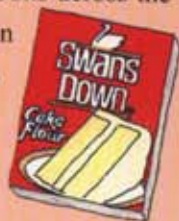


Swans Down's<sup>®</sup>

100TH ANNIVERSARY COLLECTION  
*Best Baking Book*



Everyone loves a great cake and since its introduction 100 years ago, Swans Down Cake Flour has been helping home cooks across the country bake great cakes! In fact, since Swans Down won the Grand Prize for cake flour at the 1904 World's Fair in St. Louis, many proud bakers have won ribbons and prizes in contests and county fairs for their Swans Down cakes.



This special anniversary booklet features 18 blue-ribbon recipes including a baker's dozen created by America's *Queen of Cakes*, Rose Levy





Beranbaum. Rose is most noted for her award-winning cookbook, *The Cake Bible*. She feels so strongly that cake flour is *the* secret to baking perfect cakes that she says "without cake flour, I wouldn't bake cakes!"

The remaining recipes are the very best of Swans Down's 100-year recipe collection. The recipes include the number-one requested recipe, *1-2-3-4 Pound Cake*, which is the finest pound cake you've ever tasted—that is also a snap to make! Helpful hints and tips for perfect cakes have been added here and there to make baking easy and foolproof.

We hope that you will enjoy baking all of the recipes that make up this very special anniversary collection. We feel confident that many of these recipes will become new favorites and part of your baking tradition to pass down to family and friends for many years to come.



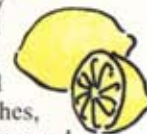
*Note: To make it easy for you to identify which are our favorite Swans Down recipes and which are Rose's recipes, we've used two symbols, the  indicates Swans Down recipes and the  indicates that the recipe was created by Rose Levy Beranbaum.*



## ROSE'S FAVORITE LEMON POPPY SEED POUND CAKE

|   |   |
|---|---|
| 3 tablespoons milk                      | 3/4 teaspoon baking powder                                  |
| 3 eggs                                  | 1/4 teaspoon salt   |
| 1 1/2 teaspoons vanilla                 | 1 tablespoon grated lemon zest                              |
| 1 1/2 cups sifted Swans Down Cake Flour | 3 tablespoons poppy seeds                                   |
| 3/4 cup sugar                           | 1/2 cup (1 stick) + 5 tablespoons unsalted butter, softened |

Preheat oven to 350°. In medium bowl, mix together milk, eggs and vanilla. Set aside. Combine dry ingredients, lemon zest and poppy seeds in large bowl. Mix on low speed 30 seconds. Add butter and 1/2 the egg mixture. Mix on low speed until the dry ingredients are moistened, continue beating until fluffy. Gradually add remaining egg mixture in 2 batches, mixing well after each addition. Spread batter into prepared 8- x 4-inch loaf pan. Bake until wooden toothpick inserted in center comes out clean, 55 to 65 minutes. Shortly before cake is done, make the Lemon Syrup. Remove cake from oven; poke holes over top of cake; brush with 1/2 of Lemon Syrup. Cool 10 minutes before removing from pan. Poke holes in bottom of cake. Brush with remaining Lemon Syrup on bottom and sides of cake.



### LEMON SYRUP

|                               |                           |
|-------------------------------|---------------------------|
| 1/4 cup + 2 tablespoons sugar | 1/4 cup fresh lemon juice |
|-------------------------------|---------------------------|

Heat sugar and lemon juice in small saucepan stirring until dissolved.



## HOT CHOCOLATE CAKE

|   |   |
|---|---|
| 7 tablespoons Dutch-processed cocoa     | 1 cup sugar   |
| 2/3 cup sour cream                      | 3/4 teaspoon baking powder                                  |
| 2 eggs                                  | 1/4 teaspoon baking soda                                    |
| 1 1/2 teaspoons vanilla                 | 1/2 teaspoon salt   |
| 1 1/2 cups sifted Swans Down Cake Flour | 1/2 cup (1 stick) + 6 tablespoons unsalted butter, softened |

Preheat oven to 350°. Whisk together cocoa, sour cream, eggs and vanilla. Set aside. Mix together dry ingredients in large bowl. Add butter and 1/2 of the cocoa mixture. Mix on low speed to moisten. Beat on medium speed until creamy. Gradually add remaining mixture in 2 batches, mixing well after each addition. Spread batter into prepared 9- x 2-inch round cake pan or springform pan. Bake until tester inserted near center comes out clean, 30 to 40 minutes. Cool in pan 10 minutes. Remove from pan. Serve warm or cool on rack and sprinkle with confectioners' sugar.

