



Cake Tour of the U.S.A.

FAVORITE RECIPES
FROM EVERY CORNER OF THIS
CAKE-LOVING COUNTRY





In the Shadow of Elms and White Steeples

When a whaling captain brought his sea chests ashore from a two-year voyage around the Horn, there would be shawls and silk and crewelwork on top, then boxes of whole spices from Malaya, lacquered tins of China tea, and luxury of luxuries—cocoa beans from South America or the West Indies.

Too precious to use in a whole cake, the delicious shavings of home-made chocolate, melted over the old teakettle, were blended into just half of the batter.

So came New England's favorite—marble cake. Dramatic as swirling-streaked stone from Vermont quarries, yet Swans Down-soft, Swans Down-tender.

BLACK AND GOLD MARBLE CAKE

Preparations. Have shortening at room temperature. Line pans on bottom with paper; grease. Use two round 9-inch layer pans, 1½ inches deep. Start oven for moderate heat (350°F.). Sift flour before measuring. (All measurements are level.)

Measure into sifter:

- 2½ cups sifted Swans Down Cake Flour
- 1½ teaspoons Calumet Baking Powder
- ½ teaspoon soda
- 1 teaspoon salt
- 1½ cups sugar

Mix in small bowl:

(Let stand while mixing cake)

- 1 square Baker's Unsweetened Chocolate, melted
- 2 tablespoons hot water
- ¼ teaspoon soda
- 1 tablespoon sugar

Measure into mixing bowl:

- ¾ cup shortening

Measure into cup:

- * Sour milk or buttermilk (see below for amount)
- 1 teaspoon vanilla

Have ready:

- 3 eggs, unbeaten

* With butter, margarine, or lard, use ¾ cup sour milk. With vegetable or any other shortening, use 1 cup sour milk.

The Mixing Method

1. Stir shortening just to soften. Sift in dry ingredients. Add milk and mix until all flour is dampened. Then *beat 300 strokes by hand, or 2 minutes in mixer (at a low speed).*

2. Add eggs and *beat 150 strokes by hand, or 1 minute in mixer (at a low speed).*

3. Add chocolate mixture to ¾ of the batter, mixing only enough to blend.

Baking. Put large spoonfuls of batter into pans, alternating plain and chocolate mixtures. Then with a knife, cut through bat-

ter in a wide zigzag course. Bake in moderate oven (350°F.) 35 to 40 minutes.

Cooling. Cool cake in pans on cake racks for 5 minutes. Then loosen from sides with spatula. Turn out, remove the paper,

and turn right-side up on racks to cool before frosting.

Frosting. Spread Chocolate Dream Frosting (recipe below) between layers and on top and sides of the cake.

Chocolate Dream Frosting

Soften 1 package (3-ounce size) cream cheese with 3 tablespoons buttermilk or sweet milk. Add dash of salt. Then add 3 cups sifted confectioners' sugar gradu-

ally, blending well after each addition. Add 3 squares of Baker's Unsweetened Chocolate, melted. Beat until smooth and of right consistency to spread.

Handsome highlight for the tea-table, with every crumb, dark or light, a fine tribute to Swans Down delicacy.





From the Days of Colonial Williamsburg

Prim, formal gardens of box and yew could not contain the hearts of our Virginia foremothers. Their love of flowers overflowed to every bright roadside spring or autumn blossom.

They shared with English ancestresses the poetic fancy that has given us our posy-ring of flower names: bachelor's buttons and bleeding hearts, Canterbury bells and Queen Anne's lace.

This favorite cake honors a wayside flower named for a dark-eyed girl of long ago. Like the cake itself, Swans Down has been part of the great Virginia tradition of cakemaking for generations.

BLACK-EYED SUSAN CAKE

Preparations. Line bottoms of pans with paper; grease. Use two round 9-inch layer pans. $1\frac{1}{2}$ inches deep. Start oven for moderate heat (350°F.). Sift flour once before measuring. (All measurements are level.)

Ingredients

- 4 squares Baker's Unsweetened Chocolate
- $\frac{1}{2}$ cup hot water
- $\frac{1}{2}$ cup sugar
- 2 cups sifted Swans Down Cake Flour
- 1 teaspoon soda
- 1 teaspoon salt
- $\frac{1}{2}$ cup shortening
- $\frac{1}{4}$ cups sugar
- 3 eggs, unbeaten
- * Milk (see below for amount)
- 1 teaspoon vanilla

* With butter, margarine, or lard, use $\frac{3}{4}$ cup milk. With vegetable or any other shortening, use $\frac{3}{4}$ cup milk.

The Mixing Method

1. Combine chocolate and water in top of double boiler. Cook and stir over boiling water until chocolate is melted and mixture thickens. Add $\frac{1}{2}$ cup sugar and cook and stir 2 minutes. Remove from heat. Cool to lukewarm.

