Cakes, frostings, and fillings

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Feathery Fudge Cake is perfect eating down to the last crumb! And so are all the other cakes in this chapter!
Cakes

You can turn out a cake that's even-grained, tender, light, and delicately flavored—if you carefully follow a few proven rules.

Cake-making success is due to accurate measurements... a complete understanding of the method of mixing... using a technique that's best for the kinds and amounts of ingredients... correct baking.

All cakes fall into three classes: those with shortening (conventional and quick-mix cakes), those without shortening (angel and sponge cakes), and combination angel and shortening types (chiffon cake). They differ in ingredients, mixing method, and characteristics of the final product; but many cake-making rules apply to all three.

The cake you bake is only as good as the ingredients you put in it. The cake needs fine granulated sugar. You may use vegetable fats, butter, or margarine as shortening: all should be at room temperature.

Cake flour is best for delicate cakes made with shortening and for angel and sponge cakes. In our recipes, all-purpose flour is used where cake flour is not specified.

Use fresh eggs. Eggs beat easier if at room temperature; however, keep eggs refrigerated till ready to use for baking.

Recipes in this chapter all call for double-acting baking powder. If you want to use single-acting baking powder, use 1 1/2 times the amount called for in the recipe.

Baking your cake

Before you start mixing, turn on the oven and preheat to the right temperature.

You may bake cakes as layers, loaves, sheets, tubes, or cupcakes—but many recipes can’t be used interchangeably. To be safe, use type and size pan specified in recipe.

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.

Cake is done when it shrinks slightly from sides of pan; it springs back when pressed lightly with finger; a cake tester or toothpick inserted in center comes out clean. Always test your cake for doneness.

High-altitude changes

If you happen to live in a high altitude region (3,000 feet above sea level and up), you may find that many cakes will tend to fall and give unpredictable results.

Here is a general guide to help you make adjustments in the ingredient proportions.

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<th>Liquid: add for each cup</th>
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<td>1-2 tablespoons</td>
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<table>
<thead>
<tr>
<th>Baking powder: decrease for each teaspoon</th>
<th>1/4 teaspoon</th>
<th>1/2-1/4 teaspoon</th>
<th>1/4-1/2 teaspoon</th>
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</thead>
<tbody>
<tr>
<td>Sugar: decrease for each cup</td>
<td>no change</td>
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<td>1-2 table spoons</td>
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These aren’t hard and fast rules. Since each recipe is different, you may have to experiment a few times with each recipe to discover the best proportions.

Cakes with shortening

Before you start to mix the cake, read the recipe carefully. Then assemble all ingredients and utensils. Measure accurately, using standard measuring cups and spoons. Use the type and size pan called for. Preheat oven to specified temperature.

Prepare the pans. Cakes will be easy to remove if you use plain paper, cut to fit bottom of pans. Then you needn’t grease pans.
Pour batter into pans, spreading it to the sides and filling all corners so that the baked cake will be even. Tap the batter-filled pans lightly on the table to break up air bubbles that form.

Cakes with shortening are done when the top is delicately browned and cake shrinks a little from sides of pan. Cake will spring back when you press it lightly in center.

Warm cake is fragile so let it stand in the pan 5 minutes before removing. This way it becomes rigid enough to take the necessary handling. Loosen the edge with a knife and turn cake out on wire rack. Remove paper.

Cool cake. Brush off loose crumbs and place bottom sides together with frosting or filling between. Frost top and sides.

Conventional cakes

Cream shortening thoroughly; add sugar gradually and continue creaming together until mixture is light and fluffy. Take your time with this step to make sure that the sugar has a chance to dissolve. (To measure brown sugar, pack firmly into the cup.)

When using electric mixer, first cream shortening at low speed; gradually add sugar and mix at medium speed till fluffy.

Add eggs. If whole eggs are called for, add 1 at a time; beat after each addition. Some recipes specify that yolks be separated from whites. In this case, add yolks to creamed mixture, 1 at a time, beating after each addition. Or beat yolks separately till thick and lemon-colored and add to creamed mixture. Add extracts to creamed mixture; or mix them with the liquid and add.

Sift flour once; pile lightly in measuring cup; level off with spatula. Sift together with other dry ingredients. Add sifted dry ingredients in 4 portions, alternately with liquid in 3 portions, starting and ending with flour mixture. Beat just till smooth on low speed after each addition.

If you’re mixing by hand, 225 is the average number of strokes in stirring dry and liquid ingredients. Cakes with high proportions of sugar or fat should be stirred more than this. A veteran cook won’t need to count, but counting will help a beginner get a quality cake. Stir flour and liquid around bowl in same direction after each addition for a more even-grained cake.

To add egg whites separately, either beat till stiff enough to hold soft peaks; or make a soft meringue of the egg whites and the sugar. Fold into cake batter lightly but quickly, with a down-up-and-over motion, gradually turning the bowl.

Causes of failure

Coarse texture

Too much leavening
Not enough liquid
Insufficient creaming
Insufficient mixing with increased amount of shortening and sugar
Too slow an oven

Heavy, compact texture

Too much shortening or sugar
Too slow an oven
Extreme overbeating

Dry cake

Too much flour or leavening
Not enough shortening or sugar
Overbeaten egg whites
Overbaking

Thick, heavy crust

Too much flour
Baking too long
Too hot an oven
Not enough sugar or shortening

Hump or cracks on top

Too much flour
Too hot an oven

Soggy layer or streak at bottom

Undermixing of ingredients
Too much sugar or baking powder

Moist, sticky crust

Too much sugar

Cake falling

Too much leavening
Too much shortening or sugar
Too slow an oven
Insufficient baking
Moving cake during baking

Undersize cake

Too large a pan
Too hot an oven
Not enough leavening

Batter running over pan

Too small a pan
Too slow an oven
Too much sugar or shortening
Too much leavening
Best Two-egg Cake

½ cup shortening
1½ cups sugar
1 teaspoon vanilla
2 eggs
2¾ cups sifted cake flour
2½ teaspoons baking powder
1 teaspoon salt
1 cup plus 2 tablespoons milk

OVEN 375°

Stir shortening to soften. Gradually add sugar and cream thoroughly (12 to 15 minutes at medium-high speed on mixer). Add vanilla. Add eggs, 1 at a time, beating well after each. Sift flour with baking powder and salt; add to creamed mixture alternately with milk, beating after each addition. Bake in 2 paper-lined 9x1½-inch round pans in moderate oven (375°) about 23 minutes.

Golden Layer Cake

½ cup shortening
1 cup sugar
1 teaspoon vanilla
½ teaspoon lemon extract or
1 teaspoon grated lemon peel
2 eggs

2 cups sifted cake flour
1 teaspoon baking powder
¾ teaspoon soda
¾ teaspoon salt
1 cup buttermilk

OVEN 350°

Stir shortening to soften. Gradually add sugar, and cream until light and fluffy. Add extracts. Add eggs, 1 at a time, beating well after each. Sift together dry ingredients; add to creamed mixture alternately with buttermilk, beginning and ending with flour. Beat after each addition. Bake in 2 paper-lined 8x1½-inch round pans in moderate oven (350°) about 30 minutes. Cool.

Put cooled layers together with Lemon Filling; frost with Seven-minute Frosting. Cover with Lemon Coconut.

Lemon Coconut: In jar mix together 1 tablespoon frozen lemonade concentrate (or a bit of grated lemon peel) and a few drops yellow food coloring.

Add one 3½-ounce can flaked coconut. Cover and shake till coconut is colored. Dry on paper towels.

White Cake Supreme

¾ cup shortening
1½ cups sugar
1½ teaspoons vanilla
2¾ cups sifted cake flour
3 teaspoons baking powder
1 teaspoon salt
1 cup skim milk
5 stiff-beaten egg whites

OVEN 375°

Stir shortening to soften. Gradually add sugar, and cream together until light and fluffy (beat about 10 minutes at medium-high speed on mixer, scraping bowl occasionally to guide batter into beaters). Add vanilla.

Sift flour with baking powder and salt; add to creamed mixture alternately with milk, beginning and ending with flour mixture; beat after each addition. Fold in egg whites. Bake in 2 paper-lined 9x1½-inch round pans in moderate oven (375°) 18 to 20 minutes. Cool. Frost.

Lady Baltimore Cake

¾ cup shortening
2 cups sugar
1 teaspoon vanilla
¼ teaspoon lemon extract

2½ cups sifted cake flour
3 teaspoons baking powder
¾ teaspoon salt
½ cup milk
½ cup water
6 stiff-beaten egg whites

OVEN 350°

Stir shortening to soften. Gradually add sugar, and cream together until light and fluffy. Add extracts.

Sift together flour, baking powder, and salt; add to creamed mixture alternately with milk and water, beginning and ending with flour. Beat after each addition. Fold in egg whites.

Bake in 2 paper-lined 9x9x2-inch pans in moderate oven (350°) about 25 minutes.

Put cooled layers together with Lady Baltimore Filling; frost top and sides of cake with ¾ recipe Seven-minute Frosting.

Lady Baltimore Filling

To ⅔ of Seven-minute Frosting, add ¾ cup each chopped figs, seedless raisins, candied cherries, and chopped pecans.
Hot-milk Sponge Cake

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

OVEN 350°

Sift together flour, baking powder, and salt. Add butter to milk; keep hot. Beat eggs till thick and lemon-colored, about 3 minutes at high speed on mixer. Gradually add sugar, beating constantly at medium speed 4 to 5 minutes. Quickly add sifted dry ingredients to egg mixture; stir just till blended. Stir in hot milk mixture and vanilla; blend well. Pour into paper-lined 9x1½-inch round pan. Bake at 350° 25 to 30 minutes. Cool cake in pan 15 minutes; remove to rack.

Golden Pound Cake

2½ cups sifted cake flour
1¼ teaspoons salt
1 teaspoon baking powder
¾ cup shortening
1¼ cups sugar
1 teaspoon grated lemon peel
1 tablespoon lemon juice
½ cup milk
3 eggs
Confectioners' sugar

OVEN 300°

Sift together flour, salt, and baking powder. Stir the shortening to soften. Gradually add sugar, and cream together until light and fluffy. (Beat about 3 minutes on medium speed of mixer.) Add lemon peel and juice. Add milk, and mix enough to break up creamed mixture.

