The Latest Cake Secrets
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About forty years ago, the first cheery package of Swans Down Cake Flour appeared to show women a wonderful new way to perfection in baking. This new kind of flour made friends fast. Women tried it and marveled at the wonders it performed. The news flew from kitchen to kitchen—to millions of homes.

"It makes cakes lighter . . . tenderer . . . more delicious." "It gives cakes a fineness you simply can't get with ordinary flour."

Today, Swans Down, the original cake flour, is the most popular and successful cake flour used in the land.

One glorious proof of it comes straight from the countless blue ribbons that Swans Down cakes capture at fairs all over the country. At state and county fairs, more prize-winning cakes are made with Swans Down than with any other cake flour!

The "reason why"—the secret of this matchless Swans Down perfection—makes a fascinating story. Before you reach for a mixing bowl and spoon, before you try any of the tempting recipes given in this book, be sure to turn to page 45. Read the story of Swans Down. Here you will learn just how to make every cake a blue-ribbon success.

And this is only one of the important sections in this helpful book, for The Latest Cake Secrets includes the following sections:

- Good Recipes . . . . Page 3
- A Hostess Calendar . . . Page 39
- For Perfect Cakes . . . . Page 43
- General Index . . . . Page 62
- Cake Set Offer . . . . Page 64

*CONSUMER SERVICE DEPARTMENT*

GENERAL FOODS CORPORATION • NEW YORK
MAYBE you’re an old hand at this baking game. Maybe just a beginner. Either way, you will find in this booklet the latest secrets of new and finer cake triumphs! Secrets that will make your baking easier and surer.

BUT . . . Good cakes are, after all, a matter of knowing how!

This booklet explains clearly and simply each important step in the making of a perfect cake. It tells you how to choose ingredients, how to measure accurately, how to mix properly, how to bake, how to care for cake after baking, how to frost cakes attractively, how to avoid cake troubles.

Every recipe in this book has been carefully developed for best results. Every one has been tested and retested. Follow these recipes exactly, measurement for measurement, ingredient for ingredient. Master your rules. And certain success is bound to be yours!

On page 39, you will also find A Hostess Calendar. It holds a lot of bright and tempting answers to that puzzling question, “What kind of cake shall I make today?” It’s a quick-and-easy guide to party cakes, everyday cakes, picnic cakes, holiday cakes, and cakes for occasions all through the year.

And now—yours for perfect cakes everytime, and the best baking of your life!
Good recipes...

*the first rule for cake success*

Orange Cream Cake (page 4)... such glorious cake wins highest honors.
**SILVER CAKE**
(4 egg whites)

- 3 cups sifted Swans Down Cake Flour
- 1 1/2 cups sugar
- 3 teaspoons Calumet Baking Powder*
- 1 cup milk
- 1/4 cup butter or other shortening
- 1/4 teaspoon lemon extract
- 4 egg whites, stiffly 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 flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add lemon extract. Fold in egg whites quickly and thoroughly. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 25 to 30 minutes. Spread Luscious Lemon Frosting (page 34), or Snowy Lemon Frosting (page 36) between layers and on top and sides of cake.

**ORANGE CREAM CAKE**

Use recipe for Silver Cake (above). Spread Orange Filling (page 38) between layers and White Mountain Cream (page 37) over cake. Decorate with orange sections.

**ORANGE LAYER CAKE**
(2 eggs)

- 1 1/2 cups sifted Swans Down Cake Flour
- 1/2 cup butter or other shortening
- 1 1/2 teaspoons Calumet Baking Powder*
- 1 cup sugar
- 1/4 teaspoon salt
- 2 eggs, unbeaten
- 1 teaspoon grated orange rind
- 1/2 cup orange juice

Sift flour once, measure, add baking powder and salt, and sift together three times. Add orange rind to butter and cream thoroughly, add sugar gradually, creaming until light and fluffy. Add eggs, one at a time, beating thoroughly after each. Add flour, alternately with orange juice, a small amount at a time, beating after each addition until smooth. Bake in two greased 8-inch layer pans in moderate oven (375° F.) 25 minutes. Spread generously with Orange Butter Frosting (page 32).

**SWANS DOWN STANDARD WHITE CAKE**
(3 egg whites)

- 2 cups sifted Swans Down Cake Flour
- 1 cup sugar
- 2 teaspoons Calumet Baking Powder*
- 3/4 cup milk
- 1/4 teaspoon salt
- 1 teaspoon vanilla
- 1/2 cup butter or other shortening
- 3 egg whites, stiffly beaten

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 flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Fold in egg whites quickly and thoroughly. Bake in two greased 8-inch layer pans in moderate oven (375° F.) 25 to 30 minutes. Spread Hungarian Chocolate Frosting (page 33) generously between layers and over cake.

*For further information on baking powder, read section on Leavening, page 46.*
### ECONOMICAL GOLD CAKE

<table>
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<tbody>
<tr>
<td>2 cups sifted Swans Down Cake Flour</td>
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<tr>
<td>2 teaspoons Calumet Baking Powder*</td>
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<tr>
<td>1/4 cup butter or other shortening</td>
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<tr>
<td>1 cup sugar</td>
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<tr>
<td>3 egg yolks, beaten until thick and lemon-colored</td>
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<tr>
<td>3/4 cup milk</td>
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<tr>
<td>1 teaspoon vanilla, or</td>
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<tr>
<td>1/4 teaspoon orange extract</td>
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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, beating after each addition until smooth. Add flavoring and beat thoroughly. Bake in greased pan, 8x8x2 inches, in moderate oven (350°F) 50 minutes, or until done. Spread Seven Minute Frosting (page 36) or Orange Butter Frosting (page 32) generously on top and sides of cake. Double recipe for two square layers. Or bake in two greased 8-inch layer pans in moderate oven (375°F) 25 to 30 minutes.

### SUNNY BUTTER CAKE

<table>
<thead>
<tr>
<th>Ingredient</th>
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<tbody>
<tr>
<td>2 1/4 cups sifted Swans Down Cake Flour</td>
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<tr>
<td>2 1/4 teaspoons Calumet Baking Powder*</td>
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<tr>
<td>1/4 teaspoon salt</td>
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<tr>
<td>1/4 cup butter</td>
<td></td>
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<tr>
<td>1 cup sugar</td>
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<tr>
<td>4 egg yolks, beaten until thick and lemon-colored</td>
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<tr>
<td>3/4 cup milk</td>
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<tr>
<td>1 teaspoon vanilla, or</td>
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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 beat well; then flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in greased loaf pan, 8x4x3 inches, in moderate oven (375°F) 1 hour and 20 minutes. Spread Luscious Lemon Frosting (1/2 recipe, page 34) on top and sides of cake.

### GOLD AND SILVER CAKE

<table>
<thead>
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<tbody>
<tr>
<td>4 1/2 cups sifted Swans Down Cake Flour</td>
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<tr>
<td>4 1/4 teaspoons Calumet Baking Powder*</td>
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<tr>
<td>1/2 teaspoon salt</td>
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</tr>
<tr>
<td>3/4 cup butter or other shortening</td>
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<tr>
<td>2 1/4 cups sugar</td>
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<tr>
<td>1 1/2 cups milk</td>
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<tr>
<td>1/4 teaspoon almond extract</td>
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<tr>
<td>1/2 teaspoon orange extract</td>
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<tr>
<td>5 egg whites, stiffly beaten</td>
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<tr>
<td>3 egg yolks, beaten until thick and lemon-colored</td>
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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 flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add flavoring. Fold in egg whites quickly and thoroughly. Fill greased 10-inch layer pan with one-third of mixture. To remaining mixture, add egg yolks and blend. Turn into two greased 10-inch layer pans. Bake layers in moderate oven (375°F) 25 to 30 minutes. Arrange white layer between yellow layers. Spread Orange Filling (double recipe, page 38) between layers and Orange Mist Frosting (page 37) on top and sides of cake. Sprinkle top with orange-coconut mixture made by tossing together 3/2 can Baker's Coconut, Southern Style, and 1 1/2 teaspoons grated orange rind until thoroughly blended.
FAVORITE CARAMEL PECAN CAKE
(Standard 2-egg cake)

2½ cups sifted Swans Down Cake Flour 1 cup sugar
2½ teaspoons Calumet Baking Powder* 2 eggs, well beaten
½ teaspoon salt ¾ cup milk
½ cup butter or other shortening 1 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 eggs and beat well. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (375°F.) 25 minutes. Spread Caramel Frosting (page 34) between layers and on top and sides of cake. Decorate with halves of pecans.

Cake may be baked in greased pan, 8x8x2 inches, in moderate oven (350°F.) 50 minutes, or in 24 greased cup-cake pans in moderate oven (375°F.) 20 minutes.

COCONUT LAYER CAKE
(Standard 3-egg cake)

2 cups sifted Swans Down Cake Flour 1 cup sugar
2 teaspoons Calumet Baking Powder* 3 egg yolks, well beaten
½ teaspoon salt ½ cup milk
½ cup butter or other shortening 1 teaspoon vanilla
3 egg whites, stiffly beaten

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 beat well. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla and fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven (375°F.) 25 to 30 minutes. Spread Coconut Frosting (page 36) between layers and on top and sides of cake. Double recipe to make three 10-inch layers. This cake may be baked in greased pan, 8x8x2 inches, in moderate oven (350°F.) 55 minutes.

ALMOND BUTTER CAKE
(3 eggs)

3 cups sifted Swans Down Cake Flour 3 eggs, unbeaten
3 teaspoons Calumet Baking Powder* ½ cup finely chopped almonds
½ teaspoon salt ½ cup finely cut raisins
¾ cup butter 1 cup milk
1½ cups sugar 1 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 eggs, one at a time, beating thoroughly after each. Add nuts and raisins and beat well. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased loaf pans, 8x4x3 inches, in moderate oven (350°F.) 1 hour, or until done. Spread Butter Frosting (page 32) thickly on tops of cakes; decorate with toasted almonds and raisins.

*For further information on baking powder, read section on Leavening, page 46.
### WONDER CHOCOLATE LAYER CAKE  
*(Standard 1-egg cake)*

- 2 cups sifted Swans Down Cake Flour
- 2 teaspoons Calumet Baking Powder
- 1/4 teaspoon salt
- 4 tablespoons butter or other shortening
- 1 cup sugar
- 1 egg, unbeaten
- 3/4 cup milk
- 1 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 well. Add egg and beat very thoroughly. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased 8-inch layer pans in moderate oven (375° F.) 25 minutes. Spread Chocolate Wonder Frosting (page 32) between layers and on top of cake. This cake may be baked in greased pan, 8x8x2 inches, in moderate oven (350° F.) 50 minutes.

### WASHINGTON PIE

Use recipe for Wonder Chocolate Layer Cake (above). Do not frost. Spread raspberry jam between layers; sift powdered sugar on top.

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... Wonder Chocolate Layer Cake (above)—fine grain, tender texture, melting crumb, delicious flavor ... all the marks of luxury cake from a thrifty one-egg recipe. Swans Down is the secret!
LORD BALTIMORE CAKE

(8 egg yolks)

2 3/4 cups sifted Swans Down Cake Flour
2 3/4 teaspoons Calumet Baking Powder*
1/2 teaspoon salt
3/4 cup butter

1 1/4 cups sugar
8 egg yolks
3/4 cup milk
1/2 teaspoon lemon extract

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. Beat egg yolks very thoroughly with rotary egg beater until light colored and thick enough to fall from beater in heavy continuous stream. Add to creamed mixture and beat until very smooth, almost waxy in appearance. Add flour, alternately with milk, a small amount at a time, beating very thoroughly after each addition. When all flour is added, beat thoroughly again. Add lemon extract. Bake in three greased 9-inch layer pans in moderate oven (375° F.) 25 minutes, or until done. Spread Lord Baltimore Frosting (page 37) between layers and on top of cake.

Note: This cake requires especially thorough beating of egg yolks and cake mixture throughout the mixing process to make it very fine grained and light.

LADY BALTIMORE CAKE

Use recipe for Silver Cake (page 4). Spread Lady Baltimore Filling and Frosting (page 37) between layers and on top and sides of cake as directed. Decorate top of cake with pecan or walnut halves, if desired.

QUICK FUDGE CAKE

(2 eggs)

1 1/2 cups sifted Swans Down Cake Flour
1 3/4 teaspoons Calumet Baking Powder*
1/4 teaspoon salt
1 cup sugar
5 tablespoons softened butter or other shortening

2 eggs, well beaten
1/2 cup milk
1/2 teaspoon vanilla
2 squares Baker’s Unsweetened Chocolate, melted

Sift flour once, measure, add baking powder, salt, and sugar, and sift together three times. Add butter. Combine eggs, milk, and vanilla, and add to flour mixture, stirring until all flour is dampened. Add chocolate and blend. Then beat vigorously 1 minute. Bake in greased pan, 8x8x2 inches, in moderate oven (325° F.) 1 hour. Spread Chocolate Butter Frosting (page 32) or Fudge Frosting (page 35) over cake.

ORANGE FUDGE CAKE

Use recipe for Quick Fudge Cake (above) substituting 2 teaspoons grated orange rind for vanilla in recipe. Spread Orange Butter Frosting (page 32) generously on top and sides of cake. Or spread with Chocolate Butter Frosting (page 32) made with orange juice instead of milk, and flavored with 2 teaspoons grated orange rind instead of vanilla. More or less orange rind may be used for flavor, as desired.

*For further information on baking powder, read section on Leavening, page 46.
PRIZE DEVIL’S FOOD CAKE

(3 eggs)

<table>
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<tr>
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<tbody>
<tr>
<td>2 cups sifted Swans Down Cake Flour</td>
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<tr>
<td>2% teaspoons Calumet Baking Powder*</td>
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<tr>
<td>¼ teaspoon salt</td>
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<tr>
<td>¾ cup butter or other shortening</td>
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<td>1½ cups sugar</td>
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<tr>
<td>3 eggs, well beaten</td>
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<tr>
<td>3 squares Baker’s Unsweetened Chocolate, melted</td>
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<tr>
<td>¾ cup milk</td>
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<tr>
<td>1 teaspoon vanilla</td>
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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; then chocolate and beat until smooth. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (350°F.) 30 minutes, or until done. Spread Raisin Nut Filling (page 38) between layers and Seven Minute (page 36) or Fudge Frosting (page 35) on top and sides of cake. Or spread Fluffy Mocha Frosting (page 33) between layers and on top and sides of cake. Marshmallow Frosting (page 35) or Coconut Frosting (page 36) are also suitable.

PARTY DEVIL’S FOOD CAKE

Use the recipe for Prize Devil’s Food Cake (above). Spread Orange Mist Frosting (page 37) between layers and on top and sides of cake. Melt 2 additional squares Baker’s Unsweetened Chocolate with 2 teaspoons butter. When frosting is set, pour chocolate mixture over cake, letting it run down on sides.

AMBASSADOR CHOCOLATE CAKE

(3 eggs)

<table>
<thead>
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<th>Ingredient</th>
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<tbody>
<tr>
<td>2 cups sifted Swans Down Cake Flour</td>
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<tr>
<td>1 teaspoon soda</td>
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<tr>
<td>½ teaspoon salt</td>
<td></td>
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<tr>
<td>1 cup butter or other shortening</td>
<td></td>
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<tr>
<td>1⅓ cups brown sugar, firmly packed</td>
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<tr>
<td>3 eggs, well beaten</td>
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<tr>
<td>4 squares Baker’s Unsweetened Chocolate, melted</td>
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<tr>
<td>¾ cup water</td>
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Sift flour once, measure, add soda 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; then chocolate and beat until smooth. Add flour, alternately with water, a small amount at a time, beating after each addition until smooth. Bake in two deep greased 9-inch layer pans in moderate oven (350°F.) 30 minutes. Spread Sea Foam Frosting (page 36) between layers and on top and sides of cake. If desired, top with chocolate mixture as for Party Devil’s Food Cake (above).

MISTLETOE CHOCOLATE CAKE

(Illustration on front cover)

Use recipe for Ambassador Chocolate Cake (above). Spread Seven Minute Frosting (page 36) between layers and on top and sides of cake. Decorate with wreath of mistletoe, using silver dragées for berries and slices of angelica or citron for leaves and stems. Double recipe to make three 10-inch layers.
PEACH UPSIDE DOWN CAKE

(1 egg)

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

4 tablespoons butter
1/2 cup brown sugar, firmly packed
2 cups sliced peaches (fresh or canned)

Sift flour once, measure, add baking powder, salt, and sugar, and sift together three times. Add butter. Combine egg, milk, and vanilla. Add to flour mixture, stirring until all flour is dampened; then beat vigorously 1 minute.

Melt 4 tablespoons butter in 8x8x2-inch pan or 8-inch skillet, over low flame. Add brown sugar (1/4 teaspoon nutmeg may be mixed with brown sugar, if desired); stir until melted. On this arrange peach slices. Turn batter over contents of pan. Bake in moderate oven (350° F.) 50 minutes, or until done. Loosen cake from sides of pan with spatula. Serve upside down with peaches on top. Garnish with whipped cream. Canned pineapple, cooked apricots, or sliced apples may be used for peaches.

*For further information on baking powder, read section on Leavening, page 46.

