HOME BAKED DELICACIES

ENHANCE THE FAME OF THE MODERN HOSTESS

new edition!
WHAT CLEVER HOSTESSES SAY ABOUT THE SWANS DOWN WAY TO SUCCESS ....

"— cakes are lighter, fluffier, more delicious."
"— transforms ordinary cakes into delicacies."
"— not even a French pastry chef could surpass such flaky pastries."
"— assures success in all fine baking, from cakes to quick breads."

FIVE SECRETS OF CAKE SUCCESS

Remember these five secrets that contribute to your success as an expert cake maker.
1. Use good ingredients. 3. Mix carefully.
2. Measure accurately. 4. Bake according to directions.
5. Handle your cake carefully after it comes out of the oven.

All Swans Down recipes tested and approved in the Swans Down Kitchen by Frances Lee Barton.

All measurements are level

IGLEHEART BROTHERS, INC.
DIVISION OF GENERAL FOODS CORPORATION
EVANSVILLE, INDIANA

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HOME BAKED DELICACIES
ENHANCE THE FAME OF THE MODERN HOSTESS

It’s the little personal touches that distinguish the perfect hostess. Many a woman who has cooks and chefs at her beck and call trusts fine baking to none but her own skilled hands. And with reason! For nothing can add more to the success of the meal—nothing can so enhance the fame of the hostess—as velvety cakes, flaky pastries, or feather-light quick breads.

Perhaps you’ve longed to try your hand at fine baking but haven’t quite dared. Perhaps you have tried—and failed. Perhaps you’ve been blaming yourself when the real fault lay with—flour! More than one woman has made that joyous discovery!

Many women, I find, do not realize the important differences between the various kinds of flour. “Oh, yes,” they say, “I know there are dozens of different kinds.” But it isn’t brands I’m talking about—it’s kinds. For instance, there is ordinary flour, milled from hard wheat. Such flour contains a large amount of tough, elastic gluten—a gluten suited to the action of yeast, but entirely too resistant to cake leavens. You cannot expect a flour which contains this type of gluten to make the tender, fluffy cakes and flaky pastries you’ve set your heart on. Nor can the quality of the gluten in ordinary flour be changed merely by adding cornstarch, as is sometimes recommended.

Then there is cake flour—Swans Down Cake Flour. And what a difference it makes in baking!
SEE WHY SWANS DOWN CAKE FLOUR MAKES FINER CAKES THAN ORDINARY FLOUR

1. Delicate gluten in Swans Down—Swans Down Cake Flour is made from specially selected soft winter wheat. This wheat contains a very delicate, tender gluten which responds perfectly to the quick leavens used in cakes and quick breads.

2. Made of selected wheat—Only the choicest part of the wheat kernels is used in Swans Down. It takes 100 pounds of soft winter wheat to make 26 pounds of Swans Down Cake Flour.

3. Specially milled—By a special process, Swans Down Cake Flour is sifted and resifted—over and over again, through fine silken sieves—until it is 27 times as fine as ordinary flour.

There's real economy in Swans Down... and you can prove it!

Even the simplest economy cake, made with Swans Down Cake Flour, is lighter and finer than a more expensive cake made with ordinary flour. Make the thrifty One-egg Cake (page 6)—using Swans Down—and see for yourself! You'll get a cake that is extra velvety, extra delicious. Cake that looks and tastes expensive. To get anywhere near as fine a cake with ordinary flour, you'd have to use more eggs, more shortening.

Leavening Important, Too

Of course you realize how important proper leavening is to successful baking. And no doubt you have found, just as I have, that all baking powders cannot be used in equal amounts with the same results. That is why I want you to know that Calumet, the Double-Acting and Combination Type Baking Powder, is used in the Swans Down Kitchen. All Swans Down recipes are developed with Calumet Baking Powder. As a rule, I use only one level teaspoon of Calumet Baking Powder to a cup of sifted flour. This general proportion gives excellent results. With any other type of baking powder, you should use increased amounts as recommended by the manufacturers.
FAMILIAR FAVORITES
TO MAKE AGAIN AND AGAIN

LIGHTNING LAYER CAKE
(2 eggs)

3 1/2 cups sifted Swans Down Cake Flour
2 teaspoons baking powder*
1 teaspoon salt
2 eggs, unbeaten

Soft shortening as needed
1 cup milk
2 cups sugar
1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Break eggs in cup and add enough shortening to fill cup. Put all ingredients into mixing bowl and beat vigorously 2 minutes. Bake in three greased 9-inch layer pans in moderate oven (375° F.) 25 minutes. Spread Seven Minute Frosting (page 21) between layers and on top of cake, sprinkling thickly with Baker's Coconut, Southern Style.