2. Sift flour once, measure, add soda and salt, and sift together three times.

3. Cream shortening, add $\frac{1}{4}$ cups sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating thoroughly after each. Add $\frac{1}{2}$ of the flour and beat until smooth. Add milk and remaining flour, alternately, in small amounts, beating after each addition until smooth. Then add vanilla and chocolate mixture and blend.

Baking. Turn batter into pans and bake in moderate oven (350°F.) 30 to 35 minutes, or until done.

Cooling. Cool cake in pans on cake racks

for 5 minutes. Then loosen from sides with spatula. Turn out, remove the paper, and turn right-side up on racks to cool before frosting.

Frosting. Spread Golden Orange Frost-

ing between layers and on top and sides. Decorate top of cake with black-eyed Susan design, using thinly sliced orange rind for petals and Baker's Semi-Sweet Chocolate Chips for centers of flowers.

Golden Orange Frosting

Cream together $\frac{1}{2}$ cup butter, $\frac{1}{2}$ table-
spoons grated orange rind, 1 teaspoon
grated lemon rind, and $\frac{1}{4}$ teaspoon salt.
Add 1 unbeaten egg yolk and mix well.

Then add $3\frac{1}{2}$ cups sifted confectioners'
sugar, alternately with 1 tablespoon or-
ange juice and 2 teaspoons lemon juice,
beating well after each addition.

Orange rind and chocolate chips for the frosting
flowers; Swans Down fineness for the luscious cake.





Under the Lone Star

Jogging home on his pony, a Texas boy's pockets used to bulge with long, red-brown nuts picked up under tall trees along the riverbank.

His mother would exclaim with pleasure and next day there would be a wonderful pecan cake for supper, so Swans Down-tender, brown sugar-rich, and crunchy with the sweet toasted nuts.

Today those straggling groves have been "top-worked" into fine orchards. The huge shady pecan is Texas' state tree. And GIs have heard drawling Texas brags about "Mom's pecan cakes" all the way from Okinawa to the Brenner Pass.

BROWN SUGAR PECAN CAKE

Preparations. Have shortening at room temperature. Line bottoms of pans with paper; grease. Use two round 8-inch layer pans, 1¼ inches deep. Start oven for moderate heat (375°F.). Sift flour before measuring. (All measurements are level.)

Measure into sifter:

- 2 cups sifted Swans Down Cake Flour
- 1½ teaspoons Calumet Baking Powder
- ½ teaspoon soda
- 1 teaspoon salt

Measure into mixing bowl:

- ½ cup shortening

Measure into cup:

- * Milk (see below for amount)
- 1½ teaspoons vanilla

Have ready:

- 2 eggs, unbeaten
- 1½ cups brown sugar, packed
- 1 cup toasted pecan meats

* With butter, margarine, or lard, use ¾

cup milk. With vegetable or any other shortening, use ¾ cup milk.

The Mixing Method

1. Stir shortening just to soften. Sift in dry ingredients. Add brown sugar. (Force through sieve to remove lumps, if necessary.) Add ¾ cup of the milk and mix until all flour is dampened. Then *beat 300 strokes by hand, or 2 minutes in mixer (at a low speed).*

2. Add eggs and remaining milk and *beat 150 strokes by hand, or 1 minute in mixer (at a low speed).*

(Count only actual beating strokes or beating time. Scrape bowl and spoon or beater often.)

Baking. Turn batter into pans. Bake in moderate oven (375°F.) 20 to 25 minutes.

Cooling. Cool cake in pans on cake racks for 5 minutes. Then loosen from sides with spatula. Turn out, remove the paper, and turn right-side up on racks to cool before frosting.



Deserted Garden or Candy Cane

The pleasant flavor of mint has always been a favorite in the old Northwest Territory and Kentucky. Indian women used it, settlers brought in English varieties, and to this day most of the mint for the world's mint-flavorings is grown in the states of Indiana and Michigan.

Wherever lilacs and a cellarhole tell of an old homestead, Midwest women still find peppermint for lamb roast, apple jelly, or mint julep.

But this beloved Swans Down chocolate cake usually gets its cool mint frosting from the children's favorite—a red-striped candy cane.

CHOCOLATE MINT CAKE

Preparations. Line bottoms of pans with paper; grease. Use two round 9-inch layer pans, $1\frac{1}{2}$ inches deep. Start oven for moderate heat (350°F.). Sift the flour once before measuring. (All measurements are level.)

