Delicious ways of using Swans Down Cake Flour
SWANS DOWN brings success to your baking

For cakes that are feathery-light and fine . . .
For delicate biscuits, flaky pie-crust, and crisp, golden-brown waffles . . .
Use Swans Down Cake Flour! You can always be sure of splendid results.

Swans Down Cake Flour is a different kind of flour. It is made from specially selected soft winter wheat, grown near the Swans Down Mills. Of the flour milled from 100 pounds of this selected wheat, only 26 pounds are good enough for Swans Down! And Swans Down is 27 times as fine as good bread flour!

Swans Down Cake Flour is truly economical. You pay very little more for it than you pay for bread flour—only 3 1/2c. more, per cake—and you can be perfectly sure of wonderful success in your baking.
CHOCOLATE SPONGE CAKE

1 cup sifted Swans Down Cake Flour
1/4 teaspoon salt
4 tablespoons cocoa

Sift flour once, measure, add salt and cocoa, and sift four more times. Add lemon juice to egg yolks, which have been beaten until thick and lemon colored. Gradually fold sugar into egg whites, then fold in yolks, then the flour mixture. Bake in ungreased tube pan in slow oven (300°F.) 50 to 60 minutes.

CREAM PUFFS

1/2 cup butter or other shortening
1 cup boiling water
1 cup sifted Swans Down Cake Flour
3 eggs, unbeaten

Melt shortening in water. Stir flour into steadily boiling water. Cook and stir constantly until mixture leaves sides of pan in
smooth, compact mass. Turn into mixing bowl, and thoroughly beat in one egg at a time. Shape paste on greased baking sheet. Use pastry bag or two teaspoons to make rounds for cream puffs or strips 1 inch by 5 inches for eclairs. Bake in hot oven (450° F.) for 20 minutes, then reduce to moderate heat (350° F.) for 25 minutes. Insert cream filling through a small slit in each puff or eclair. Eclairs are sometimes covered with chocolate icing. Makes 18 small or 12 large cream puffs, and 12 eclairs.

CREAM FILLING FOR CREAM PUFFS

\[ \frac{1}{3} \text{ cup sifted Swans Down Cake Flour} \]
\[ \frac{7}{8} \text{ cup sugar} \]
\[ \frac{1}{8} \text{ teaspoon salt} \]
\[ 2 \text{ eggs or 4 yolks, slightly beaten} \]
\[ 2 \text{ cups milk, scalded} \]
\[ 1 \text{ teaspoon vanilla or } \frac{1}{2} \text{ teaspoon lemon extract} \]

Mix dry ingredients, add eggs and milk. Stir until smooth. Cook in double boiler 15 minutes or until thickened, stirring well. Add flavoring when cool.
APPLE SAUCE CAKE

Sift flour once, measure, add soda, salt, cinnamon and cloves, and sift together three times. Cream shortening thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg, raisins, currants or nuts, and spices to creamed mixture, alternately with apple sauce, a small amount at a time. Beat after each addition until smooth. Bake in loaf or tube pan in moderate oven (350°F) one hour.

“Cake Secrets” will tell you how to make all sorts of wonderful cakes successfully! (Read the offer on the top of the Swans Down package.)
PRIZE DEVIL'S FOOD

2¼ cups sifted Swans Down
Cake Flour
1 teaspoon baking powder
½ teaspoon salt
½ cup butter or other shortening
2 cups light brown sugar

2 eggs, beaten light
½ cup sour milk
½ cup boiling water
1 teaspoon soda
1½ squares chocolate, melted
1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream shortening until light and fluffy, add one cup sugar gradually, creaming mixture thoroughly.

Add other cup of sugar to eggs, beating well. Add egg mixture to creamed shortening and sugar and beat vigorously. Add sifted dry ingredients to creamed mixture, alternately with sour milk, a small amount at a time. Beat after each addition until smooth. Stir boiling water and soda into melted chocolate and add to batter. Add vanilla. Bake in 3 layers in slow oven (325° F.) for 15 minutes, then increase to 350° F. for 30 minutes. Spread white icing between layers and on top and sides of cake.
DAINTY WAFERS

1 1/3 cups sifted Swans Down Cake Flour
1 teaspoon baking powder
1/2 teaspoon salt

3/4 cup shortening
3/4 cup sugar
1 egg, beaten light
2 tablespoons milk

Sift flour, baking powder, and salt together twice. Cream butter, add sugar and cream together thoroughly. Add egg and beat well. Add flour and milk and beat until smooth. Add vanilla. Spread evenly on bottom of greased baking pan. Bake in moderate oven (350° F.) 12 minutes. Cut in 4-inch squares and roll, beginning at one corner. If squares become brittle before shaping is finished, they will become pliable again if reheated in oven. Makes 24 wafers.

Perfect measuring, mixing, and baking mean better cakes. Send for the Swans Down Cake Set—there is every sort of utensil you need for accuracy and convenience in cake-making. (Read offer on the package.)
GOLD CAKE

2 1/2 cups sifted Swans Down Cake Flour
4 teaspoons baking powder
3/4 cup butter or other shortening

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

Sift flour once, measure, add baking powder and sift together three more times. Cream shortening thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks and beat well. Add extract. Add sifted flour and baking powder, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in layers in moderate oven (350° F.) 25 minutes. Makes three 9-inch layers.

BOILED ICING

3/4 cup granulated sugar
1/4 teaspoon cream of tartar

1/3 cup boiling water
1 egg white, beaten stiff

Dissolve sugar and cream of tartar in boiling water. Place over
fire and boil until a small amount of syrup forms a soft ball in cold water or spins a long thread (238° F.). Pour syrup slowly over egg white, beating constantly. Continue beating until stiff enough to spread on cake.

**BUTTERSCOTCH COOKIES**

3 1/2 cups sifted Swans Down Cake Flour
1/2 tablespoon soda
1/2 tablespoon cream of tartar
1/2 cup butter or other shortening
2 cups brown sugar
2 eggs, beaten light
1/2 tablespoon vanilla

Sift together flour, soda, and cream of tartar. Cream shortening. Add sugar and cream thoroughly. Add eggs and beat well. Add vanilla and flour mixture, mix well. Shape in round or square loaf, wrap in wax paper and let stand in cool place over night. Cut in thin slices. Bake in hot oven (425° F.) 8 minutes. If desired, sprinkle with chopped nuts before baking. Makes 8 dozen cookies.