*When the Recipe Calls for a Prepared Cake Pan:*

*Grease the pan with solid shortening and coat with flour by rotating a small amount of flour around the pan until all surfaces are coated. Discard excess flour. For extra insurance against sticking, fit with a piece of waxed paper or parchment that has been cut to fit the bottom of the pan.*



*Sifting flour is one of the most important secrets to perfect cakes. Sift the flour once and gently level off, making sure not to pack the sifted flour. Always sift the flour unless the recipe specifically calls for unsifted.*



The Golden Swans Down Anniversary Cake (pictured) was created by Rose Levy Beranbaum to honor Swans Down's 100 years of baking great cakes. This special cake combines the richness of a butter cake with the freshness of orange zest, the lusciousness of chocolate and the ease of a bundt cake.



## LIGHT WHITE LAYER CAKE

- |   |  |
|---|--|
| 4 large egg whites, (1/2 cup) at room temperature | 1 1/2 cups sugar                                 |
| 1 cup milk  | 1 tablespoon + 1 teaspoon baking powder          |
| 2 teaspoons vanilla                               | 3/4 teaspoon salt                                |
| 3 cups sifted Swans Down Cake Flour               | 3/4 cup (1 1/2 sticks) unsalted butter, softened |

Preheat oven to 350°. Combine egg whites, 1/4 cup milk and vanilla. Set aside. Mix together dry ingredients in large bowl. Add butter and remaining 3/4 cup milk. Mix to moisten. Beat on medium speed until creamy. Gradually add egg mixture in thirds mixing well after each addition. Spread batter into 2 prepared 9-inch layer pans. Bake until tester inserted in center comes out clean, 25 to 30 minutes. Cool cake in pans 10 minutes. Remove from pans; cool. Frost with favorite frosting.



Butter must be soft and squishable but cool to the touch. Butter that is too warm or too cold will result in a cake with very poor texture.



## GOLDEN SWANS DOWN ANNIVERSARY CAKE

- |  |  |
|--|--|
| 3 eggs   | 1 cup sugar                                |
| 1 cup sour cream   | 1 1/2 teaspoons baking powder              |
| 2 teaspoons vanilla  | 1 teaspoon baking soda                     |
| 2 1/2 cups sifted Swans Down Cake Flour                            | 3/4 teaspoon salt                          |
| 2/3 cup (2 oz.) unblanched sliced almonds, toasted, finely ground* | 2 tablespoons grated orange zest           |
|  | 1 cup (2 sticks) unsalted butter, softened |

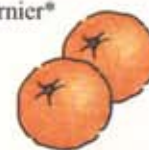
Preheat oven to 350°. Combine eggs, 1/4 cup sour cream and vanilla. Set aside. Mix together dry ingredients and orange zest in large bowl. Add butter and remaining sour cream. Mix on low speed until moistened. Beat on medium speed until creamy. Gradually add egg mixture in thirds, mixing well after each addition. Spread batter in prepared 9-cup fluted tube pan. Bake until tester inserted in center comes out clean, 55 to 65 minutes. Remove cake from oven. Poke holes in top of cake. Brush with 1/2 of Grand Marnier Syrup. Cool in pan 10 minutes. Invert onto cooling rack. Brush with remaining syrup. Cool before glazing with Chocolate Ganache.

\*Tip: Process toasted almonds with sugar and orange zest in a food processor for perfect texture.

