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RECIPE

MAPLE NUT CAKE

Cream $\frac{1}{3}$ cup shortening with 1 cup light brown sugar; add 2 egg yolks; mix well and add $\frac{3}{4}$ cup milk; sift together $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon salt and 2 level teaspoons Royal Baking Powder and add; mix in 1 cup finely chopped nuts—preferably pecans—and 1 teaspoon vanilla. Bake in greased loaf pan in moderate oven 35 minutes. Cover top and sides with maple icing as follows—add $\frac{1}{2}$ teaspoon butter to 2 tablespoons hot milk; add $1\frac{1}{2}$ cups confectioner's sugar to make smooth pasté; add $\frac{1}{2}$ teaspoon maple flavoring and spread. Sprinkle with nuts while icing is still soft.

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Three Egg Angel Cake

Heat $\frac{2}{3}$ cup milk and $\frac{3}{4}$ cup sugar just to a boil. Beat whites of 3 eggs with $\frac{1}{8}$ teaspoon salt until very stiff. Pour hot sugar syrup slowly over whites of eggs beating continually. Let cool while measuring and sifting together 5 times, 1 cup pastry flour, 2 level teaspoons Royal Baking Powder and $\frac{1}{2}$ teaspoon cream of tartar. Fold dry ingredients into egg mixture. Add $\frac{1}{2}$ teaspoon almond extract and $\frac{1}{2}$ teaspoon vanilla extract. Pour into small ungreased angel cake tin and bake in moderate oven at 350° F. for 30 minutes. Remove from oven; invert pan and let stand in pan until entirely cold. Cover top and sides with any icing desired.

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