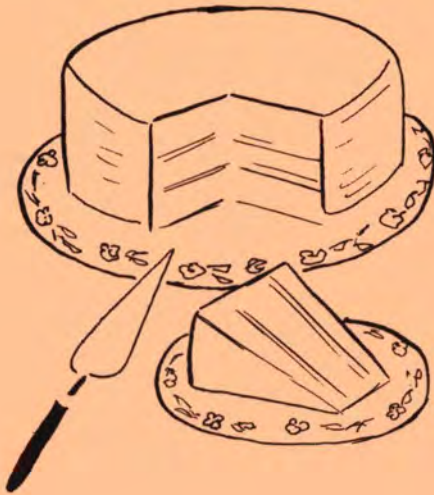




# CAKES



HOME SERVICE DEPARTMENT

Rochester Gas and Electric  
Corporation



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## GUIDE TO SUCCESSFUL CAKE MAKING

- ✓ Have all ingredients at room temperature.
- ✓ Be sure to use standard measuring cups and spoons.
- ✓ Use level measurements.
- ✓ ALWAYS sift flour before measuring. Spoon lightly into measuring cup and level off with knife.



### Baking Pans

Use bright, shiny pans. Dark discolored pans cause uneven browning. Warped or bent pans cause uneven baking.

Glass baking pans are satisfactory, but reduce baking temperature 25°F when using glass for baking cakes.

Use the size pan specified in the recipe, or vary according to chart on Page 4. Too deep a pan prevents the top from browning. Too large a pan causes thin layers. Too small a pan causes bulged top and uneven sides and sometimes a boil-over.

Grease pans with vegetable shortening. (Butter is not necessary.) Pans can then be dusted with flour if desired.

If wax paper is used to line pan, it is unnecessary to grease the pan or the paper.

## MIXING

### With Electric Mixer:

The mixer does a fast and easy job of mixing, so be careful not to over-beat. Use a rubber scraper to wipe down sides of bowl occasionally. Too frequent use of scraper could also cause cake to be over-mixed.

## CONVENTIONAL CAKES

1. Cream shortening on medium or high speed.
2. Add sugar gradually on medium speed. Beat until light and fluffy, then turn mixer on high for one minute.
3. Add whole egg directly to creamed mixture. Beat until well blended.
4. Use low speed when adding flour and liquid. Add 1/3 of flour and mix only until flour disappears. Add 1/2 of the liquid and mix until batter is smooth. Continue until all ingredients are added, then mix for 10 seconds on medium speed.

### By Hand:



1. Cream shortening thoroughly.
2. Add sugar gradually, creaming until mixture is very light and fluffy. Using a wooden spoon, the job will be done easier and more quickly.
3. Beat whole eggs or egg yolks before adding to creamed mixture. Then blend thoroughly.
4. Add flour, sifted with other dry ingredients, in 3 installments, alternating with liquid. The first and last additions should be flour. After each addition, the mixture should be blended only until fairly smooth. Be careful not to over-mix at this point as cake batter should be stirred and not beaten.

For a short cut, try the "One Bowl" cake on page 11.

## BAKING

Arrange racks in oven. Set oven heat control for temperature specified in recipe.

When baking cakes in glass, lower oven temperature 25°F.

### Arrangement of Pans in Oven:

When baking a single layer or loaf cake, place in center of rack in center of oven.

For 2 layers, use 2 racks dividing oven into thirds. Place one layer at center back, other layer at center front.

For more than 2 layers, use 2 racks. Stagger arrangement.

Pans should not touch each other, or sides of oven. Heat must circulate on all sides.



NO 'PEEKING' WHILE CAKE IS BAKING!

### To Test for Doneness:

Press top of cake lightly with tip of finger. The cake should spring back without leaving mark of finger.

Butter cakes will shrink a little from sides of pan.

Touch bottom of pan lightly with moistened finger. Pan will sizzle when cake is done.

### Cooling:

Layer cakes and cupcakes should be removed from pans after standing for 1 or 2 minutes.

Sponge, chiffon and angel food cakes are inverted to cool when taken from oven before removing from pan.

Cool cakes on cooling racks.

## PAN SIZES



If recipe calls for-

2-8" layer pans

You may use-

8 x 8 x 2" square pan

or

11 x 7 x 1½"

oblong pan

or

12 large cup cakes

2-9" layer pans

9 x 9 x 2" square pan

or

13 x 9 x 2" oblong pan

or

18 large cup cakes

Layer cakes and cup cakes are normally baked at 375°F,  
oblong or square cakes are baked at 350°F for 45-55 minutes.

### MIRACLE CAKE

Temp: 375°F Time: 25-30 min.

½ c shortening

2¼ t baking powder

1 c sugar

¼ t salt

2 eggs

¾ c milk

2¼ c sifted cake flour

1 t vanilla

1. Cream shortening. Add sugar gradually and beat until fluffy.
2. Add eggs and beat until well blended.
3. Sift flour with baking powder and salt. Combine milk and vanilla.
4. Add flour alternately with milk to creamed mixture beginning and ending with flour. Mix only enough to blend flour and milk.
5. Pour into 2 well greased 8" layer cake pans. Bake in preheated oven.

NOTE: *This cake may be put in pans, covered with wax paper, securely tied and stored in refrigerator for 2 or 3 days before baking.*

### SPICE CAKE

Add 1 t cinnamon, 1 t allspice, ½ t cloves, and ½ t nutmeg to the flour in the Miracle Cake.

### MARBLE CAKE

Add 1 sq. of melted chocolate to half of the Miracle Cake batter. Pour a little of each batter in cake pan and cut through batter to streak colors through cake.

### CHERRY NUT CAKE

Fold in  $\frac{1}{2}$  cup finely chopped nutmeats,  $\frac{1}{2}$  cup finely diced maraschino cherries well drained, and a few drops of red food coloring into the Miracle Cake recipe.

### ORANGE FEATHER CAKE

*Temp: 350°F Time: 35-40 min.*

$\frac{1}{2}$ c shortening	$1\frac{1}{2}$ c sifted cake flour
1 c sugar	3 t baking powder
2 egg yolks	$\frac{1}{2}$ c milk
Grated rind of 1 orange	2 egg whites, stiffly beaten

1. Cream shortening, add sugar gradually, the egg yolks, and grated orange rind. Beat well.
2. Sift flour and baking powder together, and add alternately with the milk to the first mixture.
3. Fold in the stiffly beaten egg whites.
4. Pour into a greased shallow oblong or 8" square pan and bake in a preheated oven.
5. Sprinkle generously with confectioners' sugar while still warm.

### WALNUT BIRTHDAY CAKE

*Temp: 325°F Time: 50 min.*

$\frac{1}{2}$ c shortening	$2\frac{3}{4}$ t baking powder
1 c sugar	$\frac{3}{4}$ c walnut meats, chopped
2 egg yolks	$\frac{1}{2}$ c milk
$1\frac{3}{4}$ c sifted cake flour	2 egg whites, stiffly beaten
$\frac{1}{2}$ t salt	

1. Cream shortening, add sugar gradually and egg yolks. Beat thoroughly, but do not overmix.
2. Sift flour with salt and baking powder and combine with nutmeats. Add alternately with milk to first mixture.
3. Fold in stiffly beaten egg whites.
4. Pour into 9" greased tube pan and bake in preheated oven.
5. Frost with Orange Fluff Frosting.

**DEVILS FOOD CHOCOLATE CAKE***Temp: 350°F Time: 25 min.*

$\frac{1}{4}$ c shortening	1 t soda
1 c sugar	$\frac{1}{4}$ t salt
1 egg	1 c sour or buttermilk
2 sqs. chocolate, melted	1 t vanilla
$\frac{1}{2}$ c sifted cake flour	

1. Cream the shortening, add sugar gradually and the egg. Blend thoroughly. Add chocolate and blend.
2. Sift the flour with soda and salt. Add alternately with the milk, a small amount at a time.
3. Mix only enough to blend flour and milk. Add vanilla.
4. Pour into 2-8" greased layer pans and bake in preheated oven.

