

HOME BAKED DELICACIES



ENHANCE THE FAME OF
THE MODERN HOSTESS

WHAT CLEVER HOSTESSES SAY ABOUT THE SWANS DOWN WAY TO SUCCESS . . .

- " — cakes are lighter, fluffier, more delicious."
- " — transforms ordinary cakes into delicacies."
- " — not even a French pastry chef could surpass such flaky pastries."
- " — assures success in all fine baking, from cakes to quick breads."

FIVE SECRETS OF CAKE SUCCESS

Remember these five secrets that contribute to your success as an expert cake maker.

1. Use good ingredients.
2. Measure accurately.
3. Mix carefully.
4. Bake according to directions.
5. Handle your cake carefully after it comes out of the oven.

All Swans Down recipes tested and approved in the Swans Down Kitchen by Frances Lee Barton.

All measurements are level

IGLEHEART BROTHERS, INC.

**DIVISION OF GENERAL FOODS CORPORATION
EVANSVILLE, INDIANA**

HOME BAKED DELICACIES ENHANCE THE FAME OF THE MODERN HOSTESS

It's the little personal touches that distinguish the perfect hostess. Many a woman who has cooks and chefs at her beck and call trusts fine baking to none but her own skilled hands. And with reason! For nothing can add more to the success of the meal—nothing can so enhance the fame of the hostess—as velvety cakes, flaky pastries, or feather-light quick breads.

Perhaps you've longed to try your hand at fine baking but haven't quite dared. Perhaps you *have* tried—and failed. Perhaps you've been blaming yourself when the real fault lay with —*flour*! More than one woman has made that joyous discovery!

Many women, I find, do not realize the important differences between the various kinds of flour. "Oh, yes," they say, "I know there are dozens of different kinds." But it isn't *brands* I'm talking about—it's *kinds*. For instance, there is ordinary flour, milled from hard wheat. Such flour contains a large amount of tough, elastic gluten—a gluten suited to the action of yeast, but entirely too resistant to cake leavens. You cannot expect a flour which contains this type of gluten to make the tender, fluffy cakes and flaky pastries you've set your heart on. Nor can the quality of the gluten in ordinary flour be changed merely by adding cornstarch, as is sometimes recommended.

Then there is *cake flour*—Swans Down Cake Flour. And what a difference it makes in baking!

SEE WHY SWANS DOWN CAKE FLOUR MAKES FINER CAKES THAN ORDINARY FLOUR

1. *Delicate gluten in Swans Down*—Swans Down Cake Flour is made from specially selected soft winter wheat. This wheat contains a very delicate, tender gluten which responds perfectly to the quick leavens used in cakes and quick breads.
2. *Made of selected wheat*—Only the choicest part of the wheat kernels is used in Swans Down. It takes 100 pounds of soft winter wheat to make 26 pounds of Swans Down Cake Flour.
3. *Specially milled*—By a special process, Swans Down Cake Flour is sifted and resifted—over and over again, through fine silken sieves—until it is 27 times as fine as ordinary flour.

There's real economy in Swans Down
... and you can prove it!

Even the simplest economy cake, made with Swans Down Cake Flour, is lighter and finer than a more expensive cake made with ordinary flour. Make the thrifty One-egg Cake (page 6)—using Swans Down—and see for yourself! You'll get a cake that is extra velvety, extra delicious. Cake that looks and tastes expensive. To get anywhere near as fine a cake with ordinary flour, you'd have to use more eggs, more shortening.

Leavening Important, Too

Of course you realize how important proper leavening is to successful baking. And no doubt you have found, just as I have, that all baking powders cannot be used in equal amounts with the same results. That is why I want you to know that Calumet, the Double-Acting and Combination Type Baking Powder, is used in the Swans Down Kitchen. All Swans Down recipes are developed with Calumet Baking Powder. As a rule, I use only one level teaspoon of Calumet Baking Powder to a cup of sifted flour. This general proportion gives excellent results. With any other type of baking powder, you should use increased amounts as recommended by the manufacturers.

