7 selected Swans Down recipes
SWANS DOWN
brings success
to your baking

For cakes that are feathery-light and fine . . . .
For delicate biscuits, flaky pie-crust, and crisp, golden-brown waffles . . . .
Use Swans Down Cake Flour! You can always be sure of splendid results.

Swans Down Cake Flour is a different kind of flour. It is made from specially selected soft winter wheat, grown near the Swans Down Mills. Of the flour milled from 100 pounds of this selected wheat, only 26 pounds are good enough for Swans Down! And Swans Down is 27 times as fine as good bread flour!

Swans Down Cake Flour is truly economical. You pay very little more for it than you pay for bread flour—only 3½c. more, per cake—and you can be perfectly sure of wonderful success in your baking.

BOILED ICING

\[
\begin{align*}
\frac{3}{4} \text{ cup granulated sugar} & \quad \frac{1}{3} \text{ cup boiling water} \\
\frac{3}{4} \text{ teaspoon cream of tartar} & \quad 1 \text{ egg white, beaten stiff}
\end{align*}
\]

Dissolve sugar and cream of tartar in boiling water. Place over fire and boil until a small amount of syrup forms a soft ball in cold water or spins a long thread (238° F.). Pour syrup slowly over egg white, beating constantly. Continue beating until stiff enough to spread on cake.
LEMON MERINGUE PIE

PIE CRUST

2 cups sifted Swans Down Cake Flour  ½ cup cold shortening
½ teaspoon salt  ½ to ½ cup cold water

Shortening and water should be as cold as possible for best results. Sift flour and salt together. Cut in shortening until mixture looks like meal. Add water, a little at a time, mixing with knife until the dough cleans bowl of all flour and paste. Use as little water as possible.

Roll dough ⅛-inch thick on floured board. Fit on pie plate. Turn edge and prick with fork. Bake in hot oven (450° F.) 15 minutes. Makes a 9-inch two-crust pie. Use ½ recipe for one-crust pie.

FILLING

½ cup sifted Swans Down Cake Flour  1 cup boiling water
1 ¼ cups sugar  ½ cup milk
 ½ tablespoon butter
EVERYDAY SUGAR COOKIES

3 egg yolks and 1 egg white, beaten together
2 lemons (1/4 cup juice)
Grated rind 1 lemon

1 lemons

1 large baked pie shell
4 tablespoons sugar
1/4 teaspoon salt
2 egg whites, beaten stiff

Mix flour and sugar in top of double boiler. Add boiling water, stirring constantly, then the milk. Cook over hot water and stir to smooth, thick consistency. Stir in eggs gradually. Add butter, lemon juice and rind. Continue cooking until mixture drops in thick sheets from spoon. Cool mixture and pour into pie shell. Beat sugar and salt into egg whites and cover pie. Bake in slow oven (300° F.) 12 minutes. Makes one 9-inch pie.

EVERY-DAY SUGAR COOKIES

3 cups sifted Swans Down Cake Flour
2 teaspoons baking powder
1/2 teaspoon grated nutmeg
1 cup sugar

1/2 cup butter or other shortening
2 eggs, beaten light
1 lemon rind, grated

Sift together flour, baking powder, and nutmeg. Cream short-
COTTAGE PUDDING

2¼ cups sifted Swans Down Cake Flour
4 teaspoons baking powder
½ teaspoon salt
¼ cup butter or other shortening

¾ cup sugar
1 egg, unbeaten
1 cup milk
1 teaspoon vanilla

Sift flour, baking powder, and salt together twice. Cream shortening, add sugar gradually, and cream together until light and fluffy. Add egg and beat well. Add sifted flour, baking powder, and salt to creamed mixture, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in greased tube pan in moderate oven (350° F.) 35 minutes. Serve with chocolate, vanilla, or hard sauce. Serves 8.
CARAMEL CAKE

2 cups sifted Swans Down Cake Flour
3 teaspoons baking powder
½ cup butter
1 cup sugar

2 egg yolks, beaten light
¾ cup milk
1 teaspoon vanilla
2 egg whites, beaten light

Sift flour once, measure, add baking powder and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks; then sifted flour and baking powder, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla; fold in egg whites. Bake in two 9-inch layer pans in moderate oven (375° F.) 30 minutes. Spread Caramel Icing between layers and on top and sides of cake. Double recipe to make 3 large layers.

CARAMEL ICING

2 cups brown sugar
1 cup water
1 tablespoon butter
1 teaspoon vanilla
Cream

Boil sugar and water until syrup spins a thread (238° F.) in cold
water. Add butter and vanilla, and remove from fire. When cold, beat until thick and creamy. Thin with cream until consistency to spread.

**PINEAPPLE FEATHER CAKE**

- 2 1/2 cups sifted Swans Down Cake Flour
- 2 1/2 teaspoons baking powder
- 3/4 cup butter or other shortening
- 1 1/4 cups sugar
- 4 egg yolks, beaten thick
- 1/2 cup water
- 1/2 teaspoon lemon extract
- 1 teaspoon vanilla
- 4 egg whites, beaten light

Sift flour once, measure, add baking powder and sift together three times. Cream shortening thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks and beat well. Add sifted flour and baking powder to this mixture, alternately with water, a small amount at a time. Beat after each addition until smooth. Add flavorings. Fold in egg whites. Bake in layers in moderate oven (375° F.) 20 minutes. Put diced pineapple between layers and decorate frosting with pineapple.
NUT SPONGE CAKE

1 cup sifted Swans Down Cake Flour
1/4 teaspoon salt
5 egg yolks, beaten light
1 cup sugar

Sift flour once, measure, add salt, and sift four more times. Beat egg yolks until thick and lemon colored, add sugar, lemon juice and rind, and beat very light. Fold in flour gradually, then nuts, then fold in egg whites. Pour batter into ungreased tube pan and bake in slow oven (325° F.) 50 to 60 minutes. Remove from oven and invert pan for one hour or until cold.

ORANGE CAKE

2 cups sifted Swans Down Cake Flour
3 teaspoons baking powder
1/2 cup butter
1 cup sugar

2 egg yolks, beaten light
3/4 cup milk
1 teaspoon vanilla
2 egg whites, beaten light

Sift flour once, measure, add baking powder, and sift together.
three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add sifted flour and baking powder to creamed mixture, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla; fold in egg whites.

Bake in two 9-inch layer pans in moderate oven (375° F.) 30 minutes. Spread Orange Filling between layers and cover with Boiled Icing. (See Recipe on bottom of next page.) Decorate with candied orange peel. Double recipe to make three large layers.

**ORANGE FILLING**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>Swans Down Cake Flour</td>
<td>5 tablespoons</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 cup</td>
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<tr>
<td>Grated rind 1 orange</td>
<td></td>
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<tr>
<td>Orange juice</td>
<td>½ cup</td>
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<tr>
<td>Lemon juice</td>
<td>3 tablespoons</td>
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<tr>
<td>Water</td>
<td>4 tablespoons</td>
</tr>
<tr>
<td>Egg, slightly beaten</td>
<td>1 egg</td>
</tr>
<tr>
<td>Butter</td>
<td>2 teaspoons</td>
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</tbody>
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Mix ingredients in order given. Cook in double boiler 10 minutes, stirring constantly. Cool before spreading. Makes filling for two layers.