**OX BLOOD CAKE***Temp: 350°F Time: 45-50 min.*

$\frac{3}{4}$ c cocoa	2 c sugar
2 t soda	2 eggs
1 t salt	$2\frac{1}{2}$ c sifted all-purpose flour
$\frac{3}{4}$ c boiling water	1 c sour milk
$\frac{2}{3}$ c shortening	

1. Combine cocoa, soda, salt and water. Cool.
2. Cream shortening and sugar. Add eggs.
3. Add flour alternately with milk.
4. Fold in cocoa mixture.
5. Pour batter into 13 x 9 x 2" greased pan. Bake in preheated oven.

**SOUR CREAM CHOCOLATE CAKE***Temp: 350°F Time: 30-35 min.*

1 c heavy sour cream	2 c sifted cake flour
1 c sugar	$\frac{1}{2}$ t salt
1 egg, beaten	1 t soda
3 sqs. chocolate, melted	$\frac{3}{4}$ c milk
1 t vanilla	

1. Whip cream until stiff enough to hold a point.
2. Fold in sugar and egg.
3. Add chocolate and beat until well blended. Add vanilla.
4. Sift flour with dry ingredients. Fold into first mixture alternately with milk.
5. Pour into two greased 8" layer pans and bake in preheated oven.

**TOMATO SOUP CAKE***Temp: 325°F Time: 1 hour*

$\frac{1}{2}$ c shortening	$\frac{1}{2}$ t salt
1 c sugar	1 t soda
$1\frac{3}{4}$ c sifted all-purpose flour	2 c raisins
1 t cloves	$\frac{1}{2}$ c nutmeats
1 t cinnamon	1 can condensed tomato soup

1. Cream shortening, add sugar gradually and beat well.
2. Sift dry ingredients together and add raisins and nutmeats.
3. Add alternately with soup to first mixture. Mix only enough to blend ingredients.
4. Pour into greased 8 x 8 x 2" pan. Bake in preheated oven.

**NOTE:** *1 c crushed pineapple, drained; 1 c unsweetened applesauce, or 1 c mashed banana may be used in place of tomato soup.*

**APPLESAUCE CAKE***Temp: 350°F Time: 40-50 min.*

$\frac{1}{2}$ c shortening	2 c sifted all-purpose flour
1 c sugar	1 t salt
1 egg	$\frac{1}{2}$ t cloves
1 t soda	1 t cinnamon
1 c unsweetened applesauce or cooked pumpkin	$\frac{1}{2}$ c raisins or chopped dates $\frac{1}{2}$ c chopped nutmeats

1. Cream shortening, add sugar gradually and beat until fluffy. Add egg and beat well.
2. Add soda to applesauce and combine with creamed mixture.
3. Sift flour with dry ingredients and fold into first mixture. (Add fruit and nuts.)
4. Pour into a greased 8 x 8 x 2" pan and bake in preheated oven.

**NOTE:** *If desired, bake in cupcakes, 375°F for 25-30 min.*

**BANANA CAKE***Temp: 375°F Time: 25-30 min.*

$\frac{1}{2}$ c shortening	$\frac{1}{2}$ t baking powder
$1\frac{1}{2}$ c sugar	$\frac{3}{4}$ t soda
2 eggs	$\frac{1}{2}$ t salt
1 t vanilla	1 c mashed banana
2 c sifted cake flour	$\frac{1}{4}$ c sour milk

1. Cream shortening and add sugar gradually.
2. Add eggs and vanilla and beat well.
3. Sift flour with baking powder, soda and salt; add alternately with banana and milk to creamed mixture.
4. Pour into 2 greased 8" layer pans and bake in preheated oven.

**NOTE:** *If desired, fill greased muffin pans 2/3rds full. Bake at same time and temperature.*

**SOUR CREAM CAKE***Temp: 350°F Time: 45-50 min.*

- |                      |                               |
|----------------------|-------------------------------|
| 1 c heavy sour cream | 1½ c sifted all-purpose flour |
| 1 c sugar            | 1 t baking powder             |
| 2 eggs, well beaten  | ½ t salt                      |
| 1 t vanilla          | ½ t soda                      |

1. Whip cream until light but not stiff enough to hold a point.
2. Fold in sugar and eggs. Add vanilla.
3. Sift flour with dry ingredients. Fold into first mixture, blending until smooth.
4. Pour into a greased 8 x 8 x 2" pan and bake in a preheated oven.

**COCONUT CAKE***Temp: 350°F Time: 45-55 min.*

- |                               |                      |
|-------------------------------|----------------------|
| 2 T shortening                | ½ t salt             |
| 1 c sugar                     | 1 c coconut, chopped |
| 1 egg                         | 1 c milk             |
| 1¾ c sifted all-purpose flour | 1 t vanilla          |
| 4 t baking powder             |                      |

1. Cream shortening, add sugar gradually, then egg and beat thoroughly.
2. Sift flour with baking powder and salt. Add coconut. Add alternately with milk to first mixture.
3. Blend in vanilla.
4. Pour into greased 8 x 8 x 2" pan and bake in preheated oven. Frost with Boiled Icing.

**NOTE:** *If desired, 2 egg yolks may be used in this recipe and the egg whites used for frosting.*

**MAPLE CAKE***Temp: 375°F Time: 25 min.*

- |                        |                 |
|------------------------|-----------------|
| ½ c shortening         | ½ t soda        |
| ¾ c sugar              | ½ c milk        |
| 2 eggs                 | ½ t vanilla     |
| 2½ c sifted cake flour | ¾ c maple syrup |
| 2½ t baking powder     |                 |

1. Cream shortening, add sugar gradually and cream well.
2. Add eggs and beat well.
3. Sift flour with baking powder and soda.
4. Add dry ingredients alternately with milk, vanilla and syrup to creamed mixture.
5. Pour into 2 greased 8" layer cake pans and bake in preheated oven.

**PINEAPPLE UPSIDE DOWN CAKE***Temp: 350°F Time: 35-40 min.*

2 T butter or margarine	5 T boiling water
$\frac{3}{4}$ c brown sugar	1 c sifted cake flour
6 slices pineapple	2 t baking powder
Maraschino cherries	$\frac{1}{4}$ t salt
2 eggs	1 t vanilla
$\frac{2}{3}$ c sugar	

1. Melt butter in an 8 x 8 x 2" cake pan. Add brown sugar and stir, while heating, for 2 min.
2. Arrange pineapple on sugar with cherries in center.
3. Beat eggs until light, add sugar gradually and beat well.
4. Add boiling water and beat again.
5. Sift flour with baking powder and salt. Fold into first mixture. Add vanilla.
6. Pour over fruit and bake in preheated oven.
7. Let stand in pan for 2-3 min. to set glaze, then turn out.

**POUND CAKE***Temp: 325°F Time: 1¼ - 1½ hrs.*

1 c shortening (part butter or margarine)	4 egg yolks
1 c sugar	$2\frac{1}{4}$ c sifted cake flour
1 t vanilla	$\frac{1}{2}$ t salt
1 t grated orange rind	1 t baking powder
$\frac{1}{4}$ t mace	$\frac{1}{4}$ c water
	4 egg whites, stiffly beaten

1. Cream shortening until smooth and plastic.
2. Add sugar gradually and cream thoroughly.
3. Add vanilla, orange rind and mace, and cream well.
4. Add egg yolks and beat thoroughly.
5. Sift dry ingredients together, add alternately with water to creamed mixture, beginning and ending with dry ingredients.
6. Fold in stiffly beaten egg whites.
7. Pour batter into paper-lined loaf pan 9 x 5 x 3" and bake in preheated oven.
8. Cool in pan 15 minutes before turning out on a rack. Cool thoroughly before storing.

