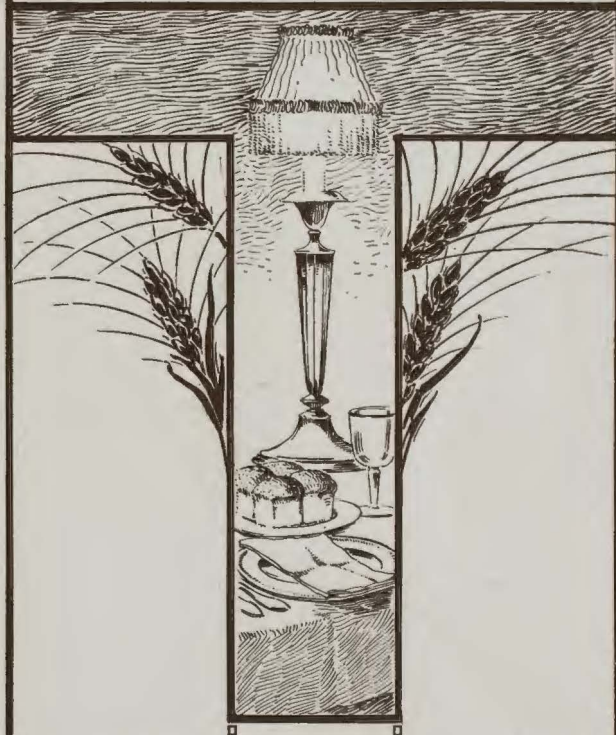


CAKE  
BREAD  
PASTRY



SPERRY FLOUR CO.

**CAKE  
BREAD  
PASTRY**



**SPERRY FLOUR CO.**

**SAN FRANCISCO**

SPERRY FLOUR CO.



## ST. FRANCIS BREAD

(2 loaves)

1 quart water.                      2 ounces yeast.  
2 ounces salt.                      2 ounces sugar.

Dissolve the yeast, salt and sugar in the water; mix in enough SPERRY FLOUR to make a medium stiff dough; work it until smooth and non-adhesive; then cover with a cloth and let it rise until double the size; then interrupt its fermentation by working it together again; let it rise again and then put in mold. Let it rise again and bake for about 35 minutes.

Chef, St. Francis Hotel.  
San Francisco.

## MILK BREAD

1 pint milk, scalded and cooled.    1 tablespoonful butter, melted in  
1 tablespoonful sugar.                      the hot milk.  
½ cup yeast.                      1 teaspoonful salt.  
6 or 7 cups SPERRY FLOUR.

Measure the milk after scalding and put in the mixing bowl; add the butter, sugar and salt; when cool add the yeast, then stir in the flour, adding it gradually; knead till smooth and elastic. Cover; let it rise till light; cut it down; divide into four parts; shape into loaves or biscuit; let it rise again in the pans. Bake 40 or 50 minutes.



## WATER BREAD

2 quarts sifted SPERRY FLOUR.  
1 teaspoonful salt.  
1 tablespoonful sugar.  
½ cup liquid yeast, or  
1 cake compressed yeast (dis-  
solved in ½ cup water).  
1 pint lukewarm water.  
1 tablespoonful butter, or drip-  
pings, or lard.

Sift the flour and fill the measure lightly, not heaping; nor shaken down. Turn it into a large bowl holding about 4 quarts. Reserve 1 cup flour to add at the last if needed, and to use on the board. Mix the salt and sugar with the flour; rub in the shortening until fine, like meal. Mix the yeast with the water. If compressed yeast be used, dissolve ¼ of a cake in half a cup water. This is in addition to the pint of water to be used in mixing. Pour the liquid mixture into the center of the flour, mixing it well with a broad knife or a strong spoon. Knead it half an hour, or till smooth and fine grained. Cover and let it rise until it doubles its bulk. Cut it down; let it rise again; divide into four parts, then shape into loaves, putting 2 in each pan, or reserve some for biscuit. Cover and let it rise again to the top of the pan. Bake in a hot oven nearly an hour.

SPERRY FLOUR "Over fifty-nine years the best"



## SALT RISING BREAD

1 pint new milk. 1 pint warm water  
**SPERRY FLOUR.** 2 tablespoonfuls sifted stock  
 1 level teaspoonful coarse salt. meal.  
 3 teaspoonfuls granulated sugar.

