



Good Housekeeping: For the Advancement of the American Home (Classic Reprint) (Hardback)

By Unknown Author

Forgotten Books, 2017. Hardback. Condition: New. Language: English . Brand New Book ***** Print on Demand *****. Excerpt from Good Housekeeping: For the Advancement of the American Home In every case, use accurate and level measurements. Always sift flour once before measuring, then at least once again with the other dry ingredients. In cake, cooky, and muffin recipes calling for butter, any good margarin may be used. Unsalted vegetable fats are also very satisfactory as butter substitutes because of their neutral flavor. If these are used, however, be sure to increase the amount of salt which the recipe calls for. In most cases, the salt may be doubled. Sugar designated means granulated unless otherwise stated. When baking bread, biscuits, muffins, corn cake, etc., the pans should be well greased. For all butter cakes both grease and flour pans. Angel and true sponge cakes should be baked in ungreased pans. The time given for baking can only be approximate as the depth of the pan used will make a slight difference. Each recipe is planned to serve six unless otherwise stated. This, too, can only be approximate as the accompanying dishes will have some bearing on the size of the servings...

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