### HONEY SPICE CAKE

$\frac{1}{2}$  c shortening  
 $\frac{1}{2}$  c brown sugar  
1 egg  
1 c honey  
 $2\frac{1}{2}$  c sifted cake flour  
 $\frac{3}{4}$  t soda  
 $\frac{1}{2}$  t baking powder

Temp: 350°F Time: 40-50 min.

$\frac{1}{2}$  t salt  
1 t ginger  
1 t cinnamon  
 $\frac{1}{2}$  t nutmeg  
 $\frac{1}{4}$  t cloves  
1 c sour milk or buttermilk

1. Cream shortening, add sugar gradually, cream until well blended. Add egg and beat well.
2. Add honey and blend (batter may look curdled).
3. Sift flour, soda, baking powder, salt and spices. Add alternately with sour milk, stirring as little as possible, but blend well.
4. Pour into well greased 13 x 9 x 2" pan. Bake in preheated oven.

### GINGERBREAD

1 c shortening  
1 c brown sugar  
1 c molasses  
3 eggs  
1 t soda

Temp: 350°F Time: 55-60 min.

3 c sifted all-purpose flour  
 $\frac{3}{4}$  t ginger  
2 T cinnamon  
 $\frac{1}{2}$  t salt  
1 c hot water

1. Cream shortening, add sugar gradually.
2. Add molasses and eggs, beat well.
3. Sift soda, flour, spices and salt together. Add alternately with hot water to creamed mixture.
4. Pour into greased 13 x 9 x 2" pan. Bake in a preheated oven.

NOTE: *This may also be baked in 3 greased 8" layer pans for 35 minutes.*

### RAISIN CAKE

1 c raisins or dates  
1 t soda  
1 c boiling water  
1 T butter or margarine  
1 c sugar

Temp: 350°F Time: 40-50 min.

1 egg  
 $\frac{1}{2}$  c sifted cake flour  
 $\frac{1}{4}$  t salt  
1 c nutmeats  
1 t vanilla

1. Chop raisins or dates, add soda and boiling water. Let stand until cool.
2. Cream butter, add sugar gradually. Add egg and beat thoroughly.
3. Sift flour and salt and add nutmeats. Add to creamed mixture with raisins and vanilla. Beat until smooth.
4. Pour into greased 8 x 8 x 2" pan and bake in preheated oven.

## "ONE BOWL" CAKES

A "One Bowl" cake is one that is mixed in just two steps, without creaming the shortening and sugar. All the dry ingredients are sifted together first, and then the shortening and liquid ingredients are beaten in.

It is important that all ingredients be at room temperature before mixing.

Be sure to follow the directions in the recipe for combining ingredients and for timing the beating exactly as directed.

Use vegetable shortening for best results.

When mixing cakes by hand, be sure to time the mixing period accurately. Count only actual mixing time.

"One Bowl" cakes are very tender, light and fluffy. Care should be taken when removing cake from pan.

Allow cake to stand 15 to 20 minutes before removing from pan. For a large cake, it may be advisable to leave in the pan until cool.

"One Bowl" cakes keep very well. They are often better the second day after baking.



### GOLDEN LAYER CAKE

Temp: 350°F Time: 30-35 min.

2¼ c sifted cake flour	1 t vanilla
1 T double-action baking powder	1 c milk
1 t salt	½ c shortening
1¼ c sugar	2 eggs

1. Sift flour, baking powder, salt and sugar into mixing bowl.
2. Add vanilla to milk. Add 2/3 of milk and all of the shortening to the dry ingredients.
3. Mix with electric mixer on slow speed (or beat with a spoon) for 2 minutes by the clock. During mixing, scrape batter from sides and bottom of bowl occasionally.
4. Add remaining milk and unbeaten eggs. Continue mixing for 2 more minutes. The batter will be thin enough to pour easily.
5. Pour into 2-8" greased layer pans with a square of wax paper in the bottom.
6. Bake in preheated oven.

### SPICE CAKE

Add 1 t cinnamon, 1 t allspice, ½ t cloves, ½ t nutmeg to flour in Golden Layer Cake. Put together with Raisin Filling and ice with Sea Foam Icing.

### CHOCOLATE FUDGE CAKE

Temp: 350°F Time: 45-50 min.

1 c boiling water	½ c shortening
4 sqs. chocolate	½ c milk
2½ c sifted cake flour	1 T vinegar
2 c sugar	1 t vanilla
1½ t salt	2 eggs
1 t soda	

1. Combine water and chocolate, stir until melted. Cool.
2. Sift flour, sugar, salt, and soda together into mixing bowl.
3. Add chocolate and shortening.
4. Mix with electric mixer on slow to medium speed (or beat with a spoon) for 2 minutes by the clock. During mixing scrape batter from sides and bottom of bowl occasionally.
5. Add vinegar and vanilla to milk, and add to batter along with unbeaten eggs. Continue mixing for 2 more minutes. The batter will be thin enough to pour easily.
6. Pour into 2-9" greased layer pans with a square of wax paper in the bottom.

**SNOWHITE CAKE***Temp: 350°F Time: 50-55 min.*

2¼ c sifted cake flour

½ c shortening

3½ t baking powder

1 c milk

(double action)

1 t vanilla

1 t salt

4 egg whites

¼ c sugar

1. Sift flour with baking powder, salt and sugar into mixing bowl.
2. Add shortening, with 2/3 of milk and the vanilla.
3. Mix with electric mixer on slow speed or beat with a spoon for 2 minutes by the clock. Scrape batter from sides and bottom of bowl occasionally during mixing.
4. Add remaining milk and unbeaten egg whites. Continue mixing 2 more minutes by the clock. Scrape bottom and sides of bowl occasionally. Total mixing time is 4 minutes and batter will be thin enough to pour easily.
5. Pour batter into greased 9" square pan, or 2-9" layers with wax paper in bottom.
6. Bake in preheated oven.

*NOTE: 2-9" layers will bake in 30-35 minutes.***MARBLE CAKE**

1. Pour half of Snowwhite Cake batter into greased baking pan.
2. Melt 1 sq. chocolate and add to other half of batter. Mix only enough to blend (about ½ min.). Pour chocolate batter over white batter in the pan. Cut through batter to streak colors through cake.
3. Bake in preheated oven.

**PRUNE SPICE CAKE***Temp: 350°F Time: 45-50 min.*

2¼ c sifted all-purpose flour

½ t nutmeg

1½ c sugar

½ t allspice

1 t salt

½ c shortening

1 t baking powder

1 c sour milk or buttermilk

1 t soda

2 eggs

1 t cinnamon

1 c diced cooked prunes

½ t cloves

½ c chopped nutmeats

1. Sift flour, sugar, salt, baking powder, soda and spices into mixing bowl.
2. Add shortening, sour milk and eggs. Beat by hand or with electric mixer on medium speed for 2 minutes.
3. Fold in prunes and nuts.
4. Pour into a greased 13 x 9 x 2" pan. Bake in preheated oven.
5. Cut into squares and serve warm with whipped cream.

## CHIFFON CAKES

✓ A chiffon cake uses both eggs and baking powder for leavening, but the shortening used is salad oil. The method of mixing is unique too, so follow directions carefully.

✓ Have all ingredients at room temperature. The egg whites particularly must be at room temperature in order to give the greatest volume when beaten.

✓ Beat the egg whites to form very stiff peaks. They should be much stiffer than for Angel Food.

✓ When folding the egg yolk mixture into the egg whites, fold carefully until well blended, or until the yellow streaks of egg yolk mixture disappear.

