FOUR WAYS TO MAKE A CAKE
HOW TO BE A PEERLESS BAKER
CAKES YOU CREAM
CAKE FROM JUST ONE BOWL
ANGEL, CHIFFON, AND SPONGE
SUSAN’S CHOCOLATE ROLL
CUPCAKES UNLIMITED
NEW WAYS TO SERVE CAKE
THE MATTER OF MEASUREMENT
PETITS FOURS
HOW TO FREEZE CAKES
BIRTHDAY CAKES
HOW TO CUT A CAKE
FROSTING TRICKS
FROSTINGS AND FILLINGS
BRIEF GUIDE TO CAKE INGREDIENTS
LET CRISCO PUT
EXTRA COMPLIMENTS IN
EVERY CAKE YOU BAKE!

Mmmm—just look at the luscious white cakes, the velvety-rich chocolate cakes and the other beauties in this book. Can you bake such glamour cakes? Yes... and you can do it with ease! Simply follow the carefully checked, crystal-clear Good Housekeeping recipes... and use new Crisco wherever recipes call for shortening! You'll find new Crisco outdoes all other types of shortening for cake baking... gives you heavenly cakes and more besides. For the new creamier Crisco now at your dealer's makes it easier than ever to be a cake-baking star!

WITH CRISCO

WITH ORDINARY SHORTENING

Crisco Cakes are Higher, Lighter!

There's a wonderful cake-baking secret blended into every creamy spoonful of pure, all-vegetable Crisco... a secret discovered by Crisco and not found in any other type of shortening. Result? Crisco cakes are higher, fluffier, more tender. Cakes made with other types of shortening just can't match the Crisco kind!

More women bake with Crisco than with
Crisco is the original “emulsifier-type” shortening... the shortening that made one-bowl “Quick Method” cakes possible. So with any of the recipes on pages 14 to 16, be sure to use Crisco. Then you can be sure of lighter, richer, moister, more tender cakes than with any other type of shortening and ordinary recipe!

An absolutely fresh shortening is the only kind it’s safe to trust for cake baking. And thanks to an exclusive air-free method of packing, Crisco is better protected for freshness than any other leading brand of shortening. See how much whiter new Crisco looks... how sweet and fresh it smells... how fresh it keeps down to the last spoonful!

Perfect for cakes you cream

Where recipes call for “soft” shortening (pages 6 to 23) new Crisco is ideal. For Crisco needs no refrigeration, stays fresh at room temperature, is always easy to work with. And new Crisco is more wonderful than ever... blends faster, makes the creaming step easier and quicker. For new Crisco is creamier than any other leading vegetable shortening!

First for richer One-Bowl cakes

Tops for Creamy Frostings

Where frosting recipes on pages 35 to 37 call for shortening, butter or margarine... reach for Crisco! It’s so pure, so fresh, so sweet, Crisco lets all the rich flavor come through... gives you grand-tasting frostings and fillings that are thrifty, too. And new creamier Crisco blends so easily... makes smooth-spreading frostings quick as a wink!

Always fresh and sweet

Any other brand of shortening

Guaranteed by Good Housekeeping

4 lbs.
Crisco
for cakes, pastry, fritting
Chocolate Chip
Pineapple Chiffon
Luscious Coconut
Fresh Orange
Harvest Prime
Graham Cracker
Angel Skirt
Bittersweet
Boston Cream
Banana Cream
Daffodil
Devil's Food
Carnival
Strawberry Sponge
Cakemaking is simple with the electric mixer, which does all the work from creaming to the last flour addition.

If you let the electric mixer beat your one-bowl cakes, there’s no guesswork about beating and no tired arm when done.

**FOUR WAYS TO MAKE A CAKE**

**MIRACLE CAKE** (creaming method): Heat oven to 350° F. Grease bottom of 8” x 8” x 2” cake pan; line bottom with waxed paper. Then sift onto large piece of waxed paper 2 cups sifted cake flour, 2½ teasp. baking powder, and ¼ teasp. salt 3 times. With electric mixer at “cream,” beat ½ cup soft shortening with 1 cup granulated sugar until very light and fluffy, scraping bowl as necessary with rubber spatula. (If you are beating with wooden spoon, add sugar in thirds.)

**CHOCOLATE CAKE** (one bowl): Heat oven to 350° F. Grease, then line with waxed paper, bottoms of 2 1¼”-deep 8” layer-cake pans. Sift into large mixer bowl 1½ cups sifted cake flour, 1¼ cups granulated sugar, 1 teasp. salt, 1 teasp. baking soda. Melt 2 sq. unsweetened chocolate. Drop ½ cup soft emulsifier-type shortening (see page 38) into flour mixture. Pour in melted chocolate; then pour in ½ cup milk. (To remaining ½ cup milk, add 1 teasp. vanilla extract.)

**ANGEL FOOD**: An hour ahead, separate about 10 eggs, or enough to make 1½ cups whites. Let whites stand in mixer bowl to warm up. While oven heats to 375° F., sift 1 cup plus 2 tablesp. sifted cake flour with ½ cup sifted granulated sugar 3 times. With electric mixer at high speed, or with egg beater or wire whip, beat whites with ¼ teasp. salt till foamy. Sprinkle in 1 teasp. cream of tartar; beat at high speed until stiff enough to hold definite peaks, but not dry.

**BIG ORANGE CHIFFON**: Heat oven to 325° F. Measure and sift into medium-sized bowl 2½ cups sifted cake flour, 1¼ cups granulated sugar, 3 teasp. baking powder, and 1 teasp. salt. Make a well in flour mixture; then pour ½ cup salad oil in well. Now add 5 unbeaten medium egg yolks, 3 tablesp. grated orange rind, ½ cup cold water. With electric mixer at medium speed, or with spoon, beat until smooth. Into large bowl, measure 1 cup egg whites (7 or 8 eggs).
Drop in 1 unbeaten egg; then, with mixer still at "cream," or with spoon, beat until egg is thoroughly mixed in. (If recipe calls for melted chocolate or separated eggs, add the chocolate or egg yolks now, too.)

Add 1 teasp. vanilla extract to ¾ cup milk (1 cup less 2 tablesp.). With electric mixer at low speed, or "blend," or with spoon, add alternately, as rapidly as possible, flour mixture in fourths and milk mixture in thirds. Beat just until smooth. (If recipe calls for beaten egg whites, nuts, or raisins, fold in now.) Pour batter into pan, spreading evenly. Bake in center of oven at 350° F. 50 min.

With electric mixer set at medium speed (or following manufacturer's directions), beat mixture 2 min., scraping batter from sides of bowl with rubber spatula. If you are beating with spoon, use 300 brisk, round-the-bowl strokes.

Now, with rubber spatula, stir in ¾ teasp. double-acting baking powder. Add milk mixture, 2 unbeaten eggs. Beat 2 min., or 300 strokes, as in preceding step. (If you are using tartrate or phosphate baking powder, add last minute of beating.)

Immediately pour batter into pans, dividing it equally. With rubber spatula, spread batter evenly in pans. Bake at 350° F. 25 to 30 min., or until done.

When extracts are blended in, stop mixer. Sift in flour, one quarter at a time; lightly fold in each addition with 15 fold-over strokes of rubber spatula, turning bowl slowly after each stroke. After folding in all the flour, give batter 15 extra strokes.

With mixer at high speed, or with egg beater or whip, beat in 1 cup sifted granulated sugar, 1 tablesp. at a time. When sugar is just blended, turn mixer to lowest speed; add ½ teasp. almond extract and 1 teasp. vanilla.

Add ½ teasp. cream of tartar to egg whites. With electric mixer at high speed, or with egg beater or whip, beat until whites hold very stiff peaks. (They should be stiffer than for angel food or meringue.) Do not underbeat.

Now slowly pour egg-yolk mixture over stiffly beaten egg whites, gently folding in whites with rubber spatula or spoon. Do not stir. Continue folding, bringing spatula across bottom of bowl, up side, and across top, until yolk mixture is just blended in.

Pour batter into ungreased 10" tube pan, 4" deep. Bake in center of oven at 375° F. for 30 to 35 min.

Pour batter into ungreased 10" tube pan, 4" deep. Bake in center of oven at 325° F. for 55 min., then at 350° F. for 10 to 15 min. longer, or until cake is done.

For the final steps in making these cakes, please turn the page.
When baking time for Miracle Cake is up, peek in oven and lightly touch center of cake. If cake springs back and no imprint remains, it's done. For double check, insert cake tester or toothpick—it must be clean when you remove it. Cool cake in pan on wire rack 10 min.; with spatula, loosen cake around edges. Place rack on cake; invert; lift off pan; peel off paper. Then turn right side up to cool.

If you bake 2 Chocolate Cake layers, stagger them on oven rack placed in center of oven. If you bake 3 layers, use 2 racks, placing them so that they divide oven in thirds. When layers are done, cool in pans on wire racks 10 min. With spatula, loosen each around edges; then tip pan and gently insert spatula to lift cake and let air in all around. Turn cakes out on racks; remove paper; turn right sides up; cool.

Let Angel Food bake until done (to test it, see above). Then invert pan and let stand until cold. Insert spatula directly against pan; then pull it out. Repeat around edges and tube. Then invert pan on rack; lift off pan (if stubborn, loosen again). For high, fluffy wedges of angel, sponge, or chiffon, pull pieces apart with cake breaker (above, right) or 2 forks. Or “saw” them with very sharp knife.

When Big Orange Chiffon is done, invert pan at once to cool. If tube pan has no ears, invert it over funnel (above, left). To cool square, oblong, or loaf chiffon cake, invert, letting side edges or opposite corners of pan rest on 2 empty inverted pans. When cake is cool, carefully run spatula around edges to loosen. Then invert pan and strike edge sharply on table. Cake will then drop out easily.

TO BAKE A GOOD CAKE, YOU MUST HAVE A SOUND RECIPE AND A BAKING PATTERN

THE RECIPE

It should come from a reliable source (each of the Good Housekeeping recipes is made up in our Institute kitchens over and over again). You should follow it exactly, without making any changes or substitutions. Have standard measuring equipment and use it scrupulously. Never guess—measure.

THE BAKING PATTERN

Read every word of the recipe. Don't start until you are completely familiar with it. Determine how you will combine ingredients by consulting our how-tos (pages 6 through 8, and elsewhere in this section). Assemble all ingredients and utensils. Prepare the pans for baking, making sure they are the proper size. Deal with preliminaries, such as chopping nuts, and heat the oven to the specified temperature. Sift the flour just before measuring it.

EACH OF THESE POINTS IS EQUALLY IMPORTANT. ONLY IF YOU OBSERVE ALL OF THEM CAN YOU BE CERTAIN OF A GOOD CAKE.
If you're baking for the man of the house, make it a Three-Decker Devil's Food (page 12)—his favorite
Today's marble cake is a deceptively elaborate delight. Actually, it couldn't be simpler to make.
IMPORTANT: Read Miracle Cake directions and “To Bake a Good Cake” (pages 6 through 8). Have shortening at room temperature, so that it is soft enough to mix in easily. (Don’t miss the shortening information on page 38.) Unless otherwise indicated, any type of baking powder may be used. If you use an electric mixer, set speed at “cream” for thoroughly mixing shortening with sugar, then eggs—about 4 min. altogether; scrape bowl and beaters as necessary. Use low speed, or “blend,” for adding flour mixture and milk.

**IF YOU MIX BY HAND,** add sugar in thirds to soft shortening, creaming thoroughly each time with spoon until very light and fluffy. Then, if whole eggs are used, drop them in, unbeaten, one at a time, beating thoroughly after each addition; batter should be very creamy. Now add alternately flour mixture in fourths and milk and extract in thirds, stirring just until smooth. Overmixing at this point reduces volume, causes poor texture.

**MIRACLE CAKE—**one egg does it (see page 6)

2 cups sifted cake flour  1 medium egg, unbeaten  
2 1/2 tsp. baking powder  1 cup less 2 tablesp. milk  
3/4 tsp. salt  1 tsp. vanilla extract, or  
1/2 cup soft shortening  1 tablesp. grated orange or lemon rind  
1 cup granulated sugar

Start heating oven to 350° F. Grease, then line with waxed paper, bottom of 8” x 8” x 2” pan. Sift together first 3 ingredients 3 times.

