



Cake Secrets

unveiling the joyous mysteries
of the loveliest of cakes

The Latest Cake Secrets



ABOUT forty years ago, the first cheery package of Swans Down Cake Flour appeared to show women a wonderful new way to perfection in baking. This new kind of flour made friends fast. Women tried it and marveled at the wonders it performed. The news flew from kitchen to kitchen—to millions of homes.

"It makes cakes lighter . . . tenderer . . . more delicious." "It gives cakes a fineness you simply can't get with ordinary flour."

Today, Swans Down, the *original* cake flour, is the most popular and successful cake flour used in the land.

One glorious proof of it comes straight from the countless blue ribbons that Swans Down cakes capture at fairs all over the country. At state and county fairs, more prize-winning cakes are made with Swans Down than with any other cake flour!

The "reason why"—the secret of this matchless Swans Down perfection—makes a fascinating story. Before you reach for a mixing bowl and spoon, before you try any of the tempting recipes given in this book, be sure to turn to page 45. Read the story of Swans Down. Here you will learn just how to make every cake a blue-ribbon success.

And this is only one of the important sections in this helpful book, for The Latest Cake Secrets includes the following sections:

Good Recipes	Page 3
A Hostess Calendar	Page 39
For Perfect Cakes	Page 43
General Index	Page 62
Cake Set Offer	Page 64



CONSUMER SERVICE DEPARTMENT
GENERAL FOODS CORPORATION • NEW YORK



Fun and admiration all your life

from a few mornings in the kitchen

You can be nine or ninety, rich or poor, a famous career woman or the queen of a little white house in the country.

But when you go out in the clean, quiet kitchen and set forth your shining cake pans . . . or shoo away a wistful man lured in by the oven's perfume . . . or carry high a candle-lit masterpiece to the strains of Happy Birthday (or maybe to wolf whistles and double O's) . . . *that's* when you wouldn't change places with any woman in the world.

And the secret of it all is just this: cakemaking really isn't one bit hard to learn!

Maybe it was once, when nobody had bothered to standardize recipes or measuring cups. In those not-so-long-ago days oven heat was never twice the same and flour was just flour, expected to be sturdy enough for bread and tender enough for cake, too.

But now, there's wonderful equipment and modern ovens. There's Swans Down Cake Flour, the very "cream" of the finest, softest winter wheat crop in America—and recipes tested to the nth of perfection in the careful Swans Down kitchen.

So now—well all anybody needs to do is to get really acquainted with this book.

Secrets? Of course there are—actually hundreds of them. But they're all here. And so interesting, so easy, you'll absorb them without half trying. Just read the good news on the next page and tie on your beautiful apron!

From Frances Barton, Consumer Service Department

GENERAL FOODS CORPORATION, 250 PARK AVE., NEW YORK 17, N. Y.

5298 Copyr. 1953 General Foods Corp. Ptd. in U.S.A.

Happy Day Cake

(basic mix-easy butter cake)

Preparations. Use two round 9-inch layer pans, 1½ inches deep; line pans on bottoms with paper. Start oven for moderate heat (375°F.). Sift flour before measuring.

2½ cups sifted Swans Down Cake Flour
3 teaspoons Calumet Baking Powder
1 teaspoon salt
1½ cups sugar
½ cup shortening (at room temperature)
Milk*
1 teaspoon vanilla
2 eggs, unbeaten

*With vegetable shortening, use 1 cup of milk. With butter or margarine, use 1 cup minus 2 tablespoons milk.

The Mixing Method

(Mix cake by hand or in electric mixer. Count only actual beating time or strokes. Scrape bowl and spoon or beater often.)

Measure sifted flour into sifter; add baking powder, salt, and sugar.

Stir shortening just to soften. Sift in dry ingredients. Add ¼ cup of the milk and the vanilla and mix until all the flour is dampened. Then beat 2 minutes at a low speed of electric mixer or 300 vigorous strokes by hand. Add eggs and remaining milk and beat 1 minute longer in mixer or 150 strokes by hand.

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

This cake may be baked in three round 8-inch layers at 375°F. about 20 minutes.

Frosting. Spread Seven Minute Frosting between layers and over cake. Sprinkle with Baker's Coconut.

Hickory Nut Cake

Once in a while add hickory nuts or walnuts to this cake for a wonderful flavor. Add 1 cup chopped nuts to batter before baking. Use Lemon Frosting (page 15).

The original Swans Down "mix-easy" cake—a masterpiece with mixing done by minutes.



Mixing Secrets



1. As the first step in mix-easy cake, sift the dry ingredients over shortening in bowl.



2. Next—add part of the liquid and beat 2 minutes in mixer (or 300 strokes by hand).



3. Add eggs and remaining liquid and beat a final minute (about 150 strokes by hand).



4. Fill pans only half-full of batter so the cake will rise to—but not over—top of pan.

Seven Minute Frosting

2 egg whites, unbeaten
1½ cups sugar
Dash of salt
½ cup water
2 teaspoons light corn syrup
1 teaspoon vanilla

Combine egg whites, sugar, salt, water, and syrup in top of double boiler. Beat about 1 minute to blend. Then place over rapidly boiling water and beat constantly (with sturdy egg beater or at high speed of

electric beater) 7 minutes, or until frosting will stand in peaks. Remove from boiling water. (For smoothest frosting empty into a large bowl.) Add vanilla. Beat 1 minute, or until thick enough to spread.

Yield. Makes enough to cover tops and sides of two 8- or 9-inch round or square layers... or top and sides of 10x10x2-inch cake, 13x9x2-inch cake, or 10-inch tube cake... or tops of 16 large or 24 small cupcakes... or to fill a cake roll.

MORE MIX-EASY BUTTER CAKES

Buttermilk Cake

If you like golden butter cake with soft moist sponge-cake texture, this is for you.

Preparations. Use two round 9-inch layer pans, 1½ inches deep; line bottoms with paper. Start the oven for moderate heat (350°F.). Sift flour once before measuring.

2½ cups sifted Swans Down Cake Flour
1½ teaspoons Calumet Baking Powder
½ teaspoon soda
1 teaspoon salt
1½ cups sugar
¾ cup shortening (at room temperature)
Buttermilk or sour milk*
1 teaspoon vanilla
3 eggs, unbeaten

*With vegetable shortening, use 1 cup buttermilk; with butter or margarine, ¾ cup.

To sour milk, add 1 tablespoon vinegar to 1 cup milk and let stand in warm place a few minutes.

The Mixing Method

(Mix cake by hand or in electric mixer.) Measure sifted flour into sifter; add baking powder, soda, salt, and sugar.

Stir shortening just to soften. Sift in dry ingredients. Add buttermilk and vanilla and mix until all flour is dampened. Then *beat 2 minutes* at a low speed of electric mixer or 300 vigorous strokes by hand. Add eggs and *beat 1 minute* longer in mixer or 150 strokes by hand.

Baking. Pour batter into pans. Bake in moderate oven (350°F.) about 35 minutes.

This cake may be baked in two 9x9x2-inch pans at 350°F. 25 to 30 minutes or in 13x9x2-inch pan 35 to 40 minutes.

Frosting. Spread with Chocolate Dream Frosting or Orange Frosting (page 13).

Marble Cake

Mix and cool 1 square Baker's Unsweetened Chocolate, melted, 2 tablespoons hot water, ¼ teaspoon soda, 1 tablespoon sugar.

Prepare batter for Buttermilk Cake. To one-fourth of the batter, add chocolate mixture, mixing only enough to blend. Put large spoonfuls of batter into prepared pans, alternating plain and chocolate mixtures. Then with a knife, cut through batter once in zigzag course to marble. Bake as directed. Frost with Creole Frosting.

Swiss Chocolate Cake

Not really an Alpine recipe, but here's milk-chocolate flavor that you will yodel-de-love.

Preparations. Use two round 9-inch layer pans, 1½ inches deep; line bottoms with paper. Start the oven for moderate heat (350°F.). Sift flour once before measuring.

1¾ cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
¼ teaspoon soda
1 teaspoon salt
1½ cups sugar
½ cup shortening (at room temperature)
Undiluted evaporated milk*
1 teaspoon vanilla
2 eggs, unbeaten
2 squares Baker's Unsweetened Chocolate, melted

*With vegetable shortening, use 1¼ cups undiluted evaporated milk. With butter or margarine, use 1 cup plus 2 tablespoons.

The Mixing Method

(Mix cake by hand or in electric mixer.) Measure sifted flour into sifter; add baking powder, soda, salt, and sugar.

Stir shortening just to soften. Sift in dry ingredients. Add 1 cup of the milk and the vanilla; mix until all flour is dampened. Then *beat 2 minutes* at a low speed of the electric mixer or 300 vigorous strokes by hand. Add eggs, melted chocolate, and remaining milk. *Beat 1 minute* longer in mixer or 150 strokes by hand.

Baking. Pour batter into pans. Bake in moderate oven (350°F.) 30 to 35 minutes. Or bake in three 8-inch pans 25 minutes.

Cocoa Devil's Food

Preparations. Use two round 8-inch layer pans, 1¼ inches deep; line bottoms with paper. Start the oven for moderate heat (350°F.). Sift flour once before measuring.

1½ cups sifted Swans Down Cake Flour
1 teaspoon soda
1 teaspoon salt
1½ cups sugar
½ cup Baker's Breakfast Cocoa
½ cup shortening (at room temperature)
Milk*
1 teaspoon vanilla
2 eggs, unbeaten

*With vegetable shortening, use 1 cup milk. With butter or margarine, use 1 cup minus 2 tablespoons milk.

The Mixing Method

(Mix cake by hand or in electric mixer. Count only actual beating time or strokes. Scrape bowl and spoon or beater often.)

Measure the sifted flour into sifter; add soda, salt, sugar, and cocoa.

Stir shortening just to soften. Sift in dry ingredients. Add ¾ cup of the milk and vanilla; mix until all flour is dampened. Then *beat 2 minutes* at a low speed of electric mixer or 300 vigorous strokes by hand. Add eggs and remaining milk and *beat 1 minute* longer in the mixer or 150 strokes by hand.

Baking. Pour batter into pans. Bake in moderate oven (350°F.) about 35 minutes. Bake in 9x9x2-inch pan 35 to 40 minutes.

Frosting. Spread with Four Minute Frosting or Fudge Frosting.

THE FROSTINGS

Creole Frosting

Frost cake with Seven Minute Frosting (page 7). Melt 2 squares of Baker's Unsweetened Chocolate and 2 teaspoons butter together. When frosting is set, drizzle chocolate from teaspoon over edge of cake, letting it drip down the sides.

Chocolate Dream Frosting

1 package (3 ounces) cream cheese
¼ cup buttermilk or sweet milk
Dash of salt
3½ cups sifted confectioners' sugar
3 squares Baker's Unsweetened Chocolate, melted

Soften cream cheese with part of milk; add salt. Then add sugar, alternately with rest of milk, blending well after each addition. Add chocolate. Beat until thick enough to spread on cake.

Yield. Frosts two 9-inch round or square cakes, a 13x9x2-inch cake, or 16 cupcakes.

Fudge Sauce or Frosting

5 squares Baker's Unsweetened Chocolate
½ cup butter or margarine
3 cups sifted confectioners' sugar
1½ cups (1 tall can) undiluted evaporated milk
1¼ teaspoons vanilla

Melt chocolate and butter in a saucepan. Remove from heat. Add sugar, alternately with milk, blending well after each addition. Place over medium heat and bring to a boil, stirring constantly. Then cook and stir about 8 minutes, or until mixture becomes thick and creamy. Remove from heat and stir in vanilla. Serve warm as a sauce. Makes 3½ cups sauce.

Fudge Frosting. Cool half of the sauce made above (1½ cups). Add 1¼ cups of sifted confectioners' sugar, blending well. Frosts tops and sides of two 8-inch layers.

Four Minute Frosting

1 egg white, unbeaten
¾ cup sugar
Dash of salt
3 tablespoons water
1 teaspoon light corn syrup
½ teaspoon vanilla

Prepare as for the Seven Minute Frosting (page 7), beating only 4 minutes.

Yield. Frosts tops and sides of two 8-inch layers (thinly) or two 8x4x3-inch loaves, or top and sides of 9- or 10-inch tube cake.

MORE MIX-EASY BUTTER CAKES

Orange Gold Loaf

Preparations. Line the bottom of a 10x5x3-inch pan with paper. Start oven for moderate heat (350°F.). Sift the flour once before measuring.

2½ cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
¾ teaspoon salt
1 cup sugar
½ cup shortening (at room temperature)
2 teaspoons grated orange rind
5 egg yolks, unbeaten
Milk*

*With vegetable shortening, use ¾ cup milk. With butter or margarine, use ⅔ cup milk.

The Mixing Method

(Mix cake by hand or in electric mixer. Scrape bowl and spoon or beater often.)

Measure sifted flour into sifter; add baking powder, salt, and sugar.

Stir shortening just to soften. Sift in dry ingredients. Add orange rind, egg yolks, and half of the milk; mix until all flour is dampened. Then *beat 2 minutes* at a low speed of electric mixer or 300 vigorous strokes by hand. Add remaining milk and *beat 1 minute* longer in the mixer or 150 strokes by hand.

Baking. Pour batter into pan. Bake in moderate oven (350°F.) 1 hour to 1 hour and 10 minutes. (Cake will have a crack on top.)

Frosting. Spread with half-recipe Fudge Frosting (page 9) or Orange Butter Cream Frosting (page 15).

Baked Alaskas

3 egg whites
6 tablespoons sugar
2 slices Orange Gold Loaf,
cut ½ inch thick
1 pint very firm brick ice cream

Beat egg whites until foamy. Add sugar gradually, beating to stiff peaks.

Cut each slice of cake in half. Place on bread board, covered with heavy paper. Cut ice cream into 4 servings, slightly smaller than cake; place on cake. Spread meringue over the cake and the ice cream, covering completely. Brown in hot oven (450°F.) 5 minutes. Serve at once. Serves 4.

Gingerbread

Gingerbread is delicious served warm with spicy applesauce, whipped cream, or butter.

Preparations. Grease and lightly flour bottom of a 9x9x2-inch square pan. Start oven for moderate heat (350°F.). Sift flour once before measuring.

1½ cups sifted Swans Down Cake Flour
1 teaspoon Calumet Baking Powder
¾ teaspoon soda
½ teaspoon salt
¼ cup sugar
½ teaspoon cinnamon
½ teaspoon ginger
¼ teaspoon cloves
¼ cup shortening (at room temperature)
½ cup water
½ cup molasses
1 egg, unbeaten

The Mixing Method

(Mix cake by hand or in electric mixer. Count only actual beating time or strokes. Scrape bowl and spoon or beater often.)

Measure sifted flour into sifter; add baking powder, soda, salt, sugar, and spices.

Stir shortening just to soften. Sift in dry ingredients. Combine water and molasses, add ¼ cup of the liquid, mix until all flour is dampened. *Beat 2 minutes* at a low speed of electric mixer or 300 vigorous strokes by hand. Add remaining liquid and egg and *beat 1 minute* longer in mixer or 150 strokes by hand.

Baking. Pour batter into pan. Bake in moderate oven (350°F.) about 30 minutes.

For an extra-large gingerbread, double all ingredients and bake in 13x9x2-inch pan at 350°F. about 40 minutes.

Serving. Serve warm, plain or with sauce. Or serve with Amber Whipped Cream (page 30) or Fruited Whipped Cream (page 34). Or cool gingerbread and spread with Chocolate Glaze (page 31) or thin Lemon Frosting (page 15).

Sugarplum Spice Cake

Everybody wants the recipe for this cake. Delectably spiced, rich of crumb, lavish in Jack Horner frosting. (Mummy, it's prunes.)

Preparations. Use two round 9-inch layer pans or two 9x9x2-inch square pans; line bottoms with paper. Start oven for moderate heat. Sift flour before measuring.