### CHOCOLATE CHIFFON CAKE

*Temp: 325°F Time: 1¼ hrs.*

$\frac{3}{4}$  c boiling water

$\frac{1}{2}$  t cream of tartar

$\frac{1}{2}$  c cocoa

$\frac{1}{2}$  c salad oil

$1\frac{3}{4}$  c sifted cake flour

7 egg yolks

$1\frac{3}{4}$  c sugar

1 t vanilla

1 T baking powder

$\frac{1}{4}$  t red food coloring,

1 t salt

if desired

1 c egg whites (8)

1. Combine water and cocoa, stir until smooth. Cool.
2. Sift flour, sugar, baking powder and salt into mixing bowl.
3. Beat egg whites with cream of tartar until whites form very stiff peaks. They should be stiffer than for Angel Food Cake.
4. Add cocoa mixture, salad oil, egg yolks, vanilla and food coloring to dry ingredients. Mix with electric mixer on slow to medium speed or with spoon until smooth, 1 to 2 minutes.
5. Pour chocolate mixture over beaten egg whites and fold gently until well blended. Do not beat.
6. Pour batter into an ungreased 10" tube pan. Bake in preheated oven.
7. Invert to cool when taken from oven before removing from pan.

## GOLDEN CHIFFON CAKE

Temp: 325°F Time: 1¼ hrs.  
(large)

Temp: 350°F Time: 40-45 min.  
(small)

### For a 10" Tube Pan

- 2¼ c sifted cake flour
- 1½ c sugar
- 1 T double action  
baking powder
- 1 t salt
- 1 c egg whites (8)
- ½ t cream of tartar
- ½ c salad oil
- 5 egg yolks
- 1 t grated lemon rind
- ¾ c water
- 2 t vanilla

### For 8" or 9" Square Pan

- 1 c plus 2 T sifted cake flour
- ¾ c sugar
- 1½ t double action  
baking powder
- ½ t salt
- ½ c egg whites (4)
- ¼ t cream of tartar
- ¼ c salad oil
- 2 egg yolks
- ½ t grated lemon rind
- ¼ c plus 2 T water
- 1 t vanilla

1. Sift flour, sugar, baking powder and salt into mixing bowl.
2. Beat egg whites with cream of tartar until whites form very stiff peaks. They should be much stiffer than for Angel Food cake.
3. Add salad oil, egg yolks, lemon rind, water and vanilla to flour mixture. Mix with electric mixer on slow to medium speed or with spoon until smooth 1 to 2 minutes.
4. Pour egg yolk mixture over beaten egg whites and fold gently until well blended. Do not beat.
5. Pour batter into an ungreased pan. Bake in preheated oven.
6. Invert to cool before removing from pan.

## ORANGE CHIFFON CAKE

1. Use 2 T grated orange rind and ¾ c orange juice (in large recipe) in place of lemon rind and water in Golden Chiffon cake recipe, omit vanilla.
2. Use an ungreased pan for baking. If the pan does not have a removable bottom, line the bottom with wax paper, to make it easy to remove cake from pan.
3. When done, the cake should spring back without leaving imprint of finger. It will not shrink from sides of pan.
4. Invert to cool before removing from pan.
5. Use funnel to hold pan.



## SPONGE AND ANGEL FOOD CAKES

Use a fine granulated sugar.

Have the egg whites at room temperature before beating to give the greatest volume.

Beat the egg whites until they are stiff but not dry. (To test, hold bowl upside down, whites will cling to sides of bowl).



Fold the sugar into the egg whites very carefully, making each motion count. The lightness of the cake depends upon keeping intact the air bubbles which have been beaten into the eggs.

Use cake flour for best results. It should be folded carefully into the egg and sugar mixture.

Use an ungreased tube pan for baking.

Bake cake until evenly browned on top, and no imprint remains when tested with finger. It will not shrink from the sides of pan.

Invert the cake pan and allow cake to cool thoroughly before removing it from the pan.

Use a saw-toothed knife and cut with short back and forth motion. Do not press down on knife.

### LEFTOVER EGG YOLKS

Place yolks in jar, cover jar tightly, and store in refrigerator for 1 to 2 days.

If yolks are unbroken, place in hot water and simmer until hard-cooked. Mince with fork and use in sandwiches.

Egg yolks can be frozen. Mix 1 T sugar, honey or corn syrup with 6 egg yolks to be used in mayonnaise or Hollandaise sauce; 1 t salt for 6 yolks for puddings.

### ANGEL FOOD CAKE

Temp: 325°F Time: 1 hour or  
375°F 35 min.

1 $\frac{1}{4}$ c sugar	$\frac{1}{2}$ t salt
1 c sifted cake flour	1 t cream of tartar
1 c egg whites (8)	1 t vanilla

1. Sift sugar, measure and sift again.
2. Sift flour, measure and sift again.
3. Beat egg whites until foamy, add salt and cream of tartar, beat until stiff but not dry.
4. Fold in sugar 1 T at a time. Fold in flour and vanilla.
5. Pour into ungreased 9" tube pan. Bake in preheated oven.

### MARBLE ANGEL FOOD CAKE

Divide Angel Cake batter into two parts. Tint one part a delicate pink with vegetable coloring. Fill a tube pan with alternate layers of pink and white batter.

### CHOCOLATE ANGEL FOOD CAKE

Omit  $\frac{1}{4}$  c flour from the regular Angel Food cake recipe and add  $\frac{1}{4}$  c cocoa, sifted with the rest of the flour.

### SUNSHINE CAKE

Temp: 325°F Time: 60-65 min.

8 egg whites	1 c sifted cake flour
$\frac{1}{2}$ t cream of tartar	2 T cold water
$\frac{1}{2}$ t salt	$\frac{1}{2}$ t vanilla
1 c sugar	$\frac{1}{2}$ t almond extract
5 egg yolks	$\frac{1}{2}$ t lemon extract
$\frac{1}{2}$ c sugar	

1. Beat egg whites, cream of tartar, and salt until stiff. Gradually add sugar.
2. With same beater, beat egg yolks until thick (at least 5 min.). Beat in sugar gradually.
3. Add sifted flour alternately with water and flavorings.
4. Fold egg whites into egg yolk mixture.
5. Pour into an ungreased 10" tube pan. Bake in preheated oven.

**SPONGE CAKE***Temp: 325°F Time: 1 hour*

6 egg yolks	6 egg whites
1 c sugar	1 c sifted cake flour
1 t vanilla	$\frac{1}{2}$ t salt

1. Beat egg yolks until thick and lemon colored, add sugar gradually and beat well. Add the vanilla.
2. Beat egg whites until stiff but not dry; fold into egg yolk mixture and when partially mixed, fold in the flour and salt.
3. Pour into an ungreased 9" tube pan. Bake in preheated oven.

**LADY FINGERS**

1. Use  $\frac{1}{2}$  recipe for Sponge Cake.
2. Sift  $\frac{1}{2}$  t baking powder with flour and add  $\frac{1}{2}$  t grated lemon rind.
3. Pour into lady finger pans, or shape on unglazed paper on a cookie sheet.
4. Bake at 350°F for 8-10 minutes.

**DAFFODIL CAKE***Temp: 325°F Time: 1 to 1¼ hrs.*

$\frac{1}{2}$ c egg whites (12)	6 egg yolks
$\frac{1}{2}$ t salt	1 t lemon extract
1 t cream of tartar	$\frac{1}{4}$ c sifted cake flour
$\frac{1}{2}$ c sugar	1 t vanilla

1. Beat egg whites until foamy, add salt and cream of tartar and beat until stiff but not dry.
2. Gradually fold in sugar. Divide into two equal parts.
3. Beat egg yolks until thick and lemon colored. Fold into half of egg white mixture, add lemon extract and  $\frac{3}{4}$  c of flour.
4. To the other half, add vanilla and remaining  $\frac{1}{2}$  c flour.
5. Drop spoonfuls of the two mixtures alternately in a 10" ungreased tube pan. Bake in a preheated oven.