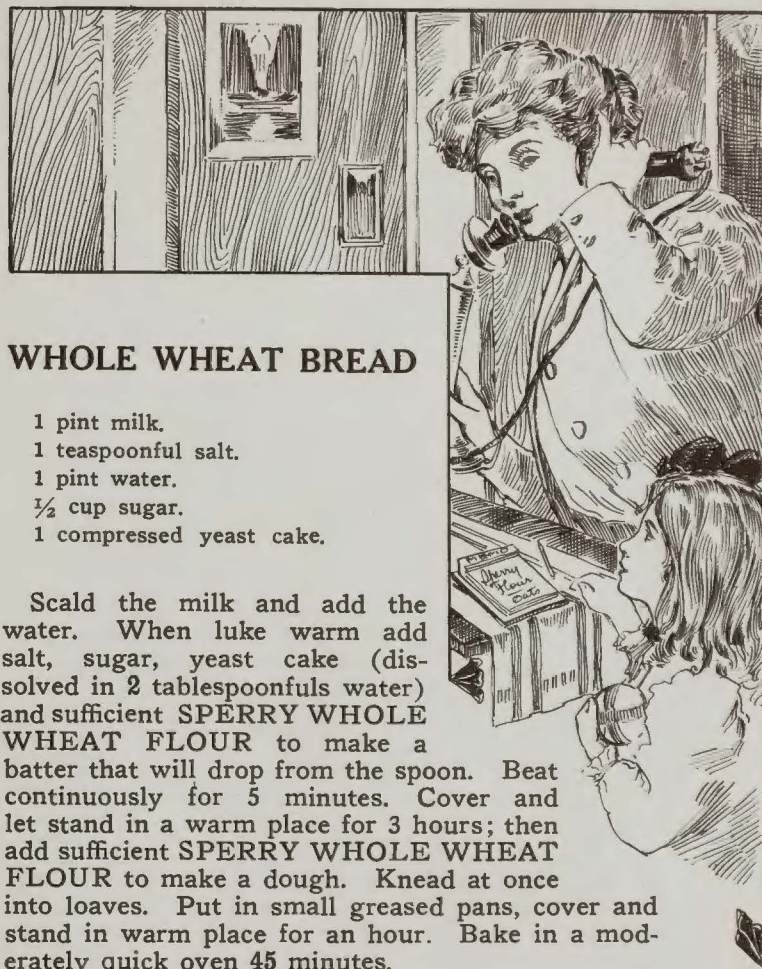
Scald and skim the milk; to this add the warm water; let the milk and water be pretty warm. Put this mixture in a half gallon pitcher; then add enough sifted flour to make the consistency of cake batter; then add stock meal, salt and sugar; beat all well together; set the pitcher in a pot with enough warm water to come above the yeast in the pitcher; cover it all with a folded towel and keep in the same temperature until the yeast rises to the top of the pitcher. Make this yeast about seven o'clock in the morning; look at it about 12 o'clock and, if much water has risen on top, pour it off and add 1 tablespoonful sifted meal. When the yeast is ready take about 3 qts. sifted flour, add 1½ teaspoonfuls salt; 1 large kitchen spoonful sweet lard; mix it well into the flour; then pour in the yeast and work together rapidly, so the bread will not get cold; rinse the yeast from the pitcher with some quite hot water and add to the bread to make it soft enough; knead well until it is smooth; have your pans well greased and warm; make the bread into loaves or rolls as desired, place it in the pans; grease it on top with a little melted lard and set it in a warm place to rise. When it has risen twice its size it is ready to bake. I have never failed in making this bread.

*Bertha Palmer Gaffner*

## GRAHAM BREAD

1 quart **SPERRY GRAHAM FLOUR.** 1 pint **SPERRY WHITE FLOUR.**  
 ¼ cup molasses. 1 tablespoonful salt.  
 ½ tablespoonful shortening. 1 pint milk.

Scald the milk and when luke warm add ½ yeast cake, dissolved in a little warm water. Mix and let raise over night. In the morning make into loaves and raise double in pans. Bake slowly.



## WHOLE WHEAT BREAD

1 pint milk.  
 1 teaspoonful salt.  
 1 pint water.  
 ½ cup sugar.  
 1 compressed yeast cake.

Scald the milk and add the water. When luke warm add salt, sugar, yeast cake (dissolved in 2 tablespoonfuls water) and sufficient **SPERRY WHOLE WHEAT FLOUR** to make a batter that will drop from the spoon. Beat continuously for 5 minutes. Cover and let stand in a warm place for 3 hours; then add sufficient **SPERRY WHOLE WHEAT FLOUR** to make a dough. Knead at once into loaves. Put in small greased pans, cover and stand in warm place for an hour. Bake in a moderately quick oven 45 minutes.

## BOSTON BROWN BREAD

2 cups **SPERRY CORN MEAL.** 1 teaspoonful soda.  
 ¾ cup **SPERRY RYE MEAL** or 1 cup molasses.  
**FLOUR.** 1 teaspoonful salt.  
 ¾ cup **SPERRY GRAHAM FLOUR.**

Mix the corn meal, rye flour, graham flour and salt together. Dissolve the soda in the molasses and add to the mixture. Wet with boiling water, making the consistency of griddle cakes. A few raisins may be added if desired. Steam 3 hours.



### POTATO BREAD

- |                           |                         |
|---------------------------|-------------------------|
| 6. boiled mashed potatoes | 2 tablespoonfuls lard.  |
| 2 tablespoonfuls sugar.   | 1 quart warm water.     |
| 3 cups SPERRY FLOUR       | 1 dissolved yeast cake. |
| 1 teaspoonful soda.       |                         |

Stir the potatoes to a cream with the lard and sugar; gradually add the warm water in which the potatoes were boiled; beat in the flour wet up with some of the liquid to prevent lumping; then add the dissolved yeast cake and soda. Cover lightly, if warm weather, closely if cold. Set to rise over night in warm place. In morning add flour to make bread dough; knead, let rise to twice the size; then knead and put in pans; raise 1 hour and bake.

### THIRDED BREAD

- |   |                          |
|---|--------------------------|
| 1 cup SPERRY WHITE FLOUR.                   | 1 teaspoonful salt.      |
| 1 cup SPERRY RYE FLOUR, or sifted rye meal. | 3 tablespoonfuls sugar.  |
| 1 cup SPERRY YELLOW CORN MEAL.              | $\frac{1}{2}$ cup yeast. |

Mix with milk (scalded and cooled) till thick enough to be shaped. Let it rise until it cracks open. Put into a brick-loaf pan, and when well risen bake it one hour.

