

# For Birthdays or parties, supper or dinner

## JELLY ROLL

8 eggs  
1 cup white sugar  
2 tablespoons milk  
1 cup flour  
1/2 teaspoon salt  
1/2 teaspoon lemon extract  
Beat sugar and yolks well together, add milk, lemon extract, flour, salt and lastly well beaten egg whites. Mix all well and put in a long tin pan. Bake 10 minutes with oven at 400 degrees.  
While still warm turn out on a damp cloth. Spread with jam and roll.

MRS. MAJOR YOUNG  
East Baltic

## ANGEL FOOD CAKE

1/2 cup white sugar  
1 cup egg whites, about 8 large eggs  
1/2 teaspoon cream of tartar  
1/2 cup sugar  
1 teaspoon vanilla  
1/2 teaspoon almond extract  
Put egg whites in a large mixing bowl. Add salt and cream of tartar. Beat until fluffy; add 1/2 cup sugar gradually. Continue to beat until mixture is glossy and holds soft peaks. Fold in flavouring, then add 1 cup flour, sugar mixture. Over the egg mixture in four additions; mix well and pour in to an ungreased bake pan. Cut through the batter with a knife to remove large air bubbles. Bake 40 minutes in oven at 375 degrees. Invert pan until cake is cool, about one hour. Loosen cake with a spatula and shake from pan.

MRS. MAJOR YOUNG  
East Baltic

## GOLDEN LAYER CAKE

2 1/4 cups sifted cake flour  
1 cup milk  
3 teaspoons double-action baking powder  
1/2 teaspoon salt  
1/2 cup high grade vegetable shortening  
1 teaspoon flavoring  
1 cup milk  
one-third to 1/2 cup unbeaten eggs. (2 medium size.)  
Mix all ingredients in the normal room temperature. Pre-heat oven to 350 degrees F. Grease and flour two round 8 or 9-inch layer cake pans. Sift flour before measuring. Sift flour, sugar, baking powder and salt into large mixing bowl. Add shortening, flavoring and two-thirds cup milk. Mix to medium speed for two minutes; add remaining milk and unbeaten eggs. Continue beating at same speed for two more minutes. Pour batter into prepared pans.

Bake for 30 to 35 minutes. When cool, frost with white chocolate or caramel icing.

MRS. MARK YOUNG  
Bunsbury WI

## BANANA CAKE

1 1/2 cups sifted flour  
1 teaspoon soda  
1/4 teaspoon salt  
1/2 cup shortening  
1 1/2 cups white sugar  
2 eggs  
1 cup mashed bananas  
1 teaspoon vanilla  
1/2 cup sour milk  
1/2 cup walnuts, cut fine  
Cream shortening and sugar together well. Add eggs, one at a time, beat well after each addition. Mix in mashed bananas and vanilla.

Add dry ingredients with milk, starting and ending with dry ingredients and mix well after each addition. Fold in nuts. Bake in square pan 20 minutes, oven at 350 degrees.

MRS. MAJOR YOUNG  
East Baltic

## LIGHT FRUIT CAKE

3 cups sultana raisins  
4 cups mixed peel  
1 1/2 cups glace cherries, cut in halves  
2 cups sliced blanched almonds  
Grated rind and juice of lemon  
4 1/2 cups flour, sifted  
1/2 teaspoon salt  
1 teaspoon baking powder  
2 cups butter  
2 cups white sugar  
9 eggs

Combine all fruit, nuts in part of the flour. Cream butter, sugar; add eggs, one at a time. Beat well after each addition. Fold in fruit, lemon juice. Beat well and place in a funnel pan lined with heavy wax paper and set pan in a hollow pan of hot water. Bake in 275 degree oven for 3 1/2 hours. Cool and remove from pan.

MRS. MAJOR YOUNG  
East Baltic

## PEACH UPSIDE DOWN CAKE

2 tbs. butter  
4 tbs. brown sugar  
1 can (16 oz) peaches  
1/2 cup shortening  
1 1/2 cup white sugar  
1/2 tsp almond flavoring  
1 egg well beaten  
1 cup sifted cake flour  
1 1/2 tsp. Baking powder  
1/4 tsp. salt  
1-3 cup peach juice

Melt butter in round 8 inch pan. Add brown sugar, stir until well blended. Drain peaches. Save juice. Arrange peaches on the butter scotch mixture. Cream shortening and sugar and flavoring. Add well beaten eggs till fluffy. Add dry ingredients with 1/3 of the peach juice. Pour over the above mixture. Bake in moderate oven 1 1/2 hours. Serve with sauce.