**PINEAPPLE FLUFF CAKE***Temp: 325°F Time: 1¼ hrs.*

6 egg whites	1 T lemon juice
$\frac{1}{2}$ t salt	$\frac{1}{2}$ c unsweetened pineapple juice
$\frac{1}{2}$ c sugar	$\frac{1}{2}$ c sifted cake flour
6 egg yolks	1 t baking powder

1. Beat egg whites until foamy, add salt and beat until stiff but not dry. Add half of the sugar gradually.
2. Beat egg yolks until thick and lemon colored. Add rest of sugar gradually and then add lemon and pineapple juice and beat until sugar is dissolved.
3. Add flour sifted with baking powder. Fold in egg whites.
4. Pour into an ungreased 10" tube pan and bake in preheated oven.

### SPONGE ROLL

Temp: 350°F Time: 25-30 min.

- 9 egg yolks
- 1 t grated lemon rind
- 1 c plus 2 T sugar
- $\frac{1}{4}$  c sifted cake flour
- $\frac{1}{4}$  t baking powder
- $\frac{1}{2}$  t salt
- 6 T cold water

1. Beat egg yolks until thick and lemon colored. Add lemon rind and sugar and continue beating until light.
2. Sift flour with baking powder and salt. Fold in half the flour and half the water, then fold in other half of flour and remaining water.
3. Pour into a shallow pan  $10\frac{1}{2}$  x  $15\frac{1}{2}$ " lined with wax paper. Bake in preheated oven.
4. Remove from oven, and immediately turn onto a towel which has been dusted with confectioners' sugar.
5. Remove the wax paper and cut off the crusts. Roll up in the towel and place on a rack until cool.
6. Unroll and spread with jelly or apricot puree. Re-roll.

### JELLY ROLL

Temp: 350°F Time: 20-25 min.

- 4 egg whites
- 4 egg yolks
- 3 T cold water
- 1 c sugar
- 1 t vanilla
- 1 c sifted cake flour
- $\frac{1}{4}$  t baking powder
- $\frac{1}{2}$  t salt

1. Beat egg whites until stiff but not dry.
2. Beat egg yolks until thick and lemon colored. Add cold water and beat well.
3. Add sugar gradually. Beat until fluffy. Add vanilla.
4. Sift flour with baking powder and salt. Fold into the mixture.
5. Fold egg whites into the egg yolk mixture.
6. Pour into a shallow pan,  $10\frac{1}{2}$  x  $15\frac{1}{2}$ " lined with wax paper. Bake in preheated oven.
7. Remove from oven, and immediately turn onto a towel which has been dusted with confectioners' sugar. Peel off the wax paper and cut off the crusts. Roll up in the towel and place on a rack until cool.
8. Unroll and spread with jelly, softened ice cream or lemon filling. Reroll.

### CHOCOLATE ROLL

Omit  $\frac{1}{4}$  c flour from the Jelly Roll cake recipe, and add  $\frac{1}{4}$  c cocoa, sifted with the rest of the flour.



**HOT WATER SPONGE CAKE***Temp: 325<sup>o</sup>F Time: 45-50 min.*

6 egg yolks

 $\frac{1}{2}$  t salt

1 c sugar

1 t lemon extract or

 $\frac{1}{2}$  c boiling water

1 T lemon juice

 $1\frac{1}{2}$  c sifted cake flour

2 t baking powder

1. Beat the egg yolks until light, add sugar gradually and beat until very fluffy. Add the boiling water gradually.
2. Sift flour with baking powder and salt. Fold into the first mixture. Add the flavoring.
3. Pour into a 9" ungreased tube pan and bake in a preheated oven.

**BOSTON CREAM PIE***Temp: 350<sup>o</sup>F Time: 25 min.*

2 egg whites

 $\frac{1}{4}$  t salt

1 t lemon juice

1 c sifted cake flour

2 T sugar

 $1\frac{1}{2}$  t baking powder $\frac{1}{2}$  c cold water

1 t grated lemon rind

2 egg yolks

 $\frac{3}{4}$  c sugar

1. Beat egg whites until stiff but not dry.
2. Add lemon juice and 2 T sugar. Beat until stiff enough to hold in peaks.
3. Add water and lemon rind to egg yolks. Beat until light and foamy. Beat in sugar gradually.
4. Sift flour with baking powder and salt; fold into egg yolk mixture.
5. Fold in beaten egg whites.
6. Pour into 2 ungreased 8" layer cake pans lined with wax paper.
7. Bake in preheated oven. Invert on rack until cool.
8. Spread cream filling between the layers and top with whipped cream

**NOTE:** *TO DECORATE: Melt 1 square chocolate. Start at center of cake and pour in spiral fashion to outer edge. Run knife lightly out from center to make several spokes but do not cut down through cake.*

## SPECIAL CAKES

### PETITS FOURS AND LITTLE PARTY CAKES

1. Bake sponge, small chiffon, angel food or snowwhite cake in oblong pan, 13 x 9 x 2", filling pan 2/3 full. Place wax paper in bottom but do not grease sides.
2. Remove butter cakes from pan after cooling 5 min. Remove sponge cakes from pan when cold.
3. With a sharp knife cut in strips 1 1/4" thick. Cut strips in rectangles, triangles or fancy shapes.
4. Holding cake on a fork, dip it into icing. Turn to coat all sides and top. Drain and dry on cooling rack.
5. Decorate cakes with rosettes, candied cherries, shredded coconut, whole nutmeats or chocolate bits.
6. When cakes are dry, remove from rack with spatula and trim bottom edges with a sharp knife.

### TEA CAKES

Temp: 350°F Time: 40-50 min.

- |                                   |                       |
|-----------------------------------|-----------------------|
| 1/2 c shortening                  | 1 t vanilla           |
| 1 c powdered<br>(superfine) sugar | 1 c sifted cake flour |
| 4 eggs                            | 1 t baking powder     |

1. Cream shortening. Add sugar gradually and cream thoroughly. Add eggs and mix thoroughly. Add vanilla.
2. Sift flour and baking powder and fold into creamed mixture.
3. Pour into a greased 9 x 9 x 2" pan. Bake in a preheated oven.
4. When cool, cut in squares or fancy shapes, ice and decorate.

### PETITS FOURS FROSTING

- |                 |                       |
|-----------------|-----------------------|
| 1 c sugar       | 1/8 t cream of tartar |
| 1/2 c hot water | Confectioners' sugar  |

1. Mix the sugar, hot water, and cream of tartar, bring to the boiling point, stirring constantly until the sugar is dissolved.
2. Cook until the temperature 232°F (mixture spins a thin thread when dropped from the tip of a spoon).
3. Cool to lukewarm and then add enough confectioner's sugar to make a mixture thick enough for dipping.
4. Let stand over hot water while dipping cakes.

CHOCOLATE ICING Add 1 square of chocolate to above recipe before cooking sugar and water.

## WEDDING CAKES

### FRUIT CAKE (10 LBS)

*Temp: 275°F Time: 2-4 hrs.*

2 lbs. seedless raisins	2 t cinnamon
3 lbs. currants	2 t mace
$\frac{1}{2}$ lb. candied lemon peel	$\frac{1}{2}$ t allspice
$\frac{1}{2}$ lb. candied orange peel	$\frac{1}{2}$ t cloves
$\frac{1}{2}$ lb. citron	1 t salt
$\frac{1}{2}$ lb. candied cherries	2 c shortening
$\frac{1}{2}$ lb. nutmeats	2 $\frac{2}{3}$ c brown sugar
4 c sifted all-purpose flour	9 eggs
1 t soda	$\frac{1}{2}$ c fruit juice

1. Combine raisins, currants, diced peel, citron, cherries and nutmeats.
2. Sift flour with soda, spices and salt. Add to fruit and mix thoroughly.
3. Cream shortening, add sugar gradually, add eggs and beat well.
4. Add fruit juice and then the floured fruit. Mix well.
5. Pour into paper-lined pans, cover and bake in a preheated oven.
6. When cake is baked, remove from pan and allow to cool for several hours or overnight.

