

PINEAPPLE ICE BOX CAKE**H. Bennett**

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| 30 lady fingers | 1 c. shredded pineapple and juice |
| 2 c. Icing sugar | |
| ½ lb. butter | ½ c. chopped nuts |
| 4 eggs, not separated | |

Cream butter and sugar until fluffy, add eggs one at a time and beat about five minutes after adding each egg. Then add pineapple, nuts and juice and never mind if it curdles. Split lady fingers and line sides and bottom of pan, laying them flat side down. Cover with ⅓ of mixture then add another layer of lady fingers. Continue until lady fingers are all used, having mixture on top. Keep in cold place 36 to 48 hours before serving. Serve with whipped cream.

BANANA CAKE**Mrs. N. Wyatt**

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| 1 c. white sugar | ¼ c. sour milk |
| 1 tsp. soda | 2 tsp. baking powder |
| 3 bananas mashed well | 2 eggs, keep whites for frosting |
| ¼ cup butter | 2 c. flour |

Cream butter and sugar, add beaten yolks, then soda and sour milk, add bananas and beat well, fold in flour and baking powder. Bake in moderate oven.

PRINCE PHILIP CAKE**Mrs. L. Roll**

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| 2 eggs | ½ c. walnuts |
| 1 small cup butter | 2 c. sifted flour |
| 1 c. buttermilk | 1 cup sugar |
| 2 tsp. baking powder | 2 tsp. molasses or honey |
| 1 large tsp. cassia | 1 tsp. soda |
| 1 c. chopped raisins | |

Bake in large pan about 4 inches deep and 9 inches in diameter until straw comes away clean. Frost with butter icing or icing sugar and condensed milk mixed to icing consistency.

POPPY SEED CAKE**Mrs. A. Kindred — Mrs. M. Wonnitowy**

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| 1 c. poppy seeds | ¾ c. hot milk |
| Wash poppy seeds and dry thoroughly. Pour hot milk over poppy seeds and allow to stand over night. | |
| ½ c. butter | 2 scant c. cake flour |
| 1½ c. sugar | 2 tsp. baking powder |
| ⅔ c. milk | 4 egg whites stiffly beaten |
| 1 tsp. vanilla | |

Cream butter and slowly add sugar. Add poppy seeds. Sift flour and baking powder several times. Add alternately to mixture with milk. Add vanilla and fold in beaten egg whites. Pour batter in buttered cake pan and bake in medium oven for about 40 minutes.

GUM DROP CAKE**Florence Stewart**

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| 1 c. white sugar | 1 tsp. cinnamon |
| ½ c. butter | 1 tsp. nutmeg |
| 2 eggs | 1 lb. gum drops cut fine |
| ½ tsp. salt | 1 lb. Sultana raisins |
- Boil, cool and drain raisins and dry, dredge with flour 1 tsp. baking powder, ½ cup milk, and 2 cups flour. Cook in slow oven.

TOMATO SOUP CAKE**Ruth McGlashen**

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| 1 Tbsp. butter | 2 tsp. cinnamon |
| 1 c. white sugar | ½ tsp. cloves |
| 1 tomato soup | ½ tsp. nutmeg |
| 1 tsp. soda dissolved in soup | 1 c. raisins or dates |
| 1¾ c. flour | ½ c. walnuts |
| 1 tsp. baking powder | |

Mix in order given. Cook in 8 in. baking pan for 1 hour at 325°.

SIMPLE WHITE CAKE**Mrs. F. Doyle**

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| 2 eggs | ½ c. milk |
| 1 c. sugar | butter size of egg, bring to boil |
| 1 c. flour | |
| 1 tsp. baking powder | |

Beat eggs well add sugar gradually still beating, then fold in flour and baking powder a little at a time, add the boiling milk and butter and bake.

DREAM CAKE**Miss Tillie McCann — Miss Anne Rosenmeyer**

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| 1½ c. sifted flour | 2 Tbsp. flour |
| ¾ c. butter | ¼ tsp. baking powder |
| 1½ c. brown sugar | few grains of salt |
| 1 c. chopped walnuts | 2 eggs |
| 1 c. shredded cocoanut | |

Cream butter and flour thoroughly. Spread in pan, and bake in a moderate oven, 350° for about 15 minutes. Beat eggs, until light adding flour, salt, baking powder, brown sugar, walnuts and cocoanut, and mix well. Spread on top of pastry, and bake in a moderate oven, 350° for about 20 minutes. Ice with lemon butter-icing.

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