Boiled Sponge Cake.

1 1/4 c sugar	1/2 tsp. vanilla
1 c water	1 tsp. cr. of tartar
6 egg whites	1/4 tsp salt.
6 egg yolks.	1 c. pastry flour

Boil sugar & water to 238° F or soft-ball stage. Pour slowly over beaten whites & continue beating until cool. Add beaten yolks & vanilla. Fold in flour which has been sifted, measured & sifted 4 times with salt & cr. of tartar. Bake in an ungreased tube pan in a slow oven of 320° F. for 1 hour.

Camille's Gugelhupf (a delicate fine-textured cake - originated in Vienna. The name refers to the Turk's Head mold - said to celebrate the ancient Turkish defeat at Vienna. You can use a tubular pan (bunt pan)
(see clipping enclosed)

Spice Cake -

½ c. shortening (marg)
2 c brown sugar.
2 eggs. 1 c. sour milk
2½ c. pastry flour 1 tsp. soda.
2 tsp. cinnamon
1 tsp allspice ½ tsp cloves.
1 tsp. nutmeg.

Cream marg, add sugar gradually. Add well beaten eggs & mix well. Sift dry ingredients & add to mixture alternately with sour milk. Bake in 3 9" greased & floured layer tins at 375° for 20 min. or in a loaf pan at 350° for 45-55 min. Frost with any desired icing.

Rhubarb Cake.

1½ c brn sugar
1 egg (2 eggs)
½ c shortening (margarine).
1½ c. chopped rhubarb
1 tsp. vanilla
1 tsp. soda - dissolve in 1 c. sour milk
2 c. flour
Bake in 9 x 11 pan

Sprinkle with the following mixture before baking -

½ c white sugar
1 tsp cinnamon
1 tsp butter or marg.

Bake it at 350° for 35 min.

Rømmevafler

1/2 l sur krem flöte
3 1/2 c hveitemel
~~4~~ 3 1/4 c. varmt vann
1/2 - 1 tsp. B.P.
1/2 - 1 tsp salt.

Hakk piskt flöten og bland inn resten af ingrediensene uten å röre for mye i rören. Vaflene blir svart sprö.

Törre vafler

4 egg 250 g. farin (sugar)
250 g. marg. 500 g. potetmel
3 tsp. B.P. (10 plater)

Pisk egg og farin til eggedosis. Smelt og avkjel marg. og bland den i rören vekselvis med melet. Disse vafler blir som kaker og kan serveres uten syltetöy, sukker - - -

Serveres vaflene sprö, må de ikke legges oppå hverandre på rest. Serveres så nystekte som mulig.

Marie Skurtveits Waffles.
- in S heart

{2 eggs (large) (or 3 small eggs).
{6 large T sugar.
Beat together 2 or 3 minutes.
1 c whole milk ½ tsp. salt.
2 c skim cultured milk.
(a bit of vanilla (1 teaspoon). - if you wish)
1 tsp. soda (~~a bit rounded~~) also a bit of lemon juice
She adds 6 rounded tablespoons flour
& 1 good T. of "potetmel" 2T melted shortening
If batter is too thin add more flour.
- until it feels just right (not too thick)
" " thin.
~~It may~~ Try the first one.
(If batter is too thin batter will run all over)

Selskaps vafler.

I. 2 egg 2 dl vann 3 dl ~~hvetemel~~ ofetemel
¼ ts salt 3 dl krumflöte
(gir 10 plater)

II 3 dl tykk sur flöte.
2 dl kaldt vann
1-2 egg
3 dl hvetemel
½ ts. salt. (8 plater).
Pisk flöten til den er halvstiv og
bland i hvetemel vekselvis med
halvpiskede egg og vann.