**NOTE:** *To keep fruit cake for long period, omit nutmeats.*

*To prevent drying out, wrap cake first in cloth saturated with fruit juice. Carefully wrap in wax paper and store in cool dry place until 3 or 4 days before using or wrap in freezer paper and store in food freezer.*

### BRIDES'S CAKE

*Temp: 325°F Time: 15 min. then  
350°F 15 min.*

2/3 c shortening	1/2 t salt
2 c sugar	1 c milk
3 c sifted cake flour	1 t vanilla
1 T baking powder	5 egg whites, stiffly beaten

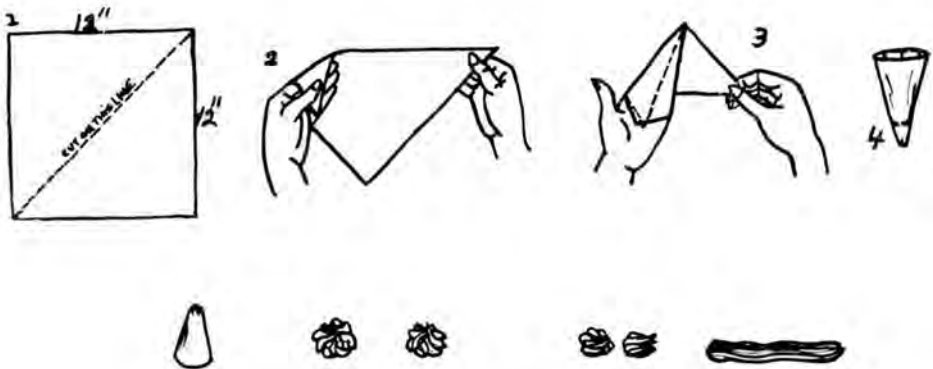
1. Cream shortening, add sugar gradually, creaming until light and fluffy.
2. Sift together flour, baking powder and salt.
3. Add alternately with milk to creamed mixture. Add vanilla.
4. Fold in egg whites.
5. Pour into 3 - 9" greased layer pans. Bake in preheated oven.

## CAKE DECORATING

1. To keep frosting from changing color, ice cake the day before it is to be decorated, with Almond Paste Frosting or Confectioner's sugar Frosting, Page 30. Let stand 24 hours.
2. Ice with Butter Cream, Ornamental or Decorator's Frosting.
3. Decorate using the same icing put through a metal cake decorator, pastry tube or paper cornucopia. Directions for the paper cornucopia are below.

### PAPER CORNUCOPIA

1. Cut a 12" square from heavy wax paper or freezer paper. Then cut a triangle along dotted line as in diagram (1).
2. Follow diagram (2) and (3).
3. Form paper as in (4), cut 4 gashes  $\frac{1}{4}$ " long up on pointed tip (this will make a rosette design); or cut off pointed tip along dotted line and drop in metal decorating tube.

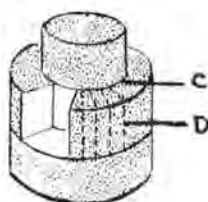
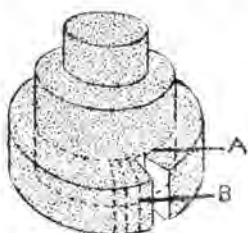


With the rosette tube above, the forms and border illustrated can be made.

## TO CUT WEDDING CAKE -

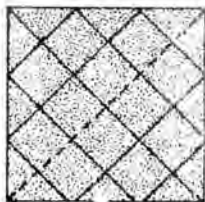
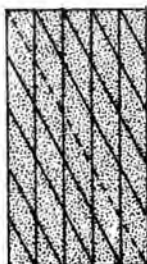
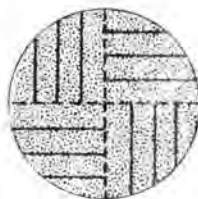
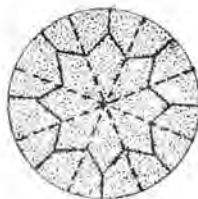
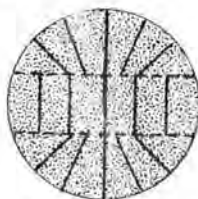
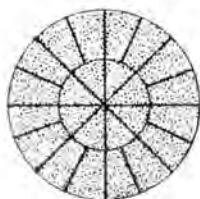
Use sharp, slender knife with long blade.

1. Cut bottom layer on dotted line A, cut out wedge-shaped pieces B.
2. When these pieces have been served, follow same procedure with middle layer; cut along line C, then cut out wedges D.
3. Return to bottom layer and repeat cutting wedges.
4. Three small layers remain. The top one may be saved for wedding anniversaries. (Wrap in freezer paper and freeze).



## OTHER WAYS OF CUTTING CAKES -

Use long, thin, sharp knife rinsed in hot water. Cut with gentle sawing motion, don't press down. After each cut, wipe knife and rinse in hot water if icing is soft and sticky.



## FROSTINGS

✓ Sift confectioners' sugar before measuring. This make a fluffier, smoother frosting.

✓ Use the type sugar called for in the recipe. Confectioners' sugar, granulated sugar, and powdered (superfine) cannot be used interchangeably.

✓ It is not advisable to add cocoa or melted chocolate to a boiled icing, as the chocolate will make the icing very thin.

✓ Egg whites should be at room temperature before beating when making boiled icings.

### FROSTING CAKES

1. Be sure cake is cold.
2. Brush crumbs from cake. Turn bottom layer onto cake plate bottom side up, and spread some of the frosting over the cake with a spatula. Top it with second layer bottom side down, edges even. (To keep plate neat, place 4 strips of wax paper 4" wide crosswise around edges of plate. Place cake on top of wax paper.)
3. Using a flexible spatula spread frosting lightly around edges of cake. Bring frosting up and just over the top rim of cake.
4. Pile remaining frosting on top and spread out to rim making graceful swirls. For lettering, a smooth frosted top is best.
5. Carefully pull out wax paper, a strip at a time.

### UNCOOKED FROSTINGS

#### LEMON FLUFF FROSTING

$\frac{1}{2}$ c butter or margarine	3 T lemon juice
Dash of salt	2 t grated lemon rind
4 c sifted confectioners' sugar	

1. Cream butter, add salt and part of sugar. Cream well.
2. Add remaining sugar alternately with lemon juice, creaming until light and fluffy.
3. Add lemon rind and mix thoroughly.

NOTE: *Orange juice and rind may be used in place of lemon juice and rind to make Orange Fluff Frosting.*

#### BUTTER ICING

3 T butter or margarine                      4 or 5 T top milk  
2 c confectioners' sugar                       $\frac{1}{2}$  t vanilla

1. Cream butter and blend in sugar.
2. Add milk and vanilla, adding only enough milk to make a spreading consistency.

#### CHOCOLATE ICING

Add  $\frac{1}{2}$  sq. melted chocolate or 4 T cocoa to Butter Icing.

#### MOCHA ICING

Add 2 T cocoa and use cold strong coffee in place of milk in Butter Icing.

#### FLUFFY BUTTER FROSTING

$\frac{1}{2}$  c butter or margarine                       $\frac{1}{8}$  t salt  
 $3\frac{1}{2}$  c (1-1 lb. pkg.)                      1 T milk or cream  
confectioners' sugar,                      1 t vanilla  
sifted    1 egg

1. Cream butter, add  $\frac{1}{3}$  of sugar and cream thoroughly.
2. Add salt, milk and vanilla. Blend.
3. Add egg and remaining sugar gradually, beat until smooth.  
Yields frosting for 2-8" or 9" layers.

#### Lemon or Orange -

Omit vanilla, add 2 T lemon or orange juice in place of milk, and grated rind of 1 lemon or orange.

