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RECIPE

MAPLE LAYER CAKE

Cream $\frac{1}{2}$ cup shortening and 1 cup sugar; add 2 egg yolks and 1 teaspoon vanilla and mix well. Add $\frac{3}{4}$ cup milk slowly, stirring until smooth. Sift 2 cups flour, 3 level teaspoons Royal Baking Powder and $\frac{1}{4}$ teaspoon salt together; add half to mixture, then half of 2 beaten egg whites; then remainder of flour (stirring after each addition); stir in balance of whites. Bake in 2 greased layer tins, leaving $\frac{1}{3}$ of batter in bowl. To this add 1 oz. melted chocolate for middle layer. Bake in moderate oven about 15 minutes. Put together with maple icing made by boiling 1 cup maple syrup without stirring until it spins a thread, then adding this syrup slowly to stiffly beaten whites of 2 eggs. Beat with wire whip, preferably on platter, until stiff enough to spread.

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Royal Baking Powder Co.

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New York, N. Y.



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CHOCOLATE ROLL

Beat 2 egg yolks; add 1 cup sugar slowly and 4 tablespoons cold water. Sift 1 cup flour with $1\frac{1}{2}$ level teaspoons Royal Baking Powder and $\frac{1}{2}$ teaspoon salt, and add alternately with 2 beaten egg whites. Spread very thinly on long greased pan. Bake in moderate oven about 15 minutes.

Turn out on damp cloth sprinkled with powdered sugar—trim hard edges; spread with filling and roll in cloth while warm. When cool remove to plate, and sprinkle with powdered sugar. For Filling—Scald $\frac{3}{4}$ cup milk with $1\frac{1}{2}$ squares melted unsweetened chocolate. Thicken with $\frac{1}{4}$ cup flour mixed with $\frac{1}{4}$ cup cold milk; add 1 tablespoon butter. Beat $\frac{1}{2}$ cup sugar, 1 egg and $\frac{1}{4}$ teaspoon salt together and add. Cook over hot water until smooth and thick. Add $\frac{1}{2}$ teaspoon vanilla and spread.

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