### NUT BREAD

- |   |                                   |
|---|-----------------------------------|
| 1 cup milk.                                     | 1 cup boiling water.              |
| 1 dissolved yeast cake.                         | 1 teaspoonful salt.               |
| $1\frac{1}{2}$ quarts SPERRY WHOLE WHEAT FLOUR. | 1 quart coarsely chopped walnuts. |
| 2 tablespoonfuls molasses.                      |                                   |

When milk and water are luke warm add yeast cake (dissolved in  $\frac{1}{4}$  cup water), salt and flour. Beat. Raise to double the size, then add the walnuts and molasses. Put in pans and raise double.

SPERRY FLOUR Light—White—Always Right



### WATER BREAD

(with a sponge)

- |                                 |
|---------------------------------|
| 1 tablespoonful butter.         |
| 1 teaspoonful salt.             |
| 1 tablespoonful sugar.          |
| 1 pint water.                   |
| $\frac{1}{2}$ cup yeast, scant. |
| About 2 quarts SPERRY FLOUR.    |

Put the butter, sugar and salt in the mixing bowl; add  $\frac{1}{4}$  cup boiling water to dissolve them; then add enough more lukewarm water to make a pint in all, half a cup yeast, and  $3\frac{1}{2}$  or 4 cups flour, enough to make a batter that will drop, not pour, from the spoon. Give it a vigorous beating; cover and let it rise over night. This soft mixture is called a sponge. In the morning add flour to make it stiff enough to knead. Knead it half an hour; cover; let it rise in the bowl until noon, or till light and spongy; then shape it into loaves or rolls; let it rise again in the pans; bake as usual.

### SOUR MILK BROWN BREAD

- |                                |                             |
|--------------------------------|-----------------------------|
| 1 cup SPERRY YELLOW CORN MEAL. | 1 full teaspoonful soda.    |
| 1 cup SPERRY RYE FLOUR.        | $\frac{1}{2}$ cup molasses. |
| 1 cup SPERRY GRAHAM FLOUR.     | 1 pint sour milk.           |
|                                | 1 teaspoonful salt.         |

Mix in the order given, sifting the soda, and adding more milk or water if not thin enough to pour. Steam three hours. 1 cup raisins stoned and halved may be added to this.



### DINNER ROLLS

- |   |                           |
|---|---------------------------|
| $\frac{1}{2}$ cup butter.                 | 3 cups warm milk.         |
| $\frac{2}{2}$ level tablespoonfuls sugar. | 1 level teaspoonful salt. |
| 1 egg.                                    | 1 yeast cake.             |

SPERRY FLOUR.

Melt the butter in the warm milk; add the sugar, salt and beaten egg; lastly the yeast cake soaked until soft and strained; add enough SPERRY FLOUR to make stiff batter. Beat well, set in warm place and let raise. Add more flour to make soft dough. Knead briskly till full of air bubbles. Let raise, then make into rolls. Let raise in pan and bake in quick oven.

Chef, Tait-Zinkand Cafe.  
San Francisco.

### PARKER HOUSE ROLLS

- |                          |                           |
|--------------------------|---------------------------|
| 1 pint milk.             | $\frac{1}{2}$ cup yeast.  |
| $\frac{1}{2}$ cup sugar. | $\frac{1}{2}$ cup butter. |
| 2 quarts SPERRY FLOUR.   | Salt.                     |

Scald milk and add butter; when cool add sugar and yeast. Pour all into the sifted flour and let stand until morning; then knead and put in warm place to rise. When raised, knead again. Roll out and cut with biscuit cutter, fold over, with bits of butter between folds. Let rise in pans, light, before baking. Bake 10 or 15 minutes.

### EGG ROLLS

- |                      |                               |
|----------------------|-------------------------------|
| 3 cups SPERRY FLOUR. | 2 teaspoonfuls baking powder. |
| 1 teaspoonful salt.  | 1 tablespoonful butter.       |
| 2 eggs.              | $\frac{3}{4}$ cup milk.       |

Sift dry ingredients together; rub in shortening; beat eggs and add  $\frac{1}{2}$  of the milk to them; add gradually to the flour mixture; add rest of milk; roll on board; cut out and fold over. Put piece of melted butter between fold. Bake well.



### GERMEA MUFFINS

- 1 cup GERMEA.
- 1 cup milk.
- 1 tablespoonful sugar.
- 1 egg.
- 1 cup SPERRY FLOUR.
- 2 tablespoonfuls butter.
- 1 teaspoonful salt.
- 2 teaspoonfuls baking powder.

Mix dry ingredients together. Beat egg, add milk and stir into mixture. Bake slowly about  $\frac{1}{2}$  hour.



### SALLY LUNNS

- 1 pint SPERRY FLOUR.
- 2 teaspoonfuls baking powder.
- $\frac{1}{2}$  teaspoonful salt.
- 2 eggs, beaten separately.
- $\frac{1}{2}$  cup milk.
- $\frac{1}{2}$  cup butter, melted.

Mix flour, baking powder and salt. Beat the yolks and add the milk and melted butter. Put the two mixtures together quickly; add the whites last. Fill muffin pans two-thirds full and bake 15 minutes in a hot oven. Use a scant cup of milk and  $\frac{1}{4}$  of a cup of butter if you prefer.

