

SCALLOPED POTATOES

Wash, pare and cut potatoes in $\frac{1}{2}$ inch cubes or $\frac{1}{4}$ inch slices. Place a layer in buttered dish. Sprinkle with salt, pepper and flour; dot over with small bits of butter. Repeat layers until all the potatoes are used. Add hot milk until it can be seen through top layer. Place in the cold roaster, set temperature control at 350 degrees and bake $1\frac{1}{2}$ hours.

For church suppers, etc. large inset pan will hold $1\frac{1}{2}$ pecks potatoes.

BAKED POTATOES (Idaho or Sweet)

Wash potatoes and grease outside lightly. Prick with fork. Place potatoes on Auto-meal rack. Set temperature control at 450° and bake 1 to $1\frac{1}{2}$ hours.

CANDIED SWEET POTATOES

6 medium cooked sweet potatoes $\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup brown sugar $\frac{1}{4}$ cup water or fruit juice

Cut potatoes in half. Sprinkle sugar over potatoes. Dot potatoes with small pieces of butter. Add water or fruit juice. Bake uncovered. Temperature 350° to 400°. Time 1 hour. Potatoes may be boiled in roaster (see vegetable chart).

SCALLOPED CORN

3 cups fresh or canned corn $1\frac{1}{2}$ teaspoons salt
3 eggs, beaten $\frac{1}{8}$ teaspoon pepper
1 cup milk 2 tablespoons butter

buttered bread crumbs

Combine ingredients. Pour into buttered casserole. Lay strips of pimiento or green pepper across top. Sprinkle with buttered bread crumbs. Bake uncovered. Temperature 350°. Time 1 to $1\frac{1}{2}$ hours. Serves 6.

STEAMED RICE

Put 1 cup of uncooked washed rice in small pan of electric roaster. Add $2\frac{1}{2}$ cups of water and 1 teaspoon of salt and bake $1\frac{1}{2}$ hours at 375 degrees. Serves 6.

FRESH PEAS AND TURNIPS

Place shelled peas in bottom of dish and place peeled and sliced turnips on top. Add 2 tablespoons butter and $\frac{1}{2}$ cup hot salted water. Cover. Temperature 400°. Time 1 to $1\frac{1}{2}$ hours.

BAKED BEANS

Wash beans, cover with cold water. Place $\frac{3}{4}$ lb. salt pork in bottom of the baking dish along with two slices of onion. Mix together 1 cup of water, $\frac{1}{2}$ cup of chili sauce, $\frac{1}{2}$ teaspoon mustard, 1 tablespoon salt, $\frac{1}{3}$ teaspoon pepper and $\frac{1}{3}$ cup of molasses and pour over beans. Add water to a point $\frac{1}{2}$ inch above the beans. Place baking dish on bottom of enamel inset. Start from cold roaster. Set temperature control at 275° and bake 5 to 6 hours.

(To fill inset pan with beans for group dinners—use 10 lbs. beans.)

SCALLOPED CABBAGE

4 cups cooked cabbage 2 cups white sauce
 $\frac{1}{4}$ cup buttered bread crumbs

Place layer cooked cabbage in buttered casserole, cover with white sauce, season with salt and pepper to taste. Add second layer of cabbage and white sauce. Top with browned bread crumbs. Do not cover. Bake at 375° about 1 hour.

TOMATOES BOHEME

1 No. 2 $\frac{1}{2}$ can tomatoes $\frac{1}{4}$ cup butter
 $\frac{1}{2}$ to 1 cup diced celery Salt and pepper to taste
1 large onion, chopped $\frac{1}{2}$ cup diced green pepper

Buttered cracker crumbs

Mix together and pour in buttered casserole. Cover with buttered crumbs; bake covered. A No. 2 can of corn is excellent when added to this recipe, especially if serving a large group. Bake at 375° about 1 hour. Serves 6-8.

Soups - Chowders

For all Soups and Chowders, we advise the use of a 4-quart vessel set directly on bottom of enamel inset, unless made in very large quantities, then prepare soup in inset pan.

