50 CAKE MIX IDEAS for enjoying Occident CAKE MIX
## 50 Ways to Enjoy Occident Cake Mixes

### FAMILY CAKES

<table>
<thead>
<tr>
<th>Cake Type</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>White Cake</td>
<td>4</td>
</tr>
<tr>
<td>Yellow Cake</td>
<td>4</td>
</tr>
<tr>
<td>Spice Cake</td>
<td>4</td>
</tr>
<tr>
<td>Devils Food Cake</td>
<td>5</td>
</tr>
<tr>
<td>Marble-Mint Loaf</td>
<td>9</td>
</tr>
<tr>
<td>Cherry Supper Loaf</td>
<td>10</td>
</tr>
<tr>
<td>Orange Loaf</td>
<td>13</td>
</tr>
<tr>
<td>Upside-Down Cake</td>
<td>13</td>
</tr>
<tr>
<td>Spicy Applesauce Cake</td>
<td>14</td>
</tr>
<tr>
<td>Burnt Sugar Cake</td>
<td>14</td>
</tr>
<tr>
<td>Prune Spice Loaf</td>
<td>14</td>
</tr>
<tr>
<td>Fruit Gelatin Cakes</td>
<td>16</td>
</tr>
</tbody>
</table>

### CUPCAKES

<table>
<thead>
<tr>
<th>Cake Type</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choco-Cupcakes</td>
<td>13</td>
</tr>
<tr>
<td>Cupcake Variety</td>
<td>17</td>
</tr>
</tbody>
</table>

### EASY DESSERT CAKES

<table>
<thead>
<tr>
<th>Cake Type</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cherry-Ring Dessert</td>
<td>10</td>
</tr>
<tr>
<td>Lemon Quick Cake</td>
<td>12</td>
</tr>
<tr>
<td>Brownie Dessert</td>
<td>12</td>
</tr>
<tr>
<td>Ring-Around Dessert Cake</td>
<td>13</td>
</tr>
<tr>
<td>Berry Meringue Cake</td>
<td>16</td>
</tr>
</tbody>
</table>

### SPECIAL OCCASION CAKES

<table>
<thead>
<tr>
<th>Cake Type</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bavarian Cakes</td>
<td>6</td>
</tr>
<tr>
<td>Choco-Mint Cake</td>
<td>9</td>
</tr>
<tr>
<td>Cherry Down-Side-Up Cake</td>
<td>10</td>
</tr>
<tr>
<td>Occident Celebration Cake</td>
<td>11</td>
</tr>
<tr>
<td>Banana Cake</td>
<td>16</td>
</tr>
<tr>
<td>Cherry-Nut Cake</td>
<td>16</td>
</tr>
</tbody>
</table>

### COOKIE JAR TREATS

- Walnut-Date Bars: 20
- Coffee Refrigerator Slices: 20
- Chocolate Coconut Drops: 20
- Lemon-Caraway Crisps: 20
- "Speedie" Rolled Cookies: 21
- Chocolate Pin Wheels: 21

### HOLIDAY CAKES

<table>
<thead>
<tr>
<th>Cake Type</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>White Fruit Cake</td>
<td>18</td>
</tr>
<tr>
<td>Dark Fruit Cake</td>
<td>19</td>
</tr>
</tbody>
</table>

### FROSTINGS . . . TOPPINGS . . . FILLINGS

- Seven-Minute Frosting: 5
- Creamy Fudge Frosting: 5
- Fluffy Pink Mint Frosting: 9
- Boiled Fudge Frosting: 9
- Quick Caramel Icing: 14
- Other Frostings: 22
Baking Day Pointers for Perfect Occident Cakes

Oven Temperatures: Preheat oven to temperature given in the recipe. For oven glassware, use 25° lower temperature.

High Altitude Baking: Follow directions for high-altitude baking given on side panel of each Occident Cake Mix package.

Pan Sizes: For one package of Occident Cake Mix use two 8 or 9-inch layer pans that are 1½ inches deep, one loaf pan 9x13x2 inches, or muffin pans for about 30 cupcakes.

Pan Preparation: Grease and flour bottoms of pans or use paper liners. For cupcakes place paper fillers in muffin pans if desired.

Hand Beating: Count 150 strokes as one minute. Rest when you please but do not underbeat. Scrape batter from sides and bottom of bowl frequently.