FAMILIAR FAVORITES TO MAKE AGAIN AND AGAIN

LIGHTNING LAYER CAKE

3½ cups sifted Swans Down Cake Flour	(2 eggs)	Soft shortening as needed
2 teaspoons baking powder*		1 cup milk
1 teaspoon salt		2 cups sugar
2 eggs, unbeaten		1 teaspoon vanilla

SIFT flour once, measure, add baking powder and salt, and sift together three times. Break eggs in cup and add enough shortening to fill cup. Put all ingredients into mixing bowl and beat vigorously 2 minutes. Bake in three greased 9-inch layer pans in moderate oven (375° F.) 25 minutes. Spread Seven Minute Frosting (page 21) between layers and on top of cake, sprinkling thickly with Baker's Coconut, Southern Style.



Lightning Layer Cake (recipe above)

*For further information, see page 4

CREOLE CAKE

(2 eggs)

- | | |
|---|---|
| 1½ cups sifted Swans Down
Cake Flour | 2 eggs, well beaten |
| 1¾ teaspoons baking
powder* | 3 tablespoons butter or other
shortening, melted |
| ¼ teaspoon salt | 2 squares Baker's Unsweetened
Chocolate, melted |
| 1 cup sugar | ½ cup milk |

Sift flour once, measure, add baking powder and salt, and sift together three times. Beat sugar gradually into eggs; add butter and chocolate and mix well. Add flour, alternately with milk, a small amount at a time. Beat well after each addition. Pour into greased pan, 8 x 8 x 2 inches. Bake in moderate oven (325° F.) 50 minutes. Cover with Butter Frosting (page 22).

ONE-EGG CAKE

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|---|--------------------|
| 2 cups sifted Swans Down Cake Flour | 1 cup sugar |
| 2 teaspoons baking powder* | 1 egg, well beaten |
| ¼ teaspoon salt | ¾ cup milk |
| 4 tablespoons butter or other
shortening | ½ 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 until light and fluffy. Add egg and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 25 minutes, or, in greased loaf pan, 8 x 8 x 2 inches, in moderate oven (350° F.) 50 minutes.

OLD-TIME BROWNIES

(5 egg yolks)

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|--|--|
| 1¾ cups sifted Swans Down
Cake Flour | 2½ squares Baker's
Unsweetened Chocolate,
melted |
| ¾ teaspoon soda | 1 cup sour cream |
| 1 teaspoon salt | 1 cup walnut meats,
broken |
| 1½ cups sugar | 1 teaspoon vanilla |
| 5 egg yolks, beaten until
thick and lemon-colored | |

Sift flour once, measure, add soda and salt, and sift together three times. Add sugar to egg yolks, creaming well. Add chocolate and blend. Add flour, alternately with cream, a small amount at a time. Beat after each addition until smooth. Add nuts and vanilla. Pour into deep, greased cup-cake pans, filling them about ¾ full. Bake in hot oven (400° F.) 15 minutes. Makes 3 dozen brownies.

CHOCOLATE FUDGE CAKE

(1 egg)

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|--|--|
| 2 cups sifted Swans Down
Cake Flour | 1 cup sugar |
| 2 teaspoons baking powder* | 2 squares Baker's Unsweetened
Chocolate, melted |
| ¾ teaspoon salt | 1 egg, well beaten |
| ½ cup butter or other
shortening | 1 teaspoon vanilla |
| | ¾ cup milk |

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add chocolate and blend; then add egg and vanilla. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (325° F.) 1 hour. Cover top and sides of cake with Fudge Frosting (page 21).

