### TABLE OF CONTENTS

**GENERAL INSTRUCTIONS**
- Abbreviations: 3
- Notes on Measuring: 3
- Temperatures: 3
- Weights & Measures: 3

**BREAD**
- Hints on Bread
  - Baking: 8
  - Liquid Yeast: 11
  - Method of Baking: 6-7
  - White Bread Recipes: 9-11
  - Whole Wheat Bread: 11

**ROLLS AND BUNS**
- Braids: 16
- Bread Sticks: 16
- Butterscotch Buns: 17
- Chelsea Buns: 17
- Cloverleaf Rolls: 16
- Crescent Rolls: 16
- Filled Buns: 17
- Finger Rolls: 16
- Hot Cross Buns: 13
- Jelly Spirals: 16
- Knot Rolls: 16
- Luncheon Rolls: 16
- Marmalade Twists: 15
- Parker House Rolls: 12
- Raisin Bread: 17
- Refrigerator Rolls: 13
- Robin Hood Bread: 17
- Buns: 12
- Spiral Rolls: 16
- Sweet Dough: 15
- Walnut or Pecan Rolls: 17

**CAKES**
- Angel Cake: 28
- Boston Cream Pie: 30
- Chocolate Angel Food: 28
- Cold Water Sponge Cake: 30
- Chocolate Cake: 23
- Dark Fruit Cake: 25
- Ginger Bread: 24
- Hints on Baking: 22
- Butter Cakes: 22
- Hints on Baking Sponge Cakes: 28
- Jelly Roll: 30

**METHODS OF BAKING**
- Butter Cakes: 20-21
- Sponge Cakes: 26-27
- Simple Sponge Cake: 29
- Spice Cake: 24
- Standard Butter Cake: 22
- White Cake: 23
- White Fruit Cake: 25

**FROSTINGS & FILLINGS**
- Boiled Frosting: 31
- Butter Icing: 32
- Chocolate Filling: 33
- Cream Filling: 33
- Fig or Date Filling: 33
- Lemon Filling: 32
- T-Minute Frosting: 31
- Variations of Butter Icing: 32

**QUICK BREADS**
- Blueberry Graham Muffins: 38
- Bran Muffins: 38
- Butterscotch Biscuits: 36
- Cheese Biscuits: 35
- Date Bread: 39
- Drop Biscuits: 35
- Dumplings (for Meat Stew): 37
- Fruit Rolls: 36
- Griddle Cakes: 39
- Muffins: 38
- Orange Biscuits: 35
- Popovers: 37
- Scones: 36
- Shortcake: 37
- Tea Biscuits: 35
- Waffles: 39

**PIES**
- Apple Pie: 44
- Chocolate Cream Pie: 47
- Cocoanut Cream Pie: 47
- Cream Pie: 47
- Deep Fruit Pie: 45
- Fruit Cream Pie: 47
- Hints on Pastry Baking: 44
- Lemon Pie: 46
- Lemon Chiffon Pie: 46

**PUDDINGS**
- Apple Dumpling: 50
- Cottage Pudding: 49
- Dutch Apple Cake: 50
- Light Batter Pudding: 48
- Pineapple Upside Down Cake: 48
- Steamed Chocolate Pudding: 49

**PUDDING SAUCES**
- Brown Sugar Sauce: 51
- Foamy Sauce: 51
- Golden Sauce: 51
- Hard Sauce: 51
- Lemon Sauce: 51

**COOKIES**
- Brownies: 54
- Cocoanut Macaroons: 55
- Date & Nut Meringues: 55
- Doughnuts: 55
- Ginger Snaps: 53
- Hermits: 54
- Hints on Cookie Making: 52
- Ice Box Cookies: 53
- Shortbread: 53
- Sugar Cookies: 52

**SANDWICHES**
- Fillings: 56
- Shapes: 57

**OATS RECIPES**
- Date-filled Oat Cookies: 61
- Date Filling: 61
- Robin Hood Oat Bread: 60
- Robin Hood Oat Macaroons: 60
- Robin Hood Oat Cookies: 61