

Cookies and cakes

Frostings and Fillings

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Fillings

Cookies on parade!

From left: Cinnamon-Raisin Bars, Jam Thumbprints, Peanut Butter Cookies, Sandies, and Mocha Frosted Drops.







COOKIES

- Shiny cookie sheets, 2 inches shorter and narrower than oven, will help cookies brown evenly.
- Baked cookies should be cooled on racks—this prevents sogginess. Use a cool sheet to bake remaining batches.
- Prevent excessive spreading of cookies by chilling dough; dropping onto cooled cookie sheet; baking at correct temperature; and mounding dough when dropped.
- Molded cookies can be flattened with the bottom of a glass which has been dipped in sugar or flour; crisscrossed with the tines of a fork; or pressed with thumb.
- For rolled cookies, roll a small amount of dough at a time, keeping rest chilled. Use pastry cloth and stockinette for rolling pin. Roll from center to edge as for pie crust. Use lightly floured cutter. Start cutting at edge, working toward center.
- For best results with a cookie press, keep dough pliable to obtain well defined patterns. Chill dough if it becomes soft.
- Store soft cookies in a tightly covered jar; tuck in an apple wedge if they become dry. Keep crisp cookies in a jar with a loose-fitting lid to retain freshness.

CHOCOLATE CHIPPERS

- ½ cup shortening
 - ½ cup granulated sugar
 - ¼ cup brown sugar
 - 1 egg
 - 1 teaspoon vanilla
 - 1 cup sifted all-purpose flour
 - ¾ teaspoon salt
 - ½ teaspoon soda
 - 1 6-ounce package (1 cup) semisweet chocolate pieces
 - ½ cup broken nuts
- OVEN 375°

Cream shortening, sugars, egg, and vanilla till light and fluffy. Sift together dry ingredients; stir into creamed mixture; blend well. Add chocolate and nuts.

Drop from teaspoon 2 inches apart on a greased cookie sheet. Bake in moderate oven (375°) 10 to 12 minutes. Remove from sheet immediately. Makes 3 dozen.

OATMEAL COOKIES

- 1 cup shortening
 - 1½ cups brown sugar
 - 2 eggs
 - ½ cup buttermilk or sour milk*
 - 1¾ cups sifted all-purpose flour
 - 1 teaspoon soda*
 - 1 teaspoon baking powder*
 - 1 teaspoon salt
 - 1 teaspoon ground cinnamon
 - 1 teaspoon ground nutmeg
 - 3 cups quick-cooking rolled oats
 - 1 cup raisins
 - ½ cup chopped walnuts
- OVEN 400°

Cream shortening, sugar, and eggs together till light and fluffy. Stir in buttermilk. Sift together dry ingredients; stir into creamed mixture. Stir in oats, raisins, and nuts. Drop from tablespoon 2 inches apart on lightly greased cookie sheet. Bake in hot oven (400°) about 8 minutes. Cool slightly; remove from pan. Makes about 60.

*Or use sweet milk; reduce soda to ¼ teaspoon; use 2 teaspoons baking powder.

SPICY HERMITS

- ½ cup shortening
 - 1 cup brown sugar
 - 1 egg
 - 1½ cups sifted all-purpose flour
 - 1 tablespoon instant coffee powder
 - ½ teaspoon soda
 - ½ teaspoon ground cinnamon
 - ¼ teaspoon salt
 - ¼ teaspoon ground nutmeg
 - ¼ teaspoon ground cloves
 - ¾ cup raisins
 - ½ cup broken walnuts
- OVEN 375°

Thoroughly cream shortening and sugar. Add egg; beat well. Stir in 2 tablespoons water. Sift together dry ingredients; add to creamed mixture. Stir in raisins and nuts. Drop from teaspoon 2 inches apart on lightly greased cookie sheet. Bake at 375° for 10 minutes. Makes 42.

COCONUT KISSES

- 3 egg whites
- ½ teaspoon vanilla
- 1 cup granulated sugar
- 2 cups cornflakes
- 1 3½-ounce can (1⅓ cups) flaked coconut
- ½ cup chopped nuts
- 2 1-ounce squares semisweet chocolate
- 2 teaspoons shortening

OVEN 350°

Beat egg whites with dash salt and vanilla to soft peaks; gradually add sugar; beat stiff. Stir in cereal, coconut, and nuts.

Drop from teaspoon onto well-greased cookie sheet. Bake at 350° for 18 to 20 minutes. Remove cookies immediately. If they stick to pan, return to oven to soften.

Melt chocolate and shortening together; drizzle atop cookies. Makes 3½ dozen.

COCONUT MACAROONS

- 2 egg whites
- Dash salt
- ½ teaspoon vanilla
- ⅔ cup granulated sugar
- 1 3½-ounce can (1⅓ cups) flaked coconut

OVEN 325°

Beat egg whites with dash salt and the vanilla till soft peaks form. Gradually add sugar, beating till stiff. Fold in coconut.

Drop by rounded teaspoon onto greased cookie sheet. Bake in slow oven (325°) about 20 minutes. Makes about 1½ dozen.

GUMDROP COOKIES

OVEN 375°

Thoroughly cream together ½ cup shortening, ½ cup brown sugar, and ½ cup granulated sugar. Add 1 egg and ½ teaspoon vanilla; beat well. Sift together ¾ cup sifted all-purpose flour, ½ teaspoon baking powder, ¼ teaspoon soda, and ¼ teaspoon salt; add to creamed mixture.

Stir in ¾ cup quick-cooking rolled oats, ½ cup flaked coconut, and ½ cup gumdrops, cut in small pieces. Drop from teaspoon onto ungreased cookie sheet. Bake in moderate oven (375°) about 10 to 12 minutes. Makes 3 dozen cookies.

MOCHA FROSTED DROPS

- ½ cup shortening
- 2 1-ounce squares unsweetened chocolate
- 1 cup brown sugar
- 1 egg
- 1 teaspoon vanilla
- ½ cup buttermilk or sour milk
- 1½ cups sifted all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon soda
- ¼ teaspoon salt
- ½ cup chopped walnuts
- 1 6-ounce package (1 cup) semisweet chocolate pieces

Mocha Frosting

OVEN 375°

Melt shortening and unsweetened chocolate together in a saucepan. Cool 10 minutes. Stir in the brown sugar. Beat in the egg, vanilla, and buttermilk or sour milk.

Sift together dry ingredients and add to chocolate mixture. Stir in nuts and chocolate pieces. Drop from teaspoon on greased cookie sheet. Bake at 375° about 10 minutes. Remove from pan and cool. Frost with Mocha Frosting. Top with walnut half, if desired. Makes 3½ dozen.

Mocha Frosting: Cream ¼ cup butter, 2 tablespoons cocoa (regular-type, dry), 2 teaspoons instant coffee powder, and dash salt. Beat in 2½ cups sifted confectioners' sugar, ½ teaspoons vanilla, and enough milk for spreading consistency.

PECAN CRISPIES

- ½ cup butter or margarine
- 6 tablespoons brown sugar
- 6 tablespoons granulated sugar
- 1 egg
- ½ teaspoon vanilla
- 1¼ cups sifted all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon each soda and salt
- 1 cup chopped pecans

OVEN 375°

Cream butter and sugars till light. Beat in egg and vanilla. Sift together dry ingredients; blend into creamed mixture. Stir in nuts. Drop from teaspoon on ungreased cookie sheet. Bake at 375° about 10 minutes. Cool cookies slightly before removing from pan. Makes 2½ dozen.

ORANGE DROP COOKIES

- ¾ cup shortening
- ¼ cup butter or margarine
- 1½ cups brown sugar
- 2 beaten eggs
- 2 tablespoons grated orange peel
- ¼ cup orange juice
- 1 teaspoon vanilla
- 1 cup buttermilk or sour milk
- 3½ cups sifted all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon soda
- ¼ teaspoon salt
- 1 cup chopped nuts

OVEN 350°

Thoroughly cream together shortening, butter, and brown sugar. Beat in eggs, orange peel, orange juice, vanilla, and buttermilk. Sift together dry ingredients; add to creamed mixture. Add nuts. Drop from teaspoon onto greased cookie sheet. Bake at 350° for 15 minutes. Makes 6 dozen.

LEMON TEA COOKIES

- 1½ teaspoons vinegar
- ½ cup milk
- ½ cup butter or margarine
- ¾ cup granulated sugar
- 1 egg
- 1 teaspoon shredded lemon peel
- 1¾ cups sifted all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon each soda and salt
- Lemon Glaze

OVEN 350°

Stir vinegar into milk. Cream butter and sugar till fluffy. Beat in egg and peel. Sift dry ingredients; add to creamed mixture alternately with milk; beat after each addition. Drop from teaspoon 2 inches apart on ungreased cookie sheet. Bake at 350° for 12 to 14 minutes. Remove at once; brush with Lemon Glaze. Makes 48 cookies.

Lemon Glaze: Combine ¾ cup granulated sugar and ¼ cup lemon juice.

DROP SUGAR COOKIES

Prepare Sugar Cookies (page 122) but omit ½ cup flour. Drop from teaspoon onto cookie sheet. If desired, flatten each by pressing with fork tines. Bake at 375° about 10 to 12 minutes. Makes 48 cookies.

JAM THUMBPRINTS

- ¾ cup butter
- ⅓ cup sugar
- 2 egg yolks
- 1 teaspoon vanilla
- 1½ cups sifted all-purpose flour
- 2 slightly beaten egg whites
- ¾ cup finely chopped walnuts
- ⅓ cup cherry or strawberry preserves

OVEN 350°

Cream butter and sugar till fluffy. Add egg yolks, vanilla, and ½ teaspoon salt; beat well. Gradually add flour, mixing well. Shape in ¾-inch balls; dip in egg whites, then roll in nuts. Place 1 inch apart on greased cookie sheet. Press down centers with thumb. Bake at 350° for 15 to 17 minutes. Cool slightly; remove from pan and cool on rack. Just before serving, fill centers with preserves. Makes 36.

BUTTERSCOTCH COOKIES

- ½ cup butter or margarine
- ¾ cup brown sugar
- 1 egg
- 1½ cups sifted all-purpose flour
- ¾ teaspoon soda
- ¾ teaspoon vanilla
- ⅓ cup chopped walnuts

OVEN 375°

Melt butter in 2-quart saucepan; add sugar and mix well. Add egg; beat till light colored. Sift flour with soda; stir into egg mixture. Add vanilla and nuts. Chill. Roll in small balls. Bake on ungreased cookie sheet at 375° for 7 to 10 minutes. Remove at once. Makes 3 dozen.

GINGERSNAPS

OVEN 375°

Cream ¾ cup shortening, 1 cup brown sugar, ¼ cup molasses, and 1 egg till fluffy. Sift together 2¼ cups sifted all-purpose flour, 2 teaspoons soda, ½ teaspoon salt, 1 teaspoon ground ginger, 1 teaspoon ground cinnamon, and ½ teaspoon ground cloves; stir into molasses mixture.

Form in small balls. Roll in granulated sugar; place 2 inches apart on greased cookie sheet. Bake in moderate oven (375°) 12 minutes. Makes about 5 dozen.

PEANUT BUTTER COOKIES

- ½ cup butter or margarine
- ½ cup peanut butter
- ½ cup granulated sugar
- ½ cup brown sugar
- 1 egg
- ½ teaspoon vanilla
- 1¼ cups sifted all-purpose flour
- ¾ teaspoon soda
- ¼ teaspoon salt

OVEN 375°

Thoroughly cream butter, peanut butter, sugars, egg, and vanilla. Sift together dry ingredients; blend into creamed mixture. Shape in 1-inch balls; roll in granulated sugar. Place 2 inches apart on ungreased cookie sheet. Press 5 peanut halves atop each or crisscross with fork tines. Bake at 375° for 10 to 12 minutes. Cool slightly; remove from pan. Makes 4 dozen.

CHOCOLATE CRINKLES

OVEN 350°

Thoroughly cream ½ cup shortening, 1½ cups granulated sugar, and 2 teaspoons vanilla. Beat in 2 eggs, then two 1-ounce squares unsweetened chocolate, melted.

Sift together 2 cups sifted all-purpose flour, 2 teaspoons baking powder, and ½ teaspoon salt; add alternately with ½ cup milk. Add ½ cup chopped walnuts.

Chill 3 hours. Form in 1-inch balls; roll in confectioners' sugar. Place on greased cookie sheet 2 to 3 inches apart. Bake in moderate oven (350°) for 15 minutes. Cool slightly; remove from pan. Makes 48.

SANDIES

- 1 cup butter or margarine
- ⅓ cup granulated sugar
- 2 teaspoons water
- 2 teaspoons vanilla
- 2 cups sifted all-purpose flour
- 1 cup chopped pecans

OVEN 325°

Cream butter and sugar; add 2 teaspoons water and vanilla; mix well. Blend in flour and nuts; chill 4 hours. Shape in balls or fingers. Bake on ungreased cookie sheet at 325° about 20 minutes. Remove from pan; cool slightly; roll in confectioners' sugar. Makes about 3 dozen cookies.

VANILLA CRISPS

- ½ cup butter or margarine
- ½ cup shortening
- 1 cup granulated sugar
- 2 teaspoons vanilla
- 2 eggs
- 2½ cups sifted all-purpose flour

OVEN 375°

Cream butter, shortening, and sugar. Add vanilla and ½ teaspoon salt. Add eggs, beating well. Stir in flour; mix well. Drop from teaspoon 2 inches apart on ungreased cookie sheet. (Or, chill dough; shape into 1-inch balls.) Flatten with floured glass. Bake at 375° for 8 to 10 minutes. Remove immediately and cool on rack. Makes 84.