Lightning Layer Cake (recipe above)

*For further information, see page 4
CREOLE CAKE
(2 eggs)

1 1/8 cups sifted Swans Down Cake Flour
1 3/4 teaspoons baking powder*
1/4 teaspoon salt
1 cup sugar

2 eggs, well beaten
3 tablespoons butter or other shortening, melted
2 squares Baker's Unsweetened Chocolate, melted
1/2 cup milk

Sift flour once, measure, add baking powder and salt, and sift together three times. Beat sugar gradually into eggs; add butter and chocolate and mix well. Add flour, alternately with milk, a small amount at a time. Beat well after each addition. Pour into greased pan, 8 x 8 x 2 inches. Bake in moderate oven (325° F.) 50 minutes. Cover with Butter Frosting (page 22).

ONE-EGG CAKE

2 cups sifted Swans Down Cake Flour
2 teaspoons baking powder*
1/4 teaspoon salt
4 tablespoons butter or other shortening
1 cup sugar
1 egg, well beaten
3/4 cup milk
1/2 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 25 minutes, or, in greased loaf pan, 8 x 8 x 2 inches, in moderate oven (350° F.) 50 minutes.

OLD-TIME BROWNIES
(5 egg yolks)

1 1/4 cups sifted Swans Down Cake Flour
3/4 teaspoon soda
1 teaspoon salt
1 1/2 cups sugar
5 egg yolks, beaten until thick and lemon-colored

2 1/2 squares Baker's Unsweetened Chocolate, melted
1 cup sour cream
1 cup walnut meats, broken
1 teaspoon vanilla

Sift flour once, measure, add soda and salt, and sift together three times. Add sugar to egg yolks, creaming well. Add chocolate and blend. Add flour, alternately with cream, a small amount at a time. Beat after each addition until smooth. Add nuts and vanilla. Pour into deep, greased cup-cake pans, filling them about 2/3 full. Bake in hot oven (400° F.) 15 minutes. Makes 3 dozen brownies.

*For further information, see page 4
CHOCOLATE FUDGE CAKE

(i egg)

2 cups sifted Swans Down Cake Flour
2 teaspoons baking powder*
1/2 teaspoon salt
1/2 cup butter or other shortening
1 egg, well beaten
1 teaspoon vanilla
3/4 cup milk

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add chocolate and blend; then add egg and vanilla. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (325° F.) 1 hour. Cover top and sides of cake with Fudge Frosting (page 21).

INDIVIDUAL SHORTCAKES

3 cups sifted Swans Down Cake Flour
3 teaspoons baking powder*
1 teaspoon salt
1/2 cup butter or other shortening
3/4 cup milk (about)
2 quarts fruit

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk gradually until soft dough is formed. Roll 1/4 inch thick on slightly floured board. Cut with 3-inch floured biscuit cutter. Place half of circles on baking sheet; brush with melted butter. Place remaining circles on top and butter tops well. Bake in hot oven (450° F.) 15 to 20 minutes. Cut fruit in small pieces and sweeten slightly. Separate halves of hot biscuits, spread bottom half with soft butter and sweetened fruit. Place other half on top, crust-side down. Spread with butter and remaining fruit. Garnish with whipped cream and fruit. Serves 8.

QUICK SALLY LUNNS

2 cups sifted Swans Down Cake Flour
1 1/2 tablespoons baking powder*
1/2 teaspoon salt
1/2 cup butter or other shortening
4 tablespoons sugar
1 cup milk
1 egg, well beaten

SWANS DOWN STANDARD WHITE CAKE
(3 egg whites)

2 cups sifted Swans Down Cake Flour  
2 teaspoons baking powder*  
½ cup butter or other shortening  
3 egg whites, stiffly beaten

1 cup sifted sugar  
½ cup milk  
1 teaspoon vanilla

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 flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 25 to 30 minutes; or in greased pan, 8 x 8 x 2 inches, in moderate oven (350° F.) 1 hour.

