

Right Icing Is One Key To Perfect Cake

SPONGE CAKE

1 cup sifted cake flour
6 egg whites
¼ tsp salt
1 cup w. sugar
Sift flour twice. Beat egg whites in large bowl until frothy. Add salt and the sugar 1 tbsp at a time continuing to beat until mixture will stand in definite peaks. Mix at high speed.
6 egg yolks
1 tsp. grated lemon rind
1½ tbsp lemon juice
Beat egg yolks in another bowl until thick and light in color. Add juice and rind, beat until blended, (high speed).
With spatula gently fold egg yolk mixture into egg white mixture. Sift ¼ cup flour at a time over mixture, folding in after each addition.
Pour batter into ungreased 9 x 5½ inch tube pan. Bake at 350 deg. for 1 hour. Invert pan and cool cake before removing from pan. Ice with any desired icing.

Mrs. F. G. Matheson
Parkdale, W. I.

CHOCOLATE LAYER CAKE

Measure into bowl
1 1-2 cups flour
1 1-4 cups sugar
1-2 cup shortening
1 tsp. soda
2 squares chocolate (melted)
1-2 cup milk and add:—
3-4 tsp baking powder
1-2 cup milk
2 eggs
1 tsp. vanilla
Beat well
1 square chocolate equals 2 2-3 tbsp cocoa plus ½ tbsp butter.
Laura Smith
Pleasant Valley

DELICIOUS WHITE CAKE

1 cup butter
2 cups white sugar
1-2 cup boiling water
Add 1-2 cup milk (mix together)
3 cups cake flour
3 eggs
2 teaspoons baking powder
Method:—Cream butter and sugar thoroughly and add the milk and water. Then add 1 cup flour and 1 egg, add another cup flour and 1 egg, then add lastly, 1 cup flour and 1 egg, adding baking powder to the last cup of flour. 1 teaspoon vanilla, 2 teaspoons lemon, pinch of salt. Bake in moderate oven.

Mrs. C.W. Passey
Hazelbrook

A QUICK ECONOMICAL CHOCOLATE CAKE

1 cup sugar (white or brown)
1 egg
1-2 cup milk (sweet or sour)
1-2 teaspoon salt
1-2 cup butter or shortening
1 teaspoon soda
1 teaspoon vanilla
1 1-2 cups flour
1-2 cup cocoa
1-2 cup boiling water
Method:—Place in mixing bowl in order given, and do not mix until you have added the boiling water, then beat well and place in 9 inch pan and bake 35 minutes at 375 degrees. This cake is especially good when topped with—1 cup white sugar, 1-4 cup butter, 1-4 cup milk, 1-4 cup cocoa. Boil 2 minutes, add 1 teaspoon vanilla. Cool and beat until thick.

M. Read
Reads Corner W.I.

DAFFODIL CAKE

(White Part)
6 egg whites
1-2 teaspoon cream of tartar
2-3 cup white sugar
1-4 teaspoon salt
1-2 teaspoon baking powder
Beat egg whites stiff add cream of tartar, fold in sugar, add vanilla and flour, sifted 3 times, with baking powder and salt.

Yellow Part

6 egg yolks
2 tablespoons hot water
1-2 cup white sugar
1-4 teaspoon salt
1 teaspoon vanilla
1-2 cup cake flour
1 teaspoon baking powder
Beat egg yolks with hot water and salt until light and lemon colored. Add sugar and vanilla and flour sifted 3 times with baking powder. Batter may be put in pan one spoon of each at a time alternating colors. Bake in oven 375 degrees for 35 minutes or more.

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1 cup butter
2 cups sugar
1 teaspoon almond or vanilla extract.
¾ cup milk
3½ cups flour
3 teaspoons baking powder
Whites of 6 eggs.
Cream butter, add sugar gradually, beating in well, add flavor-

has been sifted three times with baking powder. Beat whites of eggs until very light, and add to batter, folding in very lightly without beating. Bake in large greased and floured loaf pan in moderate oven of 325 degrees F. about 1 hour. Cover with ornamental frosting.

Mrs. Alex Grant,
St. Patricks Road.



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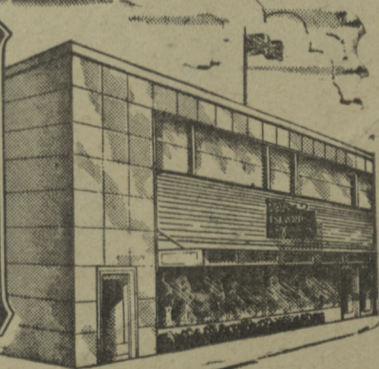
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