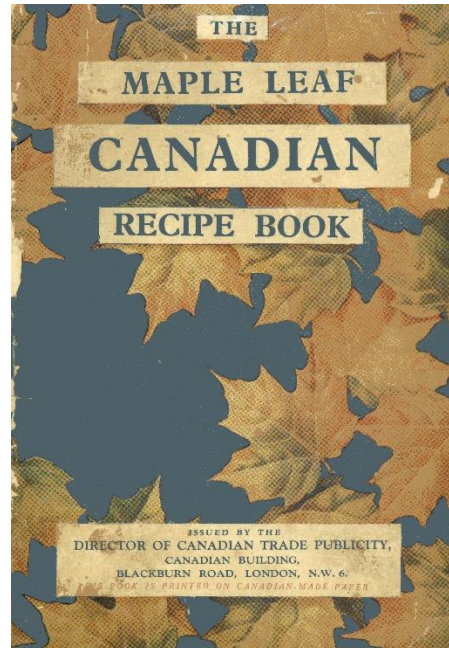


DES ARCHIVES, J'EN MANGE !

Revisiter les goûts d'autrefois



Canadian Maple-Upside-Down Cake.

2 cups sifted Canadian flour
2 teaspoons baking powder
 $\frac{1}{2}$ cup butter
1 cup sugar
1 cup walnut meats

3 egg yolks, well beaten
 $\frac{3}{4}$ cup Canadian canned milk
1 teaspoon vanilla
 $\frac{3}{4}$ cup Canadian maple syrup
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.