Peach Upside Down Cake (above)—popular the year-round with fresh or canned peaches. Serve it sunny-side up and you'll have a lovely, rich, and complete dessert.
FEATHER SPICE CAKE
(2 eggs)

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<th>Ingredient</th>
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<tr>
<td>2 1/2 cups sifted Swans Down Cake Flour</td>
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<tr>
<td>2 1/2 teaspoons Calumet Baking Powder*</td>
<td></td>
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<tr>
<td>1/4 teaspoon salt</td>
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<tr>
<td>1 teaspoon cinnamon</td>
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<tr>
<td>1/4 teaspoon mace</td>
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<tr>
<td>1/2 cup butter or other shortening</td>
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<td>1 cup sugar</td>
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<tr>
<td>2 eggs, unbeaten</td>
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<tr>
<td>1/2 cup molasses</td>
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<td>3/4 cup milk</td>
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Sift flour once, measure, add baking powder, salt, and spices, 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 thoroughly after each. Then add molasses and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 25 minutes, or until done. Spread Fluffy Mocha Frosting (page 33) between layers and on top and sides of cake; sprinkle nuts on sides. Double recipe to make three 10-inch layers. Or spread raspberry jam or Raisin Nut Filling (page 38) between layers and Butter Frosting (page 32) on top and sides of cake. Orange Butter Frosting and Chocolate Wonder Frosting (page 32) are also suitable; and this cake may be served with a jam filling and powdered sugar topping, or in wedges with a tart fruit sauce as a simple dessert.

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Feather Spice Cake (above)—fairy-light and fragrant—a new treat for all spice-cake lovers! Serve it with tangy cider, frosted lemonade, sweet milk, or coffee.
Sovereign Spice Cake

(2 eggs)

2 cups sifted Swans Down Cake Flour 1/4 teaspoon mace
2 teaspoons Calumet Baking Powder* 1/2 teaspoon allspice
1/2 teaspoon salt 1 cup brown sugar, firmly packed
1 teaspoon cinnamon 2 eggs, well beaten
1/4 teaspoon cloves 1/4 cup milk
1/4 teaspoon nutmeg 1 cup heavy cream

Sift flour once, measure, add baking powder, salt, and spices, and sift together three times. Sift sugar and add gradually to eggs, beating well. Add flour, alternately with milk and cream, a small amount at a time, beating after each addition until smooth. Bake in greased pan, 8x8x2 inches, in moderate oven (350° F.) 50 minutes. Spread Raisin Nut Filling (page 38) on top and Sea Foam Frosting (page 36) over cake.

Gingerbread

(1 egg)

2 cups sifted Swans Down Cake Flour 1/2 teaspoon salt
2 teaspoons Calumet Baking Powder* 1/2 cup butter or other shortening
1/4 teaspoon soda 1/2 cup sugar
2 teaspoons ginger 1 egg, unbeaten
1 teaspoon cinnamon 1/2 cup molasses

3/4 cup sour milk or buttermilk

Sift flour once, measure, add baking powder, soda, spices, 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; then molasses. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Bake in greased pan, 8x8x2 inches, in moderate oven (350° F.) 50 minutes. Serve plain or with whipped cream flavored with molasses.

Ribbon Cake

(3 eggs)

3 cups sifted Swans Down Cake Flour 3/4 teaspoon cinnamon
3 teaspoons Calumet Baking Powder* 1/6 teaspoon cloves
1/2 cup butter or other shortening 1/4 teaspoon mace
1 1/2 cups sugar 1/4 teaspoon nutmeg
3 egg yolks, well beaten 1 1/2 tablespoons molasses
1 cup milk 1/4 cup finely cut raisins
3 egg whites, stiffly beaten 1/4 cup finely cut figs

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, beating after each addition until smooth. Fold in egg whites. Fill two greased 9-inch layer pans with two-thirds of mixture. To remaining mixture, add spices, molasses, and fruit, and pour into one greased 9-inch layer pan. Bake layers in moderate oven (375° F.) 25 minutes. Arrange spice layer between light layers. Spread red currant jelly between layers and Maraschino Frosting (page 36) over cake.

*For further information on baking powder, read section on Leavening, page 46.
HERITAGE CREAM CAKE
(2 eggs)

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder*
½ teaspoon salt
1 cup sugar
2 eggs, well beaten
1 cup heavy cream
1 teaspoon vanilla, or
1½ teaspoons grated lemon rind

Sift flour once, measure, add baking powder and salt, and sift together three times. Add sugar gradually to eggs, beating well. Add flour, alternately with cream, a small amount at a time, beating after each addition until smooth. Add flavoring. Bake in greased pan, 8x8x2 inches, in moderate oven (350° F.) for 1 hour. Spread Luscious Lemon Frosting (page 34) generously on top and sides of cake.

ICE CREAM MERINGUE CAKE
(2 eggs)

1¼ cups sifted Swans Down Cake Flour
1¼ teaspoons Calumet Baking Powder*
½ teaspoon salt
4 tablespoons butter or other shortening
2 egg whites
1½ cup sugar
½ cup sugar
2 egg yolks, unbeaten
7 tablespoons milk
½ 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 yolks, one at a time, beating thoroughly after each. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add flavoring. Pour into greased pan, 9x9x2 inches.

Beat egg whites until foamy throughout; add sugar, 2 tablespoons at a time, beating after each addition until sugar is thoroughly blended. Then continue beating until mixture will stand in peaks. Spread over cake batter. Bake in moderate oven (350° F.) 45 to 50 minutes. Let stand about 10 minutes to cool, then remove carefully from pan. Cut in 3-inch squares; top each with small ball of ice cream or with crushed fruit; or serve to accompany ice cream.

APPLE SAUCE CAKE
(1 egg)

1¾ cups sifted Swans Down Cake Flour
½ teaspoon soda
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon cloves
½ cup butter or other shortening
1 cup sugar
1 egg, well beaten
1 cup finely cut raisins, floured
1 cup chopped currants or nut meats, floured
1 cup strained hot thick apple sauce

Sift flour once, measure, add soda, salt, cinnamon, and cloves, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg, raisins, and currants, and beat well. Add flour, alternately with apple sauce, a small amount at a time, beating after each addition until smooth. Bake in greased loaf pan, 8x4x3 inches, in moderate oven (350° F.) 1 hour, or until done. Serve plain, or spread Log Cabin Frosting (page 33) on top and sides of cake.
RIBBON FRUIT CAKE

Dark fruit cake mixture

2 1/2 cups sifted Swans Down Cake Flour
1 teaspoon Calumet Baking Powder*
1/2 teaspoon cloves
1/2 teaspoon each cinnamon, nutmeg, and allspice
1 teaspoon salt
2 cups seedless raisins
2 cups currants
1 1/2 cups finely cut citron
3 cups chopped walnuts
1 cup butter or other shortening
1 1/2 cups sugar
6 egg yolks, unbeaten
1/2 cup cold coffee

Sift flour once, measure, add baking powder, spices, and salt, and sift together three times. Sift 3/4 cup of flour mixture over fruits and nuts, mixing well. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks, one at a time, beating thoroughly after each. Add flour, alternately with coffee, beating thoroughly after each addition. Add fruit mixture and mix well.

Light fruit cake mixture

2 1/2 cups sifted Swans Down Cake Flour
1 teaspoon Calumet Baking Powder*
1 teaspoon salt
3/4 cup Baker's Coconut, Premium Shred, finely cut
2 1/2 cup finely cut candied cherries
2 1/2 cup finely cut candied pineapple
2 1/2 cup finely cut citron
1 1/2 cups chopped blanched almonds
3/4 cup butter or other shortening
1 cup sugar
6 egg whites, unbeaten
2 tablespoons lemon juice

Sift flour once, measure, add baking powder and salt, and sift together three times. Sift 3/4 cup of flour mixture over fruits, nuts, and coconut, mixing thoroughly. Add lemon rind to butter and cream thoroughly; add sugar gradually, creaming until light and fluffy. Add 3 egg whites, one at a time, beating thoroughly after each. Add lemon juice, then flour, alternately with remaining egg whites, beating thoroughly after each addition. Add fruit mixture and mix well.

For ribbon fruit cake, use two 8x4x3-inch pans which have been greased, lined with heavy paper, and again greased. Spread 1/4 of dark mixture in each pan, cover each with 1/2 of light mixture, then top each with 1/2 of remaining dark mixture. Bake in slow oven (250° F.) 4 1/2 hours, or until done. Cool in pans.

OLD-FASHIONED NUT LOAF

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder*
1/2 teaspoon salt
3/4 cup Butter or other shortening
1 teaspoon vanilla
1 cup sugar
3 eggs, unbeaten
1 cup finely cut nut meats
6 tablespoons 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 eggs, one at a time, beating thoroughly after each. Add nuts and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in greased loaf pan, 8x4x3 inches, or in medium fluted pan, in moderate oven (350° F.) 1 hour and 15 minutes, or until done.

*For further information on baking powder, read section on Leavening, page 46.
CHRISTMAS FRUIT CAKE

1 pound (4 1/2 cups) sifted Swans Down Cake Flour
1/2 pound candied pineapple
1 teaspoon Calumet Baking Powder
1/2 pound dates, seeded and sliced
1/2 teaspoon cloves
1 pound raisins
1/2 teaspoon cinnamon
1 pound currants
1/2 teaspoon mace
1/2 pound candied orange and lemon peel
1/2 pound citron, thinly sliced
1/2 pound nut meats, chopped
1 pound butter or other shortening
1 cup honey
10 eggs, well beaten
1 cup molasses
1/2 pound brown sugar
1/2 cup cider
1 pound candied cherries

Sift flour once, measure, add baking powder and spices, and sift together three times. Cream shortening thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, fruits, peel, nuts, honey, molasses, and cider. Add flour gradually. Turn into pans which have been greased, lined with heavy paper, and again greased. Bake in slow oven (250° F.) until thoroughly done. Cool in pans. For large loaves bake in 8x4x3-inch pans about 4 hours. For small loaves bake in 6x3x2 1/2-inch pans about 2 1/2 to 3 hours. Makes 10 pounds fruit cake. To store, brush lightly with port or brandy, wrap in waxed paper, and keep in air-tight container. Or brush with grape juice, wrap, and store.

Ribbon Fruit Cake and Old-fashioned Nut Loaf (page 14)—two favorites that play important holiday roles. Both keep well and slice beautifully. Fruit cake may be made weeks ahead.
FROSTED CHOCOLATE MARBLE CAKE

(6 egg whites)

3 cups sifted Swans Down Cake Flour
3 teaspoons Calumet Baking Powder*
1/2 teaspoon salt
3/4 cup butter or other shortening
2 cups sugar
3/4 cup milk

1/4 teaspoon soda

1 teaspoon vanilla
6 egg whites, stiffly beaten
3 squares Baker’s Unsweetened Chocolate, melted
4 tablespoons sugar
1/4 cup boiling water

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 flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Fold in egg whites quickly and thoroughly. To melted chocolate, add sugar and boiling water, stirring until blended. Then add soda and stir until thickened. Cool slightly. Divide cake batter into two parts. To one part add chocolate mixture and blend. Put by tablespoons into greased pan, 10x10x2 inches, alternating light and dark mixtures. Bake in moderate oven (350° F.) 55 minutes, or until done. Spread Hungarian Chocolate Frosting (page 33) over cake.

WHITE POUND CAKE

(10 to 12 egg whites)

3 3/4 cups sifted Swans Down Cake Flour
1 1/2 teaspoons Calumet Baking Powder*
1 3/4 cups butter

1/4 teaspoon almond extract

2 cups sugar
1 1/4 cups egg whites, unbeaten
1/2 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 egg whites, 1/4 cup at a time, beating about 3 minutes after each addition. Add flour, a small amount at a time, beating well after each addition. Add flavoring and beat vigorously. Turn into two loaf pans, 9x5x3 inches, which have been greased, lined with heavy paper, and again greased. Bake in slow oven (275° F.) 40 minutes; then increase heat slightly (325° F.) and bake 40 minutes longer.

BRIDE’S CAKE

Use recipe for White Pound Cake (above). Turn into a 10-inch tube pan which has been greased, lined on bottom, sides, and around tube with heavy paper, and again greased. Bake in slow oven (275° F.) 1 hour then increase heat slightly (300° F.) and bake 50 minutes longer, or until done. Insert favors, if desired, by wrapping each in waxed paper, and pressing into small slits cut in cake. Spread Ornamental Butter Frosting (page 33) smoothly on top and sides of cake. Decorate with simple borders, festoons, and rosettes of Ornamental Butter Frosting, and trim with silver dragées. Serve on silver tray or platter surrounded with sprays of fern, freesias, cosmos, or bridal wreath. Place special bridal favor on top of cake, if desired, or tie small wedding bells or other favors to white ribbons and intertwine through sprays.

*For further information on baking powder, read section on Leavening, page 46.
GENOese CAKE
(4 eggs)

1½ cups sifted Swans Down Cake Flour
1¾ cups powdered sugar
1½ teaspoons Calumet Baking Powder*
1/2 teaspoon lemon extract
1/2 cup butter

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 thoroughly after each addition. Turn into pan, 8x8x2 inches, which has been greased, lined with heavy paper, and again greased. Bake in a moderate oven (350° F.) 50 minutes. Serve unfrosted, cut in thin, dainty slices.

HOLIDAY CAKE
(5 egg whites)

1¾ cups sifted Swans Down Cake Flour
1 teaspoon Calumet Baking Powder*
1/2 cup finely cut citron
1/2 cup seedless raisins
1/2 cup chopped blanched almonds
1/2 cup Baker's Coconut, Premium
3/4 teaspoon salt
Shred
3/4 cup sugar
1/2 teaspoon almond extract
1/2 teaspoon vanilla
5 egg whites, unbeaten
1/4 cup finely cut candied cherries

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 whites, one at a time, beating very thoroughly after each. Add fruit, nuts, coconut, and flavoring, and mix well. Add flour, a small amount at a time, beating after each addition until smooth. Bake in loaf pan, 8x4x3 inches, which has been greased, lined with heavy paper, and again greased. Bake in slow oven (300° F.) 1 hour and 15 minutes, or until done.

ANNIVERSARY CAKE
(8 egg whites)

3 cups sifted Swans Down Cake Flour
2 cups sugar
3 teaspoons Calumet Baking Powder*
3/4 cup milk
1 teaspoon salt
1/2 teaspoon vanilla
3/4 cup butter or other shortening
8 egg whites, stiffly beaten

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 flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Fold in egg whites quickly and thoroughly. Bake in three greased 9-inch layer pans in moderate oven (375° F.) 25 minutes, or until done. Spread White Mountain Cream (double recipe, page 37) between layers and on top and sides of cake. Decorate with bits of candied cherries and citron, if desired.

This cake may be turned into an 8¼-inch tube pan which has been greased, lined with heavy paper, and again greased, and baked in a slow oven (325° F.) 1 hour and 30 minutes, or until done. Or it may be baked in two greased pans, 8x8x2 inches, in moderate oven (350° F.) 45 minutes, or until done.
SWANS DOWN ANGEL FOOD CAKE
(8 to 10 egg whites)
1 cup sifted Swans Down Cake Flour
1 cup egg whites
¼ teaspoon salt
1 teaspoon cream of tartar
1¼ cups sifted granulated sugar
⅛ teaspoon almond extract
Sift flour once, measure, and sift four more times. Beat egg whites and salt 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 flavoring. Then sift small amount of flour over mixture and fold in carefully; continue until all is used. Turn into ungreased angel food pan and bake in slow oven at least 1 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 1 hour, or until cold.

Note: Remove eggs from refrigerator several hours before using. They beat up lighter and more easily when at room temperature, and give increased fineness of grain and delicacy of texture to angel food cakes.

TOASTED ALMOND ANGEL FOOD CAKE
Use recipe for Swans Down Angel Food Cake (above). After first 10 minutes of baking, quickly sprinkle ½ cup chopped blanched almonds over top of cake. Continue baking as directed.

CHERRY ANGEL FOOD CAKE
Use recipe for Swans Down Angel Food Cake (above); mix as directed. Pour ⅓ of batter into ungreased angel food pan. Sprinkle with ⅓ cup finely chopped maraschino cherries. Add second ⅓ of batter, then another ⅓ cup cherries, and remaining 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. and after 30 minutes increase heat slightly (325° F.); bake 30 minutes longer. Remove from oven; invert until cold.

SWANS DOWN SPONGE CAKE
(5 eggs)
1 cup sifted Swans Down Cake Flour
¼ teaspoon salt
½ teaspoon grated lemon rind
1⅓ tablespoons lemon juice
5 egg yolks, beaten until thick and lemon-colored
5 egg whites
1 cup sifted sugar
Sift flour once, measure, add salt, and sift four times. Add lemon rind and juice to beaten egg yolks and beat with rotary egg beater until very thick and light. Beat egg whites with flat wire whisk until stiff enough to hold up in peaks, but not dry. Fold in sugar, a small amount at a time; then egg yolks. Fold in flour, a small amount at a time. Turn into ungreased tube pan and bake in slow oven (325° F.) 1 hour, or until done. Remove from oven and invert pan 1 hour, or until cold.
TWIN ANGEL FOOD CAKES
(Chocolate and white small angel food cakes)

Use recipe for Swans Down Angel Food Cake (page 18). Pour \( \frac{3}{4} \) of batter into ungreased small angel food pan. To remaining half of batter, add 2 tablespoons Baker’s Breakfast Cocoa, sifting it over mixture and folding in carefully. Turn this batter into another ungreased small angel food pan. Bake cakes in slow oven 50 to 60 minutes. Begin at 275° F. and after 30 minutes increase heat slightly (325° F.) and bake 20 to 30 minutes longer. Remove from oven and invert pans 1 hour, or until cold.