SPRITZ

- 1½ cups butter or margarine
- 1 cup granulated sugar
- 1 egg
- 2 tablespoons milk
- 1 teaspoon vanilla
- ½ teaspoon almond extract
- 4 cups sifted all-purpose flour
- 1 teaspoon baking powder

OVEN 400°

Thoroughly cream butter and sugar. Add egg, milk, vanilla, and almond extract; beat well. Sift flour and baking powder; add gradually to creamed mixture, mixing till smooth. Do not chill. Force through cookie press onto ungreased cookie sheet. Bake at 400° for 8 minutes; cool. Makes 72.

PFEFFERNUESSE

OVEN 375°

In saucepan, combine ¾ cup light molasses and ½ cup butter. Cook and stir till butter melts. Cool to room temperature.

Stir in 2 beaten eggs. Sift together 4¼ cups sifted all-purpose flour, ½ cup granulated sugar, 1¼ teaspoons soda, ½ teaspoon ground cinnamon, ½ teaspoon ground cloves, ½ teaspoon ground nutmeg, and dash pepper. Add to molasses mixture; mix well. Chill well. Shape dough into 1-inch balls. Bake on greased cookie sheet at 375° for 12 minutes. Cool; roll in confectioners' sugar. Makes 4½ dozen.

GUMDROP GEMS

- 1 cup butter or margarine
- 1½ cups sifted confectioners' sugar
- 1 teaspoon vanilla
- 1 egg
- 2½ cups sifted all-purpose flour
- 1 teaspoon soda
- 1 teaspoon cream of tartar
- ¼ teaspoon salt
- 1 cup small gumdrops, sliced*

OVEN 375°

Cream butter, confectioners' sugar, and vanilla; beat in egg. Sift together flour, soda, cream of tartar, and salt; gradually stir into creamed mixture; mix well.

Shape dough into roll 2 inches in diameter and 12 inches long. Wrap in waxed paper; chill several hours or overnight.

Cut ¼-inch-thick slices. Place on ungreased cookie sheet. Decorate tops with gumdrop slices. Bake in a moderate oven (375°) about 12 minutes or till lightly browned. Cool slightly before removing from pan. Makes about 4 dozen cookies.

*Remove black candies.

REFRIGERATOR CRISPS

- 1 cup shortening
- ½ cup granulated sugar
- ½ cup brown sugar
- 1 egg
- 2 tablespoons milk
- 2¼ cups sifted all-purpose flour
- ½ teaspoon soda
- ½ teaspoon salt
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- ½ cup finely chopped walnuts

OVEN 375°

Cream together shortening and sugars; add egg and milk; beat well. Sift together dry ingredients; stir into creamed mixture. Add nuts. Shape in rolls 2½ inches in diameter. Wrap in waxed paper; chill well.

Slice about ¼ inch thick. Place 1 inch apart on lightly greased cookie sheet. Bake in moderate oven (375°) for 5 to 7 minutes or till delicately browned. Remove at once to rack. Makes about 4½ dozen.

OATMEAL ROUNDS

- 1½ cups sifted all-purpose flour
- ½ teaspoon soda
- ¾ teaspoon salt
- ¾ cup brown sugar
- 1½ cups quick-cooking rolled oats
- ½ cup shortening
- ½ cup butter or margarine
- 1 teaspoon vanilla

OVEN 350°

Sift together flour, soda, and salt; stir in sugar and oats. Cut in shortening and butter till crumbly. Combine 2 tablespoons cold water and vanilla; sprinkle over mixture, tossing lightly till moistened. Shape in rolls 2 inches in diameter. Wrap in waxed paper; chill. Slice *thinly*. Bake on greased cookie sheet at 350° for 8 to 10 minutes. Makes 6 dozen.

LEMON PECAN DAINTIES

OVEN 350°

Thoroughly cream ¾ cup butter and 1 cup granulated sugar. Add 1 egg, 1 teaspoon grated lemon peel, and 1 tablespoon lemon juice; beat well. Sift together 2 cups sifted all-purpose flour, 1 teaspoon baking powder, and ½ teaspoon salt; add to creamed mixture, mixing well. Stir in 1 cup finely chopped pecans. Shape in rolls 2 inches in diameter. Chill thoroughly.

Slice very thin and place on ungreased cookie sheet. Bake in a moderate oven (350°) for 10 to 12 minutes. Cool slightly before removing from pan. Makes 5 dozen.

PECAN TASSIES

OVEN 325°

Let one 3-ounce package cream cheese and ½ cup butter soften; blend together. Stir in 1 cup sifted all-purpose flour. Chill 1 hour. Shape in 2 dozen 1-inch balls; place in ungreased 1¾-inch muffin pans; press dough against bottom and sides.

Beat together 1 egg, ¾ cup brown sugar, 1 tablespoon softened butter, 1 teaspoon vanilla, and dash salt just till smooth. Divide ⅓ cup coarsely broken pecans among "tarts"; add egg mixture. Top with ⅓ cup coarsely broken pecans. Bake at 325° for 25 minutes or till filling is set. Cool; remove from pans. Makes 2 dozen.

APPLE-OATMEAL COOKIES

- 1 cup finely diced unpared apple
- ¼ cup raisins
- ¼ cup chopped pecans
- ½ cup granulated sugar
- 1 cup butter or margarine
- 1 cup brown sugar
- 2 eggs
- 2 cups sifted all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- ½ teaspoon each salt and cloves
- ½ cup milk
- 2 cups quick-cooking rolled oats

OVEN 375°

In saucepan, combine fruits, nuts, granulated sugar, and 2 tablespoons water. Cook and stir till thick and apple is tender, about 10 minutes. Cream butter and brown sugar till fluffy. Beat in eggs. Sift together dry ingredients; add alternately with milk to creamed mixture. Stir in oats.

Reserve ¾ cup dough. Drop remainder from teaspoon onto greased cookie sheet; make depression in centers; top with apple filling and dab of reserved dough. Bake at 375° for 10 to 12 minutes. Makes 36.

JAM SHORTBREAD COOKIES

- 1 cup shortening
- ½ cup granulated sugar
- ½ cup brown sugar
- 2 egg yolks
- 3 tablespoons milk
- 2 teaspoons vanilla
- 2½ cups sifted all-purpose flour
- 2 teaspoons cream of tartar
- 1 teaspoon soda
- ½ teaspoon salt
- ½ cup raspberry preserves

OVEN 350°

Cream shortening and sugars; beat in yolks, milk, and vanilla. Sift together dry ingredients; add to creamed mixture. Chill 1 hour. On well-floured surface roll *half* the dough at a time to ⅛ inch thick; cut with 2-inch cutter; cut small hole in center of *half*. Place ½ teaspoon preserves on each plain cookie; top with cut out one; seal edges. Bake on ungreased cookie sheet at 350° for 8 to 10 minutes. Makes 42.

DATE-FILLED COOKIES

- 1 cup shortening
- ½ cup granulated sugar
- ½ cup brown sugar
- 1 egg
- 3 tablespoons milk
- 1 teaspoon vanilla
- 3 cups sifted all-purpose flour
- ½ teaspoon salt
- ½ teaspoon soda
- Date Filling

OVEN 375°

Cream shortening and sugars till fluffy; add egg, milk, and vanilla; beat well. Sift together dry ingredients; add to creamed mixture; mix well. Chill 1 hour.

On floured pastry cloth, roll *half* the dough at a time about ⅛ inch thick. Cut with 2½-inch round cutter. Place about 1 teaspoon Date Filling on each cookie. Top with another cookie; press edges with tip of inverted teaspoon or pinch together to seal. Bake on ungreased cookie sheet at 375° for 10 to 12 minutes. Makes 3 dozen.

Date Filling: Combine 2 cups chopped dates, ⅓ cup sugar, ¼ teaspoon salt, and ½ cup water. Bring to boiling; reduce heat; cover and simmer 5 minutes, stirring often. Add 2 tablespoons lemon juice. Cool.

APRICOT FOLDOVERS

- ½ cup butter or margarine
- 4 ounces sharp process American cheese, grated (1 cup)
- 1½ cups sifted all-purpose flour
- 2 tablespoons water
- • •
- 1 cup dried apricots
- 1 cup granulated sugar

OVEN 375°

Cream butter and cheese till light. Blend sifted flour into creamed mixture. Add water and mix well. Chill 4 to 5 hours.

Meanwhile, cook apricots according to package directions. Drain well. Stir sugar into hot fruit; cook and stir till mixture boils and becomes smooth; cool.

Divide chilled dough in half. Roll each *half* to 10-inch square; cut in 2½-inch squares. Place 1 teaspoon apricot filling on each square; fold over and seal. Bake on ungreased cookie sheet at 375° for 8 to 10 minutes. Makes 2½ dozen cookies.

Cookie trims

Before baking, sprinkle sugar cookies with colored sugar, candy decor-ettes, gumdrops, or crushed hard peppermint candy.

Use Ornamental Frosting (page 144) for pastry tube decorations. Or, use Confectioners' Icing (page 143) made stiff enough to hold its shape for designs when put through tube.

To pipe wavy lines or frosting borders, use a plain pastry tube tip with fine opening. To make frosting ro-ettes, use a star tip. A ribbon effect comes from a leaf tip.

If you don't have a pastry tube, a paper cone will do the trick.

For a glaze, use a pastry brush to coat cookies with thin Confectioners' Icing (page 143).

For edgings or borders, brush edges of cookies with light corn syrup; dip in colored sugar or candy decorettes.

Roll gumdrops between waxed paper—sprinkle sugar over bottom sheet of paper and top of candy. Cut shapes with tiny cutter. Fasten to cookie with light corn syrup.

CHINESE ALMOND COOKIES

Serve these traditional cookies with hot tea—

- 2¾ cups sifted all-purpose flour
- 1 cup granulated sugar
- ½ teaspoon soda
- ½ teaspoon salt
- 1 cup butter, margarine, or lard
- 1 slightly beaten egg
- 1 teaspoon almond extract
- ⅓ cup whole almonds

OVEN 325°

Sift flour, sugar, soda, and salt together into bowl. Cut in butter till mixture resembles cornmeal. Add egg and almond extract; mix well.

Shape dough into 1-inch balls and place 2 inches apart on ungreased cookie sheet. Place an almond atop each cookie and press down to flatten slightly. Bake in slow oven (325°) 15 to 18 minutes. Cool on rack. Makes 4½ dozen cookies.

SUGAR COOKIES

- ⅔ cup shortening
- ¾ cup granulated sugar
- 1 teaspoon vanilla
- • •
- 1 egg
- 4 teaspoons milk
- 2 cups sifted all-purpose flour
- 1½ teaspoons baking powder
- ¼ teaspoon salt

OVEN 375°

Thoroughly cream shortening, sugar, and vanilla. Add egg; beat till light and fluffy. Stir in milk. Sift together dry ingredients; blend into creamed mixture. Divide dough in half. Chill 1 hour.

On lightly floured surface, roll to ⅛ inch thickness.* Cut in desired shapes with cutters. Bake on greased cookie sheet at 375° about 6 to 8 minutes. Cool slightly; remove from pan. Makes 2 dozen.

*Chill other half till ready to use.

LEBKUCHEN

- 1 egg
- ¾ cup brown sugar
- ½ cup honey
- ½ cup dark molasses
- 3 cups sifted all-purpose flour
- 1¼ teaspoons ground nutmeg
- 1¼ teaspoons ground cinnamon
- ½ teaspoon soda
- ½ teaspoon ground cloves
- ½ teaspoon ground allspice
- ½ cup slivered almonds
- ½ cup chopped mixed candied fruits and peels, finely diced
- Lemon Glaze

OVEN 350°

Beat egg; add sugar; beat till fluffy. Stir in honey and molasses. Sift together dry ingredients; add to first mixture; mix well. Stir in nuts, fruits, and peels. Chill several hours. On floured surface, roll ¼ inch thick; cut in 3½x2-inch rectangles. Bake on greased cookie sheet at 350° about 12 minutes. Cool slightly; remove from pan. While warm, brush with Lemon Glaze. Makes 24.

Lemon Glaze: Combine 1 slightly beaten egg white, 1 tablespoon lemon juice, ½ teaspoon grated lemon peel, dash salt, and 1½ cups sifted confectioners' sugar.

ROLLED GINGER COOKIES

- 1 cup shortening
- 1 cup granulated sugar
- 1 egg
- 1 cup molasses
- 2 tablespoons vinegar
- 5 cups sifted all-purpose flour
- 1½ teaspoons soda
- ½ teaspoon salt
- 2 to 3 teaspoons ground ginger
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves

OVEN 375°

Cream shortening and sugar. Beat in egg, molasses, and vinegar. Sift together dry ingredients; blend in. Chill 3 hours.

Roll dough ⅛ inch thick on lightly floured surface. Cut in shapes. Place 1 inch apart on greased cookie sheet. Bake at 375° for 5 to 6 minutes. Cool slightly; remove to rack. Makes about 5 dozen.

FIG BARS

- 1 cup shortening
- ½ cup granulated sugar
- ½ cup brown sugar
- 1 egg
- ¼ cup milk
- 1 teaspoon vanilla
- 3 cups sifted all-purpose flour
- ½ teaspoon salt
- ½ teaspoon soda
- Fig Filling

OVEN 375°

Cream shortening and sugars. Add egg, milk, and vanilla; beat well. Sift together dry ingredients. Stir into creamed mixture. Chill at least 1 hour.

On well-floured surface roll ¼ of dough at a time into 8x12-inch rectangle. Cut crosswise in six 2-inch strips. Spread about 2 tablespoons Fig Filling down center of three strips. Moisten edges and top with remaining strips. Press lengthwise edges together with floured fork. Cut in 2-inch lengths. Bake on ungreased cookie sheet at 375° about 10 minutes. Makes 4 dozen.