### RAISED GRAHAM MUFFINS

- |                            |                           |
|----------------------------|---------------------------|
| 1 cup SPERRY GRAHAM FLOUR. | 1 cup SPERRY WHITE FLOUR. |
| 2 tablespoonfuls sugar.    | 1 teaspoonful salt.       |
|                            | $\frac{1}{3}$ yeast cake. |

Mix dry ingredients together and wet up with water. Dissolve yeast cake in little water, add to mixture and let rise over night.



### POP-OVER ROLLS

3 eggs. Little salt.  
9 ounces SPERRY FLOUR. 1 pint milk.

Put the eggs, salt and flour into a bowl; mix in the milk and pour into deep moulds. The moulds must be 2 inches high. Fill half full and bake in a hot oven 25 minutes.

*Charles Standberg*

Pastry Chef, Techau Tavern Co.  
San Francisco.

### MARYLAND BEATEN BISCUIT

1 teaspoonful salt. 1 quart SPERRY FLOUR.  
1 tablespoonful butter. 1 cup milk.

Rub butter and salt into flour, add milk and a little water if necessary to make soft dough. Place on board and beat with rolling pin for  $\frac{1}{2}$  hour or until it becomes brittle. Roll  $\frac{1}{2}$  inch thick and cut in small circles. Prick with fork and bake in hot oven about 20 minutes.

### BAKING POWDER BISCUIT

1 quart sifted SPERRY FLOUR. 1 teaspoonful salt.  
3 teaspoonfuls baking powder 1 large tablespoonful butter.  
Milk enough to make soft dough.

Sift flour, salt and baking powder together. Rub in the butter and add enough milk to make soft dough. Roll out and cut in circles.

### CORN BREAD (Thin)

1 cup SPERRY YELLOW 2 teaspoonfuls baking powder.  
CORN MEAL. 1 egg.  
1 cup SPERRY FLOUR. 1 cup milk.  
 $\frac{1}{4}$  cup sugar. 1 tablespoonful melted butter.  
 $\frac{1}{2}$  teaspoonful salt.

Mix in the order given and bake in 2 Washington pie tins, spreading the mixture thick enough to half fill the pans.



### RAISED WHOLE WHEAT MUFFINS

1 pint hot milk.  
1 tablespoonful sugar.  
1 egg.  
1 tablespoonful shortening.  
1 teaspoonful salt.  
 $\frac{1}{3}$  yeast cake.

When the milk is cool add the shortening, sugar, salt, egg, yeast and enough SPERRY FLOUR to make a stiff batter. Set to rise over night. Thicken and knead in morning. Raise in pan 1 hour before baking.

### BRAN MUFFINS

1 quart SPERRY BRAN.  
1 pint sweet milk.  
1 teaspoonful salt.  
1 pint SPERRY WHITE FLOUR.  
 $\frac{2}{3}$  cup molasses.  
2 teaspoonfuls soda.  
1 teaspoonful baking powder.

Mix bran, flour, salt and baking powder together. Thoroughly dissolve the soda in the molasses and add with the milk to the mixture. Bake 30 minutes.

### RYE MUFFINS

1 cup SPERRY RYE FLOUR. 1 cup SPERRY WHITE FLOUR.  
 $\frac{1}{4}$  cup sugar. 1 egg.  
 $\frac{1}{2}$  teaspoonful salt. 1 cup milk.  
2 teaspoonfuls baking powder.

Mix rye, sugar, salt, flour and baking powder thoroughly. Beat the egg; add the milk and stir quickly into the dry mixture. Bake in hot gem or muffin pans 20 minutes.



## MOCHA LAYER CAKE OR TORTE

6 eggs. 4 ounces of sugar.  
4 ounces SPERRY FLOUR. 4 ounces melted butter.

Put the eggs and sugar in a round bottomed bowl; place over a pot of hot water and heat until it is warm; then take the bowl off and beat the contents until cold. The eggs and sugar must be beaten until very light. Add the flour, mix until light, then add the melted butter. Mix the butter in lightly. Pour into a round pan about 10 inches in diameter and bake in a moderate oven 25 minutes. When baked, take out and let cool; then cut into 3 layers and put the following Mocha Butter Cream Filling between the layers.

## MOCHA BUTTER CREAM FILLING

Work 6 ounces of sweet butter until creamy. Beat whites of 4 eggs to stiff froth. Place 5 ounces of granulated sugar with a little water in a small sauce pan and let boil until the sugar forms a soft ball when dropped into cold water. When the sugar is cooked pour it slowly in the stiff egg whites, stirring briskly. Let cool, then add the butter and some coffee extract and work together a few minutes. Spread between layers of cake.

*Charles H. St. Aubin*

Pastry Chef, Techau Tavern Co.  
San Francisco.

## SUNSHINE CAKE

Whites of 7 eggs. Yolks of 5 eggs.  
1 cup sugar (sifted).  $\frac{3}{4}$  cup SPERRY FLOUR, sifted  
 $\frac{1}{2}$  teaspoonful cream tartar. 5 times.  
Little salt.

Beat whites of eggs stiff with the salt and cream tartar. Beat yolks of eggs stiff, then add the sugar (sifted). Sift flour 5 times and fold in lightly. Bake slowly 40 minutes or more.