Ingredients

$\frac{1}{2}$ cup Baker's Breakfast or
De Luxe Cocoa
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup sour milk or buttermilk

2 $\frac{1}{4}$ cups sifted Swans Down
Cake Flour

1 teaspoon soda
1 teaspoon salt
 $\frac{1}{2}$ cup shortening

$1\frac{1}{4}$ cups sugar
2 eggs, unbeaten

* Sour milk or buttermilk (see
below for amount)

1 teaspoon vanilla

* With butter, margarine, or lard, use $\frac{1}{4}$

cup sour milk. With vegetable or any other shortening, use 1 cup sour milk.

The Mixing Method

1. Combine cocoa and $\frac{1}{2}$ cup sugar in small bowl. Add $\frac{1}{2}$ cup sour milk and blend well. Set aside.

2. Sift flour once, measure, add soda and salt, and sift together three times.

3. Cream shortening, add $1\frac{1}{4}$ cups sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating well after each. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Then add cocoa mixture and blend thoroughly.

Baking. Turn batter into pans. Bake in moderate oven (350° F.) 35 to 40 minutes.

Cooling. Cool cake in pans on cake racks for 5 minutes. Then loosen from sides with spatula. Turn out, remove the paper, and turn right-side up on racks to cool

before spreading frosting on the cake. **Frosting.** Spread Peppermint Boiled Frosting between layers and on top and

sides of cake. Sprinkle a small amount of coarsely crushed red-striped candy on top of cake. Serve with minted iced tea.

Peppermint Boiled Frosting

Combine $1\frac{1}{4}$ cups sugar, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon light corn syrup, and $\frac{1}{4}$ cup hot water. Bring quickly to a boil, stirring only until sugar is dissolved. Boil rapidly, without stirring, until a small amount of syrup forms a soft ball in cold water (or to a temperature of 240°F.).

Beat 3 egg whites until stiff enough to

hold up in moist peaks. Pour syrup in fine stream over egg whites, beating constantly. Continue beating 10 to 15 minutes, or until frosting is cool and of right consistency for spreading. (Use wooden spoon when too stiff for beater.) Fold in $\frac{1}{4}$ cup crushed hard peppermint candy. Add red coloring to tint a delicate pink.

Glowing pink climax of parties and happy birthdays—delicate as only a Swans Down cake can be!



Sweet Memento of the Gold Rush



Californians have always done things with a flourish. When "pa struck it rich" and smacked his bag of gold dust down on the cabin floor, daughter Kate or Hattie would crack eggs for a "back east" cake with fine abandon—even though eggs were almost more precious than gold.

Today, the descendants of the forty-niners often heap ice cream on chilled slices of transparent, orange-hued persimmon, and then gild the lily even more luxuriously with ladyfinger pieces of this rich bright loaf cake. Or they flavor it with their own sweet oranges and spread with velvety chocolate frosting.

GOLD BAR CAKE

Preparations. Have shortening at room temperature. Line bottom of 10x5x3-inch loaf pan with paper; grease. Start oven for moderate heat (350°F.). Sift flour once before measuring. (All measurements are level.)

Measure into sifter:

- 2 cups sifted Swans Down Cake Flour
- 2 teaspoons Calumet Baking Powder
- $\frac{3}{4}$ teaspoon salt
- 1 cup sugar

Measure into mixing bowl:

- $\frac{1}{2}$ cup shortening

Measure into cup:

- * Milk (see below for amount)
- 1 teaspoon vanilla

Have ready:

- 5 egg yolks, unbeaten

* With butter, margarine, or lard, use $\frac{3}{4}$ cup milk. With vegetable or any other shortening, use $\frac{3}{4}$ cup milk.

The Mixing Method

1. Stir shortening just to soften. Sift in dry ingredients. Add $\frac{1}{2}$ of the milk and the egg yolks and mix until all flour is dampened. Then *beat 300 strokes by hand, or 2 minutes in mixer (at a low speed).*

2. Add remaining milk and *beat 150 strokes by hand, or 1 minute in mixer (at a low speed).*

(Count only actual beating strokes or beating time. Scrape bowl and spoon or beater often.)

Baking. Turn batter into pan. Bake in moderate oven (350°F.) 1 hour to 1 hour and 10 minutes, or until done.

Cooling. Cool cake in pan on cake rack for 5 minutes. Then loosen from sides with spatula. Turn out, remove the paper, and turn right-side up on rack to cool.

Serving. Cut cake in thin slices and serve as an accompaniment with ice cream or fresh fruit and cream.

Orange Party Loaf

Make Gold Bar Cake; omit vanilla and add 2 teaspoons grated orange rind to shortening. Spread with Velvet Frosting made by creaming 6 tablespoons butter

with $\frac{1}{2}$ cups confectioners' sugar. Add 1 unbeaten egg white; beat well. Then add $1\frac{1}{2}$ squares melted Baker's Unsweetened Chocolate and $\frac{1}{2}$ teaspoon vanilla.