### GRAND MARNIER SYRUP

- |                            |                        |
|----------------------------|------------------------|
| 1/2 cup sugar              | 1/3 cup Grand Marnier* |
| 1/4 cup fresh orange juice |                        |

Heat sugar, orange juice and Grand Marnier in small sauce pan until dissolved.



\*Note: For non-alcoholic version, replace with additional orange juice.

### CHOCOLATE GANACHE GLAZE

- |   |                              |
|---|------------------------------|
| 6 ounces bittersweet chocolate, finely grated | 1/2 cup heavy cream, scalded |
|---|------------------------------|

Process chocolate in food processor or grate until very fine. Scald cream in small saucepan. Add grated chocolate. Cover and let sit for five minutes. Gently stir until smooth. If necessary, stir on low heat to melt chocolate. Place cake on cooling rack with waxed paper underneath to catch drippings. Pour ganache glaze over cake.



### Cake Secret

"To make sure the dry ingredients are mixed evenly, use a whisk and mix by hand instead of re-sifting."

—Rose Levy Beranbaum

Orange and lemon zest add a lot of flavor to cakes. To prepare the zest, grate the orange or yellow skin from a clean, dry piece of fresh fruit. Take care not to include any of the bitter white pith underneath the skin. Measure according to the recipe.



*Always use the right size pan. If it's too small, the cake will spill over the sides when it rises and if it is too big, it won't rise properly. If you substitute pans, make sure the volume measure stays the same.*



## LADY BALTIMORE CAKE

- |   |                      |
|---|----------------------|
| 2 1/2 cups sifted Swans Down Cake Flour | 1/2 cup milk         |
| 2 1/2 teaspoons baking powder           | 1 teaspoon vanilla   |
| 1/4 teaspoon cream of tartar            | 6 egg whites         |
| 1/2 cup butter, softened                | whole dried apricots |
| 1 1/2 cups sugar                        | pecan halves         |

Preheat oven to 350°. Sift flour, baking powder and cream of tartar. Cream butter in large bowl, gradually add sugar, beating until light and fluffy. Add dry ingredients, alternately with milk, beating well after each addition. Add vanilla. Beat egg whites until stiff. Fold into cake mixture. Spread batter into 2 prepared 9-inch layer pans. Bake until tester inserted in center comes out clean, 25 to 30 minutes. Cool in pans 10 minutes. Remove from pans and cool thoroughly. Spread Lady Baltimore Filling between layers and Frosting on top and sides of cake. Garnish top with dried apricots and pecan halves.



### LADY BALTIMORE FILLING\* AND FROSTING

- |                              |                                |
|------------------------------|--------------------------------|
| 2 egg whites                 | 1 teaspoon vanilla             |
| 1 1/2 cups sugar             | 1/2 cup chopped dried apricots |
| dash of salt                 | 1/2 cup raisins                |
| 1/3 cup water                | 1/2 cup chopped pecans         |
| 2 teaspoons light corn syrup |                                |

Combine egg whites, sugar, salt, water and syrup in top of double boiler. Beat 1 minute. Place over rapidly boiling water. Beat constantly on high 7 minutes or until frosting stands in peaks. Remove from boiling water. Transfer to large bowl; add vanilla. Beat 1 minute.

\*For Filling, add fruits and nuts to 1/3 of the Frosting.



## 1-2-3-4 POUND CAKE with Old-Fashioned Bourbon Glaze

- |  |                             |
|--|-----------------------------|
| 3 cups sifted Swans Down Cake Flour            | 2 cups sugar                |
| 2 teaspoons baking powder                      | 4 eggs                      |
| 1/2 teaspoon salt                              | 3/4 cup milk                |
| 1 cup (2 sticks) butter or margarine, softened | 1 teaspoon vanilla          |
|  | 1/2 teaspoon almond extract |



*The Lady Baltimore Cake (pictured) is an old-fashioned delight. The addition of apricots gives it a new elegance and richer flavor.*

Preheat oven to 325°. Sift flour with baking powder and salt. Cream butter and sugar until light and fluffy. Beat on medium speed 10 minutes. Add eggs one at a time, beating after each addition. Add flour mixture alternately with milk and flavorings, creaming until smooth after each addition. Spread batter into prepared 10-inch bundt pan. Bake until tester inserted into cake comes out clean, about 1 hour and 25 minutes. Cool in pan 15 minutes. Remove from pan; cool on rack.