VEGETABLE SOUP

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|---------------------------------|------------------------------|
| 1 small piece suet or 2 T. lard | ½ head cabbage (shredded) |
| 2 pounds hamburger | 2 onions, diced |
| 2 quarts hot water | 1 No. 2 can tomatoes |
| 2 cups diced potato | 1 small can vacuum pack corn |
| 1 cup diced celery | ½ teaspoon pepper |
| 1 cup diced carrot | ¼ cup rice or barley |
| | 1½ teaspoons salt |

Preheat the roaster to 450 degrees with the vessel in place. Melt the suet or lard and brown the meat. Add the water, allow the mixture to come to a full rolling boil, add vegetables. Allow to come to a boil again. Add rice and seasonings. Reset temperature to 350 degrees and cook 1½ hours. This soup is a meal in itself.

MULLIGATAWNY SOUP

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| 1 cup uncooked chicken, diced | 2 tablespoons minced parsley |
| 1 small onion, sliced | 1 teaspoon curry powder |
| ½ cup diced carrot | 1 blade mace |
| ½ cup diced celery | 4 cloves |
| ½ cup minced green pepper | 1 cup tomato pulp |
| 1 apple, sliced thin | 1 quart white stock |
| ¼ cup fat | 1 teaspoon salt |
| ¼ cup flour | ½ teaspoon pepper |
| | 1 cup cooked rice |

Preheat the roaster to 450 degrees with the vessel in place. Brown the chicken, apple and vegetables (except parsley and tomato) in the fat. Add remaining ingredients. Reset temperature control to 350 degrees and cook 1 hour. Strain, reserving chicken. Rub vegetables through a sieve. Add chicken, season.

NAVY BEAN SOUP

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| 2 cups navy beans | 1 stalk celery |
| 1¼ pounds salt pork | 1 carrot, cut in quarters |
| 1 onion | ½ cup cream |

Cover the beans with cold water, soak overnight. In the morning add enough water to cover. Cut the salt pork in 3 or 4 large cubes and add. Add the onion, celery and carrot.

Place the vessel of soup in the cold roaster, set the temperature control at 400 degrees. Cook 3 hours.

Remove pieces of onion, celery, carrot and salt pork. Season with salt and pepper. Add ½ cup cream.

CORN CHOWDER

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|-------------------------|-----------------------------------|
| 1 quart boiling water | 1 tablespoon butter |
| 1 quart milk | 1 can corn or two cups fresh corn |
| 3 cups potatoes diced | 2 tablespoons flour |
| 2 thin slices salt pork | 1 teaspoon salt |
| 2 small onions | ½ teaspoon pepper |
| | paprika |

Preheat roaster to 400 degrees with the vessel in place. Cube pork and fry in the kettle until crisp. Add onions and brown. Add potatoes, boiling water and cook until potatoes are tender. About 30 minutes. Add corn, scalded milk and seasonings. Thicken with paste made of melted butter and flour moistened with water or milk.



Baked Foods

GENERAL INSTRUCTIONS FOR BAKING

Any baking operation which is performed in a range oven can be duplicated in the Roaster-Oven using the same temperature setting.

The Roaster-Oven should be preheated for all baking operations.

All foods should be baked on the rack on the bottom of the inset pan and pans should be placed about $\frac{1}{2}$ inch from the side of the Roaster-Oven to insure circulation and even browning.

Seldom remove cover. "Peeking" increases the baking time.

The broiler rack may be used when baking two 9 inch cakes or pies.

QUICK BREADS

NUT BREAD

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| 2 eggs | $\frac{1}{2}$ teaspoon salt |
| 1 cup sugar | 1 cup chopped nuts |
| 1 cup milk | $3\frac{1}{2}$ cups flour (sifted before measuring) |
| 2 tablespoons melted shortening | $3\frac{1}{2}$ teaspoons baking powder |

Beat eggs and sugar until light, combine milk and melted shortening. Add salt and nuts. Then mix well. Fold in the flour which has been sifted with baking powder. Pour into greased loaf pan and let stand 20 minutes.

Preheat the Roaster-Oven to 400° place loaf pan on rack and bake 1 hour.

CORN BREAD

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| 1 cup corn meal | $\frac{3}{4}$ teaspoon salt |
| 1 cup pastry flour (sifted before measuring) | 1 cup milk |
| $\frac{1}{4}$ cup sugar | 1 egg, beaten |
| 4 teaspoons baking powder | 2 tablespoons melted shortening |

Sift together dry ingredients, add gradually the milk, beaten egg, and shortening. Pour into a hot greased pan. Temperature 425 degrees; baking time 25 to 35 minutes.

