Orange Cream Cake

A Dessert Delight . . .
For Autumn Hospitality
ORANGE CREAM CAKE

3 Egg whites
1 Cup sugar
3 Egg yolks
\[ \frac{1}{2} \] Cup milk
\[ \frac{3}{2} \] Cups pastry flour
2 Teaspoons baking powder
\[ \frac{1}{4} \] Teaspoon salt
\[ \frac{1}{4} \] Cup softened butter
1 Teaspoon Baker’s Vanilla

Beat egg whites to a froth, add \[ \frac{1}{3} \] cup sugar and beat until mixture will stand in points. Beat yolks, add milk with \[ \frac{2}{3} \] cup sugar. Beat in flour sifted with baking powder and salt. Add Baker’s Vanilla and softened butter. Beat well. Fold in egg whites. Turn into well greased and floured 8 inch layer cake pans. Bake 30 minutes in slow oven 325°.

When cake is cool spread Baker’s Orange Butter Cream between layers and on top and sides.

Note. Soften the butter, do not melt it. This cake requires a much lower temperature than most layer cakes. It bakes at the temperature required for sponge or angel cakes.
ORANGE BUTTER CREAM

1 Egg
1/4 Cup butter
2 Cups Confectioners sugar
1/2 Teaspoon Baker's Orange Extract

Drop egg into bowl, break yolk with fork, stir in 1 1/2 cups sugar. Beat well. Add Baker's Orange Extract and remaining sugar. Beat in slightly creamed butter. Continue beating with fork for 3 minutes.
Baker’s Extracts add an enticing fragrance and flavor to the simplest cakes, cookies, candies and desserts. Be adventurous - use all flavors, and learn to “Flavor Better with Baker’s”.

**Baker’s**

**Pure Vanilla**

**Pure Lemon**

**Pure Orange**

**Pure Almond**

*Baker Extract Company*

Springfield, Mass.

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