



*Bake it yourself
with
MAGIC BAKING POWDER*

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Done

MEASUREMENT GUIDE

Bake it yourself with MAGIC BAKING POWDER

For successful baking you must understand the differences that exist in our commonly used types of Canadian flours. There are three types of white flour milled in Canada. (1) All-purpose flour or bread flour is milled from hard wheat. A cupful of this flour has considerably greater measuring power than a cupful of white flour of any other type. It can be used successfully for general baking if the recipe was intended for all-purpose flour. It is the type of flour we recommend for all yeast doughs.

(2) Pastry flour is milled from soft wheat. It is suitable for making anything except a yeast dough. It is not interchangeable of pastry flour to the pound, and therefore it is not interchangeable cup for cup, with all-purpose flour. There must be an adjustment of the measured quantity.

You will find that many of our recipes give you the measure you should use if your flour is the all-purpose type, and the measure you should use if your flour is a pastry type. So know the type to which your flour belongs, and use the measure given for it.

(3) Cake flour is also milled from soft wheat, but it is made exceedingly fine and light. When a recipe calls for cake flour, we do not attempt to adjust it to another flour, but use it as such. You will have much better results if you get a clear understanding of the differences in these three types of Canadian flour. You can then choose a recipe suited to the flour you are using and will avoid the disappointment of a cake that is either too sticky or too thin—a dough that is too soft or too stiff.

Magic Baking Powder will react successfully with the flour of your choice, and should help you to reach a high level of success with all your baking.

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