Fig Filling: Combine 2 cups finely chopped dried figs, ½ cup granulated sugar, 1 cup orange juice, and dash salt. Cook, stirring occasionally, till mixture is thick, about 5 minutes. Cool.

APRICOT BARS

- 1½ cups sifted all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 1½ cups quick-cooking rolled oats
- 1 cup brown sugar
- ¾ cup butter or margarine
- ¾ cup apricot preserves

OVEN 375°

Sift together dry ingredients; stir in oats and sugar. Cut in butter till crumbly; pat ⅓ of crumbs in 11x7x1½-inch pan. Spread with preserves; top with remaining crumbs. Bake in moderate oven (375°) about 35 minutes. Cool. Makes 2½ dozen.

SCOTCH SHORTBREAD

OVEN 300°

Cream 1 cup butter and ½ cup granulated sugar till light and fluffy. Stir in 2½ cups sifted all-purpose flour. Chill several hours. Divide in half. On ungreased cookie sheet pat each half into 7-inch circle. With fork prick each mound deeply to make 16 pie-shaped wedges. (Or on floured surface, roll ¼ to ½ inch thick. Cut in 2x½-inch strips or with 1¾-inch cutter.)

Bake on ungreased cookie sheet at 300° about 30 minutes. Cool slightly; remove from pan. Makes 32 wedges or 42 cookies.

MOLASSES CAKE BARS

- ½ cup shortening
- ½ cup granulated sugar
- 1 egg
- ½ cup light molasses
- 1½ cups sifted all-purpose flour
- ½ teaspoon salt
- 1½ teaspoons baking powder
- ¼ teaspoon soda
- 1 teaspoon instant coffee powder
- 1 teaspoon ground cinnamon
- ½ teaspoon ground cloves

OVEN 350°

Cream shortening and sugar; add egg; beat well. Mix in molasses and ½ cup water. Sift together remaining ingredients. Stir into creamed mixture. Pour into greased 13x9x2-inch pan. Bake at 350° for 25 minutes. While warm frost with Confectioners' Icing. Cool; cut 24 squares.

FUDGE BROWNIES

- ½ cup butter or margarine
- 2 1-ounce squares unsweetened chocolate, melted and cooled
- 1 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla
- ¾ cup sifted all-purpose flour
- ½ cup chopped walnuts

OVEN 350°

In medium saucepan melt butter and chocolate. Remove from heat; stir in sugar. Blend in eggs one at a time. Add vanilla. Stir in flour and nuts; mix well. Spread in greased 8x8x2-inch baking pan. Bake at 350° for 30 minutes. *Be careful not to over-bake.* Cool. Cut into 16 squares.

TOFFEE BARS

OVEN 350°

Thoroughly cream 1 cup butter, 1 cup brown sugar, 1 egg yolk, and 1 teaspoon vanilla. Add 2 cups sifted all-purpose flour; mix well. Stir in one 6-ounce package (1 cup) semisweet chocolate pieces and 1 cup chopped walnuts. Pat into ungreased 15½x10½x1-inch baking pan. Bake at 350° for 18 to 20 minutes. While warm, cut in bars. Cool. Makes 48 bars.

CHOCOLATE SYRUP BROWNIES

- ½ cup butter, softened
- 1 cup sugar
- 4 eggs
- 1 1-pound can chocolate-flavored syrup (1½ cups)
- 1¼ cups sifted all-purpose flour
- 1 cup chopped walnuts

Quick Frosting

OVEN 350°

Cream together butter and sugar; beat in eggs. Blend in syrup and flour; stir in nuts. Pour into greased 13x9x2-inch baking pan. Bake at 350° for 30 to 35 minutes. Cool slightly; top with Quick Frosting. Cool; cut into bars. Makes 32 brownies.

Quick Frosting: Mix ¾ cup sugar, 3 tablespoons milk, and 3 tablespoons butter. Bring to boil; boil 30 seconds. Remove from heat; stir in ½ cup semisweet chocolate pieces till melted. Mixture will be thin.

BUTTERMILK BROWNIES

- 1 cup butter or margarine
- ½ cup cocoa (regular-type, dry)
- 2 cups sifted all-purpose flour
- 2 cups sugar
- 1 teaspoon soda
- ½ teaspoon salt
- 2 slightly beaten eggs
- ½ cup buttermilk
- 1½ teaspoons vanilla

Frosting

OVEN 375°

In saucepan, combine butter, cocoa, and 1 cup water. Bring to boil; stir constantly. Remove from heat. In large bowl, sift together flour, sugar, soda, and salt; stir in eggs, buttermilk, and vanilla. Add cocoa mixture; mix till blended. Pour into greased 15½x10½x1-inch baking pan. Bake at 375° for 20 minutes. Immediately pour Frosting over brownies; spread evenly. Cool; cut into bars. Makes 60.

Frosting: In saucepan, mix ¼ cup butter, 3 tablespoons cocoa (regular-type, dry), and 3 tablespoons buttermilk. Cook and stir till boiling; remove from heat. Beat in 2¼ cups sifted confectioners' sugar, ½ cup chopped walnuts, and ½ teaspoon vanilla.

CHEESE-MARBLED BROWNIES

OVEN 350°

Melt one 6-ounce package (1 cup) semisweet chocolate pieces and 6 tablespoons butter or margarine over low heat; stir constantly. Cool. Gradually add ½ cup honey to 2 beaten eggs. Blend in chocolate mixture and 1 teaspoon vanilla. Sift together ½ cup sifted all-purpose flour and ½ teaspoon baking powder. Add to chocolate mixture; stir just till dry ingredients are moistened. Pour *half* of the batter into greased 9x9x2-inch baking pan. Bake at 350° for 10 minutes. Pour Cheese Filling over partially baked layer. Carefully spoon remaining brownie batter over filling; swirl slightly with cheese. Bake at 350° for 30 to 35 minutes. Cool; cut into bars. Makes 24 brownies.

Cheese Filling: In mixing bowl cream together one 8-ounce package softened cream cheese and ½ cup sugar; beat in 1 egg and dash salt. Stir in ½ cup chopped nuts.

CINNAMON-RAISIN BARS

- ½ cup butter or margarine**
- 1 cup brown sugar**
- 1½ cups sifted all-purpose flour**
- ½ teaspoon soda**
- ½ teaspoon salt**
- 1½ cups quick-cooking rolled oats**
- Raisin Filling**
- Cinnamon Icing**

OVEN 350°

Cream butter and sugar. Sift together dry ingredients; stir into creamed mixture. Add oats and 1 tablespoon water. Mix until crumbly. Firmly pat *half* the mixture in greased 13x9x2-inch baking dish. Spread with Raisin Filling. Mix remaining crumbs and 1 tablespoon water; spoon over filling; pat smooth. Bake in moderate oven (350°) about 35 minutes. Cool. Drizzle with Cinnamon Icing. Makes 2½ dozen.

Raisin Filling: Combine ¼ cup granulated sugar and 1 tablespoon cornstarch in saucepan. Stir in 1 cup water and 2 cups raisins. Cook over medium heat till thickened and bubbly. Cool.

Cinnamon Icing: Mix 1 cup sifted confectioners' sugar with ¼ teaspoon ground cinnamon. Stir in enough milk, about 1 tablespoon, for drizzling consistency.

BUTTERSCOTCH BARS

- ½ cup butter or margarine**
- 2 cups brown sugar**
- 2 eggs**
- 1 teaspoon vanilla**
- 2 cups sifted all-purpose flour**
- 2 teaspoons baking powder**
- ¼ teaspoon salt**
- 1 cup shredded coconut**
- 1 cup chopped walnuts**

OVEN 350°

In a 2-quart saucepan melt the butter over low heat. Remove pan from heat and stir in brown sugar. Add the eggs, one at a time, beating well after each addition. Stir in the vanilla.

Sift together dry ingredients; add with coconut and nuts to brown sugar mixture; mix thoroughly. Spread in greased 15½x10½x1-inch pan. Bake in a moderate oven (350°) about 25 minutes. Cut in bars while warm. Remove from pan when almost cool. Makes 3 dozen.

COCONUT DIAMONDS

- 6 tablespoons butter, softened**
- ¼ cup granulated sugar**
- ¼ teaspoon salt**
- 1 cup sifted all-purpose flour**
- 2 eggs**
- 1 teaspoon vanilla**
- 1 cup brown sugar**
- 2 tablespoons all-purpose flour**
- ½ teaspoon salt**
- 1 cup flaked coconut**
- ½ cup coarsely chopped walnuts**

OVEN 350°

Cream together butter, ¼ cup sugar, and ¼ teaspoon salt. Stir in 1 cup flour. Pat onto bottom of 9x9x2-inch pan. Bake at 350° for 15 minutes or till lightly browned.

Meanwhile, beat eggs slightly; add vanilla. Gradually add brown sugar, beating just till blended. Add 2 tablespoons flour and ½ teaspoon salt. Stir in coconut and nuts. Spread over baked layer. Bake 20 minutes longer or till wooden pick comes out clean. Cool. Cut in diamonds. Makes 1½ dozen.

CEREAL-PEANUT BARS

Combine ½ cup light corn syrup, ¼ cup brown sugar, and dash salt in saucepan. Bring to full boil. Stir in 1 cup peanut butter. Remove from heat. Stir in 1 teaspoon vanilla, 2 cups crisp rice cereal, 1 cup cornflakes, slightly crushed, and one 6-ounce package (1 cup) semisweet chocolate pieces. Press into buttered 9x9x2-inch pan. Chill 1 hour. Cut in bars; store in refrigerator. Makes 2 dozen.

DATE ORANGE BARS

OVEN 350°

Cream ¼ cup butter and ½ cup brown sugar till fluffy. Add 1 egg and 1 teaspoon grated orange peel; beat well. Sift together 1 cup sifted all-purpose flour, ½ teaspoon baking powder, and ½ teaspoon soda; add to creamed mixture. Stir in ¼ cup milk, ¼ cup orange juice, ½ cup chopped walnuts, and ½ cup chopped dates.

Spread in greased 11x7x1½-inch pan. Bake at 350° for 25 minutes. Cool; sprinkle with confectioners' sugar. Makes 24.



Devil's Food Cake (see page 132) topped with fluffy Sea Foam Frosting makes any

occasion special. Shadow Icing drizzled around the edge adds a decorative touch.



CAKES

- Cakes are grouped in three classes: with shortening (conventional and quick-mix cakes), without shortening (angel and sponge cakes), and combination angel and shortening types (chiffon cake).
- In these recipes, double-acting baking powder and regular-type all-purpose flour (unless cake flour is specified) are used. To substitute one flour for the other, use the following formula: 1 cup minus 2 tablespoons sifted all-purpose flour equals 1 cup sifted cake flour.
- When a recipe calls for shortening, don't use butter, margarine, lard, or oils. Margarine may be substituted for butter; all should be at room temperature when they are used.
- Use fresh eggs. Eggs will separate more easily when cold, but the whites will whip up better if at room temperature.
- Check accuracy of oven regulator occasionally. Preheat oven to the correct temperature before mixing cake.
- An electric mixer makes for better creaming and beating. The average number of vigorous strokes by hand needed to combine dry and liquid ingredients is 250 to 300. Cakes with high proportions of sugar or fat should be beaten more.
- Always let melted chocolate cool slightly before blending into the creamed mixture. Scrape the sides of bowl frequently.
- When adding dry ingredients alternately with liquid, begin and end with dry ingredients, beating smooth after each.
- For a shortening-type cake, grease and lightly flour bottoms of pans, or line bottoms with waxed or baking pan liner paper. Push batter to sides of pan. Tap pans lightly to remove large bubbles.
- Place pans as near the center of oven as possible. Don't let pans touch each other or sides of oven. Do not place pans directly under each other. If necessary, stagger the pans on two shelves.
- Cool shortening layer cakes in pan about 10 minutes, loaf cakes, 15 minutes; loosen edges. Place inverted rack on cake; turn all over; lift off pan. Put second rack over cake. Turn cake so top is up.

Shortening cakes

To bake a moist, velvety shortening-type cake, follow the recipe carefully. Accurate measuring assures correct proportion of ingredients and a perfect cake. Any deviation in measuring can cause many of the problems listed below.

Be sure to sift the flour, both all-purpose and cake flour, before you measure it, then sift again when combining the flour with the other dry ingredients.

Cream shortening and sugar till light and fluffy or till sugar is dissolved. This is important as it incorporates air and gives cake a light texture. For other information, see Test Kitchen Tips on this page. If problems still exist, check the following:

Coarse texture

- Insufficient creaming
- Oven too slow

Heavy, compact texture

- Oven too slow
- Extreme overbeating

A dry cake

- Overbeaten egg whites
- Overbaking

Thick, heavy crust

- Baking too long
- Oven too hot

Hump or cracks on top

- Oven too hot

Moist, sticky crust

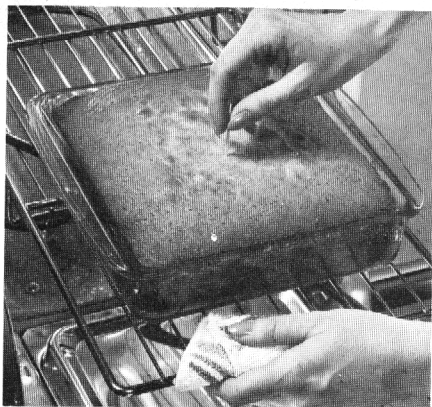
- Insufficient baking

Cake falling

- Oven too slow
- Insufficient baking
- Too much batter in pan
- Moving cake during baking

Poor volume

- Pan too large
- Oven too hot



A shortening-type cake is done when a cake tester or wooden pick inserted in center comes out clean. The cake will also shrink slightly from sides of baking dish or pan.