Add sifted dry ingredients to creamed mixture, and mix until smooth (about 2 minutes on low speed of mixer). Scrape sides of bowl often to guide batter into beaters. Add eggs, 1 at a time, beating for 1 minute after each (low speed of mixer). Beat additional 1 minute at end. Scrape sides and bottom of bowl often. Pour into greased 9½x5x3-inch loaf pan. Bake in slow oven (300°) about 1 hour and 25 minutes. When thoroughly cool, sift confectioners' sugar over top.

Note: If desired, butter may be substituted for shortening. When substituting, cut down the amount of milk to ½ cup.

Nutmeg Feather Cake

¼ cup butter or margarine
¼ cup shortening
1½ cups sugar
½ teaspoon vanilla
3 beaten eggs
2 cups sifted all-purpose flour
2 teaspoons nutmeg
1 teaspoon soda
1 teaspoon baking powder
¼ teaspoon salt
1 cup buttermilk

OVEN 350°

Cream butter and shortening together; gradually add sugar, creaming till light. Add vanilla. Add eggs; beat till light and fluffy. Sift together dry ingredients; add to creamed mixture alternately with buttermilk, beating after each addition. Pour into greased 13x9x2-inch pan. Bake in moderate oven (350°) 40 minutes or till done. If desired, top with Broiled Coconut Frosting.

Broiled Coconut Frosting: Cream ¼ cup butter or margarine and 1 cup brown sugar. Add 2 tablespoons light cream; mix well. Stir in 1 cup flaked or shredded coconut. Spread mixture over warm cake. Broil 4 to 5 inches from heat, about 4 minutes or till golden brown. Serve cake warm.

Fluffy Sunshine Cake

¾ cup shortening
1 tablespoon grated orange peel
1½ teaspoons grated lemon peel
1½ cups sugar
3 eggs
2½ cups sifted cake flour
2½ teaspoons baking powder
¾ teaspoon salt
2 tablespoons lemon juice
¾ cup milk

OVEN 375°

Combine shortening, orange peel, and lemon peel; mix well. Add sugar gradually; cream till light and fluffy. Add eggs, 1 at a time; beat well after each.

Sift together flour, baking powder, and salt; add to creamed mixture alternately with lemon juice, then milk, a small amount at a time. Beat after each addition until smooth. Bake in 2 paper-lined 9x1½-inch round cake pans in moderate oven (375°) 25 to 30 minutes. Cool.
Burnt-sugar Cake

1 1/2 cups sugar
1/2 cup shortening
1 teaspoon vanilla
2 eggs
2 1/2 cups sifted cake flour
3 teaspoons baking powder
1/2 teaspoon salt
1/4 cup cold water
3 tablespoons Burnt-sugar Syrup

OVEN 375°

Gradually add sugar to shortening, creaming thoroughly. Add vanilla, then eggs, one at a time, beating 1 minute after each. Add sifted dry ingredients to creamed mixture alternately with water, a small amount at a time, beating smooth after each addition. Add 3 tablespoons Burnt-sugar Syrup.

Now beat batter very well, about 4 or 5 minutes. Bake in 2 paper-lined 9x1 1/2-inch round pans in moderate oven (375°) about 20 minutes or till done. Cool 10 minutes in pans; turn out. Cool thoroughly. Frost with Seven-minute Burnt-sugar Frosting.

Burnt-sugar Syrup: In a heavy skillet, melt 3/4 cup granulated sugar over low heat, stirring constantly. When a dark brown syrup, remove from heat; slowly add 3/4 cup boiling water. Heat and stir till thick part dissolves. Boil to reduce syrup to 1/2 cup—enough for both cake and frosting. Cool.

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 ginger
1/2 teaspoon cinnamon
1/2 cup boiling water

OVEN 350°

Stir shortening to soften. Gradually add sugar, creaming till light and fluffy. Add egg and molasses; beat thoroughly. Sift together dry ingredients; add to molasses mixture alternately with boiling water, beating after each addition.

Bake in well-greased 8x8x2-inch pan in moderate oven (350°) about 35 to 40 minutes or till done. Serve warm.

Applesauce Loaf

1/2 cup shortening
1 cup sugar
2 eggs
1 1/2 cups sifted all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
1/2 teaspoon soda
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1 cup sweetened applesauce
1/2 cup chopped California walnuts

OVEN 350°

Stir shortening to soften; gradually add sugar, creaming till light. Add eggs; beat till light and fluffy.

Sift together dry ingredients; add to creamed mixture alternately with applesauce, beating after each addition; stir in nuts. Pour into paper-lined 9 1/2 x 5 x 3-inch loaf pan. Bake in moderate oven (350°) about 1 hour. Cool in pan 10 minutes; remove to cooling rack.

While still warm, top with Sugar Glaze: Mix 1/2 cup sifted confectioners' sugar and 1 tablespoon water.

Date Cake

1 cup chopped dates
1 cup boiling water
1/2 cup shortening
1 cup sugar
1 teaspoon vanilla
1 egg
1 1/2 cups sifted cake flour
1 teaspoon soda
1/2 teaspoon salt
1/2 cup chopped California walnuts

OVEN 350°

Combine dates with water; cool. Stir shortening to soften. Gradually add sugar; cream thoroughly. Add vanilla and egg; beat well. Sift flour, soda, and salt together 2 times; add to creamed mixture alternately with date mixture, beating after each addition. Add nuts. Bake in paper-lined 9x9x2-inch pan at 350° about 35 to 40 minutes.

Choco-Date Cake: In recipe above, sift 2 tablespoons cocoa with dry ingredients; omit nuts from batter. Pour into greased 13x9 1/2 x 2-inch pan; sprinkle with nuts and 1/2 cup semisweet chocolate pieces. Bake as above.
Upside-down Pineapple Cake

3 tablespoons butter or margarine
1 No. 2 can (2½ cups) pineapple tidbits or crushed pineapple
Maraschino cherries
California walnut halves
¼ cup brown sugar
¼ cup shortening
½ cup granulated sugar
1 egg
1 teaspoon vanilla
1¼ cups sifted cake flour
1½ teaspoons baking powder
½ teaspoon salt

OVEN 350°

Topping: Melt butter in 9x1 ½-inch round pan. Drain pineapple, reserving ½ cup syrup. Arrange cherries and nuts in bottom of pan. Cover with brown sugar, then pineapple.

Cake*: Cream together shortening and granulated sugar; add egg and vanilla; beat until fluffy. Sift together dry ingredients; add alternately with reserved syrup, beating after each addition. Spread over pineapple. Bake in moderate oven (350°) 45 to 50 minutes. Let stand 5 minutes; invert on plate. Serve warm.

*Or call on loaf-size yellow-cake mix. Follow package directions, using reserved pineapple syrup for the liquid.

Petits Fours

¼ cup butter or margarine
¼ cup shortening
1 cup sugar
½ teaspoon vanilla
¼ teaspoon almond extract
2 cups sifted cake flour
3 teaspoons baking powder
¼ teaspoon salt
¾ cup milk
¼ cup (6) egg whites
¼ cup sugar
1 recipe Icing

OVEN 350°

Cream butter and shortening thoroughly. Gradually add 1 cup sugar, and cream together until light and fluffy. Add extracts. Sift together flour, baking powder, and salt; add to creamed mixture alternately with milk, beating after each addition. Beat egg whites until foamy; gradually add remaining ¼ cup sugar and beat until mixture forms soft peaks. Fold into batter. Bake in paper-lined 13x9½x2-inch pan in moderate oven (350°) about 40 minutes or till done.

Cool cake 5 minutes before removing from pan. When thoroughly cool, cut as directed below. Coat evenly with Icing (recipe below). Tint Icing with few drops food coloring, if desired. Makes about 40 cakes.

Petits Fours for a dainty dessert or elegant tea

Cut the cooled cake in 1½-inch squares or in diamonds. Line up on rack with cooky sheet below. Spoon Icing evenly over cakes. (Keep icing over hot water.)

Icing: Cook 3 cups sugar, ¼ teaspoon cream of tartar, 1½ cups hot water to thin syrup (226°). Cool to lukewarm (110°). Add 1 teaspoon vanilla; gradually add sifted confectioners' sugar (about 2¾ cups) till icing is of consistency to pour.

For pretty glaze, give cake two coats icing. (If icing gets too thick, add few drops hot water.) Pipe frosting rose on each cake or trim with candy decoration.
Feathery Fudge Cake

\[ \frac{3}{4} \text{ cup soft butter or margarine} \\
1 \frac{3}{4} \text{ cups sugar} \\
2 \text{ eggs} \\
1 \text{ teaspoon vanilla} \\
2 \frac{1}{4} \text{ 1-ounce squares unsweetened chocolate, melted and cooled} \\
2 \frac{1}{2} \text{ cups sifted cake flour} \\
1 \frac{1}{4} \text{ teaspoons soda} \\
\frac{1}{2} \text{ teaspoon salt} \\
1 \frac{1}{4} \text{ cups ice water} \]

OVEN 350°

Cream together butter, sugar, eggs, and vanilla till fluffy (beat 5 minutes at high speed on mixer, scraping bowl occasionally to guide batter into beaters, or beat 5 minutes by hand). Blend in chocolate.

Sift flour with soda, and salt; add to creamed mixture alternately with ice water; beat after each addition. Bake in 2 paper-lined 9\(\times\)1 1/2-inch round pans in moderate oven (350°) 30 to 35 minutes or till done. Frost cooled cake with Chocolate Satin Frosting, page 123.