### OLD-FASHIONED BOURBON GLAZE

- |                               |  |
|-------------------------------|--|
| 1 cup confectioners' sugar    | 1 to 2 tablespoons thawed orange juice concentrate |
| 1 tablespoon bourbon          |  |
| 1 teaspoon grated orange zest |  |

Combine sugar, bourbon, zest and enough orange juice to make a thin glaze. Drizzle onto cake.

*Bourbon is a favorite Southern flavoring and is the perfect compliment to the delicate 1-2-3-4 Pound Cake and, as an added bonus, keeps the cake moist for days.*

*This is really the last word on pound cake and has been the favorite cake of Swans Down bakers for 100 years.*



## PERFECT PINEAPPLE UPSIDE-DOWN CAKE

- |   |   |
|---|---|
| 1 can (20 oz.) pineapple slices, drained well | 1 teaspoon vanilla                          |
| 7 to 9 pitted sweet canned or fresh cherries  | 1 1/2 cups sifted Swans Down Cake Flour     |
| 1/4 cup (1/2 stick) unsalted butter           | 3/4 cup sugar                               |
| 1/2 cup packed light brown sugar              | 3/4 teaspoon baking powder                  |
| 1/4 cup pecan halves                          | 1/4 teaspoon baking soda                    |
| 3 egg yolks                                   | 1/4 teaspoon salt                           |
| 1/2 cup sour cream                            | 1/2 cup (1 stick) unsalted butter, softened |



Preheat oven to 350°. Place oven rack in lower third of oven. In 10-inch oven-proof skillet melt 1/4 cup butter. Stir in brown sugar until moistened and remove from heat. Place 1 whole pineapple slice in center of pan. Arrange 6 around center. Cut remaining slices in half; place cut side down around edge of skillet. Place cherries in center of each pineapple slice. Tuck pecans around fruit. Combine yolks, 1/4 of the sour cream and the vanilla. Set aside. Mix together dry ingredients in large bowl. Add butter and remaining sour cream. Mix well. Gradually add remaining batter in 3 batches, beating after each addition. Spread batter over fruit. Bake until golden and tester comes out clean, 40 to 50 minutes. Remove from oven. Invert at once onto serving plate.

*Try serving this fruity upside-down cake fresh from the oven for a special weekend brunch or with a simple meal of homemade soup or chili.*

*The first Devil's Food Cake recipe appeared in 1905 and was so called because it was made with dark chocolate and so rich that it was "sinful." This Swans Down version is rich and delicious and the Orange Frosting makes it heavenly!*



## DEVIL'S FOOD CAKE

- |                                     |   |
|-------------------------------------|---|
| 2 cups sifted Swans Down Cake Flour | 2 eggs  |
| 1 teaspoon baking soda              | 6 squares unsweetened chocolate, melted, cooled |
| 1/2 cup butter, softened            | 1 1/4 cups milk                                 |
| 1 1/4 cups packed light brown sugar | 1 teaspoon vanilla                              |

Preheat oven to 350°. Sift flour and baking soda. In large bowl, cream butter, gradually add sugar until light and fluffy. Add eggs; beat well. Beat in chocolate and vanilla. Add dry ingredients alternately with milk, beating well after each addition. Spread batter in 2 prepared 9-inch layer pans. Bake until tester inserted in center comes out clean, 25 to 30 minutes. Cool in pans 10 minutes. Remove from pans; cool thoroughly. Frost with Orange Cream Cheese Frosting.

### ORANGE CREAM CHEESE FROSTING

- |   |                                 |
|---|---------------------------------|
| 2 (3 oz.) packages cream cheese, softened | 5 cups confectioners' sugar     |
| 1/4 cup butter, softened                  | 1 teaspoon grated orange zest   |
|   | 2 to 3 tablespoons orange juice |

Beat cream cheese and butter until light and creamy. Gradually add confectioners' sugar. Add orange zest and enough orange juice to reach desired spreading consistency.