INDIVIDUAL SHORTCAKES

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|--|-------------------------------------|
| 3 cups sifted Swans Down
Cake Flour | ½ cup butter or other
shortening |
| 3 teaspoons baking powder* | ¾ cup milk (about) |
| 1 teaspoon salt | 2 quarts fruit |

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk gradually until soft dough is formed. Roll ¼ inch thick on slightly floured board. Cut with 3-inch floured biscuit cutter. Place half of circles on baking sheet; brush with melted butter. Place remaining circles on top and butter tops well. Bake in hot oven (450° F.) 15 to 20 minutes. Cut fruit in small pieces and sweeten slightly. Separate halves of hot biscuits, spread bottom half with soft butter and sweetened fruit. Place other half on top, crust-side down. Spread with butter and remaining fruit. Garnish with whipped cream and fruit. Serves 8.

QUICK SALLY LUNNS

- | | |
|--|-------------------------------------|
| 2 cups sifted Swans Down
Cake Flour | ½ cup butter or other
shortening |
| 1½ tablespoons baking powder* | 4 tablespoons sugar |
| ½ teaspoon salt | 1 cup milk |
| | 1 egg, well beaten |

Sift flour once, measure, add baking powder and salt, and sift again. Cream shortening, add sugar gradually, and cream together thoroughly. Combine milk and egg. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in greased muffin pans in moderate oven (375° F.) 25 minutes. Makes 12 muffins.

SWANS DOWN STANDARD WHITE CAKE

(3 egg whites)

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

SIFT flour once, measure, add baking powder, and sift together three times. Cream shortening thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 25 to 30 minutes; or in greased pan, 8 x 8 x 2 inches, in moderate oven (350° F.) 1 hour.

CHOCOLATE LAYER CAKE

Use recipe for Swans Down Standard White Cake (above)

Spread Clever Judy Frosting (page 21) between layers and on top and sides of cake. Double recipe to make three 10-inch layers. English walnuts may be pressed into the frosting while it is still soft.



Caramel Layer Cake (recipe page 15)

PINEAPPLE UPSIDE DOWN CAKE

(1 egg)

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|---|--|
| 1 $\frac{1}{4}$ cups sifted Swans Down Cake Flour | $\frac{1}{2}$ cup milk |
| 1 $\frac{1}{4}$ teaspoons baking powder* | 1 teaspoon vanilla |
| $\frac{1}{2}$ teaspoon salt | 4 tablespoons butter |
| 4 tablespoons butter or other shortening | $\frac{1}{2}$ cup brown sugar, firmly packed |
| $\frac{3}{4}$ cup granulated sugar | 4 slices pineapple |
| 1 egg, well beaten | 1 cup pecan meats, slightly broken |

SIFT flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg; then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla.

Melt 4 tablespoons butter in 8-inch iron skillet, or in cake pan, 8 x 8 x 2 inches. Add brown sugar. Stir until melted. On this arrange pineapple slices, and sprinkle nuts over top. Pour batter over contents of pan. Bake in moderate oven (350° F.) 50 minutes, or until done. Loosen cake from sides and bottom of pan with spatula. Serve upside down on dish with pineapple on top. Garnish with whipped cream, if desired.



Pineapple Upside Down Cake (recipe above)

SWANS DOWN SPICE CAKE

(2 eggs)

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|---|-------------------------------------|
| 2½ cups sifted Swans Down
Cake Flour | ½ teaspoon cloves |
| ½ teaspoon soda | 2 teaspoons cinnamon |
| 2 teaspoons baking
powder* | ½ cup butter or other
shortening |
| ¼ teaspoon allspice | 1 cup brown sugar,
firmly packed |
| ¼ teaspoon nutmeg | 2 eggs, well beaten |
| ¼ teaspoon mace | 1 cup sour milk |

Sift flour once, measure, add soda, baking powder, and spices, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, mixing well; then flour mixture, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (350° F.) 50 minutes.