Sweet Chocolate Layer Cake

1 1/4-pound package sweet cooking chocolate \\
\frac{3}{4} \text{ cup water} \\
1 \text{ cup sugar} \\
\frac{3}{4} \text{ cup soft butter or margarine} \\
3 \text{ egg yolks} \\
1 \text{ teaspoon vanilla} \\
1 \frac{3}{4} \text{ cups sifted cake flour} \\
1 \text{ teaspoon soda} \\
\frac{1}{2} \text{ teaspoon salt} \\
\frac{3}{4} \text{ cup buttermilk} \\
3 \text{ stiff-beaten egg whites} \]

OVEN 350°

Combine chocolate with \(\frac{1}{3}\) cup water; stir over low heat till chocolate melts; cool. Gradually add sugar to butter, creaming till light and fluffy. Beat in egg yolks, one at a time. Blend in vanilla and chocolate mixture. Sift together flour, soda, and salt; add to creamed mixture alternately with buttermilk, beating after each addition. Fold in egg whites. Bake in 2 paper-lined 9\(\times\)1 1/2-inch round pans in moderate oven (350°) about 25 minutes or till done.

Fill, and frost top with Coconut Frosting and Filling, page 124.

Mother's Best Fudge Cake

3 1-ounce squares unsweetened chocolate \\
\frac{3}{4} \text{ cup sugar} \\
\frac{1}{2} \text{ cup milk} \\
1 \text{ beaten egg} \\
\frac{3}{4} \text{ cup shortening} \\
1 \text{ cup sugar} \\
1 \text{ teaspoon vanilla} \\
2 \text{ eggs} \\
2 \text{ cups sifted cake flour} \\
1 \text{ teaspoon soda} \\
1 \frac{1}{4} \text{ teaspoon salt} \\
\frac{3}{4} \text{ cup milk} \]

OVEN 350°

Combine chocolate, \(\frac{3}{4}\) cup sugar, \(\frac{1}{2}\) cup milk, and beaten egg in saucepan. Cook and stir over low heat till chocolate melts and mixture thickens; cool. Stir shortening to soften. Gradually add 1 cup sugar, creaming till light and fluffy. Add vanilla. Add the 2 eggs, 1 at a time, beating well after each. Sift together flour, soda, and salt. Add to creamed mixture alternately with \(\frac{3}{4}\) cup milk, beginning and ending with flour mixture; beat after each addition. Blend in chocolate mixture. Bake in 2 paper-lined 9\(\times\)1 1/2-inch round pans in moderate oven (350°) 25 to 30 minutes or till done.

Red Devil's Food Cake

\frac{1}{2} \text{ cup shortening} \\
1 \frac{3}{4} \text{ cups sugar} \\
1 \text{ teaspoon salt} \\
1 \text{ teaspoon vanilla} \\
\frac{1}{2} \text{ cup cold water} \\
\frac{1}{2} \text{ cup cocoa} \\
2 \frac{1}{2} \text{ cups sifted cake flour} \\
1 \text{ cup cold water} \\
3 \text{ egg whites} \\
1 \frac{1}{2} \text{ teaspoons soda} \\
\frac{1}{4} \text{ cup cold water} \]

OVEN 350°

Stir shortening to soften. Gradually add 1 cup of the sugar, creaming together till light. Add salt and vanilla. Combine \(\frac{1}{4}\) cup cold water and cocoa; beat into creamed mixture. Add flour alternately with 1 cup cold water; beat after each addition. Beat egg whites till soft peaks form; gradually add remaining \(\frac{3}{4}\) cup sugar, beating till stiff peaks form. Fold into batter. Dissolve soda in \(\frac{1}{4}\) cup cold water; add to batter; mix well. Bake in 2 paper-lined 9\(\times\)1 1/2-inch round pans at 350° about 30 minutes or till done.
Chocolate Marble Loaf Cake

- ½ cup shortening
- 1 cup sugar
- 1 teaspoon vanilla
- 2 cups sifted cake flour
- 2½ teaspoons baking powder
- ¼ teaspoon salt
- ¾ cup milk
- 3 stiff-beaten egg whites
- 1 1-ounce square unsweetened chocolate, melted
- 2 tablespoons hot water
- ⅛ teaspoon red food coloring
- ¾ teaspoon soda

OVEN 350°

Stir the shortening to soften. Gradually add sugar; cream together till light and fluffy. Add vanilla.

Sift together flour, baking powder, and salt; add to creamed mixture alternately with milk; beat after each addition. Fold in egg whites. Combine remaining ingredients; add to half the batter. Alternate light and dark batters by spoonfuls in paper-lined 9½ x5x3-inch loaf pan. Zigzag spatula through batter. Bake at 350° about 40 to 45 minutes.

Prize Chocolate Cake

- 1 cup shortening
- 2 cups sugar
- 2 teaspoons vanilla
- 4 1-ounce squares unsweetened chocolate, melted
- 5 eggs
- 2½ cups sifted cake flour
- 1 teaspoon soda
- 1 teaspoon salt
- 1 cup sour milk
  or buttermilk

OVEN 350°

Stir shortening to soften. Gradually add sugar, creaming till light and fluffy. Blend in vanilla and cooled chocolate. Add eggs, 1 at a time, beating well after each.

Sift together flour, soda, and salt; add to creamed mixture alternately with milk, beating after each addition. Bake in 3 paper-lined 9x1½-inch round pans in moderate oven (350°) 20 to 25 minutes.

Try these luscious cakes

From top to bottom: Daisy Marble Cake, Spicy Dark Fruitcake, Light Fruitcake, Golden Pound Cake, Feathery Fudge Cake, and Spice Layer Cake.
Prune Spice Cake

1 pound (1 1/2 cups) dried prunes
2 cups sifted all-purpose flour
1 1/2 cups sugar
1 1/4 teaspoons soda
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg
1/4 to 1/2 teaspoon cloves
1/2 cup salad oil
3 eggs
1 recipe Crumb Top
1/2 cup broken California walnuts

OVEN 350°

Cover prunes with water. Cover and simmer 20 minutes or till tender. (Do not sweeten.) Drain, reserving 2 1/2 cup of the liquid (add water, if necessary). Pit and chop prunes. Sift together dry ingredients; add reserved prune liquid and the salad oil. Mix to blend. Beat vigorously 2 minutes.

Add eggs; beat 1 minute. Stir in prunes. Pour into greased, floured 13x9x2-inch baking dish. Sprinkle with Crumb Top, then nuts. Bake in moderate oven (350°) 35 minutes or till done. Serve warm.

Crumb Top: Combine 1/2 cup sugar and 2 tablespoons flour; cut in 2 tablespoons butter till crumbly. Sprinkle over batter.

Fudge Cupcakes

2/5 cup brown sugar
2/5 cup milk
2 1-ounce squares unsweetened chocolate
1/4 cup shortening
3/5 cup brown sugar
1 teaspoon vanilla
2 eggs
1 1/3 cups sifted all-purpose flour
1 teaspoon soda
1/2 teaspoon salt
1/2 cup milk

OVEN 375°

Combine 2/5 cup brown sugar, 1/5 cup milk, and chocolate in saucepan; heat and stir over very low heat until chocolate melts; cool. Stir shortening to soften. Gradually add 2 1/2 cup brown sugar; cream together until light and fluffy. Add vanilla. Add eggs, one at a time, beating well after each.

Sift flour with soda and salt; add to creamed mixture alternately with 1/2 cup milk, a little at a time; beat after each addition. Add chocolate mixture.

Place paper bake cups in muffin pans; fill 1/2 full. Bake in moderate oven (375°) about 20 minutes. Makes about 2 dozen.

Note: You may substitute granulated sugar for brown sugar if you desire.

Coconut Chiffon Cupcakes

2 1/4 cups sifted cake flour
1 1/2 cups sugar
3 teaspoons baking powder
1 teaspoon salt
1/2 cup salad oil
1 cup milk
1 1/2 teaspoons vanilla
2 eggs, separated
1 3 1/2-ounce can (1 1/2 cups) flaked coconut

OVEN 400°

Sift together flour, 1 cup sugar, baking powder, and salt into mixing bowl; make a well in dry ingredients. Add salad oil, half the milk, and the vanilla; blend. Beat 1 minute at medium speed on mixer, scraping bowl. Add remaining milk and the egg yolks; beat 1 minute. Beat whites till soft peaks form; gradually add 1/2 cup sugar; beat till very stiff peaks form; fold into batter. Fill paper bake cups in muffin pans 1/2 full. Top with coconut. Bake at 400° about 12 to 15 minutes or till done. Makes about 36.

Peanut-butter Cupcakes

Tops for lunch-box toters—

1/2 cup peanut butter
1/2 cup shortening
1 teaspoon vanilla
1 1/2 cups brown sugar
2 eggs
1/2 cup milk

OVEN 375°

Cream together peanut butter, shortening, and vanilla. Gradually add brown sugar, beating till light and fluffy. Add eggs, one at a time, beating well after each.

Sift together dry ingredients; add alternately with milk. Place paper bake cups in muffin pans; fill 1/2 full. Bake in moderate oven (375°) 20 minutes or till done. “Frost” with peanut butter. Sift confectioners’ sugar atop each. Makes about 2 dozen.
Spicy Dark Fruitcake

3¼ cups (1½ pounds) mixed diced fruits and peels for fruitcake
1¼ cups (8 ounces) dark seedless raisins
1¼ cups (8 ounces) light seedless raisins
1 cup (4 ounces) chopped California walnuts
1 cup (4 ounces) chopped pecans
3 cups sifted all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon allspice
½ teaspoon nutmeg
½ teaspoon cloves
1 cup shortening
2 cups brown sugar
4 large eggs (1 cup)
¾ cup grape juice

Mix fruits and peels, raisins, and nuts. Sift together flour, baking powder, salt, and spices; sprinkle ¼ cup over fruit mixture, mixing well. Thoroughly cream shortening and sugar; add eggs, one at a time, beating well after each. Add sifted dry ingredients to creamed mixture alternately with grape juice, beating till smooth after each addition. Pour batter over fruits and mix well.

Line two 8½x4½x2½-inch loaf pans* with paper, allowing ½ inch to extend above all sides. Pour batter into pans, filling ¾ full. Bake in very slow oven (275°) 3 to 3½ hours or till done. (Have pan containing 2 cups of water on bottom shelf of oven—cakes will have greater volume, moist texture, shiny glaze.) Makes about 6 pounds.

*Or use five 5½x3x21½-inch loaf pans. Bake in slow oven (300°) 2 to 2½ hours or till done. Or bake in paper-lined 10-inch tube pan in slow oven (275°) 2½ hours or till toothpick comes out clean. Cool in pan.