One of the most heavenly desserts ever melted on the tongue of man—Swans Down gold cake with ice cream.





On the Trail of Johnny Appleseed

Apple orchards still bloom along the roads of western Pennsylvania and Ohio, marking the journey of "Johnny Appleseed".

Almost 150 years ago, he walked through this region, giving away seeds of greenings, russets, Baldwins, and Grimes Golden from an old leather bag, filled at wayside cider mills "back east".

As the first fruit ripened, pioneer women happily looked up forgotten apple cake "rules", whose fading ink told of mothers left behind in the Pennsylvania Dutch counties, or in the Shenandoah Valley.

HASTY MARY APPLE CAKE

Preparations. Use 8-inch skillet or 8x8x2-inch pan. Start oven for moderate heat (350°F.). Sift flour once before measuring. (All measurements are level.)

Ingredients

- 4 tablespoons butter
- ½ cup light brown sugar,
firmly packed
- 4 tart green apples (medium-sized),
cored, peeled, and sliced thinly
- ¼ teaspoon cinnamon
- 1 cup sifted Swans Down Cake Flour
- 1 teaspoon Calumet Baking Powder
- ¼ teaspoon salt
- ¼ teaspoon mace
- 3 eggs, unbeaten
- 1 cup granulated sugar
- 2 teaspoons lemon juice
- 6 tablespoons hot milk

The Mixing Method

1. Melt butter in skillet or pan over low heat. Add brown sugar and spread evenly over bottom of pan. Arrange apple slices

in one layer on sugar mixture. (Do *not* overlap apples.) Sprinkle with cinnamon.

2. Sift flour once, measure, add baking powder, salt, and mace, and sift together three times.

3. Place eggs in deep mixing bowl and beat with rotary egg beater until very thick and light (about 5 minutes). Add sugar gradually, beating constantly with rotary beater. Add lemon juice.

4. Fold in flour, a small amount at a time. Add hot milk and stir quickly and thoroughly until completely blended.

Baking. Turn batter at once onto apple mixture in pan. Bake in moderate oven (350°F.) 40 to 45 minutes. Remove from oven and immediately loosen cake from sides of pan with knife or spatula. Turn out upside-down onto serving dish with the fruit on the top of the cake.

Serving. Cut in squares or wedges and serve warm with plain cream or whipped cream. Or top each serving with Amber Whipped Cream (recipe at right).

Amber Whipped Cream

Combine ½ cup heavy cream, ⅓ cup firmly packed dark brown sugar, and ¼ teaspoon vanilla in a small bowl. Chill 1

hour. At the same time, chill a rotary egg beater. Then beat mixture rapidly until it holds its shape. (Do *not* overbeat.)

Tart spicy apple slices on top, meltingly tender Swans Down sponge cake underneath. A real Fall treat!





September Evenings on the Prairie

When summer's carefree twilight games are over, farm boys and girls must buckle down to the homework after chores and supper.

But at nine o'clock, there's often a glorious reward. Spice cake with a taffy-brown frosting, flavored with maple or coffee and rich with nuts, each luscious cube made twice tender by Swans Down Cake Flour and thick sour cream.

Sour cream and sour milk cake recipes are part of the pioneer heritage of the prairie. For cooling streams are scarce there, and refrigerators now so universal, were once unknown.

SOUR CREAM SPICE CAKE

Preparations. Line bottom of 13x9x2-inch oblong pan with paper; grease. Start oven for moderate heat (350°F.). Sift flour once before measuring. (All measurements are level.)

Ingredients

- 2½ cups sifted Swans Down Cake Flour
- 1½ teaspoons Columet Baking Powder
- ¾ teaspoon soda
- ¾ teaspoon salt
- 1 teaspoon cloves
- 2 teaspoons cinnamon
- 1 teaspoon allspice
- 3 eggs, unbeaten
- 1½ cups sugar
- 1½ cups sour cream (35% butterfat)
- 2 tablespoons chopped nut meats

The Mixing Method

1. Sift flour once, measure, add baking

powder, soda, salt, and spices, and sift together three times.

2. Place eggs in large mixing bowl and beat with rotary egg beater until light and lemon colored (about 5 minutes). Add sugar gradually and continue beating with rotary egg beater 1 minute longer.
3. Add flour, alternately with sour cream, a small amount at a time, beating with spoon after each addition until smooth.

Baking. Turn batter into pan. Bake in moderate oven (350°F.) 45 to 50 minutes, or until done.

Cooling. Cool cake in pan on cake rack for 5 minutes. Then loosen from sides with spatula. Turn out, remove paper, and turn right-side up on rack to cool before frosting.