ANGEL LEMON ROLL

Use \( \frac{1}{2} \) recipe Swans Down Angel Food Cake (page 18); mix as directed. Turn batter into 15x10-inch pan which has been greased, lined with paper to within \( \frac{3}{4} \) inch of edge, and again greased. Bake in moderate oven (375° F.) 15 to 20 minutes. Quickly cut off crisp edges of cake. Turn from pan at once onto cloth covered with powdered sugar. Remove paper. Spread with Rich Lemon Filling (page 38) and roll. Wrap in cloth and place on rack until cold.
HOT MILK SPONGE CAKE
(3 eggs)
1 cup sifted Swans Down Cake Flour
1 teaspoon Calumet Baking Powder* 1 cup sugar
3 eggs 2 teaspoons lemon juice
6 tablespoons hot milk

Sift flour once, measure, add baking powder, and sift together three times. Beat eggs until very thick and light and nearly white (10 minutes). Add sugar gradually, beating constantly. Add lemon juice. Fold in flour, a small amount at a time. Add milk, mixing quickly until batter is smooth. Turn at once into ungreased tube pan and bake in moderate oven (350° F.) 35 minutes, or until done. Remove from oven and invert pan 1 hour, or until cake is thoroughly cold.

This mixture may be baked in two lightly greased 8x8x2-inch pans in moderate oven (350° F.) 25 minutes; or in 12x8x3-inch loaf pan, 30 minutes.

ORANGE SPONGE CAKE
(2 eggs and 1 egg yolk)
1 1/4 cups sifted Swans Down Cake Flour
1 1/4 teaspoons Calumet Baking Powder* 1 tablespoon grated orange rind
1/4 teaspoon salt 2 eggs and 1 egg yolk
1 cup sugar 1/4 cup orange juice
1/4 cup water

Sift flour once, measure, add baking powder and salt, and sift together three times. Add 1/2 cup sugar and orange rind to eggs, and beat with rotary egg beater until thick and lemon-colored; add remaining sugar gradually, beating very thoroughly; then orange juice and water. Add flour gradually, beating with rotary egg beater until smooth. Turn into ungreased tube pan and bake in moderate oven (350° F.) 55 minutes, or until done. Remove from oven and invert pan 1 hour, or until cold.

GOLDEN SPONGE CAKE
(9 egg yolks)
1 1/4 cups sifted Swans Down Cake Flour
1 1/4 teaspoons Calumet Baking Powder* 9 egg yolks, beaten until thick and lemon-colored
1/4 teaspoon salt 1 teaspoon lemon extract
1 cup plus 2 tablespoons sugar 1 teaspoon orange extract
6 tablespoons cold water

Sift flour once, measure, add baking powder and salt, and sift together three times. Add sugar gradually to beaten egg yolks, beating with rotary egg beater after each addition until thick and light. Fold in flour, a small amount at a time, and blend. Add flavoring, then add water gradually, mixing only enough to blend. Bake in ungreased tube pan in slow oven (325° F.) 1 hour. Remove from oven and invert until cold.

LADY FINGERS


*For further information on baking powder, read section on Leavening, page 46.
DAFFODIL CAKE
(8 to 10 egg whites and 4 egg yolks)

- 1 cup sifted Swans Down Cake Flour
- 1 teaspoon cream of tartar
- 1 1/4 cups sifted sugar
- 1/2 teaspoon vanilla
- 1 cup egg whites
- 4 egg yolks, beaten until thick
- 1/2 teaspoon salt and lemon-colored

Sift flour once, measure, add 3/4 cup sugar, and sift together four times. Beat egg whites and salt with flat wire whisk. When foamy, add cream of tartar, and continue beating until stiff enough to hold up in peaks, but not dry. Beat in remaining 1/4 cup sugar, 2 tablespoons at a time, until all is used. Sift small amount of flour mixture over egg white and fold in carefully; continue until all is used. Divide mixture into two parts. To one, fold in vanilla. To other, fold in egg yolks and orange extract. Put by tablespoons into ungreased angel food pan, alternating white and yellow mixtures. Bake in slow oven (275° F.) and after 30 minutes increase heat slightly to 325° F. and bake 50 minutes longer. Remove from oven and invert pan 1 hour, or until cake is thoroughly cold. This makes a delicate marble angel food.

SPONGE DROPS
(3 eggs)

- 1/3 cup sifted Swans Down Cake Flour
- 2 egg whites
- Dash of salt
- 1/4 cup powdered sugar
- 1 egg and 2 egg yolks
- 1/4 teaspoon vanilla
- 1 tablespoon melted butter

Sift flour once, measure, add salt, and sift together four times. Combine egg and egg yolks and beat until thick and lemon-colored. Beat egg whites stiff, add sugar gradually, and continue beating until mixture stands in peaks. Fold in egg-yolk mixture and vanilla. Add flour, folding in carefully; then fold in butter. Drop from teaspoon on ungreased paper. Bake in moderate oven (375° F.) 12 minutes. Makes 2 1/2 dozen sponge drops. Serve for tea or to accompany desserts.

CHOCOLATE CREAM ROLL
(4 eggs)

- 6 tablespoons sifted Swans Down Cake Flour
- 6 tablespoons Baker's Breakfast Cocoa
- 1/4 teaspoon Calumet Baking Powder
- 1/4 teaspoon salt
- 3/4 cup sifted sugar
- 4 egg whites, stiffly beaten
- 4 egg yolks, beaten until thick
- 1 teaspoon vanilla
- 1 cup cream, whipped and sweetened

Sift flour once, measure, add cocoa, baking powder, and salt, and sift together three times. Fold sugar gradually into egg whites. Fold in egg yolks and vanilla. Fold in flour gradually. Pour into 15x10-inch pan which has been greased, lined with paper to within 1/2 inch of edge, and again greased. Bake in hot oven (400° F.) 13 minutes. Quickly cut off crisp edges of cake. Turn from pan at once onto damp cloth to cool. Remove paper. When cold, spread with whipped cream. Roll as for jelly roll. Or spread while hot with Seven Minute Frosting (page 36) and roll at once.
SUNSHINE CAKE
(6 egg whites and 4 egg yolks)

1 cup sifted Swans Down Cake Flour
1 cup sifted sugar
3/4 teaspoon salt
6 egg whites

1/2 teaspoon cream of tartar
4 egg yolks, beaten until thick and lemon-colored
1/2 teaspoon lemon extract

Sift flour once, measure, add 3/4 of sugar, and sift together four times. Add salt to egg whites and beat with flat wire whisk. When foamy, add cream of tartar, and continue beating until whisk leaves faint line when drawn across surface of egg whites. Add remaining sugar gradually, and continue beating as before, until texture is very fine and even and egg whites are stiff enough to hold up in peaks, but not dry. Fold in egg yolks and lemon extract. Sift small amount of flour over mixture and fold in carefully; continue until all is used. Pour into ungreased tube pan and bake in slow oven (300° F.) 30 minutes, then increase heat slightly (325° F.) and bake 35 minutes longer. Remove from oven and invert pan 1 hour, or until cake is thoroughly cold. Sprinkle lightly with powdered sugar, if desired; but do not frost. Serve in wedges to accompany ice cream, jellied desserts, or fruits. This cake will keep moist and fresh for several days if stored carefully in a cake safe or other suitable container. It is a fine, delicate sponge cake, especially suited to summer entertaining.

... Sunshine Cake (above)—another favorite of the sponge cake clan! Like all its sisters and brothers, it stores well. Never cut sponge cake—tear it apart gently with two forks.
OLD-FASHIONED JELLY ROLL
(4 eggs)

\[
\begin{align*}
\frac{3}{4} \text{ cup sifted Swans Down Cake Flour} & & 4 \text{ eggs} \\
\frac{3}{4} \text{ teaspoon Calumet Baking Powder*} & & \frac{3}{4} \text{ cup sifted sugar} \\
\frac{1}{2} \text{ teaspoon salt} & & 1 \text{ teaspoon vanilla} \\
\end{align*}
\]

1 cup jelly (any flavor)

Sift flour once; measure. Combine baking powder, salt, and eggs in bowl. Place over smaller bowl of hot water and beat with rotary egg beater, adding sugar gradually until mixture becomes thick and light colored. Remove bowl from hot water. Fold in flour and vanilla. Turn into 15x10-inch pan which has been greased, lined with paper to within \(\frac{1}{2}\) inch of edge, and again greased. Bake in hot oven \(400^\circ\ F.)\) 13 minutes. Quickly cut off crisp edges of cake. Turn from pan at once on cloth covered with powdered sugar. Remove paper. Spread with jelly and roll. Wrap in cloth and cool on rack.

COCONUT ORANGE ROLL

Use recipe for jelly roll (above), spreading with Coconut Orange Filling (page 38).

*For further information on baking powder, read section on Leavening, page 46.

... Old-fashioned Jelly Roll (above)—easier than you ever dreamed, if you follow the careful directions. And so quickly baked that you will want it on your hurry-up dessert list.
TWO-EGG CUP CAKES

1 1/4 cups sifted Swans Down Cake Flour 1 cup sugar
1 1/2 teaspoons Calumet Baking Powder* 2 eggs, unbeaten
1/2 cup butter or other shortening 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, one at a time, beating well after each. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add flavoring. Pour into greased cup-cake pans, filling them 3/4 full. Bake in moderate oven (375° F.) 20 minutes, or until done. Frost as desired, using Butter Frosting (page 32) plain or delicately tinted, Maraschino Frosting (page 36), decorated as desired, or Log Cabin Frosting (page 33) sprinkled with chopped nuts. Makes 2 dozen.

COCONUT VANITIES

2 cups sifted Swans Down Cake Flour 4 tablespoons butter or other shortening
2 teaspoons Calumet Baking Powder* 1 cup sugar
1/4 teaspoon salt 1 egg, unbeaten
1 tablespoon grated orange rind 1/4 cup milk
1/4 cup orange juice
4 tablespoons sugar 1 egg white, stiffly beaten
1/2 can Baker’s Coconut, Southern Style

Sift flour once, measure, add baking powder and salt, and sift together three times. Add orange rind to butter and cream thoroughly. Add sugar gradually and cream together well. Add egg and beat very thoroughly. Add flour, alternately with milk and orange juice, a small amount at a time, beating after each addition until smooth. Turn into greased pan, 15x10 inches. Cover with thin layer of meringue made by beating sugar into beaten egg white. Sprinkle with coconut. Bake in moderate oven (350° F.) 25 minutes. Cool. Cut in diamond-shaped pieces. Makes 2 dozen vanities.

LEMON QUEENS

1 1/2 cups sifted Swans Down Cake Flour 1 cup sugar
1/4 teaspoon salt
1/4 teaspoon soda
1 1/2 teaspoons grated lemon rind
1/2 cup butter
4 egg yolks, beaten until thick
and lemon-colored
3/4 tablespoon lemon juice
4 egg whites, stiffly beaten

Sift flour once, measure, add salt and soda, and sift together three times. Add lemon rind to butter and cream well. Add sugar gradually and cream together until light and fluffy. Add egg yolks and beat thoroughly; then lemon juice. Add flour, a small amount at a time, beating after each addition until smooth. Fold in egg whites. Bake in small greased cup-cake pans in moderate oven (350° F.) 25 minutes. Top with thin coating of Luscious Lemon Frosting (3/4 recipe, page 34). Makes 18 queens.

*For further information on baking powder, read section on Leavening, page 46.
**ÉCLAIRS OR CREAM PUFFS**

1 cup sifted Swans Down Cake Flour  
1/3 cup butter or other shortening  
1 cup boiling water  
3 eggs, unbeaten

Sift flour once; measure. Melt shortening in water. Stir flour into rapidly boiling water. Cook and stir constantly until mixture leaves sides of pan in smooth, compact mass. Remove at once from fire. Add eggs, one at a time, beating only until smooth (20 to 40 seconds) after each. Shape on ungreased baking sheet, using pastry bag or two teaspoons to make rounds for cream puffs, or strips, 5x1 inches, for éclairs. Bake in hot oven (450° F.) 20 minutes; then reduce heat to moderate (350° F.) and bake 25 minutes longer. With sharp knife make slit in one side; insert Custard Cream Filling (page 38). Cover éclairs with Hungarian Chocolate Frosting (1/2 recipe, page 33); sprinkle confectioners' sugar over cream puffs. Makes 12.

**CHOCOLATE MARGUERITES**

1/2 cup sifted Swans Down Cake Flour  
1/4 teaspoon each soda and salt  
1/4 cup brown sugar, firmly packed  
2 eggs, well beaten  
2 tablespoons butter  
1 1/2 squares Baker's Unsweetened Chocolate, melted  
1 cup finely cut pecans

Sift flour once, measure, add soda and salt, and sift together three times. Beat sugar gradually into beaten eggs. Melt butter with chocolate and add to egg mixture; blend. Add flour gradually; then nuts. Turn into greased small fancy pans. Place pecan half on each. Bake in moderate oven (375° F.) 10 minutes. Makes 2 dozen.

**GOLD COOKIES**

2 cups sifted Swans Down Cake Flour  
1 1/2 teaspoons Calumet Baking Powder*  
1/2 cup butter or other shortening  
1 cup sugar  
4 egg yolks, unbeaten  
1/2 teaspoon lemon extract


**SOUR CREAM COOKIES**

2 1/4 cups sifted Swans Down Cake Flour  
1 1/2 teaspoons Calumet Baking Powder*  
1/4 teaspoon soda  
1/4 teaspoon each salt, nutmeg, allspice  
1/2 cup butter or other shortening  
3/4 cup brown sugar, firmly packed  
1 egg, unbeaten  
1/2 cup broken walnut meats  
1/2 cup raisins  
1/2 cup heavy sour cream

Sift flour once, measure, add dry ingredients, and sift three times. Cream butter thoroughly, add sugar gradually, and cream well. Add egg, then nuts and raisins. Add flour, alternately with sour cream. Drop from teaspoon on ungreased baking sheet and bake in hot oven (425° F.) 8 to 10 minutes. Makes 3 3/4 dozen.
MEDALLION SUGAR COOKIES

| Sifted Swans Down Cake Flour | 3 1/3 cups |
| Calumet Baking Powder* | 2 1/2 teaspoons |
| Teaspoon salt | 1/2 teaspoon |
| Cup butter or other shortening | 3/8 cup |
| 1 1/2 cups sugar |
| 2 eggs, unbeaten |
| 1 teaspoon vanilla |
| 4 teaspoons milk |

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter thoroughly, add sugar gradually, creaming well. Add eggs, one at a time, beating thoroughly after each. Add vanilla. Then add flour, alternately with milk. Chill. Roll 1/8 inch thick, cut with floured 2 3/4-inch scalloped cutter; sprinkle with white or colored sugar. Bake on greased baking sheet in hot oven (400° F.) 9 minutes, or until done. Makes 10 dozen cookies.

CANDLE CAKES

Use recipe for Two-egg Cup Cakes (page 24). Frost with Snowy Lemon Frosting (page 36) and sprinkle thickly with Baker's Coconut, Southern Style. Arrange cakes on platter; insert candle holder with candle in each. Light candles before serving.

*For further information on baking powder, read section on Leavening, page 46.

... Medallion Sugar Cookies (above)—with gay red sugar—um-m-m! Pop the first batch into the oven, as it bakes, roll and cut another. Small cooks love to help in such busy baking.
**BUTTERSCOTCH SLICES**  
(Ice box cookies)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
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<tbody>
<tr>
<td>3⅔ cups sifted Swans Down Cake Flour</td>
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<tr>
<td>2⅔ teaspoons Calumet Baking Powder*</td>
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<tr>
<td>½ teaspoon salt</td>
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<tr>
<td>1 cup butter</td>
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<td>½ cup brown sugar, firmly packed</td>
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<td>2 eggs, unbeaten</td>
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<td>1 cup broken walnut meats</td>
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<td>1½ teaspoons vanilla</td>
<td></td>
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<tr>
<td>1½ teaspoons lemon juice</td>
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Sift flour once, measure, add baking powder and salt, and sift again. Cream butter thoroughly, add sugar gradually, creaming well. Add eggs, one at a time, beating thoroughly after each. Add nuts and flavoring; then flour, mixing well. Pack dough into two lightly greased loaf pans, 6x3x2¼ inches; cover with waxed paper. Chill overnight, or until firm enough to slice. Turn out on board and slice in ⅛-inch slices; cut slices in triangles or strips, if desired. Bake on ungreased sheet in hot oven (425° F.) 6 minutes. Makes 8 dozen.

**BLUEBERRY TEA CAKES**

Use recipe for Two-egg Cup Cakes (page 24), adding 1 cup blueberries, lightly floured, to cup-cake mixture before filling pans.

