





4 cups flour, 1 teaspoon salt, small cold boiled potato, milk, or milk and water, 2 raised teaspoons Edmonds Baking Powder (Sure-to-Rise or Acto), ½ teaspoon sugar.

Sitt together flour, sugar, selt and baking powder, then rub in the potato. Add sufficient liquid (about a pint) to make a soft and smooth dough. Mix quickly, put at once into a greased tin 34 full, smooth top with a knife dipped in melted butter, and bake immediately about 34 to 1 hour in a hot oven (400 deg. F.). Cover over with paper for first 10 or 15 minutes to prevent crusting too soon. When done, take from tin and wrap in a bread cloth until cold.

THIS PECIPE IS INSERTED TO HELP NEW ZEALAND HOUSEWIVES BY T. J. EDMONDS LTD., CHRISTCHURCH, MANUFACTURERS OF EDMONDS 'SURE-TO-RISE' AND 'ACTO' BAKING POWDERS.