#### BUTTER CREAM ICING

$\frac{1}{4}$  c butter or margarine                      2 egg whites  
 $2\frac{1}{2}$  - 3 c confectioners' sugar                      1 t vanilla

1. Cream the butter and add 1 c confectioners' sugar.
2. Beat egg whites until stiff, add remaining sugar and beat well. Add vanilla.
3. Combine two mixtures.

NOTE: *This is an excellent icing to use for decorating a birthday cake. It may be tinted any desired color.*

#### WHIPPED CHOCOLATE FROSTING

2 T butter  $\frac{1}{4}$  c top milk  
1 c confectioners' sugar 2 sqs. chocolate  
1 egg 1 t vanilla

1. Cream butter, add sugar and continue creaming.
2. Add unbeaten egg, top milk and melted chocolate. Beat until thick, add vanilla and place in refrigerator to chill. If frosting does not thicken place over bowl of ice water and beat until thick.

#### CHOCOLATE WONDER FROSTING

1 3 oz. pkg. cream cheese 2 sqs. chocolate, melted  
2-3 T milk or 4 T cocoa  
2 c confectioners' sugar 1/8 t salt

1. Soften cream cheese with milk. Add sugar, 1 c at a time, blending after each addition.
2. Add chocolate and salt and beat until smooth.

#### CREAMY CHOCOLATE BUTTER ICING

1 - 6 oz. pkg. chocolate bits  $\frac{1}{2}$  c evaporated milk  
 $\frac{1}{4}$  c butter or margarine 1 t vanilla  
 $\frac{1}{2}$  c confectioners' sugar

1. Melt chocolate bits and butter together. Cool.
2. Add confectioners' sugar alternately with milk. Add vanilla.
3. Beat vigorously until creamy.
4. Chill in refrigerator 20 minutes. Spread on cake.

#### CHOCOLATE WHIPPED CREAM

$\frac{1}{4}$  c cocoa 1 c heavy cream  
 $\frac{1}{2}$  c sugar

1. Combine cocoa, sugar and cream. Chill thoroughly.
2. Whip until stiff enough to spread on cake. Makes enough for 2-8 or 9" layer cakes.

#### FRUIT WHIP

1 egg white 1 c crushed fruit (raspberries  
Few grains salt or strawberries)  
 $\frac{3}{4}$  c sugar

1. Beat egg white until frothy. Add salt.
2. Add fruit and sugar alternately and whip until fluffy and stiff enough to hold its shape.
3. Spread on cake as frosting.

## COOKED FROSTINGS

### NEVER-FAIL BOILED ICING

$\frac{1}{2}$  c sugar

2 egg whites

$\frac{1}{2}$  c water

1 t vanilla

$\frac{1}{8}$  t cream of tartar

1. Mix sugar, water and cream of tartar. Bring to the boiling point, stirring constantly.
2. Cook until syrup begins to thicken, then beat egg whites until stiff and pour 2 T of hot syrup over eggs, beating constantly.
3. Cook remaining syrup to temperature 238°F (syrup spins a thread).
4. Pour over the egg white mixture and continue beating until mixture holds its shape. Add vanilla. Spread over cake.
5. Cover with coconut or grated orange rind if desired.

### SEVEN MINUTE FROSTING

1 c sugar

4 T water

1 egg white

Few grains salt

$\frac{1}{8}$  t cream of tartar

1 t vanilla

1. Put sugar, unbeaten egg white, cream of tartar, water and salt in top of double boiler.
2. Place over cold water and beat constantly while bringing water to boiling point. Beat until mixture will stand up in peaks.
3. Add vanilla and beat until slightly cooled. Spread on cake.

### SEA FOAM FROSTING

Substitute 1 c & 2 T brown sugar for the 1 c granulated sugar in the Seven Minute Frosting and omit the cream of tartar.

### LADY BALTIMORE FROSTING

Add  $\frac{1}{4}$  c chopped raisins,  $\frac{1}{4}$  c chopped nuts and 2 T diced maraschino cherries to Seven Minute Frosting.

### SNOWY ORANGE FROSTING

1. Substitute an equal amount of orange juice for water in Seven Minute Frosting and add  $\frac{1}{4}$  t salt and  $\frac{1}{2}$  t grated orange rind.
2. Omit cream of tartar and vanilla.

### BAKED ICING

1 egg white  
 $\frac{1}{2}$  c brown sugar

$\frac{1}{4}$  c chopped nuts, raisins or  
fruit peels

1. Beat egg white until stiff, add sugar gradually.
2. Spread on unbaked cake batter.
3. Sprinkle nuts or peels on top.
4. Bake cake at temperature specified.

### BROILED ICING

2 egg whites  
1 c brown sugar

$\frac{1}{4}$  c walnut meats

1. Beat egg whites until stiff, add brown sugar and beat until well combined.
2. Add nutmeats and spread on baked cake.
3. Place under preheated broiler, and broil until brown.

### FUDGE FROSTING

2 sq. chocolate  
 $\frac{2}{3}$  c milk  
2 c sugar  
 $\frac{1}{8}$  t salt

2 T light corn syrup  
2 T butter  
1 t vanilla extract

1. Cut chocolate in pieces. Add to milk with sugar, salt and corn syrup, stirring constantly until sugar is dissolved.
2. Cook without stirring, until a small amount will form a very soft ball in cold water (232°F).
3. Remove from heat, add butter and vanilla. Cool to lukewarm.
4. Beat until creamy and thick enough to spread. If frosting becomes too thick, soften with cream; if it is too thin, thicken with confectioners' sugar.
5. Makes enough frosting for 2 - 9" layers or 2 doz. cupcakes.

### MAGIC CHOCOLATE FROSTING

2 sqs. chocolate  
1 can condensed milk

1 t vanilla  
1 T boiling water

1. Melt chocolate and add the milk. Cook over hot water until thick, about 5 minutes.
2. Add vanilla and water and stir until smooth. Spread on cake. If too thick, add a little more hot water.



## ORNAMENTAL FROSTING

3 egg whites

$\frac{1}{4}$  t cream of tartar

Confectioners' sugar

1. Put egg whites in a large bowl, add  $\frac{1}{2}$  c sugar and beat vigorously. Then add another  $\frac{1}{2}$  c sugar and beat.
2. Add the cream of tartar and continue adding sugar and beating until mixture will hold its shape when forced through a pastry bag and tube.

NOTE: *This frosting dries out quickly so be sure to keep bowl covered with a damp cloth.*

## QUICK TOPPINGS FOR CAKES

1. Top each cup cake with chocolate mint wafers when cakes are taken from the oven.
2. Sprinkle chocolate decorative candies over batter in each cup before baking.
3. Top chocolate batter with marshmallow slice before baking.
4. Combine  $\frac{1}{2}$  c brown sugar  
3 T melted butter or margarine  
1 T top milk  
 $\frac{1}{2}$  c coconut  
Blend together; spread on hot cake; put back in oven or under broiler until bubbly.
5. Sprinkle cinnamon and sugar or grated orange rind and sugar over batter before baking.
6. Place a paper doily, cut-out patterns or letters on top of warm cake. Sift confectioners' sugar over it evenly. Then carefully remove the doily. This leaves a powdery white design.
7. Place a chocolate bar on top of a warm cake, and then spread it around as it melts.
8. Spread cupcakes with red currant jelly and then roll in coconut.

## FILLINGS

### ORANGE FILLING

1 c sugar	2 T lemon juice
3 T cornstarch	4 egg yolks, slightly beaten
$\frac{1}{2}$ t salt	3 T grated orange rind
$1\frac{1}{2}$ c orange juice	3 T butter

1. Mix sugar, cornstarch, salt, and fruit juices in a saucepan.
2. Bring to a boil and cook for 1 minute, stirring constantly.
3. Slowly beat half of hot mixture into egg yolks. Blend into remaining mixture in saucepan. Cool 1 minute, stirring constantly. Remove from heat.
4. Blend in orange rind and butter. Chill. Spread filling between three layers of cake.