*With electric mixer at “cream,” thoroughly mix shortening with sugar, then with egg, until very light and fluffy—about 4 min. altogether. Then, at low speed, or “blend,” beat in alternately, just until smooth, flour mixture in fourths and combined milk and vanilla in thirds. Turn batter into pan. Bake 45 min., or until done. Cool in pan on wire rack about 10 min. Remove from pan; peel off paper; cool on rack.

To mix cake by hand, see above.

*This cake may be baked in:
- 2 1 1/4”-deep 8” layer pans, at 375° F. 25 min.
- 1 9” x 9” x 2” pan, at 375° F. 25 to 30 min.

**Frostings:**
- Lacy Sugar (page 37); Harvest Moon (page 35); Jiffy Chocolate (page 36); Coffee Cream Cheese (page 38); Orange Butter (page 36).

**NUT:** Substitute 1/4 tsp. almond extract for vanilla. Quickly fold into batter 1 cup very finely chopped walnuts, pecans, or black walnuts. Bake in 8” x 8” x 2” pan. Frost with Quick Fudge Frosting (page 36) or Harlequin Frosting (page 36).

**MOCHA SPICE:** Sift 2 teasp. cinnamon, 1/2 teasp. allspice, 1 teasp. nutmeg, and 1/4 teasp. powdered cloves with flour. Frost with Mocha Butter Frosting (page 35).

**PRALINE:** Frost 9” x 9” x 2” cake in pan, while still warm, with Praline Broiled Topping (page 37).

**MACE LOAF:** Sift 1 teasp. mace with flour mixture. Bake in 10” x 5” x 3” loaf pan at 350° F. 1 hr.

**CARAMEL FUDGE:** Add 2 sq. (2 oz.) melted unsweetened chocolate to egg mixture. Bake in 2 1 1/4”-deep 8” layer pans. Frost with Quick Caramel Frosting (page 35).

**BITTERSWEET:** Split 2 8” layers in half. Fill and frost 4 layers with Bittersweet Frosting (page 36).

**FLUFFY YELLOW CAKE** only 2 eggs in this one

3 cups sifted cake flour  1 3/4 cups plus 2 tablesp.  
2 1/2 tsp. baking powder  granulated sugar  
1 teasp. salt  2 large eggs, unbeaten  
1/2 cup plus 2 tablesp.  1 1/2 cups milk  
soft shortening  1 1/2 teasp. vanilla extract

Start heating oven to 350° F. Grease, then line with waxed paper, bottom of 2 1 1/2”-deep 9” layer pans. Sift together first 3 ingredients.

*With electric mixer at “cream,” thoroughly mix shortening with sugar, then eggs, until very light and fluffy—about 4 min. altogether. Then, at low speed, or...
“blend,” beat in alternately, just until smooth, flour mixture in fourths and combined milk and vanilla in thirds. Turn into pans. Bake 30 to 35 min., or until done. Cool in pans on wire racks 10 min. Remove from pans; peel off paper; cool on racks.

*To mix cake by hand, see page 11. • This cake may be baked in:
13” x 9” x 2” pan, at 350° F. 35 to 40 min.

Frostings:
Orange Whipped Cream (page 36); Maple Snow Peak (page 35); Princess (page 35); Penuche (page 35).

**SILVER WHITE CAKE** **snowy white and luscious**

2 cups sifted cake flour  
1 cup granulated sugar  
3 teasp. baking powder  
1 cup less 2 tablesp. milk  
3/4 tsp. salt  
1/2 cup soft shortening  
1/4 cup granulated sugar  
1/2 tsp. orange or almond extract

Start heating oven to 375° F. Grease, then line with waxed paper, bottoms of 2 1 1/4”-deep 8” layer pans. Sift together first 3 ingredients 3 times.

*With electric mixer at high speed, beat egg whites until foamy. Add 1/4 cup sugar gradually, beating only until mixture holds soft peaks. Then, with mixer at “blend,” beat in alternately, just until smooth, flour mixture in fourths and combined milk and extract in thirds. Turn into pans; bake 35 to 40 min., or until done. Cool in pan on wire rack about 10 min. Remove from pan; peel off paper; cool on rack.

†With butter, margarine, or lard, use 3/4 cup milk.

*This cake may be baked in:
8” x 8” x 2” pan, at 350° F. 55 to 60 min.

8 1/4”-deep 8” layer pans, at 375° F. 25 to 30 min.

DeVil’s-Food Cake **rich and delicate**

2 cups sifted cake flour  
1 cup less 2 tablesp. milk  
1/2 cup soft shortening  
1 1/4 cups granulated sugar  
1 1/2 cups brown sugar  
1 teasp. vanilla extract  
1 scant teasp. baking soda  
1 1/4 cups pecans or walnuts  
1 teasp. salt

Start heating oven to 350° F. Grease, then line with waxed paper, bottoms of 2 1 1/2”-deep 9” layer pans. Sift together first 3 ingredients 3 times.

†With electric mixer at “cream,” thoroughly mix shortening with sugar, then eggs, until very light and fluffy—about 4 min. altogether; mix in chocolate. At low speed, or “blend,” beat in alternately, just until smooth, flour mixture in fourths and combined milk and vanilla in thirds. Turn into pans; bake to 30 min., or until done. Cool in pans on wire racks about 10 min. Remove from pans; peel off paper; cool on racks.

†With butter, margarine, or lard, use 1 cup milk.

Frostings:
Snow Peak (page 35); Quick Fudge (page 36); Mocha Butter (page 35); Orange Cream Cheese (page 36); Coffee Whipped Cream (page 36); Quick Caramel (page 35).

**CHOCOLATE MARBLE**

Blend 1 sq. melted unsweetened chocolate in small saucepan; then set saucepan in hot, but not boiling, water. Stir occasionally, until chocolate melts.

TO MELT UNSWEETENED CHOCOLATE: Chocolate warms very easily, so never try to melt it over direct heat. Instead, place unsweetened chocolate squares in small saucepan; then set saucepan in a slightly larger saucepan containing a little hot water. Heat, stirring occasionally, until chocolate melts.

TO MELT SEMISWEET CHOCOLATE: Semisweet chocolate must also be melted over hot, not boiling, water. If steam gets into chocolate, the chocolate becomes difficult to handle. If you are melting any quantity of chocolate, use a small double boiler.
3 1 1/2"-deep 9" layer pans at 350° F. 40 to 45 min., or until done. Fill with Whipped-Cream Frosting (page 36); frost with twice recipe for Hungarian Frosting (page 36).

Harvest Prune Cake light as a feather
2 1/4 cups sifted enriched all-purpose flour
2 1/4 teaspoon baking powder
3/4 teaspoon baking soda
1 teaspoon salt
1/2 cup soft shortening
1/2 cup soft butter or margarine

Start heating oven to 375° F. Grease, then line with waxed paper, bottoms of 2 1 1/2"-deep 9" layer pans. Sift together first 4 ingredients.

*With electric mixer at "cream," thoroughly mix shortening and butter with sugar, then eggs, until very light and fluffy—about 4 min. altogether. Then, at low speed, or "blend," beat in alternately, just until smooth, flour mixture in fourths and combined sour milk and vanilla in thirds. With spoon, quickly stir in prunes. Turn into pans. Bake 35 to 40 min., or until done. Cool in pans on wire racks about 10 min. Remove from pans; peel off paper; cool on racks.

*To mix cake by hand, see page 11.

Frosting:
Harvest Moon (page 35); Whipped Cream (page 36).

Spicy Gingerbread moist and delicious
2 1/2 cups sifted enriched all-purpose flour
1 1/4 teaspoons baking soda
1 teaspoon cinnamon
1/2 teaspoon ginger

Start heating oven to 350° F. Grease, then line with waxed paper, bottom of 9" x 9" x 2" pan. Sift together first 3 ingredients.

*With electric mixer at "cream," thoroughly mix shortening with sugar, then eggs, until very light and fluffy—about 4 min. altogether. Then, at low speed, or "blend," beat in alternately, just until smooth, flour mixture in fourths and combined milk and vanilla in thirds. Turn into pan. Bake 50 to 55 min., or until done. Cool in pan on wire rack about 10 min. Remove from pan; peel off paper; cool on racks.

*To mix cake by hand, see page 11.

Liners for Cake Pans: For layer, square, or oblong cake pans, place pan on large piece of waxed paper. Trace around pan with point of scissors or sharp knife. Then cut out shape and place in bottom of pan; paper should fit snugly. It's wise to cut out several paper liners at one time.

Semisweet Nut Loaf it's terrific

Start heating oven to 350° F. Grease, then line with waxed paper, bottom of 10" x 5" x 3" loaf pan. Sift together first 3 ingredients. Finely grind chocolate, a few pieces at a time, in food chopper.

*With electric mixer at "cream," thoroughly mix shortening with sugar, then eggs, until very light and fluffy—about 4 min. altogether. Then, at low speed, or "blend," beat in alternately, just until smooth, flour mixture in fourths and combined milk and vanilla in thirds. Add nuts, then chocolate. Turn into pan. Bake 1 hr. 15 min., or until done. Cool in pan on wire rack 10 min. Remove from pan; peel off paper; cool on rack.

*To mix cake by hand, see page 11.

Holiday Fruitcake the white kind

2 cups sifted enriched all-purpose flour

Start heating oven to 300° F. Grease, then line with waxed paper, bottom of 10" x 5" x 3" loaf pan. Sift together first 3 ingredients.

*With electric mixer at "cream," thoroughly mix shortening with sugar, then eggs, until very light and fluffy—about 4 min. altogether. At low speed, or "blend," beat in alternately, just until smooth, flour mixture in fourths and hot water in thirds. Turn into pan. Bake 1 1/2 hr., or until done. Cool on wire rack in pan. Remove.

*To mix cake by hand, see page 11.

GET YOURSELF A KITCHEN TIMER: No danger of overbeating, underbeating, or overbaking your cakes if you use a small timer clock, or the clock on your kitchen range, to warn you that the time is up. You'll find your timer handy in many other ways.

To KEEP BROWN SUGAR SOFT: Store sugar in airtight container along with piece of bread, whole lemon, or slice of apple set on piece of waxed paper. Change bread or fruit often, to insure freshness. Hard brown sugar can be softened in the same way. Or you can beat hard brown sugar a few minutes in 300° F. oven; then use immediately.
CAKE FROM

LUSCIOUS COCONUT CAKE always a treat

\[ \begin{align*}
2 \frac{1}{4} \text{ cups sifted cake flour} & \quad \text{shortening (page 38)} \\
1 \frac{1}{2} \text{ cups granulated sugar} & \quad \frac{3}{4} \text{ cup milk} \\
4 \text{ teasp. double-acting baking powder} & \quad \frac{1}{2} \text{ tsp. vanilla extract} \\
\frac{1}{2} \text{ cup soft emulsifier-type shortening} & \quad \frac{1}{4} \text{ tsp. orange extract} \\
1 \text{ tsp. salt} & \quad \text{unbeaten medium egg white}
\end{align*} \]

Start heating oven to 350° F. Grease. Then line with waxed paper, bottoms of 2 1 1/2"-deep 9" layer pans. Sift together first 4 ingredients into large mixer bowl. Drop in shortening; pour in 3/4 cup milk and extracts. *With electric mixer at low to medium speed, beat 2 min., scraping bowl and beaters as necessary. Add whites, 1/4 cup milk; beat 2 min. longer. Turn into pans; bake 20 min., or until done. Cool in pans on wire racks 10 min. Remove from pans; peel off paper; cool on racks. Frost with Princess Frosting (page 35). Or fill with Snow Peak (page 35).

CARNIVAL CAKE melts in your mouth

\[ \begin{align*}
2 \frac{1}{4} \text{ cups sifted cake flour} & \quad \text{shortening (page 38)} \\
1 \frac{1}{2} \text{ cups granulated sugar} & \quad \frac{3}{4} \text{ cup milk} \\
2 \frac{1}{2} \text{ teasp. double-acting baking powder} & \quad \frac{1}{2} \text{ tsp. orange extract} \\
1 \text{ tsp. salt} & \quad \frac{1}{2} \text{ tsp. almond extract} \\
\frac{3}{4} \text{ cup soft emulsifier-type shortening} & \quad \text{unbeaten medium eggs}
\end{align*} \]

Start heating oven to 375° F. Grease. Then line with waxed paper, bottoms of 2 1 1/2"-deep 9" layer pans. Sift together first 4 ingredients into large mixer bowl. Drop in shortening; pour in 1/2 cup milk, extracts and 1 egg. *With electric mixer at low to medium speed, beat 2 min., scraping bowl and beaters as necessary. Add 1/4 cup milk, 2 eggs; beat 2 min. longer. Turn into pans; bake 25 min., or until done. Cool on wire racks about 10 min. Remove from pans; peel off paper; cool on racks.