Frosting. Spread Coffee Nut Frosting or Log Cabin Frosting over top of the cake. Sprinkle 2 tablespoons chopped nut meats in border around top of cake.

Coffee Nut Frosting

Combine 2 cups sifted confectioners' sugar and dash of salt. Add 3 tablespoons hot coffee gradually, blending well after

each addition. Beat until mixture will spread easily on cake. Add 2 tablespoons chopped nut meats.

Log Cabin Frosting

Cream 3 tablespoons butter. Add dash of salt and ½ cup sifted confectioners' sugar; blend. Add 1½ cups sifted confec-

tioners' sugar, alternately with ½ cup Log Cabin Syrup, beating after each addition until mixture is of right consistency.

Throughout the Corn Belt, this Swans Down spice loaf shines at the home table, picnic, and church supper.





Christmas down in Dixie

Under the holiday candlelight of the Deep South, the place of honor still goes to a dazzling, lofty, fruit-filled white cake.

In the days of Lady Baltimore or Martha Washington, it was usually frosted snow-white. Today it's often veiled in soft lime-green with glints of silver.

The rich filling varies—sometimes it is sparked with grape juice, wine, or brandy, as in the much-loved variation called "the Lane cake".

Of course, Swans Down is a vital secret of this cake's success, for the cake itself must be light as down, white as a lily, and tender as love.

OLD MANSION CAKE

Preparations. Have shortening at room temperature. Line bottoms of pans with paper; grease. Use two round 9-inch layer pans, 1½ inches deep. Start oven for moderate heat (350°F.). Sift flour before measuring. (All measurements are level.)

Measure into sifter:

2½ cups sifted Swans Down
Cake Flour
3½ teaspoons Calumet Baking
Powder
1 teaspoon salt
1½ cups sugar

Measure into mixing bowl:

½ cup shortening

Measure into cup:

1 cup milk
1½ teaspoons vanilla
¼ teaspoon almond extract

Have ready:

4 egg whites, beaten to meringue*
with ½ cup sugar

* For meringue, beat 4 egg whites with

rotary egg beater (or at high speed of electric mixer) until foamy; add ½ cup sugar gradually, beating only until meringue will hold up in soft peaks.

The Mixing Method

1. Stir shortening just to soften. Sift in dry ingredients. Add ¾ of the milk and mix until all flour is dampened. Then *beat 300 strokes by hand, or 2 minutes in mixer (at a low speed).*

2. Add meringue mixture and remaining milk and *beat 150 strokes by hand, or 1 minute in mixer (at a low speed).*

(Count only actual beating strokes or beating time. Scrape bowl and spoon or beater often.)

Baking. Turn batter into pans. Bake in moderate oven (350°F.) 30 to 35 minutes, or until done.

Cooling. Cool cake in pans on cake racks for 5 minutes. Then loosen from sides with spatula. Turn out, remove the paper, and turn right-side up on racks to cool

thoroughly before spreading with frosting. **Frosting.** Prepare Fluffy Lime Frosting as directed below. To ½ cup of the frosting, add 2 tablespoons each chopped raisins,

nuts, candied cherries, and citron and spread between layers. Cover top and sides of cake with remaining frosting. Decorate with silver dragees.

Fluffy Lime Frosting

Cream together 6 tablespoons butter, ¼ teaspoon salt, and 1 teaspoon vanilla. Add 1 unbeaten egg white. Then add ¾ cups sifted confectioners' sugar, alter-

nately with 2½ tablespoons lime juice, beating well after each addition. Add 2½ teaspoons grated lime rind and beat until of right consistency to spread.

This beautiful belle of cakes is a proud example of the superb cakemaking that the South does with Swans Down.





September Evenings on the Prairie

When summer's carefree twilight games are over, farm boys and girls must buckle down to the homework after chores and supper.

But at nine o'clock, there's often a glorious reward. Spice cake with a taffy-brown frosting, flavored with maple or coffee and rich with nuts, each luscious cube made twice tender by Swans Down Cake Flour and thick sour cream.

Sour cream and sour milk cake recipes are part of the pioneer heritage of the prairie. For cooling streams are scarce there, and refrigerators now so universal, were once unknown.

SOUR CREAM SPICE CAKE

Preparations. Line bottom of 13x9x2-inch oblong pan with paper; grease. Start oven for moderate heat (350°F.). Sift flour once before measuring. (All measurements are level.)

Ingredients

- 2½ cups sifted Swans Down Cake Flour
- 1½ teaspoons Columet Baking Powder
- ¾ teaspoon soda
- ¾ teaspoon salt
- 1 teaspoon cloves
- 2 teaspoons cinnamon
- 1 teaspoon allspice
- 3 eggs, unbeaten
- 1½ cups sugar
- 1½ cups sour cream (35% butterfat)
- 2 tablespoons chopped nut meats

The Mixing Method

1. Sift flour once, measure, add baking

powder, soda, salt, and spices, and sift together three times.

