



## Pure Grape Cream-of-Tartar —

**F**OR the kind of cake that melts in the mouth, that "cuts" cleanly and smoothly, but is 'light as a butterfly's wing'; the kind that fascinates the palate and causes a unanimous *encore*, use the finest Baking Powder ever devised by a highly-skilled chef—the Baking Powder with pure Grape Cream-of-Tartar in it —Edmonds "Sure to Rise"

**EDMONDS**  
**BAKING**  
**POWDER**  
 "SURE TO RISE"

### Try this Splendid Recipe for Rich Fruit Cake

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