*To mix cake by hand, beat briskly with spoon for same time periods as above, allowing 100 full, rounded-the-bowl strokes per minute.

Frostings:
Penuche (page 35); Quick Caramel (page 35).

Cheesecake De Luxe for 12 special guests

\[ \begin{align*}
1 \text{ cup sifted enriched all-purpose flour} & \quad 1 \frac{1}{2} \text{ cups granulated sugar} \\
\frac{1}{4} \text{ cup granulated sugar} & \quad 3 \text{ tablesp. flour} \\
1 \text{ tsp. grated lemon rind} & \quad \frac{1}{2} \text{ tsp. baking powder} \\
\frac{1}{4} \text{ tsp. orange extract} & \quad \text{1 medium egg yolk, } \frac{2}{3} \text{ cup milk} \\
\frac{1}{4} \text{ tsp. vanilla extract} & \quad \text{1 8-oz. pkg. soft cream cheese}
\end{align*} \]

Cookie Mixture: Mix first 4 ingredients. With pastry blender, cut in butter and 1 egg yolk. Shape into ball. Wrap in waxed paper; chill 1 hr. Heat oven to 400° F. Roll about one third of dough between floured pieces of waxed paper into 9" circle. Place on bottom of 9" spring-form pan; trim to fit. Bake about 10 min., or till golden; cool. Frost with Princess Frosting (page 35). Or fill with Snow Peak (page 35).

WONDER GOLD CAKE it's like poundcake

\[ \begin{align*}
2 \frac{1}{4} \text{ cups sifted cake flour} & \quad \frac{1}{2} \text{ cup soft emulsifier-type shortening (page 38)} \\
2 \text{ teasp. double-acting baking powder} & \quad 5 \text{ medium egg yolks, unbeaten} \\
1 \text{ tsp. salt} & \quad \frac{3}{4} \text{ cup granulated sugar} \\
\text{unbeaten} & \quad 1 \text{ tsp. vanilla extract}
\end{align*} \]

Start heating oven to 375° F. Grease. Then line with waxed paper, bottom of 10" x 5" x 3" loaf pan. Sift together first 5 ingredients into large mixer bowl. Drop in shortening, yolks; pour in vanilla, half of milk. *With electric mixer at low to medium speed, mix until all flour is dampened; then beat 2 min., scraping bowl and beaters as necessary. Add rest of milk; beat 1 min. longer. Pour into pan; bake 1 hr., or until done. Cool in pan on wire rack about 10 min. Remove from pan; peel off paper; cool on rack.

*To mix cake by hand, beat briskly with spoon for each cup of milk in our recipes, you may substitute 1/2 cup evaporated milk plus 1/2 cup water, or 1/2 cup nonfat dry milk combined with 1 cup water.
same time periods as above, allowing 150 full, round-the-bowl strokes per minute.

Mac's Nut Torta

4 medium eggs, separated
1 cup granulated sugar
1 cup ground, dried bread crumbs
1 cup ground walnuts
1 1/4 cups granulated sugar
1/2 cup cocoa
1/2 cup baking soda
1/2 teasp. double-acting
(1/3 or 1/2 teasp. tartrate or phosphate) baking powder
1/2 cup milk
3 medium eggs, unbeaten

Start heating oven to 375° F. Grease, then line with waxed paper, bottoms of 2 1 1/4"-deep 8" layer pans.

*With electric mixer at high speed, beat egg whites until they stand in soft peaks; gradually add 1/2 cup sugar, beating until stiff. Then beat yolks, gradually adding remaining 1/2 cup sugar, until very thick and light-colored. At low speed, or "blend," mix combined bread crumbs and baking powder, then walnuts, into yolks. With spoon, fold in whites. Turn into pans. Bake 20 min., or until done. Cool in pans on wire racks 5 min. Remove from pans; peel off paper; cool on racks. Fill and frost with 2 cups heavy cream whipped with 1/4 cup sugar, until very thick and light-

Elegant Devil's-Food Cake

delectable

2 cups sifted cake flour
1 1/4 cups granulated sugar
1/2 cup cocoa
1/2 teasp. baking soda
1/2 teasp. double-acting
(or 1/3 teasp. tartrate or phosphate) baking powder
1 1/2 cup milk
3 medium eggs, unbeaten

Start heating oven to 350° F. Grease, then line with waxed paper, bottoms of 2 1 1/2"-deep 9" layer pans.

*With mixer at low to medium speed, beat 1 1/2 min., scraping bowl and beaters as necessary. Add 1/2 cup milk, eggs; beat 2 1/2 min. longer. Pour into pans; bake 35 min., or till done. Cool in pans on wire racks 10 min. Remove from pans; peel off paper; cool on racks.

To mix cake by hand, beat briskly with spoon for same time periods as above, allowing 100 full, round-the-bowl strokes per minute.

Frostings:

Princess (page 35); Coffee Cream Cheese (page 36).

Graham-Cracker Cake
easy as can be

3/4 cup sifted enriched all-purpose flour
1/3 cup soft emulsifier-type shortening
1/3 cup granulated sugar
1/2 teasp. baking powder
1/2 teasp. salt
1 1/2 cups fine graham-cracker crumbs

Start heating oven to 375° F. Grease, then line with waxed paper, bottom of 9" tube pan.

Sift together first 4 ingredients into large mixer bowl. Drop in shortening, 2 eggs; pour in milk, vanilla. *With electric mixer at medium speed, beat 2 min., scraping bowl and beaters as necessary. Add 2 eggs; beat 2 min. longer. Fold in nuts. Pour into pan; bake 1 hr., or until done. Cool in pan on wire rack 10 min. Remove from pan; peel off paper; cool on rack. Then brush with Fruit Glaze (page 35).

To mix cake by hand, beat briskly with spoon for same time periods as above, allowing 150 full, round-the-bowl strokes per minute.
**Frostings:**
Chocolate Seven Minute (page 35); Coffee Whipped Cream (page 36).

**THREE-LAYER FUDGE CAKE**

```
2 cups sifted cake flour
2 cups granulated sugar
1 teasp. salt
1 1/4 teasp. baking soda
1/2 cup soft emulsifier-type shortening (page 38)
3 1/2 cups powdered sugar

Mix first 5 ingredients into large bowl. Add egg and beat 1 1/2 min. longer. Turn into pan; bake 25 min., or until done. Cool in pans on wire racks about 10 min. Remove from pans; peel off paper; cool on racks.
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**BANANA-CREAM CAKE**

```
2 1/4 cups sifted cake flour
1 1/4 cups granulated sugar
2 1/2 teasp. double-acting baking powder
1/2 teasp. baking soda
1/2 cup mashed bananas
1/2 teasp. salt
1 teasp. vanilla extract

Start heating oven to 375° F. Grease, then line with waxed paper, bottoms of 2 1 1/4"-deep 8" layer pans.

Sift together first 4 ingredients into large mixer bowl. Drop in shortening; pour in 1/2 cup milk and bananas; beat 2 min. longer. Turn into pans; bake 35 to 40 min., or until done. Cool in pans on wire racks about 10 min. Remove from pans; peel off paper; cool on racks.
```

**SIMPLICITY ONE-EGG CAKE**

```
1 1/2 cups sifted cake flour
1 1/4 cups granulated sugar
2 teasp. double-acting (or 2 1/2 teasp. tartrate or phosphate) baking powder
1/2 teasp. salt
1/2 cup soft emulsifier-type shortening (page 38)

Start heating oven to 375° F. Grease, then line with waxed paper, bottoms of 2 1 1/2"-deep 9" layer pans, at 350° F. 35 to 40 min.
```

**LIGHT GOLDEN CAKE**

```
2 1/4 cups sifted cake flour
1 1/4 cups granulated sugar
3 teasp. double-acting baking powder
1 teasp. salt
1/2 cup soft emulsifier-type shortening (page 38)

Start heating oven to 350° F. Grease, then line with waxed paper, bottoms of 2 1 1/4"-deep 9" layer pans.

Sift together first 4 ingredients into large mixer bowl. Drop in shortening; pour in 3/4 cup milk, vanilla. *With electric mixer at medium speed, beat 2 min., scraping bowl and beaters as necessary. Add 1/2 cup milk and eggs; beat 2 min. longer. Turn into pans; bake 25 min., or until done. Cool in pan on wire rack about 10 min. Remove from pan; peel off paper; cool on rack.*
```

**FRESH ORANGE CAKE**

```
Sift 9/4 teasp. baking soda with flour
1 medium egg, unbeaten
1/4 cup milk
1/2 cup orange juice
1/4 cup orange rind

Start heating oven to 375° F. Grease, then line with waxed paper, bottoms of 2 1 1/4"-deep 9" layer pans.