Fruitcake Pointers

- Cool fruitcakes in pans, then turn out.
- Store fruitcakes in aluminum foil, saran wrapping, or airtight container. Keep in a cool place.
- Store fruitcakes at least a week before eating—flavors will blend, become mellow.
- Chill before slicing—easier to cut thin, perfect slices.
- Make fruitcakes for the holidays 3 or 4 weeks ahead. Then they’ll be at their best.

Light Fruitcake

An heirloom recipe you’ll cherish. Enjoy its best flavor three weeks after baking—

½ pound (1 cup) candied pineapple, chopped
¾ pound (¼ cup), mixed diced fruits and peels for fruitcake
¾ pound (1½ cups) candied cherries, chopped
¾ pound (½ cup) candied lemon peel
¼ pound (½ cup) candied orange peel, chopped
1 cup light seedless raisins
1 cup California walnuts, chopped
3 cups sifted all purpose flour

1 cup butter or margarine
1 cup sugar
4 eggs
¼ cup white corn syrup
¾ cup orange juice
¾ cup sherry

OVEN 275°

Combine chopped pineapple, mixed fruits and peels, cherries, lemon peel, orange peel, raisins and chopped walnuts; dredge well with 1 cup of the sifted flour. Cream butter or margarine and sugar together till light and fluffy. Add eggs, one at a time, beating well after each addition. Combine corn syrup, orange juice, and sherry; add alternately with remaining 2 cups flour to creamed mixture. Fold in fruits and nuts. Pour into two well-greased 5½-cup ring molds. Bake in a very slow oven (275°) for 1 hour 15 minutes. Makes two 2-pound 4-ounce cakes.

Or pour batter into 8 well-greased 4½x2½x2-inch pans. Bake in a very slow oven (275°) for about 1 hour.

For individual cakes, pour batter into foil muffin cups, using ¼ cup batter for each cup. Bake at 275° for about 45 minutes. Makes about 2½ dozen cakes.

If desired, glaze cooled cakes by brushing lightly with hot corn syrup. Trim tops with candied cherries, other candied fruits, and blanched almonds.

Note: You can mix your own candied fruits and peels if you prefer. We like 4 ounces each candied mixed fruits and peels, orange peel, lemon peel, and candied cherries; and 12 ounces of candied pineapple. Buy chopped fruits or dice them yourself.
Quick-mix cakes

Use special recipes for quick-mix cakes—don’t try to adapt conventional cake recipes to the quick-mix method, or you face the possibility of sad results.

Stir the shortening to soften before you add the dry ingredients. Sift in all the dry ingredients over the shortening. Then, usually, add only part of the liquid or milk in the first stage of mixing. Be sure to use only the amount specified in the recipe. Beat vigorously 2 minutes—the batter should be fairly thick. Add eggs with the last half of the liquid. Beat 1 minute longer.

You’ll find that there is less chance for failures in this method of making cakes because minutes may be timed exactly if you use an electric mixer or strokes may be counted. (If you count, 150 strokes are equal to 1 minute of beating by mixer. Use full sweeping strokes around bowl, cutting through center of bowl every 5 or 10 strokes.)

Busy-day Cake

\[
\begin{align*}
\frac{1}{2} \text{ cup shortening} \\
1\frac{3}{4} \text{ cups sifted cake flour} \\
\frac{3}{4} \text{ cup sugar} \\
2\frac{1}{2} \text{ teaspoons baking powder} \\
\frac{1}{2} \text{ teaspoon salt} \\
1 \text{ egg} \\
\frac{3}{4} \text{ cup milk} \\
1\frac{1}{2} \text{ teaspoons vanilla}
\end{align*}
\]

Stir shortening just to soften. Sift in dry ingredients. Add egg and half the milk; mix till all flour is dampened. Beat 2 minutes at medium speed on electric mixer. Add remaining milk and vanilla; beat 2 minutes longer. Bake in paper-lined 9x9x2-inch pan in moderate oven (375°) about 25 minutes or till done.

Note: If you like, substitute \(\frac{1}{2}\) cup salad oil for shortening in Busy-day Cake. When substituting oil, follow method below.

Sift together flour, \(\frac{1}{2}\) cup sugar, baking powder, and salt. Add salad oil, milk, and vanilla; stir till flour is dampened. Then beat till satin smooth (2 minutes at medium speed on mixer). Beat egg till thick and light (3 minutes at high speed on mixer). Gradually add remaining \(\frac{1}{2}\) cup sugar, beating constantly. Fold egg mixture thoroughly into batter. Bake as above.

Maraschino Quick Cake

\[
\begin{align*}
\frac{1}{2} \text{ cup shortening} \\
2\frac{1}{4} \text{ cups sifted cake flour} \\
1\frac{3}{4} \text{ cups sugar} \\
3 \text{ teaspoons baking powder} \\
\frac{1}{2} \text{ teaspoon salt} \\
\frac{3}{4} \text{ cup maraschino-cherry juice} \\
(\text{from 5-ounce bottle}) \\
16 \text{ maraschino cherries (cut in eighths)} \\
\frac{1}{2} \text{ cup milk} \\
4 \text{ unbeaten egg whites} \\
\frac{1}{2} \text{ cup chopped California walnuts}
\end{align*}
\]

OVEN 350°

Stir shortening to soften. Sift in dry ingredients. Add cherry juice, cherries, and milk; mix till all flour is dampened. Beat vigorously 2 minutes. Add egg whites; beat vigorously 2 minutes longer. Fold in nuts. Bake in 2 paper-lined 8x1 1/2-inch round pans in moderate oven (350°) 30 to 35 minutes.

Banana-Nut Cake

\[
\begin{align*}
\frac{3}{4} \text{ cup shortening} \\
2\frac{1}{2} \text{ cups sifted cake flour} \\
1\frac{3}{4} \text{ cups sugar} \\
1\frac{3}{4} \text{ teaspoons baking powder} \\
1 \text{ teaspoon soda} \\
1 \text{ teaspoon salt} \\
1\frac{1}{4} \text{ cups mashed fully ripe bananas} \\
\frac{3}{4} \text{ cup buttermilk} \\
2 \text{ eggs} \\
\frac{3}{4} \text{ cup chopped walnuts}
\end{align*}
\]

OVEN 350°

Stir shortening to soften. Sift in dry ingredients. Add bananas and half the butter-milk; mix until all flour is dampened. Beat vigorously 2 minutes. Add remaining buttermilk and the eggs; beat 2 minutes longer. Fold in nuts.

Bake in 2 paper-lined 9x1 1/2-inch round pans in moderate oven (350°) about 35 minutes. Cool 10 minutes in pans. Remove; cool. Spread layer with \(\frac{1}{2}\) of Cocoa Whipped Cream; top with 2 bananas, sliced. Add second layer; frost top, sides with remainder. Cocoa Whipped Cream: Combine \(\frac{1}{2}\) cup sugar, \(\frac{1}{2}\) cup cocoa, and \(1\frac{1}{2}\) cups heavy cream. Chill at least 1 hour. Beat until stiff.
Spice Layer Cake

3/4 cup shortening
2 1/4 cups sifted cake flour
1 cup granulated sugar
1 teaspoon baking powder
1 teaspoon salt
1/4 teaspoon soda
1/4 to 1 teaspoon cinnamon
1/4 to 1 teaspoon cloves
3/4 cup brown sugar
1 cup buttermilk
3 eggs

OVEN 350°

Stir shortening to soften. Sift in flour, granulated sugar, baking powder, salt, soda, and spices. Add brown sugar and buttermilk. Mix till all flour is dampened; beat vigorously 2 minutes. Add eggs; beat 2 minutes more. Bake in 2 paper-lined 9x1 1/2-inch round pans in moderate oven (350°) about 30 to 35 minutes.

Golden Loaf Cake

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

OVEN 350°

Stir shortening just to soften. Sift in dry ingredients. Add egg yolks and half the milk; mix till all flour is dampened. Then beat vigorously 2 minutes, scraping bowl often. Add remaining milk and vanilla; beat vigorously 1 minute longer.

Bake in paper-lined 9 1/2x5x3-inch loaf pan in moderate oven (350°) about 45 minutes.

Devil’s-food Cake

1/2 cup shortening
2 1/4 cups sifted cake flour
2 cups sugar
1 teaspoon salt
1 teaspoon soda
1 teaspoon baking powder
1 1/4 cups milk
3 eggs
1 teaspoon red food coloring
3 1-ounce squares unsweetened chocolate, melted

OVEN 350°

Stir shortening just to soften. Sift in dry ingredients. Add 1/2 cup milk; mix until flour is dampened. Beat vigorously 2 minutes. Add remaining milk, eggs, food coloring, and melted chocolate. Beat vigorously 2 minutes longer. Bake in 2 paper-lined 9x1 1/2-inch round pans in moderate oven (350°) 30 to 35 minutes or till done.

Pineapple Upside-down Cake

OVEN 350°

Topping: Melt 2 tablespoons butter in 8x8x2-inch pan. Add 1/2 cup brown sugar. Halve 4 canned pineapple slices; place in mixture. Halve 4 maraschino cherries; place 1 piece in center of each pineapple slice.

Cake: Stir 1 1/2 cup shortening to soften. Sift in 1 1/4 cups sifted all-purpose flour, 1/2 cup sugar, 2 teaspoons baking powder, and 1/2 teaspoon salt.

Add 1/2 cup pineapple syrup, 1/2 teaspoon grated lemon peel, and 1 egg. Mix till all flour is dampened. Beat vigorously 2 minutes. Pour batter over pineapple.

Bake in moderate oven (350°) 30 to 35 minutes or till done. Let stand 10 minutes; invert on plate. Pass whipped cream.

Gold Layer Cake

OVEN 350°

Stir 1/2 cup shortening just to soften. Sift in 2 1/2 cups sifted cake flour, 1 1/2 cups sugar, 3 teaspoons baking powder, and 1 teaspoon salt.

Add 3/4 cup milk; mix until all flour is dampened. Beat vigorously 2 minutes. Add 1/3 cup milk, 2 eggs, and 1 1/2 teaspoons vanilla; beat vigorously 2 minutes more.