HIGH-ALTITUDE CHANGES

If you live in a high altitude area (3,000 feet above sea level or above), you may find that many cakes will tend to fall and give unpredictable results. The chart below will help you make adjustments in the ingredient proportions. Make the adjustment for all 3 ingredients listed. Since each recipe is different, you may have to experiment a few times with each recipe to discover the best proportions. Where two amounts appear, try smaller amount first then adjust if necessary.

High-altitude Cake Baking

Ingredients	3,000 feet	5,000 feet	7,000 feet
Liquid: add for each cup	1 to 2 table- spoons	2 to 4 table- spoons	3 to 4 table- spoons
Baking powder: decrease for each teaspoon	1/8 tea- spoon	1/8 to 1/4 tea- spoon	1/4 tea- spoon
Sugar: decrease for each cup	0 to 1 table- spoon	0 to 2 table- spoons	1 to 3 table- spoons

YELLOW CAKE

- 2/3 cup butter or margarine
- 1 3/4 cups sugar
- 2 eggs
- 1 1/2 teaspoons vanilla
- 3 cups sifted cake flour
- 2 1/2 teaspoons baking powder
- 1 teaspoon salt
- 1 1/4 cups milk

OVEN 350°

Cream butter. Add sugar gradually, creaming till light. Add eggs and vanilla and beat till fluffy. Sift dry ingredients together; add to creamed mixture alternately with milk, beating after each addition. Beat 1 minute. Bake in 2 greased and lightly floured 9x1 1/2-inch round pans at 350° for 30 to 35 minutes. Cool 10 minutes; remove from pans. Cool.

BEST TWO-EGG CAKE

OVEN 375°

Cream 1/2 cup shortening and 1 1/2 cups sugar till light, 12 to 15 minutes at medium-high speed on electric mixer. Add 1 teaspoon vanilla and 2 eggs, one at a time, beating well after each. Sift 2 1/4 cups sifted cake flour with 2 1/2 teaspoons baking powder and 1 teaspoon salt. Add to creamed mixture alternately with 1 cup plus 2 tablespoons milk, beating after each addition. Bake in 2 greased and floured 9x1 1/2-inch round pans at 375° for 20 to 25 minutes.

BUSY-DAY CAKE

- 1/3 cup shortening
- 1 3/4 cups sifted cake flour
- 3/4 cup sugar
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 egg
- 3/4 cup milk
- 1 1/2 teaspoons vanilla

OVEN 375°

Place shortening in mixing bowl. Sift in dry ingredients. Add egg and *half* the milk; mix till flour is moistened. Beat 2 minutes at medium speed on electric mixer. Add remaining milk and vanilla; beat 2 minutes longer. Bake in greased and lightly floured 9x9x2-inch baking pan at 375° about 25 minutes or till done.

CITRUS YELLOW CAKE

OVEN 375°

Combine $\frac{3}{4}$ cup shortening, 1 tablespoon grated orange peel, and $1\frac{1}{2}$ teaspoons grated lemon peel; mix well. Gradually add $1\frac{1}{2}$ cups sugar; cream till light and fluffy. Add 3 eggs, one at a time, beating well after each.

Sift together $2\frac{1}{2}$ cups sifted cake flour, $2\frac{1}{2}$ teaspoons baking powder, and $\frac{3}{4}$ teaspoon salt. Add to creamed mixture alternately with 2 tablespoons lemon juice and $\frac{3}{4}$ cup milk, beating smooth after each addition. Turn into 2 greased and lightly floured 9x1 $\frac{1}{2}$ -inch round baking pans. Bake in moderate oven (375°) for 25 to 30 minutes. Cool 10 minutes; remove from pans. Cool.

PINEAPPLE UPSIDE-DOWN CAKE

- 1 8½-ounce can sliced pineapple
- 3 tablespoons butter or margarine
- $\frac{1}{2}$ cup brown sugar
- 4 maraschino cherries, halved
- • •
- $\frac{1}{3}$ cup shortening
- $\frac{1}{2}$ cup granulated sugar
- 1 egg
- 1 teaspoon vanilla
- 1 cup sifted all-purpose flour
- $1\frac{1}{4}$ teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt

OVEN 350°

Drain pineapple, reserving syrup. Halve pineapple slices. Melt butter in 8x8x2-inch baking pan. Add brown sugar and 1 *tablespoon* of the reserved pineapple syrup. Add water to remaining syrup to make $\frac{1}{2}$ cup. Arrange pineapple in bottom of pan. Place cherry half in center of each slice.

Cream together shortening and granulated sugar till light and fluffy. Add egg and vanilla; beat till fluffy. Sift together flour, baking powder, and salt; add to creamed mixture alternately with the $\frac{1}{2}$ cup reserved pineapple syrup, beating after each addition. Spread over pineapple. Bake in moderate oven (350°) for 40 to 45 minutes. Cool 5 minutes; invert on plate. Serve warm.

LOAF POUND CAKE

- $\frac{3}{4}$ cup butter or margarine
- $\frac{1}{2}$ teaspoon grated lemon peel
- $\frac{3}{4}$ cup sugar
- 1 teaspoon vanilla
- 3 eggs
- $1\frac{1}{2}$ cups sifted all-purpose flour
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt

OVEN 350°

Cream butter and peel; gradually add sugar, creaming till light, about 6 minutes at medium speed on electric mixer. Add vanilla, then eggs, one at a time, beating well after each. Sift together dry ingredients; stir in. Grease *bottom* only of 9x5x3-inch pan; turn in batter. Bake at 350° for 50 minutes or till done. Cool in pan. Sift confectioners' sugar lightly on top.

DATE CAKE

- $\frac{1}{2}$ pound pitted dates, coarsely chopped ($1\frac{1}{2}$ cups)
- 1 cup boiling water
- $\frac{1}{2}$ cup shortening
- 1 cup sugar
- 1 teaspoon vanilla
- 1 egg
- $1\frac{1}{2}$ cups sifted all-purpose flour
- 1 teaspoon soda
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup chopped walnuts

OVEN 350°

Combine dates with water; cool to room temperature. Cream shortening and sugar till light. Add vanilla and egg; beat well. Sift flour, soda, and salt together; add to creamed mixture alternately with date mixture, beating after each addition. Stir in nuts. Bake in greased and lightly floured 13x9x2-inch baking pan at 350° about 25 to 30 minutes. If desired, serve with a dollop of whipped cream.

CHOCO-DATE CAKE

Prepare Date Cake, sifting 2 tablespoons cocoa (regular-type, dry) with dry ingredients and omitting nuts from batter. Turn into greased and lightly floured 13x9x2-inch baking pan. Sprinkle with $\frac{1}{2}$ cup chopped walnuts and $\frac{1}{2}$ cup semisweet chocolate pieces. Bake as above.

SPICE NUT CAKE

- 2 cups sifted all-purpose flour**
- 1 cup granulated sugar**
- 1 teaspoon baking powder**
- 1 teaspoon salt**
- 3/4 teaspoon soda**
- 3/4 teaspoon ground cloves**
- 3/4 teaspoon ground cinnamon**
- 2/3 cup shortening**
- 3/4 cup brown sugar**
- 1 cup buttermilk or sour milk**
- 3 eggs**
- 1/2 cup finely chopped walnuts**

OVEN 350°

Sift together first 7 ingredients. Add shortening, brown sugar, and buttermilk. Mix till all flour is moistened. Beat 2 minutes at medium speed on electric mixer. Add eggs; beat 2 minutes more. Stir in nuts. Bake in 2 greased and lightly floured 9x1 1/2-inch round pans in moderate oven (350°) for 30 to 35 minutes or till done. Cool 10 minutes; remove from pans. Cool completely. Fill and frost with Penuche Frosting (see page 144).

NUTMEG FEATHER CAKE

- 1/4 cup butter or margarine**
- 1/4 cup shortening**
- 1 1/2 cups sugar**
- 1 1/2 teaspoon vanilla**
- 3 eggs**
- 2 cups sifted all-purpose flour**
- 1 teaspoon soda**
- 1 teaspoon baking powder**
- 1 1/2 to 2 teaspoons ground nutmeg**
- 1/4 teaspoon salt**
- 1 cup buttermilk or sour milk**

OVEN 350°

Cream together butter and shortening; gradually add sugar, creaming till light. Add vanilla, then eggs one at a time, beating well after each. Sift together dry ingredients; add to creamed mixture alternately with buttermilk, beating after each addition. Pour into greased and lightly floured 13x9x2-inch pan. Bake in moderate oven (350°) for 30 minutes or till done. Cool completely in pan. Top with Broiled Coconut Topper (see page 145).

GINGERBREAD

- 1/2 cup shortening**
- 1/2 cup sugar**
- 1 egg**
- 1/2 cup light molasses**
- 1 1/2 cups sifted all-purpose flour**
- 3/4 teaspoon salt**
- 3/4 teaspoon soda**
- 1/2 teaspoon ground ginger**
- 1/2 teaspoon ground cinnamon**
- 1/2 cup boiling water**

OVEN 350°

Cream shortening and sugar till light. Add egg and molasses; beat thoroughly. Sift together dry ingredients. Add to creamed mixture alternately with water, beating after each addition. Bake in greased and lightly floured 8x8x2-inch pan at 350° for 35 to 40 minutes or till done. Serve warm.

BANANA CAKE

OVEN 350°

Place 2 teaspoons lemon juice in measuring cup. Add milk to make 2/3 cup. Sift 2 1/3 cups sifted all-purpose flour, 1 2/3 cups sugar, 1/4 teaspoons baking powder, 1 teaspoon soda, and 1 teaspoon salt into large mixing bowl. Add 2/3 cup shortening, 2/3 cup mashed fully ripe bananas, and sour milk; mix until all flour is dampened. Beat vigorously 2 minutes. Add 2 eggs; beat 2 minutes longer. Stir in 3/4 cup chopped walnuts. Bake in 2 greased and floured 9x1 1/2-inch round pans in 350° oven 35 minutes. Cool 10 minutes in pans. Remove; cool.

CARROT-PINEAPPLE CAKE

OVEN 350°

Sift together into large mixing bowl 1 1/2 cups sifted all-purpose flour, 1 cup sugar, 1 teaspoon baking powder, 1 teaspoon soda, 1 teaspoon ground cinnamon, and 1/2 teaspoon salt. Add 2/3 cup salad oil, 2 eggs, 1 cup finely shredded carrot, 1/2 cup crushed pineapple (with syrup), and 1 teaspoon vanilla. Mix till moistened; beat 2 minutes at medium speed on electric mixer. Bake in greased and lightly floured 9x9x2-inch pan in moderate oven (350°) about 35 minutes or till done. Cool 10 minutes; remove from pan. Cool. Frost with Cream Cheese Frosting (see page 144).

APPLESAUCE CAKE

- 1/2 cup butter or margarine
- 2 cups sugar
- 2 eggs
- 2 1/2 cups sifted all-purpose flour
- 1 1/2 teaspoons soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground allspice
- 1 1/2 cups canned applesauce
- 1/2 cup raisins
- 1/2 cup chopped pecans

OVEN 350°

Cream butter; gradually add sugar, creaming till light. Add eggs, beating well after each. Sift together dry ingredients. Add alternately to creamed mixture with applesauce. Stir in raisins and nuts. Turn batter into greased and lightly floured 13x9x2-inch pan. Bake at 350° about 45 minutes or till done. Cool in pan.

WHITE CAKE SUPREME

- 3/4 cup shortening
- 1 1/2 cups sugar
- 1 1/2 teaspoons vanilla
- 2 1/4 cups sifted cake flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1 cup milk
- 5 stiffly beaten egg whites

OVEN 375°

Cream shortening and sugar till light. Add vanilla and mix well. Sift together flour, baking powder, and salt. Add to creamed mixture alternately with milk, beating after each addition. Gently fold in egg whites. Bake in 2 greased and lightly floured 9x1 1/2-inch round pans in moderate oven (375°) for 18 to 20 minutes or till done. Cool 10 minutes; remove from pans. Cool thoroughly and frost.

LADY BALTIMORE CAKE

Prepare White Cake Supreme. Fill with *Lady Baltimore Filling*: Add 1/3 cup candied cherries, chopped, and 1/4 cup each chopped figs, raisins, and chopped pecans to 1/3 of Seven-minute Frosting (page 144). Frost with remaining frosting.

PETITS FOURS

Petits Fours make dainty tea cakes for a party—

- 1/4 cup butter or margarine
- 1/4 cup shortening
- 1 cup sugar
- 1/2 teaspoon vanilla
- 1/4 teaspoon almond extract
- 2 cups sifted cake flour
- 3 teaspoons baking powder
- 1/4 teaspoon salt
- 3/4 cup milk
- 3/4 cup (6) egg whites
- 1/4 cup sugar

OVEN 350°

Cream together butter and shortening. Gradually add 1 cup sugar, creaming till light. Stir in vanilla and almond extract. Sift together flour, baking powder, and salt. Add to creamed mixture alternately with milk, beating well after each addition. Beat egg whites till foamy; gradually add 1/4 cup sugar, beating till soft peaks form. Fold into batter. Turn into greased and lightly floured 13x9x2-inch pan. Bake at 350° for 35 to 40 minutes. Cool 10 minutes; remove from pan. Cool completely.

PETITS FOURS ICING

- 3 cups granulated sugar
- 1/4 teaspoon cream of tartar
- 1 teaspoon vanilla
- Sifted confectioners' sugar (about 2 1/2 cups)
- Food coloring

In covered 2-quart saucepan, bring granulated sugar, cream of tartar, and 1 1/2 cups hot water to boil. Uncover; continue cooking to thin syrup (226°). Cool at room temperature, not over ice water, to lukewarm (110°). Add vanilla and confectioners' sugar till icing is of pouring consistency. Tint with food coloring.