2. Place eggs in large mixing bowl and beat with rotary egg beater until light and lemon colored (about 5 minutes). Add sugar gradually and continue beating with rotary egg beater 1 minute longer.
3. Add flour, alternately with sour cream, a small amount at a time, beating with spoon after each addition until smooth.

Baking. Turn batter into pan. Bake in moderate oven (350°F.) 45 to 50 minutes, or until done.

Cooling. Cool cake in pan on cake rack for 5 minutes. Then loosen from sides with spatula. Turn out, remove paper, and turn right-side up on rack to cool before frosting.

Frosting. Spread Coffee Nut Frosting or Log Cabin Frosting over top of the cake. Sprinkle 2 tablespoons chopped nut meats in border around top of cake.

Coffee Nut Frosting

Combine 2 cups sifted confectioners' sugar and dash of salt. Add 3 tablespoons hot coffee gradually, blending well after

each addition. Beat until mixture will spread easily on cake. Add 2 tablespoons chopped nut meats.

Log Cabin Frosting

Cream 3 tablespoons butter. Add dash of salt and ½ cup sifted confectioners' sugar; blend. Add 1½ cups sifted confec-

tioners' sugar, alternately with ½ cup Log Cabin Syrup, beating after each addition until mixture is of right consistency.

Throughout the Corn Belt, this Swans Down spice loaf shines at the home table, picnic, and church supper.



Hearty Defiance to Old Man Winter

In its triumphant richness, this cake embodies the delighted sense of achievement that country-dwellers feel in being able to get together at all, when drifts block the roads and the zero winds chill man, beast, and motor.

Such hardships of midwestern winter have made parties unusually gay since the long-ago-days of bobsleds and cutters.

Dried fruit was then the only fruit. But its concentrated sweetness, abetted by a trace of nutmeg and piled deep on spicy-soft Swans Down layers, tastes just as good today.

SPICED PRUNE CAKE

Preparations. Have shortening at room temperature. Line bottoms of pans with paper; grease. Use two 9x9x2-inch pans. Start oven for moderate heat (375°F.). Sift flour once before measuring.

Measure into sifter:

- 2½ cups sifted Swans Down Cake Flour
- 3½ teaspoons Calumet Baking Powder
- 1 teaspoon salt
- ½ teaspoon cinnamon
- ¼ teaspoon nutmeg
- ¼ teaspoon allspice

Measure into mixing bowl:

- ¾ cup shortening

Measure into cup:

- Milk (see below for amount)
- 1 teaspoon vanilla

Have ready:

- 1½ cups brown sugar, firmly packed
- 3 eggs, unbeaten

- With butter, margarine, or lard, use ¾

cup milk. With vegetable or any other shortening, use 1 cup milk.

The Mixing Method

1. Stir shortening just to soften. Sift in dry ingredients. Add brown sugar. (Force through sieve to remove lumps, if necessary.) Add ¾ cup milk and mix until all flour is dampened. Then *beat 300 strokes by hand, or 2 minutes in mixer (at a low speed).*

2. Add eggs and any remaining milk and *beat 150 strokes by hand, or 1 minute in mixer (at a low speed).*

(Count only actual beating strokes or beating time. Scrape bowl and spoon or beater often.)

Baking. Turn batter into pans. Bake in moderate oven (375°F.) 25 to 30 minutes, or until done.

Cooling. Cool cake in pans on cake racks for 5 minutes. Then loosen from sides with spatula. Turn out, remove the paper, and turn right-side up on racks to cool

before spreading frosting on the cake.

Frosting. Spread Spiced Prune Frosting between layers and on top and sides. Or

spread 1 cup grape jelly between layers and on top, sprinkling with 1 cup slivered blanched almonds.

Spiced Prune Frosting

Combine 2 unbeaten egg whites, ½ cup water, 1½ cups firmly packed brown sugar, and dash of salt in top of double boiler. Beat with rotary egg beater or electric mixer about 1 minute, or until well mixed. Cook over rapidly boiling water, beating constantly with rotary beater or at high speed of electric mixer until

mixture stands in stiff peaks. (This takes about 4 minutes with an electric beater and 7 minutes with hand beater.) Remove from boiling water. Add ½ teaspoon vanilla, ¼ teaspoon nutmeg, and ¼ teaspoon allspice and beat 1 minute, or until thick enough to spread. Fold in ¾ cup chopped drained cooked prunes.

Once the queen of the quilting-bee—Swans Down Spiced Prune Cake is equally wonderful for the gang around the television set.