## CHOCOLATE SPICE CAKE

$\frac{1}{2}$  cup butter.  
1 cup sugar.  
 $\frac{1}{2}$  cup milk.  
 $1\frac{1}{2}$  cups SPERRY FLOUR.  
2 eggs.  
 $1\frac{1}{2}$  teaspoonfuls baking powder.  
 $\frac{1}{4}$  teaspoonful allspice.  
 $\frac{1}{4}$  teaspoonful cloves.  
 $\frac{1}{4}$  teaspoonful nutmeg.  
 $\frac{1}{2}$  teaspoonful cinnamon.  
4 teaspoonfuls chocolate.  
Put spice in flour.

Cream sugar and butter. Add yolk of eggs, well beaten. Sift together flour, baking powder and spices and add to mixture alternately with the milk and white of eggs, beaten stiff.

## WHITE CAKE

Whites of 3 eggs. 1 cup powdered sugar.  
 $\frac{1}{4}$  cup butter.  $\frac{1}{2}$  cup milk.  
2 cups SPERRY FLOUR. 2 teaspoonfuls baking powder.  
Flavoring.

Cream butter and sugar. Add flour, sifted with the baking powder, alternately with the milk. Lastly the whites of the eggs, beaten stiff, and flavoring.

## YELLOW CAKE

1 cup sugar.  $\frac{1}{2}$  cup butter.  
 $\frac{1}{2}$  cup milk. 2 cups SPERRY FLOUR.  
Yolks of 4 eggs.  $1\frac{1}{2}$  teaspoonfuls baking powder.  
Flavoring.

Cream butter and sugar. Add yolks of eggs, well beaten. Sift flour and baking powder together and add to mixture alternately with the milk. Lastly add the flavoring.





## SPONGE CAKE

½ pound sugar.  
5 whole eggs.

½ pound SPERRY FLOUR.  
Yolks 5 eggs.  
Flavoring.

Beat the eggs and sugar together on a slow fire until blood warm; remove and continue beating until cold and light and spongy; then add the flour and flavoring. Pour into buttered paper lined mold and bake in moderate oven.

Chef, St. Francis Hotel.  
San Francisco.

## DEVIL CAKE

½ cup butter.  
1 cup sugar  
Yolks of 3 eggs.  
¾ cup powdered sugar.  
½ cup milk.  
1 teaspoonful vanilla.  
½ teaspoonful cinnamon.

¼ teaspoonful cloves.  
2 level teaspoonfuls baking powder.  
3 ounces of chocolate, melted.  
1¾ cups sifted SPERRY FLOUR.  
Whites of 3 eggs, beaten dry.

Cream the butter and add the cup of sugar. Beat the yolks, add the ¾ cup of sugar and beat the two sugar mixtures together. Add the chocolate, then the flour, sifted three times with the baking powder and spices, then the milk, extract and whites of eggs. Bake in two layers and put together with a fruit icing. Spread white icing above.

## FROSTING FOR DEVIL CAKE

1½ cups sugar.  
¾ cup water.  
¼ cup each Sultana raisins, glace cherries and pecan nut meats.  
Whites of 2 eggs, beaten dry.

Boil the sugar and water until the syrup spins a thread, and gradually beat it into the whites of eggs. When cold put a few spoonfuls over the fruit and nuts and put between the layers. Spread the rest on top of the cake.



## MINNEHAHA CAKE

1½ cups sugar.  
½ cup milk.  
2 teaspoonfuls baking powder.  
½ cup butter.  
2 cups SPERRY FLOUR.  
Whites of 6 eggs or 3 whole eggs.  
Flavoring.

Cream butter and sugar together. Sift together the flour and baking powder and add to the butter and sugar alternately with the milk. Lastly add the egg whites, beaten stiff, and the flavoring. This receipt can be used either as a loaf or layer cake.



## COLD WATER CAKE

2 cups sugar.  
1 cup cold water.  
2 teaspoonfuls baking powder.  
4 eggs well beaten.  
3 cups SPERRY FLOUR.  
½ cup melted butter, added last.  
Flavor to taste.

Cream sugar and eggs together. Sift flour with baking powder and add to mixture alternately with the water, adding the butter and flavoring last.

## ONE EGG CAKE

2 cups SPERRY FLOUR.  
1 egg.  
1 cup sugar.  
2 teaspoonfuls baking powder.  
½ cup milk.  
2 tablespoonfuls melted butter, added last.  
Flavoring.

Cream butter and sugar and add yolk of egg well beaten. Sift flour and baking powder together and add to mixture alternately with the milk and white of egg, beaten stiff. Lastly add flavoring.



## ANGEL CAKE

Whites 8 large or 9 small eggs.  $1\frac{1}{4}$  cups granulated sugar.  
 1 cup SPERRY FLOUR.  $\frac{1}{2}$  teaspoonful cream tartar.  
 $\frac{1}{2}$  teaspoonful vanilla extract.

Sift flour 3 times, measure, set aside, add cream tartar to eggs and whip until very stiff; add sugar and fold in (always use a spoon to mix cakes with) then flavor and fold in, then flour and fold it lightly through. Pour in Twentieth Century Cake Pan, bake in moderate oven. If cake is properly mixed it will raise above the pan.

*Bertha Palmer Haffner*

## COCOANUT LAYER CAKE

$\frac{1}{4}$  cup butter.  $1\frac{1}{2}$  cups granulated sugar.  
 Yolks of 2 eggs.  $1\frac{1}{2}$  cups SPERRY FLOUR.  
 2 level teaspoonfuls baking powder.  $\frac{1}{2}$  cup cold water.  
 Whites of 2 eggs.