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Lemon Cream Scones (page 28)—light, tender, and flaky—these show what a difference Swans Down makes in quick breads, too. A dainty touch for an afternoon tea or breakfast.
BAKING POWDER BISCUITS

| 2 cups sifted Swans Down Cake Flour | 4 tablespoons butter or other shortening |
| 2 teaspoons Calumet Baking Powder* | 1 teaspoon grated lemon rind |
| ½ teaspoon salt | 2 eggs |
| 2 teaspoons sugar | ½ cup light cream |
| 3 tablespoons sugar | ½ teaspoon grated lemon rind |

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out on slightly floured board; knead 30 seconds. Roll ¼ inch thick; cut with 2-inch floured cutter. Bake on ungreased sheet in hot oven (450°F.) 12 minutes. Makes 12.

PIN WHEEL BISCUITS

Use recipe for Baking Powder Biscuits (above), rolling the dough into a rectangle ¼ inch thick. Cream together 4 tablespoons softened butter and ¾ cup firmly packed brown sugar and spread on dough; sprinkle with ¼ cup finely cut pecan meats. Roll dough as for jelly roll and cut in 1-inch slices. Place in greased muffin pans. Bake in hot oven (425°F.) 15 to 20 minutes. Makes 12 biscuits.

LEMON CREAM SCONES

| 2 cups sifted Swans Down Cake Flour | 4 tablespoons butter or other shortening |
| 2 teaspoons Calumet Baking Powder* | 1 teaspoon grated lemon rind |
| ½ teaspoon salt | 2 eggs |
| 2 teaspoons sugar | ½ cup light cream |
| 3 tablespoons sugar | ½ teaspoon grated lemon rind |

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Cut in shortening and lemon rind. Reserve about ½ egg white for glaze. Beat remaining eggs well and add cream; add to flour mixture, and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out on slightly floured board and knead 30 seconds. Roll ¼ inch thick and cut in triangles. Place on ungreased baking sheet. Brush tops lightly with reserved egg white, slightly beaten; sprinkle with mixture of sugar and grated lemon rind. Bake in hot oven (450°F.) 12 minutes, or until browned. Makes 18 scones.

QUEEN TEA MUFFINS

| 1¾ cups sifted Swans Down Cake Flour | 4 tablespoons butter or other shortening |
| 2 teaspoons Calumet Baking Powder* | 4 tablespoons sugar |
| ½ teaspoon salt | 1 egg, well beaten |
| ¾ cup milk |

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter, add sugar gradually, and cream together well. Add egg, then flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Bake in greased muffin pans in hot oven (425°F.) 20 to 25 minutes. Makes 18 small muffins.

*For further information on baking powder, read section on Leavening, page 46.
NUT CRUMB COFFEE CAKE

2 cups sifted Swans Down Cake Flour  3 tablespoons butter or other shortening
2 teaspoons Calumet Baking Powder*  1 cup sugar
1/4 teaspoon salt  1 cup milk
1/2 teaspoon vanilla
2 tablespoons sugar  3/4 cup soft bread crumbs
3/4 teaspoon cinnamon  2 tablespoons melted butter
2 tablespoons chopped walnut meats

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter, add sugar gradually, and cream together well. Add flour, alternately with milk, beating after each addition until smooth. Add vanilla. Turn into greased pan, 9x9x2 inches. Combine sugar and cinnamon, mix with crumbs, and add melted butter and nuts; sprinkle over cake. Bake in moderate oven (350° F.) 45 minutes.

RASPBERRY SHORTCAKE

3 cups sifted Swans Down Cake Flour  1/2 cup butter or other shortening
3 teaspoons Calumet Baking Powder*  3/4 cup milk
1 teaspoon salt  2 quarts crushed, sweetened raspberries

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening; add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out immediately on slightly floured board and knead 30 seconds. Roll 1/4 inch thick into sheet, 16x8 inches. Cut in half. Fit one half into well-greased 8x8x2-inch pan; brush with melted butter. Fit second layer of dough into pan; brush with melted butter. Bake in hot oven (450° F.) 15 to 20 minutes. Spread soft butter and raspberries between halves and on top of cake. Garnish with whipped cream. Serves 8.

ORANGE WAFFLES

2 cups sifted Swans Down Cake Flour  1 1/2 teaspoons grated orange rind
2 teaspoons Calumet Baking Powder*  2 egg yolks, well beaten
1/2 teaspoon salt  2 1/2 cup milk
4 tablespoons sugar  6 tablespoons melted butter
2 egg whites, stiffly beaten

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Add orange rind to egg yolks and mix well; combine with milk and add to flour mixture, beating only until smooth. Add butter and blend. Fold in egg whites. Bake in hot waffle iron. Serve hot with butter and orange marmalade. Makes 4 waffles.

CHEESE DROP BISCUITS

Use recipe for Baking Powder Biscuits (page 28), cutting 1 cup grated American cheese into sifted flour mixture and substituting 3/4 cup milk for 1/2 cup. When dough is mixed, drop from teaspoon on ungreased baking sheet. Bake in hot oven (450° F.) 12 to 15 minutes. Makes 18 biscuits.
PIE CRUST

2 1/4 cups sifted Swans Down Cake Flour  
3/4 cup cold shortening  
1/2 teaspoon salt  
1/2 cup cold water (about)

Sift flour once, measure, add salt, and sift again. Cut in shortening until pieces are about the size of small peas. Add water, a small amount at a time, mixing lightly with fork. Handle as little as possible. Wrap in waxed paper, chill thoroughly. Roll out on slightly floured board. Bake pastry in hot oven (450° F.). Makes enough pastry for one 9-inch two-crust pie, or fifteen 3 1/2-inch tart shells.

Pie Shell. Use 1/2 recipe Pie Crust. Line a 9-inch pie plate with pastry, rolled 1/8 inch thick, allowing pastry to extend 1 inch beyond edge. Fit loosely on plate. Fold edge back to form standing rim; flute with fingers. Line with large piece of waxed paper and fill with rice or beans to hold shape; or prick shell with fork. Bake in hot oven (450° F.) 10 minutes; then remove paper with rice, and continue baking 5 minutes, or until browned. Bake pricked shell 15 minutes.

Tart Shells. Roll pastry 1/8 inch thick. Cut with floured 4- or 5-inch round cutter and fit carefully on outside of upturned tart or muffin pans. Trim edges. Prick with fork. Bake in hot oven (450° F.) 10 to 15 minutes, or until browned.

COCONUT CREAM PIE

4 tablespoons sugar  
5 tablespoons Swans Down Cake Flour  
1/4 teaspoon salt  
2 cups milk  
2 egg whites  
1/2 cup Baker’s Coconut, Premium Shred

Combine sugar, flour, and salt in top of double boiler; add milk and egg yolks, mixing thoroughly. Place over rapidly boiling water and cook 10 minutes, stirring constantly. Remove from boiling water; add 1 cup coconut and vanilla. Cool slightly; then turn into pie shell. Beat egg whites until foamy throughout. Add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Pile lightly on filling; sprinkle with 1/2 cup coconut. Bake in moderate oven (350° F.) 15 minutes, or until browned.

LEMON CHIFFON PIE

3 egg yolks, slightly beaten  
1/2 cup sugar  
3 tablespoons water  
3 tablespoons lemon juice  
1 baked 9-inch pie shell  
1 teaspoon grated lemon rind  
1/2 cup sugar  
1/6 teaspoon salt  
3 egg whites, stiffly beaten

Combine egg yolks, sugar, and water in top of double boiler. Place over hot water and cook until thickened, stirring constantly. Remove from fire, cool, and add lemon juice and rind. Beat sugar and salt gradually into beaten egg whites and continue beating until mixture stiffens again. Fold in lemon mixture. Turn into pie shell. Bake in moderate oven (350° F.) 25 to 30 minutes, or until delicately browned.
**SANTIAGO CHOCOLATE PIE**

3 squares Baker's Unsweetened Chocolate  
3 1/2 cups milk  
3/4 cup sugar  
3/4 cup sifted Swans Down Cake Flour  
3/4 teaspoon salt  
1/2 cup cream, whipped and sweetened  
1/4 cup chopped raisins or dates  
1/4 cup broken nut meats

1 egg or 2 egg yolks, slightly beaten  
2 tablespoons butter  
1 1/2 teaspoons vanilla  
1 baked 9-inch pie shell

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine sugar, flour, and salt; add small amount of chocolate mixture, stirring until smooth; return to double boiler and cook until thickened, stirring constantly. Then continue cooking 10 minutes, stirring occasionally. Add small amount of mixture to egg, stirring vigorously; return to double boiler and cook 2 minutes longer, stirring constantly. Remove from boiling water; add butter and vanilla. Cool slightly and turn into pie shell. Chill. Before serving, cover with sweetened whipped cream to which raisins or dates and nuts have been added. Instead of whipped cream mixture, pie may be topped with a meringue made from the left-over egg whites and baked as directed in recipe for Coconut Cream Pie (page 30).

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Coconut Cream Pie (page 30)—tender flaky crust with the creamiest, smoothest filling you ever made in your life! Both crust and filling owe that extra perfection to Swans Down.
**BUTTER FROSTING**

4 tablespoons butter  
2 cups sifted confectioners’ sugar  
1 teaspoon vanilla  
Dash of salt  
3 tablespoons milk (about)  

Cream butter; add part of sugar gradually, blending after each addition. Add remaining sugar, alternately with milk, until of right consistency to spread. Beat after each addition until smooth. Add vanilla and salt. Makes enough frosting to cover tops of two 8x4 inch loaves (generously), or top and sides of 8x8x2-inch cake, or tops of two 9-inch layers, or 2 dozen cup cakes.

**CHOCOLATE BUTTER FROSTING**

4 tablespoons butter  
2 cups sifted confectioners’ sugar  
1 1/2 squares Baker’s Unsweetened Chocolate, melted  
1/2 teaspoon vanilla  
3 tablespoons milk (about)  
Dash of salt  

Cream butter; add part of sugar gradually, blending after each addition. Add vanilla, salt, and chocolate and mix well. Add remaining sugar, alternately with milk, until of right consistency to spread. Beat after each addition until smooth. Makes enough frosting to cover tops of two 9-inch layers, or top and sides of 8x8x2-inch cake, or 2 dozen cup cakes. Double recipe to cover tops and sides of three 9-inch layers.

**CHOCOLATE WONDER FROSTING**

3 ounces (1 package) cream cheese  
2 to 3 tablespoons milk  
2 cups sifted confectioners’ sugar  
Dash of salt  
2 squares Baker’s Unsweetened Chocolate, melted  

Soften cream cheese with milk. Add sugar, 1 cup at a time, blending after each addition. Add chocolate and salt and beat until smooth. Makes enough frosting to cover tops of two 8-inch layers, or top and sides of 8x8x2-inch cake, or about 2 dozen cup cakes. Double the recipe to cover tops and sides of two 9-inch layers.

*Note:* This frosting, when tightly covered, may be kept in refrigerator several days. It keeps soft and moist and is useful for cakes that are stored.

**ORANGE BUTTER FROSTING**

1 tablespoon grated orange rind  
1/2 teaspoon grated lemon rind  
4 tablespoons orange juice  
2 teaspoons lemon juice  
3 tablespoons butter  
1 egg yolk, unbeaten  
1/2 teaspoon salt  
3 cups sifted confectioners’ sugar

Add orange and lemon rind to fruit juice and let stand 10 minutes; strain if desired. Cream butter; add egg yolk and salt and mix well. Add part of sugar gradually, blending after each addition. Add remaining sugar, alternately with fruit juice, until of right consistency to spread. Beat after each addition until smooth. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8x8x2-inch cake (generously), or about 3 dozen cup cakes.
FLUFFY MOCHA FROSTING

1/2 cup butter
4 cups sifted confectioners' sugar
3 1/2 tablespoons Baker's Breakfast Cocoa
3/4 cup broken walnut meats, toasted
1/4 teaspoon salt
1/2 cup strong coffee (about)
1 teaspoon vanilla

Cream butter. Sift sugar, cocoa, and salt together. Add part of the sugar mixture gradually to butter, blending after each addition. Add remaining sugar mixture, alternately with coffee, until of right consistency to spread. Beat after each addition until smooth. Add vanilla. Spread on cake. Sprinkle with nuts. Makes enough to cover tops and sides of two 9-inch layers (generously), or 3 dozen cup cakes.

ORNAMENTAL BUTTER FROSTING

4 tablespoons butter
5 cups sifted confectioners' sugar
2 egg whites, unbeaten
1/2 teaspoon salt
1 1/2 teaspoons vanilla
2 tablespoons cream (about)

Cream butter; add part of the sugar gradually, blending after each addition. Add remaining sugar, alternately with egg whites, then with cream, until of right consistency to spread. Beat after each addition until smooth. Add vanilla and salt. Spread frosting smoothly on top, sides, and inside center opening of Bride's Cake. Use remaining frosting with a pastry tube to make borders, festoons, and rosettes on cake. (Fill tube only 1/2 full at a time.) Decorate with silver dragées. Makes enough frosting to cover 10-inch tube cake and to use for special decorating. Because of the butter in this ornamental frosting, it remains creamy and moist.

LOG CABIN FROSTING

1/2 cup Log Cabin Syrup
3 tablespoons butter
2 cups sifted confectioners' sugar
Dash of salt

Cook syrup slowly 3 minutes. Cool. Cream butter; add part of sugar gradually, blending after each addition. Add remaining sugar, alternately with syrup, until of right consistency to spread. Beat after each addition until smooth. Add salt. Makes enough frosting to cover top and sides of 8x4x3-inch loaf, or 2 dozen small cup cakes.

HUNGARIAN CHOCOLATE FROSTING

3 squares Baker's Unsweetened Chocolate
1 1/2 cups confectioners' sugar
2 1/2 tablespoons hot water
3 egg yolks
4 tablespoons butter

Melt chocolate in double boiler. Remove from boiling water, add sugar and water, and blend. Add egg yolks, one at a time, beating well after each. Add butter, a tablespoon at a time, beating thoroughly after each amount. Makes enough frosting to cover tops and sides of two 8- or 9-inch layers, or top and sides of 8x8x2-inch cake (generously), or top and sides of a 10x10x2-inch cake, or about 2 dozen cup cakes. (To make 1/2 of recipe, use 1 egg for amount of egg yolk needed.)
LUSCIOUS LEMON FROSTING
1 tablespoon grated orange rind
3 tablespoons butter
3 cups sifted confectioners’ sugar
2 tablespoons lemon juice
1 tablespoon water
Dash of salt

Add orange rind to butter; cream well. Add part of sugar gradually, blending after each addition. Combine lemon juice and water; add to creamed mixture, alternately with remaining sugar, until of right consistency to spread. Beat after each addition until smooth. Add salt. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8x8x2-inch cake (generously), or about 3 dozen cup cakes.

CARAMEL FROSTING
1 1/2 cups brown sugar, firmly packed
1 1/2 cups granulated sugar
1 1/2 cups milk
2 tablespoons butter

Combine sugars and milk and bring to a boil, stirring constantly. Then boil, without stirring, until a small amount of mixture forms a very soft ball in cold water (232° F.). Add butter, cool, and beat as for Fudge Frosting (page 35).

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Economical Gold Cake (page 5)—dainty slices of goodness—and mugs of steaming cocoa! A friendly combination when served round the family fire, or after Sunday night’s ping-pong party.
FUDGE FROSTING

3 squares Baker's Unsweetened Chocolate
1 1/2 cups milk
3 cups sugar

Dash of salt
3 tablespoons light corn syrup
3 tablespoons butter
1 1/2 teaspoons 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; stir until sugar is dissolved and mixture boils. Continue boiling, 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. If necessary, place over hot water to keep soft while spreading. Makes enough frosting to cover tops and sides of two 9-inch layers, or 8x8x2-inch cake, or about 2 dozen cup cakes. Chopped walnut meats may be used to garnish frosting.

MARSHMALLOW FROSTING

Use recipe for Seven Minute Frosting (page 36), folding in 1 cup quartered marshmallows before spreading on cake.

**Prize Devil’s Food Cake (page 9)—a brand new recipe for the world’s favorite. Luscious chocolate cake with rich tantalizing flavor, a glamorous frosting, and—wait till you taste the filling!**
SEVEN MINUTE FROSTING

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

Combine egg whites, sugar, water, and corn syrup in top of double boiler, beating 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 boiling water; add vanilla and beat until thick enough to spread. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8x8x2-inch cake (generously), or about 2 dozen cup cakes.

COCONUT FROSTING

Use Seven Minute Frosting (above). Spread between layers and over cake, sprinkling with 1 can Baker's Coconut, Southern Style, while frosting is still soft.

SEA FOAM FROSTING

2 egg whites, unbeaten  Dash of salt
1 1/2 cups brown sugar, firmly packed  5 tablespoons water
1 teaspoon vanilla

Combine egg whites, sugar, salt, and water. Cook as for Seven Minute Frosting (above), adding vanilla before spreading on cake. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8x8x2-inch cake (generously), or about 2 dozen cup cakes. Chopped nut meats may be added to frosting.

MARASCHINO FROSTING

2 egg whites, unbeaten  1/4 cup maraschino cherry juice
1 1/2 cups sugar  1 teaspoon lemon juice
Dash of salt  1 1/2 teaspoons light corn syrup
1 tablespoon water  20 maraschino cherries, cut in eighths

Combine egg whites, sugar, salt, water, fruit juice, and corn syrup. Cook as for Seven Minute Frosting (above), folding in cherries before spreading on cake. Makes enough frosting to cover top and sides of three 9-inch layers, or 2 dozen cup cakes.