2½ cups sifted Swans Down Cake Flour
1 teaspoon Calumet Baking Powder
1 teaspoon soda
¾ teaspoon salt
¾ teaspoon cinnamon
¾ teaspoon cloves
1 cup granulated sugar
½ cup shortening (at room temperature)
⅔ cup firmly packed brown sugar
Buttermilk or sour milk*
2 eggs, unbeaten

*With vegetable shortening, use 1¼ cups

buttermilk. With butter or margarine, use 1 cup plus 2 tablespoons buttermilk.

The Mixing Method

(Mix cake by hand or in electric mixer. Count only actual beating time or strokes. Scrape bowl and spoon or beater often.)

Measure sifted flour into sifter; add baking powder, soda, salt, spices, and granulated sugar.

Stir shortening just to soften. Sift in dry ingredients. Add the brown sugar, forcing through sieve to remove lumps if necessary. Add 1 cup of the milk; mix until all flour is dampened. *Beat 2 minutes* at a low speed of electric mixer or 300 vigorous strokes by hand. Add eggs and remaining milk and *beat 1 minute* longer in mixer or 150 strokes by hand.

Baking. Pour batter into pans. Bake in moderate oven (375°F.) 25 to 30 minutes.

Frosting. Swirl Sea Foam Prune Frosting (page 13) between layers and over cake. Or serve wedges of cake with Coconut Whipped Cream (page 34). Mocha Butter Cream Frosting (page 17) or Lemon Frosting (page 15) are also delicious on this cake.

Sugarplum Spice—everything nice—in a cake and prune frosting that belong together.



MORE MIX-EASY BUTTER CAKES

Festive Blitz Torte

This new-way cake bakes meringue on each layer. It is spread with a filling and cream.

Preparations. Use two round 9-inch layer pans, 1½ inches deep; line bottoms with paper. Start the oven for moderate heat (375°F.). Sift flour once before measuring.

1¾ cups sifted Swans Down Cake Flour
2¼ teaspoons Calumet Baking Powder
¾ teaspoon salt
1 cup plus 2 tablespoons sugar
4 egg whites, unbeaten
1 cup sugar
½ cup shortening (at room temperature)
Milk*
1 teaspoon vanilla
2 eggs, unbeaten
¼ cup slivered blanched almonds
Pineapple Filling
Whipped cream

*With vegetable shortening, use ⅔ cup milk. With butter or margarine, use ⅔ cup minus 1 tablespoon milk.

The Mixing Method

(Mix cake by hand or in electric mixer. Scrape bowl and spoon or beater often.)

Measure sifted flour into sifter; add baking powder, salt, and first amount of sugar. Beat egg whites until foamy. Add 1 cup sugar gradually, beating to stiff peaks.

Stir shortening just to soften. Sift in dry ingredients. Add milk and vanilla: mix until flour is dampened. Then beat 2 minutes at a low speed of electric mixer or 300 vigorous strokes by hand. Add 2 eggs and beat 1 minute longer in mixer or 150 strokes by hand.

Baking. Pour batter into pans. Spread egg-white meringue over batter; sprinkle with almonds. Bake in a moderate oven (350°F.) 35 to 40 minutes, or until the meringue is lightly browned and cake is done when cake tester is inserted.

Serving. Spread Pineapple Filling between layers and the whipped cream on sides.

Orange Juice Cake

Preparations. Use two round 9-inch layer pans, 1½ inches deep; line bottoms with paper. Start the oven for moderate heat (375°F.). Sift flour once before measuring.

2½ cups sifted Swans Down Cake Flour
2¾ teaspoons Calumet Baking Powder
¼ teaspoon soda
1 teaspoon salt
1½ cups sugar
⅔ cup shortening (at room temperature)
1½ teaspoons grated orange rind
Milk*
¼ cup orange juice
¼ teaspoon almond extract
3 eggs, unbeaten

*With vegetable shortening, use ¾ cup milk; with butter or margarine, ½ cup milk.

The Mixing Method

(Mix cake by hand or in electric mixer. Count only actual beating time or strokes. Scrape bowl and spoon or beater often.)

Measure sifted flour into sifter; add baking powder, soda, salt, and sugar.

Stir shortening with rind just to soften. Sift in the dry ingredients. Combine milk, orange juice, and almond extract. Add ¾ cup of the liquid and mix until all flour is dampened. Then beat 2 minutes at a low speed of mixer or 300 vigorous strokes by hand. Add eggs and any remaining liquid and beat 1 minute longer in mixer or 150 strokes by hand.

Baking. Pour batter into pans. Bake in moderate oven (375°F.) 25 to 30 minutes.

Frosting. Spread Orange Frosting between layers and over cake. Or frost with Seven Minute Frosting (page 7) and sprinkle with Baker's Coconut.

Fiesta Banana Cake

Preparations. Use two round 9-inch layer pans, 1½ inches deep; line bottoms with paper. Start the oven for moderate heat (375°F.). Sift flour once before measuring.

2 cups sifted Swans Down Cake Flour
1 teaspoon Calumet Baking Powder
1 teaspoon soda
¾ teaspoon salt
1½ cups sugar
½ cup shortening (at room temperature)
Buttermilk or sour milk*
1 teaspoon vanilla
1 cup mashed fully ripe bananas (2 to 3)
2 eggs, unbeaten

*With vegetable shortening, use ½ cup buttermilk. With butter or margarine, use ½ cup minus 2 tablespoons buttermilk.

The Mixing Method

(Mix cake by hand or in electric mixer. Count only actual beating time or strokes. Scrape bowl and spoon or beater often.)

Measure sifted flour into sifter; add baking powder, soda, salt, and sugar. Set aside.

Stir shortening just to soften. Sift in dry ingredients. Add ¼ cup of the milk, the vanilla, and mashed bananas; mix until all flour is dampened. Then beat 2 minutes at a low speed of electric mixer or 300 vigorous strokes by hand. Add eggs and remaining milk and beat 1 minute longer in mixer or 150 strokes by hand.

Baking. Pour batter into pans. Bake in moderate oven (375°F.) about 25 minutes. Cool and put layers together with whipped cream and banana slices.

THE FROSTINGS

Orange Frosting

2 egg whites, unbeaten
1½ cups sugar
Dash of salt
½ cup orange juice
2 tablespoons water
1 teaspoon lemon juice or
1 teaspoon light corn syrup
6 drops almond extract
½ to ¾ teaspoon orange rind (optional)

Combine egg whites, sugar, salt, orange juice, water, and lemon juice in top of a double boiler. Beat about 1 minute to

blend. Place over rapidly boiling water; beat constantly (with sturdy egg beater or at high speed of electric beater) 7 minutes, or until frosting will stand in peaks.

Remove from boiling water. Add flavoring; beat until thick enough to spread.

Yield. Makes enough frosting to cover tops and sides of two 9-inch layers thickly.

Sea Foam Frosting

2 egg whites, unbeaten
½ cup firmly packed brown sugar
Dash of salt
⅓ cup water
1 teaspoon vanilla

Combine egg whites, sugar, salt, and water in top of double boiler. Beat about 1 minute to blend. Then place over rapidly boiling water and beat constantly (with sturdy egg beater or at high speed of electric beater) 7 minutes, or until frosting will stand in peaks.

Remove from boiling water. Add vanilla; beat until thick enough to spread.

Yield. Makes enough frosting to cover tops and sides of two 9-inch layers (generously) or about 2 dozen cupcakes.

Sea Foam Prune Frosting

Prepare Sea Foam Frosting as directed. Just before spreading, fold in 1 cup cooked prunes, which have been drained and cut in ½-inch pieces.

Pineapple Filling

¼ cup sugar
1 tablespoon flour
Dash of salt
⅔ cup milk
2 egg yolks, slightly beaten
1 tablespoon butter
1 cup canned crushed pineapple, drained

Combine sugar, flour, and salt in top of double boiler. Mix milk with egg yolks; add to sugar mixture. Place over boiling water. Cook and stir 15 minutes, or until thickened. Remove from heat. Add butter and fruit; mix. Cool. Use for 9-inch cake.

Velvet Fudge Cake

(basic old-time butter cake)

Preparations. Use two round 9-inch layer pans, 1½ inches deep; line pans on bottoms with paper. Start oven for moderate heat (350°F.). Sift flour before measuring.

4 squares Baker's Unsweetened Chocolate
½ cup hot water
½ cup sugar
2 cups sifted Swans Down Cake Flour
1 teaspoon soda
1 teaspoon salt
½ cup shortening (at room temperature)
¼ cups sugar
3 eggs, unbeaten
Milk*
1 teaspoon vanilla

*With vegetable shortening, use ¼ cup milk. With butter or margarine, use ½ cup.

The Mixing Method

Heat chocolate with hot water in top of double boiler or bowl. Cook and stir over

boiling water until chocolate is melted and mixture is thickened. Add ½ cup sugar and cook and stir 2 minutes longer. Cool to lukewarm while mixing cake.

Measure sifted flour, add soda and salt, and sift together three times.

Cream shortening, add 1¼ cups sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating thoroughly after each. Then add flour, alternately with milk, in small amounts, beating after each addition until smooth. Add chocolate mixture and vanilla; blend.

Baking. Pour batter into pans. Bake in moderate oven (350°F.) about 30 minutes.

This cake may be baked in three 9-inch layers about 25 minutes, or in 13x9x2-inch pan about 40 minutes.

Frosting. Frost with Orange Butter Cream Frosting or with Sea Foam Frosting (page 13), Creole Frosting (page 9), or Mocha Butter Cream Frosting (page 17).

Deep-layered fudge cake, everyone's favorite, leads the parade of old-time butter cakes.



Mixing Secrets



1. Old-time butter cake calls for creaming shortening and sugar until fluffy and light.



2. Beat as you add each egg. Then beat after each addition of the flour mixture and liquid.



3. Since this is chocolate cake, the chocolate mixture is added to the fluffy batter last.



4. After baking, cool slightly in pan, then turn the layers onto racks to finish cooling.

Orange Butter Cream Frosting

½ cup butter or margarine
½ teaspoon salt
3½ cups (1 pound) sifted confectioners' sugar
1 whole egg or 2 egg yolks, unbeaten
1 teaspoon grated orange rind
2 tablespoons milk (about)

Cream butter until soft. Add salt and part of sugar gradually, blending after each addition. Add egg and rind; blend well.

Add remaining sugar, alternately with

the milk, until of right consistency to spread, beating after each addition until smooth. Tint an orange color, if desired. Garnish with grated orange rind.

Yield. Makes enough frosting to cover tops and sides of two 9-inch layers, two 9-inch square cakes, two 8-inch layers (generously) or three 8-inch layers (thinly), or top and sides of 13x9x2-inch cake.

Lemon Frosting. Substitute lemon rind for the orange rind in this recipe.

MORE OLD-TIME BUTTER CAKES

Regal Butter Cake

A classic—the best there is in cake. Make it genuine with butter in the traditional way.

Preparations. Use two round 9-inch layer pans, 1½ inches deep; line bottoms with paper. Start the oven for moderate heat (375°F.). Sift flour before measuring.

2¼ cups sifted Swans Down Cake Flour
2¼ teaspoons Calumet Baking Powder
½ teaspoon salt
¾ cup butter (at room temperature)
1½ cups sugar
3 eggs, unbeaten
⅔ cup milk
1 teaspoon vanilla

The Mixing Method

Measure sifted flour, add baking powder and salt, and sift together three times.

Cream butter, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating well after each. Then add flour, alternately with the milk, in small amounts, beating after each addition until smooth. Add vanilla; blend.

Baking. Pour batter into pans. Bake in moderate oven (375°F.) about 25 minutes.

This cake may be baked in two 8x8x2-inch square pans about 30 minutes . . . in three 8-inch layer pans 20 to 25 minutes . . . in two 9x9x2-inch square pans or a 16x10x2-inch pan about 25 minutes.

Frosting. Use colorful Rainbow Frosting as shown, or Mocha Butter Cream Frosting.

One-Egg Wonder Cake

The handiest little all-around cake you ever tasted. Bake it any time, any way you please.

Preparations. Use two round 8-inch layer pans, 1¼ inches deep; line bottoms with paper. Start the oven for moderate heat (375°F.). Sift flour before measuring.

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder

¾ teaspoon salt
⅓ cup shortening (at room temperature)
1 cup sugar
1 egg, unbeaten
1 cup minus 2 tablespoons milk
1 teaspoon vanilla

The Mixing Method

Measure sifted flour, add baking powder and salt, and sift together three times.

Cream shortening, add sugar gradually, and cream together until light and fluffy. Add egg; beat well. Add flour, alternately with milk, in small amounts, beating well after each addition. Stir in vanilla.

Baking. Pour batter into pans. Bake in moderate oven (375°F.) about 25 minutes.

This cake may be baked in a 9x9x2-inch pan about 25 minutes.

Frosting. Spread hot cake with Praline Topping; or cool cake and frost with Quick Fruit Frosting. (Recipes on page 23.)

Economical Gold Cake

Preparations. Use two round 8-inch layer pans, 1¼ inches deep; line the bottoms with paper. Start oven for moderate heat (375°F.). Sift flour once before measuring.

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
½ cup butter or other shortening
(at room temperature)
1 cup plus 2 tablespoons sugar
3 egg yolks, beaten until very thick
and lemon-colored
Milk*
1 teaspoon vanilla
or ½ teaspoon orange extract

*With vegetable shortening, use 1 cup minus 2 tablespoons milk. With butter or margarine, use ¾ cup milk.

The Mixing Method

Measure sifted flour, add baking powder and salt, and sift together three times.

Cream butter, add sugar gradually, and cream together until light and fluffy. Add yolks; beat well. Then add flour, alternately with milk, in small amounts, beating after each. Add flavoring; blend.

Baking. Pour batter into pans. Bake in moderate oven (375°F.) 25 to 30 minutes.

This cake may be baked in 9x9x2-inch pan at 375°F. 35 to 40 minutes.

Frosting. Spread Four Minute Frosting (page 9) between layers and over cake. Or use Golden Coconut Frosting (page 24) or Fudge Frosting (page 9).

For a party dessert, cut cake in serving pieces, add scoops of your favorite ice cream, serve with Fudge Sauce (page 9).

Put spoonfuls of each color frosting on top of first layer, alternating colors and spreading slightly to cover. To make rainbow, draw flat side of knife through frosting, starting at center and circling around cake. Cover with second layer and repeat rainbow effect. Spread remaining pink frosting around sides of cake.

Mocha Butter Cream Frosting

3½ cups sifted confectioners' sugar
¼ cup Baker's Breakfast Cocoa
¼ teaspoon salt
½ cup shortening (part butter)
6 tablespoons cold coffee (about)
½ teaspoon vanilla

Sift together sugar, cocoa, and salt. Cream shortening. Add part of sugar mixture gradually, blending after each addition until light and fluffy. Add the remaining sugar, alternately with coffee, until of spreading consistency, beating after each addition until smooth. Add vanilla; blend.

Yield. Makes enough frosting to cover tops and sides of two 9-inch layers, three 8-inch layers, or two 8- or 9-inch squares.

THE FROSTINGS

Rainbow Frosting

Prepare Seven Minute Frosting (page 7). Tint half pink. Divide rest in half and tint part yellow, part light green. Save half of the pink frosting for sides of cake.

Regal Cake has rich buttery flavor and lovely rainbow tints in the swirling frosting.



MORE OLD-TIME BUTTER CAKES

Silver Moon Cake

Lovely cake for a party or a shower. Just enjoy it with lime or strawberry frosting.

Preparations. Use two round 9-inch layer pans, 1½ inches deep; line bottoms with paper. Start the oven for moderate heat (375°F.). Sift flour once before measuring.

2½ cups sifted Swans Down Cake Flour
3 teaspoons Calumet Baking Powder
1 teaspoon salt
5 egg whites
½ cup sugar
¾ cup shortening (at room temperature)
1¼ cups sugar
1 cup milk
1 teaspoon vanilla or grated lemon rind

The Mixing Method

Measure sifted flour, add baking powder and salt, and sift together three times. Beat egg whites until foamy, add ½ cup sugar gradually, and continue beating until meringue will hold up in soft peaks.

