Did YOU know **all** the wonderful things you can bake with **SWANS DOWN CAKE FLOUR**
• EASY-ROLL PIE CRUST

made with
SWANS DOWN

The secret . . . let it stand a few minutes before rolling. The result . . . an extra-delicate pie crust.

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

Measure sifted flour, add salt, and sift again. Cut in about 1/2 cup of the shortening lightly but thoroughly, using pastry blender. Add remaining shortening in pieces and chop lightly until size of large peas. Sprinkle with water, mixing lightly with fork. When all particles are moistened, press into ball, cover with damp cloth, let stand a few minutes. Roll 1/8 inch thick. Makes enough pastry for a 9-inch two-crust pie or two shells. Bake shells at 450°F. 10 to 12 minutes.

• LIGHTEST-EVER PANCAKES

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

Measure sifted flour into sifter; add baking powder, salt, and sugar. Beat egg in bowl or large pitcher, add milk, and blend. Sift in dry ingredients all at once, add melted shortening, and beat with egg beater just until mixed. Bake on hot griddle, turning only once. Serve with butter and Log Cabin Syrup. Makes 12 to 14 pancakes.
WAFFLES BY SWANS DOWN

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

Sift flour once, measure into sifter, and add baking powder, salt, and sugar. Beat eggs in mixing bowl or waffle pitcher. Add milk and blend. Then sift in dry ingredients all at once, add shortening, and beat with egg beater just until mixed. Bake in hot waffle iron. Makes 4.

SWANS DOWN MUFFINS...

2 cups Sifted Swans Down Cake Flour
2 1/2 teaspoons Calumet Baking Powder
1/2 teaspoon salt 1/3 cup shortening
1/4 cup sugar 1 egg, well beaten
3/4 cup milk


BACON MUFFINS. Use above recipe, adding 2/3 cup of crumbled crisp bacon to the batter.

CINNAMON MUFFINS. Use above recipe. Combine 1/3 cup brown sugar, 1 teaspoon cinnamon, 1 tablespoon melted butter. Sprinkle over batter before baking.
Chocolate Chip Cookies

1 ¼ cups sifted Swans Down Cake Flour
½ teaspoon soda ½ teaspoon salt
⅓ to ½ cup butter or other shortening
½ cup granulated sugar
¼ cup firmly packed brown sugar
1 egg, well beaten
1 pkg. Baker's Semi-Sweet Chocolate Chips
½ cup chopped nuts
1 teaspoon vanilla

Measure sifted flour, add soda and salt, and sift again. Cream shortening; add granulated and brown sugars gradually, creaming until light and fluffy. Add egg; beat thoroughly. Then add the flour mixture in two parts and mix well. Stir in chocolate chips, chopped nuts, and vanilla. Drop from teaspoon onto ungreased baking sheet about 2 inches apart. Bake in moderate oven (375°F.) 10 to 12 minutes. Makes about 50 rich and crunchy cookies.

FOR SUPER SMOOTH GRAVIES

... for flouring meats and fried foods — be sure to use fine, fine Swans Down Cake Flour.
3 FEATHER-LIGHT
SWANS DOWN BISCUITS

2 cups sifted Swans Down Cake Flour
2 1/2 teaspoons Calumet Baking Powder
3/4 teaspoon salt
4 or 5 tablespoons shortening
1/2 cup milk

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk and stir with fork until soft dough is formed (about 20 strokes). Knead 20 turns on floured board. Roll 1/2 inch thick; cut with floured 2-inch cutter. Bake on ungreased baking sheet in hot oven (450°F.) 12 to 15 minutes. Makes 12.

JELLY BISCUITS. Prepare Swans Down Biscuit dough. Roll 1/4 inch thick and cut with a floured 1 3/4-inch biscuit cutter. Cut centers out of half of the biscuits with a 1-inch biscuit cutter. Place the rings on the remaining biscuits. Then place the biscuits and the extra little "holes" on an ungreased baking sheet or in muffin pans; brush the dough with melted butter. Drop a teaspoonful of jelly in the center of each ring. Bake in a hot oven (450°F.) 10 minutes, or until done. Serve warm. Makes 9 biscuits.

