The **SWANS DOWN way** to perfect cakes

**SWANS DOWN ANGEL FOOD**

1 cup sifted Swans Down Cake Flour
1 cup egg whites (8 to 10 eggs)
¼ teaspoon salt
¾ teaspoon cream of tartar

1¼ cups sifted fine granulated sugar
¾ teaspoon vanilla
¼ teaspoon almond extract

Sift flour once, measure, and sift four more times. Beat egg whites and salt on large platter with flat wire whip. When foamy, add cream of tartar. Continue beating until eggs are stiff enough to hold up in peaks, but not dry. Fold in sugar, two tablespoons at a time. Fold in flour the same way; then flavoring.

Pour batter into ungreased Angel Food pan and bake at least one hour in very slow oven. Begin at 275°F., and after 30 minutes increase heat slightly (325°F.). Remove from oven and invert pan for one hour, or until cold.
The **SWANS DOWN** cake set
for perfect measuring -- mixing -- and baking

You'll find that the Cake Set meets the demands of modern cake-making. These are the utensils we use in the Swans Down kitchen and which you see in use in the following cake-making photographs. The special Angel Food pan, with its slotted sides, is ideal for all types of sponge cakes, while the heavy square pan is an unusually convenient size for butter cakes. Every utensil helps toward accuracy and convenience—aluminum measuring spoons and cup; wooden slotted mixing spoon; wire cake tester; and steel spatula.

All these—with a sample package of Swans Down Cake Flour, a copy of "Cake Secrets," containing over a hundred of the delicious Swans Down Cake recipes—and you're well on your way to a most successful cake! Price $1.00 ($1.25 in Denver and West; $1.50 in Canada).

Copies of "Cake Secrets" may be purchased separately. Price 10 cents.

**OVEN THERMOMETER**

Know that your oven temperature is right. The most carefully mixed cake may be spoiled in the baking. This standard oven thermometer which has been made for Swans Down users will safeguard your cakes and is offered to you at the special price of $1.00. ($1.25 in Denver and West; $1.50 in Canada.)

Address

**Educational Department, IGLEHEART BROTHERS, INC.**

**EVANSVILLE, INDIANA**
Making Angel Food Cake with you

Angel Food! The goal of every woman who makes cake. One of the simplest and easiest cakes if you know the secret of mixing it. Study these pictures step by step, follow the directions exactly, and you, too, will make the perfect angel food.

1. Assemble ingredients for Angel Food Cake
2. Open package of Swans Down with knife
3. Lift a quantity of the flour into sifter
4. Sift flour once on a square of paper
5. Lift flour lightly into measuring cup
6. Measure 1 cup flour, level off with spatula
7. Sift 4 times more, using 2 squares of paper

8. Measure 1 1/4 cups sugar; pour into sifter

9. Sift sugar once to insure fineness

10. Break egg whites one at a time into saucer

11. Measure 1 cup egg whites; pour on platter

12. Add 1/4 teaspoon salt; beat with wire whip

13. When foamy, add 3/4 teaspoon cream of tartar

14. Beat until eggs hold up in peaks—not dry
Making ANGEL FOOD CAKE with you

15. Sprinkle sugar over eggs, 2 tbsp. at a time

16. Fold in carefully; continue until all is used

17. Add ⅛ tsp. vanilla, ¼ tsp. almond

18. Sift small quantity of flour over mixture

19. Fold in carefully; continue until all is used

20. Pour batter into ungreased cake pan

21. Cut through batter to remove air bubbles

22. Bake 30 min. (275°F.), 30 min. more (325°F.)
Making ANGEL FOOD CAKE with you

23. If no dough adheres to tester, cake is done

24. Invert pan on cake rack; cool

25. Lift slides; insert spatula to loosen cake

26. Cut around edges; cake will fall out

Things to know about Cake Flour

Swans Down will make every cake better. The reason is that Swans Down Cake Flour is made from specially selected soft wheat. It has been ground and sifted, re-ground and re-sifted until it passes through the finest silk bolting cloth—and is 27 times as fine as other flour.

This soft wheat contains only a small amount of delicate gluten, just enough to bind the ingredients and still make a tender, fluffy cake. Hard wheat, on the other hand, from which bread flour is made, contains a large quantity of strong elastic gluten. In making bread this tough gluten is tempered and softened by the action of the yeast for several hours while the bread is rising.

