

1/2 tsp. baking powder
 1/2 tsp. salt
 1 cup milk
 1 cup poppy seeds
 stiffly beaten egg whites

In sugar and butter. Measure and
 pour, baking powder and salt three
 times. Then add alternately to creamed
 mixture with milk in which poppy seeds
 were soaked two hours. Beat for 2 min-
 utes. Add beaten egg whites. Beat 1
 minute. Bake in 2 large heart shaped
 pans greased and floured at 350 deg.
 for 40 minutes.

1 1/2 cups sweet milk
 1/2 cup cornstarch
 1/2 cup sugar
 1 egg yolks
 1/2 cup broken walnuts

1 1/2 cups milk. Mix cornstarch
 with sugar with remaining 1/2 cup cold
 water. Combine with well beaten egg
 yolks. Add to scalded milk. Cook, stir-
 ring constantly until thickened. Add
 walnuts, cool, and spread between layers.
 with any desired frosting.

*Mrs. S. Lodoen,
 Fox Valley, Sask.*

potato spice cake

1 cup sifted flour
 1/2 cup sugar
 1/2 cup cocoa
 1/2 tsp. baking powder
 1/2 tsp. salt
 1/2 tsp. each of cloves, nutmeg,
 cinnamon and allspice
 1/2 cup shortening
 1/2 cup milk
 1 cup cold mashed potatoes
 1 egg
 1/2 tsp. vanilla
 1/2 tsp. lemon extract
 1/2 cup raisins
 1/2 cup nuts

Sift together flour, sugar, cocoa, baking
 powder, salt and spices. Cut shortening
 into flour mixture till fine as cornmeal.
 Add milk, potatoes, unbeaten eggs
 and flavoring. Beat till smooth.
 Add nuts and raisins. Pour into well-
 greased 2 3/4 qt. tube pan. Bake at 350

deg. F. for 70 minutes or till done. Cool
 about 7 minutes. Remove from pan.

*Mrs. H. F. Smith,
 Medicine Hat, Alta.*

poor man's angel food cake

1 1/2 cups sifted flour
 1/2 tsp. salt
 3/4 tsp. cream of tartar
 1/2 tsp. baking powder
 4 eggs, separated
 1/2 cup cold water
 1 1/4 cups sugar
 1 tsp. vanilla

Sift together flour, salt, cream of tartar
 and baking powder. Add cold water to
 egg yolks and beat. Add sugar gradually
 and beat until thick and creamy. Add
 dry ingredients. Fold in beaten egg
 whites and vanilla. Turn into ungreased
 tube pan. Bake in 350 deg. F. oven
 40-45 minutes.

*Mrs. A. S. Kerr,
 Vancouver, B.C.*

prune cake

1/2 cup butter
 1 cup sugar
 2 eggs, beaten
 2/3 cup chopped prunes
 (stewed and stoned)
 2/3 cup sour milk
 1 1/3 cup sifted flour
 1/2 tsp. baking powder
 1/2 tsp. soda
 1/2 tsp. cinnamon
 1/2 tsp. nutmeg
 1/2 tsp. allspice

Blend butter with sugar, add eggs and
 prunes. Stir in sour milk alternately
 with flour which has previously been
 sifted with baking powder, soda and
 spices. Bake in greased layer cake pans
 in 375 deg. F. oven for 25-30 minutes.
 Ice with creamy icing.

*Mrs. H. G. Ellis,
 Sarnia, Ont.*

queen elizabeth cake

1 cup boiling water
 1 cup chopped dates
 1 tsp. baking soda

1/4 cup shortening
 1 cup granulated sugar
 1 egg, beaten
 1 tsp. vanilla
 1/2 cup walnuts
 1 1/2 cups sifted pastry flour
 1 tsp. baking powder
 1/4 tsp. salt

First add soda to dates, pour boiling
 water over, let cool. Cream shortening,
 add sugar. Cream well. Beat in egg,
 vanilla and salt. Add flour, baking
 powder and nuts alternately with the
 date mixture. Bake in 350 deg. F. for
 one hour, use a pan 8" x 12".

icing

5 tbs. brown sugar
 3 tbs. butter
 2 tbs. cream
 1/2 cup coconut

Boil 3 minutes. Pour on hot cake and
 brown in oven.

*Mrs. E. Banting,
 Sarnia, Ont.*

soft gingerbread

1/2 cup butter (butter and lard
 mixed)
 1 cup white sugar
 1/4 tsp. salt
 1 cup molasses
 1 cup sour milk or buttermilk
 1 tsp. soda
 2 tbs. boiling water
 3 cups sifted bread flour
 2 tsps. cinnamon
 2 tsps. ginger
 1 tsp. cloves
 1 tsp. nutmeg

Sift flour with spices. Cream butter and
 lard, add sugar and salt and beat till
 smooth. Add molasses and buttermilk.
 Dissolve soda in boiling water and add.
 Beat till smooth. Add dry ingredients
 and beat until smooth and light. Bake in
 9" x 9" pans in a slow oven 300 deg.
 F. about 40 minutes.

*Mrs. R. M. MacDonald,
 Cecil Lake, B.C.*

spiced honey cake

5 cups sifted flour
 2 tsps. baking powder