	1 ¼ c.
Or S. A. S.....	3 ½ t. or 2 ⅝ t.	Flavoring.....	1 t.

6-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1 ½ c. — 1 ¼ t.
Salt.....	1 t.	Fat.....	11 T. + 2 ¼ t.
Baking powder—		Egg-whites.....	6
Tartrate or phosphate.....	3 ⅞ t. or 3 ½ t.	Milk.....	1 c.
Or S. A. S.....	2 ¾ t. or 2 t.	Flavoring.....	1 t.

8-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1 ⅝ c. — 1 ¼ t.
Salt.....	1 t.	Fat.....	15 T. + 1 ¼ t.
Baking powder—		Egg-whites.....	8
Tartrate or phosphate.....	3 ¼ or 2 ¼ t.	Milk.....	¾ c.
Or S. A. S.....	2 ⅝ or 1 ⅝ t.	Flavoring.....	1 t.

2-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1 ½ c. — 2 t.
Salt.....	1 t.	Fat.....	3 T. — ¼ t.
Baking powder—		Egg-yolks.....	2
Tartrate or phosphate.....	4 ⅞ t. or 5 ⅞ t.	Milk.....	1 ½ c. + 1 ⅝ T.
Or S. A. S.....	3 ½ t. or 3 ¼ t.	Flavoring.....	1 t.

4-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1 ⅝ c. + ½ t.
Salt.....	1 t.	Fat.....	6 T. + 1 ¼ t.
Baking powder—		Egg-yolks.....	4
Tartrate or phosphate.....	4 ⅞ t. or 4 ⅞ t.	Milk.....	1 ¼ c. + 2 ⅝ T.
Or S. A. S.....	3 ½ t. or 3 ⅝ t.	Flavoring.....	1 t.

6-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1½ c. — 1¼ t.
Salt.....	1 t.	Fat.....	8 T. — ¼ t.
Baking powder—		Egg-yolks.....	6
Tartrate or phosphate.....	3⅞ t. or 4⅝ t.	Milk.....	1¼ c.
Or S. A. S.....	2¾ t. or 3½ t.	Flavoring.....	1 t.

8-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1½ c. — 1¼ t.
Salt.....	1 t.	Fat.....	11 T. + 1¼ t.
Baking powder—		Egg-yolks.....	8
Tartrate or phosphate.....	3⅞ t. or 4⅝ t.	Milk.....	1 c. + 1¼ T.
Or S. A. S.....	2⅝ t. or 3⅝ t.	Flavoring.....	1 t.

ANGEL-FOOD CAKE

Cake flour.....	1 c.	Salt.....	¼ t.
Sugar.....	1⅝ c. — 1¼ t.	Cream of tartar.....	1½ t.
Egg-whites.....	1½ c.	Bake.....	325° F. Time.....50 min.

SPONGE CAKE

Cake flour.....	1 c.	Salt.....	¼ t.
Sugar.....	1⅝ c. — 1¼ t.	Lemon juice.....	3 T.
Egg-whites.....	6	Bake.....	325° F. Time.....1 hour.
Egg-yolks.....	6		

4,004-FEET RECIPES

For directions see pages 3 to 12.

POPOVERS

Flour.....	1 c.	Milk.....	1 c. — 1 t.
Salt.....	¼ t.	Butter.....	2 t.
Eggs.....	2		

BAKING-POWDER BISCUITS

Flour—		Baking powder—	
Bread.....	2 c.	Tartrate or phosphate.....	3¼ t.
Or pastry.....	2¾ c.	Or S. A. S.....	2¾ t.
Salt.....	½ t.	Fat.....	4 T.
Milk.....	¾ c.		

MUFFINS

Flour—		Baking powder—	
Bread.....	2 c.	Tartrate or phosphate.....	3¼ t.
Or pastry.....	2¾ c.	Or S. A. S.....	2¾ t.
Salt.....	½ t.	Egg.....	1
Fat.....	2¼ to 4 T.	Milk.....	1 c.
Sugar.....	2 to 3¼ T.		

1-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	4 T. + ½ t.
Salt.....	1 t.	Egg.....	1
Baking powder—		Milk.....	1½ c.
Tartrate or phosphate.....	4½ t.	Flavoring.....	1 t.
Or S. A. S.....	3¼ t.	Bake.....	390° F. Time 20 to 30 min.
Sugar.....	1½ c. — 2½ t.		

2-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	7 T. + $\frac{1}{2}$ t.
Salt.....	1 t.	Eggs.....	2
Baking powder—		Milk.....	$1\frac{1}{4}$ c.
Tartrate or phosphate.....	4 t.	Flavoring.....	1 t.
Or S. A. S.....	$2\frac{1}{8}$ t.	Bake.....	385° F. Time 20 to 30 min.
Sugar.....	$1\frac{1}{8}$ c. — $1\frac{1}{4}$ t.		

3-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	10 T. + $\frac{1}{2}$ t.
Salt.....	1 t.	Eggs.....	3
Baking powder—		Milk.....	1 c.
Tartrate or phosphate.....	$3\frac{1}{2}$ t.	Flavoring.....	1 t.
Or S. A. S.....	$2\frac{1}{2}$ t.	Bake.....	380° F. Time 25 to 30 min.
Sugar.....	$1\frac{1}{8}$ c. + $2\frac{1}{2}$ t.		

4-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	13 T. + $\frac{1}{2}$ t.
Salt.....	1 t.	Eggs.....	4
Baking powder—		Milk.....	$\frac{3}{4}$ c.
Tartrate or phosphate.....	3 t.	Flavoring.....	1 t.
Or S. A. S.....	$2\frac{1}{8}$ t.	Bake.....	375° F. Time.....25 to 30 min.
Sugar.....	$1\frac{1}{2}$ c. + $2\frac{1}{2}$ t.		

1-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	3 T. — 1 t.
Salt.....	1 t.	Egg.....	1
Baking powder—		Milk.....	$1\frac{1}{2}$ c. + $1\frac{1}{2}$ T.
Tartrate or phosphate.....	$4\frac{1}{2}$ t.	Chocolate.....	3 sq.
Or S. A. S.....	$3\frac{1}{4}$ t.	Vanilla.....	1 t.
Sugar.....	$1\frac{1}{2}$ c. — $2\frac{1}{2}$ t.		

2-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	6 T. — 1 t.
Salt.....	1 t.	Eggs.....	2
Baking powder—		Milk.....	$1\frac{1}{4}$ c. + $1\frac{1}{2}$ T.
Tartrate or phosphate.....	4 t.	Chocolate.....	3 sq.
Or S. A. S.....	$2\frac{1}{8}$ t.	Vanilla.....	1 t.
Sugar.....	$1\frac{1}{8}$ c. — $1\frac{1}{4}$ t.		

3-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	9 T. — 1 t.
Salt.....	1 t.	Eggs.....	3
Baking powder—		Milk.....	1 c. + $1\frac{1}{2}$ T.
Tartrate or phosphate.....	$3\frac{1}{2}$ t.	Chocolate.....	3 sq.
Or S. A. S.....	$2\frac{1}{2}$ t.	Vanilla.....	1 t.
Sugar.....	$1\frac{1}{8}$ c. + $2\frac{1}{2}$ t.		

4-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	12 T. — 1 t.
Salt.....	1 t.	Eggs.....	4
Baking powder—		Milk.....	$\frac{3}{4}$ c. + $1\frac{1}{2}$ T.
Tartrate or phosphate.....	3 t.	Chocolate.....	3 sq.
Or S. A. S.....	$2\frac{1}{4}$ t.	Vanilla.....	1 t.
Sugar.....	$1\frac{1}{2}$ c. + $2\frac{1}{2}$ t.		

1-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Egg.....	1
Salt.....	1 t.	Milk.....	1½ c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	4½ t.	Water (boiling).....	1 c.
Or S. A. S.....	3¼ t.	Soda.....	1½ t.
Sugar.....	1½ c. — 2½ t.	Vanilla.....	1 t.
Fat.....	2 T. + ½ t.		

2-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	2
Salt.....	1 t.	Milk.....	1½ c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	4 t.	Water (boiling).....	1 c.
Or S. A. S.....	2½ t.	Soda.....	1½ t.
Sugar.....	1½ c. — 1¼ t.	Vanilla.....	1 t.
Fat.....	5 T. + ½ t.		

3-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	3
Salt.....	1 t.	Milk.....	1 c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	3½ t.	Water (boiling).....	1 c.
Or S. A. S.....	2½ t.	Soda.....	1½ t.
Sugar.....	1½ c. + 2½ t.	Vanilla.....	1 t.
Fat.....	8 T. + ½ t.		

4-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	4
Salt.....	1 t.	Milk.....	¾ c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	3 t.	Water (boiling).....	1 c.
Or S. A. S.....	2½ t.	Soda.....	1½ t.
Sugar.....	1½ c. + 2½ t.	Vanilla.....	1 t.
Fat.....	11 T. + ½ t.		

1-EGG SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Egg.....	1
Salt.....	1 t.	Sour milk.....	1¾ c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	½ t.	Water (boiling).....	1 c.
Or S. A. S.....	½ t.	Soda.....	2¾ t.
Sugar.....	1½ c. — 2½ t.	Vanilla.....	1 t.
Fat.....	2 T. + ½ t.		

2-EGG SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	2
Salt.....	1 t.	Sour milk.....	1½ c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	none	Water (boiling).....	1 c.
Or S. A. S.....	none	Soda.....	2½ t.
Sugar.....	1½ c. — 1¼ t.	Vanilla.....	1 t.
Fat.....	5 T. + ½ t.		

3-EGG SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	3
Salt.....	1 t.	Sour milk.....	1 $\frac{1}{4}$ c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	none	Water (boiling).....	1 c.
Or S. A. S.....	none	Soda.....	2 $\frac{1}{4}$ t.
Sugar.....	1 $\frac{3}{8}$ c. + 2 $\frac{1}{2}$ t.	Vanilla.....	1 t.
Fat.....	8 T. + $\frac{1}{2}$ t.		

4-EGG SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	4
Salt.....	1 t.	Sour milk.....	1 c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	none	Water (boiling).....	1 c.
Or S. A. S.....	none	Soda.....	2 t.
Sugar.....	1 $\frac{1}{2}$ c. + 2 $\frac{1}{2}$ t.	Vanilla.....	1 t.
Fat.....	11 T. + $\frac{1}{2}$ t.		

SWEET-MILK SPICE CAKE

Use the corresponding foundation butter-cake recipe and add 5 teaspoons of either spice mixture.

1-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Fat.....	4 T. + $\frac{1}{2}$ t.
Salt.....	1 t.	Eggs.....	1
Baking powder*—		Sour milk.....	1 $\frac{3}{4}$ c.
Tartrate or phosphate.....	2 $\frac{1}{4}$ t.	Soda.....	$\frac{3}{8}$ t.
Or S. A. S.....	1 $\frac{5}{8}$ t.	Spice.....	5 t.
Sugar.....	1 $\frac{1}{2}$ c. — 2 $\frac{1}{2}$ t.		

*If desired, the baking powder may be omitted and the amount of soda doubled.

2-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Fat.....	7 T. + $\frac{1}{2}$ t.
Salt.....	1 t.	Eggs.....	2
Baking powder*—		Sour milk.....	1 $\frac{1}{2}$ c.
Tartrate or phosphate.....	2 t.	Soda.....	$\frac{1}{2}$ t.
Or S. A. S.....	1 $\frac{3}{8}$ t.	Spice.....	5 t.
Sugar.....	1 $\frac{3}{8}$ c. — 1 $\frac{1}{4}$ t.		

*If desired, the baking powder may be omitted and the amount of soda doubled.