SNOWY LEMON FROSTING

2 egg whites, unbeaten  3 tablespoons water
1 1/2 cups sugar  2 tablespoons lemon juice
1/4 teaspoon grated lemon rind

Combine egg whites, sugar, water, and lemon juice. Cook as for Seven Minute Frosting (above), adding lemon rind before spreading on cake. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8x8x2-inch cake (generously), or about 2 dozen cup cakes.
ORANGE MIST FROSTING

2 egg whites, unbeaten  4 1/2 tablespoons orange juice
1 1/2 cups sugar  1/2 tablespoon lemon juice
1 teaspoon grated orange rind

Combine egg whites, sugar, and orange and lemon juice. Cook as for Seven Minute Frosting (page 36), adding orange rind before spreading on cake. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of three 10-inch layers, or about 2 dozen cup cakes.

LORD BALTIMORE FROSTING

2 egg whites, unbeaten  1/4 cup macaroon crumbs
1 1/2 cups sugar  3/4 cup chopped blanched almonds, toasted
1/4 cup maraschino cherry juice  1/6 teaspoon grated orange rind
1 tablespoon lemon juice  20 maraschino cherries, cut in eighths

Combine egg whites, sugar, and fruit juice. Cook as for Seven Minute Frosting (page 36), folding in remaining ingredients before spreading on cake. Makes enough frosting to cover tops of three 9-inch layers, or tops and sides of two 9-inch layers.

WHITE MOUNTAIN CREAM

(Boiled frosting)

1 1/2 cups sugar  2 egg whites, stiffly beaten
1/2 teaspoon light corn syrup  1 teaspoon vanilla, or
3/4 cup boiling water  1/4 teaspoon orange extract

Combine sugar, corn syrup, and water. Bring quickly to a boil, stirring only until sugar is dissolved. Boil rapidly, without stirring, until a small amount of syrup forms a soft ball in cold water, or spins a long thread when dropped from tip of spoon (240° F.). Pour syrup in fine stream over egg whites, beating constantly. Add flavoring. Continue beating with rotary egg beater 10 to 15 minutes, or until frosting is cool and of consistency to spread. Use wooden spoon when too stiff for beater. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8x8x2-inch cake, or 2 dozen cup cakes. Double recipe for enough frosting to cover tops and sides of three 9-inch layers. This frosting may be varied by adding chopped nut meats, dried fruits, candied fruits, cut marshmallows, or any desired flavorings. And it may be tinted delicately with vegetable coloring.

LADY BALTIMORE FILLING AND FROSTING

1 recipe White Mountain Cream (above)  1/2 cup chopped raisins
6 chopped figs  1/2 cup chopped pecan or walnut meats

Prepare White Mountain Cream, flavoring with vanilla. Add enough of this frosting to figs, raisins, and nuts to make a filling that will spread easily. Spread between layers of cake. Spread remaining frosting on top and sides of cake. Makes enough filling and frosting for two 9-inch layers.
CUSTARD CREAM FILLING

- 1/2 cup sugar
- 4 tablespoons Swans Down Cake Flour
- Dash of salt
- 1 1/2 cups milk
- 2 egg yolks, slightly beaten
- 1 teaspoon vanilla

Combine sugar, flour, and salt in top of double boiler; add milk and egg yolks, mixing thoroughly. Place over boiling water and cook 10 minutes, or until thick, stirring constantly. Cool; add flavoring. Makes enough for 12 large éclairs or cream puffs.

ORANGE FILLING

- 1/2 cup sugar
- 4 tablespoons Swans Down Cake Flour
- Dash of salt
- 1/2 cup orange juice
- 3/4 cup orange juice
- 2 tablespoons butter
- 1 1/2 teaspoons grated orange rind

Combine sugar, flour, and salt in top of double boiler; add fruit juice, water, and egg. Place over rapidly boiling water and cook 10 minutes, stirring constantly. Remove from boiling water; add butter and orange rind. Cool. Makes enough filling to spread generously between two 9-inch layers, or on 15x10-inch roll.

COCONUT ORANGE FILLING

Use recipe for Orange Filling (above). Cook and cool as directed. Then fold in 1/4 cup Baker’s Coconut, Premium Shred, finely cut.

RICH LEMON FILLING

- 3/4 cup sugar
- 4 tablespoons Swans Down Cake Flour
- Dash of salt
- 1/2 cup water
- 1 egg, well beaten
- 2 tablespoons butter
- 1/4 cup lemon juice
- 1/2 teaspoon grated lemon rind

Combine sugar, flour, and salt in top of double boiler; add water and egg, mixing thoroughly. Place over rapidly boiling water and cook 10 minutes, or until thickened, stirring constantly. Remove from boiling water; add butter, lemon juice and rind, and cool. Makes enough filling for 15x10-inch roll.

RAISIN NUT FILLING

- 3/4 cup brown sugar, firmly packed
- 2 tablespoons butter
- 1/4 cup water
- 3/4 cup broken walnut meats, toasted
- 3/4 cup cut seeded raisins
- 2 tablespoons cream or rich milk (about)

Heat sugar, butter, and water in skillet, and cook until a small amount of mixture forms a soft ball in cold water (236°F.). Remove from fire; add nuts and raisins. Add cream until of right consistency to spread. Makes enough filling to spread between two 9-inch layers, or on top of 8x8-inch cake.
A hostess calendar...

follow this guide for what to serve

Bride’s Cake (page 16) ... a tradition. There’s a cake for every party.
CAKES FOR ALL IMPORTANT PARTIES

Serve one of these and the day will be long-remembered

Choose merry friends for company and cake to honor the day. Here are cakes for your finest parties, as good as they are lovely, and best of all, you can make them yourself.

<table>
<thead>
<tr>
<th>FOR YEAR-ROUND HOSPITALITY</th>
<th>ON SPECIAL HOLIDAYS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>January</strong>—Ribbon Cake</td>
<td><strong>New Year’s Day</strong>—Candle Cakes</td>
</tr>
<tr>
<td></td>
<td><strong>Lincoln’s Birthday</strong>—Chocolate Cream Roll</td>
</tr>
<tr>
<td><strong>February</strong>—Lady Baltimore Cake</td>
<td><strong>St. Valentine’s</strong>—Lady Baltimore Cake</td>
</tr>
<tr>
<td></td>
<td><strong>Washington’s Birthday</strong>—Washington Pie</td>
</tr>
<tr>
<td><strong>March</strong>—Coconut Orange Roll</td>
<td><strong>St. Patrick’s</strong>—Holiday Cake</td>
</tr>
<tr>
<td></td>
<td><strong>Easter</strong>—Sunshine Cake</td>
</tr>
<tr>
<td><strong>April</strong>—Toasted Almond Angel Food Cake</td>
<td><strong>May Day</strong>—Silver Cake</td>
</tr>
<tr>
<td></td>
<td><strong>July Fourth</strong>—Ice Cream Meringue Cake</td>
</tr>
<tr>
<td><strong>May</strong>—Gold and Silver Cake</td>
<td><strong>Labor Day</strong>—Peach Upside Down Cake</td>
</tr>
<tr>
<td><strong>June</strong>—Ice Cream Meringue Cake</td>
<td><strong>Halloween</strong>—Party Devil’s Food Cake</td>
</tr>
<tr>
<td><strong>July</strong>—Frosted Chocolate Marble Cake</td>
<td><strong>Thanksgiving</strong>—Old-fashioned Nut Loaf</td>
</tr>
<tr>
<td><strong>August</strong>—Peach Upside Down Cake</td>
<td><strong>Christmas</strong>—Christmas Fruit Cake</td>
</tr>
<tr>
<td><strong>September</strong>—Coconut Layer Cake</td>
<td><strong>FOR WEDDINGS, ANNIVERSARIES</strong></td>
</tr>
<tr>
<td><strong>October</strong>—Sovereign Spice Cake</td>
<td><strong>Bride’s Cake</strong></td>
</tr>
<tr>
<td><strong>November</strong>—Ribbon Fruit Cake</td>
<td><strong>Ribbon Fruit Cake</strong></td>
</tr>
<tr>
<td><strong>December</strong>—Mistletoe Chocolate Cake</td>
<td><strong>Anniversary Cake</strong></td>
</tr>
<tr>
<td></td>
<td><strong>Silver Cake</strong></td>
</tr>
<tr>
<td></td>
<td><strong>Gold and Silver Cake</strong></td>
</tr>
<tr>
<td></td>
<td><strong>Golden Sponge Cake</strong></td>
</tr>
<tr>
<td></td>
<td><strong>Holiday Cake</strong></td>
</tr>
<tr>
<td></td>
<td><strong>Christmas Fruit Cake</strong></td>
</tr>
<tr>
<td></td>
<td><strong>Daffodil Cake</strong></td>
</tr>
<tr>
<td></td>
<td><strong>Sunshine Cake</strong></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>DURING THE CHRISTMAS SEASON</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ribbon Fruit Cake</td>
</tr>
<tr>
<td>Old-fashioned Nut Loaf</td>
</tr>
<tr>
<td>Candle Cakes</td>
</tr>
<tr>
<td>Gold Cookies</td>
</tr>
<tr>
<td>Ribbon Cake</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FOR BIG OR LITTLE TEAS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coconut Vanities</td>
</tr>
<tr>
<td>Chocolate Marguerites</td>
</tr>
<tr>
<td>Medallion Sugar Cookies</td>
</tr>
<tr>
<td>White Pound Cake</td>
</tr>
<tr>
<td>Éclairs or Cream Puffs (small)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TO SERVE WITH ICE CREAM</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sponge Drops</td>
</tr>
<tr>
<td>Swans Down Angel Food Cake</td>
</tr>
<tr>
<td>Sunny Butter Cake</td>
</tr>
<tr>
<td>Gold Cookies</td>
</tr>
<tr>
<td>Cherry Angel Food Cake</td>
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<table>
<thead>
<tr>
<th>FOR WEDDINGS, ANNIVERSARIES</th>
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</thead>
<tbody>
<tr>
<td><strong>Bride’s Cake</strong></td>
</tr>
<tr>
<td><strong>Anniversary Cake</strong></td>
</tr>
<tr>
<td><strong>Silver Cake</strong></td>
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<tr>
<td><strong>Gold and Silver Cake</strong></td>
</tr>
<tr>
<td><strong>Golden Sponge Cake</strong></td>
</tr>
<tr>
<td><strong>Holiday Cake</strong></td>
</tr>
<tr>
<td><strong>Christmas Fruit Cake</strong></td>
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<td><strong>Daffodil Cake</strong></td>
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<td><strong>Sunshine Cake</strong></td>
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<table>
<thead>
<tr>
<th>DURING THE CHRISTMAS SEASON</th>
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<tbody>
<tr>
<td>Ribbon Fruit Cake</td>
</tr>
<tr>
<td>Old-fashioned Nut Loaf</td>
</tr>
<tr>
<td>Candle Cakes</td>
</tr>
<tr>
<td>Gold Cookies</td>
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<table>
<thead>
<tr>
<th>FOR BIG OR LITTLE TEAS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coconut Vanities</td>
</tr>
<tr>
<td>Chocolate Marguerites</td>
</tr>
<tr>
<td>Medallion Sugar Cookies</td>
</tr>
<tr>
<td>White Pound Cake</td>
</tr>
<tr>
<td>Éclairs or Cream Puffs (small)</td>
</tr>
</tbody>
</table>
CAKES FOR GAY HOME FESTIVITIES

Year in, year out, these cakes mean friendly hospitality.

Happy home-comings, birthdays, proud report cards, neighborly triumphs... such days are to be cherished. They call for celebration with a party, lots of admiration, and cake!

### TO CELEBRATE BIRTHDAYS

<table>
<thead>
<tr>
<th>Cake Name</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coconut Layer Cake</td>
<td>6</td>
</tr>
<tr>
<td>Anniversary Cake</td>
<td>17</td>
</tr>
<tr>
<td>Gold and Silver Cake</td>
<td>5</td>
</tr>
<tr>
<td>Party Devil's Food Cake</td>
<td>9</td>
</tr>
<tr>
<td>Frosted Chocolate Marble Cake</td>
<td>16</td>
</tr>
<tr>
<td>Ambassador Chocolate Cake</td>
<td>9</td>
</tr>
<tr>
<td>Sovereign Spice Cake</td>
<td>12</td>
</tr>
<tr>
<td>Ribbon Cake</td>
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<tr>
<td>Twin Angel Food Cakes (frosted)</td>
<td>19</td>
</tr>
<tr>
<td>Candle Cakes</td>
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<tr>
<td>Lord Baltimore Cake</td>
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<td>Lady Baltimore Cake</td>
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### ON THE SUNDAY NIGHT BUFFET

<table>
<thead>
<tr>
<th>Meal Name</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese Drop Biscuits</td>
<td>29</td>
</tr>
<tr>
<td>Pin Wheel Biscuits</td>
<td>28</td>
</tr>
<tr>
<td>Butterscotch Slices</td>
<td>27</td>
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<tr>
<td>Santiago Chocolate Pie</td>
<td>31</td>
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<tr>
<td>Swans Down Sponge Cake</td>
<td>18</td>
</tr>
<tr>
<td>Prize Devil's Food Cake</td>
<td>9</td>
</tr>
<tr>
<td>Economical Gold Cake</td>
<td>5</td>
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<tr>
<td>Ambassador Chocolate Cake</td>
<td>9</td>
</tr>
<tr>
<td>Feather Spice Cake</td>
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<td>Apple Sauce Cake</td>
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</tr>
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<td>Angel Lemon Roll</td>
<td>19</td>
</tr>
</tbody>
</table>

### WHEN ENTERTAINING SIMPLY

<table>
<thead>
<tr>
<th>Meal Name</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Old-fashioned Jelly Roll</td>
<td>23</td>
</tr>
<tr>
<td>Orange Fudge Cake</td>
<td>8</td>
</tr>
<tr>
<td>Orange Sponge Cake</td>
<td>20</td>
</tr>
<tr>
<td>Lemon Cream Scones</td>
<td>28</td>
</tr>
<tr>
<td>Butterscotch Slices</td>
<td>27</td>
</tr>
<tr>
<td>Gold Cookies</td>
<td>25</td>
</tr>
<tr>
<td>Orange Waffles</td>
<td>29</td>
</tr>
<tr>
<td>Blueberry Tea Cakes</td>
<td>27</td>
</tr>
<tr>
<td>Genoese Cake</td>
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<tr>
<td>Chocolate Marguerites</td>
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### WITH COFFEE BY THE FIRE

<table>
<thead>
<tr>
<th>Meal Name</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orange Layer Cake</td>
<td>4</td>
</tr>
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<td>Chocolate Cream Roll</td>
<td>21</td>
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<td>12</td>
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<td>Holiday Cake</td>
<td>17</td>
</tr>
<tr>
<td>Old-fashioned Nut Loaf</td>
<td>14</td>
</tr>
<tr>
<td>Heritage Cream Cake</td>
<td>13</td>
</tr>
<tr>
<td>Sour Cream Cookies</td>
<td>25</td>
</tr>
<tr>
<td>Nut Crumb Coffee Cake</td>
<td>29</td>
</tr>
<tr>
<td>Pin Wheel Biscuits</td>
<td>28</td>
</tr>
</tbody>
</table>

### FOR SCHOOL OR PICNIC LUNCHES

<table>
<thead>
<tr>
<th>Meal Name</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
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<td>25</td>
</tr>
<tr>
<td>Blueberry Tea Cakes</td>
<td>27</td>
</tr>
<tr>
<td>Favorite Caramel Pecan Cake</td>
<td>6</td>
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<tr>
<td>Hot Milk Sponge Cake</td>
<td>20</td>
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<tr>
<td>Old-fashioned Nut Loaf</td>
<td>14</td>
</tr>
<tr>
<td>Apple Sauce Cake (unfrosted)</td>
<td>13</td>
</tr>
<tr>
<td>Old-fashioned Jelly Roll</td>
<td>23</td>
</tr>
<tr>
<td>Quick Fudge Cake</td>
<td>8</td>
</tr>
<tr>
<td>Almond Butter Cake</td>
<td>6</td>
</tr>
<tr>
<td>Sour Cream Cookies</td>
<td>25</td>
</tr>
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</table>

### WHEN YOUNG COOKS BAKE

<table>
<thead>
<tr>
<th>Meal Name</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wonder Chocolate Layer Cake</td>
<td>7</td>
</tr>
<tr>
<td>Silver Cake</td>
<td>4</td>
</tr>
<tr>
<td>Quick Fudge Cake</td>
<td>8</td>
</tr>
<tr>
<td>Peach Upside Down Cake</td>
<td>10</td>
</tr>
<tr>
<td>Orange Layer Cake</td>
<td>4</td>
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<tr>
<td>Chocolate Marguerites</td>
<td>25</td>
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<tr>
<td>Orange Waffles</td>
<td>29</td>
</tr>
<tr>
<td>Butterscotch Slices</td>
<td>27</td>
</tr>
<tr>
<td>Nut Crumb Coffee Cake</td>
<td>29</td>
</tr>
<tr>
<td>Queen Tea Muffins</td>
<td>28</td>
</tr>
</tbody>
</table>
### SOME HELPS FOR HOME MANAGERS

Here are practical dishes to make good planning easy.

Whether it's a problem of saving time or pennies, stocking the pantry for company, or getting an emergency meal—these cakes, cookies, breads, and pies have a ready answer.