Electric Mixer: Use middle-of-the-dial or “cake” speed. Push batter into beaters constantly.

Cake Is Done . . . if no imprint remains when cake is touched lightly in center.

Cool Cakes . . . for at least 10 minutes. Loosen sides and turn onto cooling racks.
Occident White or Yellow Cake

Have Ready: Occident All-Purpose Cake Mix, 1 cup cold water, 2 whole eggs or 2 egg whites, flavoring.

Combine in large mixing bowl Occident All-Purpose Cake Mix, 1/2 cup water and 1 teaspoon vanilla if desired. Beat for 2 minutes.

Blend In remaining 1/2 cup cold water. Then beat for 1 minute.

Add 2 egg whites for White Cake or 2 whole eggs for Yellow Cake. Beat for 2 minutes.

Pour batter into two greased and floured 8 or 9-inch layer pans or one 9x13x2-inch loaf pan.

Bake White layers 20 to 25 minutes, yellow 30 to 35 minutes at 375°F.

All-American Favorites

Blend 1 teaspoon cinnamon, 1/2 teaspoon cloves and 1/2 teaspoon nutmeg with Occident All-Purpose Cake Mix.

Use recipe above with 2 whole eggs.

Bake layers for 30 to 35 minutes at 375°F, spice loaf cake for 35 to 40 minutes at 350°F.
Occident Devils Food Cake

Have Ready: Occident Devils Food Mix, 1 cup cold water, 2 eggs, flavoring.

Combine . . . . . . . in large mixing bowl Devils Food Mix, ½ cup cold water and 1 teaspoon vanilla if desired. Beat for 2 minutes.

Blend In . . . . . . . remaining ½ cup water gradually. Then beat for 1 minute.

Add . . . . . . . . . 2 eggs. Beat for 2 minutes.

Pour . . . . . . . . . batter into two greased and floured 8 or 9-inch layer pans or one loaf pan 9x13x2 inches.

Bake . . . . . . . . . layer cakes 35 to 40 minutes, loaf cakes 35 to 40 minutes at 350°F.

SEVEN-MINUTE FROSTING

Combine in top of double boiler 2 unbeaten egg whites, 1½ cups sugar, ½ teaspoon salt, ½ teaspoon cream of tartar, and 5 tablespoons cold water. Place over rapidly boiling water. Beat constantly with a rotary beater (about 7 minutes) until mixture holds a peak. Remove from heat, add 1 teaspoon vanilla and beat until thick enough to spread. Frosts a two-layer cake generously.

CREAMY FUDGE FROSTING

Cream 1 package (3 oz.) cream cheese. Blend in 2 tablespoons milk or cream. Add 2½ cups sifted powdered sugar and beat until smooth. Blend in 2 squares (2 oz.) chocolate, melted, and 1 teaspoon vanilla. Frosts one 9x13-inch loaf cake or two 8-inch layers.
**Pineapple Bavarian Cake**

**Prepare...** White Cake batter. (See page 4.)

**Fold in...** 1/3 cup drained crushed pineapple*.

**Split...** cooled layers horizontally, making four layers. Fill layers and frost sides with Pineapple Bavarian Filling.

**Bake...** in two greased, 8 or 9-inch layer pans for 20 to 25 minutes at 375°F.

**Chill...** in refrigerator for several hours or overnight.

**Combine...**
- 1 cup hot pineapple syrup (add water if needed)
- 1 package lemon-flavored gelatin
- 1/4 cup powdered sugar
- 1/4 cup slivered almonds
- 1/3 cup crushed pineapple*

**Chill...** until partially set. Beat until fluffy.

**Whip...** 2 cups heavy cream.**


**PINEAPPLE BAVARIAN FILLING**

**Combine...**
- 1 cup hot pineapple syrup (add water if needed)
- 1 package lemon-flavored gelatin
- 1/4 cup powdered sugar
- 1/4 cup slivered almonds
- 1/3 cup crushed pineapple*

**Chill...** until partially set. Beat until fluffy.

**Whip...** 2 cups heavy cream.**

**APRICOT BAVARIAN FILLING**

**Soften...** 1 tablespoon gelatin in 1/4 cup cold water

**Heat...** 1 1/2 cups chopped cooked dried apricots

**Stir in...** softened gelatin.

**Chill...** until mixture begins to thicken. Whip until frothy.

**Fold in...** 1 cup thick cream, whipped

**Lime Whip Devils Food**

**Soften...** 1 teaspoon gelatin in 4 teaspoons lime juice for 5 minutes. Melt over hot water. Cool slightly. Whip 2 cups heavy cream. Add 1/4 cup sugar gradually. Add the cooled gelatin mixture and beat until it stands in peaks. Fold in grated rind of one lime.

