



Better Baking Results

On baking day, Edmonds Baking Powder eliminates the element of chance. . . When "Sure to Rise" brand is used, the housewife can always be sure of beautifully light Cakes, Scones, Pastry, Buns, Pikelets and the like. . . Thus the time spent in the Kitchen—the butter, eggs, fruit, sugar and flour are never wasted through failure—because Edmonds banishes the chance of failure.

EDMONDS

BAKING POWDER

"SURE TO RISE"

Has won its great popularity because of its unique formula, and the use of finest Grape Cream of Tartar. . . This purity and certainty have caused thousands of housewives to appreciate Edmonds Baking Powder as

"The most important ingredient but the least expensive"

SPONGES

Two Recipes

Sponge Sandwich

3 eggs, 1 cup sugar (small),
½ teaspoon Edmonds' Baking
Powder, 1 cup flour (small).
Beat eggs and sugar well,
then add flour and baking
powder mixed; bake in hot
oven in sandwich tins

Sponge Roll

1 cup flour, 1 tea cup sugar,
3 eggs, 1 teaspoon Edmonds'
Baking Powder, 2 table-
spoons cold water. Method:
Beat eggs and sugar till stiff
and frothy, sift flour and
baking powder, add water
to eggs and sugar, then stir
in the sifted flour and bak-
ing powder lightly and
quickly, pour into greased
tin, and bake in hot oven
from 8 to 10 minutes.

This recipe will also
serve for a Jam
Sandwich