Man-Dazzlin' Beauties - Coconut Dream Cakes!

Sheer loveliness in looks and taste... this lacy gold-and-white Ambrosia Cake! Complicated? Not a bit! It's a Swans Down "Mix-Easy" recipe!

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Glamorous Cakes of Prize Perfection... Thanks to

Clever cakemakers judge cakes both by how they taste and how they look.

Combine the tender, velvety, even texture of Swans Down cakes with moist, succulent Baker's Coconut. Result? A masterpiece every time!

Here's a whole parade of beautiful cake successes—made with Swans Down Cake Flour and Baker's Coconut (Premium Shred or Southern Style).

AMBROSIA CAKE

Preparations:

Measure into sifter:
2 1/2 cups sifted Swans Down Cake Flour
3 teaspoons Calumet Baking Powder
1 teaspoon salt
1 1/4 cups sugar

Measure into mixing bowl:
3/4 cup shortening

Measure into cup:
1 cup milk
1 1/2 teaspoons vanilla

Have ready:
5 egg whites, beaten to meringue* with 1/2 cup sugar
(directions in next column)
1 cup Baker's Coconut
Orange sections

Now the "Mix-Easy" Part:
Stir shortening just to soften. Sift in dry ingredients. Add milk and mix until all flour is dampened. Then beat 2 minutes. Add meringue mixture 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 pans. Bake in moderate oven (350°F.) 35 minutes, or until done. Spread Orange Filling between layers and Snow Frosting on top and sides of cake. (Recipes on other side.) Sprinkle with coconut and decorate with orange sections.

*For meringue, beat egg whites until foamy; add 1/2 cup sugar gradually, beating only until meringue will hold up in soft peaks.

SWANS DOWN CAKE FLOUR

AND

BAKER'S COCONUT

(Premium Shred or Southern Style)
**ORANGE FILLING**

1 cup orange juice  
3 tablespoons cornstarch  
Dash of salt  
1 teaspoon lemon juice

Heat orange juice and 1/2 cup of the sugar in saucepan until sugar is dissolved, stirring constantly. Add cornstarch blended with the cold water and continue cooking and stirring until clear. Remove from heat. Add remaining sugar, then add remaining ingredients. Blend. Cool before spreading between layers.

**SNOW FROSTING**

1 egg white, unbeaten  
3 tablespoons water  
1 teaspoon light corn syrup  
1/2 teaspoon vanilla

Combine egg white, sugar, salt, water, and corn syrup in top of double boiler. Beat with rotary egg beater or electric beater about 1 minute, or until thoroughly mixed. Cook over rapidly boiling water, beating constantly with rotary egg beater or at high speed of electric mixer 4 minutes, or until frosting will stand up in stiff peaks. (Stir frosting up from bottom and sides of pan occasionally with rubber scraper, spatula, or spoon.) Remove from boiling water. Add vanilla and beat 1 minute, or until thick enough to spread.

**TROPICAL SPICE CAKE**

1 1/2 cups sifted Swans Down Cake Flour  
3/4 teaspoon Calumet Baking Powder  
1/2 teaspoon soda  
1/2 teaspoon cloves  
1/2 cup shortening  
1/2 cup granulated sugar  
1/2 cup brown sugar, firmly packed  
3 tablespoons water  
1 egg white, unbeaten  
1/4 cup milk  
1/4 cup buttermilk  
1/4 cup milk

Mix Coconut Mist Cake as directed above, decreasing milk 2 tablespoons. Use 2 1/2 teaspoons baking powder and 1 1/2 cups sugar; omit coconut in batter. Turn into small cupcake pans, greased well on bottoms. Fill cups only 1/2 full. Bake in moderate oven (375°F.) about 20 minutes. Spread bottoms and sides with tart red jelly and sprinkle with Baker's Shredded Coconut. Makes 36 small cakes.

**COCONUT MIST CAKE**

Preparations:

Have the shortening at room temperature. Line bottom of 13x9x2-inch pan with paper; grease. Start oven for moderate heat (375°F.). Sift flour once before measuring.

Measurements:

Measure into sifter:  
2 1/2 cups sifted Swans Down Cake Flour  
3 teaspoons Calumet Baking Powder  
1 teaspoon salt  
1 1/2 cups sugar

Measure into mixing bowl:  
1/2 cup shortening  
*With butter, margarine, or lard, use 3/4 cup milk. With vegetable or any other shortening, use 1 cup milk.

Now the "Mix-Easy" Part:

Stir shortening just to soften. Sift in dry ingredients. Add 3/4 cup of the milk and mix until all flour is dampened. Then beat 2 minutes. Add the eggs and remaining milk and beat 1 minute longer. Fold in 1/4 cup of the coconut. (Mix cake by hand or at a low speed of electric mixer. Count only actual beating time. Or count beating strokes. Allow 150 full strokes per minute. Scrape bowl and spoon often.)

Baking:

Turn batter into pan. Bake in moderate oven (375°F.) 35 minutes, or until done. Spread top and sides with Snow Frosting and sprinkle with remaining 1/4 cup of coconut, plain, tinted, or toasted.

**COCONUT JELLY BALLS**

Mix Coconut Mist Cake as directed above, decreasing milk 2 tablespoons. Use 2 1/2 teaspoons baking powder and 1 1/2 cups sugar; omit coconut in batter. Turn into small cupcake pans, greased well on bottoms. Fill cups only 1/2 full. Bake in moderate oven (375°F.) about 20 minutes. Spread bottoms and sides with tart red jelly and sprinkle with Baker's Shredded Coconut. Makes 36 small cakes.

**Praline Spice Cake**

Mix batter as directed for Tropical Spice Cake (above). Turn into 9x9x2-inch pan which has been lined on bottom with paper, then greased. Bake in moderate oven (375°F.) 25 minutes, or until done. While cake is still hot, spread with Coconut Praline Topping and bake 10 minutes longer, or until golden brown. Serve warm or cold, cutting cake in pan.

**COCONUT TRICKS**

Use coconut for variety! It makes cakes look prettier, taste better. Instead of nuts, add coconut to cakes or cookies or sprinkle it over frosting. Try it tinted or toasted... delicious either way.

**Tinted Coconut**

Sprinkle Baker's Shredded Coconut on white paper. Dilute a tiny bit of vegetable coloring in a small amount of water, sprinkle it over coconut, and rub evenly through coconut. Or put coconut in a glass jar, filling no more than half-full. Sprinkle with a few drops of diluted coloring. Cover jar and shake until all of the coconut is tinted.

**Toasted Coconut**

Spread Baker's Shredded Coconut in thin layer in pan or on a baking sheet. Place in moderate oven (350°F.). Toast until golden brown, stirring frequently to toast evenly.

New Swans Down cakes and more coconut delights are appearing continually in magazine advertisements and in package inserts. Watch for them.