Sift together first 4 ingredients into large mixer bowl. Drop in shortening; pour in 3/4 cup milk, vanilla. *With electric mixer at medium speed, beat 2 min., scraping bowl and beaters as necessary. Add 1/2 cup milk and eggs; beat 2 min. longer. Turn into pans; bake 25 min., or until done. Cool in pans on wire racks about 10 min. Remove from pans; peel off paper; cool on racks. Frost with Lemon Butter or Quick Caramel Frosting (page 35)."
```

**TO SOUR MILK OR CREAM:** Stir 1 tablesp. lemon juice or vinegar into each cup of sweet milk; let stand 15 min.; then use in any recipe calling for sour milk or buttermilk. In recipes that call for sour cream, you can use the kind sold in stores, or you can sour sweet cream as above.

**NUT NOTES:** Today's trick nut choppers do a fine job of chopping. So does an electric blender. Or you can spread nuts on wooden board, then chop by holding tip of long, sharp knife on board while moving handle up, down, and around in semicircle.

*To mix cake by hand, beat briskly with spoon for some time periods as above, allowing 150 full, round-the-bowl strokes per minute.*

**Frosting:**
Fill and frost with Whipped Cream (page 36) and thin slices of fully ripe bananas.

**BANANA-SPICE LAYER:** Sift, with flour mixture, 1/8 teasp. powdered cloves, 1/4 teasp. cinnamon, and 1/2 teasp. nutmeg.

**CHOCOLATE WALNUT:** Substitute 1/4 teasp. almond extract for vanilla. Fold 1/2 cup very finely chopped walnuts into batter. Frost with Chocolate Cream Cheese (page 36).

**SPICE CAKE:** Sift, with flour mixture, 1 teasp. cinnamon, 1/4 teasp. powdered cloves, and 1/4 teasp. allspice. Pour in 1 tablesp. molasses with shortening. Bake in 2 1 1/2"-deep 9" layer pans at 375° F. 25 min., or in 13" x 9" x 2" pan 35 min. Frost with Lemon Butter or Quick Caramel Frosting (page 35).

**FRESH ORANGE CAKE:** Substitute 1/4 teasp. grated orange rind for 1/4 cup orange juice. Bake in 2 1 1/4"-deep 8" layer pans at 350° F. 25 to 30 min. Fill and frost with Two Fruit (page 35) or Tropical Whip (page 36). Or fill with Quick Orange (page 37) and frost with Snow Peak (page 35).
Take a cake or a piece of cake (homemade or baker's), and start creating. You can work wonders in no time at all.

**One Cake Layer**

- **BAKED ALASKA**: Spoon 1 pt. ice cream on cake; cover with meringue (4 egg whites, 1/4 teasp. cream of tartar, 1/2 cup sugar, 1/8 teasp. vanilla). Bake at 450° F. 5 min.
- **LEMON BOSTON CREAM CAKE**: Split cake layer into 2 layers. Fill with packaged lemon-pudding-pie mix made as label directs. Sift confectioners' sugar over top of cake.
- **COFFEE PARFAIT**: Soften 1 env. unflavored gelatin in 1/4 cup milk. Combine 1/2 cup granulated sugar, 1/4 teasp. salt, 4 teasp. instant-coffee powder, and 1/4 cup milk; heat, stirring. Add gelatin; stir to dissolve. Chill till thick enough to mound. Fold in 1 cup heavy cream, whipped, and 1/2 cup chopped walnuts. Turn into layer-cake pan of same size as layer of homemade chocolate cake; set cake on top; chill till firm. Unmold; sprinkle 1/4 cup chopped walnuts in 2" border around top.

**Two Cake Layers**

- **PINEAPPLE TEMPTATION**: With toothpick or cake tester, prick 2 cake layers at 1" intervals. Spoon 1/2 cup undrained canned crushed pineapple over each layer. Fill and frost with Snow-Peak Frosting (page 35).
- **CRANBERRY REFRIGERATOR CAKE**: Split 2 7" cake layers, making 4 in all. Fill with canned whole-cranberry sauce (1 can); frost with 1 cup heavy cream, whipped, into which 1 cup shredded coconut has been folded. Chill several hours.
- **ICE-CREAM CAKE**: With waxed paper, line cake pan of same size as cake layers. Press 1 qt. strawberry ice cream into pan; chill in freezer or freezing compartment of refrigerator. Remove ice cream; peel off paper; place between 2 cake layers. Sprinkle top with shredded coconut or grated chocolate. Serve, cut in wedges, with favorite sauce. Or try these combinations:
  - Spongecake, lemon ice cream, chocolate sauce
  - Poundcake, coffee ice cream, fresh or frozen strawberries
  - Gold cake, chocolate or coffee ice cream, peaches
  - Devil's-food or chiffon cake, coffee ice cream, caramel sauce
  - Angel food, raspberry sherbet, crushed raspberries
  - Loaf cake, strawberry ice cream, hot marshmallow sauce
  - Devil's-food cake, peach ice cream, shredded coconut
  - Almond-flavored plain cake, pecan ice cream, brandy sauce
- **CHOCOLATE-WHIPPED-CREAM CAKE**: Split 2 cake layers, making 4 in all. Whip 1 cup heavy cream until it thickens; add 1/2 cup canned chocolate sauce, all at once; beat until mixture mounds. Fill and frost cake layers. Chill 24 hr.
- **LEMON REFRIGERATOR CAKE**: Prepare 1 pkg. lemon-pudding-pie mix as label directs; cool. Fold in 2 teasp. grated lemon rind; 1 cup cream, whipped; and 1 cup shredded coconut. Split 2 cake layers, making 4 in all. Fill and frost with lemon cream. Chill 24 hr.
- **CAKE SHORTCAKES**: Split 2 layers, making 4 in all. Fill, top, with 4 cups of one of fruits below; serve, cut in wedges, with cold custard sauce or whipped cream.

**CAKE SLICES**

- White, chocolate, gingerbread, angel, sponge, etc.
- FRENCH-TOAST DESSERT: Dip cake slices in French-toast mixture; sauté in butter or margarine; serve with jelly, maple-flavored table syrup, or sprinkling of confectioners' sugar.
- CHOCOS: Melt semisweet-chocolate pieces; spread on cake slices; sprinkle with chopped nuts.
TEA TOASTIES: Spread cake slices with butter or margarine; sprinkle with nutmeg or combined sugar and cinnamon; broil till bubbly and brown.

DESSERT SANDWICHES: Fill 2 cake slices with peanut butter, cream cheese, jelly, or orange frosting. Cut in thirds if you want slices to be dainty.

SAUCY AMELIORATED: Place whipped cream and sliced bananas between 2 cake slices. Top with butterscotch sauce.

BUTTERSCOTCH DESSERT: Heat oven to 300° F. Cut 12 2" cake rounds, 1/4" thick. Place 1 round in each of 6 custard cups. Sprinkle with 1/4 cup chopped nuts; top with meringue rounds. Combine 1 cup brown sugar with 2 beaten eggs, 2 tablesp. melted butter or margarine, 1 tsp. vanilla; pour over rounds. Set in pan of hot water. Bake 45 min. Serve warm, with whipped cream.

ANGEL, SPOONGE, OR CHIFFON CAKE

RED ANGEL: Open can of jellied cranberry sauce. Remove sauce in one piece; press into hole in center of angel-food cake (enlarge hole with knife if necessary). Cut off any jelly that protrudes above top. Whip 1/2 cup heavy cream with 1/2 tsp. almond extract; spread on top of cake.

FRUITY: Slice tube or square cake in pan. Pour 1 cup pineapple or orange juice over cake. Chill 1 hr. Serve with whipped cream or custard sauce.

FROSTY: Enlarge hole in center of tube cake so that it measures 4" in diameter. Use some of cake to fill hole in bottom. Spoon vanilla ice cream into center; drizzle chocolate sauce over cake.

RAINBOW CAKE: Slice angel cake crosswise into 5 layers. Fill with jams and jellies of various colors: apricot jam, mint jelly, and currant jelly, for example.

STRAWBERRY-MERINGUE SLICES: Fold sliced fresh strawberries into half recipe for Snow-Peak Frosting (page 35). Spoon onto slices of chiffon cake.

ANGEL-FOOD SOPHISTICATE: Cover top and sides of angel-food cake with chilled sour cream; sift brown sugar on top. Chill until ready to slice and serve.

CAKE SQUARES—PLAIN OR TOASTED

LOLLIPOPS: Stick 2" squares or rounds of cake on wooden skewers. Frost with butter frosting.

PARTY CAKELET: Dip cup cake squares into Seven-Minute Frosting (page 35). Roll squares in tinted coconut.

POACHED EGG ON TOAST: Place canned peach half, with cut side down, on cake square. Surround with almond-flavored whipped cream.

SOURS: Make up packaged pudding mix (chocolate, vanilla, or lemon); thin with cream; pour over cake square. Or use sauce straight from can or jar (strawberry, walnut, fudge, butterscotch, or marshmallow cream).

CREAM TOPPER: After whipping heavy cream, fold in rum, grated lemon rind or chocolate, crushed peppermint candy, or applesauce. Use to top cake squares.

FRUITEO: Top cake squares with fresh, frozen, or canned fruit. Serve as is, or add bit of spice, grated rind, or extract (almond, lemon, or orange). Consult index for list of fruits and desserts.

CUPCAKES

COFFEEOCAKE: Warm cupcakes in skillet over low heat; dip in honey, then in toasted coconut or chopped nuts.

KIDDEO CUPCAKES: Using cake decorator filled with frosting to contrast with frosting on cupcake, write name of each guest on top of cake.

STRAWBERRY-MERINGUE PUFFS: Spread meringue around sides of sponge cupcakes; place on cookie sheet; bake at 450° F. 5 min. Place ice cream, then crushed berries, on top. Serve immediately.

PINEAPPLE-CREAM CUPCAKES: Split each cupcake into 3 layers. Fill with Quick Pineapple Filling (page 37). Sift confections’ sugar on top; or top with whipped cream and a bit of canned crushed pineapple.

SURPRISE: Remove center from cupcake; fill with ice cream; level off. Completely cover top with fresh marshmallow halves; broil till marshmallows are brown.

JELLY ROLL

ALAMO DE: Cut jelly roll in thin slices. Arrange in pairs, with spoonful of fruit (sliced strawberries or peaches, or sugared blueberries) as filling for each.

ICE-CREAM ROLL: Unroll jelly roll (baker’s); spread with chocolate ice cream. Roll up. Serve or freeze.

CHEESECAKE

CREAM-TOPPED: Cover with 1/4" layer sour cream; chill.

GLAZED: Spread raspberry, peach, apricot, or cherry jam or preserves on top.

FRUITED: Top wedges with canned crushed pineapple, sliced peaches, or fresh or frozen strawberries.

NUFFED: Sprinkle chopped, toasted nuts over cake.

FRUITCAKE

CHOCOLATE TIDBITS: With fork, dip 1" cake cubes into melted semisweet-chocolate pieces, covering all sides except bottoms; place on cookie sheet; sprinkle with chopped pecans. Chill until chocolate sets.

STEAMED PUDDING: Heat cake slices in double boiler until hot. Serve with coffee ice cream or hot lemon sauce.

SUNDAE: Moisten cake crumbs with sherry; sprinkle over vanilla ice cream or unmolded cup custard.

TEA Dainties: Frost slices with Orange Butter Frosting (page 36) or soft cream cheese; cut in strips.

ABLAZE: Place around cake 6 cubes of sugar dipped in lemon extract. Light cubes with match.

GINGERBREAD

CHEESE AND FRUIT: Serve cake topped with canned sliced peaches and cottage or cream cheese.

GLAZED: Spread apricot jam on top; sprinkle with coconut if you wish.

PEAR TOP: Place fresh or canned pear half on cake square or slice; pour lemon or chocolate sauce over cake.

À LA WASHINGTON: Split cake into 3 layers; fill with custard sauce; sprinkle top with confections’ sugar.

ICE-CREAM SHORTCAKE: Split warm cake into 2 layers; fill with ice cream. Cut into squares. Top with chocolate sauce.

PINEAPPLE TREAT: Fold drained canned crushed pineapple into whipped cream; serve over squares of cake.

TAG ENDS

COOKIE CANDIES: For every cup of cake crumbs, melt 1/2 cup semisweet-chocolate pieces; add rum flavoring to taste. Mix with crumbs. Form into 3/4" balls; roll balls in chopped nuts, coconut, or chocolate shot.

ENGLISH CRUMB MOLD: Grease 1-qt. casserole; fill with alternate layers of cake crumbs and applesauce or stewed fruit. Press down; chill. Serve with hot lemon sauce, cold custard sauce, or very soft ice cream.

FROZEN CAKE BALLS: Roll balls of ice cream in cake crumbs. Top with chocolate, butterscotch, or fruit sauce.

TRUFFLE: Sprinkle cake crumbs with sherry; top with custard sauce. Chill; garnish with bits of bright jelly.

Sketches for Bride’s Cake
JELLY ROLLKINS: You can make them in minutes, yet they’re so dainty, so good. Cut a baker’s or homemade spongecake layer into ¼” slices. Spread each slice with raspberry or cranberry jelly; then roll up into tiny jelly roll; dust with confectioners’ sugar sifted through small strainer. Or spread slices with melted semisweet-chocolate pieces or marshmallow cream instead of jelly; then dust with cocoa or confectioners’ sugar.