DATE CAKE

(2 eggs)

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|--|-------------------------------------|
| 2 cups sifted Swans Down
Cake Flour | ½ cup butter or other
shortening |
| ½ teaspoon salt | 1 cup sugar |
| 2 teaspoons baking powder* | 2 egg yolks, well beaten |
| 1 cup boiling water | 1 teaspoon vanilla |
| 1 cup dates, seeded and chopped | 1 egg white, stiffly beaten |

Sift flour once, measure, add salt and baking powder, and sift together three times. Pour water over dates and set aside to cool. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks, then flour and date mixture alternately, a small amount at a time. Beat after each addition until smooth. Add vanilla. Fold in egg white. Bake in greased pan, 7 x 11 x 1 inches, in moderate oven (350° F.) 40 minutes. Sprinkle with powdered sugar.

PIE CRUST

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|--|-----------------------------|
| 2 cups sifted Swans Down
Cake Flour | ¾ cup cold shortening |
| ½ teaspoon salt | ¾ cup cold water
(about) |

Sift flour once, measure, add salt, and sift again. Cut in shortening until mixture looks like meal. Add water, a little at a time, mixing with knife or spatula until dough cleans bowl of all flour and pastry. Use as little water as possible. Roll dough ¼ inch thick on slightly floured board. Fit loosely on pie plate. Turn edge and prick with fork. Bake in hot oven (450° F.) 15 minutes. Makes two 9-inch pie shells.

DUTCH CRUMB CAKE

(1 egg)

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|---|-----------------------------------|
| 2½ cups sifted Swans Down
Cake Flour | 1 cup seedless raisins,
ground |
| ½ teaspoon salt | 1 egg, well beaten |
| ½ teaspoon soda | ¾ cup thick sour milk |
| ½ cup butter or other shortening | 2 tablespoons granulated
sugar |
| ¾ cup brown sugar, firmly
packed | ¼ teaspoon cinnamon |

Sift flour once, measure, add salt and soda, and sift together three times. Cream butter thoroughly, add brown sugar gradually, and cream together until light and fluffy. Work in flour. Reserve ¾ cup of mixture. To remainder, add raisins and combined egg and milk. Beat well. Pour into greased pan, 8 x 8 x 2 inches. Sprinkle remaining butter, sugar, and flour mixture over batter. Sprinkle granulated sugar and cinnamon over top. Bake in moderate oven (350° F.) 25 minutes.

ECONOMICAL GOLD CAKE

(3 egg yolks)

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|--|--|
| 2 cups sifted Swans Down
Cake Flour | 3 egg yolks, beaten until
thick and lemon-colored |
| 2 teaspoons baking powder* | ¾ cup milk |
| ½ cup butter or other
shortening | 1 teaspoon vanilla, or
½ teaspoon orange
extract |
| 1 cup sugar | |

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks; then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add flavoring. Beat well. Pour into two greased 9-inch layer pans and bake in moderate oven (375° F.) 25 to 30 minutes; or in greased pan, 8 x 8 x 2 inches, in moderate oven (350° F.) 50 to 60 minutes.

BAKING POWDER BISCUITS

- | | |
|--|---|
| 2 cups sifted Swans Down
Cake Flour | ½ teaspoon salt |
| 2 teaspoons baking powder* | 4 tablespoons butter or
other shortening |
| | ¾ cup milk (about) |

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk gradually until soft dough is formed. Roll ½ inch thick on slightly floured board. Cut with floured biscuit cutter. Bake in hot oven (450° F.) 12 to 15 minutes. Makes 12 biscuits.

CUP CAKES

(2 eggs)

1 $\frac{3}{4}$ cups sifted Swans Down
Cake Flour
1 $\frac{1}{2}$ teaspoons baking powder*
 $\frac{1}{2}$ cup butter or other
shortening

1 cup sugar
2 eggs, well beaten
 $\frac{1}{2}$ cup milk
1 teaspoon lemon or
vanilla extract

SIFT flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add flavoring. Pour into greased muffin pans, filling them about $\frac{3}{4}$ full. Bake in moderate oven (350° F.) 20 to 25 minutes. Frost with Seven Minute Frosting (page 21) and decorate with bits of preserved ginger, candied orange peel, or other preserved fruit. Makes 2 dozen cup cakes.