MRS. MAJOR YOUNG

## OAT MEAL COOKIES

2 cups oatmeal  
1 cup flour  
1 tsp. soda (small)  
1 cup white sugar  
1 cup shortening  
Moisten with milk. Roll and cut thin. Bake in moderate oven until a golden brown.

MRS. MAJOR YOUNG  
East Baltic

## FILLED TURNOVERS

1/2 lb. soft butter  
2 cups flour  
1/2 lb. cream cheese  
Cream butter until very light and add cheese and cream together. Stir very blend in flour. Keep mixture cool after it is mixed or it will be hard to handle. Roll very thin. Cut with large cutter and pat 1 tap of jam in centre. Fold over the

half and press edges together. Bake 20 minutes in 375 degree oven.

MRS. MAJOR YOUNG  
East Baltic

## REFRIGERATOR COOKIES

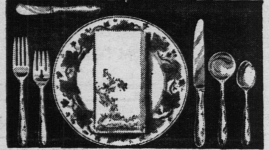
2 cups flour (sifted)  
1 tap. baking powder  
1/2 tsp. soda  
1/2 tsp. salt  
1/2 cup soft butter  
1/2 cup white sugar  
2 eggs  
1/2 tsp. lemon  
1/2 tsp. vanilla  
1/2 tsp. almond  
1/2 cup brown sugar

Mix as for ordinary cookies. Chill dough for 1 hr. then shape dough into rolls 2 inches in diameter and wrap in wax paper. Chill overnight in refrigerator. Slice to 1/4 inch using sharp knife. Bake 8 to 10 minutes at 375 degrees oven temperature.

MRS. MAJOR YOUNG  
East Baltic

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## DELICIOUS CAKE

2 cups white sugar  
two-thirds cup butter or shortening  
3 eggs  
3 cups flour  
3 teaspoons baking powder  
1/2 cup milk  
1/2 cup hot water  
1 teaspoon vanilla  
1 teaspoon lemon extract  
1/2 teaspoon salt  
Cream sugar and butter and eggs. Add milk and water mixed. Add flour, salt, baking powder and flavouring. Mix well and beat for five minutes. Bake in deep square pan in moderate oven for one hour.

MRS. MAJOR YOUNG  
East Baltic

## SADIE'S CHOCOLATE CAKE

2 eggs  
1 cup cream  
1 cup white sugar  
1 1/2 cups flour  
1/2 cup cocoa  
1 teaspoon baking powder  
1/2 teaspoon soda  
1/2 teaspoon salt  
vanilla  
Beat the eggs first, add the cream.  
Sift the dry ingredients and mix with first part.

MRS. JOHN MacKAY  
Wood Island East WI

## WHITE CAKE

1 1/2 cups white sugar  
1/2 cup shortening  
2 eggs  
two-thirds cup milk  
2 cups flour  
1 teaspoon vanilla  
1 teaspoon lemon  
1 teaspoon baking powder  
1/2 teaspoon salt  
Beat 1 egg and 1/4 cups sugar. Add 1/2 cup shortening and beat well. Then add flavouring and milk alternately with sifted flour mixture and lastly beat in another egg. Put batter in pan. Bake in oven at 325 degrees for 60 minutes. Ice with boiled icing.

MRS. MAJOR YOUNG  
East Baltic

## WHITE CHERRY CAKE

1 1/2 cups flour, all purpose  
1 1/2 cups white sugar  
2 teaspoons baking powder  
1 teaspoon salt  
1/2 cup shortening  
1/2 cup milk  
1/2 teaspoon almond extract  
1/2 teaspoon vanilla  
4 egg whites, unbeaten  
1/2 cup red cherries, cut fine and dredged in flour mixture. Mix in order given. Bake in a long loaf pan 70 minutes in moderate oven. Ice when cool.

MRS. MAJOR YOUNG  
East Baltic

## TWO EGG CAKE

2 1/2 cups sifted cake flour  
2 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 cup shortening  
1 1/2 cups white sugar  
2 eggs, unbeaten  
1 cup milk  
1 teaspoon vanilla  
Sift baking powder, flour and salt together three (3) times. Cream shortening and sugar until light and fluffy. Add eggs, one at a time. Beat very thoroughly after each addition. Turn into two deep lined and greased loaf cake pans. Bake 30 minutes in 375 degree oven. Spread top and sides with Seven Minute Frosting.

MRS. MAJOR YOUNG  
East Baltic

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