Green Fruit among the Gold

In Florida, everybody uses limes . . . lively old ladies from Kalamazoo fixing up treats for the 70-year-old "boys" on the benches of St. Petersburg or Orlando . . . jewel-spectacled socialites with Palm Beach mansions . . . gay young bridge hostesses among the Indian River orange groves.

The delicate little green globes, once considered too tender for shipping, are now an important part of Florida's citrus wealth.

And every feminine winter visitor comes away treasuring a recipe for a delicious lime-flavored Swans Down cake or dessert sauce.

SUNNY LIME CAKE

Preparations. Let eggs stand at room temperature an hour or two before using. Use ungreased 9-inch tube pan. Start oven for moderate heat (375°F.). Sift flour once before measuring. Sift sugar also. (All measurements are level.)

Ingredients

- 1 cup plus 2 tablespoons sifted Swans Down Cake Flour
- 5 egg yolks, unbeaten
- 2 tablespoons water
- 1 cup sifted granulated sugar
- 1 tablespoon lime juice
- 1 teaspoon grated lime rind
- 5 egg whites
- ¼ teaspoon salt
- ¼ teaspoon cream of tartar

The Mixing Method

1. Sift flour once, measure, and sift 4 times more.
2. Place egg yolks and water in deep 1-quart mixing bowl and beat with rotary

egg beater until very thick and light (about 4 minutes). Add ½ cup of the sugar gradually, beating constantly with rotary beater (about 1 minute). Add lime juice and rind and beat 1 minute longer.

3. Add flour all at once and fold in with spoon until just blended. Use 50 complete fold-over strokes.

4. Beat egg whites and salt with flat wire whisk or rotary egg beater until foamy. Sprinkle in cream of tartar and continue beating until egg whites are stiff enough to hold up in soft peaks, but are still moist and glossy.

5. Add remaining ½ cup sugar in 4 additions by sprinkling 2 tablespoons at a time over egg whites and beating 25 strokes or turns each time. Fold in egg-yolk mixture, using 25 fold-over strokes.

Baking. Turn batter into pan. Bake in moderate oven (375°F.) 30 to 35 minutes.

Cooling. Remove cake from oven, invert pan on cake rack, and let stand 1 hour,

or until cake is cool. To remove cake, loosen from sides of pan with spatula and around tube with slender knife, gently drawing cake from pan at the same time.

Serving. Decorate top of cake by sifting confectioners' sugar through lace paper doily. Cut cake in wedges and serve with chilled Lime Cream Sauce.

Lime Cream Sauce

Combine 5 tablespoons Swans Down Cake Flour, ¾ cup sugar, and dash of salt in top of double boiler. Add 2 slightly beaten egg yolks, ¼ cup lime juice, ¾ cup water, and 2 teaspoons butter and mix well. Place over boiling water and cook 5 minutes, or until thickened, stir-

ring constantly. Remove from heat.

Beat 2 egg whites until foamy throughout. Add ¼ cup sugar, 1 tablespoon at a time, beating well after each addition. Continue beating until mixture will stand in peaks. Fold cooked mixture and ½ teaspoon lime rind into meringue. Chill.

A dream cake . . . that only Swans Down can make so light . . . and only limes can make so flavorsome.





Design from a Little Red-Bound Slate

The Oregon country was won, the books say, because the covered wagons brought "women and plows and McGuffey's readers".

Many an oldtimer remembers family stories of the Trail, of how the children, when tired of running beside the wagon train, did their lessons, or played the old slate-and-pencil game of "tit-tat-toe".

And so today, Pacific Coast cakes are sometimes decorated with this beloved design. It may be as old as the Crusades, when the cross stood for the knights of Christendom, and the zero for the Saracens.

TIT-TAT-TOE CAKE

Preparations. Line bottoms of pans with paper; grease. Use two round 8-inch layer pans, 1 1/4 inches deep. Start oven for moderate heat (375°F.). Sift flour before measuring. (All measurements are level.)

Ingredients

- 1 1/2 cups sifted Swans Down Cake Flour
- 2 1/4 teaspoons Calumet Baking Powder
- 3/4 teaspoon salt
- 1/2 cup shortening
- 1 tablespoon grated orange rind
- 1 cup plus 2 tablespoons sugar
- 2 eggs, unbeaten
- 1 teaspoon vanilla
- * Milk (see below for amount)
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon allspice
- 1/8 teaspoon cloves
- 1 tablespoon Swans Down Cake Flour
- 1 tablespoon molasses

* With butter, margarine, or lard, use 3/4 cup minus 2 tablespoons milk. With vege-

table or other shortening, use 3/4 cup milk.

