

# P.J.'s "Bake-a-Cake Week" Arrives!

## Grand New Recipes More Economy With Lower Cost of Eggs

By Katherine Baker

Now that we can be sure that Spring is definitely here to stay, don't you think it is time to start doing something about pepping-up those faded appetites our husbands and children have picked up during the last Winter months? We housewives too, feel more like making an extra effort to give our families a real treat. Not only do we have to think about these families of ours, but what about our friends and neighbours? Haven't you been thinking about getting out and doing a little visiting yourself these lovely afternoons? They have too. Wouldn't it be wonderful to kill two birds with one stone by not only having a grand treat for your own folks, but also turning an afternoon visit into a charming occasion.

Another thing that makes this "Bake-a-Cake" Week plan so practical to take advantage of, is the very much lower price of the chief cake-baking ingredients. Not only are eggs at about as low a price as they ever are, because of the season, but first quality cake-flour has also recently been greatly reduced in price. Here are some grand new cakes which will gladden the eye and tickle the palate of anyone. Any one of them promise to be a hit this season and many other seasons too. They are all new and entirely different and, of course, you will want to be the first in your crowd to serve them because everyone will want to try them and after serving any one of these cakes once, it will become an outstanding favorite. Now, however, is your chance to make a name for yourself by being the first to serve these delicious cakes.

### CHOCOLATE PEPPERMINT CAKE

3 cups sifted cake flour  
1 teaspoon soda  
1-2 teaspoon salt  
1-3 cup butter or other shortening  
1-4 cups sugar  
1 egg, unbeaten  
3 squares Unsweetened Chocolate, melted  
1-2 cup thick sour cream  
1-4 cup sweet milk  
1 teaspoonful of vanilla  
Sift flour once, measure, add soda salt, and sift three times. Cream butter thoroughly, add sugar gradually, and cream well.

Beat in egg, then chocolate. Add about 1-4 of flour and beat well; then sour cream. Add remaining flour, alternately with milk, in small amounts, beating after each addition. Add vanilla. Bake in three greased 8 inch layer pans in moderate oven (350 F.) 30 minutes. Spread with Peppermint Frosting. When cold but soft, sprinkle border of chocolate flakes around top. For flakes, scrape Unsweetened Chocolate with sharp knife, scraping down.

### PEPPERMINT FROSTING

2 egg whites, unbeaten  
1-2 cups sugar

5 tablespoons water  
1 1-2 teaspoons light corn syrup  
1 teaspoon vanilla  
Combine egg whites, sugar, water, and corn syrup in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water. Beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water; add vanilla and beat until thick enough to spread. Makes enough frosting to cover tops and sides of two 9-inch layers.

### COCONUT LAYER CAKE

2 cups sifted cake flour  
2 teaspoons double-acting baking powder  
1-4 teaspoon salt  
1-2 teaspoon cinnamon  
1-2 teaspoon nutmeg  
1-4 teaspoon cloves  
3-4 cup sugar  
5 tablespoons softened butter  
1-4 cup molasses  
2 eggs, well beaten  
1-2 cup milk  
Sift flour once, measure, add baking powder, salt, spices, and sugar, and sift together three times. Add butter and molasses. Combine eggs and milk; add to flour mixture, stirring until all flour is dampened; then beat vigorously 1 minute. Bake in two greased 8-inch layer pans in moderate oven (375 F.) 25 minutes, or until done. Spread with Soft Mocha Frosting.

### QUICK SPICE CAKE

2 cups sifted cake flour  
2 teaspoons double-acting baking powder  
1-4 teaspoon salt  
1-2 teaspoon cinnamon  
1-2 teaspoon nutmeg  
1-4 teaspoon cloves  
3-4 cup sugar  
5 tablespoons softened butter  
1-4 cup molasses  
2 eggs, well beaten  
1-2 cup milk  
Sift flour once, measure, add baking powder, salt, spices, and sugar, and sift together three times. Add butter and molasses. Combine eggs and milk; add to flour mixture, stirring until all flour is dampened; then beat vigorously 1 minute. Bake in two greased 8-inch layer pans in moderate oven (375 F.) 25 minutes, or until done. Spread with Soft Mocha Frosting.

### SEVEN MINUTE FROSTING

2 egg whites, unbeaten  
1-2 cups sugar  
5 tablespoons water  
1 1-2 teaspoons light corn syrup  
1 teaspoon vanilla

Combine egg whites, sugar, water, and corn syrup in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water. Beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water; add vanilla and beat until thick enough to spread. Makes enough frosting to cover tops and sides of two 9-inch layers.

### SOFT MOCHA FROSTING

4 tablespoons butter  
4 1-2 tablespoons strong coffee sugar  
3 cups sifted confectioners' sugar  
Dash of salt  
1 teaspoon vanilla  
Add butter to coffee and heat to just boiling. At once pour over sugar, stirring until sugar is dissolved. Add salt and vanilla. Beat until smooth and of right consistency to spread. Makes enough frosting to cover tops of two 9-inch layers, tops and sides of two 8-inch layers, or top and sides of 8 x 8 x 2 inch cake.

### COCONUT LOAF CAKE

2 cups sifted cake flour  
2 teaspoons double-acting baking powder  
1-4 teaspoon salt  
1-2 teaspoon cinnamon  
1-2 teaspoon nutmeg  
1-4 teaspoon cloves  
3-4 cup sugar  
5 tablespoons softened butter  
1-4 cup molasses  
2 eggs, well beaten  
1-2 cup milk  
Sift flour once, measure, add baking powder, salt, spices, and sugar, and sift together three times. Add butter and molasses. Combine eggs and milk; add to flour mixture, stirring until all flour is dampened; then beat vigorously 1 minute. Bake in two greased 8-inch layer pans in moderate oven (375 F.) 25 minutes, or until done. Spread with Soft Mocha Frosting.