CHEESE BISCUITS. Use basic recipe, decreasing shortening to 3 tablespoons and adding 1 cup grated American cheese with the shortening. Delicious for lunch or supper.
Mix your light and luscious cake by

**SWANS DOWN CAKE FLOUR’S WONDER-QUICK CAKE METHOD**

1. Sift Swans Down once… a square of waxed paper will be handy for this. Then measure exact amount needed into sifter. Add the sugar, baking powder (or soda) and salt.

2. Stir shortening to soften. Sift in flour mixture. Add ¾ of the milk and mix until flour is dampened. Then beat 2 minutes in mixer at a low speed, or 300 strokes by hand.

3. Add eggs (or whites), flavoring, and rest of milk. Beat 1 minute more or 150 strokes. Notice how velvety-smooth that Swans Down batter is — your promise of a fine cake.

**WONDER-QUICK WHITE CAKE**

Use two round 8- or 9-inch pans. Bake in moderate oven (350°F.) 20 to 30 minutes.

- 2 1/2 cups sifted Swans Down Cake Flour
- 1 1/2 cups sugar
- 3 teaspoons Calumet Baking Powder
- 1 teaspoon salt
- 1/2 cup shortening
- 1 cup milk
- 3 egg whites, unbeaten
- 1 1/2 teaspoons vanilla
- 1/4 teaspoon almond extract

Mix by Swans Down’s Wonder-Quick Cake Method.

**CHOCOLATE CAKE**

Use two round 8- or 9-inch layer pans. Bake in moderate oven (350°F.) about 30 minutes.

- 2 cups sifted Swans Down Cake Flour
- 1 1/2 cups sugar
- 1 1/4 teaspoons soda
- 1 teaspoon salt
- 1/2 cup shortening
- 1 1/2 cups milk
- 2 eggs, unbeaten
- 3 squares Baker’s Unsweetened Chocolate, melted
- 1 teaspoon vanilla
**ORANGE CLOVER-LEAF ROLLS**

3 cups sifted Swans Down Self Rising Cake Flour  
1/2 cup shortening  
1/2 teaspoon grated orange rind  
2/3 cup milk (about)  
1/4 cup orange juice  
2 teaspoons cinnamon  
1/2 cup sugar


2. Cut dough in fourths. Snip each in 9 pieces. Shape pieces in balls, dip in orange juice, then in mixture of cinnamon and sugar. Place 3 balls in each cup of well-greased muffin pans.


**SUGAR-SCOOP COFFEE CAKE**

1 1/2 cups sifted Swans Down Self Rising Cake Flour  
4 tablespoons butter  
3 tablespoons sugar  
1 egg, unbeaten  
1/3 cup milk  
1/2 cup sugar  
1 teaspoon cinnamon  
2 tablespoons melted butter  
2 tablespoons milk

1. Sift flour once; measure. Cream butter, add 3 tablespoons sugar, cream together well. Add egg and beat thoroughly. Add flour, alternately with milk, beating well after each addition.

2. Turn into greased deep 9-inch layer pan. Top with mixture of 1/2 cup sugar and cinnamon.

HOT BISCUITS

2 cups sifted Swans Down Self Rising Cake Flour
4 or 5 tablespoons shortening
½ cup milk

1. Sift flour once; measure. Cut in shortening. Add milk and stir until mixture forms a soft dough and follows spoon around bowl.

BASIC TWO-EGG CAKE

Line bottoms of pans with paper. Use either two round 8-inch layer pans, 1 ¾ inches deep, or a 10x10x2-inch square pan. Start oven for moderate heat (375°F.). Sift flour once before measuring. (All measurements are level.)