Cream shortening, add 1¼ cups sugar gradually, and cream together until light and fluffy. Add the flour, alternately with milk, in small amounts, beating after each addition until smooth. Add the flavoring; blend. Then beat meringue into batter.

Baking. Pour batter into pans. Bake in moderate oven (375°F.) about 30 minutes.

This cake may be baked in two 9x9x2-inch square pans or in 16x10x2-inch pan at 375°F. 25 to 30 minutes.

Frosting. Spread with Fluffy Lime Frosting and Lime Fruit Filling, Seven Minute Frosting (page 7), or Strawberry Fluff.

Pink Marble Cake

Preparations. Use two round 8-inch layer pans, 1¼ inches deep; line bottoms with paper. Start oven for moderate heat (375°F.). Sift flour once before measuring.

2 cups sifted Swans Down Cake Flour
2½ teaspoons Calumet Baking Powder

¾ teaspoon salt
3 egg whites
¼ cup sugar
½ cup shortening (at room temperature)
1 cup sugar
1 cup minus 2 tablespoons milk
1 teaspoon vanilla
Red coloring

The Mixing Method

Measure sifted flour, add baking powder and salt, and sift together three times. Beat egg whites until foamy. Add ¼ cup sugar gradually and continue beating until meringue will hold up in soft peaks.

Cream shortening, add 1 cup sugar gradually, and cream together until light and fluffy. Add flour, alternately with milk, in small amounts, beating after each addition until smooth. Add vanilla; blend. Add meringue; beat thoroughly into batter. Tint one-third of the batter pink.

Baking. Put large spoonfuls of batters into pans, alternating pink and white mixtures. With a knife, cut through batter in a wide zigzag course to marble. Bake in moderate oven (375°F.) about 25 minutes.

Frosting. Spread with Hungarian Chocolate Frosting.

THE FROSTINGS

Strawberry Fluff

2 egg whites, unbeaten
1 cup sugar
Dash of salt
1½ cups sliced fresh strawberries,
or 1 package Birds Eye Sliced
Strawberries, thawed and drained

Combine egg whites, sugar, salt, and ¾ cup strawberries in top of double boiler. Beat about 1 minute to blend. Place over rapidly boiling water and beat constantly (with sturdy egg beater or at high speed of an electric beater) 7 minutes, or until

frosting will stand up in stiff peaks. Remove from boiling water; beat until cool. Then fold in remaining drained berries and spread at once.

Yield. Frosts tops and sides of two 9-inch layers; top and sides of 13x9x2-inch cake. Or fills 16x10x2-inch cake roll (see recipe for Jelly Roll, page 28).

Fluffy Lime Frosting

6 tablespoons butter
¼ teaspoon salt
1 teaspoon vanilla
1 egg white, unbeaten
¾ cups sifted confectioners' sugar
2½ tablespoons lime juice
2½ teaspoons grated lime rind

Cream together butter, salt, and vanilla. Add egg white. Then add sugar, alternately with lime juice, beating well after each addition. Add lime rind and beat well.

Yield. Frosts tops and sides of two 8-inch layers, or top and sides of a 9- or 10-inch angel food cake.

Fluffy Orange Frosting. Use above recipe, substituting orange rind and juice for lime rind and juice.

Hungarian Chocolate Frosting

3 squares Baker's Unsweetened
Chocolate

1½ cups sifted confectioners' sugar
2½ tablespoons hot water
3 egg yolks*
¼ cup softened butter or other shortening

*One whole egg may be substituted for the 3 egg yolks; use only 2 tablespoons water.

Melt chocolate. Remove from heat, add sugar and water, and blend. Then add egg yolks, one at a time, beating well after each. Then add butter gradually, beating well after each addition.

Yield. Frosts tops and sides of two 8- or 9-inch layers, or top and sides of 8-, 9-, or 10-inch square cake, 10x5x3-inch loaf, a 9-inch three-layer cake, or 24 cupcakes.

Lime Fruit Filling

To ½ cup of the Fluffy Lime Frosting, add 2 tablespoons *each* chopped raisins, nuts, candied cherries, and citron. Spread between layers of cake. Use remaining frosting to cover top and sides of cake. For a gay effect, sprinkle silver dragées or tiny colored candies on top of cake.

For Silver Moon Cake make a special filling of nuts and fruit added to part of frosting.



MORE OLD-TIME BUTTER CAKES

Dark Chocolate Cake

A deep dark mystery cake. It's rich "black" chocolate and wonderful, yet extra thrifty.

Preparations. Use two round 9-inch layer pans, 1½ inches deep; line the bottoms with paper. Start oven for moderate heat (350°F.). Sift flour once before measuring.

2 cups sifted Swans Down Cake Flour
¾ teaspoon salt
4 squares Baker's Unsweetened Chocolate
¼ cup butter or other shortening
2 cups sugar
2 egg yolks, unbeaten
1¾ cups milk
1 teaspoon vanilla
1 teaspoon soda

The Mixing Method

Measure sifted flour, add salt, and sift again. Melt chocolate and shortening over hot water. Pour into mixing bowl and cool to room temperature. (This is important.)

Then add sugar; mix well. Add yolks and 1 cup of the milk; blend. Add flour; mix just until all flour is dampened. Beat 1 minute at low speed of electric mixer or about 150 strokes by hand. Add vanilla and ½ cup more of the milk; blend. Dissolve soda in remaining ¼ cup milk. Stir into batter quickly. (Batter will be thin.)

Baking. Pour batter into pans. Bake in moderate oven (350°F.) about 30 minutes.

Frosting. Use Seven Minute (page 7), or Creole Frosting (page 9) or Mocha Butter Cream Frosting (page 17).

San Antonio Cocoa Cake

Preparations. Use two round 9-inch layer pans, 1½ inches deep; line bottoms with paper. Start the oven for moderate heat (350°F.). Sift flour once before measuring.

½ cup Baker's Breakfast Cocoa
½ cup sugar
½ cup buttermilk or sour milk

2¼ cups sifted Swans Down Cake Flour
1 teaspoon soda
1 teaspoon salt
½ cup shortening (at room temperature)
1¼ cups sugar
2 eggs, unbeaten
Buttermilk or sour milk*
1 teaspoon vanilla

*With vegetable shortening, use 1 cup buttermilk. With butter or margarine, use 1 cup minus 2 tablespoons buttermilk.

The Mixing Method

Combine ½ cup cocoa and ½ cup sugar. Add ½ cup buttermilk; blend. Set aside.

Measure sifted flour, add soda and salt, and sift together three times.

Cream shortening, add 1¼ cups sugar gradually, and cream until light and fluffy. Add eggs, one at a time, beating well after each. Add flour, alternately with milk, in small amounts; beat well after each addition. Add vanilla and cocoa mixture; blend.

Baking. Pour batter into pans. Bake in moderate oven (350°F.) about 35 minutes.

Frosting. Spread Apricot Frosting or White Fudge Frosting between layers and over top and sides of cake.

Sour Cream Devil's Food

Preparations. Use two round 9-inch layer pans, 1½ inches deep; line the bottoms with paper. Start oven for moderate heat (350°F.). Sift flour once before measuring.

2 cups sifted Swans Down Cake Flour
1¼ teaspoons soda
½ teaspoon salt
½ cup butter or other shortening (at room temperature)
1¼ cups sugar
1 egg, unbeaten
3 squares Baker's Unsweetened Chocolate, melted
1 teaspoon vanilla
½ cup thick sour cream
1 cup sweet milk

The Mixing Method

Measure sifted flour, add soda and salt, and sift together three times.

Cream shortening, add sugar gradually, and cream together until light and fluffy. Add egg and beat well. Stir in chocolate and vanilla. Add one-fourth of the flour; blend. Then add sour cream and beat well. Add rest of flour, alternately with milk, beating after each addition until smooth.

Baking. Pour quickly into pans. Bake in moderate oven (350°F.) 30 to 35 minutes.

Frosting. Use Pink Peppermint Frosting or Easy Fudge Frosting (page 24).

THE FROSTINGS

Apricot Frosting

Prepare Seven Minute Frosting (page 7). Add ½ cup cut drained stewed apricots to 1 cup of frosting; spread between layers. Add another ½ cup cut stewed apricots to remaining frosting and spread over cake.

Pink Peppermint Frosting

Prepare Seven Minute Frosting (page 7). Add ¼ teaspoon peppermint extract and a few drops red coloring to tint pale pink.

Pistachio Frosting

Flavor Seven Minute Frosting (page 7), with ½ teaspoon vanilla and ½ teaspoon almond extract. Tint green.

White Fudge Frosting

½ cup butter
1 cup granulated sugar
¼ cup milk
1¼ to 2 cups sifted confectioners' sugar
1 teaspoon vanilla

Melt butter in saucepan. Add granulated sugar and milk; stir until blended. Then bring to a boil; stir occasionally. Cool. Add confectioners' sugar gradually, until of spreading consistency, beating well after each addition. Add vanilla; blend.

Yield. Frosts tops and sides of two 9-inch layers or top and sides of 13x9x2-inch cake.

Have a big piece of Dark Chocolate Cake marked just for you at the pumpkin-day party.



MORE OLD-TIME BUTTER CAKES

Holiday Nut Cake

Make this cake a custom. Circle slices on a tray around a tiny Christmas tree or holly.

Preparations. Grease and lightly flour a 9-inch tube pan. Start oven for moderate heat (375°F.). Sift flour before measuring.

3 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
¾ teaspoon salt
1 cup butter (at room temperature)
1¼ cups sugar
3 eggs, unbeaten
1 egg yolk, unbeaten
¾ cup milk
1 teaspoon orange extract
1 teaspoon almond extract

¾ to 1 cup very finely chopped nuts

The Mixing Method

Measure sifted flour, add baking powder and salt, and sift together three times.

Cream butter, add sugar gradually, and cream together until light and fluffy. Add eggs and yolk; beat well. Then add flour, alternately with milk, in small amounts, beating after each addition until smooth. Add flavorings and nuts; mix well.

Baking. Pour batter into tube pan. Bake in moderate oven (375°F.) 1 hour, or until wire cake tester comes out clean and dry. Cool slightly before removing from pan.

This cake may be baked in two 8x4x3-inch pans, lined on bottoms with paper, in slow oven (325°F.) about 1 hour.

Serving. Serve unfrosted to accompany fruit desserts or ice cream. Or spread with Quick Fruit Frosting.

Cara-Mallow Cake

A delicious surprise—with marshmallows in the frosting, then the whole cake toasted.

Preparations. Use two round 9-inch layer pans, 1½ inches deep; line bottoms with paper. Start oven for moderate heat (375°F.). Sift flour before measuring.

½ cup granulated sugar, or
firmly packed brown sugar
3 tablespoons hot water
3 cups sifted Swans Down Cake Flour
¾ teaspoon Calumet Baking Powder
1 teaspoon salt
¾ cup shortening (at room temperature)
1¼ cups sugar
3 eggs, unbeaten
Milk*
1 teaspoon vanilla

*With vegetable shortening, use 1¼ cups milk. With butter or margarine, use 1 cup.

The Mixing Method

Heat sugar in small skillet (preferably heavy) over low heat, stirring constantly until sugar melts. When syrup starts to darken, remove from heat, add hot water very slowly, and stir until dissolved. Cool.

Measure sifted flour, add baking powder and salt, and sift together three times.

Cream shortening, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating well after each. Stir in 3 tablespoons caramelized sugar syrup. Add flour, alternately with milk, in small amounts, beating after each addition until smooth. Add vanilla; blend.

Baking. Pour batter into pans. Bake in moderate oven (375°F.) about 30 minutes.

Frosting. Frost cake on baking sheet with Seven Minute Frosting (page 7). Press 12 marshmallow halves into frosting. Place in hot oven (400°F.) 6 to 8 minutes, or until marshmallows are puffed and toasted.

Valencia Layer Cake

Mellow flavor is the secret of this cake with tang and spice that fascinate you.

Preparations. Use two round 8-inch layer pans, 1¼ inches deep; line bottoms with paper. Start the oven for moderate heat (375°F.). Sift flour once before measuring.

1¼ cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder

¾ teaspoon salt
¼ teaspoon cloves
½ teaspoon nutmeg
½ teaspoon allspice
1 teaspoon cinnamon
½ cup shortening (at room temperature)
2 teaspoons grated orange rind
1 cup plus 2 tablespoons sugar
2 eggs, unbeaten
Milk*
1 teaspoon vanilla
2 tablespoons molasses

*With vegetable shortening, use ¾ cup milk. With butter or margarine, use ½ cup plus 2 tablespoons milk.

The Mixing Method

Measure sifted flour, add baking powder, salt, spices; sift together three times.

Cream shortening and orange rind. Add sugar gradually and cream together until light and fluffy. Add eggs, one at a time, beating well after each. Combine milk, vanilla, molasses. Add flour to creamed mixture, alternately with liquid, beating after each addition until smooth.

Baking. Pour batter into pans. Bake in moderate oven (375°F.) about 35 minutes.

Frosting. Spread Quick Fruit Frosting, Pastel Jelly Frosting, or Boiled Frosting between layers and on top and sides of cake.

THE FROSTINGS

Boiled Frosting

1½ cups sugar
½ teaspoon light corn syrup
¾ cup water
2 egg whites, unbeaten
1 teaspoon vanilla

Combine sugar, syrup, water in saucepan. Bring quickly to a boil, stirring only until sugar is dissolved; cover for first 3 minutes of boiling. Boil rapidly, without stirring, until small amount of syrup forms a soft ball in cold water (or to 240°F.).

Wipe sides of pan with damp cloth to remove crystals. Beat egg whites until soft

peaks form. Then pour hot syrup in fine stream over egg whites, beating constantly. (It's best to use an electric beater or ask a friend to help.) Add vanilla and continue beating 10 to 15 minutes, or until frosting is cool and of spreading consistency.

Yield. Frosts tops and sides of two 9-inch layers or frosts 13x9x2-inch cake. To frost three 9-inch layers or two 9-inch square cakes, use 1½ times recipe.

Quick Fruit Frosting

3 cups sifted confectioners' sugar
3 teaspoons grated orange rind
¼ cup lemon juice (about)
Dash of salt
¼ cup butter or other shortening, melted

Combine sugar, rind, juice, and salt in small bowl. Add melted butter and beat.

Yield. Frosts tops and sides of two 8-inch layers (thinly). Use half recipe for top of 8x8x2-inch square cake.

Pastel Jelly Frosting

½ cup tart jelly
1 egg white, unbeaten
¼ cup sugar
Dash of salt

Combine ingredients in top of a double boiler; mix thoroughly. Place over boiling water and beat 3 minutes, or until frosting will stand in peaks. Remove from boiling water; cool slightly before spreading.

Yield. Frosts two 9-inch layers, a 13x9x2-inch cake, or 2 dozen cupcakes.

Coconut Pastel Frosting. Use recipe for Pastel Jelly Frosting. Sprinkle ¾ cup of Baker's Coconut over top and sides of cake while frosting is still soft.

Praline Topping

Mix together ½ cup firmly packed brown sugar, 2 tablespoons Swans Down Cake Flour, ¼ cup melted butter, 2 tablespoons water, and ½ cup finely chopped pecans.

Spread carefully over hot 8- or 9-inch square cake in pan. Place in a moderate oven (375°F.) 5 minutes.

MORE FROSTINGS

Easy Fudge Frosting

- 3 squares Baker's Unsweetened Chocolate
- 2 tablespoons butter
- 2¾ cups sifted confectioners' sugar
- 7 tablespoons light cream or top milk
- Dash of salt
- 1 teaspoon vanilla

Melt chocolate and butter over boiling water; blend. Add 1½ cups confectioners' sugar, cream, and salt, all at once; beat until smooth. Cook and stir over low heat until mixture bubbles up well around edges. Remove from heat; add vanilla and remaining sugar in thirds, beating after each addition until smooth. Place over bowl of ice water until thick enough to spread on cake.

