

# I knew you were comin', so I baked a cake

## HOT MILK CAKE

2 eggs  
1 cup flour  
1 tsp. Baking Powder  
1 cup white sugar  
1/2 cup milk  
Butter, size of an egg  
1/4 tsp. salt  
1 tsp. vanilla  
Beat eggs in mixing bowl, add sugar and salt and beat again. Add flour and baking powder to first mixture. Heat milk and butter and vanilla.

## WACKY CAKE

1 1/2 cups flour  
1 cup sugar  
1 tsp. soda  
2 tsp. cocoa  
2 tsp. salt  
Mix all together in the pan it is to be cooked in. Make 3 holes, in first one put 1 tsp. vanilla, second 1 tsp. vinegar, third, 5 tsp. melted shortening, mix well and pour 1 cup cold water over all. Mix again and bake in 350 degree oven for 30 minutes.

## MRS. HUBERT GILLS Indian River W. L.

### SPICE CAKE

1/2 cup butter or shortening  
1 cup sugar  
1 egg

1 cup sour milk or butter milk  
1 cup raisins or dates  
2 cups flour  
1 tsp. soda, dissolved in milk  
1 tsp. allspice  
1 tsp. cinnamon  
1/2 tsp. cloves  
Salt

## MRS. FRANK H. WATTS York W. L.

### NEVER FAIL CHOCOLATE CAKE

2 tbsp. butter  
2 squares chocolate  
1 cup sugar  
1 egg  
1 1/2 cups flour  
1 tsp. baking soda  
Pinch salt  
1 cup sour milk  
1 tsp. vanilla  
Melt butter and chocolate in hot water. Mix with sugar and well beaten egg. Sift flour, salt, soda, add to first mixture alternately with sour milk, add vanilla, beat well. Bake 40 minutes in moderate oven.

## MRS. DONALD J. MacLEAN DeGros Marsh

### GERMAN POUND CAKE

1 lb. white sugar  
1 lb. butter (creamed)  
4 eggs, beaten in one at a time  
1 1/2 lb. flour  
1/2 lb. citron

1 lb. seedless raisins  
1/2 tsp. salt  
1 tsp. flavoring  
Bake in round pan in moderate oven.

## MRS. HARVEY SILLIPHANT Hunter River

### POUND CAKE

1 cup butter  
1 cup white sugar  
1 tsp. pure vanilla flavoring  
1 tsp. lemon extract flavoring  
5 eggs  
2 cups flour  
1 tsp. magic baking powder  
Pinch of salt

Cream butter thoroughly. Add sugar slowly beating well. Add flavorings, also yolks of eggs which has been beaten until pale yellow. Beat egg whites until light and add alternately with flour which has been sifted with baking powder.

Beat well for several minutes until light and fluffy. Bake in greased loaf pan in moderate oven at 325 deg. F. about 1 hour. When cool ice if desired.

## HATTIE BEARSTO Baltic Lo 18 W.L.

## POVERTY CAKE

2 cups of sugar  
2 cups of water (hot)  
1/2 cup shortening  
1 pkg. seeded raisins  
1/2 tsp. cloves  
1 tsp. cinnamon  
1 tsp. allspice

2 tsp. baking soda  
1 tsp. salt  
3 1/2 cups flour

Place sugar, water, shortening, raisins and spices in sauce pan and boil five minutes, then cool and add flour, soda and salt sifted together.

Extra raisins dates or candied fruit may be added. Put in loaf pan, bake 1 hour slowly.

## HATTIE BEARSTO Baltic Lo 18 W.L.

### JELLY ROLL

1 cup sugar  
1 cup flour  
3 eggs  
Salt  
1/2 tsp. soda  
1 tsp. cream tartar  
1 tsp. milk  
Vanilla  
Beat eggs until light. Add su-

gar, vanilla and milk. Add flour, soda, salt, cream tartar (sifted). Pour in cookie sheet lined with greased wax paper. Bake 10 - 15 minutes. Turn out on damp cloth cut off edges spread with jelly or jam and roll. (Use hot oven).

## MRS. FRANK H. WATTS York W. L.

### SILVER LAYER CAKE

3 1/2 cups flour  
1 1/2 tsp. salt  
two-thirds cup shortening  
1 1/2 tsp. almond  
one and one-third cups sugar  
1 1/2 cups milk  
5 egg whites  
one-third cup sugar

Grease and flour two 3 in. round pans. Measure flour, baking powder, salt, sift. Cream shortening, add almond gradually add one and one-third cups sugar, cream until light. Add dry ingredients alternately with milk beat till smooth beat egg whites add one-third cup sugar beat till stiff add egg whites to batter mix and pour into pans bake in oven 375 degrees for 30-35 minutes.

## MRS. DONALD J. MacLEAN DeGros Marsh

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