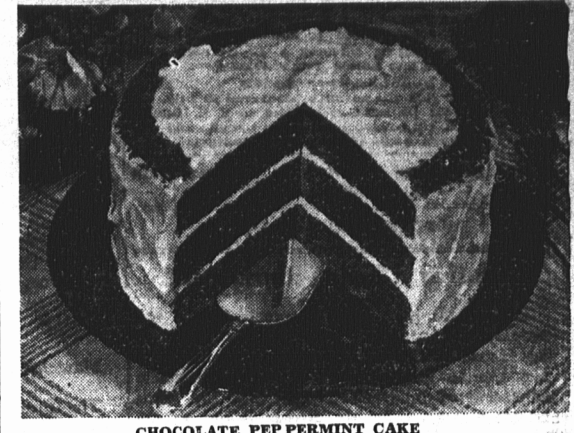
1 egg, unbeaten  
3-4 cup milk  
1 teaspoon vanilla  
Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together well. Add egg and beat very thoroughly. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (350 F.) 50 minutes. Spread Coconut Seven Minute Frosting on top and sides of cake.

### COCONUT SEVEN MINUTE FROSTING

2 egg whites, unbeaten  
1-2 cups sugar  
5 tablespoons water  
1 1-2 teaspoons light corn syrup  
1 teaspoon vanilla  
1 can moist, sweetened coconut  
Combine egg whites, sugar, water, and corn syrup in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water. Beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water; add vanilla and beat until thick enough to spread. Spread on cake, sprinkling with coconut while frosting is still soft. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8 x 8 x 2 inch cake (generously), or about 2 dozen cup cakes.

### CHOCOLATE ALMOND CAKE

2 1-2 cups sifted cake flour  
1-4 teaspoon salt  
2 cups sugar  
3 squares unsweetened chocolate, melted  
2 teaspoons vanilla  
1 cup butter or other shortening  
1 teaspoon soda  
5 eggs, well beaten  
1 cup sour milk or buttermilk  
Sift flour once, measure, add soda and salt, and sift together 3 times. Cream butter thoroughly, add sugar gradually, and cream until light and fluffy. Add eggs and beat well, then chocolate and blend. Add flour, alternately with milk.



CHOCOLATE PEPPERMINT CAKE

A small amount at a time, beating after each addition until smooth. Add vanilla. Bake in greased loaf pan, 15 x 9 x 2 inches, in slow oven (325 F.) 50 minutes, or until done. Remove cake from pan, cut in halves crosswise and trim to straighten edges. Put together with Toasted Almond Filling between layers and Mocha Chocolate Frosting on top and sides of cake. Decorate top with shredded toasted almonds, if desired.

### TOASTED ALMOND FILLING

Cook 1 cup chopped blanched almonds slowly in 4 tablespoons butter until well toasted, stirring constantly. Remove from fire and add 6 tablespoons top milk. Then add 3 cups sifted confectioners' sugar gradually, beating until smooth. Stir in dash of salt and 2 teaspoons vanilla. Cool until thick enough to spread. (For less luxurious filling use 1-2 or 3-4 of this recipe.)

### MOCHA CHOCOLATE FROSTING

Cream 2 tablespoons butter; add 1 cup sifted confectioners' sugar gradually, blending thoroughly.

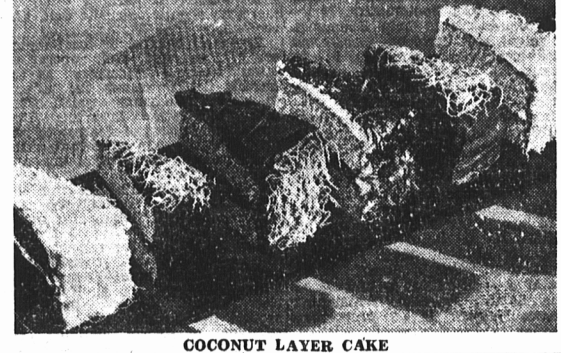
Add 1-8 teaspoon salt, and 2 squares unsweetened chocolate, melted, and mix well. Then add 4 cups sifted confectioners' sugar, alternately with 1-2 cup strong coffee, until of right consistency to spread. Beat after each addition until smooth.

### SEA FOAM CAKE

One-half cup shortening, 3-4 cup sugar, 2 eggs, 3-4 cup maple syrup, 2 1-2 cups cake flour, 2 1-2 teaspoons baking powder, 1-2 teaspoon soda, 1-8 teaspoon ginger, 1-2 cup milk.  
Method: Cream butter add sugar and cream again. Add eggs and beat well. Add syrup. Alternately add milk and sifted dry ingredients. Bake in layers in moderately hot oven (375 deg. F.) 25 minutes.

### PENCOCHE FROSTING

Two cups brown sugar, 2-3 cup milk, 1 tablespoon butter, 1 teaspoon vanilla.  
Method: Boil sugar and milk slowly to soft-ball stage. Remove from fire, add butter and vanilla. Cool and beat until of spreading consistency. Spread between layers and on top of cake. Do not beat until cooled, or it will grain.



COCONUT LAYER CAKE

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