CHOCOLATE LAYER CAKE

Use recipe for Swans Down Standard White Cake (above)

Spread Clever Judy Frosting (page 21) between layers and on top and sides of cake. Double recipe to make three 10-inch layers. English walnuts may be pressed into the frosting while it is still soft.
PINEAPPLE UPSIDE DOWN CAKE

(1 egg)

1¼ cups sifted Swans Down
Cake Flour

1½ teaspoons baking powder*
1 teaspoon salt

¾ cup granulated sugar
1 egg, well beaten

½ cup milk
1 teaspoon vanilla

4 tablespoons butter
½ cup brown sugar, firmly packed

4 slices pineapple
1 cup pecan meats, slightly broken

Melt 4 tablespoons butter in 8-inch iron skillet, or in cake pan, 8 x 8 x 2 inches. Add brown sugar. Stir until melted. On this arrange pineapple slices, and sprinkle nuts over top. Pour batter over contents of pan. Bake in moderate oven (350° F.) 50 minutes, or until done. Loosen cake from sides and bottom of pan with spatula. Serve upside down on dish with pineapple on top. Garnish with whipped cream, if desired.

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg; then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla.
SWANS DOWN SPICE CAKE  
(2 eggs)

2 1/2 cups sifted Swans Down Cake Flour  
1/2 teaspoon cloves  
1/2 teaspoon soda  
2 teaspoons baking powder*  
1/4 teaspoon allspice  
1/4 teaspoon nutmeg  
1/4 teaspoon mace  
2 teaspoons baking powder*  
1/2 cup butter or other shortening  
1 cup brown sugar, firmly packed  
2 eggs, well beaten  
1 cup sour milk

Sift flour once, measure, add soda, baking powder, and spices, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, mixing well; then flour mixture, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (350° F.) 50 minutes.

DATE CAKE  
(2 eggs)

2 cups sifted Swans Down Cake Flour  
1/2 cup butter or other shortening  
1/2 cup boiling water  
1 egg white, stiffly beaten  
1 cup dates, seeded and chopped

Sift flour once, measure, add salt and baking powder, and sift together three times. Pour water over dates and set aside to cool. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks, then flour and date mixture alternately, a small amount at a time. Beat after each addition until smooth. Add vanilla. Fold in egg white. Bake in greased pan, 7 x 11 x 1 inches, in moderate oven (350° F.) 40 minutes. Sprinkle with powdered sugar.

PIE CRUST

2 cups sifted Swans Down Cake Flour  
1/2 cup cold shortening  
1/3 cup cold water  
(about)

Sift flour once, measure, add salt, and sift again. Cut in shortening until mixture looks like meal. Add water, a little at a time, mixing with knife or spatula until dough cleans bowl of all flour and pastry. Use as little water as possible. Roll dough 1/8 inch thick on slightly floured board. Fit loosely on pie plate. Turn edge and prickle with fork. Bake in hot oven (450° F.) 15 minutes. Makes two 9-inch pie shells.

*For further information, see page 4
DUTCH CRUMB CAKE

(1 egg)

2 1/2 cups sifted Swans Down
Cake Flour
1/2 teaspoon salt
1/2 teaspoon soda
1/2 cup butter or other shortening
3/4 cup brown sugar, firmly packed
1 cup seedless raisins, ground
1 egg, well beaten
3/4 cup thick sour milk
2 tablespoons granulated sugar
1/8 teaspoon cinnamon

Sift flour once, measure, add salt and soda, and sift together three times. Cream butter thoroughly, add brown sugar gradually, and cream together until light and fluffy. Reserve 3/4 cup of mixture. To remainder, add raisins and combined egg and milk. Beat well. Pour into greased pan, 8 x 8 x 2 inches. Sprinkle remaining butter, sugar, and flour mixture over batter. Sprinkle granulated sugar and cinnamon over top. Bake in moderate oven (350°F.) 25 minutes.

ECONOMICAL GOLD CAKE

(3 egg yolks)

2 cups sifted Swans Down
Cake Flour
2 teaspoons baking powder*
3/4 cup milk
3 egg yolks, beaten until thick and lemon-colored
1/2 cup butter or other shortening
1 teaspoon vanilla, or
1/2 teaspoon orange extract
1 cup sugar

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 flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add flavoring. Beat well. Pour into two greased 9-inch layer pans and bake in moderate oven (375°F.) 25 to 30 minutes; or in greased pan, 8 x 8 x 2 inches, in moderate oven (350°F.) 50 to 60 minutes.