3-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Fat.....	10 T. + $\frac{1}{2}$ t.
Salt.....	1 t.	Eggs.....	3
Baking powder*—		Sour milk.....	1 $\frac{1}{4}$ c.
Tartrate or phosphate.....	1 $\frac{3}{4}$ t.	Soda.....	$\frac{3}{8}$ t.
Or S. A. S.....	1 $\frac{1}{4}$ t.	Spice.....	5 t.
Sugar.....	1 $\frac{3}{8}$ c. + 2 $\frac{1}{2}$ t.		

*If desired, the baking powder may be omitted and the amount of soda doubled.

4-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Fat.....	13 T. + 1 $\frac{1}{2}$ t.
Salt.....	1 t.	Eggs.....	4
Baking powder*—		Sour milk.....	1 c.
Tartrate or phosphate.....	1 $\frac{1}{2}$ t.	Soda.....	$\frac{1}{4}$ t.
Or S. A. S.....	1 $\frac{1}{8}$ t.	Spice.....	5 t.
Sugar.....	1 $\frac{1}{2}$ c. + 2 $\frac{1}{2}$ t.		

*If desired, the baking powder may be omitted and the amount of soda doubled.

2-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1½ c. — 2½ t.
Salt.....	1 t.	Fat.....	4 T. + 2 t.
Baking powder—		Egg-whites.....	2
Tartrate or phosphate.....	4½ t. or 4¼ t.	Milk.....	1½ c.
Or S. A. S.....	3¼ t. or 3 t.	Flavoring.....	1 t.

4-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1¾ c. — 1¼ t.
Salt.....	1 t.	Fat.....	8 T. + ½ t.
Baking powder—		Egg-whites.....	4
Tartrate or phosphate.....	4 t. or 3½ t.	Milk.....	1¼ c.
Or S. A. S.....	2⅞ t. or 2¾ t.	Flavoring.....	1 t.

6-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1¾ c. + 2½ t.
Salt.....	1 t.	Fat.....	11 T. + 2 t.
Baking powder—		Egg-whites.....	6
Tartrate or phosphate.....	3½ t. or 2¾ t.	Milk.....	1 c.
Or S. A. S.....	2½ t. or 1¾ t.	Flavoring.....	1 t.

8-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1½ c. + 2½ t.
Salt.....	1 t.	Fat.....	15 T. + ½ t.
Baking powder—		Egg-whites.....	8
Tartrate or phosphate.....	3 t. or 2 t.	Milk.....	¾ c.
Or S. A. S.....	2⅞ t. or 1½ t.	Flavoring.....	1 t.

2-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1½ c. — 2½ t.
Salt.....	1 t.	Fat.....	3 T. + 2½ t.
Baking powder—		Egg-yolks.....	2
Tartrate or phosphate.....	4½ t. or 4¾ t.	Milk.....	1½ c. + 1½ T.
Or S. A. S.....	3¼ t. or 3½ t.	Flavoring.....	1 t.

4-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1¾ c. — 1¼ t.
Salt.....	1 t.	Fat.....	6 T. + ½ t.
Baking powder—		Egg-yolks.....	4
Tartrate or phosphate.....	4 t. or 4½ t.	Milk.....	1¼ c. + 2¾ T.
Or S. A. S.....	2⅞ t. or 3⅞ t.	Flavoring.....	1 t.

6-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1¾ c. + 2½ t.
Salt.....	1 t.	Fat.....	8 T. + 2 t.
Baking powder—		Egg-yolks.....	6
Tartrate or phosphate.....	3½ t. or 4¼ t.	Milk.....	1¼ c.
Or S. A. S.....	2½ t. or 3¼ t.	Flavoring.....	1 t.

8-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1½ c. + 2½ t.
Salt.....	1 t.	Fat.....	11 T. + ½ t.
Baking powder—		Egg-yolks.....	8
Tartrate or phosphate.....	3 t. or 4 t.	Milk.....	1 c. + 1¼ T.
Or S. A. S.....	2⅞ t. or 3⅞ t.	Flavoring.....	1 t.

ANGEL-FOOD CAKE

Cake flour.....	1 c.	Salt.....	¼ t.
Sugar.....	1¼ c. + 2½ t.	Cream of tartar.....	1½ t.
Egg-whites.....	1¾ c.	Bake.....	325° F. to 350° F. Time 50 min.

SPONGE CAKE

Cake flour.....	1 c.	Salt.....	¼ t.
Sugar.....	1 c. + 2½ t.	Lemon juice.....	3 T.
Egg-whites.....	6	Bake.....	325° F. to 350° F.
Egg-yolks.....	6	Time.....	1 hour

5,000-FEET RECIPES

For directions see pages 3 to 12.

POPOVERS

Flour.....	1 c.	Milk.....	1 c.
Salt.....	¼ t.	Butter.....	1½ t.
Eggs.....	2		

BAKING-POWDER BISCUITS

Flour—		Baking powder—	
Bread.....	2 c.	Tartrate or phosphate.....	3¾ t.
Or pastry.....	2¾ c.	Or S. A. S.....	2¾ t.
Salt.....	½ t.	Milk.....	¾ c.
Fat.....	4 T.		

MUFFINS

Flour—		Baking powder—	
Bread.....	2 c.	Tartrate or phosphate.....	3¾ t.
Or pastry.....	2¾ c.	Or S. A. S.....	2¾ t.
Salt.....	½ t.	Egg.....	1
Fat.....	2 to 4 T.	Milk.....	1 c.
		Sugar.....	2 to 3 T.

1-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	4 T.
Salt.....	1 t.	Egg.....	1
Baking powder—		Milk.....	1½ c.
Tartrate or phosphate.....	4½ t.	Flavoring.....	1 t.
Or S. A. S.....	3 t.	Bake.....	395° F.
Sugar.....	1½ c. — 1 T.	Time.....	20 to 30 min.

2-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	7 T.
Salt.....	1 t.	Eggs.....	2
Baking powder—		Milk.....	1¼ c.
Tartrate or phosphate.....	3¾ t.	Flavoring.....	1 t.
Or S. A. S.....	2¾ t.	Bake.....	390° F.
Sugar.....	1¾ c. — 1 T.	Time.....	20 to 30 min.

3-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	10 T.
Salt.....	1 t.	Eggs.....	3
Baking powder—		Milk.....	1 c.
Tartrate or phosphate.....	3½ t.	Flavoring.....	1 t.
Or S. A. S.....	2¼ t.	Bake.....	385° F.
Sugar.....	1¾ c.	Time.....	25 to 30 min.

4-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	13 T.
Salt.....	1 t.	Eggs.....	4
Baking powder—		Milk.....	$\frac{3}{4}$ c.
Tartrate or phosphate.....	2 $\frac{5}{8}$ t.	Flavoring.....	1 t.
Or S. A. S.....	1 $\frac{1}{4}$ t.	Bake.....	380° F.
Sugar.....	1 $\frac{1}{2}$ c.	Time.....	25 to 30 min.

1-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	2 $\frac{1}{2}$ T.
Salt.....	1 t.	Egg.....	1
Baking powder—		Milk.....	1 $\frac{1}{2}$ c. + 1 $\frac{1}{2}$ T.
Tartrate or phosphate.....	4 $\frac{1}{8}$ t.	Chocolate.....	3 sq.
Or S. A. S.....	3 t.	Vanilla.....	1 t.
Sugar.....	1 $\frac{1}{2}$ c. — 1 T.		

2-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	5 $\frac{1}{2}$ T.
Salt.....	1 t.	Eggs.....	2
Baking powder—		Milk.....	1 $\frac{1}{4}$ c. + 1 $\frac{1}{2}$ T.
Tartrate or phosphate.....	3 $\frac{5}{8}$ t.	Chocolate.....	3 sq.
Or S. A. S.....	2 $\frac{5}{8}$ t.	Vanilla.....	1 t.
Sugar.....	1 $\frac{3}{8}$ c. — 1 T.		

3-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	8 $\frac{1}{2}$ T.
Salt.....	1 t.	Eggs.....	3
Baking powder—		Milk.....	1 c. + 1 $\frac{1}{2}$ T.
Tartrate or phosphate.....	3 $\frac{1}{8}$ t.	Chocolate.....	3 sq.
Or S. A. S.....	2 $\frac{1}{4}$ t.	Vanilla.....	1 t.
Sugar.....	1 $\frac{3}{8}$ c.		

4-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	11 $\frac{1}{2}$ T.
Salt.....	1 t.	Eggs.....	4
Baking powder—		Milk.....	$\frac{3}{4}$ c. + 1 $\frac{1}{2}$ T.
Tartrate or phosphate.....	2 $\frac{5}{8}$ t.	Chocolate.....	3 sq.
Or S. A. S.....	1 $\frac{1}{8}$ t.	Vanilla.....	1 t.
Sugar.....	1 $\frac{1}{2}$ c.		

1-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Egg.....	1
Salt.....	1 t.	Milk.....	1 $\frac{1}{2}$ c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	4 $\frac{1}{8}$ t.	Water (boiling).....	1 c.
Or S. A. S.....	3 t.	Soda.....	1 $\frac{1}{2}$ t.
Sugar.....	1 $\frac{1}{2}$ c. — 1 T.	Vanilla.....	1 t.
Fat.....	2 T.		

2-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	2
Salt.....	1 t.	Milk.....	1 $\frac{1}{4}$ c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	3 $\frac{5}{8}$ t.	Water (boiling).....	1 c.
Or S. A. S.....	2 $\frac{5}{8}$ t.	Soda.....	1 $\frac{1}{2}$ t.
Sugar.....	1 $\frac{3}{8}$ c. — 1 T.	Vanilla.....	1 t.
Fat.....	5 T.		

3-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	3
Salt.....	1 t.	Milk.....	1 c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	3½ t.	Water (boiling).....	1 c.
Or S. A. S.....	2¼ t.	Soda.....	1½ t.
Sugar.....	1¾ c.	Vanilla.....	1 t.
Fat.....	8 T.		

4-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	4
Salt.....	1 t.	Milk.....	¾ c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	2½ t.	Water (boiling).....	1 c.
Or S. A. S.....	1½ t.	Soda.....	1½ t.
Sugar.....	1½ c.	Vanilla.....	1 t.
Fat.....	11 T.		

1-EGG SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Sour milk.....	1¾ c.
Salt.....	1 t.	Chocolate.....	4 sq.
Sugar.....	1½ c. — 1 T.	Water (boiling).....	1 c.
Fat.....	2 T.	Soda.....	2¾ t.
Egg.....	1	Vanilla.....	1 t.

2-EGG SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Sour milk.....	1½ c.
Salt.....	1 t.	Chocolate.....	4 sq.
Sugar.....	1¾ c. — 1 T.	Water (boiling).....	1 c.
Fat.....	5 T.	Soda.....	2½ t.
Eggs.....	2	Vanilla.....	1 t.

3-EGG SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Sour milk.....	1¼ c.
Salt.....	1 t.	Chocolate.....	4 sq.
Sugar.....	1¾ c.	Water (boiling).....	1 c.
Fat.....	8 T.	Soda.....	2¼ t.
Eggs.....	3	Vanilla.....	1 t.

4-EGG SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Sour milk.....	1 c.
Salt.....	1 t.	Chocolate.....	4 sq.
Sugar.....	1½ c.	Water (boiling).....	1 c.
Fat.....	11 T.	Soda.....	2 t.
Eggs.....	4	Vanilla.....	1 t.

SWEET-MILK SPICE CAKE

Use the corresponding foundation butter-cake recipe and add 5 teaspoons of either spice mixture.

1-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Fat.....	4 T.
Salt.....	1 t.	Egg.....	1
Baking powder*—		Sour milk.....	1¾ c.
Tartrate or phosphate.....	2½ t.	Soda.....	¾ t.
Or S. A. S.....	1½ t.	Spice.....	5 t.
Sugar.....	1½ c. — 1 T.		

*If desired, the baking powder may be omitted and the amount of soda doubled.