2 ¼ cups sifted Swans Down Self Rising Cake Flour
1 ½ cups sugar 
½ cup shortening (room temp.)
1 cup milk 
1 teaspoon vanilla 
2 eggs, unbeaten

1. Measure flour and sugar into sifter. Stir shortening just to soften. Sift in dry ingredients. Add ¾ cup milk and the vanilla. Mix until all flour is dampened. Then beat 300 strokes by hand, or 2 minutes in mixer (at a low speed).
2. Add eggs and remaining milk and beat 150 strokes by hand, or 1 minute in mixer (at a low speed).

(Count only actual beating strokes or time. Scrape bowl and spoon or beater often.)

Turn batter into pans. Bake in moderate oven (375°F.) about 25 minutes for layers, or about 35 minutes for square cake.
Cool cake in pans on racks 10 minutes. Then loosen from sides with spatula.
MORE SWANS DOWN CAKE

• MOONLIGHT CHOCOLATE CAKE

Use two round 9-inch layer pans, 1 1/2 inches deep, lined on bottoms with paper. Start oven for moderate heat (350°F.). Sift flour before measuring.

1 1/4 cups sifted Swans Down Cake Flour
1 teaspoon cream of tartar
3/4 teaspoon soda    1 teaspoon salt
1/2 cup shortening
1 1/2 cups sugar
2 eggs, unbeaten

* Milk (see below for amount)
3 squares Baker’s Unsweetened Chocolate, melted
1 teaspoon vanilla

* With butter, margarine, or lard, use 1 cup milk. With vegetable or any other shortening, use 1 cup plus 2 tablespoons milk.

Measure sifted flour, add cream of tartar, soda, and salt, and sift together three times. Cream shortening, add sugar gradually, and cream until light and fluffy. Add eggs, one at a time, beating after each. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Then add chocolate and vanilla; blend.


LEMON CREAM CHEESE FROSTING. Cream 1/4 cup vegetable shortening with 1 package (3 ounces) cream cheese. Measure 3 1/2 cups (1 pound) sifted confectioners’ sugar. Add half of sugar, dash of salt, 2 tablespoons lemon juice, and 1 teaspoon grated lemon rind to creamed mixture,
blending well. Then add remaining sugar, alternately with about 2 tablespoons light cream, until of spreading consistency, beating after each addition until smooth.

• CUPCAKES

Use any recipe on back of the Swans Down Cake Flour package. Bake in paper cup cake liners, set in muffin pans, 15 to 20 minutes at given temperatures. Prepare a fluffy frosting. Add melted chocolate to \( \frac{1}{3} \) of the frosting; leave \( \frac{1}{3} \) plain. Tint the rest pastel colors. Frost; garnish with nut meats or cherries.

• WONDER-QUICK HAPPY DAY

Use two round 9-inch pans. Bake 20 to 25 minutes in moderate oven (375°F.).

2½ cups sifted Swans Down Cake Flour
1½ cups sugar
3 teaspoons Calumet Baking Powder
1 teaspoon salt
½ cup shortening
1 cup milk
2 eggs, unbeaten
1 teaspoon vanilla

Mix by Swans Down’s Wonder-Quick Cake Method.
**FRUIT ROLL-UPS**

* Biscuit dough  
  * ⅓ cup sliced apples  
  * ½ cup brown sugar, firmly packed  
  * ¼ teaspoon cinnamon  
  * 1 tablespoon melted butter  
  * ¼ cup chopped nut meats


2. Place apples in 2-inch strip across center, lengthwise. Spread all with mixed sugar, spice, butter, nuts. Roll from ends toward center until rolls touch fruit. Slash rolls in 1-inch slices.

3. Bake on baking sheet in hot oven (425°F.) 25 minutes, or until apples are done.

**QUICK MUFFINS**

* 2 cups sifted Swans Down Self Rising Cake Flour  
  * 3 tablespoons sugar  
  * 4 or 5 tablespoons shortening  
  * 1 egg, well beaten  
  * ½ cup milk

1. Sift flour once; measure. Add sugar. Cut in shortening. Combine egg and milk and add to flour mixture. Mix only enough to dampen flour.

2. Bake in greased muffin pans in hot oven (425°F.) 20 minutes, or until done. Makes 8.