## AMERICA'S FAVORITE CHOCOLATE CAKE

- |   |  |
|---|--|
| 1/2 cup + 3 Tbsp. unsweetened Dutch-processed cocoa     | 1 1/2 cups sugar                                 |
| 1 cup boiling water                                     | 1 tablespoon baking powder                       |
| 3 eggs  | 3/4 teaspoon salt                                |
| 2 teaspoons vanilla                                     | 3/4 cup (1 1/2 sticks) unsalted butter, softened |
| 2 1/4 cups + 2 tablespoons sifted Swans Down Cake Flour |  |

Preheat oven to 350°. Whisk together cocoa and water; cool. Set aside. Combine eggs, 1/4 of the cocoa mixture and vanilla. In separate bowl, combine dry ingredients; add butter and remaining cocoa mixture. Mix on low speed to moisten. Beat on medium speed 1 1/2 minutes. Gradually add egg mixture in thirds mixing well after each addition. Spread batter into 2 prepared 9-inch layer pans. Bake until tester inserted in center comes out clean, 25 to 30 minutes. Cool cakes in pan 10 minutes. Remove from pans; cool. Frost with favorite frosting.

## HAPPY DAY CAKE

- |   |                          |
|---|--------------------------|
| 2 1/2 cups sifted Swans Down Cake Flour | 1/2 cup butter, softened |
| 1 tablespoon baking powder              | 1 cup milk               |
| 1 teaspoon salt                         | 1 teaspoon vanilla       |
| 1 1/2 cups sugar                        | 2 eggs                   |

Preheat oven to 375°. Sift together flour, baking powder, salt and sugar. Combine butter, dry ingredients, 3/4 cup of the milk and the vanilla in large bowl. Mix on low speed until moistened. Beat on low speed 2 minutes. Add eggs and remaining milk. Beat 1 minute longer. Spread batter into 2 prepared 9-inch layer pans. Bake until tester inserted in center comes out clean, 20 to 25 minutes. Cool cakes in pan 10 minutes. Invert onto cooling racks. Frost with Chocolate Butter Frosting.

### CHOCOLATE BUTTER FROSTING

- |                                    |                                     |
|------------------------------------|-------------------------------------|
| 1/2 cup (1 stick) butter, softened | 3 oz. unsweetened chocolate, melted |
| 4 cups confectioners' sugar        | 1 to 2 tablespoons milk             |
| 1 teaspoon vanilla                 |                                     |

Cream butter and 2 cups sugar in small bowl. Beat in vanilla and melted chocolate. Add remaining sugar gradually, beating well after each addition. Thin with milk to reach desired consistency.



*It is easy to use Swans Down Cake Flour in all your favorite baking recipes. Substitute 1 cup plus 2 tablespoons Swans Down Cake Flour for each cup of all-purpose flour.*

*For a fancier Happy Day Cake, spread your favorite jam between the layers and frost with Chocolate Butter Frosting*

The Chocolate Raspberry Cake (pictured) is perfect for Valentine's Day or anytime you want to bake something special for your sweethearts. The fresh raspberries dress up this one-layer cake and make a show-stopping presentation.



## CHOCOLATE CHOCOLATE RASPBERRY CAKE

- |   |   |
|---|---|
| 7 tablespoons Dutch-processed cocoa     | 2 1/2 teaspoons baking powder               |
| 2/3 cup boiling water                   | 1/2 teaspoon salt                           |
| 4 egg yolks                             | 1/2 cup (1 stick) unsalted butter, softened |
| 3/4 teaspoon vanilla                    | 2 pints fresh raspberries                   |
| 1 1/2 cups sifted Swans Down Cake Flour | 1/4 cup currant jelly                       |
| 1 cup sugar                             |   |

