

**PLUM PUDDING**

1lb. flour (or two breakfast cups), two heaped teaspoons Edmonds Baking Powder, 3oz. stale bread crumbs, 1½lb. suet, 2lb. raisins, 1lb. currants, 8 eggs, 10oz. sugar, 4oz. almonds, ½lb. mixed candied peel, salt and spice to taste. Mix ingredients together well, and add eggs well beaten and three-quarters of a pint of milk. Divide into two and boil eight hours, or four and boil six hours.

May this be the brightest and merriest Christmas you have ever enjoyed. And yours be a generous share of the good things of Xmas cheer.

Edmonds Baking Powder plays its part every Christmas in helping to provide delicious cookies in thousands and thousands of homes throughout New Zealand. You, too, are going to try this pure, reliable Baking Powder in your cake and pudding this Christmas—use the recipes shown. And won't the family be delighted with the result. There is real grape cream of tartar in Edmonds Baking Powder—makes beautifully light, delicious cookies.

CHRISTMAS CAKE

1lb. butter, 1lb. currants, 1lb. raisins, 1lb. sultanas, ½lb. mixed peel, ½lb. almonds, 4 breakfast cups flour, 2 breakfast cups sugar, 10 eggs, 1 heaped teaspoon Edmonds Baking Powder, wine glass of brandy. Beat butter to a cream and add sugar, then mix eggs one by one unbeaten. Mix Baking Powder with flour and put in, then fruit, dredged with flour, and finally brandy. Cook 4½ hours, moderate oven.

— Ask your Grocer for —

EDMONDS
- BAKING POWDER -
"SURE TO RISE"