---

**Golden Bavarian Cake**

**Bake...** Yellow Cake in two 8-inch layers. (See page 4.)

**Split...** cooled layers horizontally. Fill layers and top with Apricot Bavarian Filling.

**Chill...** cake until filling sets.

**Apricot Bavarian Filling**

**Soften...** 1 tablespoon gelatin in 1/4 cup cold water

**Heat...** 1 1/2 cups chopped cooked dried apricots

**Stir in...** softened gelatin.

**Chill...** until mixture begins to thicken. Whip until frothy.

**Fold in...** 1 cup thick cream, whipped

**Chill...** until of spreading consistency.
**MINT AND CHOCOLATE ... A PERFECT BLENDING OF FLAVORS**

### Choco-Mint Cake

**Prepare** White Cake batter. (See page 4.)

**Fold In** 2 squares (2 oz.) unsweetened or semi-sweet chocolate, grated.

**Bake** in two 8 or 9-inch layers for 20 to 25 minutes at 375°F.

**Frost** with pink mint frosting.

**FLUFFY PINK MINT FROSTING**

Combine: 
- 1 1/2 cups sugar
- 1/2 cup water
- 1/4 teaspoon cream of tartar

Boil to 260°F. or until a hard ball forms when syrup is dropped into cold water.

Beat 1/2 cup egg whites until stiff.

Pour syrup into egg whites, a small amount at a time, beating well after each addition. Beat frosting until it holds shape.

Add a few drops of red food coloring, 1/4 teaspoon peppermint flavoring.

### Marble-Mint Loaf

**Prepare** White Cake batter. (See page 4.)

**Turn** 2/3 of the batter into a greased 9x13x2-inch loaf pan. Reserve 1/3 batter.

**Combine** 2 squares (2 oz.) melted chocolate
- 3 tablespoons water
- 1 tablespoon sugar
- 1/4 teaspoon soda
- 1/4 teaspoon peppermint flavoring

Blend into reserved 1/3 batter.

**Pour** chocolate batter over white batter and cut through with knife to marbleize.

**Bake** at 350°F. for 35 to 40 minutes.

**BOILED FUDGE FROSTING**

Combine:
- 1 cup brown sugar
- 1 cup white sugar
- 1/8 teaspoon cream of tartar
- 2 squares (2 oz.) chocolate

Stir until mixture boils. Cook to soft ball (234°F). Cool.

Add:
- 1 tablespoon butter
- 1 teaspoon vanilla

Beat to spreading consistency.
CHERRY DOWN-SIDE-UP CAKE

Prepare..... White Cake batter. (See page 4.)

Turn......... into two greased 8 or 9-inch layer pans.

Drain......... juice from one No. 2 can sour pitted cherries.

Combine. 3/4 cup cherry juice
(add water if needed)
1 teaspoon red food coloring
1 cup sugar
cherries, drained

Heat......... to boiling point; do not boil. Pour over batter. Cherries sink to bottom.

Bake......... at 350°F. for 40 to 45 minutes.

Stack......... cooled layers with cherries for filling and topping.

Cover......... sides with frosting or whipped cream.

CHERRY SUPPER LOAF
Pour cake batter into a 9x13x2-inch pan and add the cherry sauce. Bake for 45 to 50 minutes at 350°F. Serve, cherry side up, plain or with whipped cream.

CHERRY-RING DESSERT
Bake in two 1 1/2 quart ring molds for 30 to 35 minutes at 350°F. Fill center with ice cream mounds or serve with bowl of whipped cream in center of ring.
Prepare batter for Devils Food Cake according to directions on page 5.

Bake in two 9-inch layer cake pans for 30 to 35 minutes at 350°F.

Prepare batter for Yellow Cake according to directions on page 4.

Divide batter in half. Use one half to make one 9-inch layer. Bake for 30 to 35 minutes at 375°F.