Yield. Frosts tops and sides of two 8-inch layers or two 8-inch square cakes.

You can add glamour ideas to upside down cakes—like little "rings," cherries, and nuts.



Golden Coconut Frosting

- 1½ cups Baker's Coconut, chopped
- ½ cup butter
- 1 cup firmly packed brown sugar
- 6 tablespoons milk
- 2 cups sifted confectioners' sugar (about)

Toast coconut in 2 tablespoons of the butter, stirring constantly. Remove half of the coconut and set aside.

Add remaining butter and the brown sugar to coconut in pan; cook and stir to blend. Add milk and bring to a boil. Cool.

Add confectioners' sugar gradually, beating well until of spreading consistency. Spread between layers and over top and sides of cake. While still soft, sprinkle with the reserved coconut.

Yield. Frosts tops and sides of two 8-inch layers or top and sides of 9-inch square.

UPSIDE DOWN BUTTER CAKES

Pineapple Upside Down Cake

How luscious it is with pineapple—with summer, winter, spring, and fall fruits, too.

- ¼ cup butter
- ½ cup firmly packed brown sugar
- 4 slices pineapple, cut in wedges
- 1½ cups sifted Swans Down Cake Flour
- 2 teaspoons Calumet Baking Powder
- ¼ teaspoon salt
- ¾ cup granulated sugar
- ¼ cup butter or other shortening (at room temperature)
- 1 egg, unbeaten
- ½ cup milk
- 1 teaspoon vanilla

The Mixing Method

Melt butter in 8x8x2-inch square pan or 8-inch skillet. Add brown sugar; blend well. Remove from heat. Arrange pineapple wedges on sugar mixture; set aside.

Measure sifted flour, add baking powder, salt, and granulated sugar, and sift together three times. Cream shortening. Add dry ingredients, egg, milk, and vanilla. Stir until all flour is dampened, then beat vigorously 1 minute.

Baking. Pour batter over fruit mixture in pan. Bake in a moderate oven (350°F.) about 50 minutes. Cool cake in pan 5 minutes. Then invert on plate and let stand a minute before removing pan.

Serving. Upside down cake is best when served warm. It may be garnished with whipped cream or a variation. It is also delicious with ice cream.

Pineapple Spice Upside Down Cake

Try adding the surprise of spices to the pineapple favorite for a new flavor idea.

Use recipe above, adding 1 teaspoon cinnamon, ½ teaspoon nutmeg, and ¼ teaspoon cloves to flour mixture. Delicious with Amber Whipped Cream (page 30).

Fresh Blueberry Upside Down Cake

Prepare as for Pineapple Upside Down Cake. For the topping, melt 3 tablespoons butter in 8x8x2-inch square pan. Add ½ cup firmly packed brown sugar and mix well. Pour 1¾ cups fresh blueberries over sugar mixture; sprinkle with ½ teaspoon grated lemon rind and 2 teaspoons lemon juice. Serve with plain or Coconut Whipped Cream (page 34).

Coconut Butterscotch Upside Down Cake

Prepare as for Pineapple Upside Down Cake. For the topping, sauté 1 cup finely cut Baker's Coconut in 1 tablespoon of melted butter in 8x8x2-inch square pan until golden brown. Then add 3 tablespoons more butter, ½ cup firmly packed brown sugar, and ¼ cup water; heat until blended, stirring constantly. Serve plain or with whipped cream.

Cranberry Upside Down Cake

Use Pineapple Upside Down Cake batter. For topping, melt 3 tablespoons butter in 8x8x2-inch square pan. Add 6 tablespoons sugar and 1 tablespoon grated orange rind; mix well. Sprinkle 1½ cups fresh cranberries, coarsely cut, over sugar mixture. Cover with batter and bake as directed.

Apricot or Peach Upside Down Cake

Use batter for plain or spiced Pineapple Upside Down Cake. For the topping, substitute 20 cooked dried apricot halves or 12 canned apricot halves, or 1¼ cups of well drained sliced peaches for the pineapple slices in recipe. Arrange on sugar mixture. Cover with batter and bake as directed. Serve plain or with ice cream.

Swans Down Sponge Cake

(basic sponge cake)

Preparations. Have ready an ungreased 10-inch tube pan. Start oven for moderate heat (375°F.). Sift flour before measuring.

1½ cups sifted Swans Down Cake Flour
½ teaspoon Calumet Baking Powder
½ teaspoon salt
1½ cups sifted sugar
¾ cup (6) egg whites
1 teaspoon cream of tartar
½ cup (6) egg yolks
¼ cup water
1 teaspoon vanilla
1 teaspoon lemon extract

The Mixing Method

Measure sifted flour, add baking powder, salt, and 1 cup of the sugar and sift into small mixing bowl.

Combine egg whites and cream of tartar in large mixing bowl. Beat until soft mounds begin to form. (Beat with sturdy egg beater, flat wire whip, or at high speed

of electric mixer.) Then add remaining ½ cup of the sugar gradually, by sprinkling 2 tablespoons at a time over whites and continue beating until very stiff peaks are formed. Do not underbeat.

Combine yolks, water, and flavorings. Add to sifted dry ingredients and beat ½ minute, just to blend (about 75 beating strokes). Then fold egg yolk mixture into stiffly beaten egg whites until blended (about 40 folding strokes). (To fold, cut down through mixture with a large spoon, flat wire whip, or rubber scraper, lift up, and fold over. Do not stir or beat.)

Baking. Pour batter into pan. Cut gently through batter to remove large air bubbles. Bake in moderate oven (375°F.) about 35 minutes. Cool cake in pan, upside down, 1 to 2 hours. Then loosen from sides and center tube with knife and gently pull out cake. Serve plain or top with whipped cream and berries to garnish.

Swans Down presents a new sponge cake method, easier for experts, surer for beginners.



Mixing Secrets



1. Soft mounds of egg white become a stiff meringue as you gradually beat in the sugar.



2. The egg yolks and liquid are beaten with the dry ingredients just enough to blend.



3. Fold the egg yolk mixture lightly into the egg white meringue, about a fourth at a time.



4. When the fluffy batter is in the pan, cut gently through to remove large air bubbles.

Hot Milk Sponge Cake

1 cup sifted Swans Down Cake Flour
1 teaspoon Calumet Baking Powder
¼ teaspoon salt
3 eggs
1 cup sugar
2 teaspoons lemon juice
¼ teaspoon grated lemon rind (optional)
6 tablespoons milk

Measure sifted flour, add baking powder and salt, and sift together three times.

Beat eggs in deep bowl until very thick

and light (about 5 minutes). Add sugar gradually, beating constantly. Add lemon juice and rind. Fold in flour gradually. Heat milk. When hot—not boiling—add to batter and stir in quickly.

Baking. Pour batter at once into an ungreased 9-inch tube pan or 10x5x3-inch loaf pan. Bake in moderate oven (350°F.) about 35 minutes. Cool in pan, upside down, 1 hour. Then loosen from sides and center tube with knife; gently pull out cake.

MORE SPONGE CAKES

Pineapple Sponge Cake

The addition of hot pineapple juice gives a fresh flavor and moistness to the cake.

Preparations. Have ready an ungreased 9-inch tube pan. Start oven for moderate heat (375°F.). Sift flour before measuring.

- 2 cups sifted Swans Down Cake Flour
- 4 eggs
- 1/4 teaspoon salt
- 1 1/2 cups sugar
- 1 cup hot pineapple juice, or syrup
drained from canned pineapple
- 2 teaspoons Calumet Baking Powder
- 1 teaspoon vanilla

The Mixing Method

Measure sifted flour and sift again. Beat eggs and salt together until very thick and light colored—about 5 to 7 minutes. Then add sugar gradually, beating constantly. Add 1 1/2 cups of the flour, alternately with the hot pineapple juice, beating well after each addition. Combine remaining flour and baking powder and sift over batter. Beat thoroughly. Add vanilla and blend.

Baking. Pour batter into pan. Bake in a moderate oven (375°F.) about 40 minutes. Cool cake in pan, upside down, 1 hour. Then loosen from sides and center tube with knife and gently pull out cake.

Frosting. Spread with thin confectioners' sugar glaze, made by combining 1 cup of sifted confectioners' sugar with 1 tablespoon water. Garnish top of cake with a ring of drained crushed pineapple.

Strawberry Sponge Roll

Prepare cake for Jelly Roll (above). While cake is cooling, prepare Strawberry Jell-O Filling (page 31).

When cake is cold, unroll, spread with half of the filling, then chill 5 minutes (to set Jell-O mixture). Reroll, place on serving plate, and cover with remaining filling. Chill until Jell-O is firm. Serves 8 to 10.

Jelly Roll

A favorite Swans Down recipe that's easy, once you master the jelly-rolling knack.

Preparations. Line a 15x10-inch pan on bottom with paper. Start oven for high heat (400°F.). Sift flour once before measuring.

- 3/4 cup sifted Swans Down Cake Flour
- 3/4 teaspoon Calumet Baking Powder
- 1/4 teaspoon salt
- 4 eggs (at room temperature)
- 3/4 cup sugar
- 1 teaspoon vanilla

The Mixing Method

Sift flour once, measure, add baking powder and salt, and sift again. Beat eggs in small bowl, add sugar gradually, and beat until mixture becomes fluffy and thick and light-colored. Gradually fold in flour, then add vanilla.

Baking. Spread the batter evenly in pan. Bake in hot oven (400°F.) 13 minutes.

Rolling. Turn cake out onto cloth which has been sprinkled lightly with confectioners' sugar. Quickly remove paper and trim off the crisp edges of cake. Then roll cake, starting at end and rolling cloth up in cake. Place on rack to cool. When cool, unroll, spread with 1 cup of tart red jelly, and roll up again. Let stand with edge of roll underneath. Sprinkle with more sugar.

Cherry Sponge Pudding

- 2 tablespoons Minute Tapioca
- 1/2 cup sugar
- 1/8 teaspoon salt
- 1 can (No. 2) syrup-packed pitted
red sour cherries and juice
- 1 tablespoon lemon juice
- 1 tablespoon butter
- 1/2 cup sifted Swans Down Cake Flour
- 2 eggs, unbeaten
- 1/4 teaspoon cream of tartar
- 1/8 teaspoon salt
- 1/2 cup sugar

The Mixing Method

Combine Minute Tapioca, 1/2 cup sugar, 1/8 teaspoon salt, and cherries and juice in a saucepan. Cook and stir over medium heat until mixture comes to a boil. Add lemon juice and butter; blend. Remove from heat. If desired, add a few drops of red coloring. Pour into a 2-quart baking dish and keep warm.

Measure sifted flour; set aside. Combine eggs, cream of tartar, and 1/4 teaspoon salt in bowl. Beat with egg beater until foamy. Then add 1/2 cup sugar gradually and continue beating until very fluffy, thick, and light-colored. Gradually fold in flour.

Baking. Pour the batter over warm fruit. Bake in slow oven (325°F.) 50 minutes, or until cake is baked. Serve warm. Serves 8.

Snow-Whirl Cocoa Roll

Cocoa is added to flavor the sponge roll. Whipped cream makes the whirling filling.

Preparations. Line a 15x10-inch pan on bottom with paper. Start oven for high heat (400°F.). Sift flour once before measuring.

- 1/2 cup sifted Swans Down Cake Flour
- 1/2 teaspoon Calumet Baking Powder
- 1/4 teaspoon salt
- 1 1/3 cup Baker's Breakfast Cocoa
- 3/4 cup sugar
- 4 eggs
- 1 teaspoon vanilla

The Mixing Method

Measure sifted flour, add baking powder, salt, cocoa, and 1/4 cup of the sugar, and sift together three times.

Place eggs in deep bowl, add remaining 1 1/3 cup of sugar, and beat until thick and light. Add vanilla; blend. Then add flour mixture, folding in one-third at a time.

Baking. Spread batter evenly in pan. Bake in hot oven (400°F.) 13 minutes. (Do not overbake.) Invert cake at once on cloth, which has been sprinkled with sifted confectioners' sugar. Remove paper, trim off crisp edges of cake; roll, starting at end and rolling cloth up in cake. Cool on rack.

Filling. Unroll cake, spread with whipped cream. Roll cake up again. Cover with Chocolate Glaze (page 31).

Funny thing about Funny Cake (page 47). You pour sauce over, it comes out under the cake.



TENDER CHIFFON CAKES

Ambrosia Chiffon Cake

This newest member of the sponge cake clan is light, tender, airy moist—just nectar!

Preparations. Let the eggs stand at room temperature an hour or two before using. Have ready ungreased 8x8x2-inch square pan. Start the oven for moderate heat (350°F.). Sift flour once before measuring.

1 cup plus 2 tablespoons sifted
Swans Down Cake Flour
1½ teaspoons Calumet Baking Powder
¾ cup sugar
¼ cup salad oil (Mazola or Wesson Oil)
2 egg yolks, unbeaten
6 tablespoons water
1 tablespoon grated orange rind
½ cup Baker's Coconut, cut
½ teaspoon vanilla
½ cup (4 to 5) egg whites
½ teaspoon salt
¼ teaspoon cream of tartar

The Mixing Method

Measure sifted flour into sifter, add baking powder and sugar, and set aside. Measure into mixing bowl the oil, egg yolks, water, orange rind, coconut, and vanilla. Sift in dry ingredients. Beat ½ minute at low speed of mixer, or 75 strokes by hand.

Beat egg whites, salt, and cream of tartar with egg beater or at high speed of electric beater until mixture will stand in very stiff peaks—about 3 minutes. (The egg whites should be beaten stiffer than for meringue or angel food.) Do not underbeat.

Fold egg yolk mixture thoroughly into egg whites with a large spoon, flat wire whip, or rubber scraper. Do not stir or beat.

Baking. Pour batter into pan. Bake in a moderate oven (350°F.) about 30 minutes. Cool cake in pan, upside down, for 1 hour, resting corners of pan on two other pans. To remove cake, loosen from sides of pan with knife and gently pull out cake.

Serving. Split cake. Spread with Ambrosia Cream, orange sections, and coconut.

Praline Chiffon Cake

Pecans and brown sugar give a delightful flavor. Perfect with Amber Whipped Cream.

2½ cups sifted Swans Down Cake Flour
3 teaspoons Calumet Baking Powder
¾ cup granulated sugar
½ cup salad oil (Mazola or Wesson Oil)
6 egg yolks, unbeaten
¾ cup water
1 teaspoon vanilla
1 cup pecans, finely chopped
¾ cup firmly packed brown sugar
6 egg whites
1 teaspoon salt
½ teaspoon cream of tartar

The Mixing Method

Measure sifted flour into sifter, add the baking powder and sugar, and set aside. Measure into mixing bowl the oil, egg yolks, water, vanilla, and nuts. Then sift in flour mixture. Add brown sugar, which has been put through a sieve to remove lumps if necessary. Beat 1 minute at low speed of electric mixer or 150 hand strokes.

Beat egg whites, salt, and cream of tartar as for Ambrosia Chiffon Cake, but beating about 5 minutes. Fold in egg yolk mixture thoroughly.

Baking. Pour batter into ungreased 10-inch tube pan. Bake in slow oven (325°F.) 1 hour and 5 minutes, or until done. Cool cake in pan, upside down, 1 to 2 hours, or until cold. Loosen from pan with a knife.

TOPPINGS, FILLINGS

Amber Whipped Cream

½ cup heavy cream
½ cup firmly packed brown sugar
¼ teaspoon vanilla (optional)

Combine ingredients and chill for 1 hour. Then beat until cream holds its shape. Makes 1 cup whipped cream.

Ambrosia Cream

2 tablespoons confectioners' sugar
1 cup heavy cream
1 teaspoon vanilla
¼ teaspoon almond extract

Combine ingredients in bowl. Chill thoroughly. Then beat until cream will hold its shape. Pile lightly over cake or serve on cake wedges. Makes 2 cups.

