"LIGHTNING" CAKE

Sift together in mixing bowl.

1 1/2 Cups flour 2 Teaspoons baking powder
1 Cup sugar 1 Teaspoon salt

Break two eggs into a measuring cup, add shortening to bring to 1/2 cup measurement, and fill cup with milk.

Add to dry ingredients and beat together thoroughly, then add 1 teaspoon Baker’s Pure Vanilla.

Pour into two 8 inch layer cake pans and bake in moderate oven (375°F) for 25 minutes. (This can also be baked in a loaf or cup cake tins.)

FUDGE FROSTING

2 Squares chocolate 1/2 Cup milk
2 Tablespoons butter 1 Teaspoon Baker’s Pure Vanilla
2 Cups granulated sugar

Put all of the materials except the Baker’s Vanilla into a kettle and heat over a low flame, stirring the mixture up from the bottom. Let the mixture boil rapidly for 1 minute. Take from range and let cool for about eight minutes. Add Baker’s Vanilla, and beat with a rotary egg beater until creamy. Spread between the layers and on the top and sides.
Pure Vanilla Value...

Finer flavor costs so little, yet adds so much, to your cooking. Careful selection of vanilla beans, laboratory control of production and years of experience in blending make Baker's Pure Vanilla the standard of Fine Flavor.

Inferior pure vanillas or rank imitations will ruin even the best of cooking.

Be sure of excellent results — use only the highest standard of pure vanilla — Flavor Better with Baker’s. Taste the Difference—Does not BAKE out.

Baker Extract Company
Springfield, Mass.

New Bakelite Screw Cap
SPONGE CAKE

3 Egg yolks
1 1/3 Cups granulated sugar
1/2 Cup boiling water
1 1/2 Cups flour
1/2 Teaspoon salt

1/2 Teaspoon Baker’s Vanilla
1/2 Cup boiling water
1 1/2 Teaspoon Baker’s Lemon
3 Egg whites

Beat 3 egg yolks well and add 1 1/3 cups granulated sugar. Beat again—then add 1/2 cup of boiling water, 1 1/2 cups flour, well sifted, 1/2 teaspoon salt, 1/2 teaspoon Baker’s Vanilla and 1/2 teaspoon Baker’s Lemon. Then fold in the well beaten whites of three eggs. Bake in moderate oven 45 minutes in angel cake pan.

While warm, sprinkle top with sifted confectioners’ sugar.

CUP CAKES

The recipe for “Lightning” Cake should be followed for making Cup Cakes.

To decorate Cup Cakes, use very small amounts of Baker’s Pure Food Colors which come in convenient 10 cent tubes. You will be surprised how easily you can attractively decorate any cake with a variety of colors.

Birthdays, parties and holidays are made more attractive, more colorful by tinting your cake frostings. And, if you use a cake decorator—as many housewives do, you can add birthday greetings as well as names, ages or holiday greetings.
DELICATE CHOCOLATE CAKE
1/2 Cup sugar  1 Teaspoon Baker's Pure Vanilla
1/2 Cup shortening
2 Eggs, unbeaten  1 Cup evaporated milk
1 Square melted chocolate
1 Teaspoon Baker's Pure Vanilla
1 Cup evaporated milk
2 Cups sifted all-purpose flour
1/4 Teaspoons baking powder
1/4 Teaspoon salt
Cream sugar and shortening. Add eggs, one at a time, and beat thoroughly. Then add melted chocolate and Vanilla. Mix well. Pour into two greased 8 inch layer cake pans and bake in moderate oven (350°) for 25 to 30 minutes. Spread Mocha Frosting on top and between layers.

MOCHA FROSTING
2 1/2 Cups sifted sugar  1/2 Cup hot coffee (strong)
1 Tablespoon butter  1 Teaspoon Baker's Pure Vanilla
2 Tablespoons cocoa
Pour hot coffee over sugar, butter and cocoa and blend well. Add 1 cup sugar and beat thoroughly. Add sifted dry ingredients alternately with sour milk. Fold in the egg whites beaten stiff, but not dry. Lastly, fold in chopped nuts, fruit and Vanilla. Bake for 1 hour at 350°. Makes two loaves.

BAKER RICHMOND CAKES
1/4 Cup butter  1/2 Cups flour
1/4 Cup sugar  1/2 Cup walnut meats
1/4 Cup molasses  1/2 Cup raisins
1/4 Cup sour milk  1 Teaspoon cinnamon
1 Teaspoon baking soda  1 Teaspoon clove
1 Teaspoon baking powder  1 Teaspoon Baker's Pure Vanilla
Cream butter, add sugar, beating thoroughly. Add well beaten egg yolks and then molasses. Add sifted dry ingredients alternately with sour milk. Fold in the egg whites beaten stiff, but not dry. Lastly, fold in chopped nuts, fruit and Vanilla. Bake at 375° for 20 to 25 minutes in cup cake pans.

WHITE FRUIT CAKE
1 Cup sweet milk  1 Cup raisins
1/2 Cup sugar  1 Cup currants
1/4 Cup butter  2 Cups flour
2 Eggs  Lemon peel
1 Teaspoon chopped walnuts  1 Teaspoon cinnamon
1 Teaspoon chopped nuts  1 Teaspoon Baker's Pure Vanilla
Cream the butter. Add 1 cup sugar gradually, beating well. Add eggs, well beaten, with 1/4 cup sugar. Then add the sifted dry ingredients alternately with the milk. Fold in fruit and Vanilla. Bake for 1 hour at 350°. Makes two loaves.