Use remaining batter for 12 cupcakes. Bake for 20 to 25 minutes at 375°F.

Frost layers and cupcakes with 7-Minute Icing (see page 5) tinted yellow. It will require a double recipe.

Place Yellow Cake layer in middle. Use one recipe of frosting between layers and for cupcakes. Use second recipe of frosting to cover sides and top of cake.

Arrange frosted cupcakes around layer cake.

Decorate with candles and in-season flowers.
Lemon Quick Cake

Prepare...1 package lemon pudding mix; cool slightly.
Mix........White or Yellow Cake batter. (See page 4.)
Use......1/2 package All-Purpose Cake Mix
        1 egg or 2 egg whites
        1/2 cup water
        1/2 teaspoon lemon extract
Turn.......batter into greased, 9x9-inch pan.
Pour......lemon pudding over batter. Pudding settles to bottom—makes a nice lemon topping when cake is inverted.
Bake......for 30 to 35 minutes at 375°F.
Serve......warm or cold, with whipped cream.

FOR HALF-PACKAGE RECIPES . . .
Empty contents of package into a 1-quart measure and divide in half; or empty mix into a large bowl and measure out into two equal amounts. Return unused portion to package and seal. If following a whole package recipe, reduce other ingredients one-half.

Brownie Dessert

Combine...1 can (16 oz.) chocolate sauce
           1 cup water
(Chocolate Syrup below may be used.)
Pour.......into greased 9x9-inch pan.
Sprinkle.1/2 cup chopped nutmeats
        12 marshmallows, quartered, over syrup.
Prepare....Devils Food batter. (See page 5.)
Use......1/2 package Devils Food Mix
        1 egg
        1/2 cup water
        1/2 teaspoon vanilla
Pour.......batter over sauce. Marshmallows rise to top.
Bake......at 350°F. for 45 to 50 minutes.
Serve......with whipped cream if desired.

CHOCOLATE SYRUP
Combine 3/4 cup sugar, 1/2 cup brown sugar, 1/4 cup cocoa, 1/4 teaspoon salt, 2 cups water. Stir until sugar dissolves.
Ring-Around Dessert Cake

Combine. 1/4 cup brown sugar
3 tablespoons melted butter
2 tablespoons cream
1/2 cup coconut

Place in greased 8 or 9-inch ring mold.

Prepare White Cake batter. (See page 4.)

Use 1/2 package All-Purpose Cake Mix*
1 egg white
1/2 cup water
1/2 teaspoon almond flavoring

Pour into greased ring mold. Bake 30 to 35 minutes at 375°F.

To serve — invert cooled ring and fill center with fresh berries and whipped cream.

*CHOCO-CUPCAKES

If desired, mix whole package of cake mix. Use 1/2 the batter for Ring-Around Cake. Fold 1/2 cup chopped chocolate bits, or 1 square grated chocolate into remaining batter. Fill 12 to 15 greased and floured muffin pans and bake 18 to 20 minutes at 375°F.

Orange Loaf

Substitute 1/3 cup orange juice for 1/3 cup water and prepare Yellow Cake batter. (See page 4.) Blend one tablespoon grated orange rind into batter. Bake cake in 9x13x2-inch pan for 35 to 40 minutes at 350°F.

COCONUT TOPPING

Blend together 1/2 cup brown sugar, 1/2 cup coconut, 3 tablespoons melted butter and 2 tablespoons cream. Spread over hot cake. Place in hot oven or under broiler until topping bubbles.

Upside-Down Cake

Mix one-half recipe for White or Yellow Cake. (See page 4.) Melt 2 tablespoons butter in 9-inch skillet. Blend in 1/2 cup brown sugar. Arrange slices or wedges of pineapple or sliced peaches over sugar mixture. Pour batter over mixture. Bake 30 to 35 minutes at 375°F.
GO-TO-MEETIN’ CAKES

Spicy Applesauce Cake

Combine..1 package All-Purpose Cake Mix
2 teaspoons powdered coffee
1 teaspoon cinnamon
1 teaspoon nutmeg
1/2 teaspoon cloves
1/2 teaspoon allspice

Blend in..1/2 cup water and beat for 2 minutes.

Add..2 eggs and beat for 1 minute.

Blend in..1 cup thick applesauce; beat 2 minutes.