Bake in 2 paper-lined 9x1 1/2-inch round pans at 350° about 30 minutes.

Everyday Cupcakes

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

3/4 cup milk
1 slightly beaten egg
1 teaspoon vanilla

OVEN 375°

Stir shortening to soften. Sift in dry ingredients. Add half the milk and the egg. Mix until flour is dampened. Beat 2 minutes at low speed on electric mixer. Add remaining milk and vanilla; beat 1 minute longer.

Place paper bake cups in muffin pans; fill 1/2 full. Bake in moderate oven (375°) about 20 minutes or till done. Makes 20.
Chiffon cakes

Chiffon cakes give the lightness of an angel cake along with the melting richness of a shortening-type cake. The method for making this cake is different—it combines some of the steps used in making an angel cake with some for shortening-type cake; so study the method before you start mixing.

Assemble all the ingredients, preheat the oven, and measure ingredients accurately. Use the type and size pans specified in the recipe. Do not grease pans.

To make chiffon cake, follow the step-by-step photographs below. Sift dry ingredients into mixing bowl. Add in order: oil, yolks, liquids, and flavorings. Beat together till batter is satin smooth. Remember to beat egg whites until they form very stiff peaks. They should be stiffer than for meringue or angel cake. Do not underbeat.

Pour egg-yolk batter in thin stream over entire surface of egg whites, gently cutting and folding just till blended.

Pour batter into ungreased tube pan and bake. The cake is done when it springs back when you touch the surface lightly. Invert cake and cool until it reaches room temperature. Loosen sides and center; remove pan. Cake's ready for frosting!

Mocha Chiffon Cake

4 teaspoons instant coffee
¾ cup hot water
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, thinly shaved
½ teaspoon cream of tartar
1 cup (8) egg whites

OVEN 325º

Dissolve coffee in hot water; cool. Sift remaining dry ingredients into bowl; make well in center. In this order, add: salad oil, egg yolks, coffee, and vanilla. Beat smooth. Stir in chocolate. Add cream of tartar to egg whites in large mixing bowl. Beat till very stiff peaks form. Pour egg-yolk batter in thin stream over whites; fold in gently. Bake in ungreased 10-inch tube pan in slow oven (325º) 55 minutes, then at 350º for 10 to 15 minutes. Invert pan; cool.

Follow these steps for a perfect chiffon cake

Sift flour, sugar, baking powder, salt into bowl. Make a well in center; add in this order: oil, egg yolks, water, flavoring. Beat satin smooth.

Beat egg whites and cream of tartar till very stiff peaks form—when you pull spatula through, a clear path remains. Add egg-yolk batter in thin stream, gently folding into whites to blend; don't stir.

Invert baked cake on funnel or bottle until cool. With spatula or knife, loosen cake around sides and tube. Turn upside down; remove pan.
Golden Lemon Chiffon Cake

1 cup plus 2 tablespoons sifted cake flour
\( \frac{3}{4} \) cup sugar
1 1/2 teaspoons baking powder
1/2 teaspoon salt
\( \frac{1}{4} \) cup salad oil
2 egg yolks
\( \frac{1}{4} \) cup plus 2 tablespoons cold water
1 teaspoon vanilla
1 teaspoon grated lemon peel
1/4 teaspoon cream of tartar
1/2 cup (4) egg whites

OVEN 350°

Sift dry ingredients into mixing bowl; make well in center. In this order, add: salad oil, egg yolks, water, vanilla, and grated lemon peel. Beat till satiny smooth. Combine cream of tartar and egg whites. Beat till very stiff peaks form.

Pour egg-yolk batter in thin stream over entire surface of egg whites, gently folding to blend. Bake in ungreased 8x8x2- or 9x9x2-inch pan at 350° for 30 to 35 minutes.

Nut Bars—a fast fix-up

Cut Golden Lemon Chiffon Cake in bars or squares. Dip in thin confectioners'-sugar icing, then roll in chopped nuts.

Burnt-sugar Chiffon Cake

Delectable burnt-sugar flavor—

\( \frac{3}{4} \) cup sugar
1 cup boiling water
2 1/4 cups sifted cake flour
1 3/4 cups sugar
3 teaspoons baking powder
1 teaspoon salt

\( \frac{1}{2} \) cup salad oil
5 egg yolks
6 tablespoons water
1 teaspoon vanilla

1 cup (8) egg whites
1/2 teaspoon cream of tartar

OVEN 325°

Burnt-sugar syrup: In heavy skillet, melt \( \frac{3}{4} \) cup sugar over low heat, stirring constantly till medium brown and smooth. Remove from heat. Slowly add boiling water; stir over low heat till lumps dissolve; cool.

Cake: Sift dry ingredients into mixing bowl; make well in center. In this order, add: salad oil, egg yolks, 6 tablespoons water, vanilla, and 6 tablespoons of the burnt-syrup. Beat till batter is satin smooth.

Combine egg whites and cream of tartar. Beat till very stiff peaks form. Pour egg-yolk batter in thin stream over entire surface of egg whites, gently cutting and folding just till blended. Bake in ungreased 10-inch tube pan in slow oven (325°) 55 minutes; then bake at 350° for 10 minutes longer. Invert; cool.

Pineapple Chiffon Cake

2 1/4 cups sifted cake flour
1 1/2 cups sugar
3 teaspoons baking powder
1 teaspoon salt
\( \frac{1}{2} \) cup salad oil
5 egg yolks
1/4 cup unsweetened pineapple juice
1/2 teaspoon cream of tartar
1 cup (8) egg whites

OVEN 325°

Sift dry ingredients into mixing bowl; make well in dry ingredients. In this order, add: salad oil, egg yolks, pineapple juice. Beat until satiny smooth.

In large mixing bowl, combine cream of tartar and egg whites. Beat till they form very stiff peaks. Pour egg-yolk batter in thin stream over entire surface of whites, gently cutting and folding just to blend. Bake in ungreased 10-inch tube pan in slow oven (325°) 55 minutes; then bake at 350° for 10 minutes longer. Invert; cool.

Split cooled cake in 2 layers. Fill with part of Pineapple-whip Topping; frost with remainder. Trim with pineapple daisies.

Pineapple-whip Topping: Thoroughly drain 1 No. 2 can (2 1/2 cups) crushed pineapple, chilled. Fold drained pineapple into 2 cups heavy cream, whipped.
Maple-nut Chiffon Cake

2 1/4 cups sifted cake flour
3/4 cup granulated sugar
3 teaspoons baking powder
1 teaspoon salt
3/4 cup brown sugar
1/2 cup salad oil
5 egg yolks
3/4 cup cold water
2 teaspoons maple flavoring
1 cup (8) egg whites
1/2 teaspoon cream of tartar
1 cup finely chopped California walnuts

Sift flour, granulated sugar, baking powder, and salt into mixing bowl; stir in brown sugar. Make a well in dry ingredients. In this order, add: salad oil, egg yolks, water, and flavoring. Beat till satiny smooth.

Combine egg whites and cream of tartar in large mixing bowl. Beat until they form very stiff peaks (stiffer than for meringue or angel cake). Pour egg-yolk batter in thin stream over entire surface of egg whites, gently cutting and folding—down, across bottom, up the side, and over—just till blended. Fold in nuts.

Bake in greased 10-inch tube pan in slow oven (325°) 55 minutes; increase heat to 350° and bake 10 to 15 minutes more. Invert pan; let cool thoroughly. Frost cooled cake with Golden Butter Frosting.

Golden Butter Frosting

Melt 1/2 cup butter or margarine in saucepan; keep over low heat until golden brown, watching carefully so it doesn’t scorch.

Remove from heat, stir in 4 cups sifted confectioners’ sugar. Blend in 1/2 cup light cream and 1 to 1 1/2 teaspoons maple flavoring or vanilla. Place pan in ice water and beat till of spreading consistency (add more cream if needed). Makes enough to frost 10-inch round chiffon or angel cake.
Boston Cream Pie

This pie’s a fooler. It’s really a fluffy, 2-egg chiffon cake!—

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

Beat egg whites till foamy. Gradually beat in 1/2 cup sugar. Continue beating till very stiff and glossy. Sift remaining dry ingredients into another bowl. Add salad oil, half of the milk, and vanilla. Beat 1 minute at medium speed on mixer or 150 strokes by hand, scraping sides and bottom of bowl constantly. Add remaining milk and egg yolks. Beat 1 minute longer, scraping bowl.

Gently fold in egg-white mixture with down-up-and-over motion, turning the bowl. Bake in 2 paper-lined 9x1 1/2-inch round pans in moderate oven (350°) about 25 minutes or till done. Cool.

Fill between cooled layers with Vanilla Cream Filling. Top with Confectioners’ Glaze and Chocolate Spiral.

Note: For easy assembly, frost and decorate top layer, then fill between layers. For make-ahead dessert, put together 1 to 3 hours before serving time and keep chilled.

Vanilla Cream Filling: Prepare 1 package vanilla pudding according to package directions, using only 1 1/4 cups milk. Cover and chill. Beat till fluffy and smooth.

Confectioners’ Glaze: Combine 1 cup sifted confectioners’ sugar, 1 tablespoon warm water, 1 1/2 teaspoons light corn syrup, and 1/2 teaspoon vanilla; stir until blended. Leaving a 1/2- to 3/4-inch border of cake, quickly spread frosting over top layer. Immediately add Chocolate Spiral: Start at center of cake. Using a teaspoon, pour chilled canned chocolate syrup from the tip in a thin stream to form spiral. Quickly run tip of spatula from the center of cake to edge, “pulling” each band of chocolate slightly. Repeat, making 16 to 24 spokes, evenly spaced. (Wipe the spatula with a damp cloth after making each stroke.)

Washington Pie

Mix and bake chiffon cake as in Boston Cream Pie recipe. Fill between layers with 1 cup strawberry or raspberry jam. Sift confectioners’ sugar lightly over the top.

Or, split one of the layers and fill with jam. (Frost the second cake layer to serve for another meal.)