Assemble: Cut cooled cake in 1 1/2-inch diamonds, squares, or circles using a stiff paper pattern. Place cake on rack with cookie sheet below. Spoon icing evenly over cakes. Let dry; add another coat. Decorate with various decorations: sliced almonds, snipped marshmallow flowers, or frosting flowers using Ornamental Frosting (page 144).

COCOA FUDGE CAKE

- ¾ cup butter or margarine**
- 1½ cups sugar**
- 3 eggs, separated**
- 1½ teaspoons vanilla**
- 1 teaspoon red food coloring**
- 2¼ cups sifted cake flour**
- ½ cup cocoa (regular-type, dry)**
- 3 teaspoons baking powder**

OVEN 350°

Cream butter and sugar till light. Add egg yolks, one at a time, beating well after each. Add vanilla and food coloring. Sift together dry ingredients. Add to creamed mixture alternately with 1 cup cold water, beating after each addition. Beat egg whites to stiff peaks; fold into batter. Bake in 2 greased and floured 9x1½-inch round pans at 350° for 25 minutes.

CHOCOLATE FUDGE CAKE

OVEN 350°

In saucepan, combine 1 slightly beaten egg, ⅔ cup sugar, ½ cup milk, and three 1-ounce squares unsweetened chocolate. Cook and stir over medium heat till chocolate melts and mixture comes just to boiling; cool. Cream 1 cup sugar and ½ cup shortening till light. Add 1 teaspoon vanilla and 2 eggs, one at a time, beating well after each. Sift together 2 cups sifted cake flour, 1 teaspoon soda, and ½ teaspoon salt. Add to creamed mixture alternately with 1 cup milk, beating after each addition. Blend in chocolate mixture. Bake in 2 greased and floured 9x1½-inch round pans at 350° for 25 to 30 minutes.

PRIZE CHOCOLATE CAKE

OVEN 350°

Cream together ⅔ cup shortening and 1¼ cups sugar till light. Blend in 1½ teaspoons vanilla and three 1-ounce squares unsweetened chocolate, melted and cooled. Add 3 eggs, one at a time; beat well after each. Sift together 1½ cups sifted all-purpose flour and ¾ teaspoon each soda and salt. Add to creamed mixture alternately with 1¼ cups sour milk; beat after each. Bake in greased and floured 13x9x2-inch baking pan at 350° for 35 to 40 minutes.

DEVIL'S FOOD CAKE

All-time favorite cake pictured on page 126—

- ½ cup shortening**
- 1¾ cups sugar**
- 1 teaspoon vanilla**
- 3 eggs, separated**
- 2½ cups sifted cake flour**
- ½ cup cocoa (regular-type, dry)**
- 1½ teaspoons soda**
- 1 teaspoon salt**
- 1⅓ cups cold water**
- Sea Foam Frosting (see page 143)**
- Shadow Icing (see page 145)**

OVEN 350°

Cream shortening and 1 cup of the sugar till light. Add vanilla and egg yolks, one at a time, beating well after each. Sift together dry ingredients; add to creamed mixture alternately with cold water, beating after each addition. Beat egg whites till soft peaks form; gradually add ¾ cup sugar, beating till stiff peaks form. Fold into batter; blend well. Bake in 2 greased and lightly floured 9x1½-inch round baking pans at 350° for 30 to 35 minutes. Fill and frost with Sea Foam Frosting. Prepare Shadow Icing; drizzle around edge of frosted cake.

FEATHERY FUDGE CAKE

- ⅔ cup butter or margarine**
- 1¾ cups sugar**
- 1 teaspoon vanilla**
- 2 eggs**
- 2½ 1-ounce squares unsweetened chocolate, melted and cooled**
- 2½ cups sifted cake flour**
- 1¼ teaspoons soda**
- ½ teaspoon salt**
- 1¼ cups icy cold water**

OVEN 350°

Cream butter. Gradually add sugar, creaming till light. Add vanilla and eggs, one at a time, beating after each. Blend in chocolate. Sift together flour, soda, and salt. Add to creamed mixture alternately with water, beating after each addition. Turn into 2 greased and lightly floured 9x1½-inch round baking pans. Bake at 350° for 30 to 35 minutes.

SWEET CHOCOLATE CAKE

- 1 4-ounce bar sweet cooking chocolate**
- ½ cup butter or margarine**
- 1 cup sugar**
- 3 eggs, separated**
- 1 teaspoon vanilla**
- 1¾ cups sifted cake flour**
- 1 teaspoon soda**
- ½ teaspoon salt**
- ¾ cup buttermilk**

OVEN 350°

Combine chocolate with ½ cup water; stir over low heat till chocolate melts. Cool. Cream butter; gradually add sugar, creaming till light. Add egg yolks, one at a time, beating well after each. Blend in vanilla and chocolate mixture. Sift together dry ingredients. Add to creamed mixture alternately with buttermilk, beating after each addition. Beat egg whites to stiff peaks; fold into batter. Bake in 2 greased and lightly floured 8x1½-inch round pans at 350° for 30 to 35 minutes. Cool. Fill and frost with Coconut Frosting (page 145).

CHOCOLATE MARBLE CAKE

- ½ cup butter or margarine**
- 1 cup sugar**
- 1 teaspoon vanilla**
- 3 eggs**
- 2 cups sifted cake flour**
- 2½ teaspoons baking powder**
- ¼ teaspoon salt**
- ¾ cup milk**
- 1 1-ounce square unsweetened chocolate, melted and cooled**
- 2 tablespoons hot water**
- ⅛ teaspoon red food coloring**
- ¼ teaspoon soda**

OVEN 350°

Cream butter and sugar till light. Add vanilla and eggs, one at a time, beating well after each. Sift together flour, baking powder, and salt; add to creamed mixture alternately with milk; beat after each addition. Combine remaining ingredients; stir into a *third* of the batter. Alternate light and dark batters by spoonfuls in greased and lightly floured 9x5x3-inch loaf pan. Zigzag spatula through batter. Bake at 350° for 55 to 60 minutes. Cool 15 minutes; remove from pan. Cool.

BLACK FOREST CAKE

OVEN 350°

Beat 2 egg whites till soft peaks form. Gradually add ½ cup sugar, beating till stiff peaks form. Sift together 1¾ cups sifted cake flour, 1 cup sugar, ¾ teaspoon soda, and 1 teaspoon salt into mixing bowl. Add ⅓ cup salad oil and ½ cup milk; beat 1 minute at medium speed on electric mixer. Scrape bowl often.

Add ½ cup milk, 2 egg yolks, and two 1-ounce squares unsweetened chocolate, melted and cooled. Beat 1 minute longer, scraping bowl frequently. Gently fold in egg whites. Pour into two greased and lightly floured 9x1½-inch round pans. Bake in moderate oven (350°) for 30 to 35 minutes. Cool 10 minutes; remove from pans. Cool thoroughly. Split each layer in half making 4 thin layers. Set aside.

Cherry Filling: Combine one 1-pound 4-ounce can pitted tart red cherries, drained, ½ cup port wine, 1 tablespoon kirsch, and 3 drops almond extract. Chill 3 to 4 hours or overnight. Drain thoroughly.

Chocolate Mousse: Combine three 1-ounce squares semisweet chocolate and 3 tablespoons kirsch in top of double boiler; stir over, *not touching*, boiling water till chocolate melts and mixture is smooth. Slowly stir into 1 well-beaten egg. Whip 1 cup whipping cream and 2 tablespoons sugar; fold into chocolate. Chill 2 hours.

Prepare Butter Frosting (see page 143). Chill 30 minutes.

To assemble: Spread ½ cup Butter Frosting on the cut side of a cake layer. With remaining frosting, form one ridge ½ inch wide and ¾ inch high around outside edge of same cake layer; make another ridge 2 inches from outside edge. Chill 30 minutes. Fill spaces with Cherry Filling. Spread second cake layer with Chocolate Mousse and place unfrosted side atop first. Chill 30 minutes. Whip 2 cups whipping cream with 2 tablespoons sugar and 1 teaspoon vanilla. Spread third cake layer with 1½ cups whipped cream and place atop second layer. Top with fourth cake layer. Reserving ¼ cup whipped cream, frost sides with remainder. Sift confectioners' sugar over top. Garnish with dollops of whipped cream, maraschino cherries, and chocolate curls. Chill 2 hours.

EVERYDAY CUPCAKES

- ½ cup shortening
- 1¾ cups sifted all-purpose flour
- 1 cup sugar
- 2½ teaspoons baking powder
- ½ teaspoon salt
- 1 egg
- ¾ cup milk
- 1 teaspoon vanilla

OVEN 375°

Place shortening in mixing bowl. Sift in dry ingredients. Add egg and *half* the milk; mix till flour is moistened. Beat 2 minutes at low speed on electric mixer. Add remaining milk and vanilla; beat 1 minute longer. Fill paper bake cups in muffin pans half full. Bake at 375° for 18 to 20 minutes or till done. Cool; frost with Jelly Frosting (see page 145). Makes 1½ dozen cupcakes.

PEANUT BUTTER CUPCAKES

OVEN 375°

Cream ½ cup chunk-style peanut butter and ½ cup shortening. Gradually add 1½ cups brown sugar, beating till light. Add 1 teaspoon vanilla and 2 eggs, one at a time, beating till fluffy. Sift together 2 cups sifted all-purpose flour, 2 teaspoons baking powder, and ½ teaspoon salt; add alternately with 1 cup milk, beating after each addition. Fill paper bake cups in muffin pans half full. Bake at 375° for 15 to 20 minutes. Cool; frost with peanut butter. Makes about 2 dozen cupcakes.

COCONUT TOPPED CUPCAKES

OVEN 400°

Sift together 2¼ cups sifted cake flour, 1 cup sugar, 3 teaspoons baking powder, and 1 teaspoon salt into bowl; make a well in center. Add in order: ⅓ cup salad oil, ½ cup milk, and 1½ teaspoons vanilla; blend. Beat 1 minute at medium speed on electric mixer. Add ½ cup milk and 2 egg yolks; beat 1 minute. Beat 2 egg whites till soft peaks form; gradually add ½ cup sugar. Beat till *very stiff peaks* form; fold into batter. Fill paper bake cups in muffin pans half full. Top with one 3½-ounce can flaked coconut. Bake at 400° about 12 to 15 minutes. Makes about 3 dozen cupcakes.

FUDGE CUPCAKES

- ¾ cup brown sugar
- ⅓ cup milk
- 2 1-ounce squares unsweetened chocolate
- ¾ cup brown sugar
- ⅓ cup shortening
- • •
- 1 teaspoon vanilla
- 2 eggs
- 1½ cups sifted all-purpose flour
- 1 teaspoon soda
- ½ teaspoon salt
- ½ cup milk

OVEN 375°

Combine ¾ cup brown sugar, ⅓ cup milk, and chocolate in saucepan. Stir over very low heat till chocolate melts; cool. Gradually add ¾ cup brown sugar to shortening, creaming till sugar is dissolved. Add vanilla and eggs, one at a time, beating well after each. Sift together flour, soda, and salt. Add to creamed mixture alternately with ½ cup milk, beating after each addition. Stir in chocolate mixture. Fill paper bake cups in muffin pans half full. Bake in moderate oven (375°) about 20 minutes. Makes about 2 dozen cupcakes.

MOCHA CUPCAKES

- ½ cup shortening
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla
- 1½ cups sifted all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon soda
- ¼ teaspoon salt
- ½ cup cocoa (regular-type, dry)
- • •
- ½ cup milk
- 1½ teaspoons instant coffee powder

OVEN 375°

Cream shortening and sugar till light. Add egg and vanilla; beat well. Sift together the next 5 ingredients. Add to creamed mixture alternately with milk, beating after each addition. Dissolve coffee powder in ½ cup hot water; stir into batter. Fill paper bake cups in muffin pans ¾ full. Bake in moderate oven (375°) for 20 minutes. Cool and frost. Makes about 18 cupcakes.

LIGHT FRUITCAKE

- 1 cup butter or margarine
- 1 cup sugar
- 4 eggs
- 3 cups sifted all-purpose flour
- 1 teaspoon baking powder
- ¼ cup light corn syrup
- ¼ cup orange juice
- ¼ cup dry white wine
- 1 teaspoon lemon extract
- ¾ pound (1½ cups) candied cherries, chopped
- 1 cup light raisins
- ½ pound (1 cup) candied pineapple, chopped
- ¼ pound (½ cup) chopped mixed candied fruits and peels
- ¼ pound (½ cup) candied lemon peel, chopped
- ¼ pound (½ cup) candied orange peel, chopped
- 1 cup chopped walnuts

OVEN 275°

Cream butter and sugar till light; add eggs, one at a time, beating well after each. Sift flour and baking powder together. Combine corn syrup, orange juice, wine, and lemon extract; add to creamed mixture alternately with flour mixture. Mix well. Combine chopped fruits, peels, and nuts; fold into batter. Pour into 1 well-greased 5½-cup ring mold and 6 well-greased 4½x2½x1½-inch loaf pans. (Or, turn into 1 well-greased 5½-cup ring mold and 1 well-greased 10x3½x2½-inch loaf pan.) Bake at 275° 60 to 70 minutes, or till done. Cool in pans; turn out of pans. Wrap in several layers of wine moistened cheesecloth. Overwrap with foil. Store in cool place at least one week. Re-moisten cheesecloth as needed.

FRUITCAKE POINTERS

- Cool fruitcakes in pans, then turn out.
- Store cakes in foil, clear plastic wrap, or airtight container. Keep in cool place. If desired, wrap cakes in brandy-, wine-, or juice-soaked cloth, then in foil. Moisten cloth once a week.
- For thin perfect slices, chill fruitcake before cutting.
- Make fruitcakes 3 to 4 weeks ahead for a blended and mellow flavor.