Coffee Whipped Cream

½ cup heavy cream
1 tablespoon sugar
½ to 1 teaspoon Instant Maxwell House Coffee

Combine cream, sugar, and instant coffee in small bowl; beat until cream holds its shape. Makes 1 cup.

Chocolate Glaze

1 tablespoon butter
1 square Baker's Unsweetened Chocolate
1½ tablespoons hot milk
½ cup sifted confectioners' sugar

Melt butter and chocolate together. Combine milk, sugar, and dash of salt in bowl. Blend in chocolate mixture gradually. Pour over cake; spread with spatula.

Yield. Makes enough glaze to cover a cake roll or 8- or 9-inch layer.

Strawberry Jell-O Filling

1 cup fresh strawberries, crushed
¼ cup sugar
1 package Strawberry Jell-O
1 cup hot water
½ cup strawberry juice and water

Combine strawberries and sugar; let stand 10 minutes. Then drain, reserving juice. Dissolve Jell-O in hot water. Measure the berry juice and add water to make ½ cup; add to Jell-O. Chill until slightly thickened. Then whip in bowl, placed in ice and water, until it is fluffy and thick like whipped cream. Fold in drained berries. (If necessary, allow to stand in ice water, stirring occasionally, until of spreading consistency. This is important.)

Yield. Fills and tops a 10-inch cake roll.

Ever make a chiffon cake? Try this one, of orange and coconut. It's a misty-moist delicacy.



Swans Down Angel Food

(basic angel food cake)

Preparations. Have ready an ungreased 10-inch tube pan. Start oven for moderate heat (375°F.). Sift flour before measuring.

- 1 cup plus 2 tablespoons sifted Swans Down Cake Flour
- 1½ cups sifted sugar
- 1¼ cups (10 to 12) egg whites (at room temperature)
- ¼ teaspoon salt
- 1¼ teaspoons cream of tartar
- 1 teaspoon vanilla
- ¼ teaspoon almond extract

The Mixing Method

Measure sifted flour, add ½ cup of the sugar, and sift together four times.

Combine egg whites, salt, cream of tartar, and flavorings in large bowl. Beat with flat wire whip, egg beater, or at a high speed of electric mixer until whites are stiff enough to hold up in soft peaks, but are still moist and glossy. Add remaining

sugar in four additions by sprinkling 4 tablespoons at a time over egg whites and beating until sugar is blended (or about 25 strokes after each addition of sugar).

Sift about one-fourth of the flour-sugar mixture over the fluffy egg whites; fold in with 15 complete fold-over strokes, turning the bowl often. (To fold, use a large spoon, flat wire whip, or rubber scraper. Cut down through mixture, lift up, and fold over. Do not stir or beat.)

Add remaining flour-sugar mixture in three more additions, folding it in with 15 fold-over strokes each time. After last addition, use 10 to 20 extra strokes.

Baking. Pour batter into ungreased 10-inch tube pan. Bake in moderate oven (375°F.) about 30 to 35 minutes. Cool in pan, upside down, 1 hour. Then loosen from sides and center tube with knife.

Frosting. Serve plain, or pour Lemon Glaze or Coffee Glaze over cake.

Ever since Swans Down began, this heavenly cake has been famous! Here are new secrets.



Mixing Secrets



1. Swans Down is sifted four times with part of the sugar. This makes it light with air.



2. Air is beaten into the egg whites, too. When beaten to soft peaks, start adding the sugar.



3. Sift in the flour mixture, one-fourth at a time, and fold it in lightly. Do not stir.



4. For angel food, use an ungreased pan. Pour in fluffy batter and bake in moderate oven.

Coffee Glaze

- 2½ tablespoons water
- 1 tablespoon butter
- 1½ cups sifted confectioners' sugar
- Dash of salt
- 2 teaspoons Instant Maxwell House Coffee

Heat water and butter together. Measure sugar, salt, and instant coffee into bowl, add hot liquid, and stir until smooth. Pour over cake, letting it run down sides.

Yield. Makes glaze to cover tube cake.

Lemon Glaze

- 1½ tablespoons milk
- 1 tablespoon butter
- 1 cup sifted confectioners' sugar
- 1½ tablespoons lemon juice
- ½ teaspoon grated lemon rind

Heat milk and butter together. Measure sugar into bowl, add hot liquid, and stir until smooth. Then add juice and rind. Pour over cake, letting it run down sides.

Yield. Makes enough glaze to cover a 9-inch or 10-inch tube cake.

MORE ANGEL FOOD CAKES

Daffodil Cake

A cake that looks and tastes like Spring. The gold and white mixtures are marbled.

Preparations. Have ready an ungreased 10-inch tube pan. Start oven for moderate heat (375°F.). Sift flour once.

1¼ cups sifted Swans Down Cake Flour
1½ cups sifted sugar
1¼ cups egg whites (at room temperature)
¼ teaspoon salt
1½ teaspoons cream of tartar
½ teaspoon vanilla
4 egg yolks
1 teaspoon grated orange rind
2 tablespoons orange juice
2 tablespoons sugar

The Mixing Method

Measure sifted flour, add ½ cup of the sugar, and sift together four times.

Combine egg whites, salt, cream of tartar, and vanilla in large bowl. Beat with flat wire whip, egg beater, or at high speed of electric mixer until the whites are stiff enough to hold up in soft peaks, but are still moist and glossy. Add the remaining sugar in four additions by sprinkling 4 tablespoons at a time over egg whites and beating until sugar is blended. When beating by hand, beat 25 strokes or turns after each addition of sugar.

Sift about one-fourth of the flour mixture over the fluffy egg whites; fold in with 15 fold-over strokes, turning bowl often.

In this same way, fold in the remaining flour mixture in three more additions. After last addition, use 10 to 20 extra strokes.

In another bowl, beat yolks, rind, juice, and 2 tablespoons of sugar until thick and light. Fold in ⅓ of cake batter with 15 strokes. Put batters in the pan, alternating yellow and white mixtures for a marbled effect. Finish entire top with white batter.

Baking. Bake in moderate oven (375°F.) 35 to 40 minutes. Cool in inverted pan 1 hour. Then loosen from sides and center tube with knife and gently pull out cake.

Angel Peppermint Loaf

½ cup sifted Swans Down Cake Flour
¾ cup sifted sugar
¾ cup egg whites
⅛ teaspoon salt
½ teaspoon cream of tartar
½ teaspoon vanilla
¼ teaspoon almond extract
2 tablespoons finely crushed peppermint stick candy

The Mixing Method

Measure sifted flour, add ¼ cup of sugar, sift four times. Combine egg whites, salt, cream of tartar, and flavorings in a large bowl. Beat with flat wire whip, egg beater, or at high speed of electric mixer until soft peaks are formed. Blend in remaining sugar, 2 tablespoons at a time. Fold in flour mixture, one-half at a time. Then fold in the crushed candy.

Baking. Pour batter into ungreased 10x5x3-inch loaf pan. Bake in moderate oven (375°F.) about 25 minutes. Cool upside down 1 hour. Serve plain or with chocolate ice cream.

Fruited Whipped Cream

½ cup heavy cream
1 teaspoon sugar
¼ teaspoon vanilla
3 tablespoons finely cut dates
2 tablespoons broken nuts

Place cream, sugar, and vanilla in chilled bowl. Beat until cream holds its shape. Fold in dates and nuts. Makes 1¼ cups.

Coconut Whipped Cream

½ cup heavy cream
1 teaspoon sugar
¼ teaspoon vanilla (optional)
¼ cup Baker's Coconut, plain or toasted

Place cream, sugar, and vanilla in chilled bowl. Beat until cream holds its shape. Fold in the coconut. Makes 1 cup.

ANNIVERSARY OR WEDDING CAKE

Make this lovely cake yourself as shown on inside back cover. Here's what you'll need:

12-inch round cake pan, 3 inches deep
10-inch round cake pan, 3 inches deep
8-inch round cake pan, 3 inches deep

Large flat serving plate or tray,
14 inches in diameter. (If much
larger, use green fern, flowers,
or silver leaves around cake.)

Favors—such as wedding bells or
bride and groom, or small "fortunes"
wrapped to insert in cake.

White Cake

Plan to bake and frost cake the day before it is to be served. This recipe should be mixed twice, each time separately. The first mixing is for the 12-inch layer; the second for the 10- and 8-inch layers.

Preparations. Let the eggs and shortening stand at room temperature an hour or two before using. Start oven for moderate heat (350°F.). Line bottoms of the 12-, 10-, and 8-inch round pans with plain paper, then grease. Sift flour once before measuring.

5½ cups sifted Swans Down Cake Flour
2 tablespoons Calumet Baking Powder
2 teaspoons salt
10 egg whites
1 cup sugar
1½ cups vegetable shortening or butter
2½ cups sugar
1¾ cups milk
2 teaspoons vanilla

The Mixing Method

Sift flour once, measure, add baking powder and salt, and sift together three times. Beat egg whites until foamy, add 1 cup sugar gradually, and continue beating until meringue will hold up in soft peaks.

Cream shortening, add 2½ cups sugar gradually, and cream together until light and fluffy. Add the flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla and meringue; beat into batter.

Baking. Turn first mixing of batter into the prepared 12-inch layer pan. Bake in moderate oven (350°F.) 1 hour and 15 minutes, or until done. Do *not* open oven door until cake has baked at least 1 hour.

When first layer is baked, mix second batch of cake batter and turn into the prepared 10- and 8-inch layer pans, filling each pan half-full. Bake in moderate oven (350°F.), placing the smaller layer towards front of oven for easier removal when done. Bake 8-inch layer 1 hour, 10-inch layer 1 hour and 10 minutes, or until done.

Cooling. Cool cakes in pans on racks 15 minutes. Then loosen from sides of pans with spatula, turn out, remove paper, and turn right-side up on racks to cool. When thoroughly cooled, brush cake to remove any loose crumbs.

Special Frosting

Make it white, or tint for party colors.

1 cup margarine or butter
(uncolored, if possible)
8 cups sifted confectioners' sugar
¾ cup milk (about)
4 teaspoons vanilla
½ teaspoon salt

Cream margarine; add part of the sugar gradually, blending after each addition. Add the remaining sugar, alternately with milk, until of right consistency to spread. Beat after each addition until smooth. Add vanilla and salt; blend. (While frosting the cake, keep bowl of frosting covered with damp cloth to keep frosting moist.)

Frosting the Cake. Put the cakes together with generous frosting between the layers, thinner frosting on sides. Then spread more frosting over entire cake. (See Frosting Secrets, page 56 for helps.)

To decorate, mix ¼ recipe of Special Frosting, using only 1½ tablespoons milk. Use in decorator. (See page 58 for directions.) Add bells, figures, or flowers.

To cut cake, see suggestions on page 59.

Finger Cakes

(basic small cakes)

Preparations. Use a 13x9x2-inch pan or two 9x9x2-inch square pans. Line bottom with paper. Start oven for moderate heat (350°F.). Sift flour once before measuring.

2¼ cups sifted Swans Down Cake Flour
3¼ teaspoons Calumet Baking Powder
1 teaspoon salt
1½ cups sugar
½ cup shortening (at room temperature)
1 cup milk
4 egg whites, unbeaten
1½ teaspoons vanilla
¼ teaspoon almond extract

The Mixing Method

(Mix by hand or in electric mixer. Count only the actual beating time or strokes. Scrape bowl and spoon or beater often.)

Measure sifted flour into sifter and add baking powder, salt, and sugar.

Stir shortening just to soften. Sift in dry ingredients. Add ¾ cup of the milk. Mix until all flour is dampened. Then *beat 2 minutes* at a low speed of electric mixer or 300 strokes by hand. Add egg whites, remaining milk, and flavorings. *Beat 1 min-*

ute longer at a low speed of electric mixer or 150 strokes by hand.

Baking. Pour batter into pan. Bake in moderate oven (350°F.) 25 to 30 minutes.

For a White Layer Cake, bake in two 9-inch square or round layer pans 25 to 30 minutes. Frost as desired.

Frosting. When cooled, cut oblong cake in thirds or quarters, or cut square cakes in halves. Spread each section with Finger Cake Icing of different tint. Or use a glaze (see pages 31 and 33). Mark off "fingers" about 3x1 inch, scoring through frosting. Decorate with tiny candies, cut citron, etc., to give an assortment. See Decorating Ideas on page 38. Before serving, cut through cake as marked.

Regal Finger Cakes

Use recipe for Regal Butter Cake (page 16). Bake in two 9x9x2-inch square pans or 16x10x2-inch oblong pan as directed. Cool. Spread with Finger Cake Icing or with Chocolate Glaze (page 31) or Coffee Glaze (page 33).

These Finger Cakes serve a whole tea party when you vary the icing and add pretty trims.



Mixing Secrets



1. Smooth the batter in the pans, pushing it well into the corners so top will be even.



2. Cut in four sections, the cake is topped with four dainty tints of Finger Cake Icing.



3. Score through the frosting to mark off the cake shapes before you start the decorating.



4. Just before serving, cut the pretty shapes as marked. My how fresh and moist they are!

Finger Cake Icing

2 cups sifted confectioners' sugar
1 tablespoon softened butter
3 tablespoons hot milk (about)
Few drops lemon, mint, almond,
and vanilla extracts
Vegetable colorings

Add part of sugar gradually to butter, blending after each addition. Then add the remaining sugar, alternately with hot milk, until of right consistency to spread, beating after each addition until smooth.

Divide icing into four parts. Flavor and tint each part as desired. For instance, the pale yellow could be flavored with lemon, the green with mint, the pink with almond, and untinted white frosting with vanilla.

Cut the oblong cake in quarters or the square cakes in halves. Then frost each section with one of the icings. Cut into 3x1-inch fingers or 2-inch squares.

Yield. Covers top of 16x10-inch or 13x9-inch cake or two 9-inch squares.

DECORATING IDEAS

Pretty finishing touches are easy to add to your frosted cupcakes—or big cakes. Just keep a few garnishes on hand and you're ready for any party cakes. Here are ideas straight from the Swans Down kitchen.

Candies. Colored or silver candies are easy to use for forming letters, festoons, or borders around the cake. Use a toothpick to draw or space the design lightly in the frosting. Then place candies carefully on design, using tweezers, if you wish, to set each candy in position. For flower and leaf designs, colored candies may be used with citron cut in leaf shapes.

Candles. Choose candles and holders of attractive color and size for the cake. A single large candle or a candle-flower may be used in the center. Or a few larger (10-year) candles near the center instead of many little (1-year) candles will give a change for older birthdays.

Chocolate. Melt 1 square of Baker's Unsweetened Chocolate with 1 teaspoon butter and use to drizzle over fluffy frosting from a teaspoon. Or dip tip of teaspoon in the melted chocolate and use to form half-moons in a fluffy frosting. Or, with a small paint brush, paint this chocolate onto a light frosting in name or greeting.

Coconut. Baker's Coconut, plain, tinted or toasted, may be sprinkled over fluffy frostings or pressed against sides of cakes while frosting is still soft.

To tint coconut, dilute a few drops of vegetable coloring in a teaspoon of water or milk in bowl. Add 1½ cups Baker's Coconut and mix with fork until evenly tinted. Or put coconut in a glass jar, filling no more than half-full. Sprinkle with diluted coloring. Cover jar and shake.

For rainbow coconut, divide coconut and tint each part a different color, i.e.,

pink, yellow, and green. Mix these lightly.

To toast coconut, spread some Baker's Coconut in thin layer in pan or baking sheet. Place in moderate oven (350°F.) 5 to 7 minutes, or until golden brown, stirring or shaking frequently to toast evenly.

For orange coconut, toss ¾ cup Baker's Coconut with 1½ teaspoons grated orange rind until coconut is tinted.

