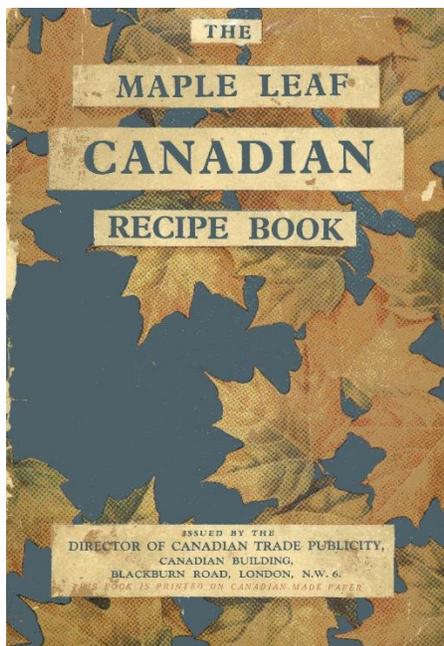


WHAT'S COOKING IN OUR ARCHIVES!

A taste of the past



Canadian Maple-Upside-Down Cake.

2 cups sifted Canadian flour	3 egg yolks, well beaten
2 teaspoons baking powder	$\frac{3}{4}$ cup Canadian canned milk
$\frac{1}{2}$ cup butter	1 teaspoon vanilla
1 cup sugar	$\frac{3}{4}$ cup Canadian maple syrup
1 cup walnut meats	1 tablespoon butter, melted

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla.

Combine syrup and butter. Pour into greased, paper-lined pan about 8 by 8 by 2 inches. Sprinkle with nuts. Pour batter over this Angelic Pavement. Bake in moderate oven 50 to 60 minutes. Loosen cake from sides and bottom of pan with spatula. Turn out and remove paper. Serve upside down on dish, with nuts on top. Garnish with whipped cream, if desired.