DARK FRUITCAKE

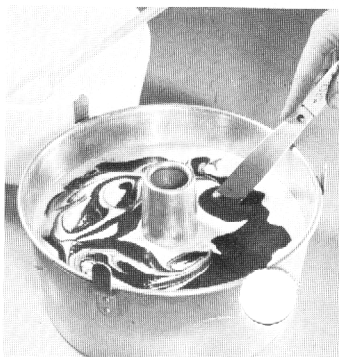
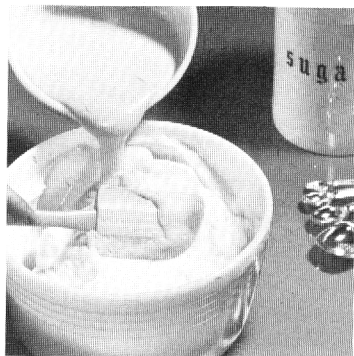
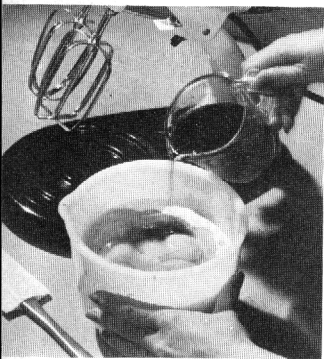
- 3 cups sifted all-purpose flour
- 2 teaspoons baking powder
- 2 teaspoons ground cinnamon
- 1 teaspoon salt
- ½ teaspoon ground nutmeg
- ½ teaspoon ground allspice
- ½ teaspoon ground cloves
- 1 1-pound package (2½ cups) mixed candied fruits and peels
- 1 15-ounce package (3 cups) raisins
- 1 8-ounce package (1½ cups) whole candied cherries
- 1 8-ounce package (1⅓ cups) pitted dates, snipped
- 1 cup slivered almonds
- 1 cup pecan halves
- ½ cup candied pineapple, chopped
- 4 eggs
- 1¾ cups brown sugar
- 1 cup orange juice
- ¾ cup butter or margarine, melted and cooled
- ¼ cup light molasses

OVEN 300°

Sift flour, baking powder, cinnamon, salt, nutmeg, allspice, and cloves into large mixing bowl. Add candied fruits and peels, raisins, candied cherries, dates, almonds, pecans, and candied pineapple. Mix till fruits and nuts are well coated. Beat eggs till foamy. Gradually add brown sugar, beating till well combined. Blend in orange juice, butter or margarine, and light molasses. Add to fruit mixture; stir till well combined.

Grease one 5¾x3¼x2¼-inch loaf pan, one 8½x4½x2½-inch loaf pan, and one 10x3½x2½-inch loaf pan. Line bottom and sides of pans with strips of brown paper; grease paper. Turn batter into prepared pans, filling each about ¾ full. Bake at 300° till done. (Allow about 1½ hours for the 5¾x3¼x2¼-inch pan and about 2 hours for the other two pans.) Cover all pans with foil after 1 hour. Cool thoroughly; remove from pans. Wrap in several layers of wine- or fruit juice-moistened cheesecloth. Overwrap with foil. Store in refrigerator. Re-moisten cheesecloth as needed if cakes are kept longer than one week.

How to make high, light chiffon cakes



Sift dry ingredients into a mixing bowl and make a well in the center. Add in order: salad oil, egg yolks, liquids, and flavorings. Beat till batter is satin smooth. In large bowl, beat egg whites till very stiff peaks form. Pour egg yolk batter in

thin stream over entire surface of egg whites, gently folding to blend. Don't stir. Turn into *ungreased* tube pan. For a marble cake, gently swirl narrow spatula through batter to blend. Leave definite areas of light and dark batter.

A chiffon cake combines the lightness of an angel cake with the richness of a shortening-type cake. Keep in mind these tips when preparing a chiffon cake.

- The volume of a chiffon cake depends upon beating egg whites till very stiff peaks form—when a spatula is pulled through, a clear path should remain.
- When beating egg whites, be sure the beaters are free of grease. Avoid using plastic mixing bowls as they retain a greasy film. This is important as grease will inhibit the volume of beaten egg whites, therefore, the volume of the cake.
- To fold batter into stiffly beaten egg whites, use rubber spatula with down-up-over motion; turn bowl as you work. Fold gently; don't stir.
- A chiffon cake is done when it springs back when pressed lightly with finger.
- Turn chiffon cakes upside down as they come from oven until cool. This keeps the cake from shrinking or falling. A carbonated beverage bottle makes a convenient stand for a tube pan.
- To remove from pan, loosen cake around sides and center tube with spatula or knife. Turn upside down; remove pan.

MARBLE CHIFFON CAKE

OVEN 325°

Sift together $2\frac{1}{4}$ cups sifted cake flour, $1\frac{1}{2}$ cups sugar, 3 teaspoons baking powder, and 1 teaspoon salt. Make well in center of dry ingredients and add in order: $\frac{1}{2}$ cup salad oil, 7 egg yolks, $\frac{3}{4}$ cup cold water, and 1 teaspoon vanilla. Beat till satin smooth. In large bowl, beat 7 egg whites with $\frac{1}{2}$ teaspoon cream of tartar till *very stiff peaks* form.

Pour egg yolk mixture in thin stream over entire surface of egg whites, gently folding to blend. Remove $\frac{1}{3}$ of batter to separate bowl. Blend together $\frac{1}{4}$ cup boiling water, 2 tablespoons sugar, and two 1-ounce squares unsweetened chocolate, melted; cool. Gently fold chocolate mixture into $\frac{1}{3}$ portion of batter. Spoon *half* the light batter into *ungreased* 10-inch tube pan; top with *half* the chocolate batter. Repeat layers. With narrow spatula, swirl gently through batters to marble. Leave definite areas of light and dark batter.

Bake in slow oven (325°) about 65 minutes or till cake tests done. Invert cake in pan; cool. Frost with a chocolate frosting.

MAPLE CHIFFON CAKE

- 2¼ cups sifted cake flour
- ¾ cup granulated sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- • •
- ¾ cup brown sugar
- ½ cup salad oil
- 5 egg yolks
- ¾ cup cold water
- 2 teaspoons maple flavoring
- 1 cup (8) egg whites
- ½ teaspoon cream of tartar
- 1 cup finely chopped walnuts

OVEN 350°

Sift first 4 ingredients together into mixing bowl; stir in brown sugar. Make a well in dry ingredients. Add in order: salad oil, egg yolks, water, and flavoring. Beat till satin smooth. Beat egg whites with cream of tartar till *very stiff peaks* form. Pour batter in thin stream over entire surface of egg whites; fold in gently. Fold in nuts. Bake in *ungreased* 10-inch tube pan at 350° for 1 hour. Invert pan; cool. Frost with Golden Butter Frosting (see page 144).

ORANGE SUNSHINE CAKE

As light and delicate as a sunny spring day—

- ¾ cup (8) egg yolks
- ⅔ cup sugar
- 1 teaspoon grated orange peel
- ½ cup orange juice
- 1 cup sifted cake flour
- 1 cup (8) egg whites
- 1 teaspoon cream of tartar
- ½ teaspoon salt
- ⅔ cup sugar

OVEN 325°

Beat egg yolks till thick and lemon-colored; gradually add ⅔ cup sugar, beating till thick. Combine orange peel and orange juice; add to egg mixture alternately with cake flour.

Beat egg whites with cream of tartar and salt till soft peaks form. Gradually add ⅔ cup sugar, beating till stiff peaks form. Gently fold into egg yolk mixture. Bake in *ungreased* 10-inch tube pan in slow oven (325°) for about 1 hour and 10 to 15 minutes. Invert; cool.

PINEAPPLE CHIFFON CAKE

OVEN 350°

Sift together 2¼ cups sifted cake flour, 1½ cups sugar, 3 teaspoons baking powder, and 1 teaspoon salt into bowl. Make well in center and add in order: ½ cup salad oil, 5 egg yolks, and ¾ cup pineapple juice. Beat until satin smooth.

In large mixing bowl, beat 1 cup (8) egg whites with ½ teaspoon cream of tartar till *very stiff peaks* form. Pour batter in thin stream over entire surface of egg whites; fold in gently. Bake in *ungreased* 10-inch tube pan in moderate oven (350°) for 1 hour or until done. Invert; cool.

Split cooled cake into 2 layers. Fill with part of Pineapple-whipped Topping; frost top and sides with remainder.

Pineapple-whipped Topping: Thoroughly drain one 1-pound 4½-ounce can crushed pineapple, chilled. Fold drained pineapple into 2 cups whipping cream, whipped.

CHOCOLATE CHIFFON CAKE

- 4 1-ounce squares unsweetened chocolate, melted
- ¼ cup sugar
- 2¼ cups sifted cake flour
- 1½ cups sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- ½ cup salad oil
- 7 egg yolks
- ¾ cup cold water
- 1 teaspoon vanilla
- ½ teaspoon cream of tartar
- 7 egg whites

OVEN 325°

Thoroughly blend melted chocolate, ½ cup boiling water, and ¼ cup sugar; cool. Sift together flour, 1½ cups sugar, baking powder, and salt into bowl. Make well in center of dry ingredients. Add in order: salad oil, egg yolks, water, and vanilla. Beat until satin smooth.

Stir chocolate mixture into batter. In large mixing bowl, combine cream of tartar and egg whites; beat till *very stiff peaks* form. Pour chocolate batter in thin stream over entire surface of egg whites; fold in gently. Bake in *ungreased* 10-inch tube pan in slow oven (325°) for 1 hour and 5 minutes. Invert pan; cool.



For a spring dessert, serve Golden Chiffon Cake. Frost it with fluffy Seven-minute

Frosting and top with coconut, both delicately tinted with yellow food coloring.

MOCHA CHIFFON CAKE

- 4 teaspoons instant coffee powder
- 2¼ cups sifted cake flour
- 1½ cups sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- ½ cup salad oil
- 5 egg yolks
- 1 teaspoon vanilla
- 3 1-ounce squares semisweet chocolate, coarsely grated
- 1 cup (8) egg whites
- ½ teaspoon cream of tartar

OVEN 325°

Dissolve coffee powder in ¾ cup water; set aside. Sift dry ingredients into a bowl; make well in center. Add in order: oil, yolks, vanilla, and coffee. Beat till satin smooth. Stir in chocolate. Beat egg whites with cream of tartar to *very stiff peaks*. Pour batter in thin stream over egg whites; fold in gently. Bake in *ungreased* 10-inch tube pan in slow oven (325°) for 1 hour and 10 minutes. Invert pan; cool.

GOLDEN CHIFFON CAKE

- 2¼ cups sifted cake flour
- 1½ cups sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- • •
- ½ cup salad oil
- 5 egg yolks
- ¾ cup water
- 1 teaspoon vanilla
- 2 teaspoons grated lemon peel
- ½ teaspoon cream of tartar
- 1 cup (8) egg whites

OVEN 325°

Sift together first 4 ingredients into bowl; make well in center. Add in order next 5 ingredients. Beat till satin smooth. Add cream of tartar to egg whites; beat till *very stiff peaks* form. Pour batter in thin stream over entire surface of egg whites; fold in gently. Bake in *ungreased* 10-inch tube pan in a slow oven (325°) for 1 hour and 10 minutes. Invert pan; cool. Frost with Seven-minute Frosting (see page 143) tinted with few drops yellow food coloring. Sprinkle with yellow tinted coconut.



Perfect angel and sponge cakes



Invert angel and sponge cakes in pan as they come from the oven. A carbonated beverage bottle makes a handy stand.

For angel and sponge cakes, the air incorporated into the batter is the leavening agent. Beating the egg whites and egg yolks, gently folding in the sugar-flour mixture, and an accurate oven temperature help to incorporate and keep air in the batter. Remember these tips when preparing an angel or sponge cake:

- Do not grease pan, unless specified.
- Angel and sponge cakes are done when they spring back to the touch.
- For a brown crust, remove cake from pan when completely cooled. The longer these cooled cakes are kept in the pan, the more crust will adhere to the pan.
- Beat egg yolks until they are thick and *literally* lemon-colored.

For problems, check the following list:

Tough cake Oven too hot Overmixing	Undersized cake Underbeaten or overbeaten egg whites Overmixing Too large a pan Oven too hot
Coarse texture Underbeaten egg whites Insufficient mixing	Removing cake from pan before cooling
Egg layer at bottom Underbeaten egg yolks	Sticky crust Insufficient baking

ANGEL CAKE

- 1 cup sifted cake flour
- $\frac{3}{4}$ cup sugar
- $1\frac{1}{2}$ cups (12) egg whites
- $1\frac{1}{2}$ teaspoons cream of tartar
- $\frac{1}{4}$ teaspoon salt
- $1\frac{1}{2}$ teaspoons vanilla
- $\frac{3}{4}$ cup sugar

OVEN 375°

Sift flour with $\frac{3}{4}$ cup sugar 2 times; set aside. Beat egg whites with cream of tartar, salt and vanilla till stiff enough to form soft peaks but still moist and glossy. Add remaining $\frac{3}{4}$ cup sugar, 2 tablespoons at a time, continuing to beat till egg whites hold stiff peaks.

Sift about $\frac{1}{4}$ of flour mixture over whites; fold in. Repeat, folding in remaining flour by fourths. Bake in *ungreased* 10-inch tube pan at 375° for 35 to 40 minutes or till done. Invert cake in pan; cool.

CHOCOLATE ANGEL CAKE

Prepare Angel Cake, substituting $\frac{3}{4}$ cup sifted cake flour and $\frac{1}{4}$ cup cocoa (regular-type, dry) for 1 cup sifted cake flour. Sift cocoa with flour and sugar 2 times.