2-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Fat.....	7 T.
Salt.....	1 t.	Eggs.....	2
Baking powder*—		Sour milk.....	1½ c.
Tartrate or phosphate.....	1½ t.	Soda.....	½ t.
Or S. A. S.....	1½ t.	Spice.....	5 t.
Sugar.....	1½ c. — 1 T.		

*If desired, the baking powder may be omitted and the amount of soda doubled.

3-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Fat.....	10 T.
Salt.....	1 t.	Eggs.....	3
Baking powder*—		Sour milk.....	1¼ c.
Tartrate or phosphate.....	1½ t.	Soda.....	¾ t.
Or S. A. S.....	1½ t.	Spice.....	5 t.
Sugar.....	1½ c.		

*If desired, the baking powder may be omitted and the amount of soda doubled.

4-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Fat.....	13 T.
Salt.....	1 t.	Eggs.....	4
Baking powder*—		Sour milk.....	1 c.
Tartrate or phosphate.....	1½ t.	Soda.....	¼ t.
Or S. A. S.....	1 t.	Spice.....	5 t.
Sugar.....	1½ c.		

*If desired, the baking powder may be omitted and the amount of soda doubled.

2-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1½ c. — 1 T.
Salt.....	1 t.	Fat.....	4 T. + 1½ t.
Baking powder—		Egg-whites.....	2
Tartrate or phosphate.....	4½ t. or 3½ t.	Milk.....	1½ c.
Or S. A. S.....	3 t. or 2¼ t.	Flavoring.....	1 t.

4-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1½ c. — 1 T.
Salt.....	1 t.	Fat.....	8 T.
Baking powder—		Egg-whites.....	4
Tartrate or phosphate.....	3½ t. or 3½ t.	Milk.....	1¼ c.
Or S. A. S.....	2½ t. or 2½ t.	Flavoring.....	1 t.

6-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1½ c.
Salt.....	1 t.	Fat.....	11 T. + 1½ t.
Baking powder—		Egg-whites.....	6
Tartrate or phosphate.....	3½ t. or 2½ t.	Milk.....	1 c.
Or S. A. S.....	2¼ t. or 1½ t.	Flavoring.....	1 t.

8-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1½ c.
Salt.....	1 t.	Fat.....	15 T.
Baking powder—		Egg-whites.....	8
Tartrate or phosphate.....	2½ t. or 1½ t.	Milk.....	¾ c.
Or S. A. S.....	1½ t. or ¾ t.	Flavoring.....	1 t.

2-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1½ c. — 1 T.
Salt.....	1 t.	Fat.....	3½ T.
Baking powder—		Egg-yolks.....	2
Tartrate or phosphate.....	4½ t. or 4¾ t.	Milk.....	1½ c. + 1½ T.
Or S. A. S.....	3 t. or 3¼ t.	Flavoring.....	1 t

4-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1½ c. — 1 T.
Salt.....	1 t.	Fat.....	6 T.
Baking powder—		Egg-yolks.....	4
Tartrate or phosphate.....	3½ t. or 4¼ t.	Milk.....	1¼ c. + 2¾ T.
Or S. A. S.....	2½ t. or 3½ t.	Flavoring.....	1 t.

6-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1½ c.
Salt.....	1 t.	Fat.....	8½ T.
Baking powder—		Egg-yolks.....	6
Tartrate or phosphate.....	3½ t. or 3¾ t.	Milk.....	1¼ c.
Or S. A. S.....	2¼ t. or 3 t.	Flavoring.....	1 t.

8-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1½ c.
Salt.....	1 t.	Fat.....	11 T.
Baking powder—		Egg-yolks.....	8
Tartrate or phosphate.....	2½ t. or 3½ t.	Milk.....	1 c. + 1¼ T.
Or S. A. S.....	1½ t. or 2½ t.	Flavoring.....	1 t.

ANGEL-FOOD CAKE

Cake flour.....	1 c.	Salt.....	¼ t.
Sugar.....	1¼ c.	Cream of tartar.....	1½ t.
Egg-whites.....	1½ c.	Bake.....	325° F. to 350° F.
		Time.....	50 min.

SPONGE CAKE

Cake flour.....	1 c.	Salt.....	¼ t.
Sugar.....	1 c.	Lemon juice.....	3 T.
Egg-whites.....	6	Bake.....	325° F. to 350° F.
Egg-yolks.....	6	Time.....	1 hour

6,200-FEET RECIPES

For directions see pages 3 to 12.

POPOVERS

Flour.....	1 c.	Milk.....	1 c. + 1½ t.
Salt.....	¼ t.	Butter.....	1½ t.
Eggs.....	2		

BAKING-POWDER BISCUITS

Flour—		Baking powder—	
Bread.....	2 c.	Tartrate or phosphate.....	3½ t.
Or pastry.....	2¾ c.	Or S. A. S.....	2½ t.
Salt.....	½ t.	Fat.....	4 T. — ½ t.
Milk.....	¾ c.		

MUFFINS

Flour—		Fat.....	2 to 4 T.
Bread.....	2 c.	Egg.....	1
Or pastry.....	2¾ c.	Milk.....	1 c.
Salt.....	½ t.	Sugar.....	2 to 3 T.
Baking powder—			
Tartrate or phosphate.....	3½ t.		
Or S. A. S.....	2½ t.		

1-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	4 T. — ½ t.
Salt.....	1 t.	Egg.....	1
Baking powder—		Milk.....	1½ c.
Tartrate or phosphate.....	3¾ t.	Flavoring.....	1 t.
Or S. A. S.....	2¾ t.	Bake.....	395° F.
Sugar.....	1½ c. + 1 t.	Time.....	20 to 30 min.

2-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	7 T. — ½ t.
Salt.....	1 t.	Eggs.....	2
Baking powder—		Milk.....	1¼ c.
Tartrate or phosphate.....	3¼ t.	Flavoring.....	1 t.
Or S. A. S.....	2½ t.	Bake.....	390° F.
Sugar.....	1¼ c. + 1¼ t.	Time.....	20 to 30 min.

3-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	10 T. — ½ t.
Salt.....	1 t.	Eggs.....	3
Baking powder—		Milk.....	1 c.
Tartrate or phosphate.....	2¾ t.	Flavoring.....	1 t.
Or S. A. S.....	2 t.	Bake.....	385° F.
Sugar.....	1½ c. — 1¼ t.	Time.....	25 to 30 min.

4-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	13 T. — ½ t.
Salt.....	1 t.	Eggs.....	4
Baking powder—		Milk.....	¾ c.
Tartrate or phosphate.....	2¼ t.	Flavoring.....	1 t.
Or S. A. S.....	1½ t.	Bake.....	380° F.
Sugar.....	1½ c. — 2½ t.	Time.....	25 to 30 min.

1-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	2 T. + 1 t.
Salt.....	1 t.	Egg.....	1
Baking powder—		Milk.....	1½ c. + 1½ T.
Tartrate or phosphate.....	3¾ t.	Chocolate.....	3 sq.
Or S. A. S.....	2¾ t.	Vanilla.....	1 t.
Sugar.....	1½ c. + 1 t.		

2-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	5 T. + 1 t.
Salt.....	1 t.	Eggs.....	2
Baking powder—		Milk.....	1¼ c. + 1¼ t.
Tartrate or phosphate.....	3¼ t.	Chocolate.....	3 sq.
Or S. A. S.....	2½ t.	Vanilla.....	1 t.
Sugar.....	1¼ c. + 1¼ t.		

3-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	8 T. + 1 t.
Salt.....	1 t.	Eggs.....	3
Baking powder—		Milk.....	1 c. + 1½ T.
Tartrate or phosphate.....	2¼ t.	Chocolate.....	3 sq.
Or S. A. S.....	2 t.	Vanilla.....	1 t.
Sugar.....	1⅔ c. — 1¼ t.		

4-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	11 T. + 1 t.
Salt.....	1 t.	Eggs.....	4
Baking powder—		Milk.....	¾ c. + 1½ T.
Tartrate or phosphate.....	2¼ t.	Chocolate.....	3 sq.
Or S. A. S.....	1⅔ t.	Vanilla.....	1 t.
Sugar.....	1½ c. — 2½ t.		

1-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Egg.....	1
Salt.....	1 t.	Milk.....	1½ c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	3¼ t.	Water (boiling).....	1 c.
Or S. A. S.....	2¼ t.	Soda.....	1½ t.
Sugar.....	1½ c. + 1 t.	Vanilla.....	1 t.
Fat.....	2 T. — ½ t.		

2-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	2
Salt.....	1 t.	Milk.....	1¼ c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	3¼ t.	Water (boiling).....	1 c.
Or S. A. S.....	2¼ t.	Soda.....	1½ t.
Sugar.....	1¼ c. + 1¼ t.	Vanilla.....	1 t.
Fat.....	5 T. — ½ t.		

3-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	3
Salt.....	1 t.	Milk.....	1 c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	2¾ t.	Water (boiling).....	1 c.
Or S. A. S.....	2 t.	Soda.....	1½ t.
Sugar.....	1½ c. — 1¼ t.	Vanilla.....	1 t.
Fat.....	8 T. — ½ t.		

4-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	4
Salt.....	1 t.	Milk.....	¾ c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	2¼ t.	Water (boiling).....	1 c.
Or S. A. S.....	1⅔ t.	Soda.....	1½ t.
Sugar.....	1½ c. — 2½ t.	Vanilla.....	1 t.
Fat.....	11 T. — ½ t.		

1-EGG SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Sour milk.....	1¼ c.
Salt.....	1 t.	Chocolate.....	4 sq.
Sugar.....	1½ c. + 1 t.	Water (boiling).....	1 c.
Fat.....	2 T. — ½ t.	Soda.....	2¾ t.
Egg.....	1	Vanilla.....	1 t.

2-EGG SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Sour milk.....	1 ½ c.
Salt.....	1 t.	Chocolate.....	4 sq.
Sugar.....	1 ¼ c. + 1 ¼ t.	Water (boiling).....	1 c.
Fat.....	5 T. — ½ t.	Soda.....	2 ½ t.
Eggs.....	2	Vanilla.....	1 t.

3-EGG SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Sour milk.....	1 ¼ c.
Salt.....	1 t.	Chocolate.....	4 sq.
Sugar.....	1 ½ c. — 1 ¼ t.	Water (boiling).....	1 c.
Fat.....	8 T. — ½ t.	Soda.....	2 ¼ t.
Eggs.....	3	Vanilla.....	1 t.

4-EGG SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Sour milk.....	1 c.
Salt.....	1 t.	Chocolate.....	4 sq.
Sugar.....	1 ½ c. — 2 ½ t.	Water (boiling).....	1 c.
Fat.....	11 T. — ½ t.	Soda.....	2 t.
Eggs.....	4	Vanilla.....	1 t.

SWEET-MILK SPICE CAKE

Use the corresponding foundation butter-cake recipe and add 5 teaspoons of either spice mixture.

1-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Egg.....	1
Salt.....	1 t.	Sour milk.....	1 ¼ c.
Sugar.....	1 ½ c. + 1 t.	Soda.....	1 ¼ t.
Fat.....	4 T. — ½ t.	Spice.....	5 t.

2-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Eggs.....	2
Salt.....	1 t.	Sour milk.....	1 ½ c.
Sugar.....	1 ¼ c. + 1 ¼ t.	Soda.....	1 t.
Fat.....	7 T. — ½ t.	Spice.....	5 t.

3-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Eggs.....	3
Salt.....	1 t.	Sour milk.....	1 ¼ c.
Sugar.....	1 ¾ c. — 1 ¾ t.	Soda.....	¾ t.
Fat.....	10 T. — ½ t.	Spice.....	5 t.

4-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Eggs.....	4
Salt.....	1 t.	Sour milk.....	1 c.
Sugar.....	1 ½ c. — 2 ½ t.	Soda.....	½ t.
Fat.....	13 T. — ½ t.	Spice.....	5 t.

