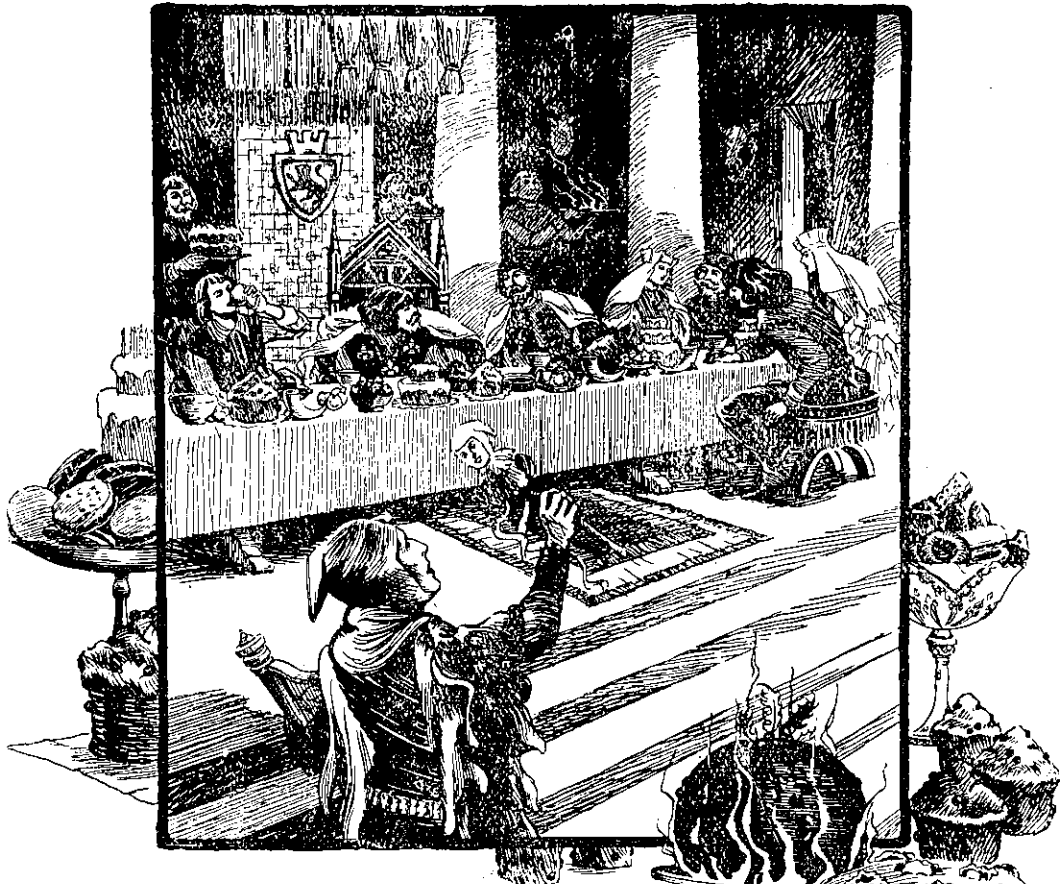


# For Ye Feasting This CHRISTMAS TIDE



AS in olden times, we offer hospitality of the best at this season, our richest cakes and spicy puddings. One difference we emphasise—richness does not mean indigestibleness to day, for deliciously light and good are Christmas Puddings and Cakes made with Edmonds Baking Powder.

## Ye Christmas Pudding

1½ lbs. flour, ½ lb. breadcrumbs, 1 lb. currants, ½ lb. mixed peel, 1 dessertspoonful treacle, ½ nutmeg (grated), ½ teaspoonful essence lemon, 4 teaspoonfuls Edmonds' Baking Powder, 1 lb. chopped suet, 1 lb. raisins, 12 ozs. brown sugar, 9 eggs, 1½ lbs. sultanas, ½ lb. almonds, ½ packet spice, ½ level teaspoonful salt, 2 cups milk, 2 tablespoonfuls brandy.

Mix well dry ingredients, add fruit previously prepared, treacle, eggs well beaten, and lastly milk, essence and brandy; darken with burnt sugar if desired. Divide into two and boil 8 hours, or four and boil 6 hours.

## Ye Christmas Cake

1 lb. butter, 1 lb. currants, 1 lb. raisins, 1 lb. sultanas, ½ lb. mixed peel, ½ lb. almonds, 4 breakfast cups flour, 2 breakfast cups sugar, 10 eggs, 1 heaped teaspoon Edmonds' Baking Powder, wineglass 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.



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**EDMONDS**  
- BAKING POWDER -

**"SURE TO RISE"**