Combine.1/2 cup nuts
1/2 cup raisins
1 tablespoon flour

Blend.....into cake batter.

Bake..........in greased, 9x13x2-inch loaf pan at 350°F. for 40 to 45 minutes.

QUICK CARAMEL ICING

Melt 1/4 cup butter. Blend in 1/3 cup cream or top milk and 3/4 cup brown sugar. Boil vigorously for 1 minute. Cool slightly. Add 1/2 teaspoon vanilla and 1 1/4 cups sifted powdered sugar. Beat until of spreading consistency.

Prune Spice Loaf

Combine..1 package All-Purpose Cake Mix
1 teaspoon cinnamon
1 teaspoon nutmeg
1/2 teaspoon allspice
1/2 teaspoon cloves

Add....1/2 cup water; beat 2 minutes.

Blend in..1/4 cup prune juice; beat 1 minute.

Add....2 eggs and beat 2 minutes.

Fold in.1 1/4 cups cooked prunes, cut in slivers.

Bake.......in greased, 9x13x2-inch loaf pan at 350°F. for 40 to 45 minutes.

Burnt Sugar Cake

Prepare White Cake batter (See page 4.) using 1/2 cup Burnt Sugar Syrup in place of 1/2 cup water. Bake in 8-inch layers at 350°F. for 30 to 35 minutes.

BURNT SUGAR SYRUP: Heat 3 tablespoons sugar, stirring constantly with a wooden spoon until sugar melts. Cook on low heat until sugar becomes dark as molasses. Cool slightly; add 1/2 cup hot water gradually. Stir until dissolved. Cool.
ADD FRUIT FOR A FLAVOR CHANGE

**Banana Cake**

Combine 1 package All-Purpose Cake Mix

1/2 cup cold water

Beat........ for 2 minutes.

Blend in..1/4 cup mashed banana in two equal parts; beat until smooth, about 1 minute.

Add.....2 unbeaten eggs and beat for 2 minutes.

Turn.......into two 8-inch greased and floured layer pans.

Bake.......at 375°F. for 25 to 30 minutes.

FOR BANANA SPICE CAKE: Blend 1 teaspoon cinnamon, 1/2 teaspoon each cloves and nutmeg with Cake Mix.

**Cherry-Nut Cake**

Combine 1/4 cup finely chopped nuts and 1/2 cup chopped maraschino cherries (drained) with 2 tablespoons flour. Fold into White Cake batter. (See page 4.) For delicate pink color, substitute 1/4 cup cherry juice for 1/4 cup water.

**Berry Meringue Cake**

Prepare.....Yellow Cake batter (See page 4.)

Use.....1/2 package All-Purpose Cake Mix

2 egg yolks (save whites for meringue)

1/2 cup water

1/2 teaspoon almond flavoring

Pour.......into greased 9-inch layer pan.

Bake.......for 25 to 30 minutes at 375°F.

Beat.....2 egg whites until stiff.

Blend in..1/2 cup sugar, gradually.

Spread.....meringue over top of cake, leaving slightly shallow in center for berries.

Bake.......at 400°F. for about 8 minutes.

Top.......cooled cake with 1 pint of sweetened fresh or frozen berries or sliced peaches.

**Fruit Gelatin Cakes**

For color and delicate fruit flavor, blend 3 tablespoons of fruit flavored gelatin with All-Purpose Cake Mix, then mix and bake as directed for White Cake on page 4.
TRY CUPCAKES FOR SNACK TIME

Cupcake Variety

One package Occident Cake Mix makes 24 to 30 cupcakes. Divide batter for White, Yellow or Devils Food Cake in half (See pages 4 & 5.) and try these variations. Bake white cupcakes 18 to 20 minutes, yellow or chocolate cupcakes 20 to 25 minutes at 375°F.

VARIATIONS

- Add 1 square of grated semi-sweet or sweet chocolate to 1/2 of White or Yellow Cake batter.
- Fold 1/2 cup shredded coconut into 1/2 of White or Yellow Cake batter.
- Blend 1 tablespoon grated orange rind into 1/2 of Yellow Cake batter.
- Add 1/2 cup finely chopped dates to 1/2 of Yellow Cake batter.
- Fold 1 1/2 tablespoons of fruit-flavored gelatin into 1/2 of White Cake batter.
- Place pineapple wedges or sliced peaches with 1/2 teaspoon butter and 1 teaspoon brown sugar in bottom of each muffin cup.