2-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1 ¾ c. + 1 t.
Salt.....	1 t.	Fat.....	4 T. — 2 t.
Baking powder—		Egg-whites.....	2
Tartrate or phosphate.....	3 ¾ t. or 3 ½ t.	Milk.....	1 ½ c.
Or S. A. S.....	2 ¾ t. or 2 ½ t.	Flavoring.....	1 t.

4-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1 $\frac{1}{4}$ c. + 1 $\frac{1}{4}$ t.
Salt.....	1 t.	Fat.....	8 T. - $\frac{1}{2}$ t.
Baking powder—		Egg-whites.....	4
Tartrate or phosphate.....	3 $\frac{1}{4}$ t. or 2 $\frac{3}{4}$ t.	Milk.....	1 $\frac{1}{4}$ c.
Or S. A. S.....	2 $\frac{3}{8}$ t. or 1 $\frac{1}{8}$ t.	Flavoring.....	1 t.

6-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1 $\frac{3}{8}$ c. - 1 $\frac{1}{4}$ t.
Salt.....	1 t.	Fat.....	11 T. + 1 t.
Baking powder—		Egg-whites.....	6
Tartrate or phosphate.....	2 $\frac{3}{4}$ t. or 2 t.	Milk.....	1 c.
Or S. A. S.....	2 t. or 1 $\frac{1}{4}$ t.	Flavoring.....	1 t.

8-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1 $\frac{1}{2}$ c. - 2 $\frac{1}{2}$ t.
Salt.....	1 t.	Fat.....	15 T. - $\frac{1}{2}$ t.
Baking powder—		Egg-whites.....	8
Tartrate or phosphate.....	2 $\frac{1}{4}$ t. or 1 $\frac{1}{4}$ t.	Milk.....	$\frac{3}{4}$ c.
Or S. A. S.....	1 $\frac{5}{8}$ t. or $\frac{5}{8}$ t.	Flavoring.....	1 t.

2-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1 $\frac{3}{8}$ c. + 1 t.
Salt.....	1 t.	Egg-yolks.....	2
Baking powder—		Fat.....	3 T. + 1 t.
Tartrate or phosphate.....	3 $\frac{3}{4}$ t. or 4 t.	Milk.....	1 $\frac{1}{2}$ c. + 1 $\frac{1}{8}$ T.
Or S. A. S.....	2 $\frac{3}{4}$ t. or 3 t.	Flavoring.....	1 t.

4-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1 $\frac{1}{4}$ c. + 1 $\frac{1}{4}$ t.
Salt.....	1 t.	Egg-yolks.....	4
Baking powder—		Fat.....	6 T. - $\frac{1}{2}$ t.
Tartrate or phosphate.....	3 $\frac{1}{4}$ t. or 3 $\frac{1}{2}$ t.	Milk.....	1 $\frac{1}{4}$ c. + 2 $\frac{3}{8}$ T.
Or S. A. S.....	2 $\frac{3}{8}$ t. or 2 $\frac{1}{8}$ t.	Flavoring.....	1 t.

6-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1 $\frac{3}{8}$ c. - 1 $\frac{1}{4}$ t.
Salt.....	1 t.	Egg-yolks.....	6
Baking powder—		Fat.....	8 T. + 1 t.
Tartrate or phosphate.....	2 $\frac{3}{4}$ t. or 3 $\frac{1}{2}$ t.	Milk.....	1 $\frac{1}{4}$ c.
Or S. A. S.....	2 t. or 2 $\frac{3}{8}$ t.	Flavoring.....	1 t.

8-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1 $\frac{1}{2}$ c. - 2 $\frac{1}{2}$ t.
Salt.....	1 t.	Egg-yolks.....	8
Baking powder—		Fat.....	11 T. - $\frac{1}{2}$ t.
Tartrate or phosphate.....	2 $\frac{1}{4}$ t. or 3 $\frac{1}{4}$ t.	Milk.....	1 c. + 1 $\frac{1}{8}$ T.
Or S. A. S.....	1 $\frac{5}{8}$ t. or 2 $\frac{3}{8}$ t.	Flavoring.....	1 t.

ANGEL-FOOD CAKE

Cake flour.....	1 c. + 1 t.	Salt.....	$\frac{1}{4}$ t.
Sugar.....	1 $\frac{1}{4}$ c. - 1 T.	Cream of tartar.....	$\frac{1}{2}$ t.
Egg-whites.....	1 $\frac{1}{8}$ c.	Bake.....	325° F. to 350° F.
		Time.....	50 min.

SPONGE CAKE

Cake flour.....	1 c. + 1 t.	Salt.....	$\frac{1}{4}$ t.
Sugar.....	1 c. - 2 $\frac{1}{2}$ t.	Lemon juice.....	3 T.
Egg-whites.....	6	Bake.....	325° F. to 350° F.
Egg-yolks.....	6	Time.....	1 hour

7,360-FEET RECIPES

For directions see pages 3 to 12.

POPOVERS

Flour.....	1 c.	Milk.....	1 c. + 1 T.
Salt.....	$\frac{1}{4}$ t.	Butter.....	1 t.
Eggs.....	2		

BAKING-POWDER BISCUITS

Flour—		Baking powder—	
Bread.....	2 c.	Tartrate or phosphate.....	$3\frac{1}{2}$ t.
Or pastry.....	$2\frac{1}{2}$ c.	Or S. A. S.....	$2\frac{1}{2}$ t.
Salt.....	$\frac{1}{2}$ t.	Milk.....	$\frac{3}{4}$ c.
Fat.....	3 T. + 2 t.		

MUFFINS

Flour—		Baking powder—	
Bread.....	2 c.	Tartrate or phosphate.....	$3\frac{1}{2}$ t.
Or pastry.....	$2\frac{1}{2}$ c.	Or S. A. S.....	$2\frac{1}{2}$ t.
Salt.....	$\frac{1}{2}$ t.	Fat.....	2 to $3\frac{1}{2}$ T.
Egg.....	1	Sugar.....	2 to $2\frac{1}{2}$ T.
Milk.....	1 c.		

1-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	4 T. — $1\frac{1}{4}$ t.
Salt.....	1 t.	Egg.....	1
Baking powder—		Milk.....	$1\frac{1}{2}$ c.
Tartrate or phosphate.....	$3\frac{3}{8}$ t.	Flavoring.....	1 t.
Or S. A. S.....	$2\frac{1}{2}$ t.	Bake.....	395° F.
Sugar.....	$1\frac{3}{8}$ c. — $\frac{1}{2}$ t.	Time.....	20 to 30 min.

2-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	7 T. — $1\frac{1}{4}$ t.
Salt.....	1 t.	Eggs.....	2
Baking powder—		Milk.....	$1\frac{1}{4}$ c.
Tartrate or phosphate.....	$2\frac{7}{8}$ t.	Flavoring.....	1 t.
Or S. A. S.....	$2\frac{1}{2}$ t.	Bake.....	390° F.
Sugar.....	$1\frac{1}{4}$ c. — $\frac{1}{2}$ t.	Time.....	20 to 30 min.

3-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	10 T. — $1\frac{1}{4}$ t.
Salt.....	1 t.	Eggs.....	3
Baking powder—		Milk.....	1 c.
Tartrate or phosphate.....	$2\frac{3}{8}$ t.	Flavoring.....	1 t.
Or S. A. S.....	$1\frac{3}{4}$ t.	Bake.....	385° F.
Sugar.....	$1\frac{1}{4}$ c. + $2\frac{1}{2}$ t.	Time.....	20 to 30 min.

4-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	13 T. — $1\frac{1}{4}$ t.
Salt.....	1 t.	Eggs.....	4
Baking powder—		Milk.....	$\frac{3}{4}$ c.
Tartrate or phosphate.....	$1\frac{7}{8}$ t.	Flavoring.....	1 t.
Or S. A. S.....	$1\frac{3}{8}$ t.	Bake.....	380° F.
Sugar.....	$1\frac{3}{8}$ c. + $1\frac{1}{4}$ t.	Time.....	20 to 30 min.

1-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	2 T. + $\frac{1}{4}$ t.
Salt.....	1 t.	Egg.....	1
Baking powder—		Milk.....	$1\frac{1}{2}$ c. + $1\frac{1}{2}$ T.
Tartrate or phosphate.....	$3\frac{3}{8}$ t.	Chocolate.....	3 sq.
Or S. A. S.....	$2\frac{1}{2}$ t.	Vanilla.....	1 t.
Sugar.....	$1\frac{3}{8}$ c. — $\frac{1}{2}$ t.		

2-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	5 T. + $\frac{1}{4}$ t.
Salt.....	1 t.	Eggs.....	2
Baking powder—		Milk.....	$1\frac{1}{4}$ c. + $1\frac{1}{2}$ T.
Tartrate or phosphate.....	$2\frac{7}{8}$ t.	Chocolate.....	3 sq.
Or S. A. S.....	$2\frac{1}{4}$ t.	Vanilla.....	1 t.
Sugar.....	$1\frac{1}{4}$ c. — $\frac{1}{2}$ t.		

3-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	8 T. + $\frac{1}{4}$ t.
Salt.....	1 t.	Eggs.....	3
Baking powder—		Milk.....	1 c. + $1\frac{1}{2}$ T.
Tartrate or phosphate.....	$2\frac{3}{8}$ t.	Chocolate.....	3 sq.
Or S. A. S.....	$1\frac{3}{4}$ t.	Vanilla.....	1 t.
Sugar.....	$1\frac{1}{4}$ c. + $2\frac{1}{2}$ t.		

4-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	11 T. + $\frac{1}{4}$ t.
Salt.....	1 t.	Eggs.....	4
Baking powder—		Milk.....	$\frac{3}{4}$ c. + $1\frac{1}{2}$ T.
Tartrate or phosphate.....	$1\frac{7}{8}$ t.	Chocolate.....	3 sq.
Or S. A. S.....	$1\frac{3}{8}$ t.	Vanilla.....	1 t.
Sugar.....	$1\frac{3}{8}$ c. + $1\frac{1}{4}$ t.		

1-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Egg.....	1
Salt.....	1 t.	Milk.....	$1\frac{1}{2}$ c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	$3\frac{3}{8}$ t.	Water (boiling).....	1 c.
Or S. A. S.....	$2\frac{1}{2}$ t.	Soda.....	$1\frac{1}{2}$ t.
Sugar.....	$1\frac{3}{8}$ c. — $\frac{1}{2}$ t.	Vanilla.....	1 t.
Fat.....	2 T. — $1\frac{1}{4}$ t.		

2-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	2
Salt.....	1 t.	Milk.....	$1\frac{1}{4}$ c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	$2\frac{7}{8}$ t.	Water (boiling).....	1 c.
Or S. A. S.....	$2\frac{1}{4}$ t.	Soda.....	$1\frac{1}{2}$ t.
Sugar.....	$1\frac{1}{4}$ c. — $\frac{1}{2}$ t.	Vanilla.....	1 t.
Fat.....	5 T. — $1\frac{1}{4}$ t.		

3-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	3
Salt.....	1 t.	Milk.....	1 c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	$2\frac{3}{8}$ t.	Water (boiling).....	1 c.
Or S. A. S.....	$1\frac{3}{4}$ t.	Soda.....	$1\frac{1}{2}$ t.
Sugar.....	$1\frac{1}{4}$ c. + $2\frac{1}{2}$ t.	Vanilla.....	1 t.
Fat.....	8 T. — $1\frac{1}{4}$ t.		

4-Egg SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	4
Salt.....	1 t.	Milk.....	$\frac{3}{4}$ c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	$1\frac{1}{8}$ t.	Water (boiling).....	1 c.
Or S. A. S.....	$1\frac{1}{8}$ t.	Soda.....	$1\frac{1}{2}$ t.
Sugar.....	$1\frac{3}{8}$ c. + $1\frac{1}{4}$ t.	Vanilla.....	1 t.
Fat.....	11 T. — $1\frac{1}{4}$ t.		

