The Ideal Baking Powder
Dr. Price's Cream Baking Powder.
For more than fifty years Cream of Tartar and Biwith sufficient flour added to preserve the strength of the powder unimpaired, and this with the addition of whites agent, that has been the standard for 40 years. In its Makes cake and biscuit that retain their moisture, and while they are flaky and extremely light they are fine grained,
not coarse and full of holes as made with ammonia baking powders, latter dries up quickly. Alum powders leave a bitDr. Price's Cream Baking
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