FLAVOR BETTER WITH BAKER'S

WHITE FRUIT CAKE
1 Cup raisins  1 Cup brown sugar
1/2 Cup sugar  1/2 Cup cornstarch
1/2 Cup molasses  1/2 Cup water
2 Eggs  1/2 Cups flour
2 Cups sugar  1/2 Cup sour milk
1/4 Teaspoon baking powder  1/4 Tablespoon baking powder
1/2 Teaspoon baking powder  1/2 Teaspoon cream of tartar
1/4 Teaspoon baking powder  1/4 Teaspoon soda
1/4 Teaspoon baking powder  1/4 Teaspoon salt
Cream shortening. Add sugar gradually. Beat until creamy. Add sifted dry ingredients alternately with the liquid. Bake in greased layer cake 8 inch pans for 25 minutes in the 375° oven, or if baked in a loaf tin for 50 minutes at 350°. Frost with Butterscotch Frosting.

BUTTERSCOTCH FROSTING
1/4 Cup brown sugar  1/2 Tablespoon baking powder
1/2 Cup butter  1/2 Cup water
1/2 Cup milk  1/2 Teaspoon baking powder
1/2 Teaspoon vanilla  1/2 Cup cream of tartar
1/2 Teaspoon salt  1/2 Cup sugar
Combine brown sugar, butter and 1/4 cup milk and corn syrup in saucepan and cook until a small amount will form a hard ball in cold water. Stir constantly after mixture comes to a boil. Remove from fire. To confectionery sugar, add salt and hot milk and hot butterscotch mixture and beat until smooth enough to spread. Sufficient frosting for between layers and on top of cake.

YOUR GUEST CAN TASTE THE DIFFERENCE - USE BAKER'S PURE VANILLA

ADD COLOR AND NOVELTY - USE BAKER'S PURE FOOD COLORS

"DOWN SOUTH" CAKE
1/2 Cup shortening  2 Teaspoons baking powder
1/2 Cup sugar  4 Cups flour
1/2 Cup molasses  1 Teaspoon baking powder
1 Cup sour milk  1/2 Teaspoon salt
"DOWN SOUTH" CAKE
1/2 Cup shortening  2 Teaspoons baking powder
1/2 Cup sugar  1/2 Cup milk
1/2 Cup molasses  1/2 Cup flour
1 Cup sour milk  1 Teaspoon Baker's Pure Vanilla
1/2 Teaspoon salt  Vanilla
Cream shortening. Add sugar gradually. Add well beaten eggs. Beat until creamy. Add sifted dry ingredients alternately with the liquid. Bake in greased layer cake 8 inch pans for 25 minutes in the 375° oven, or if baked in a loaf tin for 50 minutes at 350°. Frost with Butterscotch Frosting.
“ANNIVERSARY” COCOANUT CAKE

1 Cup butter  
1 Cup milk  
2 Cups sugar  
3 Cups pastry flour  
4 Eggs  
1 Teaspoon Baker's Pure Vanilla

Cream butter until soft and gradually cream in the sugar. Add the beaten yolks of eggs and flavoring. Beat well. Sift the flour and measure it and sift again with the baking powder. Add the milk and dry ingredients separately. Beat until smooth and fold in stiffly beaten whites. Recipe makes three 8 inch layers. Bake 20 to 25 minutes at 375° F.

FROSTING

1/4 Cup water  
1 Cup sugar  
1 Egg whites  
1 Cup moist cocoanut

Beat egg whites, water, sugar and corn syrup in double boiler about 7 minutes. Remove from range, add Vilainia and 1 1/2 cup moist cocoanut and beat until of right consistency to spread between layers and on top of cake. Sprinkle balance of cocoanut on top and sides of cake.

BROWNIES

1 Cup sugar  
1/2 Cup butter or other shortening  
2 Eggs  
2 Squares chocolate  
1/2 Cup sifted flour  
1/2 Cup cup milk

Place ingredients in top of double boiler. Beat with rotary beater until mixture thickens. Cover. Motorized mixer can be used, but do not beat until stiff. Use only the BEST INGREDIENTS WITH THESE TESTED RECIPES 1879 - SIXTY YEARS OF FLAVOR SERVICE - 1939

FUDGE CAKE

2 Cups cake flour  
2 Teaspoon soda  
3 Squares chocolate  
2 Squares cocoa  
1/2 Cup sugar  
1/2 Cup milk  
1/2 Cup sugar

Combine egg whites and corn syrup in large bowl. Beat with beater until thick enough to hold its shape, about seven minutes. Add Vanilla before spreading.

MILE HIGH FROSTING

1 Cup sugar  
2 Tablespoons corn syrup  
2 Egg whites  
1 1/2 Teaspoon Baker's Pure Vanilla

All Recipes Tested by Home Service Department, United Electric Light Company, Springfield, Mass.

917 - 60 YEARS OF FLAVOR SERVICE - 1939

Hot Milk Loaf Cake

3 Eggs  
1/2 Cups sugar  
1/2 Cups Baker's Pure Vanilla

Beat the eggs well. Add sugar gradually, beating well. Fold in the sifted dry ingredients and the Vanilla. Add the melted milk in which the 1 1/2 teaspoons butter has been melted. Bake in 350° oven for 45 to 50 minutes, in "Pyrex" Utility dish or 8x8" loaf pan.

FUDGE CAKE

2 Cups cake flour  
2 Teaspoon soda  
3 Squares chocolate  
2 Squares cocoa  
1/2 Cup sugar  
1/2 Cup milk  
1/2 Cup sugar

Combine egg whites and corn syrup in large bowl. Beat with beater until thick enough to hold its shape, about seven minutes. Add Vanilla before spreading.

MILE HIGH FROSTING

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2 Squares cocoa  
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