BAKING POWDER BISCUITS

2 cups sifted Swans Down
Cake Flour
2 teaspoons baking powder*
3/4 cup milk (about)
1/2 teaspoon salt
4 tablespoons butter or other shortening

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk gradually until soft dough is formed. Roll 1/2 inch thick on slightly floured board. Cut with floured biscuit cutter. Bake in hot oven (450°F.) 12 to 15 minutes. Makes 12 biscuits.
CUP CAKES
(2 eggs)

1 3/4 cups sifted Swans Down Cake Flour
1 1/2 teaspoons baking powder*
1/2 cup butter or other shortening

1 cup sugar
2 eggs, well beaten
1/2 cup milk
1 teaspoon lemon or vanilla extract

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 eggs, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add flavoring. Pour into greased muffin pans, filling them about 2/3 full. Bake in moderate oven (350° F.) 20 to 25 minutes. Frost with Seven Minute Frosting (page 21) and decorate with bits of preserved ginger, candied orange peel, or other preserved fruit. Makes 2 dozen cup cakes.

*For further information, see page 4
## COCONUT CREAM PIE

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>5 tablespoons Swans Down</td>
<td>Cake Flour</td>
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<tr>
<td>4 tablespoons sugar</td>
<td></td>
</tr>
<tr>
<td>1/4 teaspoon salt</td>
<td></td>
</tr>
<tr>
<td>1 1/2 cups milk, scalded</td>
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<tr>
<td>3 egg yolks, slightly beaten</td>
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</tr>
<tr>
<td>1 1/2 cups milk, scalded</td>
<td></td>
</tr>
<tr>
<td>2 egg whites</td>
<td></td>
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<tr>
<td>4 tablespoons sugar</td>
<td></td>
</tr>
<tr>
<td>1 1/2 cups Baker's Coconut, Premium Shred</td>
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<tr>
<td>2 teaspoons vanilla</td>
<td></td>
</tr>
<tr>
<td>1 baked 9-inch pie shell</td>
<td>(Recipe Pie Crust page 10)</td>
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</tbody>
</table>

Combine flour, sugar, and salt; add cold milk and mix well. Add scalded milk gradually, place in double boiler and cook until thickened, stirring constantly. Pour small amount over egg yolks, return to double boiler, add 1 cup coconut, and cook 3 to 4 minutes longer. Cool. Add vanilla. Pour filling into pie shell. Beat egg whites until foamy throughout. Add sugar, 2 tablespoons at a time, beating after each addition until sugar is thoroughly blended. After all sugar is added, continue beating until mixture will stand in peaks. Pile lightly on filling. Sprinkle with remaining 1/2 cup coconut. Bake in moderate oven (350° F.) 15 minutes.
FESTIVE CAKES
TO GRACE MANY OCCASIONS

IMPERIAL ORANGE LAYER CAKE
(3 egg whites)

2 3/4 cups sifted Swans Down Cake Flour
2 1/4 teaspoons baking powder*
1/2 cup butter or other shortening
1 1/4 cups sifted sugar
5/8 cup milk

1/4 cup water
1/2 teaspoon vanilla
1/2 teaspoon grated orange rind, if desired
1/4 teaspoon salt
3 egg whites

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. Combine milk, water, and flavoring. Add flour to creamed mixture, alternately with liquid, a small amount at a time, and mix after each addition until smooth. Add salt to egg whites and beat until stiff, but not dry. Fold gently but thoroughly into cake mixture. Bake in two greased 9-inch layer pans in slow oven (300° F.) 10 minutes; then increase heat to moderate (375° F.) and bake 15 minutes longer, or until done. Put layers together with Orange Filling (page 22) and cover top and sides of cake with Seven Minute Frosting (page 21).

