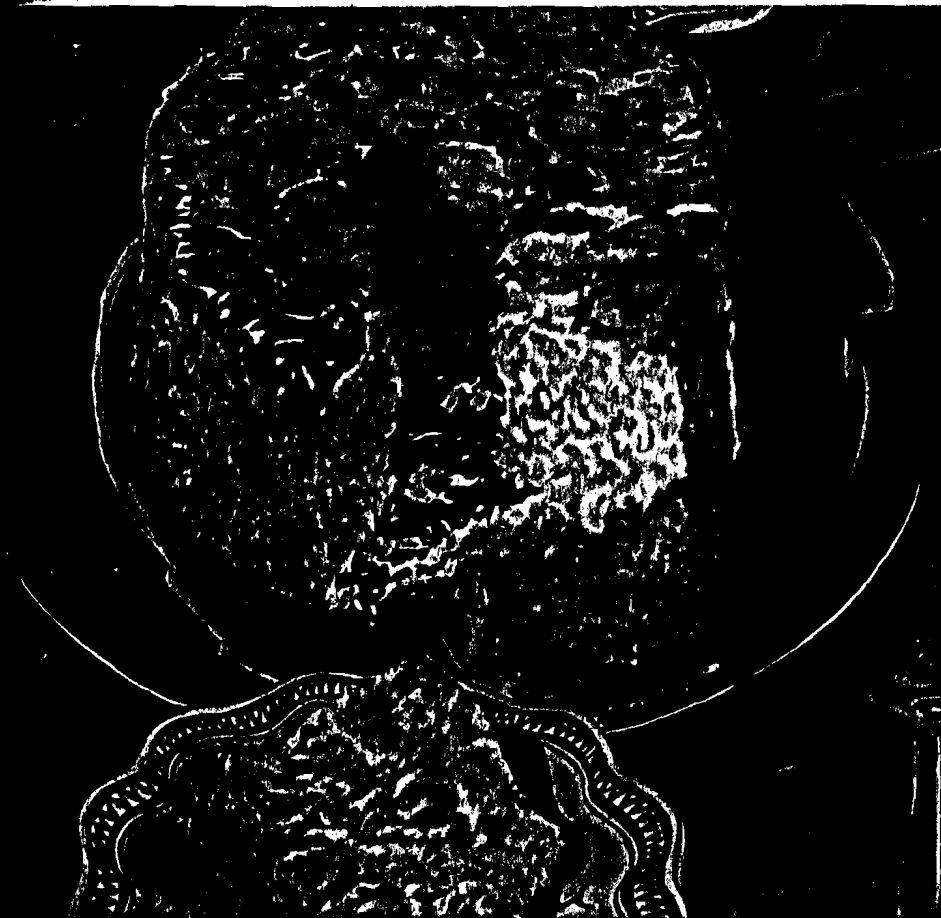


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Afraid of failure?... forget it!

Your career as a cake-maker starts right here



It's a wonderful moment of triumph when you open the oven door on a Sunshine Cake—light—golden—delicious! And you'll know the thrill of yourself—if you follow the recipe given here, *Don't* be afraid to try, even though you're not fast friends with a mixing bowl. If your cakes have failed before—forget them! This is a *Swans Down* Sunshine Cake. What does that mean? Just this—sure success—Swans Down Cake Flour promises extra richness—extra deliciousness—*sure* perfection, all fine baking! You'll find out it's true, with your very first package of Swans Down. The secret of this success?...

**MUFFINS—as you've never
tasted them before!**

Want to be popular with your family? Make these Swans Down muffins! They're sure to be perfect—with a crispy crust and delicate flavor. Easy to make—delicious enough—for breakfast, luncheon, or Sunday night supper.

Swans Down is made expressly for cakes and pastry, from selected soft winter wheat. It's sifted and re-sifted—through finest silk—until it is 27 times as fine as ordinary flour! Nothing is added to it—Swans Down is flour, alone. You'll soon discover that Swans Down assures the utmost in economy, too. It costs only a trifle more than ordinary flour—only 3½ cents more, per cake—and makes a masterpiece of the simplest one-egg cake! And when you think that Swans Down means *no* failures—*no* wasted ingredients—you'll know that you've found a real bargain in baking. Try Swans Down—*soon*. Follow directions—and you'll never be disappointed!



IMPERIAL SUNSHINE CAKE

¾ cup sifted Swans Down Cake Flour	¼ cup water
½ teaspoon cream of tartar	1 egg whites, stiffly beaten
¼ teaspoon salt	4 egg yolks, beaten until thick and lemon-colored
1¼ cups sifted sugar	1 teaspoon flavoring

Sift flour once, measure, add cream of tartar and salt, and sift together four times. Boil sugar and water until a small amount of syrup forms a soft ball in cold water, or spins a long thread (238°F.). Pour syrup in fine stream over egg whites, beating constantly. Continue beating as mixture cools. Fold in egg yolks and flavoring; then flour, a small amount at a time. Pour into ungreased tube pan. Bake in slow oven (325°F.) 40 minutes, then decrease heat to 325°F. and bake 30 minutes longer. Remove from oven and invert pan 1 hour, or until cold.

QUEEN TEA MUFFINS

1¾ cups sifted Swans Down Cake Flour	4 tablespoons butter or other shortening
4 teaspoons baking powder	4 tablespoons sugar
½ teaspoon salt	1 egg, well beaten
	¾ cup milk

Sift flour once, measure, add baking powder, and salt, and sift three times. Cream shortening, add sugar, and cream thoroughly. Add egg, then flour and milk alternately. Beat after each addition until smooth. Bake in greased muffin tins in hot oven (450°F.) 20 minutes. Makes 18 small muffins.

(All measurements are level)



SWANS DOWN CAKE FLOUR

IGLHIEART BROTHERS, INC., Evansville, Ind.
Established 1856

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Swans Down Kitchens!



For only 50¢—(money order preferred)—we'll send you our new edition of "Cake Secrets," filled from cover to cover with tempting recipes; also a special patented Angel Food pan, well made and substantial; and a wire cake tester. *Don't miss this bargain!* If not entirely satisfied with these articles, you may return them, carrying charges prepaid, and your money will be promptly refunded.

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