1-Egg SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Sour milk.....	$1\frac{3}{4}$ c.
Salt.....	1 t.	Chocolate.....	4 sq.
Sugar.....	$1\frac{3}{8}$ c. — $\frac{1}{2}$ t.	Water (boiling).....	1 c.
Fat.....	2 T. — $1\frac{1}{4}$ t.	Soda.....	$2\frac{3}{4}$ t.
Egg.....	1	Vanilla.....	1 t.

2-Egg SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Sour milk.....	$1\frac{1}{2}$ c.
Salt.....	1 t.	Chocolate.....	4 sq.
Sugar.....	$1\frac{1}{4}$ c. — $\frac{1}{2}$ t.	Water (boiling).....	1 c.
Fat.....	5 T. — $1\frac{1}{4}$ t.	Soda.....	$2\frac{1}{2}$ t.
Eggs.....	2	Vanilla.....	1 t.

3-Egg SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Sour milk.....	$1\frac{1}{4}$ c.
Salt.....	1 t.	Chocolate.....	4 sq.
Sugar.....	$1\frac{1}{4}$ c. + $2\frac{1}{2}$ t.	Water (boiling).....	1 c.
Fat.....	8 T. — $1\frac{1}{4}$ t.	Soda.....	$2\frac{1}{4}$ t.
Eggs.....	3	Vanilla.....	1 t.

4-Egg SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Sour milk.....	1 c.
Salt.....	1 t.	Chocolate.....	4 sq.
Sugar.....	$1\frac{3}{8}$ c. + $1\frac{1}{4}$ t.	Water (boiling).....	1 c.
Fat.....	11 T. — $1\frac{1}{4}$ t.	Soda.....	2 t.
Eggs.....	4	Vanilla.....	1 t.

SWEET-MILK SPICE CAKE

Use the corresponding foundation butter-cake recipe and add 5 teaspoons of either spice mixture.

1-Egg SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Egg.....	1
Salt.....	1 t.	Sour milk.....	$1\frac{3}{4}$ c.
Sugar.....	$1\frac{3}{8}$ c. — $\frac{1}{2}$ t.	Soda.....	1 t.
Fat.....	4 T. — $1\frac{1}{4}$ t.	Spice.....	5 t.

2-Egg SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Eggs.....	2
Salt.....	1 t.	Sour milk.....	$1\frac{1}{2}$ c.
Sugar.....	$1\frac{1}{4}$ c. — $\frac{1}{2}$ t.	Soda.....	$\frac{3}{4}$ t.
Fat.....	7 T. — $1\frac{1}{4}$ t.	Spice.....	5 t.

3-Egg SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Eggs.....	3
Salt.....	1 t.	Sour milk.....	$1\frac{1}{4}$ c.
Sugar.....	$1\frac{1}{4}$ c. + $2\frac{1}{2}$ t.	Soda.....	$\frac{1}{2}$ t.
Fat.....	10 T. — $1\frac{1}{4}$ t.	Spice.....	5 t.

4-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Eggs.....	4
Salt.....	1 t.	Sour milk.....	1 c.
Sugar.....	1½ c. + 1¼ t.	Soda.....	¼ t.
Fat.....	13 T. - 1¼ t.	Spice.....	5 t.

2-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Fat.....	4 T. + ¼ t.
Salt.....	1 t.	Egg-whites.....	2
Baking powder—		Milk.....	1½ c.
Tartrate or phosphate.....	3½ t. or 3½ t.	Flavoring.....	1 t.
Or S. A. S.....	2½ t. or 2¼ t.		
Sugar.....	1½ c. - ½ t.		

4-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1¼ c. - ½ t.
Salt.....	1 t.	Fat.....	8 T. - 1¼ t.
Baking powder—		Egg-whites.....	4
Tartrate or phosphate.....	2½ t. or 2½ t.	Milk.....	1¼ c.
Or S. A. S.....	2½ t. or 1½ t.	Flavoring.....	1 t.

6-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1¼ c. + 2½ t.
Salt.....	1 t.	Fat.....	11 T. + ¼ t.
Baking powder—		Egg-whites.....	6
Tartrate or phosphate.....	2½ t. or 1½ t.	Milk.....	1 c.
Or S. A. S.....	1¼ t. or 1 t.	Flavoring.....	1 t.

8-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1½ c. + 1¼ t.
Salt.....	1 t.	Fat.....	15 T. - 1¼ t.
Baking powder—		Egg-whites.....	8
Tartrate or phosphate.....	1½ t. or ¾ t.	Milk.....	¾ c.
Or S. A. S.....	1½ t. or ¾ t.	Flavoring.....	1 t.

2-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1½ c. - ½ t.
Salt.....	1 t.	Fat.....	3 T. + ¼ t.
Baking powder—		Egg-yolks.....	2
Tartrate or phosphate.....	3½ t. or 3½ t.	Milk.....	1½ c. + 1½ T.
Or S. A. S.....	2½ t. or 2¼ t.	Flavoring.....	1 t.

4-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1¼ c. - ½ t.
Salt.....	1 t.	Fat.....	6 T. - 1¼ t.
Baking powder—		Egg-yolks.....	4
Tartrate or phosphate.....	2½ t. or 3½ t.	Milk.....	1¼ c. + 2½ T.
Or S. A. S.....	2½ t. or 2½ t.	Flavoring.....	1 t.

6-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1¼ c. + 2½ t.
Salt.....	1 t.	Fat.....	8 T. + ¼ t.
Baking powder—		Egg-yolks.....	6
Tartrate or phosphate.....	2½ t. or 3½ t.	Milk.....	1¼ c.
Or S. A. S.....	1¼ t. or 2½ t.	Flavoring.....	1 t.

8-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1 $\frac{3}{8}$ c. + 1 $\frac{1}{4}$ t.
Salt.....	1 t.	Fat.....	11 T. - 1 $\frac{1}{4}$ t.
Baking powder—		Egg-yolks.....	8
Tartrate or phosphate.....	1 $\frac{1}{8}$ t. or 2 $\frac{3}{8}$ t.	Milk.....	1 c. + 1 $\frac{1}{8}$ T.
Or S. A. S.....	1 $\frac{3}{8}$ t. or 2 $\frac{3}{8}$ t.	Flavoring.....	1 t.

ANGEL-FOOD CAKE

Cake flour.....	1 c. + 2 t.	Egg-whites.....	1 $\frac{3}{8}$ c.
Salt.....	$\frac{1}{4}$ t.	Cream of tartar.....	1 $\frac{1}{8}$ t.
Sugar.....	1 $\frac{1}{8}$ c. - 1 $\frac{1}{4}$ t.	Bake.....	350° F.
		Time.....	50 min.

SPONGE CAKE

Cake flour.....	1 c. + 2 t.	Salt.....	$\frac{1}{4}$ t.
Sugar.....	$\frac{1}{8}$ c. + 1 $\frac{1}{4}$ t.	Lemon juice.....	3 T.
Egg-whites.....	6	Bake.....	350° F.
Egg-yolks.....	6	Time.....	1 hour

8,500-FEET RECIPES

For directions see pages 3 to 12.

POPOVERS

Flour.....	1 c.	Milk.....	1 c. + 1 $\frac{1}{8}$ T.
Salt.....	$\frac{1}{4}$ t.	Butter.....	1 t.
Eggs.....	2		

BAKING-POWDER BISCUITS

Flour—		Baking powder—	
Bread.....	2 c.	Tartrate or phosphate.....	3 $\frac{1}{4}$ t.
Or pastry.....	2 $\frac{3}{8}$ c.	Or S. A. S.....	2 $\frac{1}{2}$ t.
Salt.....	$\frac{1}{2}$ t.	Fat.....	3 T. + 1 t
		Milk.....	$\frac{3}{4}$ c.

MUFFINS

Flour—			
Bread.....	2 c.	Fat.....	2 to 3 $\frac{1}{8}$ T.
Or pastry.....	2 $\frac{3}{8}$ c.	Egg.....	1
Salt.....	$\frac{1}{2}$ t.	Milk.....	1 c.
Baking powder—		Sugar.....	2 to 2 $\frac{3}{8}$ T.
Tartrate or phosphate.....	3 $\frac{1}{4}$ t.		
Or S. A. S.....	2 $\frac{1}{2}$ t.		

1-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	3 T. + 1 $\frac{1}{4}$ t.
Salt.....	1 t.	Egg.....	1
Baking powder—		Milk.....	1 $\frac{1}{2}$ c.
Tartrate or phosphate.....	3 t.	Flavoring.....	1 t.
Or S. A. S.....	2 $\frac{1}{8}$ t.	Bake.....	395° F.
Sugar.....	1 $\frac{3}{8}$ c. - 1 $\frac{1}{2}$ t.	Time.....	20 to 30 min.

2-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	6 T. + 1 $\frac{1}{4}$ t.
Salt.....	1 t.	Eggs.....	2
Baking powder—		Milk.....	1 $\frac{1}{4}$ c.
Tartrate or phosphate.....	2 $\frac{1}{2}$ t.	Flavoring.....	1 t.
Or S. A. S.....	1 $\frac{3}{4}$ t.	Bake.....	390° F.
Sugar.....	1 $\frac{1}{4}$ c. - 2 $\frac{1}{2}$ t.	Time.....	20 to 30 min.

3-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	9 T. + 1¼ t.
Salt.....	1 t.	Eggs.....	3
Baking powder—		Milk.....	1 c.
Tartrate or phosphate.....	2 t.	Flavoring.....	1 t.
Or S. A. S.....	1¾ t.	Bake.....	385° F.
Sugar.....	1¼ c. + ¾ t.	Time.....	25 to 30 min.

4-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	12 T. + 1¼ t.
Salt.....	1 t.	Eggs.....	4
Baking powder—		Milk.....	¾ c.
Tartrate or phosphate.....	1½ t.	Flavoring.....	1 t.
Or S. A. S.....	1 t.	Bake.....	380° F.
Sugar.....	1½ c. — 1¼ t.	Time.....	25 to 30 min.

1-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	2 T. — ¼ t.
Salt.....	1 t.	Egg.....	1
Baking powder—		Milk.....	1½ c. + 1½ T.
Tartrate or phosphate.....	3 t.	Chocolate.....	3 sq.
Or S. A. S.....	2½ t.	Vanilla.....	1 t.
Sugar.....	1¾ c. — 1½ t.		

2-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	5 T. — ¼ t.
Salt.....	1 t.	Eggs.....	2
Baking powder—		Milk.....	1¼ c. + 1½ T.
Tartrate or phosphate.....	2½ t.	Chocolate.....	3 sq.
Or S. A. S.....	1¾ t.	Vanilla.....	1 t.
Sugar.....	1¼ c. — 2½ t.		

3-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	8 T. — ¼ t.
Salt.....	1 t.	Eggs.....	3
Baking powder—		Milk.....	1 c. + 1½ T.
Tartrate or phosphate.....	2 t.	Chocolate.....	3 sq.
Or S. A. S.....	1¾ t.	Vanilla.....	1 t.
Sugar.....	1¼ c. + ¾ t.		

4-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	11 T. — ¼ t.
Salt.....	1 t.	Eggs.....	4
Baking powder—		Milk.....	¾ c. + 1½ T.
Tartrate or phosphate.....	1½ t.	Chocolate.....	3 sq.
Or S. A. S.....	1 t.	Vanilla.....	1 t.
Sugar.....	1¾ c. — 1¼ t.		

1-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Egg.....	1
Salt.....	1 t.	Milk.....	1½ c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	3 t.	Water (boiling).....	1 c.
Or S. A. S.....	2½ t.	Soda.....	1½ t.
Sugar.....	1¾ c. — 1½ t.	Vanilla.....	1 t.
Fat.....	1 T. + 1¼ t.		