Preheat oven to 350°. Whisk together cocoa and water; cool. In a separate bowl, combine yolks, 1/4 of cocoa mixture and vanilla. Set aside. Combine dry ingredients in large bowl. Add butter and remaining dissolved cocoa. Mix well. Gradually add egg mixture in thirds mixing well after each addition. Spread batter into well-greased and paper-lined 9- x 2-inch heart-shaped pan. Bake until tester inserted near center comes out clean, 30 to 40 minutes. Meanwhile, prepare Chocolate Glaze. Remove cake from oven. Poke holes in top of cake while warm. Brush with 1/2 of Chocolate Glaze, allowing glaze to soak into cake. Invert cake onto plate. Discard paper. Poke holes into bottom of cake. Brush with remaining glaze, brushing sides of cake also. Cool completely. Place clean, dry raspberries over surface of cake. Melt jelly. Brush onto raspberries.



### CHOCOLATE GLAZE

- |  |                        |
|--|------------------------|
| 1 (3 oz.) bar bittersweet chocolate, chopped | 3/4 cup whipping cream |
|--|------------------------|

Combine chocolate and cream in small saucepan. Stir until melted over low heat.

## SOUR CREAM BANANA CAKE

- |                                     |  |
|-------------------------------------|--|
| 2 large ripe bananas                | 3/4 cup + 2 tablespoons sugar                      |
| 2 tablespoons sour cream            | 1 teaspoon baking soda                             |
| 2 eggs                              | 3/4 teaspoon baking powder                         |
| 2 teaspoons grated lemon zest       | 1/2 teaspoon salt                                  |
| 1 1/2 teaspoons vanilla             | 1/2 cup (1 stick) + 2 tablespoons butter, softened |
| 2 cups sifted Swans Down Cake Flour | confectioners' sugar                               |



Preheat oven to 350°. In a food processor or by hand, process bananas and sour cream until smooth. Add eggs, lemon zest and vanilla; process just until blended.

Combine dry ingredients in large bowl. Add butter and 1/2 the banana mixture. Beat on medium speed until creamy.

Gradually add banana mixture and mix well. Spread batter into prepared 9- x 2-inch round cake pan or springform pan. Bake until tester inserted in center comes out clean, 30 to 40 minutes. Cool cake in pan 10 minutes; unmold and cool. Sprinkle with confectioners' sugar if desired.

## CHOCOLATE SPANGLED ANGEL FOOD CAKE

- |   |                                     |
|---|-------------------------------------|
| 1 1/2 cups superfine sugar                        | 2 teaspoons cream of tartar         |
| 1 cup sifted Swans Down Cake Flour                | 4 teaspoons vanilla                 |
| 1/4 teaspoon salt                                 | 2 oz. unsweetened chocolate, grated |
| 16 large egg whites (2 cups), at room temperature |                                     |

Preheat oven to 350°. Position oven rack at lowest level. Combine 3/4 cup of the sugar, flour and salt; whisk well. Beat egg whites in large bowl until frothy. Add cream of tartar. Beat until soft peaks form. Beat in remaining sugar until stiff peaks form. Fold in flour mixture 1/4 cup at a time. Fold in vanilla and chocolate. Turn into ungreased two-piece 10-inch tube pan. Bake until golden brown or until tester inserted comes out clean, about 40 minutes. Invert cake. Cool over a narrow-neck bottle. Loosen cake from edges of pan with narrow spatula.



*Always measure accurately and bake according to directions. Remember, baking a cake is an exact process and precision is rewarded with perfect results.*

Your favorite monkeys will go bananas over this wholesome and delicious cake!