FOUR-IN-ONES: All from one cake! Grease jelly-roll pan or 17½” x 11½” x 2¼” roasting pan. Prepare 1 pkg. white- or silver-cake mix and 1 pkg. devil’s food mix as labels direct, pouring batters into opposite ends of pan; allow about 10 min. longer for baking than packages direct. Frost in pan, using Seven-Minute Frosting (page 35). Drizzle melted unsweetened chocolate over one fourth of cake; sprinkle chopped nuts over one fourth, snipped candied cherries over one fourth, cocoa over one fourth. Cut as shown.

FILLED GEMS: No one will guess that these dainty petits fours are made from the last of the day before yesterday’s frosted layer cake. Cut cake into ¾” slices. Using small cutters, cut 3 or 4 hearts, circles, diamonds, bells, etc., from cake part of each slice (see above), placing cutters so that filling makes stripe in center of each. A light cake with dark filling or dark cake with light filling makes the prettiest of striped petits fours.

RIBBONETS: Cut baker’s poundcake or gold cake into ¾” slices. Spread 5 slices with melted semisweet-chocolate pieces. Stack 6 slices (top slice should be un-frosted) to make tiny 6-layer cake. Cut this into 1” slices; then cut each slice into 1” cubes. Top each with blob of Seven-Minute Frosting (page 35). Deck with chopped nuts, semisweet-chocolate pieces, candied cherries, tinted shredded coconut (page 36), or bright jelly.
3. After Susan has folded chocolate mixture evenly into batter, she turns batter into paper-lined, greased jelly-roll pan; then she bakes at 375° F. 15 to 20 min., or just until cake springs back when she gently touches center with her finger. (If cake is baked in roasting pan, it may take a little longer; so be sure to test it before you take it out.)

4. While cake bakes, Susan places clean towel on flat surface and sifts over it a thick layer of confectioners' sugar. When cake is done, she loosens edges with spatula and turns it onto sugared cloth. After carefully peeling off paper, she trims (shaves with very sharp knife) edges of cake, to make rolling easier. She lets cake cool exactly 5 min.
What Susan Uses

- 3/4 cup sifted cake flour
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 2 squares unsweetened chocolate
- 3/4 cup sifted granulated sugar
- 1/4 teaspoon baking soda
- 2 tablespoons cold water
- 4 eggs (at room temperature)
- 1 cup heavy cream
- 1/4 teaspoon almond extract

1. While oven heats to 375°F, teen-age Susan greases 15" x 10" x 1" jelly-roll pan (or large open roasting pan, 17 1/2" x 11 1/2" x 2 1/4"); then she lines bottom of pan with waxed paper. Next she sifts 3/4 cup flour, 1/2 teaspoon baking powder, and 1/4 teaspoon salt onto piece of waxed paper. She melts 2 sq. chocolate in small saucepan over hot water. Meanwhile, she breaks 4 eggs into largest bowl of electric mixer, sifts 3/4 cup sugar over them, then beats at high speed until very thick and light.

2. She folds flour mixture and vanilla, all at once, into egg mixture. Then she adds to melted chocolate 2 tablespoons sugar, 1/4 teaspoon baking soda, and 3 tablespoons cold water, and stirs until thick and light, as shown. She quickly folds this mixture into batter.

5. When 5 min. are up, Susan is ready to roll up the cake. First she folds hem of towel over edge of cake. Then she rolls up cake very gently, rolling towel in it, as shown (this prevents cake's sticking). After cake is rolled up, Susan gently lifts it onto wire cake rack to finish cooling—approximately an hour. If cake is warm, the cream filling will melt.

6. Just before serving, Susan carefully unrolls cake and quickly spreads 1 cup heavy cream, whipped and flavored with 1/4 teaspoon almond extract, to within 1" of each edge. Then she rolls up cake, using towel as pusher. For a holiday touch, she dips maraschino cherries, with stems, in hot corn syrup, then in chopped nuts, and places them around cake.
Cupcakes—a gay variety with easy-to-make frostings—for buffets, teas, lunch boxes, and snacks
The fun of cupcakes is the fabulous variety you can get from just one baking. Whether you start from scratch or whisk a batch together from your favorite cupcake recipe or cake mix (the label tells you how), you can individualize each cupcake if you wish. Just see below how we made and frosted the gay parade in the picture opposite.

For Shapely Cupcakes
1. Grease and flour just the bottoms of cupcake cups. This helps keep cupcakes from running over pans.
2. Or buy packaged paper liners for your cupcake cups. Then you'll have no greasing or scouring to do, no rough edges, and no chance of cake's sticking! Just peel off paper liners when cupcakes are cool.
3. Never fill cupcake cups more than half full; don't guess. Fill a cupcake cup with water; measure the water; then use half this amount of batter for each cupcake. Cup from graduated set is good for pouring.

Miracle Cupcakes: plump and flavorful
Make Miracle Cake (page 11), reducing milk to 3/4 cup. Pour batter into cupcake cups prepared as above. Bake at 375° F. 20 min., or until done. Makes 24 2 1/2" cupcakes.

Spice Cupcakes: Sift 1 teasp. allspice, 2 teasp. cinnamon, and 1 teasp. nutmeg with flour mixture; reduce vanilla to 1/2 teasp.

Sponge Cupcakes: delicate and delicious
Make Hot-Milk Spongecake (page 25). Immediately fill greased or paper-lined 2 1/2" cupcake cups half full. Bake 15 min., or until done. Makes 24 2 1/2" cupcakes.

Devil's-Food Cupcakes: a real favorite
1 cup sifted cake flour
1/2 teasp. double-acting type shortening (38)
baking powder
1/2 cup water
1/2 teasp. salt
1/2 cup baking soda
1/2 cup less 2 tablesp. buttermilk or sour milk
1/4 cup granulated sugar
1 egg
1/4 cup soft emulsifier
1 egg yolk

Start heating oven to 350° F. Prepare 12 2 1/2" cupcake cups as above.
Sift together first 6 ingredients into large mixer bowl. Drop in shortening; pour in 1/4 cup milk. *With electric mixer at low to medium speed, mix until all flour is dampened; then beat 2 min., scraping bowl and beaters as necessary. Stir in sugar, remaining milk, vanilla; beat 2 min. longer. Fill cups half full. Bake 20 min., or till done. Makes 24 cupcakes.

To mix by hand, see Devil's-Food Cupcakes.

Tricks with Easy Frostings
Clown Cupcake: Frost top of cupcakes with Orange Cream-Cheese Frosting (page 36) or Butter Frosting (page 35). Make eyes, nose, and mouth from snipped candied cherries. Turn cupcake on side. Add colorful hat made of paper nut cup.

Jelly-Cream Cupcake: Spread cupcake with whipped cream; dot center top with blob of red jelly. Or spread top of cupcake with jelly; then spread sides with whipped cream or Seven-Minute Frosting (page 35). Or spread cupcake with jelly; then coat sides with shredded coconut; let stand few minutes.

Butterfly Cupcake: With paring knife, remove cone-shaped piece from top center of cupcake. Fill hollow with whipped cream or Snow-Peak Frosting (page 35). Cut cake cone in half; press into filling to look like butterfly wings.

Honeycomb Cupcake: Dip top of cupcake in honey; sprinkle with finely chopped nuts, grated orange rind, or chopped nuts and grated lemon rind combined.

Posy Cupcake: Press tiny rosebud in center of frosted cupcake.

Shamrock Cupcake: Snip green gumdrops to form petals and stem of shamrock. Place on top of frosted cupcake.

Lady Cocoa Cupcake: Cut small cardboard pattern of star, tree, etc. Place on top of cupcake; sift cocoa over top; carefully lift off pattern.

Upside-Down Cupcake: Put 1 tablesp. brown sugar and 1/2 teasp. butter or margarine in bottom of each 2 1/2" cupcake cup. Top with 2 halved canned pineapple chunks; place cherry in center. Or use 1 teasp. fresh or well-drained canned fruit, thinly sliced or crushed. Half fill with Miracle Cupcake batter; bake. Or use yellow-, white-, or silver-cake mix for batter.

Nugget Cupcake: Just before cupcakes are done, gently press nut-meat halves into tops; or sprinkle chopped nuts on top. Continue baking until done.

Shadow Cupcake: Drizzle melted unsweetened chocolate over frosted or unfrosted cupcake. Sprinkle with finely chopped nuts if desired.

Praline-Broiled Cupcake: Top with Praline Broiled Topping (page 37), omitting nuts. Broil as directed.

Snowball Cupcake: Spread top and sides of cupcake with whipped cream or Snow-Peak Frosting (page 35). Sprinkle generously with shredded coconut.

Cupcakes unlimited!

Cupcake Half 'n Half: Cut white and chocolate or gingerbread cupcakes in halves vertically. Spread cut surfaces with Butter Frosting or Mocha Butter Frosting (page 35). Press 2 contrasting halves together. Or frost top and cut side of chocolate half with Butter Frosting; frost top of white half with Butter Frosting tinted green; press together.

Cream-Cheese-Frosted Cupcake: Frost with either Chocolate or Orange Cream-Cheese Frosting (page 36).

Marble Cupcake: Prepare 18 to 24 2 1/2" cupcake cups as above. Make Chocolate Marble Cake (page 12). Fill cups half full, bake at 375° F. 20 min. or till done. When cool, dust tops with confectioners' sugar.

See also Cupcakes (page 18).
IMPORTANT: Read Angel Food and Big Orange Chiffon directions, and "To Bake a Good Cake" (pages 6 through 8). USE UNGREASED PAN, as called for in most sponge, angel, and chiffon recipes, so that batter can cling to sides of pan and cake can rise to its full height. REMOVE EGGS FROM REFRIGERATOR and separate about an hour before using them. Eggs separate best when cold, but beat up lighter and more easily when at the temperature of a cool room. ANY TYPE OF BAKING POWDER MAY BE USED in these cakes unless otherwise indicated; but be sure to use the exact amount called for. A FLAT WIRE WHIP (right), which some people prefer, beats egg whites to especially high volume

SUSAN'S DE LUXE ANGEL FOOD high, light, and moist

1 1/2 cups egg whites
(about 12 medium eggs)
1 cup plus 2 tablesp.
sifted cake flour
3/4 cup sifted granulated sugar

About 1 hr. ahead, set out egg whites. Start heating oven to 375° F. Sift flour with 1/4 cup sugar 5 times. In large mixer bowl, beat whites and salt with electric mixer at high speed till foamy; add cream of tartar; beat till whites are stiff and stand in peaks (about 2 1/2 min.); rapidly sprinkle in, while beating, 1 cup sugar; beat only till sugar is blended (about 1 min.); scrape bowl toward beaters, then up and over, with rubber spatula. Add extracts. Turn mixer to low speed; sprinkle in sifted flour evenly and quickly, beating just to blend (about 1 1/2 min.). Gently scrape bowl toward beaters, then up and over, using folding motion. Gently push batter into ungreased 4"-deep 10" tube pan. With spatula, cut complete square through batter without removing spatula. Bake 35 min., or until done. Immediately invert pan; leave until cold; then remove cake as in Angel Food (page 8).

Frosting: See serving suggestions on page 26.

ANGEL SWIRL: Before heating oven, finely grate 1 1/4 sq. unsweetened chocolate into 3 mounds. Turn one fourth of batter into 4"-deep 10" tube pan and spread smooth; using small, coarse sieve, sprinkle one mound of chocolate evenly over batter. Repeat until all batter and chocolate are used, ending with layer of batter.

MACARONI ANGEL FOOD: After sifting flour with sugar, add 1 1/2 cup finely snipped coconut; toss with fork. Omit vanilla; increase almond to 1 1/4 teasp.

ORANGE ANGEL FOOD: After sifting flour with sugar, add 3 tablesp. grated orange rind; toss with fork. Substitute 1 teasp. orange extract for vanilla and almond.

DAFFODIL CAKE snowy white and yellow

1 1/4 cups egg whites
(about 10 medium eggs)
4 medium egg yolks
1 1/4 cups sifted cake flour
1/2 cup granulated sugar
1/2 teasp. salt
1/2 teasp. cream of tartar

About 1 hr. ahead, set out whites and yolks. Start heating oven to 375° F. Sift flour with 1/2 cup sugar 4 times.

With electric mixer at high speed, or with hand beater, beat egg whites in large bowl until foamy; sprinkle in

Frosting: See serving suggestions on page 26.
Luscious Spongecake golden, tender, fluffy

10 medium egg yolks 1 1/2 cups sifted cake flour 1/2 cup hot water 1/2 tsp. salt 1 cup granulated sugar

About 1 hr. ahead, set out yolks. Start heating oven to 375° F. Sift flour with salt, baking powder, 3 times.