Cream the butter and beat the yolks lightly; add half the sugar to the butter and half to the yolks, then beat the two together; add the flour and baking powder (after sifting together three times) alternately with the water; lastly add the whites of eggs beaten dry. Bake in three layers.

## ICING

1 cup granulated sugar.  $\frac{1}{2}$  cup water.  
 Whites of 2 eggs. 1 cup grated cocoanut.

Boil the sugar and water until the syrup will spin a thread; gradually add the whites of eggs, beaten dry; beat till cold; add the cocoanut and use between the layers and on top. Sprinkle the top with more cocoanut.

SPERRY FLOUR The flower of flours



## LADY BALTIMORE CAKE

1 cup butter.  
 2 cups granulated sugar.  
 1 cup milk.  
 $3\frac{1}{2}$  cups SPERRY FLOUR.  
 3 level teaspoonfuls baking powder.  
 1 teaspoonful rose water.  
 Whites of 6 eggs, beaten dry.

Cream the butter and beat in the sugar gradually. Sift together the flour and baking powder and add to the butter and sugar alternately with the milk and rose water. Lastly add the egg whites. Bake in three layer cake pans. Put the layers together with the following frosting.

## FROSTING FOR LADY BALTIMORE CAKE

3 cups granulated sugar. 1 cup chopped raisins.  
 1 cup boiling water. 1 cup chopped nut meats.  
 Whites of 3 eggs. 5 figs cut in thin slices.

Stir the sugar and water until the sugar is dissolved, then let boil without stirring until the syrup from a spoon will spin a long thread, pour upon the whites of the eggs, beaten dry, beating constantly meanwhile. Continue the beating until the frosting is cold. Add the fruit and spread upon the cake.



## CREAM PUFFS

$\frac{1}{2}$  pint milk.  
5 oz. sifted SPERRY FLOUR.

5 eggs.  
 $\frac{1}{4}$  pound butter.

Put the milk and butter in a sauce pan on the fire. When butter is all melted and boiling stir in the flour. When partly cool add 5 eggs, one at a time. Put the mixture in a bag with large tube and lay out into about the size of large sponge drops, on a buttered pan; brush with egg. Bake in hot oven. When done cut open on one side and fill with whipped cream, sweetened. Flavor to suit.

Chef, St. Francis Hotel.  
San Francisco.

## CUP CAKES FILLED WITH WHIPPED CREAM

$\frac{1}{2}$  cup butter.  
1 cup sugar.  
Yolks of 2 eggs.  
 $\frac{1}{2}$  cup milk.

2 cups SPERRY FLOUR.  
2 level teaspoonfuls baking powder.

Whites of 2 eggs, beaten dry.

Whipped cream.

Cream the butter; add the sugar and yolks of eggs, then alternately the milk and flour, sifted three times with the baking powder; lastly the whites of eggs. Bake in a cup cake pan. When cold cut out the center from each cake and fill the open space with whipped cream. Decorate with slices of candied cherries. Three tablespoonfuls of sugar and half a teaspoonful of vanilla may be added to the cream before whipping.

## NUT CAKE

$\frac{1}{2}$  cup butter.  
3 eggs.  
2 cups SPERRY FLOUR.  
1 cup sugar.  
2 teaspoonfuls baking powder.  
 $\frac{1}{2}$  cup milk.  
1 cup chopped nuts.

Cream butter and sugar. Add yolks of eggs, well beaten. Sift together the flour and baking powder and add to the mixture alternately with the milk, then add the chopped nuts, and whites of eggs.



## GINGERBREAD

$\frac{1}{2}$  cup sugar.  
 $\frac{1}{2}$  cup sweet milk.  
1 egg.  
1 teaspoonful ginger.  
 $\frac{1}{2}$  cup molasses.  
 $\frac{1}{3}$  cup shortening.  
 $\frac{1}{2}$  teaspoonful soda.  
 $1\frac{1}{2}$  cups SPERRY FLOUR.  
Salt.

Mix flour, sugar, salt and ginger together. Beat the egg; add the milk and stir into the dry ingredients. Thoroughly dissolve the soda in the molasses and add to the mixture with the shortening.

## SOUR MILK DOUGHNUTS

2 eggs, beaten light.  
3 even tablespoonfuls melted butter.  
4 cups SPERRY FLOUR.  
1 cup sugar.  
1 cup sour milk.  
 $\frac{1}{2}$  teaspoonful soda.  
1 saltspoonful each of cinnamon and salt.

Enough more flour to make just soft enough to roll out. Mix the dough rather soft at first. Have the board well floured, and the fat heating. Roll only a large spoonful at first. Cut into rings with an open cutter. Mix the trimmings with another spoonful. Work it slightly till well floured and roll again. Roll and cut all out before frying. The fat should be hot enough for the dough to rise to the top instantly.

SPERRY FLOUR Always the same



### PANCAKE SUZETTE

1 pound SPERRY FLOUR.     $\frac{1}{2}$  pound powdered sugar.  
 Little salt.              10 eggs.  
 $\frac{1}{4}$  whisky glass marischino.     $\frac{1}{4}$  whisky glass anisette.  
    1 pint milk.

Mix the flour, salt and milk. Beat eggs and sugar thoroughly; add them to the flour and milk. Pour into hot pan, as thin as possible. Fold pancakes twice, then pour a little of the mixed marischino and anisette over each cake.

*Charles Schmitt*

Chef, Bergez-Frank's Old Poodle Dog Restaurant.  
 San Francisco.