BAKING POWDER BISCUITS

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| 2 cups pastry flour (sifted before measuring) | 1 teaspoon salt |
| 4 teaspoons baking powder | 4 tablespoons shortening |
| | $\frac{2}{3}$ cup milk |

Sift flour, baking powder, and salt. Cut in shortening until mixture has the appearance of coarse corn meal. Add milk, working only enough to combine ingredients. Turn out on floured board; knead until smooth. Pat or roll out $\frac{1}{2}$ inch thick and cut, using biscuit cutter. Place on slightly greased baking sheet 10 x 14 inches.

Preheat Roaster-Oven to 450° and place baking sheet on rack. Bake 12 to 15 minutes.

HONEY BRAN MUFFINS

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| 2 cups pastry flour (sifted before measuring) | $\frac{1}{3}$ cup honey |
| $1\frac{1}{2}$ teaspoons baking powder | $1\frac{3}{4}$ cups sour milk or buttermilk |
| 1 teaspoon soda | 3 tablespoons melted shortening |
| 1 teaspoon salt | $\frac{1}{3}$ cup chopped nuts (optional) |
| 2 cups All-Bran | |
| 1 egg (well-beaten) | |

Sift flour, baking powder, soda, and salt together. Stir in All-Bran. Mix egg, honey, sour milk and melted shortening together and then add gradually to the first mixture. Do not beat, but stir only enough to combine. If nuts are used, add to dry ingredients.

Preheat Roaster-Oven to 400 degrees, place muffin pan on rack and bake 25 to 30 minutes.

YEAST BREADS

WHITE BREAD *Straight Dough Method*

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| About 12 cups bread flour | 2½ tablespoons sugar |
| (sifted before measuring) | 1½ tablespoons salt |
| 4 cups liquid (water or ½ | 2 compressed yeast cakes |
| water ½ milk) lukewarm | 1¼ tablespoons shortening |
| (If ½ milk and ½ water is used, scald milk then add water) | |

Mix yeast with sugar. Stir until liquefied. Add ½ cup lukewarm water. Add to rest of lukewarm liquid. Add ½ the flour and salt then beat thoroughly. Add melted shortening and the rest of the flour gradually. Mix well and turn out on a floured board. Knead until the dough becomes elastic and will not stick to the board. Place in a greased bowl, grease top of dough, then cover. Allow to rise until double in bulk. About 2½ hours.

(If you wish the bread to rise more quickly, more yeast (up to 4 cakes) may be used. The yeast will not "taste" if the bread is not allowed to overrise). Punch down and turn dough over. Let stand 15 minutes. Form into loaves of a size to half fill well-greased bread pans. Allow to rise until double in bulk. This will bring the top of the dough even with the edges of the pan. Temperature 475 degrees for 20 minutes, then reduce temperature setting to 350 degrees and bake 45 minutes longer. Turn bread out on racks to cool. This recipe makes three 1½ pound loaves.

REFRIGERATOR ROLLS

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|--------------------------|--|
| 1 teaspoon sugar | 1 tablespoon salt |
| 2 compressed yeast cakes | 2 tablespoons shortening, melted |
| ¼ cup lukewarm water | 2 beaten eggs |
| 2 cups lukewarm water | 8 cups bread flour—sift before measuring |
| ½ cup sugar | |

Add 1 teaspoon of sugar to the yeast and stir until liquefied. Add ¼ cup of lukewarm water. Mix 2 cups water, sugar, salt and shortening to yeast mixture. Add eggs, 4 cups flour, then beat thoroughly. Stir in 4 cups flour (add more flour if dough is sticky). Mix well but do not knead. Cover and put in your Westinghouse Refrigerator to have on hand. Three loaves of bread or any of the following rolls may be made from this recipe.

PARKER HOUSE ROLLS

Turn dough out on board. Roll out ¼ inch thick. Brush over lightly with melted butter. Cut with a small biscuit cutter. Dip handle of knife in flour, and with it make a deep crease. Do not crease through the middle, crease about 1/3 of the way across. Brush the smaller portion with melted butter. Fold the larger portion over the smaller one. (The rolls will have a better shape if this method is used). Press edges together. Place in a shallow greased pan. Allow to rise until light (about 25 minutes). Preheat Roaster-Oven to 425 degrees; bake 20 to 25 minutes.