- For mocha cupcakes, mix White Cake recipe according to page 4 but use 1 cup cold coffee instead of 1 cup cold water.

QUICK TOPPINGS

- Combine 2 tablespoons sugar, 1/4 teaspoon cinnamon, 2 teaspoons grated orange rind, 1/4 cup chopped nuts. Sprinkle a little over each cupcake before baking.
- Melt 1 package semi-sweet chocolate bits over boiling water. Add 3 tablespoons hot water and 1/4 cup top milk. Cool and spread.
- Combine 1/2 cup brown sugar, 3 tablespoons melted butter, 1 tablespoon cream and 1/2 cup coconut. Spread on hot cupcakes and broil until topping bubbles.
- Top white, gold or chocolate cupcakes with chocolate mint wafer or slice of marshmallow while cakes are hot.
Combine 1 package All-Purpose Cake Mix
1 egg
¼ cup water
2 level teaspoons salt
2 teaspoons lemon extract
Beat until smooth, about 2 minutes.
Add 3 eggs (one at a time) and beat well after each addition. Total beating time at least 2 minutes.

Combine ½ cup all-purpose flour
1 lb. white raisins
1 lb. whole pecan meats
½ lb. whole candied cherries
½ lb. candied pineapple, cut in strips.
Blend fruit mixture into cake batter.

Prepare pans as directed on following page. See "Pan Preparation".

Turn cake mixture into prepared pans.
Bake as directed on following page. See "How to Bake".
**Dark Fruit Cake**

**PANS AND PREPARATION**—Bake in two loaf pans 4x8 inches, in three one-pound coffee cans, or one 10-inch tube pan. Line pans with triple thickness of waxed paper. Grease well.

**HOW TO BAKE**—Place shallow pan containing 1 inch of hot water on bottom of oven. Bake cakes in a slow oven (275°F.) for 2 hours and 40 to 55 minutes. Cakes are done when toothpick, inserted, comes out clean.

**HOW TO GLAZE**—Prepare an egg mixture by blending 1 egg and 1 tablespoon water. Remove fruit cakes from oven 10 minutes before baking time is completed. Brush tops of cakes with egg mixture. Decorate, if desired. Return to slow oven (275°F.) for 10 minutes. This gives a medium gloss.

**HOW TO STORE**—Remove waxed paper from cooled cakes and wrap in moisture-vapor-proof cellophane paper, pliofilm, several thicknesses of heavy waxed paper or aluminum foil.

**Combine**...
- 1 package All-Purpose Cake Mix
- 2 level teaspoons salt
- 1 tablespoon powdered coffee
- 1/2 teaspoon cinnamon
- 1/2 teaspoon mace
- 1/4 teaspoon allspice
- 1/4 teaspoon cloves
- 1/4 teaspoon nutmeg

**Blend in**...
- 1 egg
- 1 tablespoon rum flavoring
- 3 tablespoons grape or other fruit juice
- 1 tablespoon molasses

**Beat**...
- until smooth, about 2 minutes.

**Add**...
- 3 eggs, one at a time, and beat well after each addition. Total beating time at least 2 minutes.

**Combine**...
- 1/2 cup all-purpose flour
- 1 lb. currants
- 1 lb. whole pecan meats
- 1 lb. mixed candied fruit

**Blend**...
- fruit mixture into cake batter.

**Turn**...
- into prepared pans and bake. See “How to Bake”.

19
**Walnut-Date Bars**

Combine...
- 2 eggs
- 2 tablespoons water
- grated rind of 1 orange

Add...
- 1 package All-Purpose Cake Mix, gradually.

Blend in...
- 1 cup chopped dates
- ½ cup chopped walnuts

Spread...
- in greased 9x13x1 ¾-inch loaf pan.

Bake...
- for 25 to 30 minutes at 375°F.

Cut...
- into 36 bars while slightly warm.

**Chocolate Coconut Drops**

Combine...
- 1 egg, unbeaten
- 1 tablespoon cooking oil
- 3 tablespoons water
- 1 teaspoon vanilla

Blend in...
- 1 package Devils Food Mix, gradually.

Mix in...
- 1 cup coconut

Shape...
- into balls or drop on greased cookie sheet.