Cherry Chiffon Loaf Cake

- 1 cup plus 2 tablespoons sifted cake flour
- 3/4 cup sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup salad oil
- 2 egg yolks
- 3 tablespoons cold water
- 3 tablespoons maraschino-cherry syrup
- 1 teaspoon vanilla
- 1/4 cup finely chopped California walnuts
- 1/4 cup finely chopped maraschino cherries, well drained
- 1/4 teaspoon cream of tartar
- 1/2 cup (4) egg whites

Sift flour, sugar, baking powder, and salt into bowl. Make well in center; in this order, add: salad oil, egg yolks, water, cherry syrup, and vanilla. Beat till satin smooth. Fold in nuts and cherries.

Add cream of tartar to egg whites; beat till very stiff peaks form (stiffer than for meringue or angel cake). Pour egg yolk batter in thin stream over entire surface of egg whites, gently cutting and folding just to blend. Pour into ungreased 9 1/2x5x3-inch loaf pan. Bake in slow oven (325°) 50 to 55 minutes. Invert and cool. If desired, frost with Cherry Fluff Frosting.

Cherry Fluff Frosting: Place 2 egg whites, 1 1/2 cups sugar, 3 tablespoons maraschino-cherry syrup, 3 tablespoons water, 1/4 teaspoon cream of tartar, and dash salt in top of double boiler. Beat 1 minute with electric or rotary beater to blend.

Place over boiling water; beat constantly until frosting forms peaks, about 7 minutes (don’t overcook). Remove from boiling water. Pour into mixing bowl, if you like. Add 1 teaspoon vanilla; beat till of spreading consistency, about 2 minutes.
Angel and sponge cakes

As for other cakes, read recipe carefully. Assemble all ingredients, use standard measuring utensils, and measure accurately.

Prepare pans according to directions in recipe. Do not grease.

Spread mixed batter to sides of pan and fill all corners. Angel and sponge cakes are done when they spring back to the touch. Invert in pan; cool thoroughly.

If cake falls away from the pan, it may be because the pan was greased or because of insufficient baking.

If you want a brown crust, remove cake from pan as soon as it is cool. The longer you keep cool sponge cakes in the pan, the more crust will adhere to the pan.

Angel cakes

Angel cakes are leavened only with air. Whether or not you get a light tender cake depends on how much you beat the egg whites, the lightness with which you fold in the sugar-and-flour mixture, and the temperature at which you bake the cake.

Sift half the sugar with the flour 4 times. Add salt, flavorings, and cream of tartar to egg whites. Beat until egg whites are stiff enough to hold up in soft peaks, but are still moist and glossy. Beat in half the sugar, 2 tablespoons at a time. This step brings sugar into solution and prepares the foam for taking the flour smoothly. Remember to use very fine granulated sugar because it dissolves faster and easier and gives a cake with a finer texture.

Sift flour-and-sugar mixture in quarters over the beaten egg whites. Fold in lightly with a down-up-and-over motion, turning the bowl gradually.

Sponge cakes

Methods for making sponge cakes vary from recipe to recipe, but angel-cake rules for beating egg whites and folding in sugar and flour hold true with sponge cakes, too. Another important rule to follow is to beat egg yolks till they're lemon-colored and thick as whipped cream.

You may beat some or all of the sugar with the yolks, but remember to add sugar gradually. In some recipes, liquid is added to the yolks and then the mixture is beaten till it is very light and foamy.

## Causes for failures with angel and sponge cakes

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## Angel Cake

1 cup sifted cake flour
¾ cup sugar

1½ cups (12) egg whites
1½ teaspoons cream of tartar
¼ teaspoon salt
1½ teaspoons vanilla
¾ cup sugar

OVEN 375°

Sift flour with ¾ cup sugar 4 times. Beat egg whites with cream of tartar, salt, and vanilla till stiff enough to form soft peaks but still moist and glossy. Add the remaining ¾ cup sugar, 2 tablespoons at a time, continuing to beat until meringue holds stiff peaks.

Sift about ¼ of flour mixture over whites; fold in. Fold in remaining flour by fourths. Place in ungreased 10-inch tube pan in moderate oven (375°) 35 to 40 minutes or till done. Invert pan and let cake cool.

**Chocolate Angel Cake:** In recipe for Angel Cake, substitute ¾ cup sifted cake flour and ¼ cup cocoa for 1 cup sifted cake flour. Sift cocoa with flour and sugar 4 times.
Angel Cake Supreme

Each bite melts in your mouth—

1 cup sifted cake flour
1¼ cups sifted confectioners' sugar
1½ cups (12) egg whites
1½ teaspoons cream of tartar
1½ teaspoon salt
1½ teaspoons vanilla
1 teaspoon almond extract
1 cup granulated sugar

Oven 375°

Sift flour with confectioners' sugar 3 times. Beat egg whites with cream of tartar, salt, vanilla, and almond extract till stiff enough to hold up in soft peaks, but still moist and glossy. Beat in the granulated sugar, 2 tablespoons at a time; continue to beat until the meringue holds stiff peaks.

Sift about ¼ of flour mixture over whites; fold in lightly with a down-up-and-over motion, turning the bowl. Fold in the remaining flour by fourths. Bake in an ungreased 10-inch tube pan in moderate oven (375°) about 30 minutes or till done. Invert pan and cool cake thoroughly.

Angel-cake Loaf

½ cup sifted cake flour
¼ cup sugar
¾ cup (6) egg whites
½ teaspoon cream of tartar
Dash salt
1 teaspoon vanilla
½ teaspoon almond extract
½ cup sugar

Oven 375°

Sift flour with ¼ cup sugar 4 times. Beat egg whites, cream of tartar, salt, vanilla, and almond extract until egg whites are stiff enough to hold up in soft peaks but are still moist and glossy.

Add remaining ½ cup sugar to egg whites, 2 tablespoons at a time, continuing to beat until meringue holds soft peaks.

Sift about ¼ of flour mixture over egg whites and fold in lightly. Fold in remaining flour in two additions.

Spoon into ungreased 9½x5x3-inch loaf pan; cut through batter with knife. Bake in moderate oven (375°) 25 minutes or until done. Invert pan; let stand until cool.

Daisy Marble Cake

You mix just one batter, but you get both angel cake and orange sponge—

1 cup sifted cake flour
¾ cup sugar
1½ cups (11) egg whites
1¼ teaspoons cream of tartar
¼ teaspoon salt
1 cup sugar

1 teaspoon grated orange peel
2 tablespoons orange juice
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 remaining 1 cup sugar to egg whites, beating till stiff peaks form. Sift about ¼ of flour mixture over whites; fold in lightly. Fold in remaining flour mixture by thirds.

Divide batter in 2 parts. Add orange peel and juice to egg yolks; beat until 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 pan; cool.

If desired, frost with Seven-minute Frosting; sprinkle with flaked or shredded coconut, tinted yellow.

Bake a festive angel cake

Holiday Angel Cake: Fold ½ cup finely chopped, well-drained maraschino cherries into Angel Cake batter. Frost with Seven-minute Frosting. For a gala touch, trim top with red and green cherries.
### Pineapple Fluff Cake

6 egg whites
1/4 teaspoon salt
1 1/2 cups sugar
6 egg yolks
1/2 cup unsweetened pineapple juice
1 tablespoon lemon juice
1 1/2 cups sifted cake flour
1 teaspoon baking powder

Beat egg whites with salt till soft peaks form. Gradually beat in 1/4 cup sugar. Beat egg yolks with remaining 1/4 cup sugar till thick and lemon-colored. Add fruit juices; beat till sugar dissolves.

Sift flour with baking powder 3 times; add to yolk mixture. Fold in whites. Bake in ungreased 10-inch tube pan in slow oven (325°) about 1 hour. Invert, cool.

### Feather Sponge Cake

6 egg yolks
1/2 cup cold water
1 1/2 cups sugar
1/2 teaspoon vanilla
1/2 teaspoon orange or lemon extract
1 1/2 cups sifted cake flour
1/4 teaspoon salt
6 egg whites
1/4 teaspoon cream of tartar

Beat egg yolks till thick and lemon-colored; add water; continue beating till very thick. Gradually beat in sugar, then vanilla and orange extract. Sift flour with salt; fold into egg-yolk mixture a little at a time.

Beat egg whites with cream of tartar till stiff peaks form. Fold into first mixture, turning bowl gradually.

Bake in ungreased 10-inch tube pan in slow oven (325°) about 1 hour. Invert pan to cool. Swirl with fluffy frosting. Or, slice and serve with sugared fresh fruit or ice cream.

### Butter Sponge

1 cup sifted cake flour
1 teaspoon baking powder
1/4 cup butter, melted
1/2 teaspoon vanilla
1/2 cup milk, scalded
6 egg yolks
1 cup sugar

Sift together flour and baking powder. Add butter and vanilla to scalded milk and keep hot. Beat egg yolks till thick and lemon-colored; gradually beat in sugar. Quickly add flour mixture; stir just till mixed. Gently stir in the hot milk mixture.

Bake in greased 9x9x2-inch pan in moderate oven (350°) 30 to 35 minutes or till done. Cool thoroughly (don’t invert pan).

### Orange Sponge Cake

6 egg yolks
1 tablespoon grated orange peel
1/2 cup orange juice
1 cup sugar
1/4 teaspoon salt
1 1/2 cups sifted cake flour
6 egg whites
1 teaspoon cream of tartar
1/2 cup sugar

Beat egg yolks till thick and lemon-colored. Add orange peel and orange juice; beat till very thick. Gradually beat in 1 cup sugar and salt. Fold in flour a little at a time.

Beat egg whites with the cream of tartar till soft peaks form. Gradually add 1/2 cup sugar, beating till stiff peaks form. Thoroughly fold whites into yolk mixture.

Bake in ungreased 10-inch tube pan in slow oven (325°) about 55 minutes or till done. Invert pan to cool. Glaze.

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Orange Sponge Cake calls for a party—it’s that luscious! This sunny cake is tender, ever-so-fluffy, subtly orange-flavored.