PECAN ROLLS

Pat dough flat. Let stand 5 minutes. Roll out ¼ inch thick, spread with melted butter, sprinkle with brown sugar and cinnamon which has been mixed together (½ teaspoon cinnamon to 2 tablespoons sugar). Roll up as for Jelly Roll. Press edges firmly together. Cut in pieces ½ inch to ¾ inch thick. Place cut surfaces down in a pan in which there is a thin layer of melted butter, a ¼ inch layer of brown sugar and pecans. Let rise until very light.

Preheat Roaster-Oven to 425 degrees; bake 20 to 30 minutes. Invert on platter or waxed paper immediately.

PASTRY

PLAIN PASTRY

2 cups pastry flour (sift before measuring)
 $\frac{3}{4}$ teaspoon salt

10 tablespoons shortening (scant $\frac{3}{4}$ cup)
5 tablespoons cold water

Sift the flour with the salt. Cut in the shortening. Do not cut in finely. There should be pieces of fat as large as 5 cent pieces uncombined. Add the water all at once, then mix with a fork, cutting through the mixture with each stroke. When all gathers together so that bowl is left clean, dough may be chilled or rolled out at once. Roll out pastry, using plenty of flour on board and on rolling pin.

Notes:

1. The pastry given will make two 8-inch shells or 1 double crust 8-inch pie.
2. If all-purpose flour is used, 6 tablespoons of water are required.
3. If bread flour is used, 10 teaspoons of water are required.
4. If a fine cake flour is used, 4 tablespoons of water are required.

PIE SHELLS

Pie shells are subject to shrinkage. Avoid this by using method described below. Roll out pie pastry about 2 inches wider than the diameter of the pie pan.

Roll pastry on rolling pin, then roll off on pie pan. Fit pastry into pie pan, being careful not to stretch. Trim edges so that about 1 inch of pastry overlaps the edge of the pan. Turn this overlapping edge under, then flute the rim. Prick bottom and sides with fork.

Take a second pie pan, the same size as the first and place it carefully on top of the pastry. Press gently so that the fluted edge of the pastry shows very slightly beyond the rim on the second pie pan. Preheat the roaster to 475 degrees. Bake 8 minutes—remove the inside pie pan and continue baking for 10 minutes.

APPLE PIE

$3\frac{1}{2}$ cups fresh apples
 $1\frac{1}{4}$ cups sugar

4 tablespoons flour
1 tablespoon butter

Peel the apples, core, then cut in eighths. The pieces of apple should be at least $\frac{1}{2}$ inch thick. Apples should not be sliced thin as this makes the pie very juicy.

Combine sugar with flour. Spread $\frac{1}{2}$ of this evenly over the bottom of a pastry lined pie pan. Add the apples, then pour remaining sugar over them. Add the butter in small bits; also a few dashes of cinnamon or nutmeg. Moisten edge of bottom crust with water, then place top crust over. Trim off top pastry 1 inch from edge of pan. Tuck top pastry under bottom pastry, press edges together, then flute. Brush the top of pie with cream—with the exception of the outside edge of crust.

Bake at 450 degrees for 20 minutes, then 400 degrees about 30 minutes.

CHERRY PIE

1 No. 2 can cherries

4 tablespoons flour
1 cup sugar

Drain the juice from the cherries, mix the sugar and flour together. Then mix with the cherries. Place between crust and bake.

Bake at 450 degrees for 20 minutes, then 400 degrees about 30 minutes.

MERINGUE

3 egg whites

6 tablespoons sugar

Beat the whites until stiff and dry, add sugar gradually, then beat until the consistency of marshmallows. Pile on top of pie, then brown in 325 degree Roaster, in about 15 to 20 minutes. (Meringue can be browned on stored heat if placed in roaster as soon as pie shell is removed.)

COCONUT CREAM PIE

½ cup sugar
5 tablespoons flour
⅛ teaspoon salt
¼ cup cold milk

1½ cups scalded milk
3 egg yolks
1 teaspoon vanilla
1 cup shredded coconut

Blend sugar, flour, and salt with ¼ cup cold milk. Add to scalded milk, cook over "low" heat on your hot plate. Add to beaten yolks and cook two minutes longer. Remove from range, add vanilla and coconut. Cool, then pour into baked pie shell. Cover top with meringue and bake at 325° for 15 to 20 minutes.