Cup Cakes (recipe above)

COCONUT CREAM PIE

5 tablespoons Swans Down
Cake Flour
4 tablespoons sugar
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup cold milk
1 $\frac{1}{2}$ cups milk, scalded
3 egg yolks, slightly beaten

1 $\frac{1}{2}$ cups Baker's Coconut,
Premium Shred
2 teaspoons vanilla
1 baked 9-inch pie shell
(Recipe Pie Crust page 10)
2 egg whites
4 tablespoons sugar

COMBINE flour, sugar, and salt; add cold milk and mix well. Add scalded milk gradually, place in double boiler and cook until thickened, stirring constantly. Pour small amount over egg yolks, return to double boiler, add 1 cup coconut, and cook 3 to 4 minutes longer. Cool. Add vanilla. Pour filling into pie shell. Beat egg whites until foamy throughout. Add sugar, 2 tablespoons at a time, beating after each addition until sugar is thoroughly blended. After all sugar is added, continue beating until mixture will stand in peaks. Pile lightly on filling. Sprinkle with remaining $\frac{1}{2}$ cup coconut. Bake in moderate oven (350° F.) 15 minutes.



Coconut Cream Pie (recipe above)

FESTIVE CAKES TO GRACE MANY OCCASIONS

IMPERIAL ORANGE LAYER CAKE

(3 egg whites)

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|--------------------------------------|---|
| 2½ cups sifted Swans Down Cake Flour | ½ cup water |
| 2¼ teaspoons baking powder* | ½ teaspoon vanilla |
| ½ cup butter or other shortening | ½ teaspoon grated orange rind, if desired |
| 1½ cups sifted sugar | ½ teaspoon salt |
| ¾ cup milk | 3 egg whites |

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Combine milk, water, and flavoring. Add flour to creamed mixture, alternately with liquid, a small amount at a time, and mix after each addition until smooth. Add salt to egg whites and beat until stiff, but not dry. Fold gently but thoroughly into cake mixture. Bake in two greased 9-inch layer pans in slow oven (300° F.) 10 minutes; then increase heat to moderate (375° F.) and bake 15 minutes longer, or until done. Put layers together with Orange Filling (page 22) and cover top and sides of cake with Seven Minute Frosting, (page 21).

DEVIL'S FOOD CAKE

(2 eggs)

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|-------------------------------------|---|
| 2 cups sifted Swans Down Cake Flour | 2 eggs, unbeaten |
| 1 teaspoon soda | 3 squares Baker's Unsweetened Chocolate, melted |
| ½ cup butter or other shortening | 1 cup sweet milk |
| 1½ cups brown sugar, firmly packed | 1 teaspoon vanilla |

Sift flour once, measure, add soda, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating well after each addition. Add chocolate and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in two greased 10-inch layer pans or three 9-inch layer pans in moderate oven (325° F.) 30 minutes. Spread Seven Minute Frosting (page 21) between layers and on top and sides of cake.

PLANTATION MARBLE CAKE

(2 eggs)

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|-------------------------------------|-----------------------------------|
| 2 cups sifted Swans Down Cake Flour | 2 eggs, well beaten |
| 2 teaspoons baking powder* | ¾ cup milk |
| ¼ teaspoon salt | 1 teaspoon cinnamon |
| ½ cup butter or other shortening | ½ teaspoon each cloves and nutmeg |
| 1 cup sugar | 2 tablespoons molasses |

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs; then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Divide batter into two parts. To one part, add spices and molasses. Place light and dark mixtures alternately, a tablespoon at a time, in greased pan, 8 x 8 x 2 inches. Bake in moderate oven (350° F.) 50 minutes, or until done. Cool. Cover with Butter Frosting (page 22) and decorate with nuts and raisins.