2-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	2
Salt.....	1 t.	Milk.....	1 $\frac{1}{4}$ c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	2 $\frac{1}{2}$ t.	Water (boiling).....	1 c.
Or S. A. S.....	1 $\frac{3}{4}$ t.	Soda.....	1 $\frac{1}{2}$ t.
Sugar.....	1 $\frac{1}{4}$ c. — 2 $\frac{1}{2}$ t.	Vanilla.....	1 t.
Fat.....	4 T. + 1 $\frac{1}{4}$ t.		

3-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	3
Salt.....	1 t.	Milk.....	1 c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	2 t.	Water (boiling).....	1 c.
Or S. A. S.....	1 $\frac{3}{8}$ t.	Soda.....	1 $\frac{1}{2}$ t.
Sugar.....	1 $\frac{1}{4}$ c. + $\frac{3}{4}$ t.	Vanilla.....	1 t.
Fat.....	7 T. + 1 $\frac{1}{4}$ t.		

4-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	4
Salt.....	1 t.	Milk.....	$\frac{3}{4}$ c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	1 $\frac{1}{2}$ t.	Water (boiling).....	1 c.
Or S. A. S.....	1 t.	Soda.....	1 $\frac{1}{2}$ t.
Sugar.....	1 $\frac{3}{8}$ c. — 1 $\frac{1}{4}$ t.	Vanilla.....	1 t.
Fat.....	10 T. + $\frac{1}{4}$ t.		

1-EGG SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Sour milk.....	1 $\frac{3}{4}$ c.
Salt.....	1 t.	Chocolate.....	4 sq.
Sugar.....	1 $\frac{3}{8}$ c. — 1 $\frac{1}{2}$ t.	Water (boiling).....	1 c.
Fat.....	1 T. + 1 $\frac{1}{4}$ t.	Soda.....	2 $\frac{1}{2}$ t.
Egg.....	1	Vanilla.....	1 t.

2-EGG SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Sour milk.....	1 $\frac{1}{2}$ c.
Salt.....	1 t.	Chocolate.....	4 sq.
Sugar.....	1 $\frac{1}{4}$ c. — 2 $\frac{1}{2}$ t.	Water (boiling).....	1 c.
Fat.....	4 T. + 1 $\frac{1}{4}$ t.	Soda.....	2 $\frac{1}{4}$ t.
Eggs.....	2	Vanilla.....	1 t.

3-EGG SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Sour milk.....	1 $\frac{1}{4}$ c.
Salt.....	1 t.	Chocolate.....	4 sq.
Sugar.....	1 $\frac{1}{4}$ c. + $\frac{3}{4}$ t.	Water (boiling).....	1 c.
Fat.....	7 T. + 1 $\frac{1}{4}$ t.	Soda.....	2 t.
Eggs.....	3	Vanilla.....	1 t.

4-EGG SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Sour milk.....	1 c.
Salt.....	1 t.	Chocolate.....	4 sq.
Sugar.....	1 $\frac{3}{8}$ c. — 1 $\frac{1}{4}$ t.	Water (boiling).....	1 c.
Fat.....	10 T. + 1 $\frac{1}{4}$ t.	Soda.....	1 $\frac{3}{4}$ t.
Eggs.....	4	Vanilla.....	1 t.

SWEET-MILK SPICE CAKE

Use the corresponding foundation butter-cake recipe and add 5 teaspoons of either spice mixture.

1-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Egg.....	1
Salt.....	1 t.	Sour milk.....	1 $\frac{3}{4}$ c.
Sugar.....	1 $\frac{3}{8}$ c. — 1 $\frac{1}{2}$ t.	Soda.....	1 t.
Fat.....	3 T. + 1 $\frac{1}{4}$ t.	Spice.....	5 t.

2-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Eggs.....	2
Salt.....	1 t.	Sour milk.....	1 $\frac{1}{2}$ c.
Sugar.....	1 $\frac{1}{4}$ c. — 2 $\frac{1}{2}$ t.	Soda.....	$\frac{3}{4}$ t.
Fat.....	6 T. + 1 $\frac{1}{4}$ t.	Spice.....	5 t.

3-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Eggs.....	3
Salt.....	1 t.	Sour milk.....	1 $\frac{1}{4}$ c.
Sugar.....	1 $\frac{1}{4}$ c. + $\frac{3}{4}$ t.	Soda.....	$\frac{1}{2}$ t.
Fat.....	9 T. + 1 $\frac{1}{4}$ t.	Spice.....	5 t.

4-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Eggs.....	4
Salt.....	1 t.	Sour milk.....	1 c.
Sugar.....	1 $\frac{3}{8}$ c. — 1 $\frac{1}{4}$ t.	Soda.....	$\frac{1}{4}$ t.
Fat.....	12 T. + 1 $\frac{1}{4}$ t.	Spice.....	5 t.

2-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1 $\frac{3}{8}$ c. — 1 $\frac{1}{2}$ t.
Salt.....	1 t.	Fat.....	3 T. + 2 $\frac{3}{4}$ t.
Baking powder—		Egg-whites.....	2
Tartrate or phosphate.....	3 t. or 2 $\frac{3}{4}$ t.	Milk.....	1 $\frac{1}{2}$ c.
Or S. A. S.....	2 $\frac{1}{8}$ t. or 1 $\frac{1}{8}$ t.	Flavoring.....	1 t.

4-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1 $\frac{1}{4}$ c. — 2 $\frac{1}{2}$ t.
Salt.....	1 t.	Fat.....	7 T. + 1 $\frac{1}{4}$ t.
Baking powder—		Egg-whites.....	4
Tartrate or phosphate.....	2 $\frac{1}{2}$ t. or 2 t.	Milk.....	1 $\frac{1}{4}$ c.
Or S. A. S.....	1 $\frac{3}{4}$ t. or 1 $\frac{1}{4}$ t.	Flavoring.....	1 t.

6-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1 $\frac{1}{4}$ c. + $\frac{3}{4}$ t.
Salt.....	1 t.	Fat.....	10 T. + 2 $\frac{3}{4}$ t.
Baking powder—		Egg-whites.....	6
Tartrate or phosphate.....	2 t. or 1 $\frac{1}{4}$ t.	Milk.....	1 c.
Or S. A. S.....	1 $\frac{3}{8}$ t. or $\frac{5}{8}$ t.	Flavoring.....	1 t.

8-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1 $\frac{3}{8}$ c. — 1 $\frac{1}{4}$ t.
Salt.....	1 t.	Fat.....	14 T. + 1 $\frac{1}{4}$ t.
Baking powder—		Egg-whites.....	8
Tartrate or phosphate.....	1 $\frac{1}{2}$ t. or $\frac{1}{2}$ t.	Milk.....	$\frac{3}{4}$ c.
Or S. A. S.....	1 t. or none	Flavoring.....	1 t.

2-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1½ c. — 1½ t.
Salt.....	1 t.	Fat.....	3 T. — ¼ t.
Baking powder—		Egg-yolks.....	2
Tartrate or phosphate.....	3 t. or 3¼ t.	Milk.....	1½ c. + 1½ T.
Or S. A. S.....	2½ t. or 2¾ t.	Flavoring.....	1 t.

4-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1¼ c. — 2½ t.
Salt.....	1 t.	Fat.....	5 T. + 1¼ t.
Baking powder—		Egg-yolks.....	4
Tartrate or phosphate.....	2½ t. or 3 t.	Milk.....	1¼ c. + 2½ T.
Or S. A. S.....	1¾ t. or 2¼ t.	Flavoring.....	1 t.

6-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1¼ c. + ¾ t.
Salt.....	1 t.	Fat.....	8 T. — ¼ t.
Baking powder—		Egg-yolks.....	6
Tartrate or phosphate.....	2 t. or 2¾ t.	Milk.....	1¼ c.
Or S. A. S.....	1½ t. or 2½ t.	Flavoring.....	1 t.

8-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1½ c. — 1¼ t.
Salt.....	1 t.	Fat.....	10 T. + 1¼ t.
Baking powder—		Egg-yolks.....	8
Tartrate or phosphate.....	1½ t. or 2½ t.	Milk.....	1 c. + 1½ T.
Or S. A. S.....	1 t. or 2 t.	Flavoring.....	1 t.

ANGEL-FOOD CAKE

Cake flour.....	1 c. + 1 T.	Cream of tartar.....	1½ t.
Sugar.....	1 c. + 1¼ t.	Flavoring.....	1½ t.
Egg-whites.....	1¾ c.	Bake.....	350° F.
Salt.....	¼ t.	Time.....	50 min.

SPONGE CAKE

Cake flour.....	1 c. + 1 T.	Salt.....	¼ t.
Sugar.....	¾ c. — 1¼ t.	Lemon juice.....	3 T.
Egg-whites.....	6	Bake.....	350° F.
Egg-yolks.....	6	Time.....	1 hour

9,820-FEET RECIPES

For directions see pages 3 to 12.

POPOVERS

Flour.....	1 c.	Milk.....	1 c. + 1½ T.
Salt.....	¼ t.	Butter.....	½ t.
Eggs.....	3		

BAKING-POWDER BISCUITS

Flour—		Baking powder—	
Bread.....	2 c.	Tartrate or phosphate.....	3¼ t.
Or pastry.....	2¾ c.	Or S. A. S.....	2¼ t.
Salt.....	½ t.	Fat.....	3 T. + ½ t.
		Milk.....	¾ c.

MUFFINS

Flour—		Baking powder—	
Bread.....	2 c.	Tartrate or phosphate.....	3¼ t.
Or pastry.....	2½ c.	Or S. A. S.....	2¼ t.
Salt.....	½ t.	Fat.....	2 to 3 T.
Sugar.....	2 to 2½ T.	Egg.....	1
		Milk.....	1 c.

1-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	3 T. + ½ t.
Salt.....	1 t.	Egg.....	1
Baking powder—		Milk.....	1½ c.
Tartrate or phosphate.....	2½ t.	Flavoring.....	1 t.
Or S. A. S.....	1½ t.	Bake.....	400° F.
Sugar.....	1¼ c. + 1¼ t.	Time.....	20 to 30 min.

2-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	6 T. + ½ t.
Salt.....	1 t.	Eggs.....	2
Baking powder—		Milk.....	1¼ c.
Tartrate or phosphate.....	2½ t.	Flavoring.....	1 t.
Or S. A. S.....	1½ t.	Bake.....	395° F.
Sugar.....	1½ c. + 1¼ t.	Time.....	20 to 30 min.

3-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	9 T. + ½ t.
Salt.....	1 t.	Eggs.....	3
Baking powder—		Milk.....	1 c.
Tartrate or phosphate.....	1½ t.	Flavoring.....	1 t.
Or S. A. S.....	1½ t.	Bake.....	390° F.
Sugar.....	1¼ c. — ½ T.	Time.....	25 to 30 min.

4-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Sugar.....	1¼ c. + 2½ t.
Salt.....	1 t.	Fat.....	12 T. + ½ t.
Baking powder—		Eggs.....	4
Tartrate or phosphate.....	1½ t.	Milk.....	¾ c.
Or S. A. S.....	¾ t.	Flavoring.....	1 t.
		Bake.....	385° F.
		Time.....	25 to 30 min.

1-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	1 T. + 2 t.
Salt.....	1 t.	Egg.....	1
Baking powder—		Milk.....	1½ c. + 1½ T.
Tartrate or phosphate.....	2½ t.	Chocolate.....	3 sq.
Or S. A. S.....	1½ t.	Vanilla.....	1 t.
Sugar.....	1¼ c. + 1¼ t.		