Spoon on orange glaze (1 1/2 cups sifted confectioners’ sugar and 2 tablespoons orange juice); trim with orange sections.
Jelly rolls

Jelly Roll

4 egg yolks
¼ cup sugar
½ teaspoon vanilla
4 egg whites
½ cup sugar
¾ cup sifted cake flour
1 teaspoon baking powder
¼ teaspoon salt

Beet egg yolks till thick and lemon-colored; gradually beat in ¼ cup sugar; add vanilla.
Beet egg whites till soft peaks form; gradually add ½ 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, waxed-paper-lined 15½ x 10½ x 1-inch jelly-roll pan. Bake in moderate oven (375°) about 12 minutes or till done.
Loosen sides, turn out on towel sprinkled with sifted confectioners’ sugar. Peel off paper. Trim crusts. Starting at narrow end, roll cake and towel together; cool on rack.
Unroll, remove paper; spread with favorite filling. Roll up. Makes 10 1-inch slices.

Pineapple Cake Roll

It’s a Jelly Roll with filling that bakes right with the cake!—

OVEN 375°

Thoroughly drain one No. 2 ½ can (3½ cups) crushed pineapple, reserving syrup for Pineapple Sauce. Spread pineapple evenly in bottom of ungreased 15½ x 10½ x 1-inch jelly-roll pan; sprinkle with ¼ cup brown sugar.
Mix batter as for Jelly Roll; spread evenly over pineapple in pan. Bake in moderate oven (375°) about 20 minutes or till done.
Loosen sides; turn out on towel sprinkled with sifted confectioners’ sugar. Let cool 2 or 3 minutes. Trim crusts. Roll up, starting at narrow end. Wrap in the sugared towel; cool. Slice and serve with Pineapple Sauce.

Pineapple Sauce: Mix 2 tablespoons sugar and 1½ tablespoons cornstarch. Gradually stir in reserved pineapple syrup (about 1¾ cups). Cook and stir till thick and clear. Remove from heat; add 1 to 2 tablespoons lemon juice. Serve warm or chilled.

Chocolate Roll-up

5 eggs, separated
½ teaspoon cream of tartar
1 cup sugar
¼ cup sifted all-purpose flour
3 tablespoons cocoa
¼ teaspoon salt
1 teaspoon vanilla

OVEN 325°
Beet egg whites and cream of tartar till stiff but not dry. Gradually beat in ½ cup sugar. Beat egg yolks till thick and lemon-colored. Sift remaining ½ cup sugar with flour, cocoa, and salt 2 times; fold into yolks till blended; add vanilla. Carefully fold yolk mixture into beaten egg whites.
Line bottom and sides of 15½ x 10½ x 1-inch pan with waxed paper; grease paper lightly. Spread batter evenly in pan. Bake in slow oven (325°) about 25 minutes. Cool 5 minutes; turn onto towel sprinkled with sifted confectioners’ sugar. Peel off paper. Trim side crusts. Roll cake with towel. Cool. Unroll; spread with favorite filling or whipped cream. Roll again.

Ice-cream Roll

Mix, bake, and cool Chocolate Roll-up. Stir 1 quart pink peppermint ice cream just to soften; gently spread on cake. Roll up. Wrap in waxed paper; freeze.
Remove waxed paper; spread with Chocolate Glaze; dot with perfect walnut halves. Serve at once or freeze till serving time.

Chocolate Glaze: In small saucepan combine one 6-ounce package (1 cup) semi-sweet chocolate pieces and one 6-ounce can (½ cup) evaporated milk. Cook and stir over low heat till blended and mixture comes to a boil. Lower heat; cook gently and stir 3 to 5 minutes till thick. Cool, stirring occasionally. Spread on roll.

Lincoln Log

Mix, bake, and cool Chocolate Roll-up. Spread with 1 cup whipping cream, whipped; roll. Spread outside with Chocolate Gloss. Chill till serving time.

Chocolate Gloss: Mix ½ cup sugar and 1½ tablespoons cornstarch; add one 1-ounce square unsweetened chocolate, dash salt, and ½ cup boiling water. Cook and stir till blended and thickened. Remove from heat; add 1½ tablespoons butter, and ½ teaspoon vanilla. Spread while hot.
Frostings, fillings

Seven-minute Frosting

2 unbeaten egg whites
1 1/2 cups sugar
2 teaspoons light corn syrup
or 1/4 teaspoon cream of tartar
3/4 cup cold water
Dash salt
1 teaspoon vanilla

Place all ingredients except vanilla in top of double boiler (not over heat); beat 1 minute with electric or rotary beater to blend. Place over boiling water and cook, beating constantly, till frosting forms stiff peaks, about 7 minutes (don’t overcook). Remove from boiling water. Pour into mixing bowl, if you wish. Add vanilla; beat till of spreading consistency, 2 minutes. Frosts tops and sides of two 8- or 9-inch layers.

Peppermint-stick Frosting: Add vanilla to Seven-minute Frosting. Then tint frosting a delicate pink with few drops red food coloring. Beat till of spreading consistency, about 2 minutes. Frost cake.

Sprinkle top and sides of frosted cake with crushed peppermint-stick candy.

Brown-sugar Frosting: Substitute brown sugar for the granulated sugar in Seven-minute Frosting recipe. If you like, substitute 1/2 teaspoon maple flavoring for vanilla.

Chocolate Fluff Frosting: Add two 1-ounce squares unsweetened chocolate, melted and cooled, to Seven-minute Frosting just before spreading on cake. Fold in; do not beat.

Cream-cheese Whip: Add the vanilla to Seven-minute Frosting.

Stir one 3-ounce package cream cheese till soft; beat in small amount of frosting, then fold cream cheese mixture into the frosting, blending thoroughly (do not beat).

Pineapple Frosting: Substitute syrup from canned pineapple for water in Seven-minute Frosting. Omit vanilla; add 1 teaspoon grated lemon peel. Garnish frosted cake with pineapple cubes.

Variations of Seven-minute Frosting

Burnt-sugar Frosting: Decrease sugar to 1 1/4 cups and the water to 3/4 cup; substitute 3 to 4 tablespoons Burnt-sugar Syrup (page 104) for the corn syrup.

Borrow these tips when you make Seven-minute Frosting

Boiling water should not touch top pan of the double boiler. Beat frosting about 7 minutes. Remove top pan from water when stiff peaks form. Don’t overcook.

Crumbs behave if you cover sides and top edge of cooled cake with thin frosting layer. Then spread on more—crumbs won’t mix with second coat. Frost top last.
Boiled Frosting

2 cups sugar
1/4 cup water
1 tablespoon light corn syrup or
1/4 teaspoon cream of tartar
Dash salt
2 stiff-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 (236°). Gradually add hot syrup to egg whites, beating constantly. Add vanilla; beat till frosting is of spreading consistency. Frosts tops and sides of two 8- or 9-inch layers.

Fruit Frosting: Add 1/2 cup chopped dates, 1/2 cup broken nuts, 1/2 cup raisins, and 1/2 cup chopped, candied cherries.

Fluffy Frosting

1 cup sugar
1/4 cup water
1/4 teaspoon cream of tartar
Dash salt
1 egg white
1/4 teaspoon vanilla

Bring sugar, water, cream of tartar, and salt to a boil; cook till sugar dissolves. Slowly add to unbeaten egg white, beating constantly with electric or rotary beater till of spreading consistency. Add vanilla. Frosts top, sides of one 8- or 9-inch square cake or a loaf cake.

Jelly Frosting

Combine 1/2 cup tart jelly, 1 unbeaten egg white, 2 tablespoons sugar, and dash salt in top of double boiler.

Cook over boiling water, beating constantly with electric or rotary beater, till stiff peaks form. Remove from heat. Beat for about 2 minutes or till of spreading consistency. Frosts two 8-inch layers or 24 cupcakes.

Uncooked Frosting

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

Neat way to frost a cake

Place four pieces of waxed paper over edge of cake plate. Place cake on plate. Paper will catch surplus frosting as you work.

Frost between layers, then frost sides, and last of all, the top. If you wish, press finely chopped nuts against sides.

Decorate the top with a swirl of nuts. When you finish, carefully remove waxed paper—you have a spotless plate!
Butter Frosting

\[
\begin{align*}
\frac{1}{4} \text{ cup butter} \\
4 \text{ cups sifted confectioners' sugar} \\
1 \text{ egg yolk} \\
1\frac{1}{2} \text{ teaspoons vanilla} \\
\text{About 2 tablespoons light cream}
\end{align*}
\]

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

Orange Frosting: Add 2 teaspoons grated orange peel to butter in Butter Frosting. Stir in orange juice instead of cream to make of spreading consistency.

Mocha Frosting: Add \( \frac{1}{4} \) cup cocoa and \( \frac{1}{2} \) teaspoon instant coffee to the butter in Butter Frosting.

Chocolate Butter Frosting: In Butter Frosting, add two 1-ounce squares unsweetened chocolate, melted and cooled, with the egg yolks and vanilla; blend well.

Lemon Butter Frosting: Add \( \frac{1}{2} \) teaspoon grated lemon peel to butter in Butter Frosting. Stir in lemon juice instead of cream to make of spreading consistency.

Citrus Butter Frosting

\[
\begin{align*}
1 \text{ 1-pound package confectioners' sugar} \\
2 \text{ teaspoons grated orange peel} \\
1 \text{ teaspoon grated lemon peel} \\
2 \text{ egg yolks} \\
\text{Orange juice} \\
1 \text{ tablespoon lemon juice} \\
6 \text{ tablespoons soft butter}
\end{align*}
\]

Combine confectioners' sugar, grated peels, and dash salt. Place egg yolks in measuring cup; add orange juice to make \( \frac{1}{2} \) cup.

Add yolks, juices, and butter to sugar mixture; blend till smooth. Frosts tops and sides of two 9-inch layers.

Caramel Candy Frosting

\[
\begin{align*}
\frac{1}{2} \text{ pound (28) caramels} \\
\frac{1}{2} \text{ cup water} \\
\frac{1}{2} \text{ cup butter or margarine} \\
4 \text{ cups sifted confectioners' sugar} \\
\frac{1}{4} \text{ cup chopped California walnuts}
\end{align*}
\]

Melt caramels in water in top of double boiler over boiling water, stirring now and then. Cool sauce to room temperature.