GENOISE CAKE

(4 eggs)

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|--------------------------------------|--------------------------|
| 1½ cups sifted Swans Down Cake Flour | ¾ cup butter |
| 1½ teaspoons baking powder* | 1 cup powdered sugar |
| 4 eggs, well beaten | ½ teaspoon lemon extract |

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flavoring. Add eggs, alternately with flour, a small amount at a time, beating well after each addition. Turn into a greased, paper-lined pan, 8 x 8 x 2 inches. Bake in moderate oven (350° F.) 50 minutes.

CARAMEL LAYER CAKE

(2 eggs)

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|--------------------------------------|---------------------|
| 1¾ cups sifted Swans Down Cake Flour | 1 cup sugar |
| 1½ teaspoons baking powder* | 2 eggs, well beaten |
| ¾ cup butter or other shortening | ¾ cup milk |
| 1 teaspoon vanilla | |

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in two greased 8-inch layer pans in moderate oven (375° F.) 25 minutes. Spread Caramel Frosting (page 22) between layers and on top and sides of cake.

BURNT SUGAR CAKE

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|---|--|
| $\frac{1}{2}$ cup sugar | $1\frac{1}{2}$ cups sugar |
| $\frac{1}{2}$ cup hot water | 3 egg yolks, well beaten |
| 3 cups sifted Swans Down
Cake Flour | 1 cup water |
| $2\frac{1}{2}$ teaspoons baking powder* | 1 teaspoon vanilla |
| $\frac{1}{2}$ teaspoon salt | 2 tablespoons caramelized
sugar syrup |
| $\frac{1}{2}$ cup butter or other
shortening | 3 egg whites, stiffly
beaten |

To make caramelized sugar syrup, place $\frac{1}{2}$ cup sugar in skillet over medium flame and stir constantly until melted and quite dark. Remove from fire, add $\frac{1}{4}$ cup hot water, and stir until dissolved. Cool.

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks and blend. Add flour, alternately with water, a small amount at a time. Beat after each addition until smooth. Add vanilla. Add 2 tablespoons caramelized sugar syrup and blend. Fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 25 to 30 minutes. Spread Seven Minute Frosting (page 21), flavored with caramelized sugar syrup, between layers and on top and sides of cake.



Baking Powder Biscuits (recipe page 11)

RIBBON CAKE

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|---|-------------------------------------|---------------------------------------|
| 3 cups sifted Swans Down
Cake Flour | (3 eggs) | 3 egg whites, stiffly beaten |
| 3 teaspoons baking powder* | $\frac{3}{4}$ teaspoon cinnamon | $\frac{1}{8}$ teaspoon cloves |
| $\frac{3}{8}$ cup butter or other
shortening | $\frac{1}{4}$ teaspoon mace | $\frac{1}{4}$ teaspoon nutmeg |
| $1\frac{1}{2}$ cups sugar | $1\frac{1}{2}$ tablespoons molasses | $\frac{1}{2}$ cup raisins, finely cut |
| 3 egg yolks | $\frac{1}{2}$ cup figs, finely cut | |
| 1 cup milk | | |

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Fold in egg whites. Fill two greased 9-inch layer pans with $\frac{3}{4}$ of mixture. To remaining mixture, add spices, molasses, and fruit, and pour into one greased 9-inch layer pan. Bake layers in a moderate oven (375° F.) 25 minutes. Put layers together with red currant jelly. Cover top and sides with Seven Minute Frosting (page 21).

Blackberry jam or a combination of strawberry and pineapple jelly may be used instead of red currant jelly.