Flowers. Nothing looks more inviting than a simply frosted cake garnished with fresh dainty flowers. Try rosebuds or nosegays tied with ribbon. Small flowers and feathery greens may be inserted in a small glass in center of a tube cake with matching flowers around the cake.

One thing to keep in mind is that few cakes are tall enough to look well if completely circled. The decoration around a cake should be low or flat, and grouped so that base of cake can be seen at intervals.

Fruits. Raisins, candied cherries, angelica, citron, etc., may be arranged on cakes in designs. Try cluster raisins with toasted almonds, cherry bits with citron strips.

Jelly. Use melted jelly for designs—a red jelly heart, a green jelly shamrock. Mark the design on frosted cake, using a toothpick and waxed paper pattern, if necessary. Then melt jelly over hot water and spread with a teaspoon to fill in the design.

Initials may be added to frosted cupcakes by writing on frosting with melted chocolate. Use a little paint brush for this. Or use a cake decorator with Special Frosting (page 35) to make letters.

Confectioners' Sugar. Sprinkle the sugar through a small sieve over brown crust of unfrosted cake. For special designs, place a paper doily, or cut-out patterns or letters on the crust. Then sprinkle on confectioners' sugar. Carefully remove the pattern.



"Always use a cupcake recipe for cupcakes," says wise Aunt Sally. "Then decorate for fun!" You'll find her favorite recipe on page 40 and all kinds of decorating tips given right here!

Frosting Sculpture. Frost cake with Seven Minute Frosting (page 7). Then tint more frosting and use to form swirls or "ferns" at intervals on top and sides of cake.

Nuts. Pecan or walnut halves may be centered on little cake squares or cupcakes. Chopped pecans, walnuts, or pistachios are attractive pressed against the sides of frosted cakes, or around top edge.

To toast nuts, place nuts in shallow pan with a bit of butter (1 teaspoon butter per

cup nuts). Heat in moderate oven (350°F.) 15 to 20 minutes, or until lightly browned, stirring often. Or heat and stir in skillet.

To sliver almonds, blanch shelled almonds by covering with boiling water and letting stand until skins wrinkle—about 3 minutes. Drain and rub off brown skins. Split nuts and cut in slivers.

Marzipan Fruits. Arrange a wreath of these fruits on frosted cake or to circle large candle on frosted tube cake.

MORE SMALL CAKES

Aunt Sally's Cupcakes

These are big cupcakes. A leftover egg white makes three pretty tinted frostings.

2¼ cups sifted Swans Down Cake Flour
2¼ teaspoons Calumet Baking Powder
¾ teaspoon salt
½ cup shortening (at room temperature)
1 cup plus 2 tablespoons sugar
2 whole eggs plus 1 yolk
Milk*
1 teaspoon vanilla

*With vegetable shortening, use ¾ cup milk. With butter or margarine, use ½ cup plus 2 tablespoons milk.

The Mixing Method

Measure sifted flour, add baking powder and salt, and sift together three times.

Cream shortening, add sugar gradually, and cream together until light and fluffy. Add eggs and yolk, one at a time, beating well after each. Add flour, alternately with milk, in small amounts, beating after each addition until smooth. Add vanilla; blend.

Baking. Spoon batter into muffin pans, greased on bottoms only, filling only one-third full. Bake in moderate oven (350°F.) about 20 minutes. Makes 19 large cupcakes.

Frosting. Prepare Four Minute Frosting (page 9). Divide in thirds, tint each delicately, then spread lightly on cooled cakes. Garnish with chopped nuts, maraschino cherries, or tiny candies. See illustration and Decorating Ideas, pages 38, 39.

One-Egg Cupcakes

Use the recipe for One-Egg Wonder Cake (page 16). Spoon batter into muffin pans, greased on bottoms only, filling each half-full. (Or use paper baking cups, set in muffin pans.) Bake in moderate oven (375°F.) 20 minutes, or until done. Makes 20 medium-sized cupcakes.

Frost with Golden Coconut Frosting or Easy Fudge Frosting (page 24), or Pastel Jelly Frosting (page 23).

Chocolate Cupcakes

Use recipe for Velvet Fudge Cake (page 14), decreasing soda to ¼ teaspoon, and using less milk—only 6 tablespoons if butter or margarine is used, and ½ cup milk if vegetable shortening is used.

Spoon batter into muffin pans, greased on bottoms only, filling each half-full. (Or use paper baking cups, set in muffin pans.) Bake in moderate oven (350°F.) 20 minutes, or until done. Makes 24 cupcakes.

Frost tops with Creole Frosting (page 9), Mocha Butter Cream Frosting (page 17), Apricot Frosting, or Pink Peppermint Frosting (page 21).

Coconut Pineapple Cupcakes

1¾ cups sifted Swans Down Cake Flour
1½ teaspoons Calumet Baking Powder
¼ teaspoon salt
½ cup shortening (at room temperature)
1 cup sugar
2 eggs, unbeaten
Water*
½ cup canned crushed pineapple
1 teaspoon vanilla
1 cup Baker's Coconut, cut

*With vegetable shortening, use 3 tablespoons water. With butter or margarine, use 1 tablespoon water.

The Mixing Method

Measure sifted flour, add baking powder and salt, and sift together three times.

Cream shortening, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating well.

Combine water, crushed pineapple, and vanilla; add to egg mixture, alternately with flour, beating after each addition until smooth. Add ¼ of the coconut.

Baking. Spoon batter into paper baking cups (set in muffin pans), filling each only half-full. Sprinkle batter with remaining coconut. Bake in moderate oven (375°F.) 20 to 25 minutes. Makes 24 medium cupcakes.

Brownies

If extra fond of chocolate, you'll like to use three squares. See picture on page 45.

¾ cup sifted Swans Down Cake Flour
½ teaspoon Calumet Baking Powder
¼ teaspoon salt
½ cup butter or other shortening
2 or 3 squares Baker's Unsweetened Chocolate
1 cup sugar
2 eggs, well beaten
½ cup chopped walnuts
1 teaspoon vanilla

The Mixing Method

Measure sifted flour, add baking powder and salt, and sift again. Melt shortening and chocolate together over hot water. Add sugar gradually to the eggs, beating thoroughly. Then add chocolate mixture and blend. Add flour and mix well; then stir in nuts (or coconut) and vanilla.

Baking. Spread in a greased 8x8x2-inch pan. Bake in a moderate oven (350°F.) about 25 minutes for moist chewy brownies, or 30 minutes for cake-like brownies. While still warm, cut in rectangles or squares. Remove from pan and cool on cake rack. Makes about 2 dozen brownies.

Double-Deck Brownies

This new-style brownie layers a chocolate with a light batter for a double delicacy.

¾ cup sifted Swans Down Cake Flour
½ teaspoon Calumet Baking Powder
¼ teaspoon salt
1 cup sugar
2 eggs, well beaten
½ cup melted butter or other shortening
⅓ cup Baker's Coconut
½ teaspoon almond extract
1½ squares Baker's Unsweetened Chocolate, melted

The Mixing Method

Measure sifted flour, add baking powder and salt, and sift again. Add sugar gradually to eggs, beating thoroughly. Add the shortening and blend. Add flour. Turn ¼

of batter into a small bowl. Add coconut and almond extract.

To remaining ¾ of batter, add chocolate. Spread evenly in greased 8x8x2-inch pan.

Drop coconut batter by teaspoonfuls over chocolate batter in pan; then spread carefully to form a thin, even layer.

Baking. Bake in moderate oven (350°F.) 35 minutes, or until done. Cool in pan on cake rack. Cut in rectangles or squares. Makes about 2 dozen brownies.

Note: If desired, use ¾ cup coconut and stir into batter before dividing.

Date Nut Sticks

Long-time favorites—plain, or dusted over with finest sugar, or topped with a glaze.

1¼ cups sifted Swans Down Cake Flour
1¼ teaspoons Calumet Baking Powder
½ teaspoon salt
1 cup sugar
2 eggs, well beaten
1 tablespoon melted butter
1 tablespoon hot water
2 cups finely cut dates
½ cup broken nuts

The Mixing Method

Measure sifted flour, add baking powder and salt, and sift again. Add sugar gradually to eggs, beating thoroughly. Add the butter and water; then add dates and nuts, mixing thoroughly. Add flour gradually, mixing well.

Baking. Spread mixture in two greased pans, 8x8x2 inches. Bake in slow oven (325°F.) 30 to 35 minutes. Cool. Cut in strips, 2½x1 inches. Remove from pans. Roll in confectioners' sugar. Or before cutting, spread top of cakes thinly with Lemon Glaze (page 33). Makes 4 dozen sticks.

Orange Date Sticks

Prepare as for Date Nut Sticks, adding 2 teaspoons grated orange rind to the batter. Spread with glaze, or cut sticks and roll in confectioners' sugar. Or cut into squares and top with ice cream or whipped cream to serve as a dessert.

Cornucopias

(a basic drop cooky)

½ cup sifted Swans Down Cake Flour
1 egg
½ cup sugar
2 tablespoons water

The Mixing Method

Measure sifted flour and sift again. Beat egg slightly in small deep bowl, add sugar, and continue beating until very thick. Then add water gradually, beating constantly until very thick and light. Add flour, all at once, and fold in with a spoon until just blended.

Baking. Grease baking sheet and dust lightly with flour, tapping sheet to remove any excess flour. Drop cooky dough from tablespoon onto sheet, spreading each cooky with a spoon into a very thin 5-inch circle. (It is best to bake only 3 cookies at a time so they may be rolled quickly when baked.) Bake in moderate oven (350°F.) 10 minutes, or until golden brown.

Forming the cornucopias. Remove each cooky from baking sheet with a spatula and roll at once into a cone. If necessary, place baking sheet over low heat or return to oven for a moment or two in order to remove cookies easily. Set aside to cool.

Filling. When cornucopias are cold, fill with Strawberry Whipped Cream, Cocoa Whipped Cream, or with Lemon Whipped Cream Filling. Serve at once. Makes 12.

Strawberry Whipped Cream

Mix ½ cup of sugar and 1½ cups sliced strawberries. Let stand 10 minutes. Drain. Fold into 1 cup cream, whipped.

Cocoa Whipped Cream

Mix 2 tablespoons each sugar and Baker's Cocoa and a dash of salt. Add to 1 cup of heavy cream. Chill 1 hour; then whip.

Large flat cookies make these cones. They are shaped while warm, then cooled to fill.



Mixing Secrets



1. Drop the soft dough on a greased floured baking sheet...with plenty of space for each.



2. Spread out each mound into a thin 5-inch circle. It's best to bake only three at a time.



3. Shape the baked cookies into cones. A wide spatula helps lift them from the baking pan.



4. Fill cones with rich whipped cream filling just before serving. They make a party treat.

Lemon Whipped Cream Filling

1 cup sugar
5 tablespoons Swans Down Cake Flour
Dash of salt
2 egg yolks or 1 whole egg, beaten
¾ cup water
½ cup lemon juice
1 teaspoon grated lemon rind
2 teaspoons butter
1 cup cream, whipped

Combine sugar, flour, and salt in top of double boiler; mix well. Then combine

egg yolks and water; stir into dry ingredients. Add lemon juice and mix thoroughly. Place over boiling water and cook 10 minutes, stirring constantly. Remove from boiling water; add lemon rind and butter. Cool. Fold in whipped cream.

Yield. Makes 3 cups, or enough to fill and cover sides of a 9-inch layer cake.

To whip cream, use heavy cream. Place in chilled bowl. Beat until the cream will hold shape. Do not overbeat.

MORE COOKIES

Party Butter Cookies

These rich cookies taste of real butter. Have the dough well chilled before slicing.

2 cups sifted Swans Down Cake Flour
 $\frac{3}{4}$ cup butter
 $\frac{1}{2}$ cup sugar
 1 egg yolk
 $\frac{1}{2}$ teaspoon vanilla

The Method

Measure sifted flour. Cream butter, add sugar gradually, and cream together until light and fluffy. Add egg yolk and beat well. Then add flour, in small amounts, mixing after each addition. Add vanilla; blend. Prepare cookies as directed below, placing 2 inches apart on baking sheets.

Refrigerator Cookies. Shape dough into rolls, $\frac{1}{2}$ inches thick, and roll in waxed paper. Chill until firm enough to slice. Cut in $\frac{1}{8}$ -inch slices. Bake on ungreased baking sheet in hot oven (400°F.) 8 to 10 minutes, or until the edges are lightly browned. Makes 6 dozen cookies.

Crinkle Cookies. Press unchilled dough through cookie press onto ungreased baking sheets. Bake in hot oven (400°F.) 8 to 10 minutes. Makes 6 dozen cookies.

Nut Sticks. Roll chilled dough on board into $\frac{1}{2}$ -inch sticks. Roll in chopped nuts. Bake at 400°F. 3 or 4 minutes. Makes 48.

Mincemeat Surprises

$3\frac{1}{2}$ cups sifted Swans Down Cake Flour
 2 teaspoons Calumet Baking Powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup butter or other shortening
 $\frac{1}{2}$ cup firmly packed brown sugar
 1 egg, unbeaten
 2 tablespoons milk
 1 teaspoon vanilla

The Method

Measure sifted flour, add baking powder and salt, and sift together three times.

Cream shortening, add sugar gradually, and cream together until light and fluffy. Add egg and beat well. Then add flour, alternately with the milk, a small amount at a time, mixing after each addition. Add vanilla and blend. Chill until firm enough to roll (about 1 hour).

Roll dough $\frac{1}{8}$ inch thick on a lightly floured board and cut with floured $2\frac{1}{2}$ -inch cookie cutter. Place half of cookies on ungreased baking sheet. Place one teaspoonful of Mincemeat Filling in center of each and spread out to within $\frac{1}{4}$ inch of edge. Cut small hole in center of each remaining cookie; then place on top of filling, pressing the edges together to seal. Bake in hot oven (425°F.) 10 minutes, or until done. Makes about 30 cookies.

Mincemeat Filling. Combine 1 cup mincemeat, $\frac{1}{4}$ cup firmly packed brown sugar, and $\frac{1}{2}$ teaspoon rum flavoring; mix well.

Butterscotch Slices

Icebox cookies with excellent flavor. For oblong shapes, pack dough in waxed cartons.

4 cups sifted Swans Down Cake Flour
 $2\frac{1}{2}$ teaspoons Calumet Baking Powder
 $\frac{1}{2}$ teaspoon salt
 1 cup butter or other shortening
 $1\frac{1}{2}$ cups firmly packed brown sugar
 2 eggs, unbeaten
 1 cup very finely chopped walnuts
 $1\frac{1}{2}$ teaspoons vanilla
 $1\frac{1}{2}$ teaspoons lemon juice

The Method

Measure sifted flour, add baking powder and salt, and sift again. Cream shortening; add sugar gradually, creaming well. Add eggs, one at a time, beating thoroughly after each. Add nuts and flavorings. Then add flour; mix well.

Divide dough in halves. Shape each in roll, 2 inches thick, and roll in waxed paper. Chill overnight, or until firm enough to slice. Cut in $\frac{1}{8}$ -inch slices. Bake on ungreased baking sheet in hot oven (425°F.) 5 to 6 minutes. Makes 10 dozen cookies.

Coconut Lace Wafers

De luxe cookies, worth a little patience. Bake a few at a time and handle carefully.

$\frac{1}{2}$ cup sifted Swans Down Cake Flour
 $\frac{1}{4}$ teaspoon Calumet Baking Powder
 $\frac{1}{8}$ teaspoon soda
 $\frac{1}{4}$ cup molasses
 $\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ cup butter
 $\frac{1}{2}$ cup Baker's Coconut, cut

The Method

Measure sifted flour, add baking powder and soda, and sift again. Combine molasses, sugar, and butter in saucepan. Bring to a full boil and cook 1 minute. Remove from heat. Add sifted dry ingredients and coconut; mix well.