<table>
<thead>
<tr>
<th>AT YOUNG FOLKS' PARTIES</th>
<th>AS FAMILY DESSERTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Frosted Chocolate Marble Cake</td>
<td>Wonder Chocolate Layer Cake</td>
</tr>
<tr>
<td>Ribbon Cake</td>
<td>Favorite Caramel Pecan Cake</td>
</tr>
<tr>
<td>Orange Cream Cake</td>
<td>Prize Devil's Food Cake</td>
</tr>
<tr>
<td>Party Devil's Food Cake</td>
<td>Coconut Layer Cake</td>
</tr>
<tr>
<td>Ice Cream Meringue Cake</td>
<td>Orange Cream Cake</td>
</tr>
<tr>
<td>Favorite Caramel Pecan Cake</td>
<td>Washington Pie</td>
</tr>
<tr>
<td>Chocolate Cream Roll</td>
<td>Peach Upside Down Cake</td>
</tr>
<tr>
<td>Orange Waffles</td>
<td>Gingerbread</td>
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<tr>
<td>Lemon Chiffon Pie</td>
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</tr>
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<td>Éclairs</td>
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<td>Orange Waffles</td>
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<tr>
<td>Old-fashioned Jelly Roll</td>
<td>Coconut Cream Pie</td>
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<table>
<thead>
<tr>
<th>TO MAKE AHEAD AND STORE</th>
<th>WHEN EGGS ARE SCARCE</th>
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<tbody>
<tr>
<td>White Pound Cake</td>
<td>Wonder Chocolate Layer Cake</td>
</tr>
<tr>
<td>Ribbon Fruit Cake</td>
<td>Favorite Caramel Pecan Cake</td>
</tr>
<tr>
<td>Heritage Cream Cake</td>
<td>Economical Gold Cake</td>
</tr>
<tr>
<td>Almond Butter Cake</td>
<td>Quick Fudge Cake</td>
</tr>
<tr>
<td>Swans Down Angel Food Cake</td>
<td>Orange Fudge Cake</td>
</tr>
<tr>
<td>Sunshine Cake</td>
<td>Feather Spice Cake</td>
</tr>
<tr>
<td>Daffodil Cake</td>
<td>Orange Layer Cake</td>
</tr>
<tr>
<td>Old-fashioned Nut Loaf</td>
<td>Gingerbread</td>
</tr>
<tr>
<td>Apple Sauce Cake</td>
<td>Orange Sponge Cake</td>
</tr>
<tr>
<td>Christmas Fruit Cake</td>
<td>Two-egg Cup Cakes</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FOR EASIER BAKING DAYS</th>
<th>FOR EMERGENCY BAKED DESSERTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quick Fudge Cake</td>
<td>Raspberry Shortcake</td>
</tr>
<tr>
<td>Heritage Cream Cake</td>
<td>Orange Waffles</td>
</tr>
<tr>
<td>Wonder Chocolate Layer Cake</td>
<td>Washington Pie</td>
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<tr>
<td>Old-fashioned Jelly Roll</td>
<td>Nut Crumb Coffee Cake</td>
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<td>Sunny Butter Cake</td>
<td>Old-fashioned Jelly Roll</td>
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<tr>
<td>Butterscotch Slices</td>
<td>Gingerbread</td>
</tr>
<tr>
<td>Orange Sponge Cake</td>
<td>Ice Cream Meringue Cake</td>
</tr>
<tr>
<td>Washington Pie</td>
<td>Peach Upside Down Cake</td>
</tr>
<tr>
<td>Sovereign Spice Cake</td>
<td>Two-egg Cup Cakes (with sauce)</td>
</tr>
<tr>
<td>Gingerbread</td>
<td>Blueberry Tea Cakes (with sauce)</td>
</tr>
</tbody>
</table>
For perfect cakes...

trust good rules—don’t trust luck

Good ingredients, good recipes, good tools ... all these spell finer cake!
SIX STEPS TO CAKE SUCCESS

It's a wise cake maker who masters them all.

Behind every perfect cake, whether it's a simple one-egg cake, a fluffy white cake, a rich chocolate cake, or a delicate angel food, there is always this same six-sided story:

1. A reliable tested recipe
2. Good ingredients
3. Accurate measuring
4. Careful mixing
5. Baking at the right temperature
6. Proper care of the cake after baking

Each and every step is important. Each and every one is clearly explained in the pages that follow. Master these steps. Follow them faithfully. And sure success is yours!

THE PERFECT CAKE—WHAT IS IT?

The perfect cake is a proud work of art—flawless in every way! It may be any shape you please—round, oblong, square, or some form that's novel and elaborate. It may be a butter cake or a sponge cake. But a perfect cake is always attractive in appearance.

Perfect cake is light and tender, pleasingly moist but not sticky. It has a uniform thickness. The crust is delicate brown, tender, thin, and daintily crisp, with no cracks. It has an even, fine grain, a tender texture, and a delicate flavor.

The score card below tells you how experts rate cake. Be your own severest judge—let this card tell you how good your cakes are—and where they fail to come up to the standards of a perfect cake. If there are any faults, you'll find the cause and the cure in this section of this book. So read these pages now—read them often—and find the way to make your cakes the very best in cakedom!

GRADE YOUR CAKES BY THIS SCORE CARD

A score card gives definite standards for judging cakes. It lists the characteristics of perfect cakes and their percentage ratings. You can score your own cakes easily by this score card, and know just where your cakes excel and at what points they may need improvement. Your cake making will become more fascinating than you ever dreamed.

| CAKE SCORE CARD |
|------------------|------------------|
| A. General Appearance . 20% | C. Lightness . 15% |
| 1. Shape . (5) | D. Crumb . 30% |
| 2. Size . (5) | 1. Grain . (10) |
| 3. Crust . (10) | a. Fine |
| a. Color | b. Even |
| b. Character | 2. Texture . (15) |
| (Tender, thin, crisp, and slightly granular) | a. Moist |
| 3. Color . (5) | b. Elastic |
| B. Flavor . 35% | c. Tender |
| (Odor and taste) | 3. Color . |
| TOTAL SCORE . 100% |
CHOOSING CAKE INGREDIENTS
Some simple hints on how to do it

1. Choose fine ingredients if you want fine cakes. Cakes that are light and tender and delicate in flavor simply can’t be made with poor-grade ingredients. Be sure that all your ingredients are strictly fresh and of the very best quality.

2. Use ingredients that the recipes call for. In other words—“Don’t substitute!” Remember that recipes are developed and tested with certain definite ingredients. If you change these ingredients, you may also change the character of the cake and fail to get the success you hoped for. Play fair with recipes—follow them in every respect—and they will play fair with you.

3. Measure each ingredient accurately. Use standard measuring cups and spoons and level measurements of ingredients in all cake recipes. Even very small inaccuracies may change the balance or proportion of a recipe so much as to cause sad results.

FLOUR

4. Swans Down Cake Flour for quality cakes. In selecting that very important ingredient, flour, you may be sure that Swans Down Cake Flour is your wisest choice. Experts, champions, and millions of cake makers use it for all fine baking because of the extra perfection it gives. Cakes made with Swans Down have a smoother, silkier texture, a marvelous delicacy and lightness that simply cannot be matched with ordinary flour. The reasons are very simple.

5. First reason—Swans Down has a delicate gluten. All flours, as you no doubt know, contain gluten. Swans Down Cake Flour, however, differs from flours which are milled primarily for yeast breads, both in the kind and amount of gluten it contains. This is because of a very important difference in the wheat from which it is made.

The hard wheat from which ordinary flours are milled, contains a large amount of tenacious, elastic gluten. This is excellent for yeast’s slow leavening. You need this kind of gluten to withstand the mixing, kneading, and rolling of dough. But it is entirely too resistant to respond readily to the action of baking powder and other quick leavens used in cake making.

And remember this—the quality of this elastic gluten cannot be changed by adding cornstarch to the flour, as is sometimes recommended. Ordinary flour simply cannot be “made” into cake flour for each requires a different kind of gluten; only a tender gluten makes tender cake.

. . . Always be sure to sift flour once before measuring! Then lift it lightly into cup.
Swans Down is made from *soft red winter wheat*. This wheat, unlike hard wheat, contains only a small amount of very tender, pliable gluten. A gluten so delicate that it responds perfectly to quick cake leavens. This tender gluten is the only kind that can build up that delicate structure that marks fine cake. It is this fine gluten which permits the perfect rising of Swans Down cakes, and makes the extra lightness and delicate texture. Swans Down gives even the simplest economy cakes a luxury look and taste that you cannot match with ordinary flour—thrifty one- and two-egg cakes have the fine texture and delicacy of expensive, rich cakes.

6. **Second reason—Swans Down is milled from choice wheat.** Swans Down Cake Flour is made from the most carefully selected soft winter wheat. Only the choicest part of the wheat kernel is used. It takes 100 pounds of soft winter wheat to make 26 pounds of Swans Down because of the standard of fineness required!

7. **Third reason—Swans Down is milled for extra fineness and uniformity.** Not only is Swans Down made from soft winter wheat—specially selected—but this famous flour is also *specially milled*. After the choicest parts of the wheat kernels have been selected for Swans Down, they are ground and re-ground, sifted and re-sifted—over and over again, through fine silken sieves—*until the flour is 27 times as fine as ordinary flour!* The superlative fineness combined with the tender gluten of the flour is what gives every Swans Down cake that fine, even, grain—that feathery quality of crumb so characteristic of all Swans Down products. The milling of Swans Down Cake Flour is so carefully controlled at every step that the final quality of flour never varies. Test cakes are baked from every run of Swans Down before it is packaged. These cakes must conform to certain standards in volume, texture, color, and crumb. Think what a protection this gives your baking.

8. **In damp weather, flour sometimes absorbs moisture** from the air. To correct this, sift the flour four or five times before the open door of a heated oven; then cool before using. Keep flour in a cool, well-aired place.

9. **Use exact amount of flour called for in recipe.** Flour tends to pack on standing, so always sift it once before measuring. Then lift sifted flour lightly with spoon into standard measuring cup; level off with spatula or straight edge of knife. The woman "too busy to bother" to sift may easily put an extra half-cup of flour into her cake and ruin it. If too much flour is used the cake is dry and compact, it may hump or crack on top, or have a tough crust. If too little flour is used the cake may fall.

**LEAVENING**

10. **Calumet Baking Powder** is used in all recipes in this book which require baking powder. Calumet is a *double-acting* baking powder. It assures such perfect cake results—it gives such a fine even grain and velvety crumb—that the Swans Down kitchens recommend it for all cakes.

    *The usual Calumet proportion is only 1 level teaspoon to a cup of sifted flour. Follow the economical Calumet proportion—use the exact amount of Calumet called for in the recipes—even though you may have been using much more of some other baking powder. The amount specified gives the best results in texture, grain, and lightness.*
The thrifty Calumet proportion is printed on the label of every Calumet can. If another baking powder is used, adjust the proportion as recommended by the manufacturer. All baking powders cannot be used in the same amounts with equal success.

Calumet brings you better baking because its two leavening actions are so perfectly controlled and timed that it gives your baking the greatest protection—just enough leavening in the mixing bowl and just enough in the oven.

As soon as you add liquid to dry ingredients, Calumet’s first action begins. This starts the leavening properly.

BUT—only part of the gas is released in the mixing bowl. Calumet’s second action is held in reserve, waiting for the oven-heat to say “Go!” Then it continues the leavening steadily—evenly—all through the baking, gently lifting the cake and holding it high and light.

Because of Calumet’s double-action, Calumet cake batters can wait. They can stand interruptions in mixing. And they can be stored—a few hours, a day, even a week in a good refrigerator. Just turn the batter into the pan, cover closely with a damp cloth, then waxed paper, tie securely, and keep in refrigerator until cake is to be baked. Then unwrap and bake as usual, allowing a few added minutes of baking time because the cold mixture heats up slowly. This makes it possible to mix Calumet batters at any convenient time and to bake them when the oven is in use.

In making butter cake (page 52) add eggs to the creamed shortening and sugar, then beat until the mixture is smooth, light, and fluffy. This makes fine texture in cake.
11. Remember—baking powders are not interchangeable in amounts. To get perfect leavening, be sure to use the baking powder called for in the recipe and be sure to use the exact amount specified.

Remember—that baking powders vary in the rate and timing of their action and in the quantity of gas that escapes during mixing. That's why different types of baking powders require different amounts to do a job.

Remember—a recipe developed with one baking powder should not be used with another without readjusting the amount used, unless the same amount is recommended for both. Directions for measuring baking powder given in paragraph 13.

12. Soda may be used with sour milk, sour cream, or molasses. The standard proportion is \( \frac{1}{2} \) teaspoon soda to 1 cup sour milk or cream, and \( \frac{3}{4} \) teaspoon soda to 1 cup molasses. This amount counteracts the acidity of the liquids and furnishes some leavening for the mixture. If additional leavening is needed, use baking powder. This avoids the use of excess soda, which gives cake a bitter taste.

13. Use special care in measuring leavening. Dip standard measuring spoon into leavening—fill heaping full—then level off lightly with spatula or straight edge of knife. Do not try to level off against the rounded side of a can.

Too much leavening gives a cake a coarse uneven grain, a crumbly, dry texture, and a tough crust. Too much leavening may also overexpand the mixture and break the cell walls, causing the cake to fall. Not enough leavening causes poor volume and pale color and it tends to give cake undesirable heaviness, close grain, heavy crust, and gummy texture. Even slight mismeasurements of leavening affect texture.

**SHORTENING**

14. The shortening power of different fats varies according to the actual per cent of fat they contain. But in most cakes, solid shortenings can be used interchangeably. For the finest flavor, use butter. If substituting unsalted shortening, add more salt (about double the amount the recipe calls for).

15. The natural softness or hardness of shortening affects the cake texture and grain. Shortenings of medium hardness, such as butter and butter substitutes, give cake a tender, delicate texture and fine grain.

Hard shortenings, such as beef suet and mutton fat, tend to give cake a fine close grain like that of pound cake; these hard shortenings are not easy to handle and they usually have a strong flavor that is undesirable unless used in highly-spiced mixtures.

Oils tend to produce coarser grain, but light, springy cakes, that are soft rather than crumbly.
16. When shortening is unusually hard, it may be creamed more readily if the mixing bowl is first warmed. Do not melt shortening, however, as this makes coarse-grained cake. For best results in creaming shortening, let it remain at room temperature for several hours before using. But if too soft, shortening will not cream properly, and may cause a streak at bottom of cake.

17. An incorrect amount of shortening causes cake difficulties. Use exact amount of shortening called for in the recipe.

To measure solid shortening, press firmly into standard measuring spoon or cup—pack tightly—and level off with top or fraction mark of cup, as called for. With print butter, 1 pound equals 2 cups; $\frac{1}{2}$ pound equals $\frac{1}{2}$ cup. This simplifies the measuring. Use 1 quarter-pound print for $\frac{1}{6}$ cup butter, 2 quarter-pound prints for 1 cup butter, or half a quarter-pound print for $\frac{1}{4}$ cup butter, etc. Measure melted shortening by level tablespoons.

Not enough shortening makes tough, coarse-grained cake with a pale hard crust. Too much shortening makes cake greasy and crumbly with crisp, uneven edges, and may cause cake to fall. Cake made with a small amount of shortening should be served fresh, for it is likely to be dry after the first day.

**SUGAR**

18. Use fine sugar for cakes. Use the exact amount called for in the recipe. To measure granulated sugar, fill standard measuring cup or spoon—then level off with spatula or straight edge of knife. If the sugar is lumpy, sift it before measuring; this is especially necessary for sponge and angel food cakes, or in recipes where sugar is folded, and not beaten into the mixture.

In measuring brown sugar, pack it firmly into the cup—so firmly that it holds its shape when turned out. This is the most accurate method.

Used in the correct proportion, sugar helps to make cake light and tender. When creamed with the shortening, it gives fine texture.

19. Incorrect amounts of sugar lead to these cake troubles. Too much sugar makes coarse crumbly cake, with a crust that is crackled, sugary, and gummy; great excess of sugar may cause cake to fall. In angel food cake, too much sugar causes a sugary, sticky crust and makes cake with a coarse gummy crumb and large volume. Cake without enough sugar is undersized, dry, tough, and heavy, with a smooth hard crust that does not brown easily.

Brown sugar in cakes is likely to make a heavier crust and slightly coarser texture than fine granulated sugar. This is due to the fact that brown sugar contains a greater amount of moisture.

.. In preparing cake pans, always grease for butter cakes—DON'T grease for sponge cakes.
Powdered sugar and confectioners’ sugar contain less moisture than granulated sugar and make cake of closer grain and more compact texture. They are not used often for home-type cakes.

For recipes in this book use fine granulated sugar, unless another kind is specified.

**EGGS**

20. **Egg whites help to make cake light and feathery.** That’s because a lot of air can be enclosed in them by beating. For best results in beating eggs, remove them from the refrigerator several hours before using. They beat up lighter and more quickly when not too cold. This is of special importance in making angel food cake.

21. **Egg yolks can’t hold as much air as egg whites.** That’s because the yolks contain a large amount of fat. Thus, when the utmost expansion of air is desired to leaven a cake, egg yolks and whites must be beaten separately. Egg yolks help to make cake fine-grained. Too many egg yolks, or unbeaten egg yolks may make a cake heavy and soggy, or cause a compact streak to form at the bottom.