PECAN PIE

½ cup granulated sugar
1 cup dark corn syrup
3 eggs

4 tablespoons butter
1 tablespoon vanilla extract
1 cup broken pecan meats

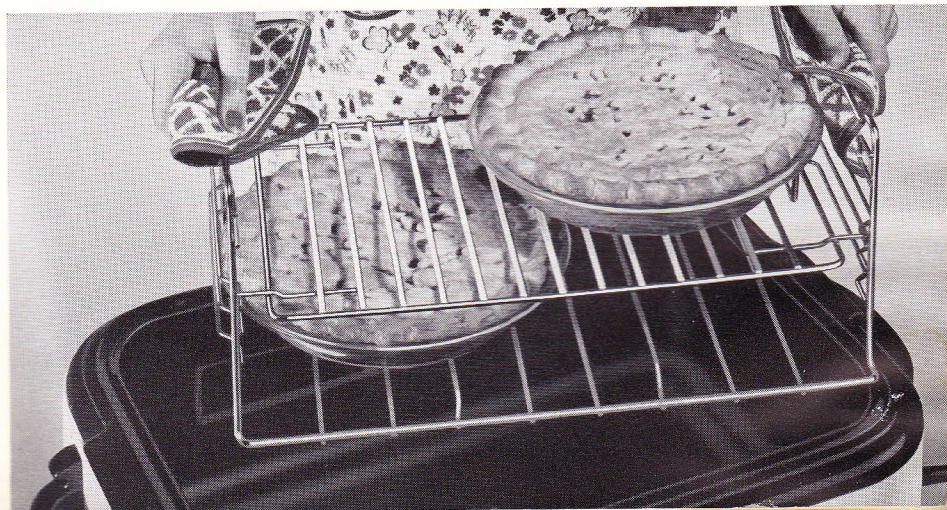
Cook sugar and syrup until mixture thickens. Beat eggs without separating and slowly add hot syrup to eggs, beating constantly. Add butter, vanilla and nuts. Pour into unbaked pie shell. When baked, cool and serve with or without whipped cream. Bake in preheated roaster 450° for 10 minutes, then reduce to 300° for 35 minutes. (8-inch pie pan).

LEMON PIE

1½ cups sugar
4 tablespoons cornstarch
4 tablespoons flour
2 cups boiling water

4 egg yolks
½ teaspoon salt
Grated rind of 2 lemons
⅓ cup lemon juice

Mix sugar, flour, cornstarch and salt together. Add the boiling water while stirring constantly, using "High" heat until mixture begins to thicken, then cook slowly on "Low" heat until thick. Add beaten egg yolks, and cook 2 minutes longer on "Low" heat. Add lemon juice and rind. Cool. Pour into a previously baked pie shell. Cover with meringue. (9-inch pie pan).



PUDDINGS

The heat control together with the self-basting cover makes the roaster especially nice for pudding—steamed puddings are unusually nice.

Puddings may be steamed with dry heat simply by setting the pan on the rack and baking at 275 degrees for the required time—or for a more moist pudding, place $\frac{1}{2}$ inch of water in the inset pan.

Regardless of the method followed always place the pudding on the rack. Puddings require longer baking time when cooked with meals.

CHOCOLATE NUT PUDDING

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|--------------------------------------|-----------------------------|
| 2 tablespoons butter | 1 cup flour |
| 1 cup sugar | 4 teaspoons baking powder |
| 1 egg, beaten | $\frac{1}{4}$ teaspoon salt |
| 1 teaspoon vanilla | 1 cup milk |
| $1\frac{1}{4}$ cups dry bread crumbs | 3 squares chocolate |
| 1 cup chopped Brazil nuts | |

Cream butter and sugar together and stir in beaten egg and vanilla. Mix flour, bread crumbs, baking powder and salt and add alternately with the milk to the first mixture. Blend in melted chocolate. Add Brazil nuts. Put in buttered mold.

Preheat to 350 degrees. Place pudding on rack, bake $1\frac{1}{2}$ hours.

