ORANGE LAYER CAKE

All Level Measurements

1/2 cupful shortening  1/2 cupful milk
1 cupful sugar  2 cupfuls Swans Down Cake Flour
2 eggs  3 teaspoonfuls baking powder
1/4 teaspoonful salt  1 teaspoonful orange flavoring extract

Cream shortening, add sugar gradually and beat until light. Add well-beaten yolks of eggs. Sift flour, measure, add salt and baking powder, and add alternately with the milk to the first mixture. Beat hard and then fold in the stiffly-beaten whites of eggs. Bake in greased and papered layer cake tins in a moderate oven from 20 to 25 minutes. Spread orange filling and icing between the layers and on top of cake.

ORANGE FILLING AND ICING

Whites of 2 eggs
1 1/2 cupfuls confectioners' sugar
Juice, rind and soft pulp of 1 orange

Whip eggs to a stiff froth; add sugar, a little at a time; beat in the pulp, juice and rind of orange.
All Level Measurements

2 cupfuls SWANS DOWN CAKE  4 tablespoonfuls melted butter
FLOUR
3 teaspoonfuls baking powder  ½ teaspoonful salt
1 cupful milk  3 eggs

Sift together the dry ingredients. Add the egg yolks, beaten and mixed with the milk, then the melted butter. Fold in the egg whites beaten stiff. Have both sides of the waffle iron hot and well greased. Put a tablespoonful of the mixture in each compartment and let down the top. When the mixture is baked on one side, turn the iron to brown the other side. Remove the cooked waffles with a fork. Serve with butter and syrup.