

Borwick's baking powder is the best / [George Borwick & Sons].

Contributors

G. Borwick & Sons.

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Wellcome Collection
183 Euston Road
London NW1 2BE UK
T +44 (0)20 7611 8722
E library@wellcomecollection.org
<https://wellcomecollection.org>



Do **NOT** buy
flour and baking
powder ready
mixed but
always buy
the best flour
and add

**BORWICK'S
BAKING
POWDER**

RECIPE
FOR

CHRISTMAS
PLUM
PUDDING.

Take three-quarters of a pound of flour, two heaped-up
teaspoonfuls of BORWICK'S BAKING POWDER,
two ounces of bread crumbs, one and a half
pounds of suet, two pounds of raisins, one
pound of currants, ten ounces of sugar,
two ounces of almonds, one pound of
mixed candied peel, salt and spice
to taste, mix ingredients
well together and add
six eggs well beaten,
and three-quarters of a
pint of milk, divide in
two, and boil eight
hours.