Drop by $\frac{1}{4}$ teaspoonfuls on a greased baking sheet. (Bake only 6 at a time for ease in handling cookies.) Bake in moderate oven (350°F.) 8 to 10 minutes. Cool slightly, then remove carefully from baking sheet, using a thin knife or spatula. If wafers harden on pan, return to oven for a few minutes to soften slightly; then remove carefully. Makes about 60 wafers.

Soft Molasses Drops

3 cups sifted Swans Down Cake Flour
 $1\frac{1}{2}$ teaspoons soda
 $\frac{1}{2}$ teaspoon salt
 1 teaspoon ginger
 $1\frac{1}{2}$ teaspoons cinnamon
 $\frac{1}{2}$ cup shortening
 1 cup sugar
 1 egg, unbeaten
 $\frac{1}{2}$ cup molasses
 1 cup sour milk or buttermilk
 $\frac{1}{2}$ teaspoon vanilla

The Method

Measure sifted flour, add soda, salt, and spices, and sift together three times. Cream shortening, add sugar gradually, creaming until light. Add egg and beat well; then add molasses. Add flour, alternately with milk, mixing after each addition. Stir in vanilla. Chill until firm enough to hold shape—1 to 2 hours. (Keep cookie dough well chilled between bakings.)

Drop chilled dough from teaspoon on greased baking sheet, placing about 2 inches apart. Bake in hot oven (400°F.) 10 to 12 minutes. Makes 6 dozen cookies.

Brownies are all-time favorites—just as easy to make as to eat! (Recipes on page 41.)



HOT BREADS AND DESSERTS

Delicate Muffins

You can count on Swans Down for extra delicate muffins. They're mixed like a cake.

- 2 cups sifted Swans Down Cake Flour
- 2½ teaspoons Calumet Baking Powder
- ½ teaspoon salt
- ¼ cup vegetable shortening
- ¼ cup sugar
- 1 egg, well beaten
- ¾ cup milk

The Mixing Method

Measure sifted flour, add baking powder and salt, and sift again. Cream shortening, add sugar gradually, and cream together thoroughly. Add egg and beat well. Then add flour in three additions, alternately with milk in two additions, beginning and ending with flour. Stir *only* enough to dampen flour. Do not overbeat.

Baking. Spoon batter into greased muffin pans, filling each pan only two-thirds full. Bake in moderate oven (375°F.) about 25 minutes. Makes 10 large muffins.

Date Muffins

Use recipe for Delicate Muffins, adding ½ cup chopped dates to the batter with last addition of flour.

Biscuit Shortcake

The shortcake is hot, the fruit, cold and juicy. Then whipped cream crowns it all!

- 2 cups sifted Swans Down Cake Flour
- 2½ teaspoons Calumet Baking Powder
- ¾ teaspoon salt
- 2 tablespoons sugar
- 5 tablespoons shortening
- ½ cup milk

The Mixing Method

Measure sifted flour, add baking powder, salt, and sugar, and sift again. Cut in the shortening. Add milk and stir with fork until soft dough is formed.

Turn out on lightly floured board and knead 20 turns. Pat or roll ¼ inch thick and cut with floured 3-inch biscuit cutter.

Baking. Place half of circles on ungreased baking sheet, brush with melted butter, and cover with remaining circles. Bake in hot oven (450°F.) about 10 to 12 minutes.

Serving. Separate hot shortcakes and place sweetened, sliced fruit between layers and on top of each shortcake. Garnish with whipped cream. Makes 7 shortcakes.

Suggested Fruits: 2 quarts fresh strawberries, sliced and sweetened... 2 boxes Birds Eye Sliced Strawberries, thawed... 2 pints fresh blueberries, crushed and sweetened... 1½ quarts sweetened fresh raspberries... 1½ quarts sweetened sliced peaches... 2 boxes Birds Eye Sliced Peaches, thawed.

Swans Down Biscuits

- 2 cups sifted Swans Down Cake Flour
- 2½ teaspoons Calumet Baking Powder
- ¾ teaspoon salt
- 4 or 5 tablespoons shortening
- ½ cup milk

The Mixing Method

Measure sifted flour, add baking powder and salt, and sift again. Cut in shortening. Add milk and stir with fork until soft dough is formed (about 20 strokes).

Turn out on lightly floured board and knead 20 turns. Pat or roll ½ inch thick and cut into squares or triangles with a floured knife (or use 2-inch round cutter).

Baking. Bake on ungreased baking sheet in hot oven (450°F.) for 12 to 15 minutes. Makes 12 biscuits.

Drop Biscuits

Use recipe for Swans Down Biscuits, increasing milk to about ¾ cup. Drop the dough from teaspoon onto ungreased baking sheet. Bake as directed. Makes 22.

Swans Down Waffles

- 2 cups sifted Swans Down Cake Flour
- 2 teaspoons Calumet Baking Powder
- ¾ teaspoon salt
- 2 tablespoons sugar, if desired
- 2 eggs
- 1 cup milk
- 5 tablespoons shortening, melted

The Method

Measure sifted flour into sifter; add baking powder, salt, and sugar. Beat eggs in mixing bowl or waffle pitcher. Add milk and blend. Then sift in dry ingredients, all at once, add shortening, and beat with egg beater just until mixed. Bake in hot waffle iron. Serve hot with butter and Log Cabin Syrup. Makes 4 seven-inch waffles.

Ham Waffles Marigold

This waffle version of ham-and-eggs makes a special main dish for your informal meals.

Prepare waffle batter as directed above, omitting the sugar. Sprinkle minced boiled ham over batter in waffle iron before closing. Serve soft scrambled eggs on each.

Griddle Cakes

Try mixing your batter in a pitcher and see how easy it is to pour out neat cakes.

- 2 cups sifted Swans Down Cake Flour
- 2 teaspoons Calumet Baking Powder
- 1 teaspoon salt
- ¼ cup sugar
- 1 egg
- 1 cup milk
- ¼ cup melted shortening

The Method

Measure sifted flour into sifter; add baking powder, salt, and sugar. Beat egg slightly in bowl or pitcher; add milk, blend. Sift in all dry ingredients, add melted shortening, and beat with egg beater just until mixed. Bake on hot griddle, turning only once. Serve with butter and Log Cabin Syrup. Makes 12.

Berry Griddle Cakes. Fold 1 to 1½ cups fresh blueberries into batter.

Funny Cake

It's a cake, a pudding, and a pie—all three treats in one. See the picture on page 29.

Preparations. First, prepare a pastry mix or your favorite pastry. Roll ¼ inch thick, fit into glass pie pan, and flute edge high. Then prepare this butterscotch sauce:

- ¼ cup butter
- ½ cup firmly packed brown sugar
- 2 tablespoons light corn syrup
- 3 tablespoons water
- ½ teaspoon vanilla

Combine butter, brown sugar, and light corn syrup in saucepan. Stir over low heat until mixture comes to a boil. Add water, bring again to a boil, and boil 1 to 2 minutes. Remove from heat. Add vanilla. Let cool to lukewarm while mixing this cake.

- 1¼ cups sifted Swans Down Cake Flour
- 1 teaspoon Calumet Baking Powder
- ½ teaspoon salt
- ¾ cup sugar
- ¼ cup vegetable shortening
- ½ cup milk
- 1 teaspoon vanilla
- 1 egg
- 3 tablespoons chopped nuts

The Mixing Method

(Have all ingredients at room temperature. Mix by hand or in electric mixer. Count only actual beating time or strokes. Scrape bowl and spoon or beater often.)

Measure sifted flour into sifter; add baking powder, salt, and sugar. Stir shortening just to soften. Sift in dry ingredients. Add milk and vanilla and mix until all flour is dampened. Then beat 2 minutes at a low speed of the mixer or 300 vigorous strokes by hand. Add egg and beat 1 minute longer in mixer or 150 strokes by hand.

Baking. Pour batter into pastry-lined pie pan. Pour the lukewarm sauce gently over batter and sprinkle with chopped nuts (or Baker's Coconut). Bake in a preheated moderate oven (350°F.) 50 to 55 minutes.

Serving. Cake is best served warm as dessert or as coffee cake. Top with whipped cream or ice cream for a special treat.

Equipment Secrets



If you want lovely cakes—especially, lovely *looking* cakes—you'll find it pays to be fussy about cake pans and equipment.

Recipes in this book give the sizes and types of pans that have been found best for each cake batter. For, did you know that all batters cannot be baked in all ways? Ideally, a layer cake differs in proportions from a loaf cake. And even cupcakes need a special balance of ingredients. The baking time and the temperature are both based upon the type of batter and the amount and depth in the pan.

So learn to know your pans by size and choose those that most nearly fit the recipe you are following. You may find the measurements stamped on back of pans. Or you can measure pans easily with a ruler. Simply check across the top for length and width or diameter, then measure straight down from top to bottom for the depth.

In any case, fill cake pans only half-full of batter for best results. The cake can then rise to full height without "mush-rooming" over the top edge of pan.

The pans most often used in Swans Down cake recipes are of standard sizes. These pans are handy for all kinds of baking and will be an asset to your home baking center. Here is a good selection from which to choose.

- 8-inch round layer pans (1¼ in. deep)
- 9-inch round layer pans (1½ in. deep)
- 8x8x2-inch square pan
- 9x9x2-inch square pan
- 10x10x2-inch square pan
- 13x9x2-inch oblong pan
- 16x10x2-inch oblong pan
- 9-inch tube pan (3½ in. deep)
- 10-inch tube pan (4 in. deep)
- 15x10-inch sheet pan
- 10x5x3-inch loaf pan
- Muffin pans and baking sheets

Pan Points to Know. Pans are made of various materials which affect their baking utility to some extent. For baking cakes, shiny metal pans are generally used. These heat quickly, yet reflect the heat so that cakes brown delicately. Dull, used pans or dark pans absorb more heat than shiny pans so give a deeper brown. Oven-glass cake pans also hold the heat. With them, use a 25°F. lower oven temperature or a slightly shorter baking time.

How To Prepare Pans

The Swans Down kitchen has now stopped greasing pans for most all cakes. And what a time saver this is!

For most butter cakes the only protection needed is a square or circle of plain paper or waxed paper placed in the bottom of the ungreased pan. This paper should be cut slightly smaller than pan so it will not touch the edge yet cover the center well.

Each recipe specifies whether pans should be greased or ungreased. You'll find a few exceptions to the no-greasing rule. Cupcake pans need greasing well on bottoms only. And deep pans for long-baked cakes, or pans of unusual shape, may call for greasing and flouring.

To grease pans, use oil or soft shortening. Dip pastry brush or paper in shortening and rub over bottom of pan to cover with thin film of grease.

To flour the pan, sprinkle a little flour into greased pan, then shake pan to coat it evenly. Empty out excess flour.

True sponge and angel food cakes need to cling to sides of the pan while baking in order to reach full height. So pans for these cakes are not greased. Keep them well scrubbed and free from grease.

Choose a pan with extended center tube for sponge cakes. The pan stands on this tube when inverted and allows air to circulate freely and cool the cake.

Good Choice of Tools

Good tools, chosen for their job, make cake mixing easier and more successful.

Here's a list of basic cake-mixing aids, and illustrations all through the book show equipment well designed for its use. You'll find that these few pieces of small equipment are all you need for most mixing jobs. They are useful for other cooking, too. So check your tools. Keep them handy in a place where you like to work

and near the oven or where baking ingredients are stored.

- Standard measuring cups and spoons
- Wooden mixing spoon
- Mixing bowls, both large and small
- Scissors for cutting paper, dried fruits
- Flour sifter
- Rubber scraper
- Steel spatula
- Rotary egg beater
- Wire whip for angel food
- Wire cake racks—at least two
- Oven thermometer or regulated oven

Using Your Mixer

You'll find cakemaking a special joy with your electric mixer. Recipes for Swans Down mix-easy cakes (on pages 6 to 13) include both the hand-mixing and mixer techniques. For mixing these cakes, use a low, but not the lowest, speed of mixer.

The regular creaming method used for the old-time butter cakes and some cookies in this book can be adapted to mixer speeds as directed on the next page.

For successful baking, always choose standard-size pans, such as those illustrated here.



Start by creaming the shortening at a low to medium speed of mixer.

For adding the eggs, use a low speed of your mixer.

To add flour and liquid, use still lower speed—even the lowest.

Sponge and angel food cakes require special mixer technics which are not included in this book.

Remember, always, that your mixer is super efficient and do not let it overbeat your cake. Do keep scraping down the batter and guiding it toward the beaters as they whirl. A rubber scraper is handy for this. And stop the mixer as often as necessary to lift the beaters and scrape the batter from the beaters and bottom of bowl so it becomes evenly mixed.

Ingredient Secrets

Really, there's just one big over-all secret to know about choosing ingredients. It's simply this: match the recipe. Use the exact ingredients called for!

That's the only way a recipe can give you its wonderful results.

Why Swans Down?

Since flour forms the framework of your cake, it is important to use the kind of flour that gives delicate cake structure.

You'll notice that each cake in this book calls for Swans Down Cake Flour—a flour made expressly for quality baking.

Swans Down is milled from soft winter wheat which is chosen *scientifically* for the small amount of tender-quality gluten it contains. This gluten is soft enough to yield readily to the action of baking powder and other quick leavens. It allows cake batter to rise evenly and easily and so aids in forming an extra light, even grain in your baked products.

This selected wheat is also specially milled for Swans Down. Only the finest streams of flour are chosen. That's why Swans Down is many times softer and finer than ordinary flour.

The fineness of Swans Down plus its tender gluten give your cakes a tender delicate texture and soft melting crumb. Even the thriftiest Swans Down cakes will have this luxury quality. And Swans Down quick breads are real delicacies.

To keep Swans Down Cake Flour, close the package flap tightly after use and store in a cool dry place. Notice the package is carefully designed to protect the flour.

Why Calumet?

Baking powder is used to make cake light. It releases leavening gas in tiny bubbles all through a cake batter. These bubbles rise and expand with the heat of baking. They make the batter rise.

In Swans Down recipes the baking powder used is always Calumet. This dependable baking powder is double-acting. Part of its leavening is released in the cold mix; the rest in the heat of baking. These two actions are separate, yet balanced so that they carry on the leavening process evenly until the cake is baked. So Calumet creates a light, even grain that makes cakes velvety, moist, and tempting.

The second action of Calumet always waits for the oven heat before it starts its work. It cannot be stirred out or lost by delays. This protects your baking. It also makes Calumet economical to use. Only 1¼ teaspoons Calumet per cup of sifted flour is needed for most recipes.

Soda is used alone or with Calumet to leaven Swans Down cakes made with sour milk or buttermilk, chocolate, or fruit juice. These acids react with the soda to release leavening. In using soda, do not delay the mixing and baking.

Choice in Shortening

If you use modern vegetable shortenings your cake will need slightly more liquid than if you use butter, margarine, or lard. So use any shortening you like in your cake. But, to get the very finest results, adjust the amount of liquid as suggested in the recipe.

For easy mixing and creaming, shortening should be at room temperature.

Sugar Needs

Use fine granulated sugar in Swans Down recipes unless brown sugar or confectioners' sugar is called for. If sugar is lumpy, it should be sifted before using. (Rub brown sugar through a coarse sieve, confectioners' sugar through a fine one.) Brown sugar can be kept soft and moist by leaving a piece of fresh bread or apple in the sugar jar or by storing the opened sugar package in the bread box.