*Angel Food Cake is the ideal everyday sweet. No butter, oil or egg yolks make it a no-fat treat that even the strictest diet can include. This version is spiked with grated chocolate and appeals to cake lovers of all ages.*

## APPLE STREUSEL COFFEE CAKE

- |                                     |   |
|-------------------------------------|---|
| BATTER                              |   |
| 4 egg yolks                         | 1/4 teaspoon salt   |
| 2/3 cup sour cream                  | 3/4 cup (1 1/2 sticks) unsalted butter, softened  |
| 1 1/2 teaspoons vanilla             | 1 large Granny Smith apple, peeled, cored, sliced 1/4-inch thick sprinkled with 2 teaspoons fresh lemon juice |
| 2 cups sifted Swans Down Cake Flour |   |
| 1 cup sugar                         |   |
| 1/2 teaspoon baking powder          |   |
| 1/2 teaspoon baking soda            |   |

Preheat oven to 350°. For batter, combine yolks, 1/4 of the sour cream and vanilla. Set aside. Mix together dry ingredients in large bowl. Add butter and remaining sour cream. Mix well. Gradually add egg mixture in 3 batches, beating well after each addition. Reserve 1/3 of batter. Spread remaining into prepared 9-inch springform pan. Sprinkle with 3/4 cup Streusel Filling. Top with apple slices. Drop rest of batter over the fruit. Sprinkle with the Streusel Topping. Bake until toothpick inserted in center comes out clean, 55 to 65 minutes. Remove from oven; cool on wire rack.



### STREUSEL TOPPING AND FILLING

- |                                  |   |
|----------------------------------|---|
| 1/3 cup packed light brown sugar | 1/2 cup unsifted Swans Down Cake Flour        |
| 2 tablespoons sugar              | 1/4 cup (1/2 stick) unsalted butter, softened |
| 1 cup walnuts or pecans, chopped | 1/2 teaspoon vanilla                          |
| 1 1/2 teaspoons ground cinnamon  |   |

Place sugars, nuts and cinnamon in bowl; mix well. Reserve 3/4 cup for Filling. Add flour, butter and vanilla to remaining sugar mixture, blending well until Topping forms coarse, crumbly texture.

## LEMON PANCAKES

with Strawberry Butter

- |   |                                |
|---|--------------------------------|
| 1/2 cup whole-milk ricotta cheese                     | 3 egg whites                   |
| 1/4 cup small-curd cottage cheese                     | 2 tablespoons sugar            |
| 1/4 cup butter, melted                                | 1 tablespoon grated lemon zest |
| 1/4 cup + 1 tablespoon unsifted Swans Down Cake Flour | Pinch salt                     |
| 3 egg yolks   | 1/4 teaspoon cream of tartar   |

Place cheeses, butter, flour, egg yolks, sugar, zest and salt in food processor or blender. Process until batter is smooth. Beat egg whites until foamy. Add cream of tartar. Beat until stiff peaks form. Fold whites into batter. Heat a griddle until hot. Lightly butter griddle; pour batter into 3-inch rounds. Cook until golden brown. Turn over; cook about 1 minute longer. Serve with Strawberry Butter.



### STRAWBERRY BUTTER

- |                          |                              |
|--------------------------|------------------------------|
| 1/2 cup butter, softened | 1/4 cup strawberry preserves |
|--------------------------|------------------------------|
- Mix butter and preserves until well combined.



## VERY BLUEBERRY MORNING MUFFINS

- |  |  |
|--|--|
| 1/4 cup unsalted butter, softened        | 1 1/4 cups blueberries                               |
| 2/3 cup sugar                            | 1 cup + 2 tablespoons unsifted Swans Down Cake Flour |
| 1 1/2 teaspoons finely grated lemon zest | 1 teaspoon baking powder                             |
| 1 egg                                    | 1/4 teaspoon salt                                    |
| 1/2 teaspoon vanilla                     | 1/3 cup milk   |

### TOPPING

3/4 teaspoon sugar mixed with 1/8 teaspoon nutmeg

Preheat oven to 375°. In large bowl cream butter, sugar and lemon until light, about 5 minutes. Beat in egg and vanilla. Mash 1/4 cup of the berries. Beat into batter. Whisk together flour, baking powder and salt. Fold into batter alternately with milk. Fold in blueberries. Spoon into 8 paper-lined muffin cups. Place Topping in small strainer and dust each muffin. Bake until muffins spring back when lightly touched, 20 to 25 minutes. Serve warm or at room temperature. Makes 8 muffins.