2-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	4 T. + 2 t.
Salt.....	1 t.	Eggs.....	2
Baking powder—		Milk.....	1¼ c. + 1½ T.
Tartrate or phosphate.....	2½ t.	Chocolate.....	3 sq.
Or S. A. S.....	1½ t.	Vanilla.....	1 t.
Sugar.....	1½ c. + 1¼ t.		

3-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	7 T. + $\frac{1}{2}$ t.
Salt.....	1 t.	Eggs.....	3
Baking powder—		Milk.....	1 c. + $1\frac{1}{2}$ T.
Tartrate or phosphate.....	$1\frac{1}{8}$ t.	Chocolate.....	3 sq.
Or S. A. S.....	$1\frac{1}{8}$ t.	Vanilla.....	1 t.
Sugar.....	$1\frac{1}{4}$ c. — $\frac{1}{2}$ T.		

4-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	10 T. + 2 t.
Salt.....	1 t.	Eggs.....	4
Baking powder—		Milk.....	$\frac{3}{4}$ c. + $1\frac{1}{2}$ T.
Tartrate or phosphate.....	$1\frac{1}{8}$ t.	Chocolate.....	3 sq.
Or S. A. S.....	$\frac{3}{4}$ t.	Vanilla.....	1 t.
Sugar.....	$1\frac{1}{4}$ c. + $2\frac{1}{2}$ t.		

1-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Egg.....	1
Salt.....	1 t.	Milk.....	$1\frac{1}{2}$ c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	$2\frac{3}{8}$ t.	Water (boiling).....	1 c.
Or S. A. S.....	$1\frac{1}{8}$ t.	Soda.....	$1\frac{1}{2}$ t.
Sugar.....	$1\frac{1}{4}$ c. + $1\frac{3}{4}$ t.	Vanilla.....	1 t.
Fat.....	1 T. + $\frac{1}{2}$ t.		

2-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	2
Salt.....	1 t.	Milk.....	$1\frac{1}{4}$ c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	$2\frac{1}{8}$ t.	Water (boiling).....	1 c.
Or S. A. S.....	$1\frac{1}{2}$ t.	Soda.....	$1\frac{1}{2}$ t.
Sugar.....	$1\frac{1}{2}$ c. + $1\frac{3}{4}$ t.	Vanilla.....	1 t.
Fat.....	4 T. + $\frac{1}{2}$ t.		

3-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	3
Salt.....	1 t.	Milk.....	1 c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	$1\frac{1}{8}$ t.	Water (boiling).....	1 c.
Or S. A. S.....	$1\frac{1}{8}$ t.	Soda.....	$1\frac{1}{2}$ t.
Sugar.....	$1\frac{1}{4}$ c. — $\frac{1}{2}$ T.	Vanilla.....	1 t.
Fat.....	7 T. + $\frac{1}{2}$ t.		

4-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	4
Salt.....	1 t.	Milk.....	$\frac{3}{4}$ c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	$1\frac{1}{8}$ t.	Water (boiling).....	1 c.
Or S. A. S.....	$\frac{3}{4}$ t.	Soda.....	$1\frac{1}{2}$ t.
Sugar.....	$1\frac{1}{4}$ c. + $2\frac{1}{2}$ t.	Vanilla.....	1 t.
Fat.....	10 T. + $\frac{1}{2}$ t.		

1-EGG SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Sour milk.....	$1\frac{3}{4}$ c.
Salt.....	1 t.	Chocolate.....	4 sq.
Sugar.....	$1\frac{1}{4}$ c. + $1\frac{3}{4}$ t.	Water (boiling).....	1 c.
Fat.....	1 T. + $\frac{1}{2}$ t.	Soda.....	$2\frac{1}{2}$ t.
Egg.....	1	Vanilla.....	1 t.

2-EGG SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Sour milk.....	1½ c.
Salt.....	1 t.	Chocolate.....	4 sq.
Sugar.....	1½ c. + 1¼ t.	Water (boiling).....	1 c.
Fat.....	4 T. + ½ t.	Soda.....	2¼ t.
Eggs.....	2	Vanilla.....	1 t.

3-EGG SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Sour milk.....	1¼ c.
Salt.....	1 t.	Chocolate.....	4 sq.
Sugar.....	1¼ c. — ½ T.	Water (boiling).....	1 c.
Fat.....	7 T. + ½ t.	Soda.....	2 t.
Eggs.....	3	Vanilla.....	1 t.

4-EGG SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Sour milk.....	1 c.
Salt.....	1 t.	Chocolate.....	4 sq.
Sugar.....	1¼ c. + 2½ t.	Water (boiling).....	1 c.
Fat.....	10 T. + ½ t.	Soda.....	1¾ t.
Eggs.....	4	Vanilla.....	1 t.

SWEET-MILK SPICE CAKE

Use the corresponding foundation butter-cake recipe and add 5 teaspoons of either spice mixture.

1-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Egg.....	1
Salt.....	1 t.	Sour milk.....	1¾ c.
Sugar.....	1¼ c. + 1¼ t.	Soda.....	1 t.
Fat.....	3 T. + ½ t.	Spice.....	5 t.

2-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Eggs.....	2
Salt.....	1 t.	Sour milk.....	1½ c.
Sugar.....	1½ c. + 1¼ t.	Soda.....	¾ t.
Fat.....	6 T. + ½ t.	Spice.....	5 t.

3-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Eggs.....	3
Salt.....	1 t.	Sour milk.....	1¼ c.
Sugar.....	1¼ c. — ½ T.	Soda.....	½ t.
Fat.....	9 T. + ½ t.	Spice.....	5 t.

4-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Eggs.....	4
Salt.....	1 t.	Sour milk.....	1 c.
Sugar.....	1¼ c. + 2½ t.	Soda.....	¾ t.
Fat.....	12 T. + ½ t.	Spice.....	5 t.

2-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1¼ c. + 1¼ t.
Salt.....	1 t.	Fat.....	3 T. + 2 t.
Baking powder—		Egg-whites.....	2
Tartrate or phosphate.....	2½ t. or 2⅜ t.	Milk.....	1½ c.
Or S. A. S.....	1½ t. or 1⅝ t.	Flavoring.....	1 t.

4-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1½ c. + 1¼ t.
Salt.....	1 t.	Fat.....	7 T. + ½ t.
Baking powder—		Egg-whites.....	4
Tartrate or phosphate.....	2½ or 1⅝ t.	Milk.....	1¼ c.
Or S. A. S.....	1½ t. or 1 t.	Flavoring.....	1 t.

6-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1 $\frac{1}{4}$ c. — $\frac{1}{2}$ T.
Salt.....	1 t.	Fat.....	10 T. + 2 t.
Baking powder—		Egg-whites.....	6
Tartrate or phosphate.....	1 $\frac{1}{2}$ t. or $\frac{1}{8}$ t.	Milk.....	1 c.
Or S. A. S.....	1 $\frac{1}{2}$ t. or $\frac{3}{8}$ t.	Flavoring.....	1 t.

8-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1 $\frac{1}{4}$ c. + 2 $\frac{1}{2}$ t.
Salt.....	1 t.	Fat.....	14 T. + $\frac{1}{2}$ t.
Baking powder—		Egg-whites.....	8
Tartrate or phosphate.....	1 $\frac{1}{2}$ t. or $\frac{1}{8}$ t.	Milk.....	$\frac{3}{4}$ c.
Or S. A. S.....	$\frac{3}{4}$ t. or none	Flavoring.....	1 t.

2-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1 $\frac{1}{4}$ c. + 1 $\frac{1}{4}$ t.
Salt.....	1 t.	Fat.....	2 T. + 2 t.
Baking powder—		Egg-yolks.....	2
Tartrate or phosphate.....	2 $\frac{1}{2}$ t. or 2 $\frac{1}{8}$ t.	Milk.....	1 $\frac{1}{2}$ c. + 1 $\frac{1}{2}$ T.
Or S. A. S.....	1 $\frac{1}{2}$ t. or 2 $\frac{1}{8}$ t.	Flavoring.....	1 t.

4-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1 $\frac{1}{2}$ c. + 1 $\frac{1}{4}$ t.
Salt.....	1 t.	Fat.....	5 T. + $\frac{1}{2}$ t.
Baking powder—		Egg-yolks.....	4
Tartrate or phosphate.....	2 $\frac{1}{2}$ t. or 2 $\frac{3}{8}$ t.	Milk.....	1 $\frac{1}{4}$ c. + 2 $\frac{3}{8}$ T.
Or S. A. S.....	1 $\frac{1}{2}$ t. or 2 t.	Flavoring.....	1 t.

6-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1 $\frac{1}{4}$ c. — $\frac{1}{2}$ T.
Salt.....	1 t.	Fat.....	7 T. + 2 t.
Baking powder—		Egg-yolks.....	6
Tartrate or phosphate.....	1 $\frac{1}{2}$ t. or 2 $\frac{3}{8}$ t.	Milk.....	1 $\frac{1}{4}$ c.
Or S. A. S.....	1 $\frac{1}{2}$ t. or 1 $\frac{1}{8}$ t.	Flavoring.....	1 t.

8-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1 $\frac{1}{4}$ c. + 2 $\frac{1}{2}$ t.
Salt.....	1 t.	Fat.....	10 T. + $\frac{1}{2}$ t.
Baking powder—		Egg-yolks.....	8
Tartrate or phosphate.....	1 $\frac{1}{2}$ t. or 2 $\frac{3}{8}$ t.	Milk.....	1 c. + 1 $\frac{1}{4}$ T.
Or S. A. S.....	$\frac{3}{4}$ t. or 1 $\frac{1}{4}$ t.	Flavoring.....	1 t.

ANGEL FOOD

Cake flour.....	1 c. + 1 $\frac{1}{2}$ T.	Cream of tartar.....	1 $\frac{1}{4}$ t.
Sugar.....	1 c. — 2 $\frac{1}{2}$ t.	Flavoring.....	1 $\frac{1}{2}$ t.
Egg-whites.....	1 $\frac{1}{2}$ c.	Bake.....	350° F. to 375° F.
Salt.....	$\frac{1}{4}$ t.	Time.....	50 min.

SPONGE CAKE

Cake flour.....	1 c. + 1 $\frac{1}{2}$ T.	Salt.....	$\frac{1}{4}$ t.
Sugar.....	$\frac{3}{4}$ c. + 2 $\frac{1}{2}$ t.	Lemon juice.....	3 T.
Egg-whites.....	6	Bake.....	350° F. to 375° F.
Egg-yolks.....	6	Time.....	1 hour

11,180-FEET RECIPES

For directions see pages 3 to 12.

POPOVERS

Flour.....	1 c.	Milk.....	1 c. + 2 T.
Salt.....	$\frac{1}{4}$ t.	Butter.....	none
Eggs.....	3		

BAKING-POWDER BISCUITS

Flour—		Baking powder—	
Bread.....	2 c.	Tartrate or phosphate.....	3 t.
Or pastry.....	$2\frac{2}{3}$ c.	Or S. A. S.....	$2\frac{1}{4}$ t.
Salt.....	$\frac{1}{2}$ t.	Fat.....	3 T.
		Milk.....	$\frac{3}{4}$ c.

MUFFINS

Flour—		Fat.....	2 to 3 T.
Bread.....	2 c.	Egg.....	1
Or pastry.....	$2\frac{2}{3}$ c.	Milk.....	1 c.
Salt.....	$\frac{1}{2}$ t.	Sugar.....	2 T.
Baking powder—			
Tartrate or phosphate.....	$3\frac{1}{4}$ t.		
Or S. A. S.....	$2\frac{1}{4}$ t.		

1-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	3 T.
Salt.....	1 t.	Egg.....	1
Baking powder—		Milk.....	$1\frac{1}{2}$ c.
Tartrate or phosphate.....	$2\frac{1}{4}$ t.	Flavoring.....	1 t.
Or S. A. S.....	$1\frac{1}{8}$ t.	Bake.....	400° F.
Sugar.....	$1\frac{1}{4}$ c.	Time.....	20 to 30 min.