Bake...
- for 10 to 12 minutes at 375°F. Makes 3 to 4 dozen cookies.

**Coffee Refrigerator Slices**

Combine...
- 1 egg
- 1 tablespoon water
- 1 teaspoon powdered coffee
- ½ teaspoon cinnamon

Blend in...
- 1 package All-Purpose Cake Mix, gradually.

Add...
- ½ cup chopped nuts

Shape...
- into roll, wrap in waxed paper and chill.

Cut...
- into ⅛-inch slices; place on slightly greased cookie sheet.

Bake...
- for 8 minutes at 375°F. Makes 6 dozen.

**Lemon-Caraway Crisps**

Soften...
- 1⅛ teaspoons caraway seed in warm water for 10 minutes. Drain.

Combine...
- 1 egg
- 1 tablespoon lemon juice
- Caraway seed, drained
- 1 teaspoon grated lemon rind

Blend in...
- 1 package All-Purpose Cake Mix gradually.

Shape...
- into roll and wrap in waxed paper. Chill.

Cut...
- into ⅛-inch slices; bake 8 minutes at 375°F.
THEM WITH OCCIDENT MIX

"Speedie" Rolled Cookies

Combine... 1 tablespoon water or orange juice  
1 teaspoon orange rind  
1 egg  
1 teaspoon vanilla  
Blend in... 1 package All-Purpose Cake Mix  
Mix... thoroughly and chill for easy rolling.  
Roll... to 1/8-inch thickness and cut with fancy-shaped cookie cutters.  
Bake... 6 to 8 minutes at 375°F. Makes 6 dozen.

Chocolate Pin Wheels

Divided Rolled Cookie dough in half. Blend 1 square (1 oz.) chocolate, melted and cooled, into one-half of dough. Chill for easier handling. Roll each half to similar rectangle, 1/8-inch in thickness. Place chocolate rectangle over white and press together with rolling pin. Roll up, lengthwise, wrap in waxed paper and chill. Cut into 1/8-inch slices. Bake 8 minutes at 375°F. Makes about 7 dozen cookies.
FROSTINGS . . . TOPPINGS . . . FILLINGS

Creamy Chocolate Frosting
Heat . . . . 1/4 cup hot water
2 tablespoons butter
2 squares chocolate
Stir . . . . . until chocolate is melted.
Blend in . . 2 cups sifted powdered sugar and beat until
of spreading consistency.
Add . . . . . 1/2 teaspoon vanilla
Frosts . . . . two 8-inch layers or 9x13-inch loaf.

Fluffy Sea Foam Frosting
Combine . . 2 cups brown sugar
6 tablespoons water
Stir . . . . . until dissolved, then boil without stirring
to a soft ball stage (234°F.)
Beat . . . . . 2 egg whites stiff but not dry.
Pour . . . . . syrup over egg whites in thin stream, beating constantly.
Add . . . . . 1/2 teaspoon vanilla; beat until of spreading
consistency.
Frosts . . . . two 8-inch layers generously.

Whipped Cocoa-Cream
Chill . . . . 3 tablespoons powdered sugar
1/4 cup cocoa
1 cup whipping cream
Beat . . . . . until stiff. Frost cake layers.

Choco-Mallow Topping
Arrange . . 18 sliced marshmallows
2 squares grated semi-sweet chocolate over white or yellow cake batter.
Bake . . . . . cake as directed.

Meringue Nut Topping
Beat . . . . . 2 egg whites until stiff.
Add . . . . . 1/2 cup brown sugar, gradually.
Fold in . . 1/4 cup brown sugar
2 tablespoons cocoa
1/2 cup chopped nuts
Spread . . . over batter of loaf cake. Increase baking
time about 5 minutes.
Remember, OCCIDENT was the first to bring you fresh-egg mixes.

The wonderful thing about Occident Cake Mixes is that you can make practically everything with them . . . company cakes, family cakes, desserts, cookies . . . Occident Mixes make them all.

And there’s never any question about turning out fine baking. Only highest quality ingredients are used in Occident mixes. You add your own fresh eggs—and turn out perfect baking with that truly homemade flavor.

You’ll be proud of everything you bake with Occident Mixes!

Virgina Roberts
Director, Occident Home Baking Institute
50 CAKE MIX IDEAS

A book of quick and easy recipes for enjoying...

Occident CAKE MIX