Thoroughly cream butter; add dash salt. Add sugar alternately with the caramel sauce, blending till frosting is smooth and creamy. Add nuts. Chill till of spreading consistency. Frosts two 8- or 9-inch layers.

Confectioners' Icing

Add sufficient top milk or cream to 2 cups sifted confectioners' sugar to make of spreading consistency. Add dash salt and 1 teaspoon vanilla.

Ornamental Frosting

\[
\begin{align*}
\frac{1}{4} \text{ cup butter or margarine} \\
4 \text{ cups sifted confectioners' sugar} \\
2 \text{ unbeaten egg whites} \\
1 \text{ teaspoon vanilla} \\
\frac{1}{4} \text{ teaspoon cream of tartar} \\
1 \text{ to 2 teaspoons light cream}
\end{align*}
\]

With pastry blender, cut butter into confectioners' sugar till like corn meal. Add egg whites, vanilla, and cream of tartar. Beat thoroughly. Stir in light cream till frosting is a little stiffer than spreading consistency for pastry-tube use. Tint with a few drops of food coloring, if desired.

Maple Fluff Frosting

In small heavy saucepan, cook \( \frac{3}{4} \) cup maple-flavored syrup to 242° (medium ball stage). Pour slowly over 2 stiffly beaten egg whites. Continue to beat until frosting forms soft peaks. Makes enough to frost tops and sides of two 9-inch layers.

Chocolate-Nut Fluff

Cook \( \frac{1}{2} \) cup halved, blanched almonds in \( 1\frac{1}{2} \) tablespoons butter till golden; cool. Melt \( \frac{1}{2} \) cup semisweet chocolate pieces over hot water. Cool. Fold chocolate and almonds into 1 cup heavy cream, whipped, allowing chocolate to harden in flecks. Use to frost angel or sponge cake.
Fudge Frosting

2 1-ounce squares unsweetened chocolate
3 cups sugar
3 tablespoons light corn syrup
1/4 teaspoon salt
1 cup milk
1/4 cup butter or margarine
1 teaspoon vanilla

Combine chocolate, sugar, syrup, salt, and milk in buttered 3-quart saucepan. Cook over low heat, stirring until sugar dissolves and chocolate melts. Cook to 234° (soft-ball stage) without stirring.

Remove from heat; add butter (don’t stir) and cool till just warm (110°). Add vanilla; beat till mixture is of spreading consistency. Frosts two 9-inch layers.

No-cook Fudge Frosting

Melt two 1-ounce squares chocolate; cool. In small saucepan, thoroughly mix 1 cup sifted confectioners’ sugar, 3 tablespoons milk, 1 egg, and 1 teaspoon vanilla.

Stir in chocolate. Add 3 tablespoons soft (not melted) butter or margarine, one at a time, beating well after each addition.

Chill frosting 10 minutes in refrigerator. Then place pan in bowl of ice water. Beat frosting over ice water till just right to spread. Frosts one 8-inch square cake.

Chocolate Satin Frosting

It’s a fluffy, light-chocolate frosting when whipped by mixer. For darker, more glossy frosting, beat with spoon—

3 1/2 1-ounce squares unsweetened chocolate
3 cups sifted confectioners’ sugar
4 1/2 tablespoons hot water
1 egg
1/2 cup soft butter or margarine
1 1/2 teaspoons vanilla

Melt chocolate in mixing bowl over hot water. Remove from heat. With electric mixer blend in sugar and water. Beat in egg, then butter and vanilla. Frosting will be thin at this point, so place bowl in ice water; beat till of spreading consistency. Frosts tops and sides of two 9-inch layers.

Shadow Icing

Melt one 1-ounce square unsweetened chocolate with 1/2 teaspoon shortening. Pour chocolate from the tip of a teaspoon in a steady stream around edge of frosted cake, letting chocolate run down sides in “icicles.”

Blender Chocolate Frosting

Put 1 cup sugar in blender; cover and blend at high speed about 1 minute. Add three 1-ounce squares unsweetened chocolate, cut in small pieces, one 6-ounce can (2 2/3 cup) evaporated milk, and dash salt. Blend at high speed about 3 minutes or till thick, using rubber spatula to scrape sides if necessary. Makes enough to cover tops of two 8-inch layers. (If firmer frosting is desired, chill frosted cake.)

Chocolate-Cheese Fluff

Have two 3-ounce packages cream cheese at room temperature. Blend in 1 egg, 1 teaspoon vanilla, and dash salt; gradually beat in 5 cups sifted confectioners’ sugar.

Blend in three 1-ounce squares unsweetened chocolate, melted and cooled slightly. Frosts tops and sides of two 9-inch layers.

Rocky-road Frosting

In small saucepan, place two 1-ounce squares unsweetened chocolate, 1 cup tiny marshmallows, 1/4 cup water, and 1/4 cup butter or margarine. Heat over low heat, stirring till blended. Cool slightly.

Add 2 cups sifted confectioners’ sugar and 1 teaspoon vanilla; beat till smooth and thick, about 2 minutes. Stir in 1 cup tiny marshmallows and 1/2 cup broken California walnuts. Frosts top of one 13x9x2-inch cake.

Broiled Coconut Frosting

Thoroughly combine 2/3 cup brown sugar, 1/3 cup melted butter or margarine, 1/4 cup light cream, one 3 1/2-ounce can (1 1/3 cups) flaked coconut, and 1/2 teaspoon vanilla. Spread over warm 9-inch square cake. Brown lightly in broiler.

Broiled Peanut Topper

Blend 1/4 cup peanut butter, 1/4 cup light cream, and 1 cup brown sugar; spread over warm 8- or 9-inch square cake. Sprinkle with 1/2 cup flaked coconut. Broil 4 to 5 inches from heat about 4 minutes or till frosting is lightly browned. Serve warm.
Cream Filling

\[ \frac{1}{2} \text{ cup sugar} \\
\frac{1}{2} \text{ cup all-purpose flour} \\
\frac{1}{2} \text{ teaspoon salt} \\
2 \text{ cups milk} \\
2 \text{ slightly beaten eggs} \\
1 \text{ teaspoon vanilla} \]

Mix sugar, flour, salt; slowly stir in milk. Cook and stir over medium heat till mixture boils and thickens; cook 2 minutes longer. Stir a little of hot mixture into eggs; stir into remaining hot mixture. Stirring constantly, bring just to boiling. Add vanilla; cool. Makes 2 1/2 cups.

Butterscotch Filling: In above recipe, use 2/3 cup brown sugar instead of granulated sugar. Add 1/4 cup butter with vanilla.

Chocolate Filling: Add 1 1/2 1-ounce squares unsweetened chocolate, cut up, with milk; increase sugar to 3/4 cup.

Easy Vanilla Filling

Prepare one 3- or 3 1/4-ounce package vanilla pudding following package directions, but use only 1 1/4 cups milk. Chill. Beat smooth. Fold in 1 cup whipping cream, whipped, and 1 teaspoon vanilla.

Coconut Frosting and Filling

1 6-ounce can evaporated milk
\[ \frac{2}{3} \text{ cup sugar} \\
\frac{1}{2} \text{ cup butter or margarine} \\
1 \text{ slightly beaten egg} \\
\text{Dash salt} \\
1 \text{ teaspoon vanilla} \\
1 3 1/2-ounce can flaked coconut \\
\frac{1}{2} \text{ cup chopped pecans} \]

In saucepan combine milk, sugar, butter, egg, and salt. Cook and stir over medium heat till mixture thickens and begins to boil, 12 to 15 minutes. Remove from heat. Add vanilla, coconut, and pecans. Cool thoroughly. Frosts two 8- or 9-inch layers.

Date-Nut Filling

In saucepan, combine one 8-ounce package (1 1/4 cups) pitted dates, cut up, 1 cup water, 1/2 cup sugar, and 1/4 teaspoon salt. Bring to boil; simmer about 4 minutes, stirring. Cool. Add 1/4 cup broken California walnuts. If desired, fold in 1/4 cup Seven-Minute Frosting. Makes about 1 1/2 cups.

Lemon Filling

\[ \frac{3}{4} \text{ cup sugar} \\
2 \text{ tablespoons cornstarch} \\
\frac{3}{4} \text{ cup cold water} \\
1 \text{ slightly beaten egg yolk} \\
3 \text{ tablespoons lemon juice} \\
1 \text{ teaspoon grated lemon peel} \\
1 \text{ tablespoon butter or margarine} \]

In saucepan mix sugar, cornstarch, and dash salt; add water, egg yolk, and lemon juice; cook over medium heat till thick, stirring constantly. Remove from heat; add lemon peel and butter. Cool. Makes 1 1/4 cups.

Orange Filling

Combine 3/4 cup sugar, 2 tablespoons cornstarch, and dash salt. Gradually blend in 1 teaspoon grated orange peel, 3 1/4 cup orange juice, and 1 tablespoon lemon juice.

Cook over medium heat, stirring constantly till mixture boils and thickens. Stir small amount of hot mixture into 1 or 2 beaten egg yolks; stir into remaining hot mixture. Cook about 2 minutes longer.

Remove from heat. Add 1 tablespoon butter or margarine. Cool. Makes about 1 cup.

Pineapple Topper

Beat 2 egg yolks and 3 tablespoons sugar until thick and lemon-colored. Add 1/2 cup unsweetened pineapple juice. Cook and stir over low heat until thick, 6 to 8 minutes. Add 8 marshmallows, cut in quarters. Chill. Fold in 1/4 teaspoon vanilla and 1/2 cup heavy cream, whipped. Makes 1 1/4 cups.

French Custard Filling

\[ \frac{1}{6} \text{ cup sugar} \\
1 \text{ tablespoon all-purpose flour} \\
1 \text{ tablespoon cornstarch} \\
\frac{1}{4} \text{ teaspoon salt} \\
1\frac{1}{2} \text{ cups milk} \\
1 \text{ slightly beaten egg yolk} \\
1 \text{ teaspoon vanilla} \\
\frac{1}{2} \text{ cup whipping cream, whipped} \]

Mix 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 of hot mixture into egg yolk; return to hot mixture. Stirring constantly, bring just to boiling. Add vanilla. Cool. Beat smooth; fold in whipped cream.