BUTTERSCOTCH PUDDING

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| $\frac{1}{2}$ cup minute tapioca | $\frac{3}{4}$ teaspoon vanilla |
| $\frac{1}{2}$ teaspoon salt | $1\frac{1}{2}$ cups dates, cut in pieces |
| 3 cups hot water | (optional) |
| 4 tablespoons butter | $1\frac{1}{2}$ cups nut meats, cut in |
| $\frac{1}{2}$ cup brown sugar | pieces (optional) |

Combine tapioca, salt and hot water, then cook about 15 minutes or until tapioca is clear, stirring frequently. Melt butter in saucepan, add sugar, then stir until melted. Add to tapioca mixture, then vanilla, dates; pour into buttered pan. After removing pudding from roaster, stir in the nuts. Serve in sherbet glasses topped with whipped cream.

Preheat roaster to 350 degrees, place the pudding on the rack and bake 45 to 60 minutes.

CHERRY PUDDING

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|--------------------------------------|------------------------------|
| $\frac{1}{4}$ cup shortening, melted | $\frac{3}{4}$ cup sugar |
| $1\frac{1}{2}$ cups sifted flour | 2 eggs, separated |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{2}$ cup milk |
| 3 teaspoons baking powder | 1 teaspoon vanilla or almond |
| 1 cup cherries, drained | |

Sift flour, measure, add baking powder, salt, $\frac{1}{2}$ cup sugar and sift together three times. Beat egg yolks and combine with milk, melted shortening and the extract. Add liquids to flour all at once and beat until smooth. Fold in cherries, then the stiffly beaten egg whites to which the remaining sugar was added. Pour batter over sauce. Serve either hot or cold, top with whipped cream and garnish with individual cherries. If served cold, allow to cool before removing from dish.

Sauce:

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|---------------------------------------|---------------------------------------|
| $1\frac{1}{2}$ tablespoons cornstarch | 1 tablespoon shortening |
| $\frac{1}{4}$ cup sugar | $\frac{1}{8}$ teaspoon almond extract |
| $\frac{1}{4}$ cup cold water | 1 cup cherries |
| 1 cup liquid from cherries | |

Bring liquid from cherries to a boil. Combine cornstarch, sugar and cold water and add to the hot cherry juice. Stir constantly until sauce boils. Remove from heat and add shortening, extract and cherries. Cool. Pour into bottom of greased roaster dish. Cook at 350° for 1 to $1\frac{1}{4}$ hours.

PRUNE SUET PUDDING

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| 1 cup all-purpose flour | 2 tablespoons chopped orange peel |
| $\frac{1}{2}$ teaspoon soda | 1 egg |
| $\frac{1}{2}$ cup chopped suet | $\frac{1}{2}$ cup milk |
| $\frac{1}{3}$ cup chopped walnut meats | $\frac{1}{2}$ cup molasses |
| $\frac{2}{3}$ cup cooked, chopped prunes | $\frac{1}{4}$ teaspoon salt |

Sift flour, measure, sift with soda and salt. Add the suet, walnuts, and orange peel to the dry ingredients. Beat egg, add molasses, milk and prunes, then add to the first mixture, mixing well. Put into a well buttered pudding pan. Place $\frac{1}{2}$ inch water in inset pan. Put pudding on rack and steam at 250° about 2 hours.

RAISIN BREAD PUDDING

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|----------------------------|----------------------|
| 5 cups stale bread cubes | 1 cup raisins |
| $\frac{1}{2}$ cup hot milk | 3 tablespoons butter |
| 1 cup brown sugar | 2 well-beaten eggs |

Pour the hot milk over the bread and mix until bread is all moistened, add egg. Press one-half of the moistened bread in baking dish and sprinkle with half of the brown sugar and raisins and dot with butter. Add the remaining half of the moistened bread and the remaining raisins, brown sugar and butter.

Place in cold roaster. Set control at 375 degrees, cook $1\frac{1}{2}$ hours. Or cook for 1 hour in roaster which has been preheated to 400 degrees. Serves 6 to 8.

COTTAGE PUDDING

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| $\frac{1}{4}$ cup butter (or other shortening) | $2\frac{1}{4}$ cups flour |
| $\frac{2}{3}$ cup sugar | $\frac{1}{2}$ teaspoon salt |
| | 4 teaspoons baking powder |
| 1 cup milk | |

Cream butter, add sugar gradually, add egg. Mix and sift flour, baking powder, and salt; add alternately with milk to first mixture. Pour on top of caramel sauce in pan. Bake for 1 to $1\frac{1}{4}$ hours in roaster at 375°.