With electric mixer at high speed, or with hand beater, beat yolks until slightly thickened; gradually add hot water, beating until very thick and light (about 10 min.); beat in extract; then add sugar, 1 tablespoon at a time, beating constantly. With rubber spatula or spoon, fold in flour mixture, in fourths, just until blended. Turn into ungreased 4"-deep 10" tube pan. Bake 40 min., or until done. Invert pan; leave until cold; then remove cake as in Angel Food (page 8).

Frosting: See serving suggestions on page 26.

Orange sponge: Substitute hot orange juice for water, 1/2 teaspoon orange extract for lemon extract. Fold in 2 tablespoons grated orange rind with flour mixture. Split cake; then fill with Orange Whipped Cream (page 36) and sprinkling of grated unsweetened chocolate.

Big Orange Chiffon step-by-step directions, page 6

5 medium egg yolks, unbeaten 3 teaspoons baking powder
1 cup egg whites (7 or 8 medium eggs) 1 teaspoon salt
2 1/4 cups sifted cake flour 1/2 cup salad oil
1 1/2 cups granulated sugar 3 tablespoons grated orange rind (2 oranges)
1 1/2 cups cold water 1/2 teaspoon cream of tartar

About 1 hr. ahead, set out yolks and whites. Start heating oven to 325° F.

Sift together flour and next 3 ingredients into mixing bowl. Make a well in flour mixture; add, in order, salad oil, egg yolks, rind, water. With electric mixer at medium speed, or with spoon, beat until smooth. Then, at high speed, or with hand beater, beat egg whites with cream of tartar until they hold stiff peaks. Do not underbeat. Pour yolk mixture over whites, gently folding in with rubber spatula or spoon until just blended. Do not stir. Pour into ungreased 4"-deep 10" tube pan.

Salt, cream of tartar; beat until stiff enough to hold soft peaks, but still moist; now sprinkle in 1 cup sugar, 1/4 cup at a time, beating until just blended after each addition. Sift flour mixture over whites, one quarter at a time; using rubber spatula or spoon, lightly fold in each addition with 15 fold-over strokes. Use 10 to 20 extra strokes after last addition.

With unwashed beater, beat egg yolks with rind and next 2 ingredients until very thick and light. Fold in one third of egg-white mixture, using 15 fold-over strokes. Add vanilla to remaining egg-white mixture, using 10 fold-over strokes. In ungreased 4"-deep 10" tube pan, alternate yellow and white batters to give marble effect, with white batter for top layer. Bake 35 min., or until done. Invert pan; leave until cold; then remove cake as in Angel Food (page 8).
Bake at 325° F. 55 min., then at 350° F. 10 to 15 min. Invert pan; leave until cold; then remove cake. You may substitute 2 cups sifted enriched all-purpose flour for cake flour; use 7 egg yolks instead of 5.

Frosting: See serving suggestions below.

LEMON GOLD: Substitute 6 egg yolks for yolks; 6 egg whites for whites; 2 teasp. lemon juice and 1 teasp. grated lemon rind for orange rind. Bake at 325° F. 70 min. Frost with Lemon Butter (page 35).

BANANA CHIFFON: Substitute 1 cup mashed ripe bananas (2 to 3 bananas) for 3/4 cup cold water. Substitute 1 tablesp. lemon juice for grated orange rind.

ALMOND CHIFFON: Substitute 1/4 cup pineapple juice drained from No. 2 can pineapple chunks for water. Substitute 1 teasp. lemon rind for orange rind. Frost top with Pineapple Glaze (page 36), letting it run down sides; arrange halved pineapple chunks on top.

LITTLE ORANGE CHIFFON: just like the big one

2 egg yolks
1/2 cup egg whites (4 eggs)
1 cup plus 2 tablesp. sifted cake flour
3/4 cup granulated sugar
1/2 teasp. baking powder
1/2 teasp. cream of tartar

Make and cool as in Big Orange Chiffon (page 25).

• This cake may be baked in:
  1 8" x 8" x 2" pan, at 350° F. 30 to 35 min.
  1 9" x 9" x 2" pan, at 350° F. 30 to 35 min.
  1 3 1/2"-deep 9" tube pan, at 325° F. 50 to 55 min.

SPONGE, ANGEL, CHIFFON—SERVING SUGGESTIONS

1. WHIPPED CREAM: Use to fill layers or to top wedges or slices of cake. Top with sliced berries, cherries, peaches, bananas, or oranges, or hot chocolate sauce.

2. CHOCOLATE, COFFEE, OR ORANGE WHIPPED CREAM (PAGE 36): Split tube or square cake into 2 or 3 layers; or use cake layers. Fill and frost with one of whipped creams; sprinkle with grated chocolate, chopped nuts, or shredded coconut. Or top wedges with one of creams.

3. ALMOND-CREAM, DARK-CHOCOLATE, QUICK BUTTERSCOTCH, OR QUICK LEMON FILLING (PAGE 37): Use to fill cake as in 2, above; then frost with plain whipped cream.

4. SNOW-PEAK OR SEVEN-MINUTE FROSTING (PAGE 35): Use to frost cake; sprinkle with toasted nuts, coconut, or semisweet-chocolate pieces.

5. ICE CREAM: Spread ice cream between layers as in 2, above; then spread on and sides with whipped cream; serve immediately. Or place spoonful of ice cream on each cake slice; garnish with sliced fruit or chocolate, butterscotch, or other sauce.

6. JAM OR JELLY: Use favorite jam or jelly as filling, as in 2, above. Top with sifted confectioners’ sugar, frost with whipped cream, or serve with ice cream.

JELLY ROLL: fun to make, pretty to serve

4 medium eggs
3/4 cup sifted cake flour
1/4 teasp. salt
1 teasp. baking powder
1/4 cup granulated sugar

About 1 hr. ahead, set out eggs. Start heating oven to 400° F. Line 15" x 10" x 1" pan with 14 1/2" x 9 1/2" piece of waxed paper; grease. Mix first 3 ingredients.

With electric mixer at high speed, or with hand beater, beat eggs until foamy; while beating rapidly, add sugar slowly; continue beating until very thick, tripled in volume. With rubber spatula or spoon, fold in flour, vanilla. Pour into pan, leaving slight depression in center. Bake 13 min., or until light brown.

Dust towel with confectioners’ sugar. When cake is done, loosen it from sides of pan; invert on towel. Lift off pan; peel off paper; cut crisp edges from cake. Roll up cake, rolling towel up in it. Cool 10 min.

Unroll; spread with jelly to within 1/2 of edges. Start rolling up cake from narrow side by folding edge of cake over, then tucking it under; continue rolling cake, lifting towel higher and higher with one hand as you guide roll with other. Finish rolling with open end of cake on underside. Wrap towel tightly around roll to shape it. Cool on wire rack. Serve in 1 1/2" crosswise slices, as is or topped with vanilla ice cream.

CRANBERRY CAKE ROLL: Leave cake rolled up until cold. Meanwhile, make cranberry filling: Combine 1 cup canned whole-cranberry sauce with 1/2 unpeeled orange, ground fine, and 1/4 cup granulated sugar. Sofen 2 teasp. unflavored gelatin in 2 tablesp. cold water 2 min.; place over hot water until gelatin dissolves; then stir into cranberry mixture; chill until firm. Unroll cooled jelly roll; spread with cranberry mixture; roll up; chill. At serving time, frost top with whipped cream or 1 8-oz. pkg. cream cheese, softened.

SUNDAE ROLL: Leave cake rolled up until cold; unroll; spread with 1 qt. softened ice cream; drizzle with 1/4 cup butterscotch or chocolate sauce; sprinkle with 1/4 cup chopped nuts. Roll up; put in freezer or freezing compartment of refrigerator till firm. Susan's Chocolate Roll (page 29) is delicious served this way, too.

PINEAPPLE ROLL: When folding in flour, also fold in 1/4 cup well-drained canned crushed pineapple. Leave cake rolled up until cold; then unroll and spread with Orange Whipped Cream (page 36). Roll up; chill.

MOLASSES ROLL: Substitute 1/2 teasp. baking powder and 1/2 teasp. baking soda for baking powder. Sift 1/2 teasp. nutmeg, 1/2 teasp. cinnamon, and 1/2 teasp. ginger with flour. Fold in 3 tablesp. molasses with flour mixture. Leave cake rolled up until cold; then unroll and fill with whipped cream. Roll up; chill. Serve in slices.

TO SEPARATE EGGS: Have eggs cold. Crack each by striking, at center, against edge of bowl or with edge of knife. Then, holding egg over bowl, insert thumbs in crack; pull shell apart. (Yolk settles in bottom half; most of white flows out.) Turn yolk into other half of shell, letting rest of white drop out; repeat if necessary. Then drop yolk into another bowl.

TO USE UP EGG YOLKS: Place yolks in jar; pour cold water over them; cover jar; store in refrigerator. Use in gold cake (page 12), spongecake (page 25), Hungarian Frosting (page 36), or pineapple filling (page 37). Or if yolks are unbroken, put in wire strainer; simmer in water to cover until hard-cooked. Mince with fork; use in sandwiches, salads, etc.

TO "FOLD IN": Take beaten egg whites, for example. Heap stiffly beaten whites on top of cake batter. Pass spoon, rubber spatula, or wire whip down through center of mixture and across bottom of bowl; then bring up some of cake mixture and place on top of whites; give bowl a half turn. Repeat until whites are evenly combined with cake batter.
MUSTS FOR CAKEMAKERS

Standard Glass Measuring Cup
(with pouring lip for liquids)
Graduated Set of Measuring Cups
(for dry ingredients)
Two Sets of Measuring Spoons
(Wire Cake Racks
(for cooling. Two are a must—more if possible)
Large and Small Metal Spatulas
(for loosening cake, spreading frosting, etc.)
Long-Handled Rubber Spatula
(it mixes, folds, scrapes—Jack-of-all-trades)
Portable Oven Thermometer
(if oven has no temperature control)
Nest of Mixing Bowls
Wooden Mixing Spoon
(with smooth, round handle)
Flour Sifter
(pick any size with handy spring handle)
Egg Beater
(large, sturdy one)
Wire Cake Tester
(use toothpicks in a pinch)

FLOUR: Sift flour onto square of waxed paper just before measuring. Lightly spoon heaping cupful into correct cup of graduated set. Do not pack; merely level off with spatula.

GRANULATED SUGAR: Spoon heaping cupful into desired cup of graduated set; level off with spatula.

CONFECTIONERS' SUGAR: Sift first, then measure, as in Flour (see left).

BROWN SUGAR: If it's lumpy, roll out lumps with rolling pin; then sift. Pack into correct cup of graduated set. Level off with spatula. Brown sugar should hold shape when turned out.

DON'T GUESS, MEASURE

Sturdy Pair of Scissors
(just for kitchen use)
Waxed Paper
(for sifting flour, lining pans, etc.)
Utility Tray
(for a tidy work surface)
Double Boiler
(for cooked frostings)
Candy Thermometer
(for cooked frostings)
Electric Mixer

CAKE PANS
2 Round 8” Layer Pans, 1 1/4” deep and/or
2 Round 9” Layer Pans, 1 1/2” deep
Square Cake Pan, 8” x 8” x 2”
Square Cake Pan, 9” x 9” x 2”
Bread or Loaf Pan, 9” x 5” x 3”
Oblong Cake Pan, 12” x 8” x 2”
Jelly-Roll Pan
9” or 10” Tube Cake Pan
Muffin Pans
(for large, medium, or small cupcakes)

BAKING POWDER, SODA, SALT, SPICES: Dip correct spoon of measuring-spoon set into ingredient; remove heaping spoonful. Level off. For 1/8 teasp., halve 1/4 teasp. lengthwise.

LIQUID: Use standard glass measuring cup that has the rim above the 1-cup line and a pouring lip. Set on flat surface; fill with liquid to desired mark, preferably reading at eye level.

SHORTENING: With rubber spatula or with spoon, press shortening firmly into correct cup of graduated measuring-cup set (1, 1/4, 1/2, or 1/4 cup). Then level off with metal spatula.

EXTRACTS, CORN SYRUP, ETC.: Pour liquid into 1 tablesp., 1 teasp., 1/2 teasp., or 1/4 teasp. of measuring-spoon set; fill to brim (do not let it run over). Be sure none coats outside.

BE FUSSY ABOUT YOUR CAKE PANS—IT PAYS! If they’re old, misshapen hand-me-downs—bigger, smaller, or shallower than our recipes specify—you’re bound to have some cake flops. Buy yourself really good cake pans. Some even have the size stamped right on the bottom of the pan. However, if yours are not so marked, measure inside width and depth, as above; then mark size on bottom of pan with nail polish.
1. Almond Chiffon Ring—always a party

3. Orange Daisy Cake—feeds the crowd

2. Three-Layer Fudge Cake—for all dads

4. Angel Food—gay with a berry glaze
Cakes are a natural for your freezer. Whether they're for home parties, church get-togethers, picnics, lunch boxes, or family dinners, you can make and freeze them in advance. We prefer to freezer the cakes after, rather than before, baking.

**THEY'RE SO SIMPLE TO FREEZE**

No special cake recipes are needed—any in these pages is a freezer prospect. You can store unfrosted cakes 3 to 6 months, frosted cakes about 3 months. (You probably won't bake this far ahead.)