2-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	6 T.
Salt.....	1 t.	Eggs.....	2
Baking powder—		Milk.....	$1\frac{1}{4}$ c.
Tartrate or phosphate.....	$1\frac{3}{4}$ t.	Flavoring.....	1 t.
Or S. A. S.....	$1\frac{1}{4}$ t.	Bake.....	395° F.
Sugar.....	$1\frac{1}{8}$ c.	Time.....	20 to 30 min.

3-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	9 T.
Salt.....	1 t.	Eggs.....	3
Baking powder—		Milk.....	1 c.
Tartrate or phosphate.....	$1\frac{1}{4}$ t.	Flavoring.....	1 t.
Or S. A. S.....	$\frac{7}{8}$ t.	Bake.....	390° F.
Sugar.....	$1\frac{1}{4}$ c. — 1 T.	Time.....	25 to 30 min.

4-EGG FOUNDATION BUTTER CAKE

Cake flour.....	3 c.	Fat.....	12 T.
Salt.....	1 t.	Eggs.....	4
Baking powder—		Milk.....	$\frac{3}{4}$ c.
Tartrate or phosphate.....	$\frac{3}{4}$ t.	Flavoring.....	1 t.
Or S. A. S.....	$\frac{1}{2}$ t.	Bake.....	385° F.
Sugar.....	$1\frac{1}{4}$ c.	Time.....	25 to 30 min.

1-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	1½ T.
Salt.....	1 t.	Egg.....	1
Baking powder—		Milk.....	1½ c. + 1½ T.
Tartrate or phosphate.....	2¼ t.	Chocolate.....	3 sq.
Or S. A. S.....	1½ t.	Vanilla.....	1 t.
Sugar.....	1¼ c.		

2-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	4½ T.
Salt.....	1 t.	Eggs.....	2
Baking powder—		Milk.....	1¼ c. + 1½ T.
Tartrate or phosphate.....	1¾ t.	Chocolate.....	3 sq.
Or S. A. S.....	1¼ t.	Vanilla.....	1 t.
Sugar.....	1½ c.		

3-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	7½ T.
Salt.....	1 t.	Eggs.....	3
Baking powder—		Milk.....	1 c. + 1½ T.
Tartrate or phosphate.....	1¼ t.	Chocolate.....	3 sq.
Or S. A. S.....	¾ t.	Vanilla.....	1 t.
Sugar.....	1¼ c. — 1 T.		

4-EGG CHOCOLATE CAKE

Cake flour.....	3 c.	Fat.....	10½ T.
Salt.....	1 t.	Eggs.....	4
Baking powder—		Milk.....	¾ c. + 1½ T.
Tartrate or phosphate.....	¾ t.	Chocolate.....	3 sq.
Or S. A. S.....	½ t.	Vanilla.....	1 t.
Sugar.....	1¼ c.		

1-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Egg.....	1
Salt.....	1 t.	Milk.....	1½ c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	2¼ t.	Water (boiling).....	1 c.
Or S. A. S.....	1½ t.	Soda.....	1½ t.
Sugar.....	1¼ c.	Vanilla.....	1 t.
Fat.....	1 T.		

2-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	2
Salt.....	1 t.	Milk.....	1¼ c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	1¾ t.	Water (boiling).....	1 c.
Or S. A. S.....	1¼ t.	Soda.....	1½ t.
Sugar.....	1½ c.	Vanilla.....	1 t.
Fat.....	4 T.		

3-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	3
Salt.....	1 t.	Milk.....	1 c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	1¼ t.	Water (boiling).....	1 c.
Or S. A. S.....	¾ t.	Soda.....	1½ t.
Sugar.....	1¼ c. — 1 T.	Vanilla.....	1 t.
Fat.....	7 T.		

4-EGG SWEET-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Eggs.....	4
Salt.....	1 t.	Milk.....	$\frac{3}{4}$ c.
Baking powder—		Chocolate.....	4 sq.
Tartrate or phosphate.....	$\frac{3}{4}$ t.	Water (boiling).....	1 c.
Or S. A. S.....	$\frac{1}{2}$ t.	Soda.....	$1\frac{1}{2}$ t.
Sugar.....	$1\frac{1}{4}$ c.	Vanilla.....	1 t.
Fat.....	10 T.		

1-EGG SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Sour milk.....	$1\frac{3}{4}$ c.
Salt.....	1 t.	Chocolate.....	4 sq.
Sugar.....	$1\frac{1}{4}$ c.	Water (boiling).....	1 c.
Fat.....	1 T.	Soda.....	$2\frac{1}{2}$ t.
Egg.....	1	Vanilla.....	1 t.

2-EGG SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Sour milk.....	$1\frac{1}{2}$ c.
Salt.....	1 t.	Chocolate.....	4 sq.
Sugar.....	$1\frac{1}{2}$ c.	Water (boiling).....	1 c.
Fat.....	4 T.	Soda.....	$2\frac{1}{4}$ t.
Eggs.....	2	Vanilla.....	1 t.

3-EGG SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Sour milk.....	$1\frac{1}{4}$ c.
Salt.....	1 t.	Chocolate.....	4 sq.
Sugar.....	$1\frac{1}{4}$ c. — 1 T.	Water (boiling).....	1 c.
Fat.....	7 T.	Soda.....	2 t.
Eggs.....	3	Vanilla.....	1 t.

4-EGG SOUR-MILK DEVIL'S-FOOD CAKE

Cake flour.....	3 c.	Sour milk.....	1 c.
Salt.....	1 t.	Chocolate.....	4 sq.
Sugar.....	$1\frac{1}{4}$ c.	Water (boiling).....	1 c.
Fat.....	10 T.	Soda.....	$1\frac{1}{4}$ t.
Eggs.....	4	Vanilla.....	1 t.

SWEET-MILK SPICE CAKE

Use the corresponding foundation butter-cake recipe and add 5 teaspoons of either spice mixture.

1-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Egg.....	1
Salt.....	1 t.	Sour milk.....	$1\frac{3}{4}$ c.
Sugar.....	$1\frac{1}{4}$ c.	Soda.....	1 t.
Fat.....	3 T.	Spice.....	5 t.

2-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Eggs.....	2
Salt.....	1 t.	Sour milk.....	$1\frac{1}{2}$ c.
Sugar.....	$1\frac{1}{2}$ c.	Soda.....	$\frac{3}{4}$ t.
Fat.....	6 T.	Spice.....	5 t.

3-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Eggs.....	3
Salt.....	1 t.	Sour milk.....	$1\frac{1}{4}$ c.
Sugar.....	$1\frac{1}{4}$ c. — 1 T.	Soda.....	$\frac{1}{2}$ t.
Fat.....	9 T.	Spice.....	5 t.

4-EGG SOUR-MILK SPICE CAKE

Cake flour.....	3 c.	Eggs.....	4
Salt.....	1 t.	Sour milk.....	1 c.
Sugar.....	1 $\frac{1}{4}$ c.	Soda.....	$\frac{1}{4}$ t.
Fat.....	12 T.	Spice.....	5 t.

2-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Fat.....	3 T. + 1 $\frac{1}{2}$ t.
Salt.....	1 t.	Egg-whites.....	2
Baking powder—		Milk.....	1 $\frac{1}{2}$ c.
Tartrate or phosphate.....	2 $\frac{1}{4}$ t. or 2 t.	Flavoring.....	1 t.
Or S. A. S.....	1 $\frac{1}{2}$ t. or 1 $\frac{1}{2}$ t.		
Sugar.....	1 $\frac{1}{4}$ c.		

4-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1 $\frac{1}{4}$ c.
Salt.....	1 t.	Fat.....	7 T.
Baking powder—		Egg-whites.....	4
Tartrate or phosphate.....	1 $\frac{1}{4}$ t. or 1 $\frac{1}{4}$ t.	Milk.....	1 $\frac{1}{4}$ c.
Or S. A. S.....	1 $\frac{1}{4}$ t. or $\frac{1}{4}$ t.	Flavoring.....	1 t.

6-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1 $\frac{1}{4}$ c. — 1 T.
Salt.....	1 t.	Fat.....	10 $\frac{1}{2}$ T.
Baking powder—		Egg-whites.....	6
Tartrate or phosphate.....	1 $\frac{1}{4}$ t. or $\frac{1}{2}$ t.	Milk.....	1 c.
Or S. A. S.....	$\frac{1}{2}$ t. or $\frac{1}{2}$ t.	Flavoring.....	1 t.

8-EGG-WHITE WHITE CAKE

Cake flour.....	3 c.	Sugar.....	1 $\frac{1}{4}$ c.
Salt.....	1 t.	Fat.....	14 T.
Baking powder—		Egg-whites.....	8
Tartrate or phosphate.....	$\frac{3}{4}$ t. or none	Milk.....	$\frac{3}{4}$ c.
Or S. A. S.....	$\frac{1}{2}$ t. or none	Flavoring.....	1 t.

2-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1 $\frac{1}{4}$ c.
Salt.....	1 t.	Fat.....	2 T. + 1 $\frac{1}{2}$ t.
Baking powder—		Egg-yolks.....	2
Tartrate or phosphate.....	2 $\frac{1}{4}$ t. or 2 $\frac{1}{2}$ t.	Milk.....	1 $\frac{1}{2}$ c. + 1 $\frac{1}{2}$ T.
Or S. A. S.....	1 $\frac{1}{2}$ t. or 1 $\frac{1}{2}$ t.	Flavoring.....	1 t.

4-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1 $\frac{1}{8}$ c.
Salt.....	1 t.	Fat.....	5 T.
Baking powder—		Egg-yolks.....	4
Tartrate or phosphate.....	1 $\frac{1}{4}$ t. or 2 $\frac{1}{4}$ t.	Milk.....	1 $\frac{1}{4}$ c. + 2 $\frac{3}{4}$ T.
Or S. A. S.....	1 $\frac{1}{4}$ t. or 2 $\frac{3}{4}$ t.	Flavoring.....	1 t.

6-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1 $\frac{1}{4}$ c. — 1 T.
Salt.....	1 t.	Fat.....	7 T. + 1 $\frac{1}{2}$ t.
Baking powder—		Egg-yolks.....	6
Tartrate or phosphate.....	1 $\frac{1}{4}$ t. or 2 t.	Milk.....	1 $\frac{1}{4}$ c.
Or S. A. S.....	$\frac{1}{2}$ t. or 1 $\frac{1}{2}$ t.	Flavoring.....	1 t.

8-EGG-YOLK GOLD CAKE

Cake flour.....	3 c.	Sugar.....	1 $\frac{1}{4}$ c.
Salt.....	1 t.	Fat.....	10 T.
Baking powder—		Egg-yolks.....	8
Tartrate or phosphate.....	$\frac{3}{4}$ t. or 1 $\frac{3}{4}$ t.	Milk.....	1 c. + 1 $\frac{1}{4}$ T.
Or S. A. S.....	$\frac{1}{2}$ t. or 1 $\frac{1}{2}$ t.	Flavoring.....	1 t.

ANGEL FOOD

Cake flour.....	1 c. + 2 T.	Cream of tartar.....	1 $\frac{1}{4}$ t.
Sugar.....	$\frac{7}{8}$ c.	Flavoring.....	1 $\frac{1}{2}$ t.
Egg-whites.....	1 $\frac{3}{8}$ c.	Bake.....	350° F. to 375° F.
Salt.....	$\frac{1}{4}$ t.	Time.....	50 min.

SPONGE CAKE

Cake flour.....	1 c. + 2 T.	Salt.....	$\frac{1}{4}$ t.
Sugar.....	$\frac{3}{4}$ c.	Lemon juice.....	3 T.
Egg-whites.....	6	Bake.....	350° F. to 375° F.
Egg-yolks.....	6	Time.....	1 hour