Devil's Food Cake (recipe page 14)

WHITE MOON CAKE

(1 egg whites)

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|--|------------------------------|
| 3 cups sifted Swans Down
Cake Flour | 2 cups sugar |
| 3 teaspoons baking powder* | 1 cup milk |
| $\frac{3}{4}$ cup butter or other shortening | 1 teaspoon vanilla |
| | 5 egg whites, stiffly beaten |

Sift flour once, measure, add baking powder and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour mixture, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla; fold in egg whites. Bake in three greased 9-inch layer pans in moderate oven (325° F.) 15 minutes; then increase heat slightly (350° F.) and bake 15 minutes longer. Spread Moon-glow Lemon Frosting (page 22) between layers and on top and sides of cake.

REGAL LAYER CAKE

(3 eggs)

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|--|--------------------------------------|
| 2 cups sifted Swans Down
Cake Flour | 1 cup sugar |
| 2 teaspoons baking powder* | 3 eggs, well beaten |
| $\frac{1}{2}$ teaspoon salt | 6 tablespoons milk |
| $\frac{3}{4}$ cup butter or other shortening | $\frac{3}{4}$ teaspoon vanilla |
| | $\frac{1}{4}$ teaspoon lemon extract |

Sift flour once, measure, add baking powder, and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add flavoring. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 25 minutes, or until done.

ORANGE TEA CAKES

(1 egg)

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|---|---------------------------------|
| 2 cups sifted Swans Down
Cake Flour | 1 cup sugar |
| 2 teaspoons baking powder* | 1 egg, unbeaten |
| 2 tablespoons butter or
other shortening | 1 tablespoon grated orange rind |
| | $\frac{1}{4}$ cup milk |
| | $\frac{1}{2}$ cup orange juice |

Sift flour once, measure, add baking powder, and sift together three times. Cream butter, add sugar, and cream together thoroughly. Add egg and beat until light and fluffy. Add orange rind. Add flour, alternately with milk and orange juice, a small amount at a time. Beat after each addition until smooth. Pour into muffin pans, filling them $\frac{3}{4}$ full. Bake in moderate oven (350° F.) 25 minutes. Makes 18 small cup cakes.

SWANS DOWN ANGEL FOOD CAKE

(8 to 10 egg whites)

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|--|--|
| 1 cup sifted Swans Down
Cake Flour | 1 teaspoon cream of tartar |
| 1 cup egg whites
(8 to 10 egg whites) | $1\frac{1}{4}$ cups sifted granulated
sugar |
| $\frac{1}{4}$ teaspoon salt | $\frac{3}{4}$ teaspoon vanilla |
| | $\frac{1}{4}$ teaspoon almond extract |

Sift flour once, measure, and sift four more times. Beat egg whites and salt on a large platter with flat wire whisk. When foamy, add cream of tartar and continue beating until eggs are stiff enough to hold up in peaks, but not dry. Fold in sugar carefully, two tablespoons at a time, until all is used. Fold in flavoring. Then sift small quantity of flour over mixture, fold in carefully; continue until all is used. Pour batter into ungreased angel food pan and bake in slow oven at least one hour. Begin at 275° F. and after 30 minutes increase heat slightly (325° F.) and bake 30 minutes longer. Remove from oven and invert pan for 1 hour, or until cold.

CHERRY ANGEL FOOD CAKE

(8 to 10 egg whites)

- 1 recipe Swans Down Angel Food Cake (above)
 $\frac{1}{2}$ cup maraschino cherries, finely chopped

Pour about $\frac{1}{2}$ of cake batter into ungreased angel food pan. Sprinkle $\frac{1}{2}$ of cherries over it, add another $\frac{1}{2}$ of batter, then add remainder of cherries and rest of batter. Run knife through to bottom of pan to mix cherries evenly throughout. Bake in slow oven at least 1 hour. Begin at 275° F., increasing heat slightly (325° F.) after 30 minutes. Remove from oven and invert pan for 1 hour, or until cold.