**LIQUIDS**

22. **Various liquids may be used satisfactorily in cake making—sweet or sour milk and cream, buttermilk, water, or fruit juice.** Sour milk or cream are best when quickly soured. They are milder and have better flavor than those that have soured slowly. Evaporated and condensed milk and milk powders are all used, but fresh milk is the standard liquid for delicate cakes.

23. **Accurate measuring of liquids is very important.** When measuring liquids, be sure that the measuring cup is set on a level surface. Otherwise the surface of the liquid may slant and deceive you. A cup of liquid is all the cup will hold. Under-measuring of liquid, a common fault, makes too stiff a batter and results in humped cake which is dry and “bready.” Too much liquid may cause heavy streaks in the bottom of the cake, or an inclination to sogginess.

**CHOCOLATE**

24. **The rich natural flavor and smooth texture of Baker’s Unsweetened Chocolate have made it the favorite of cake makers everywhere.** It gives a delicious, moist, true chocolate flavor. The cakes are deeply grooved into one-ounce squares that break off evenly and easily, making it convenient and simple to measure.

Chocolate and cocoa both have thickening power because they contain starch. That’s why chocolate cakes usually require more liquid than plain cakes, and why they often use more than the standard proportion of leavening.

25. **To substitute cocoa for chocolate in a recipe,** use ¼ cup Baker’s Breakfast Cocoa and ½ tablespoon additional shortening for each square of chocolate called for. For chocolate flavor in cakes that contain no shortening, such as sponge and angel food cakes, cocoa is preferred. In adding cocoa to these mixtures, sift it with the flour so that it will be distributed evenly through the batter.
PROPER CAKE MIXING

Follow these rules and success is easy

26. All butter cakes are made by one basic method—whether they're white, chocolate, gold, or spice. This butter-cake method may vary somewhat at times. Short cuts may be recommended for "busy days." But the standard butter-cake method produces the ideal cake. Master it and you'll find it easy to give your cakes the kind of perfection you want—fine even grain, velvety texture, and moist tender crumb.

27. Prepare pans before mixing the cake. Grease, or don't grease, as the recipe tells you. Butter is generally preferred for greasing because it gives a good flavor to the crust. Melt the butter in a cup over hot water and use only the oil on top. Do not use the salt that sinks to the bottom as salt tends to make the cake stick. For best results, grease the pan, line bottom with piece of waxed paper cut to fit, and grease again. This is especially helpful for large cakes, for the paper prevents cake from sticking to pan, and is easily removed. For fruit cakes and other long-baked cakes, grease pans, line neatly with heavy brown paper, and grease thoroughly again.

A pastry brush is a real help in greasing. Wash it thoroughly and dry it after using.

... In making sponge cake (page 53)—use the folding motion to combine ingredients. Down, up, and over—down, up, and over—a deft rolling motion. This keeps air in the batter.
Never grease the pan for true angel food or sponge cake. Greasing will cause this kind of cake to drop out while cooling, and will result in a flattened, soggy cake.

**BUTTER CAKES**

28. In making butter cakes, follow these directions, step by step, for sure success.

*Cream the shortening* by mashing and beating it with a spoon until it has the texture of very thick cream. Then add the sugar gradually, about 2 tablespoons at a time, creaming after each addition until mixture is blended and very light.

*Beat egg yolks* with rotary egg beater until thick and lemon-colored. Add them to the thoroughly creamed butter and sugar and beat well. Underbeaten egg yolks may result in a heavy streak at bottom of cake.

*Add the flour and liquid alternately.* Add first about \( \frac{1}{4} \) of the flour, then \( \frac{1}{3} \) of the liquid, then another \( \frac{1}{4} \) of flour and so on, adding the final \( \frac{1}{4} \) of the flour last. (If the liquid is added first, it tends to curdle the mixture. Fat, you see, separates readily. When much curdling happens, cake is coarse-grained and less velvety.) Beat mixture until smooth after each addition of flour and liquid. This helps to make even grain.

*Fold stiffly beaten egg whites into the cake mixture.* Fold in quickly and thoroughly until blended. Do not beat egg whites until ready to use them. If you do, much of the air that has been beaten in will be lost. Beat the whites with a rotary egg beater until they are stiff enough to hold up in peaks but not dry. If beaten until dry, the cake will not be as light, fluffy, and moist as it should be.

*When adding whole eggs to batter,* beat them until light, add to the creamed shortening and sugar, then beat mixture thoroughly. Or add unbeaten whole eggs, one at a time, beating well after each addition. If recipe calls for unbeaten yolks or whites, add them one at a time, and beat in the same way.

*Spread cake batter evenly in greased pan.* If the corners of the pan are not filled, the cake may burn at these edges and will be uneven in shape.

29. The only two cake-mixing motions are beating and folding.

*The beating motion* is made briskly—lift the batter over and over with a spoon or mixing paddle—thus continually bringing up the under batter to the surface. This is the best way to incorporate air into the cake mixture.

*Folding* is the motion made by gently cutting down through the mixture—and curving up and over. This encloses more air and prevents the escape of that already beaten into the eggs. Down, up, and over—down, up, and over—that is the folding motion. It should become a deft, rolling, continuous motion so that no time is lost. Use this motion to combine mixtures that contain important amounts of air.

... Before starting to bake cake, make sure that oven is heated to correct temperature.
Do not overmix cake. Too prolonged mixing may cause loss of air or leavening gas, and make cake compact and heavy with tunnels. Undermixing gives improper blending of ingredients and causes uneven grain, and sometimes a streak at bottom of cake.

**SPONGE CAKES—ANGEL FOOD**

30. Sponge and angel food cakes contain no shortening. True sponge cake is leavened solely by air beaten into eggs. White sponge cake, or angel food, is made with only whites of eggs. Mock sponge cakes are made with baking powder and fewer eggs.

31. These are the important points in the making of perfect angel food cake.

*Sift flour several times* to incorporate as much air as possible. Handle flour lightly.

*Beat the egg whites until they are just stiff enough to hold up in peaks.* The white piles should look moist and glossy. Eggs beaten just to this peaked, glossy stage give the best volume and finest grain. More air can be enclosed in egg whites if you beat them with a flat wire whisk instead of a rotary beater. Underbeaten egg whites make cake heavy, compact, and undersized because not enough air has been incorporated. Overbeaten whites make dry cake of poor volume because of loss of air and moisture.

*Add flavoring to the mixture before the flour.* It will then be thoroughly blended without the extra folding that would be necessary if it were added last.

*In combining ingredients, use only the folding motion.* (See paragraph 29.) Fold mixture just enough to blend ingredients. Undermixing makes uneven grain in cake. Overmixing makes the cake heavy, undersized, close-grained, and tough.

*Spread batter evenly in ungreased pan.* Cut spatula through batter with a circular motion to remove any large air bubbles and to draw batter into unfilled spaces.

32. Always mix sponge cakes according to these simple directions for best results.

*Sift flour several times* in order to capture and enclose as much air as possible.

*Eggs must be beaten separately.* That's because more air can be incorporated in the whites alone than when they are in combination with the yolks.

*Beat egg yolks* until thick and lemon-colored. If underbeaten, yolks may cause tough streak at bottom of cake.

*Beat egg whites* until they are stiff enough to hold up in peaks, but not dry. Underbeaten egg whites make sponge cake undersized, heavy, compact. Overbeaten whites make tough, dry cake.

*Fold fine sugar into the egg whites.* Then fold in beaten egg yolks. Add flour last—sift it over the fluffy mixture—and fold in only until blended. Undermixing makes coarse cake. Overmixing makes the cake heavy, and undersized, with tough texture.

. . . Test the cake carefully; make sure it has finished baking before taking it from oven.
CORRECT CAKE BAKING

Oven . . . pans . . . and cooling

33. Heat the oven in advance. The oven should be heated early enough to give you a steady heat—at the right temperature—by the time the cake is ready to be baked. Be sure to keep the oven at the temperature called for in the recipe. If you have a range that burns coal, wood, or cobs, and it’s hard to regulate, put a large piece of wood or coal in the fire box as soon as a brisk blaze is started. This holds the temperature at a more even heat for a longer period of time.

34. Divide the baking time into quarters. Unsteady or fluctuating oven temperature is often caused by continually opening and shutting the oven door. Banish this difficulty by dividing the baking into quarters as follows:
   1st quarter. Cake mixture begins to rise.
   2nd quarter. Rising continues; surface begins to brown.
   3rd quarter. Finishes rising; continues browning.
   4th quarter. Finishes baking; shrinks from sides of pan.

Open the oven door at the end of each quarter to see whether the cake is baking properly and adjust the heat as necessary. If the cake is baking unevenly, change the position of the pan. If you move the cake carefully after the first 10 minutes of baking, it will not hurt the cake. If you move it during the first quarter, however, the volume may be lessened, and the cake may fall.

35. How to know when cake is done.
1. Cake should have risen to its full height and have a delicate brown crust.
2. Cake should have shrunk away slightly from the sides of the pan.
3. The surface of the cake, when pressed lightly by finger, should spring back and leave no imprint. Imprint of finger indicates insufficient baking.
4. A wire cake tester inserted in center of cake should come out clean and dry. Any dough clinging to the tester indicates insufficient baking.

36. Oven temperatures and how to test them. Oven temperatures are called slow— moderate—hot—and very hot. Generally, each term covers the following ranges:
   Slow oven, 250°F. to 350°F.
   Moderate oven, 350°F. to 400°F.
   Hot oven, 400°F. to 450°F.
   Very hot oven, 450°F. to 550°F.

If you use an oven thermometer or regulator, be sure it is accurate. A portable oven thermometer is a great help in keeping the oven temperature right. It tells you the exact temperature of the oven and makes it possible to adjust the heat accurately.

Here are several practical oven-temperature tests which will tell you when your oven has reached the above temperature ranges. Set a pan sprinkled with flour in heated oven. In a slow oven, the flour turns delicate brown in 5 minutes. In a moderate oven the flour turns golden brown in 5 minutes. In a hot oven the flour turns deep dark brown in 5 minutes. In a very hot oven the flour turns a deep dark brown in 3 minutes. These tests may also be made with white unglazed or tissue paper; but the tests with flour are usually a little more convenient.
37. Follow recipes for temperatures and time in cake baking. It pays to follow the baking directions given in each recipe carefully. Adjust the oven temperature as specified and bake the length of time called for. Before removing the cake from the oven, test it carefully to be sure it is done. (See paragraph 35.)

38. Pans in which cake is baked should fit the yield of the recipe. Cake should rise to the top of the pan in order to brown well. Fill pan two-thirds full of batter. If pan is too full, batter may rise and run over the side. Use the size and type of pan called for in the recipe. Baking times and temperatures are gauged to the kind of pan specified, and a change of pan requires readjustment of time and temperature for good results. Furthermore, not all mixtures bake successfully in both deep and shallow pans. It is therefore a safeguard to use only the size and type of pan specified.

39. Place pans as near center of oven as possible. Do not place one pan directly over another, do not crowd the oven full, and do not place pans too near the oven walls. Air must circulate through the oven freely for even baking. Usually the heat is most even in the center of the oven, so that a cake placed in the middle of the center oven rack will rise evenly and brown satisfactorily. If oven heat is uneven find the position where cakes will bake best by placing oven racks at different levels.

In beating egg whites for angel food (page 53)—use a flat, wire whisk and beat the egg whites until stiff enough to hold up in peaks—moist and glossy—but not dry.
40. **Butter cake troubles caused by incorrect baking temperature.** If the oven is too hot, the crust forms before the leavening gas expands sufficiently. This results in an undersized, humped cake, with a thick, tough, cracked crust, and a close, compact grain that often shows tunnels. If the oven is too slow, the crust does not form until the leavening gas has overexpanded the cell walls. This results in a large flat cake, with a pale sticky crust, and a coarse uneven grain. Cake that is underbaked or baked too slowly may fall when removed from the oven, for the structure of the cake is not firm or set and collapses when the inside air and steam cool.

To insure correct oven temperature, test heat before baking and test cake at each baking quarter (see paragraphs 36 and 34).

41. **Sponge cake troubles caused by incorrect baking temperature.** If the oven is too hot, the cell walls become firm before there has been enough expansion of air. This results in an undersized, heavy cake with a tough texture and hard pale crust. In too slow an oven, the air overexpands the cell walls, causing coarse-grained cake.

42. **Care of butter cake after removal from oven.** Place on cake rack for about 5 minutes, then loosen cake from sides of pan with spatula, and turn out on rack. Turn right side up to finish cooling. The cake rack lets the air circulate around the cake while it is cooling. This prevents steaming or sweating, which is one cause of soggy crust. A clean tea cloth may be used in place of a cake rack.

Fruit cakes should be left in the pan until cold to facilitate handling, as they are heavy to turn out, and tender when hot.

43. **Care of sponge cake after removal from oven.** Invert the cake and let it hang in the pan for 1 hour, or until cold. The cell walls of sponge cake are so delicate that they shrink slightly if the cake is removed while still warm. This lessens the volume. Do not leave sponge cake in pan too long, however, for it then may stick or the crust may roll off in balls, leaving the sides of the cake marred and unattractive.

44. **The Swans Down special angel food pan is ideal** for all types of sponge cakes. This is because of the extended tube and movable slides on two sides. As soon as you take the cake out of the oven, lift the slides and invert the pan. Allow the cake to hang in the pan 1 hour, or until cold. The extended tube lets air circulate freely. This prevents steaming and insures a crisp crust. When the cake is cold, slip spatula or knife through the slots to loosen cake from bottom of pan; then cut around the edge of pan and tube and the cake will fall out easily. This special angel food pan is included in the Swans Down Cake Set with many other utensils of special convenience in cake making. (See the offer on page 64.) The size of this pan is gauged to fit the Swans Down angel food and most of the sponge cake mixtures given in this book.
Frosting Cakes

There's artistry in the frosting of a lovely cake. It adds charm and flavor. And the knack of doing it beautifully is a very simple one to learn. It takes only an acquaintance with three types of frostings to learn how to make and use them all.

**Butter frostings are uncooked** and are easy and quick to make. These frostings are made by creaming butter, adding sifted confectioners' sugar and some liquid, such as milk, cream, or fruit juice, to make a soft creamy mixture that will spread. Butter frostings made with a large amount of butter and little liquid remain moist for days.

These frostings can be used for decorating with a pastry tube. When used in this way, they are easier to handle and less frosting is wasted if bag or tube is filled only half full of frosting at a time.

**Creamy cooked frostings**, such as fudge and caramel frosting, are cooked mixtures of sugar and liquid with some flavoring added. These frostings are made like fondant or fudge and require the same careful attention to cooking temperature. For the proper creamy, soft consistency, cook these mixtures to the exact stage or temperature specified in the recipe.

**Fluffy frostings**, such as boiled frosting or seven minute frosting, are made of a sugar-syrup mixture and egg whites. Boiled frosting (White Mountain Cream, page 37) is made by beating the cooked sugar syrup into beaten egg white. Seven minute frosting is a simplified boiled frosting made by beating the sugar, water, and egg mixture all together in a double boiler. Use a deep double boiler and an efficient double rotary egg beater for this purpose. An electric beater that can be used in the double boiler is a special help.

These frostings are decorative and popular for dessert and party cakes. They are soft and smooth and when properly made, crust very slightly on top so that they are not sticky. They do not keep as well as butter frostings so are not suitable to store.

**Any cake is easy to frost if you follow these simple directions.**

*Cool cakes thoroughly before frosting; brush all loose crumbs away.*

*In frosting a layer cake, spread frosting smoothly on one layer at a time. Frost the first layer, then put on the second layer—placing it carefully so that the edges are even and the cake uniform in height.*

*To frost the outside of the cake, first smooth the frosting on the sides—spread it deftly over the top edge and down around the sides in sweeping strokes. Pile the remaining frosting in center top of the cake and spread lightly out to the edges. Swirl the frosting attractively with the back of a spoon or with a spatula.*

*Learn to work quickly and make every stroke count. Let the frosting appear natural and irregular—not fussily smoothed. Garnishes, such as nuts, raisins, bits of fruits, coconut, and candies, should be arranged carefully.*

*For novel decorations, apply butter frostings with a pastry tube. (See Ornamental Butter Frosting—page 33.) Keep the design simple and let it follow the shape of the cake. Borders and festoons are easy to make after a little practice. Flower motifs may be arranged at intervals of thirds, fifths, or sevenths around the cake if it is circular, or in the corners if it is square. To tint frostings, use only pastel shades.*
**CAKE TROUBLES**

What causes them—and how to avoid them

Even skilled cake makers may have some cake trouble, once in a while. Sad things may sometimes happen to your cakes, though you think you mixed and baked with every care. But don’t be discouraged! Behind every fault, there’s a cause and a cure. Find both—and you’ll soon have cakes that are perfect every time.

The cake trouble chart that follows gives the reasons for various cake troubles. The figures printed after each reason will guide you to the remedies. Just notice the figures—then look through pages 45 to 56 in this section—and you’ll find the solution to your difficulty in paragraphs bearing the same numbers. If no number is given, it’s because the remedy is obvious.

Let’s make it clear. Suppose your cake is undersized. Look through the cake trouble chart and find—*When cake is undersized, the cause may be:* If your cake is a butter cake, check the reasons given under butter cakes for your particular difficulty. Select the reasons which seem to apply to your trouble—then turn to the paragraphs that the numbers refer to—and read the explanation and the suggestions given there.