ANGEL LOAF CAKE

- $\frac{1}{2}$ cup sifted cake flour
- $\frac{1}{4}$ cup sugar
- • •
- $\frac{3}{4}$ cup (6) egg whites
- $\frac{1}{2}$ teaspoon cream of tartar
- Dash salt
- 1 teaspoon vanilla
- $\frac{1}{4}$ teaspoon almond extract
- $\frac{1}{2}$ cup sugar

OVEN 375°

Sift flour with $\frac{1}{4}$ cup sugar 2 times; set aside. Beat egg whites with cream of tartar, salt, vanilla, and almond extract till stiff enough to form soft peaks but still moist and glossy. Add remaining $\frac{1}{2}$ cup sugar, 2 tablespoons at a time, continuing to beat until egg whites hold stiff peaks. Sift about $\frac{1}{3}$ of flour mixture over whites; fold in. Repeat, folding in remaining flour in two additions.

Bake in *ungreased* 9x5x3-inch loaf pan in moderate oven (375°) for 25 minutes or until done. Invert cake in pan; cool.

DAISY MARBLE CAKE

- 1 cup sifted cake flour
- ½ cup sugar
- 1⅓ cups (10) egg whites
- ¼ teaspoons cream of tartar
- ¼ teaspoon salt
- 1 cup sugar
- 1½ teaspoons finely shredded orange peel
- 4 drops yellow food coloring
- 4 well-beaten egg yolks
- 2 tablespoons sifted cake flour
- ½ teaspoon vanilla

OVEN 375°

Sift 1 cup flour with ½ cup sugar. Beat egg whites with cream of tartar and salt till soft peaks form. Gradually add 1 cup sugar, beating till stiff peaks form. Sift about ¼ of flour mixture over whites; fold in lightly. Repeat, folding in remaining flour mixture by thirds.

Divide batter into 2 parts. Add orange peel and food coloring to egg yolks; beat till very thick and lemon-colored. Fold egg-yolk mixture and 2 tablespoons flour into *half* of the batter. Fold the vanilla into *other half* of batter. Spoon batters alternately into *ungreased* 10-inch tube pan. Bake in moderate oven (375°) about 35 minutes or till done. Invert cake in pan; cool.

HOT-MILK SPONGE CAKE

- 1 cup sifted all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- ½ cup milk
- 2 tablespoons butter
- 2 eggs
- 1 cup sugar
- 1 teaspoon vanilla

OVEN 350°

Sift together flour, baking powder, and salt. Heat milk and butter till butter melts; keep hot. Beat eggs till thick and lemon-colored, about 3 minutes on high speed of electric mixer. Gradually add sugar, beating constantly at medium speed for 4 to 5 minutes. Add sifted dry ingredients to egg mixture; stir just till blended. Stir in hot milk mixture and vanilla; blend well. Turn batter into greased and floured 9x9x2-inch pan. Bake at 350° for 25 to 30 minutes. Don't invert; cool in pan.

BUTTER SPONGE

- 1 cup sifted cake flour
- 1 teaspoon baking powder
- ½ cup milk
- ¼ cup butter or margarine
- • •
- 6 egg yolks
- 1 cup sugar
- ½ teaspoon vanilla

OVEN 350°

Sift together flour and baking powder. Heat milk and butter till butter melts; keep hot. Beat egg yolks till thick and lemon-colored; gradually add sugar, beating constantly. Add vanilla. Add flour mixture; stir just till mixed. Gently stir in the hot milk mixture. Bake in greased and floured 9x9x2-inch pan at 350° for 30 to 35 minutes. Don't invert; cool in pan.

ORANGE SPONGE CAKE

OVEN 325°

Combine 1⅓ cups sifted cake flour and ⅓ cup sugar. Beat 6 egg yolks till thick and lemon-colored. Add 1 tablespoon grated orange peel and ½ cup orange juice; beat till very thick. Gradually add ¾ cup sugar and ¼ teaspoon salt, beating constantly. Sift flour mixture over egg yolk mixture, a little at a time, folding just till blended. Wash beaters. Beat 6 egg whites with 1 teaspoon cream of tartar till soft peaks form. Gradually add ½ cup sugar, beating till stiff peaks form. Thoroughly fold yolk mixture into whites. Bake in *ungreased* 10-inch tube pan at 325° about 55 minutes. Invert cake in pan; cool.

PINEAPPLE FLUFF CAKE

OVEN 325°

Beat 6 egg yolks till thick and lemon-colored. Add ½ cup pineapple juice and 1 tablespoon lemon juice; beat till well combined. Sift 1½ cups sifted cake flour, 1 teaspoon baking powder, and ¾ cup sugar together 2 times. Add to yolk mixture. Wash beaters. Beat 6 egg whites with ¼ teaspoon salt till soft peaks form. Gradually add ¾ cup sugar, beating till stiff peaks form. Fold batter into egg whites. Bake in *ungreased* 10-inch tube pan at 325° about 1 hour. Invert; cool.

JELLY ROLL

- 4 egg yolks
- $\frac{1}{3}$ cup sugar
- $\frac{1}{2}$ teaspoon vanilla
- 4 egg whites
- $\frac{1}{2}$ cup sugar
- $\frac{2}{3}$ cup sifted cake flour
- 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt

OVEN 375°

Beat egg yolks till thick and lemon-colored; gradually beat in $\frac{1}{3}$ cup sugar; add vanilla. Beat egg whites till soft peaks form; gradually add $\frac{1}{2}$ cup sugar and beat till stiff peaks form. Fold yolks into whites. Sift together flour, baking powder, and salt; fold into egg mixture.

Spread batter evenly in greased and lightly floured $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ -inch jelly roll pan. Bake in moderate oven (375°) about 10 to 12 minutes or till done.

Immediately loosen sides and turn out on towel sprinkled with sifted confectioners' sugar. Starting at narrow end, roll cake and towel together; cool on rack.

Unroll; spread with favorite filling. Roll up. Makes ten 1-inch slices.

CHOCOLATE ROLL

Prepare Jelly Roll, sifting $\frac{1}{4}$ cup cocoa (regular-type, dry) with other dry ingredients. Fill cake with 1 cup whipping cream, whipped; roll. Frost with Chocolate Gloss. Chill till serving time.

Or, fill with 1 quart ice cream, softened to spreading consistency. Roll and freeze.

CHOCOLATE GLOSS

- $\frac{1}{2}$ cup sugar
- $1\frac{1}{2}$ tablespoons cornstarch
- 1 1-ounce square unsweetened chocolate
- Dash salt
- $1\frac{1}{2}$ tablespoons butter or margarine
- $\frac{1}{2}$ teaspoon vanilla

Combine sugar and cornstarch; add chocolate, salt, and $\frac{1}{2}$ cup water. Cook and stir till thickened and bubbly and chocolate melts. Remove from heat; add butter and vanilla. While hot, frost rolled cake.

SNOW-CAPPED LEMON ROLL

- 4 egg yolks
- $\frac{2}{3}$ cup sugar
- $\frac{1}{2}$ teaspoon grated lemon peel
- 1 tablespoon lemon juice
- 4 egg whites
- $\frac{2}{3}$ cup sifted cake flour
- $\frac{1}{4}$ teaspoon salt
- Lemon Filling
- Meringue

OVEN 350°

Beat egg yolks till thick and lemon-colored. Gradually add $\frac{1}{3}$ cup sugar, beating constantly. Stir in lemon peel and juice. Beat egg whites till soft peaks form; gradually add remaining $\frac{1}{3}$ cup sugar and beat till stiff peaks form.

Gently fold yolks into whites. Sift together flour and salt; fold into egg mixture. Spread batter evenly in greased and floured $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ -inch jelly roll pan. Bake at 350° about 15 minutes. Loosen sides; immediately turn out on towel sprinkled with confectioners' sugar. Starting at narrow end, roll cake and towel together; cool. Prepare Lemon Filling (see page 146). Unroll cake; spread with filling. Roll again. Spread Meringue over top and sides of cake roll. Bake at 350° for 12 to 15 minutes. Makes 10 servings.

Meringue: Beat 2 egg whites till soft peaks form. Gradually add $\frac{1}{4}$ cup sugar, beating till stiff peaks form.

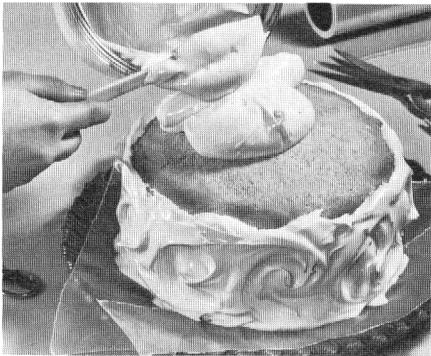
WALNUT CREAM ROLL

OVEN 375°

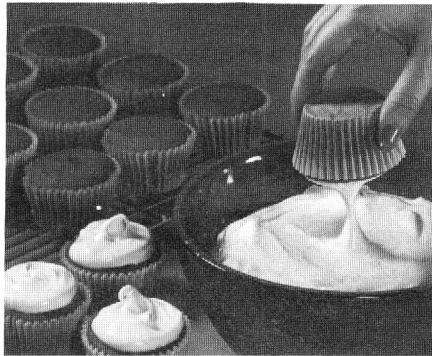
Beat 4 egg yolks till thick and lemon-colored. Combine 4 egg whites, 1 teaspoon vanilla, and $\frac{1}{2}$ teaspoon salt. Beat till soft peaks form; gradually add $\frac{1}{2}$ cup sugar, beating till stiff peaks form. Fold egg yolks into whites; carefully fold in $\frac{1}{4}$ cup sifted all-purpose flour and $\frac{1}{2}$ cup finely chopped walnuts. Spread batter evenly in greased and floured $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ -inch jelly roll pan. Bake in moderate oven (375°) for 12 minutes or till done.

Immediately loosen sides and turn out on towel sprinkled with confectioners' sugar. Starting at narrow end, roll cake and towel together; cool on rack. Unroll; spread with 1 cup whipping cream, sweetened and whipped. Roll cake; chill.

How to frost and cut cakes the professional way



To keep your serving plate clean while frosting, place 3 or 4 strips waxed paper over edges of plate. Place cake on plate and frost. Pull paper out after decorating cake.



Frost cupcakes the easy way. Simply dip the top of each cupcake into a Seven-minute type frosting. Twirl the cake slightly and then quickly turn right side up.

- When frosting layer cakes, begin with completely cooled layers. Brush away loose crumbs and position the first layer top side *down* on the serving plate. (To keep serving plate clean, see picture above.) Frost the top of the first layer with about $\frac{1}{4}$ of the frosting. When using a soft, fluffy frosting, spread frosting almost to the edge of the cake. The second cake layer, when positioned on top, will cause the frosting to flow to the edge. When using firmer frostings, such as a butter frosting, spread frosting just to the edge of the cake.
- Position the second layer top side *up* on the filling. Holding spatula vertically, spread a thin frosting layer around the side of the cake. (Crumbs behave if you cover them with a thin layer first.) With more frosting, finish sides of cake. Cover top with remaining frosting, joining frosted sides at edge. Make swirls or design on surface with spatula.
- When frosting three or more layers, position the first two layers the same as above. Always place the top layer top side *up* on the filling for pretty finish to cake.
- For tube cakes, place top side down on serving plate and frost or glaze cake. Or, lightly sift confectioners' sugar over top of cake. With the cake in this position it is easier to frost and cut.

- When cutting a foam-type cake, use a cake breaker or knife with serrated blade. For a cake breaker, press prongs gently through cake, turn handle away from slice till cake separates. If using a knife, cut with a gentle back-and-forth motion.
- To cut a frosted layer cake, use a sharp thin-bladed knife. Insert point of knife into cake, keeping point down and handle up. Slice with up-and-down motion, pulling knife toward you. Occasionally dip blade in warm water or wipe with a damp cloth to keep free of frosting and crumbs.
- To split a cake layer, place wooden picks in side of cake for a guide. With a sharp thin-bladed knife cut cake. Or, place a string around cake crossing the two ends in front. Pull ends of thread in opposite directions drawing thread through cake.



SEVEN-MINUTE FROSTING

- 2 unbeaten egg whites
- 1½ cups granulated sugar
- 2 teaspoons light corn syrup
or ¼ teaspoon cream of tartar
- ⅓ cup cold water
- Dash salt
- 1 teaspoon vanilla

Place all ingredients except vanilla in top of double boiler (don't place over boiling water); beat ½ minute at low speed on electric mixer to blend. Place over, *not touching*, boiling water. Cook, beating constantly, till frosting forms stiff peaks, *about 7 minutes (don't overcook)*. Remove from boiling water. If desired, pour into mixing bowl. Add vanilla; beat till of spreading consistency, about 2 minutes. Frosts tops and sides of two 8- or 9-inch layers.

Peppermint-stick Frosting: Prepare Seven-minute Frosting adding a few drops red food coloring with vanilla. Trim cake with crushed peppermint-stick candy.

Sea Foam Frosting: Prepare Seven-minute Frosting substituting 1½ cups brown sugar for granulated sugar.

Chocolate Frosting: Prepare Seven-minute Frosting *folding* in two 1-ounce squares unsweetened chocolate, melted and cooled, just before frosting cake.

Tropical Frosting: Drain one 8¾-ounce can pineapple tidbits, reserving ⅓ cup syrup. Prepare Seven-minute Frosting substituting the reserved pineapple syrup for cold water. Add 1 teaspoon grated lemon peel instead of vanilla. Garnish cake with pineapple tidbits.