The Mixing Method

1. Sift flour once, measure, add baking powder and salt, and sift three times.
2. Cream shortening and orange rind together. Add sugar gradually and cream together until light and fluffy. Add eggs, one at a time, beating thoroughly after each. Add vanilla. Then add flour, alternately with milk, beating after each addition until smooth.
3. Divide batter in two parts.
4. Mix spices and 1 tablespoon flour together. Add to 1/2 of the batter. Then add molasses and mix thoroughly.

Baking. Turn plain batter into one prepared pan and spice batter into other pan. Bake in moderate oven (375°F.) 25 to 30 minutes, or until done.

Cooling. Cool cake in pans on cake racks for 5 minutes. Then loosen from sides with spatula. Turn out, remove the paper, and turn right-side up on racks to cool.

Frosting. Make Snow Frosting. With one-third of the frosting, make a raisin filling, adding 1/2 cup raisins simmered in water 5 minutes, then drained and cut. Spread filling between layers of cake, with spice layer on bottom. Spread remaining frosting on top and sides of cake.

Decorating. Make a tit-tat-toe design on top of the cake, using long gumdrops of one color, cut in halves lengthwise, to make each line. Make the "X's" with long gumdrops of different colors, cut in halves lengthwise and crosswise. Use round gumdrop rings to make the "O's".

Snow Frosting

Combine 1 unbeaten egg white, 3/4 cup sugar, dash of salt, 3 tablespoons water, and 1 teaspoon light corn syrup in top of small double boiler. Beat with rotary egg beater or electric beater about 1 minute, or until thoroughly mixed. Cook over rap-

idly boiling water, beating constantly with rotary egg beater (or at high speed of electric mixer) 4 minutes, or until frosting stands in stiff peaks. Remove from boiling water. Add 1/2 teaspoon vanilla and beat 1 minute, or until thick.

What would be nicer for a child's party than this exciting cake with its candy-bright frosting?



Among Northern Lakes and Wheat Fields



The tall blue-eyed women with crowns of shining yellow braids who first made homes in the Wisconsin or Minnesota forest, or in little sod huts on the Dakota plains, had a wonderful heritage of Scandinavian cookery.

Today this area sends its sons and daughters far and wide, but they still "remember Mama" and her almond angel food cakes.

Naturally, in the land where the sun sinks blazing red into seas of wheat, they appreciate Swans Down—they know there is no finer cake flour.

TOASTED ALMOND ANGEL FOOD

Preparations. Let eggs stand at room temperature an hour or two before using. Use ungreased 10-inch tube pan. Start oven for moderate heat (375°F.). Sift flour once before measuring. Sift sugar also. (All measurements are level.)

Measure into sifter:

- 1 cup plus 2 tablespoons sifted Swans Down Cake Flour
- ½ cup sifted granulated sugar

Measure into large mixing bowl:

- 1¼ cups (10 to 12) egg whites
- ¼ teaspoon salt

Have ready:

- 1¼ teaspoons cream of tartar
- 1 cup sifted granulated sugar
- 1 teaspoon vanilla
- ¼ teaspoon almond extract
- 1 cup toasted slivered almonds

The Mixing Method

1. Sift flour and ½ cup sugar together 4 times.
2. Beat egg whites and salt with flat wire

whisk or rotary egg beater until foamy. Sprinkle in cream of tartar and continue beating until eggs are stiff enough to hold up in soft peaks, but are still moist and glossy.

3. Add remaining 1 cup sugar in 4 additions by sprinkling 4 tablespoons at a time over egg whites and beating 25 strokes or turns each time. Add flavorings and beat 10 strokes or turns.

4. Add flour-and-sugar mixture in 4 additions, sifting it over the egg whites. Fold in each addition with flat wire whisk or large spoon, turning bowl gradually. Use 15 complete fold-over strokes each time. After the last addition, use 10 to 20 additional fold-over strokes.

Baking. Turn batter into ungreased 10-inch tube pan. Bake in moderate oven (375°F.) 30 to 35 minutes, or until done.

Cooling. Remove from oven, invert pan on cake rack, and let stand 1 hour, or until cake is cool. To remove cake, loosen from sides of pan with a spatula and

around tube with slender knife, gently drawing cake from pan.

Frosting. Spread top and sides of cake with Rich Almond Frosting. (To avoid

tearing cake, first distribute frosting on top and sides in spoonfuls, then spread evenly.) Press toasted slivered almonds into the frosting on sides of the cake.

Rich Almond Frosting

Cream ½ cup butter until soft. Add dash of salt. Then add 1¾ cups sifted confectioners' sugar gradually, a small amount at a time, blending well after each addi-

tion. Add 1 unbeaten egg yolk. ½ teaspoon almond extract, and 4 teaspoons milk. Beat until frosting is of the right consistency to spread.

A puff of sweet tenderness—this heavenly Swans Down cake—with a rich and unusual frosting.

