6 wonderful birthday cakes
One Secret of a Happy Family

Birthday cakes are the heart of so many family good times. All their lives, children treasure such happy memories.

Keep these delightful Swans Down Birthday Cake ideas for future use. Each has been chosen after a check on average family preferences in types and frostings—each is a perfectly grand cake!

MOTHER’S DAISY CAKE

Bake the “Mix-Easy” White Cake on Swans Down Cake Flour package in 10x10x2-inch pan. Cover with tinted Orange Butter Frosting.

To decorate, cut 20 pecan halves in two. Arrange on cake to make 5-petalled daisies. Use white Letter Icing to write the message. With additional icing, tinted green, make daisy centers.

Orange Butter Frosting. Mix 1 tablespoon grated orange rind, 1/2 teaspoon grated lemon rind, 1/4 cup orange juice, and 2 teaspoons lemon juice; let stand 10 minutes, then drain. Cream 3 tablespoons butter with 1 egg yolk and 1/2 teaspoon salt. Add 3 cups sifted confectioners’ sugar gradually, alternating with juice. Beat well.

SISTER’S PINK DELIGHT

Bake the Swans Down Angel Food on Swans Down Cake Flour package. For icing, mix 2 cups sifted confectioners’ sugar, 2 teaspoons lemon juice, and 1/4 cup sieved strawberries. Spread thinly.

To decorate, use white Letter Icing to write the greeting. Circle cake with candy rosebuds or tiny flowers in season.

JUNIOR’S CIRCUS CAKE

Bake the Devil’s Food Cake on Swans Down Cake Flour package in two deep 9-inch layers. Spread with Hungarian Chocolate Frosting.

To decorate, select circus animal crackers and lay on paper or rack. Cover each with thin Letter Icing, using brush or teaspoon. When icing is set, press animals into sides of frosted cake. Use additional Letter Icing to write the greeting. Insert candies.

Hungarian Chocolate Frosting. Melt 3 squares Baker’s Unsweetened Chocolate over hot water. Remove. Add 1 1/2 cups confectioners’ sugar and 2 1/2 tablespoons hot water and blend. Beat in 3 egg yolks, one at a time, then 4 tablespoons butter, one at a time.

FATHER’S SPICY FAVORITE

Mix the Happy Day Cake on Swans Down Cake Flour package, adding 1 teaspoon cinnamon, 1/2 teaspoon cloves, and 1/4 teaspoon allspice to flour mixture, and 1 tablespoon molasses to shortening. Bake in 13x9x2-inch pan. Spread smoothly with Seven Minute Frosting.

To decorate, make letters and border of green Letter Icing.

Letter Icing. Cream 1 1/2 teaspoons white margarine with 1/2 cup sifted confectioners’ sugar. Add 1/4 teaspoon vanilla, dash of salt, and cream (about 1 tablespoon) to give molding consistency. Beat until smooth. Use in paper cone or cake decorator.

For paper cones, cut 10x8-inch rectangle of sturdy waxed paper or thin parchment paper diagonally into two triangles. Roll each into a cone shape and fold in top points to hold. Fill cone only half-full of icing and fold top together to close tightly. Snip off point for a small opening. To make letters, etc., use one hand to guide tip and other hand to force out icing gently.

DOUBLE GLAMOUR CAKE

Bake the Happy Day Cake on Swans Down Cake Flour package, using one 10-inch layer pan and one 8-inch layer pan. Fill pans to an equal depth—not more than 1/2 full. Bake about 30 minutes. Put layers together with Seven Minute Frosting and spread over cake.

To decorate, melt 2 squares Baker’s Unsweetened Chocolate with 2 teaspoons butter. Pour from teaspoon onto frosted cake to cover tops and drip slightly over edges. Insert candles.

Seven Minute Frosting. Combine 2 unbeaten egg whites, 1 1/2 cups sugar, dash of salt, 5 tablespoons water, and 1 1/2 teaspoons light corn syrup in top of double boiler. Mix with rotary egg beater. Place over rapidly boiling water, beat constantly, and cook 7 minutes, or until frosting will peak. Remove from boiling water, add 1 teaspoon vanilla, and beat until ready to spread.

KIDDIES’ CUPCAKE SURPRISE

Preparations:

Measure into sifter:
- 2 cups sifted Swans Down Cake Flour
- 2 1/2 teaspoons Calumet Baking Powder
- 1 1/2 cups sugar
- 3 egg yolks
- 3/4 teaspoon salt
- 1/2 cup shortening
- 1/2 cup milk

Measure into mixing bowl:
- 1/4 cup milk
- 1 1/2 teaspoons vanilla
- 3 eggs yolks

Now the “Mix-Easy” Part:
Stir shortening just to soften. Sift in dry ingredients. Add 1/2 cup of the milk and egg yolks. Mix until all flour is dampened. Then beat 2 minutes. Add remaining milk and beat 1 minute longer. (Count only actual beating time. Or count beating strokes. Allow about 150 full strokes per minute. Scrape bowl and spoon often.)

Baking:
Turn batter into cupcake pans, filling cups only 1/2 full. Bake in moderate oven (375°F.) about 25 minutes. Makes 14 large cupcakes.

Decorating:
Divide Seven Minute Frosting into 3 or 4 bowls and tint each differently. Spread on top of cakes, a few of each color. Insert candles. (Chocolate frosting may also be used to add variety.)

IMPORTANT POINTS

About Swans Down “Mix-Easy” Cakes

1. Use only Swans Down in “Mix-Easy” cake recipes.
2. Do not try to switch your old recipes to this new method. Ingredients are balanced differently.
3. Mix “Mix-Easy” cakes either by hand or by electric mixer. Use low to medium speed of mixer.

This is No. 10 of Swans Down’s “Mix-Easy” Cake package inserts. Watch for these handy recipe folders when you open a box of Swans Down Cake Flour.
Double the cost of all ingredients back... If you don’t think your Swans Down “Mix-Easy” cake is better than any similar cake you’ve baked with any other flour, simply write to us enclosing this guarantee and we will send you double the cost of all your ingredients. (This offer expires July 15, 1949.)

More women choose Swans Down than all other packaged cake flours put together.

Bake a better cake with SWANS DOWN!