Cornstarch added to bread flour, as is sometimes recommended, cannot change the quality of this tough gluten, nor make the flour finer. This is why bread flour can never be made into cake flour.
A master recipe for Swans Down Butter Cakes

STANDARD WHITE CAKE

2 cups sifted Swans Down Cake Flour
3 teaspoons baking powder
$\frac{1}{2}$ cup butter or other shortening
1 cup sifted sugar
$\frac{3}{4}$ cup milk
1 teaspoon vanilla
3 egg whites, beaten light

Prepare pan. Sift flour once, measure, add baking powder, and sift together three times. Cream shortening thoroughly, then add sugar gradually, and cream together until light and fluffy. Add sifted flour and baking powder to creamed mixture, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla; fold in egg whites. Bake in loaf or layers in moderate oven (Loaf: one hour, 350° F.; Layer: 20-25 minutes, 375° F.).
Follow these basic steps in making **BUTTER CAKES**

Delicious butter cakes of every kind—white, gold, devil’s food, spice, orange—all of them can be made by the same basic method. Learn to make this white cake step by step and you can follow any other butter cake recipe successfully.

1. Assemble ingredients for White Cake
2. Cut paper with sharp knife; fit into pan
3. Grease pan and paper with pastry brush
4. Sift a quantity of flour on square of paper
5. Lift flour lightly into measuring cup
6. Level off 2 cups flour; place in sifter
Basic steps in making BUTTER CAKES

7. Add 3 teaspoons baking powder to flour

8. Sift flour 3 times, using 2 squares paper

9. Measure 1 cup granulated sugar; sift once

10. Measure 1/2 cup butter; put in mixing bowl

11. Measure 3/4 cup milk in measuring cup

12. Cream butter with wooden spoon

13. Add sugar, 2 tablespoons at a time

14. Cream mixture until light and fluffy
Basic steps in making BUTTER CAKES

15. Add 2 tablespoons flour; mix thoroughly
16. Add small quantities milk and flour
17. Beat after each addition until smooth
18. Add 1 teaspoon vanilla; blend thoroughly
19. Beat egg whites until they stand in peaks
20. Fold in egg whites—down, up, and over
21. Pour batter into pan; spread into corners
22. Cut through batter with spatula
Basic steps in making Butter Cakes

23. Rap on table twice to remove air bubbles

24. Bake in moderate oven (350°F.) for 1 hour

25. If no dough adheres to tester, cake is done

26. Cool cake 5 minutes; turn out on rack

27. Remove paper, turn right side up, cool

28. When cool, ice cake, using spatula

Now you can make all cakes

When you have made Swans Down Angel Food and Standard White Cake successfully you will know the basis of all other cake-making. There are only two classes of cakes, sponge—represented here by angel food—and butter cake, represented by white cake. All variations of cake within each class follow the same principles of measuring, mixing, and baking as outlined in the detailed steps illustrated.

Your cakes should be light and tender and of uniform thickness, with no cracks in the crust. They should have a fine, velvety, even-grained texture, moist but not sticky. The crust should be a delicate brown, tender, thin, and somewhat crisp.
A favorite

SWANS DOWN CAKE

SWANS DOWN CAKE

DEMON'S FOOD CAKE

6 ounces Baker's Premium No. 1 Chocolate
1 cup brown sugar
\( \frac{3}{2} \) cup sweet milk
2 cups sifted Swans Down Cake Flour
1 teaspoon soda
\( \frac{3}{2} \) cup butter or other shortening
1 cup brown sugar, sifted
2 eggs, unbeaten
\( \frac{3}{4} \) cup sweet milk
1 teaspoon vanilla

Melt chocolate and 1 cup sugar with \( \frac{3}{2} \) cup milk in top part of double boiler. Cool.

Sift flour once, measure, add soda, and sift together 3 times. Cream shortening thoroughly, add sugar gradually and cream together until light and fluffy. Add eggs one at a time and beat well. Add chocolate mixture and beat well. Add sifted flour and soda alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in layers in moderate oven (325°F) 30 minutes. Makes two 10-inch layers, or three 9-inch layers.