### NUT CRISPS

1 tablespoonful butter.               $2\frac{1}{2}$  cups SPERRY ROLLED  
 1 teaspoonful vanilla.                  OATS (dry).  
 2 eggs beaten separately.              2 teaspoonfuls baking powder and  
 1 cup sugar.                                 $\frac{1}{2}$  teaspoonful salt mixed with  
     oats.

Drop from a small spoon. Bake in a very slow oven.

### ALMOND COOKIES

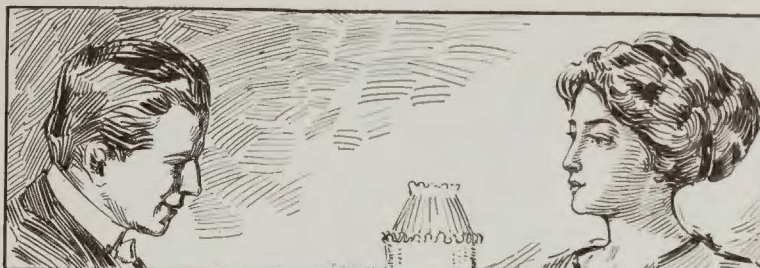
1 tablespoonful butter.                  Yolks 2 eggs.  
 $\frac{1}{2}$  cup granulated sugar.              SPERRY FLOUR to roll out.

Stir butter and sugar to cream, add beaten yolks and enough flour to roll out. Cut in circles or diamonds. Glaze cookies with white of egg and sprinkle with chopped almonds and granulated sugar. Bake in moderate oven.

### PLAIN COOKIES

$\frac{3}{4}$  cup butter.                                 $1\frac{1}{2}$  cups sugar.  
 3 eggs.    2 tablespoonfuls milk.  
 $2\frac{1}{2}$  cups SPERRY FLOUR.              2 teaspoonfuls baking powder.  
     Roll thin.

Stir butter and sugar to cream, add beaten eggs, flour, sifted with the baking powder, and milk. Roll out thin and cut in circles.



### STRAWBERRY SHORTCAKE

$2\frac{1}{2}$  cups sifted SPERRY FLOUR.  
 Butter.  
 $\frac{1}{2}$  teaspoonful salt.  
 $\frac{1}{2}$  cup shortening.  
 About  $\frac{3}{4}$  cup milk.  
 $2\frac{1}{2}$  level teaspoonfuls baking powder.  
 2 baskets strawberries.  
 Bt. 1 & 2 cups granulated sugar.  
 1 cup or more double cream.

Hull, wash and drain the berries; reserve a few choice ones to garnish the top of the cake; cut the rest in halves and mix with the sugar. Beat the cream and set aside to chill. Sift together the flour, baking powder and salt; work in the shortening; then mix to a soft dough with the milk. Spread the mixture in two layer cake pans. Bake about 20 minutes. Turn one cake out on a hot plate, spread liberally with butter, pour on part of the berries; cover with the second cake, also spread with butter, pour over the rest of the berries and put the whipped cream above, with the whole berries here and there.

### GERMAN COFFEE CAKE

$2\frac{1}{4}$  cups sifted SPERRY FLOUR.    2 tablespoonfuls melted butter.  
 3 level teaspoonfuls baking powder.    2 tablespoonfuls sugar.  
 1 level teaspoonful salt.                  1 egg.                                Milk.

Sift dry ingredients together, beat the egg, add milk and butter to the egg to make  $1\frac{1}{4}$  cups; stir all together with inverted spoon to a stiff batter. Turn into biscuit pan and spread even. Brush top lightly with melted butter. Sprinkle sugar and ground cinnamon over top. Bake in moderate oven.



**PUFF PASTE**

4 cups SPERRY FLOUR.      2 cups butter.  
1 teaspoonful sugar.      White of 1 egg.

Sift, then measure the flour. Divide the butter in half. Sift the sugar through the flour and add  $\frac{1}{2}$  of butter; rub through dry flour; break the white of the egg into flour; add ice water gradually until all flour, butter and eggs is a soft dough; turn out on board; knead lightly until smooth; use flour enough to sprinkle dough to keep from sticking; divide in half; roll out to equal size; pat out thin other half of butter; lay on one-half; cover with other half; press edges together; roll carefully without breaking out air bubbles; when rolled thin, fold toward you to center, fold from you over first fold; fold right hand end to center, fold left hand end over right; turn over and carefully roll thin; repeat at least 6 or 7 times; place on ice between each rolling and folding to keep chilled; when finished, put on ice until next day; cut off small piece at the time, roll, cut any shape desired. Bake in hot oven. Secret of lightness is ice-cold dough and hot oven.

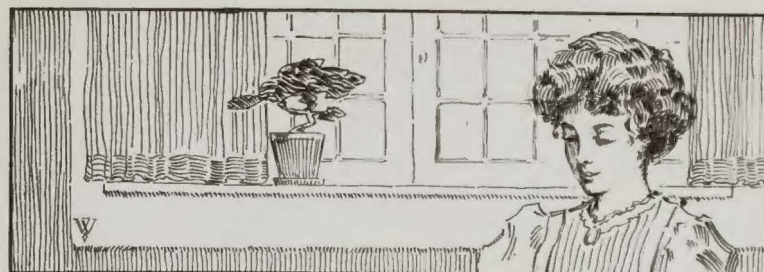
*Betha Palmer Gaffney*

**PLAIN PASTE**

White of 1 egg.      1 tablespoonful lard.  
1 quart SPERRY FLOUR.      About 1 cup ice water.  
 $\frac{1}{2}$  pound butter.