DEVIL'S FOOD CAKE
(2 eggs)

2 cups sifted Swans Down Cake Flour
1 teaspoon soda
1/2 cup butter or other shortening
1 1/4 cups brown sugar, firmly packed

2 eggs, unbeaten
3 squares Baker's Unsweetened Chocolate, melted
1 cup sweet milk
1 teaspoon vanilla

Sift flour once, measure, add soda, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating well after each addition. Add chocolate and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in two greased 10-inch layer pans or three 9-inch layer pans in moderate oven (325° F.) 30 minutes. Spread Seven Minute Frosting (page 21) between layers and on top and sides of cake.

*For further information, see page 4
PLANTATION MARBLE CAKE

(2 eggs)

2 cups sifted Swans Down Cake Flour  2 eggs, well beaten
2 teaspoons baking powder*  ½ cup milk
¾ teaspoon salt  1 teaspoon cinnamon
½ cup butter or other shortening  ½ teaspoon each cloves
1 cup sugar  and nutmeg
2 tablespoons molasses

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs; then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Divide batter into two parts. To one part, add spices and molasses. Place light and dark mixtures alternately, a tablespoon at a time, in greased pan, 8 x 8 x 2 inches. Bake in moderate oven (350° F.) 50 minutes, or until done. Cool. Cover with Butter Frosting (page 22) and decorate with nuts and raisins.

GENOESE CAKE

(4 eggs)

1½ cups sifted Swans Down Cake Flour  ½ cup butter
1½ teaspoons baking powder*  1 cup powdered sugar
¼ teaspoon lemon extract
4 eggs, well beaten

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 flavoring. Add eggs, alternately with flour, a small amount at a time, beating well after each addition. Turn into a greased, paper-lined pan, 8 x 8 x 2 inches. Bake in moderate oven (350° F.) 50 minutes.

CARAMEL LAYER CAKE

(2 eggs)

1¾ cups sifted Swans Down Cake Flour  1 cup sugar
1½ teaspoons baking powder*  2 eggs, well beaten
½ cup butter or other shortening  ½ cup milk
1 teaspoon vanilla

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 eggs, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in two greased 8-inch layer pans in moderate oven (375° F.) 25 minutes. Spread Caramel Frosting (page 22) between layers and on top and sides of cake.
BURNT SUGAR CAKE

1/2 cup sugar  
1/4 cup hot water  
3 cups sifted Swans Down  
Cake Flour  
2 1/2 teaspoons baking powder*  
1/2 teaspoon salt  
1/2 cup butter or other  
shortening

1 1/2 cups sugar  
3 egg yolks, well beaten  
1 cup water  
1 teaspoon vanilla  
2 tablespoons caramelized  
sugar syrup  
3 egg whites, stiffly  
beaten

To make caramelized sugar syrup, place 1/2 cup sugar in skillet over medium flame and stir constantly until melted and quite dark. Remove from fire, add 1/4 cup hot water, and stir until dissolved. Cool.

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks and blend. Add flour, alternately with water, a small amount at a time. Beat after each addition until smooth. Add vanilla. Add 2 tablespoons caramelized sugar syrup and blend. Fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 25 to 30 minutes. Spread Seven Minute Frosting (page 21), flavored with caramelized sugar syrup, between layers and on top and sides of cake.
RIBBON CAKE
(3 eggs)

3 cups sifted Swans Down Cake Flour
3 teaspoons baking powder*
2/3 cup butter or other shortening
1 1/2 cups sugar
3 egg yolks
1 cup milk

3 egg whites, stiffly beaten
3/4 teaspoon cinnamon
3/8 teaspoon cloves
3/4 teaspoon mace
3/4 teaspoon nutmeg
1 1/2 tablespoons molasses
3/8 cup raisins, finely cut
3/8 cup figs, finely cut

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 and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Fold in egg whites. Fill two greased 9-inch layer pans with 2/3 of mixture. To remaining mixture, add spices, molasses, and fruit, and pour into one greased 9-inch layer pan. Bake layers in a moderate oven (375° F.) 25 minutes. Put layers together with red currant jelly. Cover top and sides with Seven Minute Frosting (page 21).

Blackberry jam or a combination of strawberry and pineapple jelly may be used instead of red currant jelly.

