DON'T LET SUGAR PROBLEMS STOP YOU WHEN YOU WANT TO BAKE A CAKE
TRY CRISCO'S NEW DELICIOUS, SUGAR-SAVING VICTORY CAKES
THESE WONDERFUL CRISCO CAKES AND ICINGS USE ONLY

\[ \frac{1}{4} \text{ to } \frac{1}{2} \text{ THE USUAL AMOUNT OF SUGAR} \]

SOME OF THE ICINGS USE NO SUGAR BUT YOU'D NEVER KNOW IT!

GET SET FOR A THRILL when you discover these Crisco Victory Cakes are as delicious as any cake you ever baked! Just use Crisco — the different all-vegetable shortening—and these "Sugar-Saving" recipes for cakes that are light as a feather. They'll melt in your mouth! Even the most expensive shortening can't give you cakes so light!

BE SURE TO USE CRISCO

You just can't get as light a cake with any other shortening!
**CRISCO'S VICTORY WHITE CAKE**

- 1/2 cup Crisco
- 3/4 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 3/4 cup corn syrup

Blend Crisco, sugar, salt and vanilla. Add corn syrup. Sift flour and baking powder and add alternately with milk to Crisco mixture. Fold in egg whites beaten stiff but not dry. Bake in two round 8-inch "Criscoed" layer pans in a moderate oven (360° F.) for 35 minutes, or for a one-layer cake in a 9-inch square "Criscoed" pan for 40 minutes.

Cool cake. If a 2-layer cake, frost with Chocolate or Lady Baltimore Icing, below. If a single layer, cover top and sides with the Chocolate Icing.

**CHOCOLATE ICING**

(Use with 2-layer or single layer White Cake, or with Victory [Yellow] Layer Cake)

- 2 squares unsweetened chocolate
- 1 1/3 cups (14 or 15 oz. can) sweetened condensed milk
- 1 teaspoon vanilla

Melt chocolate in top of double boiler. Add milk and stir over rapidly boiling water 5-10 minutes, or until thick. Add vanilla and beat to a spreading consistency. (For a CHOCOLATE PEPPERMINT flavor, omit the vanilla, substituting one tablespoon water and a few drops of peppermint flavoring.) For a 2-layer cake, spread between layers and on top and sides. If peppermint flavor is used, you can decorate top with small soft white peppermint candies.

**LADY BALTIMORE ICING AND FILLING**

(Use with 2-layer White Cake)

- 1/2 cup honey
- 1 egg white
- 1/6 teaspoon salt

Heat honey over hot water. Beat egg white with salt until stiff. Pour hot honey slowly over egg white, beating constantly. Continue beating until thick and fluffy.

**Filling**

- 1/2 cup raisins
- 1/4 cup nutmeats
- 1/4 cup figs
- 1/4 cup maraschino cherries

Chop all ingredients together until fine. Blend with 1/4 cup icing. Spread between layers.

Cover top and sides of cake with icing. Decorate top with walnuts and cherries.

**APRICOT SURPRISE FILLING**

(Use with Victory Layer Cake)

- 2 cups dried apricots
- 1/4 cup sugar
- 1 tablespoon lemon juice

Soak apricots for several hours in enough water to cover. Cook apricots with sugar until thick and smooth. Cool. Add lemon juice. Spread between layers.

To decorate top of cake, place a lacy paper doily (wrong side up) on top of cake. Sift on confectioners sugar till doily is completely covered. Lift up carefully and you will have a lacy design.

**HONEY MALLOW ICING**

(Use with Victory Layer Cake)

- 1/2 cup honey
- 1/2 cup white corn syrup
- 1/6 teaspoon salt
- 1 egg white

Mix warm honey and corn syrup together. Beat egg white with salt until stiff. Pour warm syrup over beaten egg slowly, beating until thick enough to spread. Use between layers and on top and sides of cake.

Note: 1 cup corn syrup may be used—omitting the honey—in which case, add 1 1/4 teaspoons vanilla.