NOTE: For a stronger flavor use  $\frac{3}{4}$  c frozen concentrated orange juice and  $\frac{3}{4}$  c water.

### FRUIT FILLING 1.

1 T cornstarch	1 t lemon juice
$\frac{1}{3}$ c sugar	$\frac{1}{4}$ t grated lemon rind
$\frac{1}{8}$ t salt	$\frac{2}{3}$ c water
$\frac{1}{2}$ c fruit, chopped (dates, raisins or figs)	1 t butter

1. Mix together the cornstarch, sugar and salt
2. Add fruit, lemon juice, rind and water. Cook gently 3-5 minutes or until thick and clear, stirring constantly. Add butter and blend. Cool.

### FRUIT FILLING 2.

To half of the Seven Minute Frosting, add  $\frac{1}{2}$  cup chopped raisins,  $\frac{1}{4}$  cup chopped cherries, and 1 teaspoon lemon juice. Use this filling between layers.

### CHERRY PINEAPPLE FILLING

1 T cornstarch	Few grains of salt
$\frac{1}{4}$ c water	1 c drained crushed pineapple
$\frac{1}{4}$ c cherry liquid drained from maraschino cherries	$\frac{1}{2}$ c maraschino cherries (cut in pieces)

1. Mix the cornstarch and water until smooth.
2. Add cherry liquid, salt and crushed pineapple. Cook until very thick.
3. Add cherries. Let cool and spread between the layers of cake.

### CREAM FILLING

$\frac{1}{4}$ c sugar	$1\frac{1}{2}$ c milk
2 T flour	1 egg or 2 egg yolks
1 T cornstarch	$\frac{1}{4}$ t vanilla
$1/8$ t salt	

1. Mix sugar, flour and salt to a smooth paste with  $\frac{1}{4}$  of the milk.
2. Scald remainder of milk and combine with paste. Stir until well blended, then bring to a boil and cook  $\frac{1}{2}$  minute, stirring constantly.
3. Add a little of the hot mixture to the slightly beaten egg, combine the two and stir until smooth. Cook 1-2 minutes longer.
4. Cool and add vanilla.
5. Use between layers of cake.

### CHOCOLATE CREAM FILLING

Make the following changes in Cream Filling:

When scalding milk, add 1 square of chocolate; when melted, beat well with rotary beater before adding dry ingredients. Use 6 T of sugar instead of  $\frac{1}{4}$  c sugar.

Cake that has a custard or cream filling MUST be stored in refrigerator.

### MOCHA FILLING

1 pkg. instant vanilla pudding	$\frac{1}{2}$ t instant coffee
$\frac{1}{4}$ c milk	$\frac{1}{2}$ c heavy cream, whipped

1. Prepare instant vanilla pudding with  $\frac{1}{4}$  c milk according to package directions. Add instant coffee.
2. Fold whipped cream into pudding.
3. When cake is thoroughly cooled, split each layer. Spread filling between layers and on top. This makes enough filling for 2-8" layers.
4. Decorate cake top with shaved bitter chocolate.
5. Store in refrigerator.

NOTE: *Instant chocolate pudding can be prepared the same way.*



### HAWAIIAN CAKE

Make white or yellow cake according to directions. Fold in  $\frac{1}{2}$  c drained, crushed pineapple and 1 T grated lemon rind.

### COCONUT PUDDING WITH CHOCOLATE SAUCE

*Temp: 350°F Time: 40-45 min.*

1 small pkg. white cake mix       $\frac{3}{4}$  c brown sugar  
1 c chopped coconut                 $\frac{1}{3}$  c cocoa  
1 c chopped nutmeats                $1\frac{3}{4}$  c boiling water

1. Make up cake mix according to directions on box.
2. Fold in coconut and nutmeats. Pour batter in a greased 8 x 8 x 2" pan.
3. Mix brown sugar and cocoa and sprinkle over batter.
4. Pour the boiling water slowly over top. The sugar, cocoa and water form sauce in bottom of pan as pudding bakes. Bake in preheated oven. Serve warm.

### DOTTED SWISS CAKE

Make white or yellow cake according to directions. Fold in 2 sqs. baking chocolate, coarsely grated.

### CHOCOLATE BOSTON CREAM DESSERT

1. Bake 2 layers of chocolate cake. Cool.
2. Spread cream filling between layers.
3. Top with whipped cream and sprinkle with chocolate shavings.

### LEMON ANGEL FOOD

1 pkg. angel food cake mix       $1\frac{1}{2}$  c light cream  
2 boxes instant lemon             $1\frac{1}{2}$  c heavy cream, whipped  
pudding  
2 T lemon juice

1. Prepare angel food as directed on package.
2. When cool, remove from pan and cut into four layers.
3. Make filling and frosting by beating lemon pudding and lemon juice into combined light and heavy cream until thick and fluffy. Chill until ready to serve.

## FREEZING CAKES (Butter, Angel Food, Chiffon)

### Frosted

1. Cool cake thoroughly. Ice with confectioners' sugar icing. Boiled icings lose their volume when frozen.
2. Place in carton. Wrap in freezer paper. Seal, label and freeze.

### Unfrosted

1. Cool cake 10 minutes.
2. Place 2 pieces of wax paper between layers of cake.
3. Wrap in freezer paper. Seal, label and freeze.

### Cup Cakes

1. Arrange on paper plates, in cartons, or on large plates or cookie sheet.
2. Protect with a cardboard collar around edge.
3. Wrap in freezer paper. Seal, label, and freeze.

### Storage Time

Most cakes may be stored satisfactorily for a period of 6 months.

### Defrosting Cakes

Thaw in unopened package at room temperature for 2 to 3 hours, depending on size of cake.

#### Thawing Times:

8" cake (1 layer) unfrosted - 1 - 1½ hrs.

2 layer cake, frosted - 3½ - 4 hrs.

Cup Cakes - 1 hr.

Angel Food, Sponge, Chiffon (9 - 10" tube)

Whole Cake - 3-4 hrs.

Cup Cakes - 15-25 min.

Loaf Cake - 45 min.

## CAUSES OF CAKE FAILURE

### UNEVEN SURFACE

Oven too hot  
Uneven heat  
Pans too close to  
sides of oven  
Batter spread unevenly  
in pan  
Range not level  
Too much flour  
Over-mixing  
Warped pans

### POOR VOLUME

Pans too large  
Oven too high or too low  
Insufficient leavening  
Kind of flour and too  
much flour  
Insufficient creaming of  
shortening and sugar  
Dark pans  
Over-mixing

### CAKE SPLITTING ON TOP

Oven too hot  
Too much flour  
Over-mixing

### FALLING IN CENTER

Under-baking  
"Peeking"  
Oven too slow  
Too much sugar, shortening  
or leavening  
Insufficient flour  
Changing pans in first  
5 minutes of baking

### COARSE GRAINED CAKE

Too slow baking  
Insufficient creaming  
Too much sugar or leavening  
Under-mixing  
Too small pan

### HEAVY STICKY CAKE

Too little baking  
Too much sugar or shortening

### GUMMY LAYER IN BOTTOM

Too many egg yolks  
Underbeaten egg whites  
Over-folding of whites  
Under-folding of whites  
Improper mixing  
Insufficient mixing

## SUBSTITUTIONS

Vegetable shortening, lard, margarine, or butter may be used in making butter cakes the conventional way. Oil or melted shortening should be used only where specified. For best results, only use vegetable shortening in making butter cakes the "One Bowl" method.

To substitute all-purpose flour for cake flour, use 2 T less per cup.

Sour milk and buttermilk may be used interchangeably in a recipe.

To sour sweet milk, add 1 T vinegar or lemon juice to 1 cup milk. Let stand a few minutes before using.

2 T cocoa plus 1 T shortening can be used in place of 1 square of chocolate.

Evaporated milk, diluted with equal amount of water, may be used for fresh milk.





**Reddy Kilowatt**

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