Devil’s Food Cake (recipe page 14)
**WHITE MOON CAKE**  
*(5 egg whites)*

<table>
<thead>
<tr>
<th>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 flour mixture, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla; fold in egg whites. Bake in three greased 9-inch layer pans in moderate oven (325° F.) 15 minutes; then increase heat slightly (350° F.) and bake 15 minutes longer. Spread Moon-glow Lemon Frosting (page 22) between layers and on top and sides of cake.</th>
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<tbody>
<tr>
<td>3 cups sifted Swans Down Cake Flour</td>
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<tr>
<td>3 teaspoons baking powder*</td>
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<tr>
<td>( \frac{3}{4} ) cup butter or other shortening</td>
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<tr>
<td>5 egg whites, stiffly beaten</td>
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**REGAL LAYER CAKE**  
*(3 eggs)*

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<tr>
<th>Sift flour once, measure, add baking powder, and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add flavoring. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 25 minutes, or until done.</th>
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<tbody>
<tr>
<td>2 cups sifted Swans Down Cake Flour</td>
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<tr>
<td>2 teaspoons baking powder*</td>
</tr>
<tr>
<td>( \frac{1}{2} ) teaspoon salt</td>
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<tr>
<td>( \frac{3}{4} ) cup butter or other shortening</td>
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<tr>
<td>( \frac{3}{4} ) teaspoon lemon extract</td>
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**ORANGE TEA CAKES**  
*(1 egg)*

<table>
<thead>
<tr>
<th>Sift flour once, measure, add baking powder, and sift together three times. Cream butter, add sugar, and cream together thoroughly. Add egg and beat until light and fluffy. Add orange rind. Add flour, alternately with milk and orange juice, a small amount at a time. Beat after each addition until smooth. Pour into muffin pans, filling them ( \frac{2}{3} ) full. Bake in moderate oven (350° F.) 25 minutes. Makes 18 small cup cakes.</th>
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<tbody>
<tr>
<td>2 cups sifted Swans Down Cake Flour</td>
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<td>2 teaspoons baking powder*</td>
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<td>2 tablespoons butter or other shortening</td>
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*For further information, see page 4*
SWANS DOWN ANGEL FOOD CAKE

(8 to 10 egg whites)

1 cup sifted Swans Down Cake Flour
1 cup egg whites
1 1/4 cups sifted granulated sugar
1/2 teaspoon cream of tartar
1/4 teaspoon vanilla
1/4 teaspoon almond extract

Sift flour once, measure, and sift four more times. Beat egg whites and salt on a large platter with flat wire whisk. When foamy, add cream of tartar and continue beating until eggs are stiff enough to hold up in peaks, but not dry. Fold in sugar carefully, two tablespoons at a time, until all is used. Fold in flavoring. Then sift small quantity of flour over mixture, fold in carefully; continue until all is used. Pour batter into ungreased angel food pan and bake in slow oven at least one hour. Begin at 275° F. and after 30 minutes increase heat slightly (325° F.) and bake 30 minutes longer. Remove from oven and invert pan for 1 hour, or until cold.

CHERRY ANGEL FOOD CAKE

(8 to 10 egg whites)

1 recipe Swans Down Angel Food Cake (above)
1/2 cup maraschino cherries, finely chopped

Pour about 1/3 of cake batter into ungreased angel food pan. Sprinkle 1/2 of cherries over it, add another 1/3 of batter, then add remainder of cherries and rest of batter. Run knife through to bottom of pan to mix cherries evenly throughout. Bake in slow oven at least 1 hour. Begin at 275° F., increasing heat slightly (325° F.) after 30 minutes. Remove from oven and invert pan for 1 hour, or until cold.

FRUITED SPONGE TORTE

(3 eggs)

1 cup sifted Swans Down Cake Flour
1 teaspoon baking powder
1 cup dates, seeded and coarsely cut
3 egg whites, stiffly beaten
1 cup walnut meats, coarsely broken
1 teaspoon vanilla
3 egg yolks, well beaten

Sift flour once, measure, add baking powder, and sift together three times. Add dates and nuts. Add sugar and vanilla to egg yolks, mixing thoroughly. Fold in flour mixture, then egg whites. Bake in two greased 9-inch layer pans in moderate oven (350° F.) 30 minutes, or until done. Serve with whipped cream.
CHOCOLATE ANGEL FOOD CAKE
(10 to 12 egg whites)

3/4 cup sifted Swans Down Cake Flour
4 tablespoons Baker’s Breakfast Cocoa
1 1/4 cups egg whites (10 to 12 egg whites)