Beat the egg with the lard and work it into the flour with the hands till fine as meal. Add the ice water. Roll out and put the butter on the paste in little pieces, either all at once or half of it at a time. Dredge lightly with flour. Fold the edges over, roll up, pat and roll out.

**SPERRY FLOUR** Makes uniform bread



**CREAM PASTE**

$\frac{1}{2}$  teaspoonful salt.  
1 cup cream.  
 $\frac{1}{2}$  saltspoonful soda.  
SPERRY FLOUR to mix stiff  
paste.  
 $\frac{1}{2}$  cup butter.

Mix the salt and soda with the cream and stir in the flour. Roll half an inch thick. Cut the butter into small pieces and put on the paste. Sprinkle with flour, fold and roll out thin; roll up, cut a piece from the end and roll to fit the plate.

**PASTRY FOR ONE PIE**

1 heaping cup SPERRY FLOUR.  
1 saltspoonful salt.  
1 saltspoonful baking powder.  
 $\frac{1}{3}$  to  $\frac{1}{2}$  cup of butter and lard  
mixed.

Mix the baking powder and salt with the flour, and rub in the lard. Mix quite stiff with cold water. Roll out, put the butter on the paste in little pieces and sprinkle with flour. Fold over and roll out. Roll up like a jelly roll. Divide in two parts and roll to fill the plate.

**APPLE PIE**

Cut sour apples in quarters, remove the cores and skins and cut each quarter into two pieces lengthwise. Fill the plate, piling slightly in the middle. When the apples are dry, add a little water. Wet the edge of the lower crust, sprinkle with flour, put on a rim, wet and flour that also; fill with fruit, sweeten, put on the upper crust and press the edges firmly together.



### MINCE MEAT FOR PIES

- |                         |                                |
|-------------------------|--------------------------------|
| 1 cup chopped meat.     | 2 teaspoonfuls cinnamon.       |
| 1½ cups raisins.        | ½ teaspoonful mace.            |
| 1½ cups currants.       | ½ teaspoonful powdered cloves. |
| 1½ cups brown sugar.    | 1 lemon (grated rind & juice). |
| ⅓ cup molasses or       | ¼ piece citron.                |
| 1 cup granulated sugar. | ½ cup brandy.                  |
| 3 cups chopped apples.  | ¼ cup wine.                    |
| 1 cup meat liquor.      | 3 teaspoonfuls rose water.     |
|                         | 2 teaspoonfuls salt.           |

Mix in order given. Use enough of the meat liquor to make quite moist. Substitute 1 cup cider for the wine and brandy if you prefer. Cook in a porcelain kettle until the apple and raisins are soft. Do not add the wine, brandy and rose water until the mixture is cooked. 1 cup chopped suet, ½ cup butter, may be added if preferred; but if the fat on the meat be used, or the pies are to be eaten cold, suet is not needed. Meat from the vein or the lower part of the round that has a little fat and no bone is the best for pie meat.

### SQUASH PIE

- |                                |                            |
|--------------------------------|----------------------------|
| 2 cups squash.                 | 1 cup brown sugar.         |
| 2 eggs.                        | 2 tablespoonfuls molasses. |
| 1 tablespoonful melted butter. | ½ tablespoonful ginger.    |
| 1 teaspoonful cinnamon.        | Salt to taste.             |
|                                | 2 cups milk.               |

Mix in the order given and strain into a deep plate, lined with paste.

### RHUBARB PIE

Peel the rhubarb, cut into inch pieces, pour boiling water over it and let it stand 10 minutes. Drain, fill the plate, sprinkle thickly with 1 cup of sugar, dot with bits of butter, cover with a crust and bake.

**SPERRY FLOUR** Lighter loaves, more loaves, better loaves



### SOUFFLE ROTHSCHILD

(For 4 people)

- ¼ pint of milk.
- 1 tablespoonful SPERRY FLOUR
- Yolks of 2 eggs.
- 1 ounce glace fruit cut in small pieces.
- 2 tablespoonfuls of sugar.
- 1 tablespoonful butter.
- Whites of 3 eggs.
- ½ ounce chocolate.
- 8 macaroons soaked in brandy for a few minutes.

Boil the milk and sugar. Dissolve the flour in a portion of the cold milk and add to the boiling mixture. Cook 2 minutes, then remove to back of stove. Beat thoroughly the yolks of 2 eggs and add to the mixture; put this over the fire long enough to come to a boil, then remove. Beat the whites of the eggs and a teaspoonful of sugar to a stiff froth and add to the mixture. Prepare a buttered mold and pour in ½ of the mixture, then cover with the fruit and macaroons; over this grate the chocolate; then add the rest of the mixture and bake 25 minutes in a moderate oven.

### BRIOCHE A LA FRANCAISE

- |                       |                  |                |
|-----------------------|------------------|----------------|
| 1 pound SPERRY FLOUR. | Good pinch salt. | ½ yeast cake.  |
| 5 eggs.               | ½ pound butter.  | ½ ounce sugar. |

Mix the flour with the salt, sugar, eggs and ¼ of the butter. Work this mixture until the paste is hard and add to that the rest of the butter and the yeast cake dissolved in a little water.

*Charles Schmitt*

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RECIPES



