

## The Season of Good Things to Eat!

Crisp weather! Hearty appetites! Great days for "Royal" Cooks! Their cakes, muffins and doughnuts, cookies, biscuits and pies are eaten with an enthusiasm which warms every home-maker's heart.

The world's best cooks can tell you of Royal's delicious results. Doctors can tell you of its healthfulness and purity. Domestic science experts can tell you of its economy, efficiency and ability to keep foods fresh and moist. But you have only to use Royal once to discover all these facts.

Royal Baking Powder is made with cream of tartar obtained from ripe grapes, and is as healthful as the grapes themselves. *Because cream of tartar makes the best baking powder it is used in Royal.*

Try Royal the next time you bake. The excellence of your results will delight you.



# ROYAL BAKING POWDER

*Absolutely Pure*

Three Royal Recipes to make any meal a feast

(All measurements are level)



### NUT AND RAISIN ROLLS

2½ cups flour  
4 teaspoons Royal Baking Powder  
½ teaspoon salt 1 tablespoon sugar  
5 tablespoons shortening  
1 egg ¾ cup milk  
(butter, raisins, chopped nuts, ½ cup sugar, egg yolk)

Sift together flour, baking powder, salt and sugar. Add shortening melted, and beaten egg, to milk and add to dry ingredients, mixing well. Turn out on floured board and knead lightly. Roll out very thin. Spread with butter and sprinkle with raisins, chopped nuts and small amount of granulated sugar. Cut into about 4-inch squares. Roll up each as for jelly roll. Press edges together, brush over with yolk of egg mixed with a little cold water and sprinkle with nuts and sugar. Allow to stand in greased pan about 15

minutes. Bake in moderate oven (400°) from 20 to 25 minutes.

### NUN'S CAKE

1 cup butter or butter substitute  
1½ cups powdered sugar  
yolks 5 eggs whites 2 eggs  
3 cups pastry or bread flour  
2½ teaspoons Royal Baking Powder  
¼ teaspoon salt  
¾ cup milk  
3 teaspoons caraway seeds  
2 teaspoons rose water  
½ teaspoon extract cinnamon

Beat butter until soft and creamy, add sugar and yolks of eggs beating well. Stir in unbeaten whites of eggs and beat one minute. Sift flour with Royal Baking Powder and salt, adding alternately with milk. Sprinkle in caraway seeds, beat well and add flavoring. Pour into well greased and floured round loaf pan and bake one hour and forty minutes in moderate oven.

(325°). The above recipe makes a round loaf about 7½ inches in diameter and 3½ inches high. Bread flour makes a slightly larger cake than pastry flour.

### APPLE FRITTERS

4 large sour apples  
2 tablespoons powdered sugar  
1 tablespoon lemon juice

Peel and core apples and cut into small pieces; add sugar and lemon juice. Add apples to plain fritter batter made as follows and fry light brown in deep fat (390°). Drain well on unglazed paper.

### PLAIN FRITTER BATTER

1 cup flour  
1½ teaspoons Royal Baking Powder  
½ teaspoon salt  
1 egg  
¾ cup milk

Sift dry ingredients together; add beaten egg and milk; beat until smooth.

### Important!

For other delightful recipes, write for "The Royal Cook Book." Royal Baking Powder Co., 102 E. 42nd St., New York.

Royal Contains No Alum — Leaves No Bitter Taste