Siowcap Cocoa Cafe

2 cups sifted cake flour
1⅛ cups sugar
½ cup cocoa
2½ teaspoons double acting baking powder
1 teaspoon salt
¼ teaspoon baking soda
⅛ cup vegetable shortening
1½ cups undiluted Borden's Evaporated Milk
2 eggs, unbeaten
1 teaspoon vanilla extract

Sift together dry ingredients into large bowl. Add shortening and 1 cup of Borden's Evaporated Milk. Stir until blended. Beat 2 minutes at low speed of mixer or 300 strokes by hand. Add remaining milk, eggs and vanilla. Stir just enough to blend. Beat 1 minute at low speed or 150 strokes by hand. Pour batter into 2 greased and wax paper lined 9" x 1½" cake pans. Bake in moderate oven (350°F.) until center springs back when touched lightly with finger, about 30 to 35 minutes. Remove from oven. Cool in pans 10 minutes before turning out onto cake racks. Frost with Snowcap Frosting (see next page).

BORDEN'S EVAPORATED MILK
For Coffee . . . For Cooking . . . For Babies!
**Snowcap Frosting**

(Makes enough to frost tops and sides of two 9-inch layers)

- 2 egg whites
- 1 1/2 cups sugar
- 1/4 teaspoon cream of tartar
- 1/2 cup water
- 6 marshmallows, quartered
- 1 teaspoon vanilla extract

Combine unbeaten egg whites, sugar, cream of tartar and water in top of double boiler. Beat with rotary egg beater just enough to blend ingredients. Place over rapidly boiling water and beat constantly until mixture is fluffy and will hold its shape, about 7 minutes. Remove from heat. Add marshmallows and vanilla. Continue to beat until marshmallows are melted and frosting is cooled and stiff enough to stand in peaks. Spread on cooled cake and decorate top with multicolored candies.

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**Pumpkin Custard Pie**

(Makes one 9-inch pie)

- 1 9-inch unbaked pastry shell
- 3/4 cup firmly packed brown sugar
- 1/2 teaspoon salt
- 1 1/4 teaspoons cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon ginger
- 1/4 teaspoon cloves
- 1 3/4 cups mashed cooked pumpkin
- 1/2 teaspoon grated orange rind
- 3 eggs, slightly beaten
- 1 can (14 1/2-oz.) Borden's Evaporated Milk

Blend combined sugar, salt and spices into pumpkin. Mix in orange rind and eggs. Slowly stir in Borden's Evaporated Milk; mix well. Pour into pie shell. Bake in hot oven (425°F.) 15 minutes. Turn over regulator to 350°F. and bake until a thin, sharp knife inserted halfway between center and edge of pie filling comes out clean, about 35 minutes. Serve warm or cold.

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For rich, full flavor, "cream" your coffee at much less cost with Borden's Evaporated Milk. Poured smooth and thick right from the can, Borden's gives you coffee with an old-fashioned, hearty taste and golden color.

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Borden's

**EVAPORATED MILK**

HOMOGENIZED SO THERE'S CREAM IN EVERY DROP—STERILIZED FOR ABSOLUTE SAFETY!
Mix together mustard, bread crumbs, onion, green pepper, butter, pepper and corned beef. Combine Borden’s Evaporated Milk, water and eggs; add to corned beef mixture and mix well. Pour into well-greased, 1-quart ring mold. Place mold in pan of hot water and bake in moderate oven (350°F.) until knife inserted comes out clean, about 30 minutes. Fill center of mold with potatoes or vegetables. Delicious served either hot or cold.