FRUITED SPONGE TORTE

(3 eggs)

- | | |
|---|--|
| 1 cup sifted Swans Down
Cake Flour | 1 cup walnut meats,
coarsely broken |
| 1 teaspoon baking powder* | 1 cup sugar |
| 1 cup dates, seeded and
coarsely cut | 1 teaspoon vanilla |
| | 3 egg yolks, well beaten |

3 egg whites, stiffly beaten

Sift flour once, measure, add baking powder, and sift together three times. Add dates and nuts. Add sugar and vanilla to egg yolks, mixing thoroughly. Fold in flour mixture, then egg whites. Bake in two greased 9-inch layer pans in moderate oven (350° F.) 30 minutes, or until done. Serve with whipped cream.

CHOCOLATE ANGEL FOOD CAKE

(10 to 12 egg whites)

- | | |
|---|--|
| $\frac{3}{4}$ cup sifted Swans Down
Cake Flour | $\frac{1}{4}$ teaspoon salt |
| 4 tablespoons Baker's Breakfast
Cocoa | 1 teaspoon cream of
tartar |
| $1\frac{1}{4}$ cups egg whites
(10 to 12 egg whites) | $1\frac{1}{4}$ cups sifted granulated
sugar |
| | 1 teaspoon vanilla |

Sift flour once, measure, add cocoa, and sift four more times. Beat egg whites and salt on large platter with flat wire whisk. When foamy, add cream of tartar and continue beating until eggs are stiff enough to hold up in peaks, but not dry. Fold in sugar carefully, 2 tablespoons at a time, until all is used. Fold in vanilla. Then sift small amount of flour over mixture and fold in carefully; continue until all is used. Pour batter into ungreased angel food pan and bake in slow oven at least 1 hour. Begin at 275° F., increasing heat slightly (325° F.) after 30 minutes. Remove from oven and invert pan for 1 hour, or until cold.



Swans Down Angel Food Cake (recipe page 19)

FROSTINGS TO ADORN THE CAKE

SEVEN MINUTE FROSTING

- | | |
|---------------------------|---|
| 2 egg whites, unbentened | 5 tablespoons water |
| $1\frac{1}{2}$ cups sugar | $1\frac{1}{2}$ teaspoons light corn syrup |
| | 1 teaspoon vanilla |

Put egg whites, sugar, water, and corn syrup in upper part of double boiler. Beat 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 fire, add vanilla, and beat until thick enough to spread. Makes enough frosting to cover tops and sides of two 9-inch layers.

FUDGE FROSTING

- | | |
|---|--------------------------------|
| 2 squares Baker's Unsweetened
Chocolate, cut in pieces | Dash of salt |
| $\frac{3}{4}$ cup milk | 2 tablespoons light corn syrup |
| 2 cups sugar | 2 tablespoons butter |
| | 1 teaspoon vanilla |

ADD chocolate to milk and place over low flame. Cook until mixture is smooth and blended, stirring constantly. Add sugar, salt, and corn syrup, and stir until sugar is dissolved and mixture boils. Continue cooking, without stirring, until a small amount of mixture forms a very soft ball in cold water (232° F.). Remove from fire. Add butter and vanilla. Cool to lukewarm (110° F.). Beat until of right consistency to spread. Makes enough frosting to cover tops and sides of two 9-inch layers.

CLEVER JUDY FROSTING

- | | |
|--------------------------------------|--|
| 1 tablespoon butter | $\frac{1}{2}$ teaspoon vanilla |
| 1 cup sifted confectioners'
sugar | 2 to 4 squares Baker's
Unsweetened Chocolate,
melted |
| 1 egg or 2 egg yolks, unbentened | |
| $\frac{1}{4}$ cup milk | |

CREAM butter thoroughly, add sugar gradually, and cream together well. Add egg, milk, vanilla, and chocolate. Place bowl in pan of cracked ice or ice water and beat with rotary egg beater until of right consistency to spread (about 3 minutes). Makes enough frosting for two 8-inch layers.