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##  Buckwheat Cake

The leaven of yesterday ruins the cake of to-day. Don't spoil good buckwheat with dying raisingbatter - fresh cakes want Royal Baking Powder.

Grandma used to raise to-day's buckwheats with the souring left over of yesterday 1 Dear old lady, she was up to the good old times. But these are days of Royal Baking Powder-freshness into freshness raises freshness.

And this is the way the buckwheat cake of to-day is made: Two cups of Buckwheat, one cup of wheat flour, two tablespoons of Royal Baking Powder, one half teaspoonful of salt, all sifted well together. Mix with milk into a
thin batter and bake at once on a hot griddle.

Do not forget that no baking powder can be substituted for the "Royal" in making pure sweet, delicious, wholesome food.