These breakfast pastries are good enough to make a city slicker rise at dawn. Serve one or all three for a warm and cozy country-style breakfast or brunch. (pictured top, Apple Streusel Coffee Cake, left, Lemon Pancakes with Strawberry Butter, and bottom, Very Blueberry Morning Muffins)

*Cake Secret*  
 "When you bake with cake flour, you get a softer, finer, more even texture and a lighter, more fragrant cake."

— Rose Levy Beranbaum



Always use fresh baking powder, check the date on the can and never use if it has expired.



To test for doneness, insert a clean, dry wire cake tester or wooden toothpick in the center of the cake. If it comes out dry with no batter sticking to it, the cake is done.

## MARGIE'S BROWNIES



1 cup (2 sticks) butter  
or margarine, softened  
1 1/2 cups sugar  
3 eggs  
1 teaspoon vanilla

1 cup sifted  
Swans Down Cake Flour  
1/3 cup cocoa  
1/2 teaspoon baking powder  
1 cup chopped nuts

Preheat oven to 350°. Cream butter and sugar; add eggs one at a time and mix well. Add vanilla. Beat in flour, cocoa and baking powder. Stir in nuts. Pour batter into greased 9- x 13- x 2-inch pan and bake 25 to 30 minutes. Do not bake longer than 30 minutes. Cool. Top with Frosting.



### FROSTING

1/4 cup (1/2 stick) butter  
or margarine, softened  
2 1/3 cups confectioners' sugar

1 teaspoon vanilla  
1/4 cup cocoa  
5 tablespoons evaporated milk

Cream butter, sugar and vanilla. Beat in cocoa and enough milk to reach desired consistency.

## GINGERBREAD CAKE

with  
Lemon Syrup

1/2 cup unsalted butter, softened  
1 1/4 cup golden refiner's syrup  
or dark corn syrup  
1/4 cup packed dark brown sugar  
1 tablespoon orange marmalade  
2 eggs  
2/3 cup milk

1 cup Swans Down Cake Flour  
1 cup whole wheat flour  
1 1/2 teaspoons baking powder  
1 teaspoon ground ginger  
1 teaspoon ground cinnamon  
1/2 teaspoon baking soda  
Pinch salt

Preheat oven to 325°. In small saucepan, heat butter, syrup, sugar and marmalade until melted. Cool to lukewarm; whisk in eggs and milk. In large bowl, whisk together dry ingredients. Add the liquid mixture to the dry ingredients. Stir until smooth. Pour into prepared 9- x 9- x 2-inch square baking pan. Bake until tester inserted in center comes out clean, 40 to 50 minutes. Remove from oven. Brush with half of Lemon Syrup. Let cool 10 minutes. Remove cake from pan. Invert onto cake rack. Brush with remaining syrup. Re-invert cake.

### LEMON SYRUP

2 tablespoons fresh lemon juice  
2 tablespoons butter

3 tablespoons  
sugar



Heat all ingredients in small saucepan until butter is melted and sugar dissolved.

## SWANS DOWN CAKE FLOUR HAS BEEN A PART OF AMERICA'S BEST BAKING FOR 100 YEARS



1894



1994

In addition to being America's Queen of Cakes, Rose Levy Beranbaum is an accomplished cook and entertainer. She writes a syndicated newspaper column and is the author of the following books:



The Cake Bible

Rose's Christmas Cookies

Rose's Celebrations

Rose's Melting Pot

If you cannot find copies of any of these books in your local bookstore, call 1-800-ALL-BOOKS to order.

*Rose L. Beranbaum*

**Swans Down**

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P. O. Box 60296, New Orleans, Louisiana 70160-0296

*Margie Graman has been baking from scratch since long before cake mixes were even an option. She is the Swans Down Cake Lady and often bakes this recipe to satisfy the afternoon cravings of her co-workers much to the delight of chocolate lovers everywhere!*

### Cake Secret

*"Most cakes should be baked as close to the center of the oven as possible, leaving room for air circulation between pans."*

— Rose Levy Beranbaum