



Do not expect any other baking powder to do the work of Royal. Royal is made from cream of tartar, a natural product of ripe grapes, which gives Royal-leavened foods the superiority of taste and texture by which they can always be identified.

When you put a cake into the oven
wouldn't it be fine to know it will come out perfect?

Is it worth anything to you to insure the lightness of your cakes, the delicacy of your biscuits, and muffins?

Just such baking insurance comes with each can of Royal Baking Powder at a cost of about one cent per baking.

The uniform superiority of Royal, plus its double leavening action, makes complete baking success natural and inevitable, even to the inexperienced cook.

For wholesomeness, reliability and purity, Royal has never been equalled.

ROYAL BAKING POWDER

Absolutely Pure

Easily and economically made Royal Treats to brighten up the menu

HOT MOLASSES CAKE

- 1/2 cup shortening
- 1/2 cup brown sugar
- 1 egg
- 1/2 cup molasses
- 2 cups flour
- 1/4 teaspoon soda
- 1/2 teaspoon salt
- 1/2 teaspoon allspice
- 1 teaspoon cinnamon
- 1/2 cup milk
- 3 teaspoons Royal Baking Powder

Cream shortening well; add sugar slowly, beating continually; add beaten egg; beat well and add molasses; add half of flour, baking powder, salt, soda and spices, which have been sifted together; add milk and remainder of dry ingredients. Mix well. Bake in greased shallow pan in hot oven (425°) about 20 minutes. Serve hot with butter. If desired 1 cup floured raisins may be added to the batter of this cake.

Makes a sheet of Molasses Cake 8" x 12" x 1". This cake is also delicious served with whipped cream or covered with chocolate icing.

BOSTON BROWN BREAD

- 1 cup entire wheat or graham flour
- 1 cup corn meal
- 1 cup rye meal or ground rolled oats
- 5 teaspoons Royal Baking Powder
- 1 teaspoon salt
- 3/4 cup dark molasses
- 1 1/2 cups milk

Mix thoroughly dry ingredients; add molasses to milk, and add to dry ingredients; beat thoroughly and fill greased moulds 3/4 full. Steam 3 1/2 hours; remove covers and bake in moderate oven (400°) until top is dry.

Makes 1 large mould or 2 medium size loaves.

BAKED PEACH or APPLE DUMPLINGS

- 1 1/2 cups flour
- 3 teaspoons Royal Baking Powder
- 1/2 teaspoon salt
- 5 tablespoons shortening
- 1/2 cup milk
- 6 peaches or apples (cored)
- 6 tablespoons sugar

Sift together flour, baking powder and salt; rub shortening in lightly; add just enough milk to make a soft dough. Roll out to about 1/8 inch thick on slightly floured board; divide into 6 equal parts; lay on each piece of dough a peach which has been pared and sprinkled with a little sugar; moisten slightly the edges of dough with cold water and fold up around the peach pressing tightly together. Place in greased baking pan; sprinkle with sugar and put a little butter on the top of each dumpling. Bake about 40 minutes in moderate oven (400°). Serve with hard or soft sauce.

Apple dumplings may be made in the same way. For flavoring add a little butter and sprinkle each apple with a little cinnamon before folding in the dough.

Free! A copy of the Royal Cook Book, containing many delightful recipes, will be sent you free on receipt of your name and address. Be sure to send for your copy.

ROYAL BAKING POWDER CO.
102 East 42nd St., New York City

Every home-maker should have both.



Both of them are famous all over the world.

ROYAL CONTAINS NO ALUM—LEAVES NO BITTER TASTE