1/4 teaspoon salt
1 teaspoon cream of tartar
1 1/4 cups sifted granulated sugar
1 teaspoon vanilla

Sift flour once, measure, add cocoa, and sift four more times. Beat egg whites and salt on large platter with flat wire whisk. When foamy, add cream of tartar and continue beating until eggs are stiff enough to hold up in peaks, but not dry. Fold in sugar carefully, 2 tablespoons at a time, until all is used. Fold in vanilla. Then sift small amount of flour over mixture and fold in carefully; continue until all is used. Pour batter into ungreased angel food pan and bake in slow oven at least 1 hour. Begin at 275° F., increasing heat slightly (325° F.) after 30 minutes. Remove from oven and invert pan for 1 hour, or until cold.
Frostings to Adorn The Cake

Seven Minute Frosting

2 egg whites, unbeaten
1½ cups sugar
5 tablespoons water
1 ½ teaspoons light corn syrup
1 teaspoon vanilla

Put egg whites, sugar, water, and corn syrup in upper part of double boiler. Beat with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from fire, add vanilla, and beat until thick enough to spread. Makes enough frosting to cover tops and sides of two 9-inch layers.

Fudge Frosting

2 squares Baker’s Unsweetened Chocolate, cut in pieces
¾ cup milk
2 cups sugar
Dash of salt
2 tablespoons light corn syrup
2 tablespoons butter
1 teaspoon vanilla

Add chocolate to milk and place over low flame. Cook until mixture is smooth and blended, stirring constantly. Add sugar, salt, and corn syrup, and stir until sugar is dissolved and mixture boils. Continue cooking, without stirring, until a small amount of mixture forms a very soft ball in cold water (232° F.). Remove from fire. Add butter and vanilla. Cool to lukewarm (110° F.). Beat until of right consistency to spread. Makes enough frosting to cover tops and sides of two 9-inch layers.

Clever Judy Frosting

1 tablespoon butter
1 cup sifted confectioners’ sugar
1 egg or 2 egg yolks, unbeaten
⅛ cup milk
½ teaspoon vanilla
2 to 4 squares Baker’s Unsweetened Chocolate, melted

Cream butter thoroughly, add sugar gradually, and cream together well. Add egg, milk, vanilla, and chocolate. Place bowl in pan of cracked ice or ice water and beat with rotary egg beater until of right consistency to spread (about 3 minutes). Makes enough frosting for two 8-inch layers.
CARAMEL FROSTING

1 1/2 cups brown sugar, firmly packed 1 cup milk
1/2 cup granulated sugar 1 tablespoon butter

Boil brown sugar, granulated sugar, and milk until syrup forms a soft ball in cold water (232° F.). Add butter and remove from fire. Cool to lukewarm (110° F.); beat until thick and creamy and of right consistency to spread. Makes enough frosting to cover tops and sides of two 9-inch layers.

BUTTER FROSTING

4 tablespoons butter 1 teaspoon vanilla
2 cups sifted confectioners' sugar 3 tablespoons milk or cream

Cream butter until very soft. Add sugar gradually, blending thoroughly. Add vanilla. Thin with milk, a drop at a time, until of right consistency to spread. Makes enough frosting to cover tops and sides of two 9-inch layers or top and sides of 8 x 8 x 2-inch cake.

MOON-GLOW LEMON FROSTING

Grated rind of 1 lemon 2 egg yolks, unbeaten
4 tablespoons lemon juice 4 1/2 cups confectioners' sugar (about)

Add lemon rind and juice to egg yolks. Stir in sugar until of right consistency to spread. Makes enough frosting to cover tops and sides of three 9-inch layers.

TOASTED WALNUT FILLING

1/2 cup brown sugar, firmly packed 3 egg yolks, slightly beaten
1/2 cup butter 3/4 cup walnut meats, toasted
1 teaspoon water and slightly broken

Combine sugar, butter, and water in double boiler, and heat until sugar is dissolved. Add egg yolks. Cook until slightly thickened, stirring constantly. Add nuts. Cook and spread. Makes enough filling for two 9-inch layers.

ORANGE FILLING

5 tablespoons Swans Down Cake Flour 3 tablespoons lemon juice
1 cup sugar 1/4 cup water
Grated rind of 1 orange 1 egg, or
1/2 cup orange juice 2 egg yolks, slightly beaten
2 teaspoons butter

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