<table>
<thead>
<tr>
<th>When cake is undersized, the cause may be:</th>
<th></th>
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</thead>
<tbody>
<tr>
<td><strong>Butter Cake</strong></td>
<td><strong>Sponge Cake</strong></td>
</tr>
<tr>
<td>1. Not enough baking powder or soda to leaven the mixture. Use type of baking powder called for and measure exact amount, 2, 3, 10, 11, 12, 13.</td>
<td>1. Either underbeaten or overbeaten egg whites, 20, 30, 31, 32.</td>
</tr>
<tr>
<td>2. Mixture baked in too large a pan. Use type specified in recipe, 38.</td>
<td>2. Overmixing of ingredients, causing loss of air, 29, 30, 31, 32.</td>
</tr>
<tr>
<td>3. Oven too hot, 34, 36, 37, 40.</td>
<td>3. Not enough sugar, 2, 3, 18, 19.</td>
</tr>
<tr>
<td>4. Mixture baked in too large pan, 38.</td>
<td>4. Mixture baked in too large pan, 38.</td>
</tr>
<tr>
<td>5. Oven too hot, 34, 36, 37, 41.</td>
<td>5. Oven too hot, 34, 36, 37, 41.</td>
</tr>
<tr>
<td>6. Removed from pan too soon, 43, 44.</td>
<td>6. Removed from pan too soon, 43, 44.</td>
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</tbody>
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<table>
<thead>
<tr>
<th>When cake falls, the cause may be:</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Butter Cake</strong></td>
<td><strong>Sponge Cake</strong></td>
</tr>
<tr>
<td>1. Too much shortening, 3, 14, 17.</td>
<td>1. Too much sugar. Sift sugar to remove lumps, and measure the amount called for carefully, 2, 3, 18, 19.</td>
</tr>
<tr>
<td>2. Too much baking powder or soda over-leavens mixture, 2, 3, 10, 11, 12, 13.</td>
<td>2. Insufficient baking—test cake before removing from oven, 35, 37.</td>
</tr>
<tr>
<td>3. Too much sugar, 3, 18, 19.</td>
<td></td>
</tr>
</tbody>
</table>
When cake burns on sides, the cause may be:

**Butter Cake**
1. Uneven heat in oven, 33, 34, 37.
2. Oven too full, 39.
3. Oven too hot, 34, 36, 37, 40.
4. Baked too near sides of oven, 39.

**Sponge Cake**
1. Uneven heat in oven, 33, 34, 37.
2. Oven too full, 39.
3. Oven too hot, 34, 36, 37, 41.
4. Baked too near sides of oven, 39.

When cake runs over top of pan, the cause may be:

**Butter Cake**
1. Too much batter in pan, 38.
2. Oven not hot enough, 34, 36, 37, 40.
3. Too much leavening, 3, 10, 11, 12, 13.
4. Too much shortening or sugar, 17, 19.

**Sponge Cake**
1. Too much batter in pan, 38.
2. Oven not hot enough, 34, 36, 37, 40.
3. Too much sugar, 2, 3, 18, 19.

When cake humps or cracks on top, the cause may be:

**Butter Cake**
1. Oven too hot at first, 34, 36, 37, 40.
2. Too much flour, 2, 3, 9.
3. Not enough liquid—I tablespoon additional may correct this, 23, 24.

**Sponge Cake**
1. Oven too hot, 34, 36, 37, 41.
2. Too much flour, 2, 3, 9.
3. Overbeaten eggs, causing loss of moisture, 20, 21, 30, 31, 32.

When crust is crackled, the cause may be:

**Butter Cake**
1. Too much sugar, 3, 18, 19.
2. Damp flour, 8.

**Sponge Cake**
1. Too much sugar, 3, 18, 19.
2. Damp flour, 8.

When crust is sticky, the cause may be:

**Butter Cake**
1. Too much sugar, 3, 18, 19.
2. Insufficient baking, 35, 37, 40.
3. Damp flour, 8.

**Sponge Cake**
1. Too much sugar, 3, 18, 19.
2. Insufficient baking, 35, 37.
3. Damp flour, 8.

When crust is tough, the cause may be:

**Butter Cake**
1. Not enough shortening, 3, 14, 17.
2. Not enough sugar, 3, 18, 19.
3. Too much flour, 2, 3, 9.
4. Oven too hot, 34, 36, 37, 49.
5. Cake baked too long, 34, 35, 37.

**Sponge Cake**
1. Oven too hot—high temperature toughens egg protein, 34, 36, 37, 41.
2. Not enough sugar, 3, 18, 19.
3. Too much flour, 2, 3, 9.
4. Overmixing, 31, 32.
When crust is hard, the cause may be:

**Butter Cake**
1. Oven too hot, 34, 36, 37, 40.
2. Cake baked too long, 34, 35, 37.

**Sponge Cake**
1. Oven too hot, 34, 36, 37, 41.
2. Cake baked too long, 34, 35, 37.

When crust is too light in color, the cause may be:

**Butter Cake**
1. Oven not hot enough—especially in last baking quarter, 34, 36, 37, 40.
2. Not enough sugar, 3, 18, 19.
3. Not enough leavening, 10, 11, 12, 13.

**Sponge Cake**
1. Oven not hot enough—especially in last baking quarter, 34, 36, 37, 41.
2. Not enough sugar, 3, 18, 19.
3. Too much flour, 2, 3, 9.

When crust is soggy or doughy, the cause may be:

**Butter Cake**
1. Cake let steam while cooling, 42.
2. Insufficient or too slow baking, 35, 37.

When cake is heavy and compact, the cause may be:

**Butter Cake**
1. Overheating batter, 28, 29.
2. Too much shortening, 3, 14, 17.
3. Too little sugar, 3, 18, 19.
4. Too much liquid, 3, 22, 23.
5. In egg yolk cakes, underbeaten yolks, 21.
6. Incorrect baking temperature, 36, 40.

**Sponge Cake**
1. Either overbeaten or underbeaten egg whites, 20, 30, 31, 32.
2. Overmixing of ingredients, causing loss of air, 29, 31, 32.
3. Oven too hot, 34, 36, 37, 41.
4. Omission of cream of tartar, lemon juice, or other acid.

When cake has soggy layer or streak at bottom, the cause may be:

**Butter Cake**
1. Undermixing of ingredients, 29.
2. Shortening too soft, 16.
3. Not enough leavening, 10, 11, 12, 13.
4. Lower part of oven not hot enough, 39.
5. In egg yolk cake, underbeaten yolks, 21.
6. Too much liquid, 3, 22, 23.
7. Damp flour, 8.

**Sponge Cake**
1. Undermixing of ingredients, 31, 32.
2. Underbeaten egg yolks, 21, 30, 32.
3. Too many egg yolks for amount of other ingredients, 21.
4. Lower part of oven not hot enough, 39.
5. Damp flour, 8.

When sponge cake shrinks, and falls out of pan before cold, the cause may be:

1. Greased pan, 27.
2. Damp flour, 8.
3. Insufficient baking—cell walls collapse, and cake shrinks from pan, 35, 37.
When cake has coarse grain, the cause may be:

**Butter Cake**
1. Too much leavening, 10, 11, 12, 13.
2. Insufficient creaming, 26, 28, 29.
3. Use of liquid shortening, 15, 16.
4. Use of ordinary flour, 2, 4, 5, 6, 7.
5. Oven too slow, 34, 36, 37, 40.

**Sponge Cake**
1. Underbeaten eggs, 20, 21, 30, 31, 32.
2. Insufficient blending of ingredients—air not evenly distributed, 29, 31, 32.
3. Use of ordinary flour, 2, 4, 5, 6, 7.
4. Oven too slow, 34, 36, 37, 41.

When cake is tough, the cause may be:

**Butter Cake**
1. Not enough shortening, 3, 14, 17.
2. Not enough sugar, 3, 18, 19.
3. Overheating batter, 26, 28, 29.
4. Oven too hot—high temperature toughens egg protein, 34, 36, 37, 40.

**Sponge Cake**
1. Overheating of egg whites, 32.
2. Overmixing of ingredients, 29, 31, 32.
3. Not enough sugar, 3, 18, 19.
4. Oven too hot—high temperature toughens egg protein, 34, 36, 37, 41.

When cake is dry, the cause may be:

**Butter Cake**
1. Too much flour, 2, 3, 9.
2. Too much leavening, 10, 11, 12, 13.
5. Not enough sugar, 3, 18, 19.
7. Overbaked or baked too long at too low temperature, 34, 35, 36, 37, 40.

**Sponge Cake**
1. Overbeaten egg whites, causing loss of moisture. Stop beating while whites still look moist, 20, 31, 32.
2. Not enough sugar, 3, 18, 19.
3. Too much flour. Sift flour once before measuring; do not pack in cup, 2, 3, 9.
4. Overbaked or baked too long at too low temperature, 34, 35, 36, 37, 41.

When cake sticks to pan, or crust rolls off in balls, the cause may be:

**Butter Cake**
1. Pan not properly prepared, 27.
2. Cake left in pan too long; remove after 5 minutes' cooling, 42.
3. Too much sugar, 3, 18, 19.

**Sponge Cake**
1. Cake left in pan too long, 43, 44.
2. Oven not hot enough in last baking period, 34, 35, 37.
3. Too much sugar, 3, 18, 19.

When butter cake falls apart as it comes from the pan, the cause may be:

1. Too much shortening, 3, 14, 17.
2. Too much leavening, 10, 11, 12, 13.
3. Too much sugar, 3, 18, 19.
4. Careless removal of cake from pan, 42.
5. Cake removed from pan too soon, 42.

When butter cake is too light, crumbly, and dry, the cause may be:

1. Too much leavening, 2, 3, 10, 11, 12, 13.
2. Oven not hot enough, 34, 36, 37, 40.
**GENERAL INDEX**

<table>
<thead>
<tr>
<th>Page</th>
<th>Biscuit Recipes, see Quick Breads</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td><strong>Cake Baking</strong> 54-56</td>
</tr>
<tr>
<td>54</td>
<td>Baking tests 54</td>
</tr>
<tr>
<td>54</td>
<td>Baking time 54</td>
</tr>
<tr>
<td>54</td>
<td>Care after baking 56</td>
</tr>
<tr>
<td>54</td>
<td>Oven temperatures 54</td>
</tr>
<tr>
<td>55</td>
<td>Pans 55</td>
</tr>
<tr>
<td></td>
<td><strong>Cake Decorating</strong> 57</td>
</tr>
<tr>
<td></td>
<td><strong>Cake Ingredients</strong> 45-50</td>
</tr>
<tr>
<td>45</td>
<td>Cake flour 45</td>
</tr>
<tr>
<td>50</td>
<td>Chocolate 50</td>
</tr>
<tr>
<td>50</td>
<td>Eggs 50</td>
</tr>
<tr>
<td>46</td>
<td>Leavening 46</td>
</tr>
<tr>
<td>50</td>
<td>Liquids 50</td>
</tr>
<tr>
<td>48</td>
<td>Shortening 48</td>
</tr>
<tr>
<td>49</td>
<td>Sugar 49</td>
</tr>
<tr>
<td></td>
<td><strong>Cake Mixing</strong> 51-53</td>
</tr>
<tr>
<td>52</td>
<td>Angel food cakes 53</td>
</tr>
<tr>
<td>52</td>
<td>Butter cakes 52</td>
</tr>
<tr>
<td>53</td>
<td>Sponge cakes 53</td>
</tr>
<tr>
<td></td>
<td><strong>Cake Troubles</strong> 58-61</td>
</tr>
<tr>
<td></td>
<td><strong>Cake Recipes (Butter)</strong> 4-17</td>
</tr>
<tr>
<td>6</td>
<td>Almond Butter Cake 6</td>
</tr>
<tr>
<td>9</td>
<td>Ambassador Chocolate Cake 9</td>
</tr>
<tr>
<td>17</td>
<td>Anniversary Cake 17</td>
</tr>
<tr>
<td>13</td>
<td>Apple Sauce Cake 13</td>
</tr>
<tr>
<td>16</td>
<td>Bride's Cake 16</td>
</tr>
<tr>
<td>15</td>
<td>Christmas Fruit Cake 15</td>
</tr>
<tr>
<td>6</td>
<td>Coconut Layer Cake 6</td>
</tr>
<tr>
<td>5</td>
<td>Economical Gold Cake 5</td>
</tr>
<tr>
<td>6</td>
<td>Favorite Caramel Pecan Cake 6</td>
</tr>
<tr>
<td>11</td>
<td>Feather Spice Cake 11</td>
</tr>
<tr>
<td>16</td>
<td>Frosted Chocolate Marble Cake 16</td>
</tr>
<tr>
<td>17</td>
<td>Genoese Cake 17</td>
</tr>
<tr>
<td>12</td>
<td>Gingerbread 12</td>
</tr>
<tr>
<td>5</td>
<td>Gold and Silver Cake 5</td>
</tr>
<tr>
<td>13</td>
<td>Heritage Cream Cake 13</td>
</tr>
<tr>
<td>17</td>
<td>Holiday Cake 17</td>
</tr>
<tr>
<td>13</td>
<td>Ice Cream Meringue Cake 13</td>
</tr>
<tr>
<td>8</td>
<td>Lady Baltimore Cake 8</td>
</tr>
<tr>
<td>8</td>
<td>Lord Baltimore Cake 8</td>
</tr>
<tr>
<td>9</td>
<td>Mistletoe Chocolate Cake 9</td>
</tr>
<tr>
<td>14</td>
<td>Old-fashioned Nut Loaf 14</td>
</tr>
<tr>
<td>4</td>
<td>Orange Cream Cake 4</td>
</tr>
<tr>
<td>8</td>
<td>Orange Fudge Cake 8</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Page</th>
<th>Cake Recipes (Butter), continued</th>
</tr>
</thead>
<tbody>
<tr>
<td>4</td>
<td>Orange Layer Cake 4</td>
</tr>
<tr>
<td>9</td>
<td>Party Devil's Food Cake 9</td>
</tr>
<tr>
<td>10</td>
<td>Peach Upside Down Cake 10</td>
</tr>
<tr>
<td>9</td>
<td>Prize Devil's Food Cake 9</td>
</tr>
<tr>
<td>8</td>
<td>Quick Fudge Cake 8</td>
</tr>
<tr>
<td>12</td>
<td>Ribbon Cake 12</td>
</tr>
<tr>
<td>14</td>
<td>Ribbon Fruit Cake 14</td>
</tr>
<tr>
<td>4</td>
<td>Silver Cake 4</td>
</tr>
<tr>
<td>12</td>
<td>Sovereign Spice Cake 12</td>
</tr>
<tr>
<td>5</td>
<td>Sunny Butter Cake 5</td>
</tr>
<tr>
<td>4</td>
<td>Swans Down Standard White Cake 4</td>
</tr>
<tr>
<td>7</td>
<td>Washington Pie 7</td>
</tr>
<tr>
<td>16</td>
<td>White Pound Cake 16</td>
</tr>
<tr>
<td>7</td>
<td>Wonder Chocolate Layer Cake 7</td>
</tr>
<tr>
<td>18-23</td>
<td><strong>Cake Recipes (Sponge)</strong></td>
</tr>
<tr>
<td>19</td>
<td>Angel Lemon Roll 19</td>
</tr>
<tr>
<td>18</td>
<td>Cherry Angel Food Cake 18</td>
</tr>
<tr>
<td>21</td>
<td>Chocolate Cream Roll 21</td>
</tr>
<tr>
<td>23</td>
<td>Coconut Orange Roll 23</td>
</tr>
<tr>
<td>21</td>
<td>Daffodil Cake 21</td>
</tr>
<tr>
<td>20</td>
<td>Golden Sponge Cake 20</td>
</tr>
<tr>
<td>20</td>
<td>Hot Milk Sponge Cake 20</td>
</tr>
<tr>
<td>20</td>
<td>Lady Fingers 20</td>
</tr>
<tr>
<td>23</td>
<td>Old-fashioned Jelly Roll 23</td>
</tr>
<tr>
<td>20</td>
<td>Orange Sponge Cake 20</td>
</tr>
<tr>
<td>21</td>
<td>Sponge Drops 21</td>
</tr>
<tr>
<td>22</td>
<td>Sunshine Cake 22</td>
</tr>
<tr>
<td>18</td>
<td>Swans Down Angel Food Cake 18</td>
</tr>
<tr>
<td>18</td>
<td>Swans Down Sponge Cake 18</td>
</tr>
<tr>
<td>18</td>
<td>Toasted Almond Angel Food Cake 18</td>
</tr>
<tr>
<td>19</td>
<td>Twin Angel Food Cakes 19</td>
</tr>
</tbody>
</table>

| 24-27| **Cooky Recipes** 24-27 |
| 27   | Butterscotch Slices (Ice box) 27 |
| 25   | Gold Cookies 25 |
| 26   | Medallion Sugar Cookies 26 |
| 25   | Sour Cream Cookies 25 |

| 38   | **Filling Recipes** 38 |
| 38   | Coconut Orange Filling 38 |
| 38   | Custard Cream Filling 38 |
| 37   | Lady Baltimore Filling 37 |
| 38   | Orange Filling 38 |
| 38   | Raisin Nut Filling 38 |
| 38   | Rich Lemon Filling 38 |

| 57   | **Frosting Cakes** 57 |
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