CARAMEL SAUCE

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| 1 cup brown sugar | 2 tablespoons butter |
| 1 cup hot water | 2 tablespoons flour |
| 1 tablespoon lemon juice | |

Mix and place in bottom of baking dish and cover with Cottage Pudding.

APPLE CRISP DELIGHT

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|--------------------------|--------------------------------|
| 6 to 8 apples, quartered | about $\frac{1}{2}$ cup butter |
| 1 cup sugar | $\frac{3}{4}$ cup pastry flour |
| 1 teaspoon cinnamon | |

Place apples in dish. Work together sugar, flour, butter and cinnamon with a pastry blender, or finger tips, until crumbly; than pack closely over the apples. (If apples are very dry, a little water may be placed in the bottom of the pan). Serve warm with a little whipped cream or lemon sauce. Temperature 350° to 400°. Time 45 minutes to 1 hour. Serves 6 to 8.

BAKED CARROT PUDDING

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| $\frac{1}{2}$ cup butter and lard, mixed | 1 teaspoon baking powder |
| $\frac{1}{2}$ cup brown sugar | $\frac{1}{2}$ teaspoon salt |
| 1 egg | $\frac{1}{2}$ teaspoon nutmeg |
| 1 cup grated raw carrots | $\frac{1}{2}$ teaspoon cinnamon |
| $\frac{1}{2}$ teaspoon soda dissolved in 1
tablespoon hot water | $\frac{1}{2}$ cup seedless raisins |
| $1\frac{1}{4}$ cups pastry flour | 2 teaspoons candied lemon peel |
| | 1 cup currants |

Cream butter and sugar. Add egg and beat well. Add carrots and soda dissolved in hot water. Sift dry ingredients together and add to first mixture. Stir in lemon peel, raisins, and currants. Bake in 350 degree Roaster for 1 to $1\frac{1}{2}$ hours.

CAKES

LAYER CAKE

$\frac{1}{2}$ cup butter (or other shortening)
1 cup sugar
2 eggs
 $\frac{1}{2}$ cup milk

$1\frac{3}{4}$ cups flour (sifted before measuring)
 $2\frac{1}{2}$ teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt
1 teaspoon vanilla

Cream sugar and butter. Add eggs one at a time and beat thoroughly. Sift dry ingredients and add alternately with the milk to creamed mixture. Add flavoring. Preheat roaster to 375 degrees, place cake in two round 8-inch pans and bake 25 to 30 minutes.

FUDGE CAKE

$\frac{1}{2}$ cup butter
 $1\frac{1}{4}$ cups sugar
2 oz. melted chocolate
2 eggs
1 teaspoon vanilla
 $\frac{1}{2}$ cup milk

2 cups cake flour
 $1\frac{1}{2}$ teaspoons cream tartar
 $\frac{1}{2}$ teaspoon salt
1 teaspoon soda
 $\frac{3}{4}$ cup boiling water

Cream butter and sugar until light and add melted chocolate. Add well-beaten eggs and vanilla. Sift and measure flour and sift 4 times with salt and cream of tartar. Add alternately with milk. Measure soda in cup and add boiling water. Add quickly to cake and stir. Pour into well greased 10-inch square pan with wall 2 inches deep and bake 50 minutes at 350 degrees or use 375 degree temperature for two 8-inch square layer pans. Bake 35 minutes.

ANGEL FOOD

1 cup egg whites
1 teaspoon cream of tartar
 $\frac{1}{8}$ teaspoon salt

$1\frac{1}{4}$ cups sugar
1 cup flour (sifted before measuring)

1 teaspoon vanilla

Add salt to egg whites, beat until foamy, add cream of tartar, then continue beating until stiff but not dry. Add $\frac{1}{2}$ of the sugar, 2 tablespoons at a time using a folding motion. Add vanilla. Add remaining sugar to flour, which has been sifted 4 times. Fold in with careful strokes.

Preheat roaster to 325 degrees. Place cake pan on rack and bake about 1 hour. When taken from roaster invert pan until cold then remove cake.