SOUR CREAM FROSTING

- 1 6-ounce package semisweet chocolate pieces
- ¼ cup butter
- ½ cup dairy sour cream
- 1 teaspoon vanilla
- 2½ to 2¾ cups sifted confectioners' sugar

Melt chocolate and butter; cool slightly. Blend in cream, vanilla, and ¼ teaspoon salt. Slowly beat in sugar till spreading consistency. Frosts two 9-inch layers.

FLUFFY WHITE FROSTING

Combine 1 cup granulated sugar, ⅓ cup water, ¼ teaspoon cream of tartar, and dash salt in saucepan. Bring to boiling, stirring till sugar dissolves. Very slowly add sugar syrup to 2 unbeaten egg whites in mixing bowl, beating constantly with electric mixer till stiff peaks form, about 7 minutes. Beat in 1 teaspoon vanilla. Frosts tops and sides of two 8- or 9-inch layers or one 10-inch tube cake.

CONFECTIONERS' ICING

Add light cream to 2 cups sifted confectioners' sugar for spreading consistency. Add dash salt and 1 teaspoon vanilla.

BUTTER FROSTING

- 6 tablespoons butter
- 1 1-pound package confectioners' sugar, sifted
(about 4¾ cups)
- Light cream (about ¼ cup)
- 1½ teaspoons vanilla

Cream butter; gradually add about *half* the sugar, blending well. Beat in 2 *tablespoons* cream and vanilla. Gradually blend in remaining sugar. Add enough cream to make of spreading consistency. Frosts two 8- or 9-inch layers.

Note: For a more creamy frosting, beat in 1 egg *instead of* the first 2 tablespoons of light cream. After blending in the remaining confectioners' sugar, beat in just enough cream to make frosting the desired spreading consistency.

Orange Butter Frosting or Lemon Butter Frosting: Prepare Butter Frosting creaming butter and 2 teaspoons grated orange peel *or* ½ teaspoon grated lemon peel. Substitute orange *or* lemon juice for the cream; blend in enough to make of spreading consistency.

Chocolate Butter Frosting: Prepare Butter Frosting adding two 1-ounce squares unsweetened chocolate, melted and cooled with the vanilla.

Mocha Butter Frosting: Prepare Butter Frosting creaming butter with ¼ cup cocoa (regular-type, dry) and ½ teaspoon instant coffee powder.

CREAM CHEESE FROSTING

- 1 3-ounce package cream cheese, softened**
- 1 tablespoon butter, softened**
- 1 teaspoon vanilla**
- 2 cups sifted confectioners' sugar**

In small mixing bowl, combine cream cheese, butter, and vanilla. Beat at low speed on electric mixer till light. Gradually add sugar, beating till fluffy. If necessary, add milk to make of spreading consistency. Stir in $\frac{1}{2}$ cup chopped nuts, if desired. Frosts one 8- or 9-inch square cake.

GOLDEN BUTTER FROSTING

Melt $\frac{1}{2}$ cup butter or margarine in saucepan; keep over low heat till golden brown. Watch carefully to prevent scorching. Remove from heat. Place 4 cups sifted confectioners' sugar in mixing bowl. Beat in melted butter. Add 1 teaspoon vanilla or $\frac{1}{2}$ to 1 teaspoon maple flavoring. Blend in light cream till of spreading consistency, about $\frac{1}{4}$ cup. Makes enough to frost one 10-inch tube cake.

PENUCHE FROSTING

Melt $\frac{1}{2}$ cup butter or margarine; add 1 cup brown sugar. Bring to boiling; cook and stir 1 minute or till slightly thick. Cool 15 minutes.

Add $\frac{1}{4}$ cup hot milk and beat smooth. Beat in enough of $\frac{3}{4}$ cups sifted confectioners' sugar for spreading consistency. Frosts two 8- or 9-inch layers.

CARAMEL CANDY FROSTING

Combine $\frac{1}{4}$ pound (16) vanilla caramels and $\frac{1}{4}$ cup water in $1\frac{1}{2}$ -quart saucepan. Melt caramels over low heat, stirring occasionally. Cool to room temperature.

Cream 3 tablespoons butter or margarine; add dash salt. Add 2 cups sifted confectioners' sugar alternately with caramel sauce, blending till frosting is smooth and creamy. Add 2 tablespoons chopped walnuts. Chill till of spreading consistency, about 30 minutes. Frosts one 9-inch square cake or 1 dozen cupcakes.

ROYAL FROSTING

Make-ahead decorations harden for easy use—

Combine 3 egg whites, at room temperature, one 1-pound package confectioners' sugar, sifted (about $4\frac{3}{4}$ cups), 1 teaspoon vanilla, and $\frac{1}{2}$ teaspoon cream of tartar. Beat with electric mixer 7 to 10 minutes or till frosting is very stiff. Keep frosting covered with damp cloth at all times to prevent crust from forming. Makes 3 cups.

Make flowers with pastry tube on silicone paper or waxed paper. Let dry 8 hours before peeling off paper. Dab a little frosting on bottom of each flower to attach to top or sides of cake.

ORNAMENTAL FROSTING

In electric mixer, blend 1 cup shortening and 1 teaspoon vanilla. Slowly add 4 cups sifted confectioners' sugar; beat just till combined. Stir in about $1\frac{1}{2}$ tablespoons milk. Make trial flower to check frosting consistency. Add a few drops more milk if frosting is too stiff.

Tint to desired color. Make flowers with pastry tube on silicone paper or waxed paper; place on cookie sheet. Harden in refrigerator or freezer 1 hour. Transfer to cake with spatula. Work fast to keep flowers cold. Makes about $2\frac{1}{4}$ cups.

BOILED FROSTING

- 2 cups sugar**
- $\frac{3}{4}$ cup water**
- 1 tablespoon light corn syrup**
or $\frac{1}{4}$ teaspoon cream of tartar
- Dash salt**
- 2 stiffly beaten egg whites**
- 1 teaspoon vanilla**

Cook first 4 ingredients over low heat, stirring till sugar dissolves. Cover pan 2 to 3 minutes to dissolve sugar crystals on sides of pan. Uncover; cook to soft ball stage (240°). Gradually add hot syrup to egg whites, beating constantly with electric mixer. Add vanilla; beat till spreading consistency, about 6 minutes. If too thin, let stand 3 minutes to set up slightly; stir once or twice. Frosts two 8- or 9-inch layers.

JELLY FROSTING

Combine $\frac{1}{2}$ cup jelly, 1 unbeaten egg white, 2 tablespoons sugar, and dash salt in top of double boiler. Cook over boiling water, beating constantly till stiff peaks form. Remove from heat. Beat till spreading consistency, about 2 minutes. Frosts two 8-inch layers or 24 cupcakes.

UNCOOKED FROSTING

Combine 1 unbeaten egg white, $\frac{1}{2}$ cup corn syrup, $\frac{1}{2}$ teaspoon vanilla, and dash salt. Beat with electric mixer till of fluffy spreading consistency. Frosts one 8- or 9-inch square cake or a loaf cake. Serve within a few hours or refrigerate.

COCONUT FROSTING

- 1 6-ounce can evaporated milk**
- $\frac{2}{3}$ cup sugar**
- $\frac{1}{4}$ cup butter or margarine**
- 1 slightly beaten egg**
- 1 teaspoon vanilla**
- $1\frac{1}{3}$ cups flaked coconut**
- $\frac{1}{2}$ cup chopped pecans**

In saucepan combine milk, sugar, butter, egg, and dash salt. Cook and stir over medium heat till mixture thickens and bubbles, about 12 minutes. Cool slightly; add remaining ingredients. Cool. Frosts top of 13x9x2-inch cake.

BROILED COCONUT TOPPER

Cream $\frac{1}{4}$ cup butter and 1 cup brown sugar. Add 2 tablespoons light cream; mix well. Stir in 1 cup flaked or shredded coconut. Spread over warm 8- or 9-inch square cake. Broil 4 to 5 inches from heat, about 4 minutes or till golden brown. Serve warm.

SHADOW ICING

In a small saucepan melt one 1-ounce square unsweetened chocolate with $\frac{1}{2}$ teaspoon shortening over low heat. Pour the chocolate from the tip of a teaspoon in a steady stream around the edge of a cake frosted with Seven-minute or Boiled Frosting, letting chocolate run down sides of cake to form "icicles" of varying lengths.

FUDGE FROSTING

- 2 1-ounce squares unsweetened chocolate**
- 3 cups sugar**
- 3 tablespoons light corn syrup**
- 1 cup milk**
- $\frac{1}{4}$ cup butter or margarine**
- 1 teaspoon vanilla**

Butter sides of heavy 3-quart saucepan. In it combine first 4 ingredients and $\frac{1}{4}$ teaspoon salt. Cook and stir over low heat till sugar dissolves and chocolate melts. Cook to soft ball stage (234°) without stirring. Remove from heat; add butter and cool to warm (110°) without stirring. Add vanilla; beat till mixture is of spreading consistency. Frosts two 9-inch layers.

FAST FUDGE FROSTING

- 1 1-pound package confectioners' sugar, sifted**
- $\frac{1}{2}$ cup cocoa (regular-type, dry)**
- $\frac{1}{4}$ teaspoon salt**
- $\frac{1}{3}$ cup boiling water**
- $\frac{1}{3}$ cup butter, softened**
- 1 teaspoon vanilla**

Combine sugar, cocoa, and salt. Add water and butter; blend. Add vanilla. Frosts tops and sides of two 8- or 9-inch layers.

ROCKY-ROAD FROSTING

- 2 1-ounce squares unsweetened chocolate**
- 1 cup miniature marshmallows**
- $\frac{1}{4}$ cup butter or margarine**
- 2 cups sifted confectioners' sugar**
- 1 teaspoon vanilla**
- 1 cup miniature marshmallows**
- $\frac{1}{2}$ cup broken walnuts**

In small saucepan, combine chocolate, 1 cup marshmallows, butter, and $\frac{1}{4}$ cup water. Cook and stir over low heat till the chocolate and marshmallows are melted. Cool slightly. Add confectioners' sugar and vanilla; beat till smooth and thick enough for spreading consistency, about 2 minutes. Stir in 1 cup marshmallows and nuts. Frosts top of 13x9x2-inch cake.

PINEAPPLE TOPPER

- 2 egg yolks
- 3 tablespoons sugar
- 1/3 cup pineapple juice
- 1 cup miniature marshmallows
- 1/4 teaspoon vanilla
- 1/2 cup whipping cream, whipped

Beat egg yolks and sugar until thick and lemon-colored. Add pineapple juice. Cook and stir over low heat until thick, about 6 minutes. Remove from heat; add marshmallows. Chill. Fold in vanilla and whipped cream. Makes 1 1/3 cups.

LEMON FILLING

- 3/4 cup sugar
- 2 tablespoons cornstarch
- Dash salt
- 3/4 cup cold water
- 2 slightly beaten egg yolks
- 1 teaspoon grated lemon peel
- 3 tablespoons lemon juice
- 1 tablespoon butter or margarine

In saucepan, combine sugar, cornstarch, and salt; gradually add water. Stir in egg yolks, lemon peel, and juice. Cook and stir over medium heat till thickened and bubbly. Boil 1 minute; remove from heat. Stir in butter. Cool to room temperature without stirring. Makes 1 1/3 cups.

Lime Filling: Prepare Lemon Filling substituting 1 teaspoon grated lime peel and 3 tablespoons lime juice for lemon peel and lemon juice. Add 1 drop green food coloring with the butter.

Orange Filling: Prepare Lemon Filling, substituting 3/4 cup orange juice for 3/4 cup water and the 3 tablespoons lemon juice. Omit 1 teaspoon grated lemon peel.

DATE-NUT FILLING

Combine 1/2 cups pitted dates, cut up, 1 cup water, 1/3 cup sugar, and 1/4 teaspoon salt in saucepan; bring to boiling. Cook and stir over low heat about 4 minutes or till thick. Remove from heat; cool to room temperature. Fold in 1/4 cup chopped walnuts. If desired, fold in 1/4 cup Seven-minute Frosting. Makes about 1 1/2 cups.

CREAM FILLING

- 1/3 cup granulated sugar
- 3 tablespoons all-purpose flour
- 1/4 teaspoon salt
- 1 1/4 cups milk
- 1 beaten egg
- 1 tablespoon butter
- 1 teaspoon vanilla

In saucepan, combine sugar, flour, and salt. Gradually add milk; mix well. Cook and stir over medium heat till mixture thickens and boils; cook and stir 2 minutes longer. Very gradually stir the hot mixture into the egg; return to saucepan. Cook and stir till mixture just boils. Stir in butter and vanilla; cover surface with waxed paper or clear plastic wrap. Cool. (Don't stir during cooling.) Makes 1 1/2 cups.

Butterscotch Filling: Prepare Cream Filling, substituting 1/3 cup brown sugar for 1/3 cup granulated sugar. Increase butter to 2 tablespoons.

Chocolate Filling: Prepare Cream Filling, increasing granulated sugar to 1/2 cup. Add one 1-ounce square unsweetened chocolate, cut up, with milk.

EASY VANILLA FILLING

Prepare one 3- or 3 1/4-ounce package *regular* vanilla pudding mix according to package directions, *but use only 1 1/4 cups milk*. Cover surface and chill.

FRENCH CUSTARD FILLING

- 1/3 cup sugar
- 1 tablespoon all-purpose flour
- 1 tablespoon cornstarch
- 1/4 teaspoon salt
- 1 1/2 cups milk
- 1 slightly beaten egg yolk
- 1 teaspoon vanilla
- 1/2 cup whipping cream, whipped

In saucepan, combine sugar, flour, cornstarch, and salt. Gradually stir in milk. Cook and stir till mixture thickens and boils; cook and stir 2 to 3 minutes longer. Stir a little hot mixture into egg yolk; return to hot mixture. Cook and stir till mixture just boils. Add vanilla; cool. Beat smooth; fold in whipped cream.