If you prefer to fill and frost cake before freezing, use a butter or penuche-type frosting. Otherwise, freeze cake unfrosted; then thaw and frost as you wish.

To keep frosted cake attractive, freeze unwrapped until frosting is hard; then wrap for freezing as below.

When ready to wrap cake, set it on piece of cardboard cut to size and covered with foil or waxed paper. Wrap cake in freezing material (cellophane, foil, Pliofilm, etc.), and heat-seal or seal with freezing tape.

To prevent cake's getting bumped or mashed in freezer, store, after wrapping, on cake rack of freezer. If your freezer doesn't have such a rack, put cake in sturdy cardboard box or tin.

To thaw unfrosted cake, remove from box, but do not unwrap. If cake is frosted, unwrap before thawing. A large cake will thaw in about 2 hr.

**WHAT'S YOUR PROBLEM?**

1. **Giving a shower?** Make our Almond Chiffon Ring (page 26) in 4-qt. ring mold—even 3 months ahead if you wish. Bake at 325° F. 55 min., then at 350° F. 15 min. Cool; wrap; freeze. On party day, thaw; frost with Seven-Minute Frosting (page 35); then decorate with a few fresh posies if you wish.

2. **Like to please Dad?** Make Three-Layer Fudge Cake (page 16). Frost, using twice recipe for Mocha Butter Frosting (page 35). Serve what you need for dinner that night. Freeze remaining cake and serve any time within next 3 months.

3. **Your club having a potluck supper next month?** Make twice recipe for Silver White Cake (page 12), and turn into 14" x 10" x 2" roasting pan. Bake at 375° F. 45 min., or until done. Cool in pan on wire rack. Frost with Orange Butter Frosting (page 36); mark off 20 servings; decorate each with a date quartered lengthwise. Wrap and place in freezer; carry to supper right in pan.

4. **You're stuck on a rainy afternoon?** Make Susan's De Luxe Angel Food (page 24). Spread with Strawberry Glaze (page 36), letting glaze run down sides. You'll appreciate having this cake tucked away in the freezer when you have unexpected dinner guests.

5. **Packing lots of lunch boxes?** If so, keep individually wrapped cupcakes in your freezer, ready to put into lunch boxes. They'll be thawed and ready to eat by noon. Our Spice Cupcakes (page 23), for example, are a grand lunch-box treat. Just split cupcakes crosswise or lengthwise; frost cut sides with any butter frosting and dip in chopped nuts or coconut; put cakes together in pairs. Then wrap individually or by twos and freeze.

P.S. For supper, dinner, or luncheon dessert, scoop out centers of large cupcakes; fill with ice cream; dip in chopped nuts or coconut. Wrap 3 or 4 to a package, depending on size of family; then freeze. Nice with hot fudge sauce.

If there's to be a tea party or wedding soon, make tea-size cupcakes. Frost and decorate; fit side by side in box; wrap; freeze.

6. **Whole family especially fond of fruitcake?** Try our Holiday Fruitcake (page 13). Make as many cakes as you think you'll need; cut in halves, quarters, or thirds, depending on family's size; then freeze. You can serve it for dessert or evening refreshments any time during the year, because fruitcake, well wrapped, keeps perfectly for as long as a year.
IT ISN'T A BIRTHDAY
WITHOUT A CAKE

1. BOBBY'S BALLOON CAKE: Set gumdrop slices, with cut sides up, on angel, sponge, or chiffon tube cake frosted with Snow-Peak Frosting (page 35); paint strings with toothpick dipped in food coloring. Add green and yellow candles.

2. TICKTACKTOE: Frost 9" x 9" x 2" cake with Snow-Peak Frosting (page 35). Outline 2" squares by drizzling melted chocolate thinned with corn syrup on frosting. Set tiny yellow candles diagonally across top. Place gumdrop rings (with cut sides up), tiny candy balls or gumdrops, and candles as shown.

3. SWEET SIXTEEN: Frost angel cake with Snow-Peak Frosting (page 35) tinted pink. Press spatula on frosting, then lift, to make peaks. Insert candy wafers around edge. Group sugar cubes, tied with ribbons, around cake.

4. HUMPTY DUMPTY: Fill and frost 2 8" layers with Hungarian Frosting (page 36), reserving ½ cup. Into 1 egg white, slowly stir 1½ tsp. water, 1 tsp. almond extract, about 21/2 cups sifted confectioners' sugar; knead; mold three fourths into egg-shaped Humpty. Thin rest with water; using plain tube of cake decorator, make bricks. Tint rest of frosting yellow; with Humpty in place, form limbs. Make face, bow, shoes, with chocolate frosting. Arrange candles on top.

5. MINTED: Fill and frost chocolate layers with Snow-Peak Frosting (page 35) tinted green. Coat all except center top with coconut. Brush mint sprigs with water; dust with granulated sugar; tuck around edges. Set candles in center.

6. BUTTERFLY: Make recipe for Butter Frosting (page 35); reserve ½ cup. Halve jam-filled layer cake; frost halves; set each at angle. Place half a paper doily (with plain center) on each; sift cocoa on top; lift off doily. Add melted chocolate to reserved frosting. With cake decorator, add names. Antennae are colored pipe cleaners.

7. ROLY-POLY: Frost Jelly Roll (page 26), or 2 from baker's (set end to end), with Snow-Peak Frosting (page 35) tinted green, reserving ½ cup. Add melted chocolate to reserved frosting. With cake decorator, write guests' names.
BLACK DOTTED LINES IN SKETCHES INDICATE FIRST CUTS TO BE MADE
TULIP TOP: Cut cardboard tulip (or other shape); place on cake. Using small sieve, sift confectioners' sugar over cake. Carefully lift off pattern.

TURN AS YOU FROST: Set cake on cake plate; place on platform of electric mixer. (If big cake, detach mixer head.) Then turn cake as you frost.

CHECKERBOARD: Mark off squares in top of frosted cake. Sprinkle alternate squares with snipped coconut mixed with grated orange rind.

THE WAY TO FROST: Brush crumbs from cake. Place one layer upside down on cake plate. Spread with filling or frosting; let set. Then top with second layer, placed right side up and with edges even all around. With spatula, generously frost sides of cake, using upward strokes. Pile rest of frosting on top of cake; spread out in attractive swirls to meet sides.

SHADOW: Melt 2 sq. unsweetened chocolate in 1 teasp. shortening. With spoon, drizzle mixture along top edge of iced cake, so that it runs down sides.

TO KEEP PLATE NEAT: Place 4 strips waxed paper, 4" wide, crisscross around edges of plate. Place cake on top of waxed paper. Fill and frost cake; carefully pull out waxed paper, a strip at a time.

BROILED ICING, AN EASY TOPPING: Spread top of warm square or oblong cake, in pan, with Praline Broiled Topping (page 37). Broil under low heat till bubbly brown—about 5 min.
PENUCHE FROSTING  rich and creamy
1 1/2 cups light-brown sugar, packed  1/4 cup shortening
1 1/2 cups granulated sugar  1/4 cup butter or margarine
3/4 cup water  1/4 cup sugar
1 teasp. vanilla  1/2 cup water
1 teasp. salt

In large saucepan, combine sugars, syrup, milk, shortening, butter, and salt. Bring slowly to full, rolling boil, stirring constantly. Boil briskly 2 min. Cool to lukewarm. Add extract; beat until thick enough to spread. Add nuts; mix. Fills and frosts top and sides of 2 8” or 9” layers; or generously frosts top and sides of 8” x 8” x 2” or 9” x 9” x 2” cake.

Note: This takes a while to beat. Let your mixer do it. The result is worth the effort.

ORNAMENTAL FROSTING
2 lb. (6 1/4 cups) sifted confectioners’ sugar
1 teasp. cream of tartar
2 tablesp. milk
2 lb. brown sugar

Day before: Sift sugar and cream of tartar through very fine sieve. Add egg whites; mix, using slotted spoon wire whip, or electric mixer. Beat until stiff but not stiff that knife drawn through mixture leaves clean-cut path. (On damp days, more sugar may be beaten in to stiffen it.) Use to “cement” cakes together. Spread thinly over all surfaces to set crumbs.

On the big day: Make a second batch as above; use to refrost and decorate cake.

THIN CHOCOLATE COATING rich and dark
2 tablesp. butter or margarine
1 1/2 cups sifted confectioners’ sugar
2 sq. unsweetened chocolate
2 tablesp. boiling water

Melt butter, with chocolate, over boiling water. Remove mixture from heat. Blend in sugar and water. Beat till smooth but not stiff. Frosts top of 8” or 9” layer cake.

EASY FROSTINGS
FRUIT GLAZE FOR SUSAN’S WALNUT CAKE (PAGE 15)
Combine 2 tablesp. white corn syrup and 2 tablesp. butter or margarine in small saucepan. Bring to boil; boil 3 min.; brush over cake. Decorate with slivered citron and candied cherries, pressing gently in place.

FROSTINGS AND FILLINGS

over beaten whites, continuing to beat until frosting is fluffy and hangs in peaks from beater; fold in vanilla. Fills and frosts top and sides of 2 8” or 9” layers. Stays soft at least 2 days.

MAPLE SNOW PEAK: Substitute dark corn syrup for white; use 1/2 teasp. each maple flavoring and vanilla.

QUICK CARAMEL FROSTING  oh, so good
1/2 cup butter or margarine
1 cup brown sugar, packed
1 cup milk

Melt butter in saucepan; add brown sugar; boil over low heat 2 min., stirring constantly. Add milk; continue stirring until mixture comes to boil. Remove from heat; cool. Add confectioners’ sugar, beating well after each addition, until of spreading consistency. Fills and frosts top and sides of 2 8” or 9” layers; or generously frosts top and sides of 8” x 8” x 2” or 9” x 9” x 2” cake.

BUTTER FROSTING  always a favorite
1/4 cup soft butter, margarine, or cream
1/4 lb. salt
3 cups sifted confectioners’ sugar

With electric mixer at “cream,” or with spoon, thoroughly mix butter with salt and 1 cup confectioners’ sugar until light and fluffy. Add remaining sugar and milk alternately, beating till very smooth and of spreading consistency. Add vanilla. Fills and frosts top and sides of 2 8” or 9” layers; or frosts top and sides of 9” x 9” x 2” cake.

CHOCOLATE BUTTER: Add 3 sq. melted unsweetened chocolate to butter.

LEMON BUTTER: Use lemon juice for milk. Omit vanilla.

MOCHA BUTTER: Add 1/2 sq. unsweetened chocolate, melted, and 1/2 teasp. instant-coffee powder to butter.
ORANGE BUTTER: Add 2 tablesp. grated orange rind and 1 unbeaten egg yolk to butter. Substitute orange juice for milk, lemon juice for vanilla.

BROWNED BUTTER: Lightly brown butter in heavy skillet before blending with sugar and salt.

COFFEE BUTTER: Add 1 1/2 teasp. instant-coffee powder.

HARLEQUIN: Divide Butter Frosting in half. To one half add 2 sq. melted unsweetened chocolate. Cut 8” x 8” x 2” cake into quarters. Frost tops and crust sides of 2 quarters with chocolate, 2 with Butter Frosting. Assemble in checkerboard pattern. Decorate with walnut halves on top, chopped walnuts on sides.

STRAWBERRY GLAZE: For a high, handsome cake
2 egg yolks, beaten
2 tablesp. milk or light or margarine
3 cups sifted confectioners’ sugar

Add yolks into butter. Add sugar and berries alternately (enough berries to make thin glaze that will run down sides of cake). Glazes 10” angel cake or spongecake.

PINEAPPLE GLAZE: Substitute 1/2 cup drained canned crushed pineapple for strawberries.

TO TINT COCONUT: Blend 1 teasp. milk or water with a few drops of food coloring. Add 1 1/2 teasp. shredded coconut. Toss with fork until tinted. (A few drops of peppermint, almond, or other extract may be added to liquid if desired.) Use at once, or store in covered jar or bowl.

ORANGE GLAZE: Substitute 1/4 cup orange juice and 3 tablesp. grated orange rind for strawberries.

VANILLA CREAM-CHEESE FROSTING: creamy and different
2 3-oz. pkgs. cream cheese
2 tablesp. milk or light cream
1 teasp. vanilla extract
4 1/2 cups sifted confectioners’ sugar

Blend cheese, milk. Stir in sugar gradually; add salt, vanilla; blend well. Fills and frosts top and sides of 2 8” or 9” layers. Halve for top and sides of 8” x 8” x 2” or 9” x 9” x 2” cake.

CHOCOLATE CREAM CHEESE: Add 2 sq. slightly cooled, melted unsweetened chocolate and 1 tablesp. milk.

ORANGE CREAM CHEESE: Substitute orange juice for milk. Omit vanilla. Add 1 teasp. grated orange rind.


COFFEE CREAM CHEESE: Add 4 teasp. instant-coffee powder.

DATE-NUT CREAM CHEESE: Add 1/2 cup each chopped dates and chopped black walnuts.

HUNGARIAN FROSTING: utterly delicious
3 sq. unsweetened chocolate, melted
1 1/2 cups sifted confectioners’ sugar
2 1/2 tablesp. hot water
5 egg yolks
1 1/4 cup soft butter or margarine

Combine chocolate, sugar, water. Add egg yolks, one at a time, beating after each addition. Add butter, 1 teasp. at a time, beating till of spreading consistency. Fills and frosts top and sides of 2 8” layers.

JIFFY CHOCOLATE FROSTING: so quick and so good
2 sq. unsweetened chocolate
1 can sweetened condensed milk
Dash salt

Combine first 3 ingredients in double-boiler top. Cook over rapidly boiling water, stirring often, till thick—about 10 min. Remove from heat; stir in water; cool. Add almond extract. Fills and frosts top and sides of 2 8” layers; or frosts top and sides of 9” x 9” x 2” cake.

TROPICAL-WHIP FROSTING: delicate and refreshing
1 teasp. instant-coffee
1 tablesp. grated orange rind
1/4 cup granulated sugar
1 cup heavy cream, whipped

Combine gelatin and coconut milk; stir only enough to dampen sugar. Add eggs, one at a time, beating vigorously with spoon until smooth. Add butter; beat till melted, smooth. Add salt, vanilla. Fills and frosts top and sides of 2 8” layers split to make 4 layers.

QUICK FUDGE FROSTING: good for a busy day
2 pkg. semisweet-chocolate pieces
3 eggs, unbeaten
1/2 cup soft shortening
1/2 cup hot milk

Melt chocolate over hot water. Add remaining ingredients. Remove from heat. Beat with spoon till smooth. Fills and frosts top and sides of 2 8” or 9” layers; or frosts top and sides of 9” x 9” x 2” cake.

VELOVETY FROSTING: melts in your mouth
1 pkg. semisweet-chocolate pieces
2 eggs, unbeaten
1/2 cup soft butter or margarine

Melt chocolate over hot water; cool slightly. Mix butter with eggs. Add chocolate, beating until smooth and

36
creamy. Fills and frosts top and sides of 2 8" or 9" layers.

**FOR SUPER-SPEED FROSTINGS**

You’ll find them all packaged on your grocer’s shelf. Some are combination fudge and frosting: chocolate, pecans, coconut, etc. There’s marshmallow cream, too.

**FOR THAT EXTRA TOUCH**

Sprinkle frosting with chopped walnuts, pecans, peanuts, etc., or shredded coconut.

**TOP TOPPINGS**

**BUTTER BROWN**

Spread top of hot 9" x 9" x 2" Miracle Cake (page 11) with butter; sprinkle with ½ cup light-brown sugar, 1/4 cup chopped salted peanuts. Return to oven for 2 min.

**MINT PATTY**

Lay 12 large chocolate-covered peppermint patties on top of 8" x 8" x 2" Miracle Cake (page 11) the minute it comes from oven. Return to oven for 2 min.; then spread over cake or leave as is.

**LACY SUGAR**

On top of cake, place open-patterned lace paper doily of same size, with top side down. Sift confectioners’ sugar over entire top; then carefully lift off doily. You’ll have lacy design.

**PEANUT-BUTTER BROILED**

Broil slowly until golden, watching carefully to prevent coconut from burning (about 5 min.).

**CLEAR LEMON FILLING**

**REAL LEMON FLAVOR**

Combine 1 cup granulated sugar, ¼ cup cornstarch, ½ teaspoon salt, 1 cup boiling water, 2 tablespoons grated lemon rind, ¼ cup lemon juice, 2 tablespoons butter or margarine. Bring to full, rolling boil; turn down heat; boil 1 min., stirring. Chill. Fills 2 8" or 9" layers.

**RICH PINEAPPLE FILLING**

**YOU’LL LOVE IT**

2 1/2 cups granulated sugar
3 egg yolks, slightly beaten
2 1/2 tablespoons cornstarch
3/4 cup canned pineapple juice
1 teaspoon salt
1 tablespoon lemon juice
1 teaspoon grated lemon rind
1 tablespoon butter or margarine

In double-boiler top, thoroughly mix sugar, cornstarch, and salt. Stir in lemon juice and rind, then yolks, pineapple juice, butter. Place over boiling water; cook, stirring constantly, until smooth and thick—about 15 min. Chill before using. Fills 2 8" or 9" layers.

**DARK-CHOCOLATE FILLING**

**A NICE SURPRISE FILLING**

1 egg yolk
1 square unsweetened chocolate
1/4 cup granulated sugar
1 tablespoon butter or margarine
3 tablespoons light cream

Combine all ingredients. Cook over moderate heat, stirring, until mixture bubbles around edges. Remove from heat. Beat till thick. Fills 2 8" or 9" layers.

**QUICK CREAM FILLING**

**FROM A PACKAGE**

Prepare packaged vanilla pudding as label directs, reducing milk to 1 1/2 cups. When pudding is chilled, fold in 1/4 cup heavy cream, whipped. Flavor with vanilla or almond extract. Fills 2 8" or 9" layers.

**QUICK ORANGE**

Substitute 1 1/2 cups orange juice for milk. Add 1 tablespoon grated orange rind.

**QUICK PINEAPPLE**

Add 1/2 cup drained canned crushed pineapple. Omit cream.

**QUICK CRANBERRY**

Substitute 1 1/2 cups cranberry-juice cocktail for milk. Omit cream.

**QUICK CHOCOLATE FILLING**

**WITH BROWN SUGAR**

Prepare packaged chocolate pudding as label directs, reducing milk to 1 1/2 cups. Stir in 2 tablespoons brown sugar.

**QUICK BUTTERSCOTCH FILLING**

**BUTTER ADDED**

Prepare packaged butterscotch pudding as label directs, reducing milk to 1 1/2 cups. Stir 2 tablespoons brown sugar and 3 tablespoons melted butter into hot filling.

**QUICK COCONUT FILLING**

**THE EASY WAY**

Prepare packaged coconut-cream pudding as label directs, reducing milk to 1 1/2 cups.

**QUICK LEMON FILLING**

**THE LABEL TELLS HOW**

Use packaged mix for lemon pudding and pie filling, following pudding directions on label.
THE GOOD HOUSEKEEPING BUREAU

WHAT YOU SHOULD KNOW ABOUT:

FLOUR

FLOUR provides the skeleton structure that holds cake ingredients together. The flour property that actually does the holding is gluten, a protein that absorbs water when the batter is mixed, and forms a branchlike network during baking. What makes one flour different from another is the amount and quality of gluten it contains. **Cake flour** (usually it comes boxed) has a low gluten content, but it is of very high quality. This flour is specially milled for cakes, and adds much to their delicacy and texture. **All-purpose flour** has more gluten than cake flour has. It is what its name implies—all-purpose. You will use it for breads, biscuits, and pastries. And you may choose it, as we do, for cakes (note Spicy Gingerbread, page 13) that require moist, sturdier textures and a more incisive flavor. Most of today's all-purpose flours are enriched with nutrients that are lost in milling. Other flours you may run across include the following: **special bread flour**, which has the highest gluten content (never use it for cake baking); **pastry flour**, which is available only in certain sections of the country and has not yet been standardized to the extent that other flours have (don't use this flour unless you know it well); and **self-rising flour**, which contains leavening agents and salt, and should be used strictly as the instructions on the package direct. All recipes in our Cake Cook Book specify the flour you should use. Don't substitute.

BAKING POWDER

BAKING POWDER controls much of the height, grain, and texture of cake. There are three efficient and wholesome formulas for it. You may be interested to know that each type acts at a different speed, although this is not an important factor with good recipes. **Double-acting or combination-type baking powder** (ingredients listed on the label will include an acid phosphate and sodium aluminum sulfate) works slowest. **Tartrate baking powder** works fastest (ingredients listed on the label will include potassium acid tartrate and tartaric acid). And **straight phosphate baking powder** (ingredients listed on the label will include an acid phosphate) works at medium speed. Our recipes for cakes you cream specify the amount of baking powder that will give fine results, regardless of type. Our recipes for the richer, quick-method cakes made in one bowl specify the type and amount of baking powder to use. Always heed specifications, for the amount varies with the type. For example, a quick-method cake recipe may call for three teaspoonsfuls of double-acting baking powder, but four teaspoonsfuls of tartrate. Caution: Baking powder deteriorates if you don't keep it tightly closed in a cool, dry place. Long storage may reduce its strength. Wise cooks date their cans the day they buy them.

AND SHORTENING

SHORTENING counteracts the toughening ingredients in your cake. It also improves texture, prolongs freshness, and distributes flavoring. But shortenings differ in action, so be sure to select the right one. When a recipe calls for shortening (as in “Cakes You Cream”), buy one of these: **emulsifier type** (look on label for words “quick method,” “with cake improver,” or “quick mix”); **plain all-vegetable; combination type** (a mixture of vegetable and meat fats); **stabilized lard; butter or margarine**. The first four types are 100 percent fat and require no refrigeration. Butter and margarine are only 80 percent fat, and must be refrigerated. (Many homemakers today are saving their butter and margarine for icings and fillings, where their unique flavor value is fully realized. In the cake itself, the flavor of butter or margarine may be masked.) Our one-bowl, quick-method cakes require emulsifier shortenings, which can combine directly with liquids, need no precreaming, and admit larger amounts of sugar and liquid without danger of the cake's falling in the oven. **Salad oils**—corn, cottonseed, peanut, soya, and combinations—act as shortenings in special cakes (chiffon, for example). However, don't substitute oil for solid shortening.
Remember, too...

for the flakiest tenderest pie crust possible—use new Crisco!

What’s your family’s favorite pie—luscious butterscotch, spicy pumpkin or juicy, deep-dish apple? Whatever the filling, you can surround it with the flakiest, tenderest crust ever when you make it with new creamier Crisco!

It’s easy! Why, with new Crisco and the sure-fire pastry method given on Crisco labels, even a beginner can be sure of flaky, tender, digestible pie crust every time! Just remember, shortening is the most important ingredient in pie crust—and Crisco is the finest shortening money can buy!

New Crisco gives you new lightness—full flavor—truly digestible fried foods!

Discover the delicious difference when you change from ordinary frying fats to Crisco!

Maybe you think you’ve tasted fried foods at their best—light, crisp, delicately flavored. But chances are you haven’t if you’ve been using an ordinary frying fat that has flavor and odor of its own. Such fats tend to drown out good, true flavors... may even give fried foods a greasy flavor.

But oh, what a delicious difference, when you change to all-vegetable Crisco for frying! Crisco is so pure, so fresh, it lets the good, natural flavor of foods come through while it browns them to perfection. Yes, when you start to fry foods crisp and tender in new Crisco, they’ll be lighter, better tasting, better for you. For Crisco itself is digestible. And 9 out of 10 doctors say Crisco-fried foods are easy to digest! So for flavor’s sake, for goodness’ sake, start now to do all your frying with new creamier Crisco!

TELL YOUR FRIENDS... they can get a copy of this Cake Cook Book and a handsome 10-inch stainless steel cake server with white plastic handle ($1.19 value) by mailing 50¢ together with a Crisco label to Crisco Cake Carnival, Box 14, Cincinnati 1, Ohio. Offer expires December 31, 1952.
Now easier than ever to bake...
this lighter, richer Crisco cake

New baking ease with New Crisco!
It's easier to blend—creamier by test!

You never saw a cake so lovely, or tasted one so luscious! And you can bake this feather-light cake—this Crisco cake—more easily than ever now!

You see, pure, all-vegetable Crisco has a baking secret found in no other type of shortening. When you use Crisco and the Quick Method recipe above, you'll get lighter, richer, moister, more tender cakes than with any other type of shortening and ordinary recipe.

And now you get them with new ease! For there's extra magic in the new Crisco at your dealer's! This new Crisco is easier to blend, creamier by test! It mixes faster—blends quick as a wink into satiny-smooth cake batters!

Prove it! There's no other shortening like new Crisco! It's made differently... does wonders for any cake... it's America's finest shortening. No wonder more women bake with Crisco than with any other brand of shortening!