Rule for Eggs

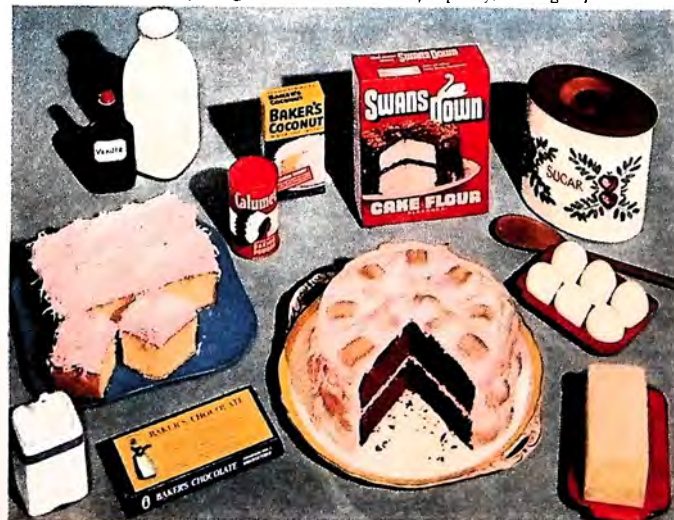
Swans Down recipes are developed with medium-sized eggs. Either fresh or good quality storage eggs may be used.

In cake making, especially in making sponge and angel food cakes, it is best to have eggs at a cool room temperature (60°F. to 70°F.). They will beat up more easily when at room temperature and give finer grained, lighter cake. So remove eggs from refrigerator several hours before using. They will reach room temperature.

Melted Chocolate

Baker's Unsweetened Chocolate is used for Swans Down chocolate cakes. For adding to cake batter, melt the handy chocolate squares in a small bowl or a ladle over hot water. Or melt and stir in a saucepan over lowest heat. Or melt squares in their wrapping on a piece of foil placed in the oven while oven is heating.

For fine cakes, use fine ingredients. That's the rule for quality, the magic of success.



Measuring Secrets



After one sifting, measure the flour—level!

The recipes in this book are based upon accurate, standard measurements. If you use these same accurate measures each time, you can make cakes as lovely as the ones you see here. Your first cake can be as perfect as your sixtieth!

Use standard measuring cups. You'll need two standard measuring cups—one for dry ingredients, the other for liquids. These cups cost very little and you use them in all cooking and baking.

A standard measuring cup holds 8 ounces. It should be marked on one side to show $\frac{1}{4}$, $\frac{1}{2}$, and $\frac{3}{4}$ cup, and on the other, to show $\frac{1}{3}$ and $\frac{2}{3}$ cup. The liquid measuring cup extends above the 1-cup line so you can measure without spilling. When made of glass, you can see to measure the liquid right on the line.

A set of graduated measuring cups is convenient for measuring and leveling part-cup amounts. These hold exactly 1, $\frac{1}{2}$, $\frac{1}{3}$, and $\frac{1}{4}$ cup.

Use standard measuring spoons. A set (usually on a ring) includes 1 tablespoon, 1 teaspoon, $\frac{1}{2}$ teaspoon, and $\frac{1}{4}$ teaspoon. Use the tablespoon for measuring less than $\frac{1}{4}$ cup amounts.

Use a spatula or straight-edged knife for leveling measurements.

Use a large spoon or scoop for spooning ingredients into measuring cup.

Use a rubber scraper for scraping out measuring cup or spoon.

To Measure Flour

Flour tends to pack on standing, so always sift it once just before measuring. The woman too busy to bother to sift may easily put an extra half-cup of flour into her cake and ruin it.

First, sift the flour onto a square of waxed paper, a paper plate, or into a bowl. Then lift the sifted flour with a spoon or scoop into a measuring cup until the cup is heaping full. Now level off by drawing the edge of a spatula or straight knife across the top. Use the edge—not the flat surface of spatula—to avoid packing the flour. Do not tap or shake the cup. And do not sift flour directly into cup; this gives an undermeasurement.

To Measure Eggs

Swans Down recipes are developed with medium (or 2-ounce) eggs. If you use large or small eggs this table may help you:

2 medium eggs = 3 small eggs or $\frac{1}{3}$ cup
3 medium eggs = 2 large eggs or $\frac{1}{2}$ cup
5 medium eggs = 1 cup
8 medium egg whites = 1 cup
12 medium egg yolks = 1 cup

To Measure Baking Powder, Salt, etc.

Dip dry measuring spoon of correct size into container and remove it heaping full. Level off with spatula or straight-edged knife. Or, with Calumet, use the convenient leveler cut from the paper seal inside the Calumet can.

To measure $\frac{1}{8}$ teaspoon, first measure $\frac{1}{4}$ level teaspoon, then divide in half with spatula or knife.

To Measure Liquids

Set glass measuring cup on a level surface. Fill until liquid reaches and fills the correct measure in the cup. Fill level with the mark for it's easy to undermeasure.

Flavorings, thick liquids, and syrups like molasses, corn syrup, or honey can be poured from the container into the measuring spoon or cup. If cup has been used to measure shortening or water, the syrup will flow out easily. Use your rubber scraper to get the last drop.

To Measure Sugar

Scoop granulated sugar lightly into measuring cup and level off with the edge of a spatula or straight knife. (Do not tap or shake cup.)

To measure brown sugar, pack it firmly into the cup, using back of spoon. When turned out, brown sugar should hold the shape of the cup.

Sift confectioners' sugar before measuring to remove lumps. Spoon lightly into cup and level off.

To Measure Shortening

If shortening is soft and pliable, simply scoop it from can or package and press it firmly to proper line of measuring cup or into spoon; then level off.

Small amounts, such as $\frac{1}{4}$ cup of shortening, are more easily measured by tablespoon. For fractions of cups your part-cup measures are convenient to use.

If shortening is in pound prints or in quarter-pound sticks, measure by weight: 1 stick ($\frac{1}{4}$ lb.) = $\frac{1}{2}$ cup or 8 tablespoons.

Measures Helpful to Know

3 teaspoons = 1 tablespoon
2 tablespoons = 1 liquid ounce
4 tablespoons = $\frac{1}{4}$ cup
 $5\frac{1}{3}$ tablespoons = $\frac{1}{3}$ cup
8 tablespoons = $\frac{1}{2}$ cup
16 tablespoons = 1 cup
2 cups = 1 pint
4 cups = 1 quart



Use level measurements of baking powder, too.



With cup level, pour liquid right to the line.



Measure shortening by cup, spoon, or print.

Oven Secrets...Cooling



Peel off paper, then cool before frosting.

Your oven is a dependable baking partner when it has a good heat control. Yet, many a fine cakemaker learns to manage a less-than-perfect oven and to bake triumphant cakes every time. It's a matter of keeping the oven at even, correct heat.

A controlled oven should be inspected and checked occasionally to make sure that the thermostat is accurate.

If your oven has no heat control, you'll find it helpful to use a portable oven thermometer. This thermometer, when accurate, shows just how hot the oven is and you can adjust the flow of heat to maintain the right baking temperature before and while your cake bakes.

Use this thermometer while heating the oven to temperature and during the baking. You can place it beside the cake, then read it quickly when you open the oven door so your oven has no chance to cool.

Preheat the Oven

Start heating the oven far enough in advance to have a steady heat of the right temperature by the time cake is mixed.

Usually the heat is most even in the center of the oven. So the cake will rise and brown most evenly if baked on a center rack. Set the rack in middle of oven or place one rack slightly below, one slightly above the middle of the oven.

As soon as the oven is heated and the cake batter in the pans, place pans on the rack where the heat can circulate freely. Do not crowd the oven or place pans too close to the oven walls. And do not place one pan directly above another.

Temperatures for Cakes

Most cakes are baked at a moderate temperature (350°F. to 375°F.). Yet higher and lower temperatures are important in many kinds of baking. The usual ranges are:

Very slow oven	250°F. to 275°F.
Slow oven	300°F. to 325°F.
Moderate oven	350°F. to 375°F.
Hot oven	400°F. to 450°F.
Very hot oven	475°F. and up

If you have no way to judge oven temperature, you can check your cake at quarter-periods during the baking and adjust the heat to hurry or slow its baking as necessary. Here's the way to judge:

1st quarter—The cake mixture should begin to rise in the pan.

2nd quarter—Cake continues to rise; crust begins to form.

3rd quarter—Cake finishes rising; surface of cake begins to brown.

4th quarter—Cake finishes baking and shrinks slightly from sides of pan.

When Cake is Done

When the oven temperature (as well as the pan size) is exactly that specified in the recipe, your baking should be done in the time given. But as a safeguard, always test cakes carefully before removing them from the oven. These practical tests will

help you. Check in two or three different ways to be sure cake is done, i.e., note tests 1 and 4 and try test 2 or 3.

1. Cake should have risen to its full height and have a delicately browned crust.

2. When pressed lightly with finger, the top surface of cake should spring back and leave no imprint.

3. When wire tester or toothpick is inserted near center of cake, it should come out clean, dry—without doughiness.

4. Cake (except sponge cake) should have shrunk or pulled away slightly from the sides of the pan.

Exceptions: For very rich cakes or chocolate cakes, use only tests 1 and 4 because these cakes sometimes stick to a tester and may dent slightly when pressed, yet be sufficiently baked.

Cakes Need Cooling

When a cake is first removed from the oven the cell walls of the hot cake are fragile and delicate. Cooling helps to set or firm them enough to hold the cake in shape. Do not cut hot cakes.

For proper cooling, air should circulate all around the cake. This prevents steaming of the delicate crust.

Cooling Butter Cakes

To cool most butter cakes, remove the baked cake from oven and set pans on a cake rack to cool 5 to 15 minutes. The time will depend on the size, richness, and tenderness of the cake. Layer cakes, for example, can be removed from the pans in from 10 to 15 minutes. If removed too soon the tender layers may break, but if cooled overlong in the pans they may become soggy from steam.

After the brief cooling, loosen cake from the sides of the pan with a spatula, turning to let in air around the cake. Place a cake rack over the pan, invert pan and rack together, and place rack on the table. (See illustration on page 15.) Then lift up the pan, leaving cake on the rack. If paper remains on the bottom of the cake, peel it

help you. Check in two or three different ways to be sure cake is done, i.e., note tests 1 and 4 and try test 2 or 3.

1. Cake should have risen to its full height and have a delicately browned crust.

Cooling Sponge Cakes

To cool a sponge, angel food, or chiffon cake, invert the cake and let it hang in pan for 1 hour, or until the cake is cold. Many sponge cake pans have a center tube or side supports which hold the inverted pan far enough from the table or cake rack so that air can circulate freely. If your cake pan has neither the extended center tube nor side supports, place tube over a bottle or funnel, or place edges of the inverted pan on other pans to allow air to circulate evenly.

When cake is cool, turn pan right side up. Loosen the cake carefully from the sides first. For this, insert a spatula between cake and sides of pan until the tip touches bottom. Then press gently against the sides of pan, cutting away the clinging cake. Use a slender knife or cake tester to loosen cake from around the center tube. Then tap pan and draw out cake gently.

Cooling Cookies

As a rule, cookies should be removed from baking sheet or pan as soon as they are taken from the oven. Use a wide spatula to lift them from the pan. Spread in single layers on racks. Do not pile hot cookies.

Very delicate cookies may need to be cooled to stiffen slightly and lift without breaking. If they become too stiff, soften again by warming pan a minute, either in the oven or over low heat.

Cake-like cookies, such as brownies, are cooled in the pan and cut as directed. Meringues and some special cooky mixtures will carry complete directions for removing them from the baking sheet.

Frosting...Serving Secrets



A spatula spreads and swirls the frosting.

Here's where glamour steps in and casts its magic over the finest of cakes. For frostings make lovely cakes doubly tempting. They also keep cakes moist, delectable!

Choosing the Right Frosting

Most frostings suit any number of cakes. Yet a careful cakemaker puts a buttery frosting on a simple economy cake, a light fluffy frosting or a cooked fondant-type frosting on rich cake layers. She serves her best sponge cake, angel food, and pound cake unfrosted or finished off with simple icing or glaze or with topping.

There are extra good flavor combinations to consider, too. The frostings chosen for the cakes in this book are suitable and flattering in both looks and flavor.

Here are the rules that make it easy to become skilled in artful ways to frost all kinds of cakes.

The Preparations

Start with a shapely cake. Frosting can cover up defects, of course. But the more

perfect the cake, the better chance it has of being outstanding when frosted.

So bake cakes in straight-sided pans, and smooth the batter well into the corners to insure an even depth of batter. For uniform cake layers, weigh the batter in each pan, or spoon it equally into pans so that layers are about the same. Fill pans barely half-full for best results.

The setting for your cake is important, too. Choose a flat plate or tray that will "frame" the cake. A 9-inch cake looks best on a plate or tray, 12 to 13 inches in diameter. This allows a border of about 2 inches all around the cake. If the plate is too large or too deep, it dwarfs the cake. If too small, it makes the cake appear clumsy and overbalanced.

To keep the plate clean while frosting, cover the outer area of the plate with pieces of waxed paper extending beyond the edge of plate.

If your cake is quite moist, a little powdered sugar sprinkled on the plate will keep it from sticking.

Steps in Frosting

Cool cake thoroughly when butter frosting is to be used. Cake can be slightly warm if a fluffy egg-white frosting is the choice. Brush or rub off loose crumbs and trim off ragged edges with scissors. Use a flexible spatula to spread frosting.

Place cake in position (on the papers) on the cake plate. If there is any difference in cake layers, choose the thicker layer for the bottom layer; and keep a smooth-crust layer for the top.

For layer cake, place some frosting on the bottom layer. Spread it smoothly, almost to edge. (With a soft filling, spread only to 1 inch from the edge.) Then adjust the second layer so that edges are even and cake uniform in height. If top layer slides, insert a wire cake tester or slender knitting

needle through both layers to anchor. This can be removed before frosting the top.

To frost outside of cake, spread frosting over edge and sides. Then pile remaining frosting on top and spread lightly to the edges. Or, if preferred, frost top of cake first, then the sides. Swirl the frosting attractively as you frost.

Work quickly so that the frosting will not crust over before you finish. Let frosting set slightly; then draw out the waxed paper pieces carefully from under cake.

For very special cakes, it pays to frost smoothly first with a thin layer of frosting to hold down any crumbs and to give an even base coat. When set or firm, the final frosting may be spread more easily.

Points on Frostings

For good looks and ease in spreading, frosting should be soft and manageable, yet not the least "runny."

Uncooked butter frostings call for confectioners' sugar (xxxx). Coarser sugar

will make them grainy. If too soft these frostings can be thickened by addition of a little more sugar. If too stiff, thin with a few drops of cream or other liquid.

Creamy cooked frostings are fudge-like in consistency, creamy, and delicious. They harden more quickly than uncooked frosting so need to be spread more quickly. The bowl of frosting may be placed over warm water while spreading to keep the frosting soft and workable.

The easy fudge frostings in this book are cooked only slightly, then thickened to spreading consistency with confectioners' sugar. They will keep soft for spreading.

Fluffy frostings, like the seven-minute, boiled, and uncooked meringue types are luscious and lavish looking. Make these the day the cake is to be served. Overcooking gives these frostings sugary texture. Undercooking leaves them too soft.

To tint frostings, add a few drops of vegetable coloring at a time and work or mix into frosting until evenly tinted.

Make your favorite cake a Christmas treat by tinting frosting and adding a gay garnish.





A pumpkin of orange frosting tops this cake; face is painted on with chocolate.



See what bright candied cherries and citron can do for a holiday cake.

Decorating Fun

A beautiful cake, nicely frosted, makes a picture in itself. Yet it's fun to add a few attractive decorations that make it extra gay and festive for a special day. Notice how the cakes above celebrate party days.

The decorations should be eatable, unless they can be removed easily. A little tinted frosting, bits of candied fruits, nut meats, chocolate, coconut, candies—these are very good dress-up touches. You'll find ideas in the illustrations of this book. A selection of inexpensive favors, ribbons, tiny candles, or toys are often useful for bright cake accessories and add fun to any party. Try some of the many Decorating Ideas as suggested on pages 38 and 39.

Decorating with Frosting

Cakes for birthdays, weddings, anniversaries, and holiday occasions often call for special decorating. This may consist of simple garnishes as described on page 38, arranged in an appropriate design. Or it may include more elaborate borders, festoons, and rosettes made with frosting and a cake decorator. These are not hard to do, if you follow a few rules.

First, frost cake as directed, but spread frosting smoothly over the top and sides. Any frosting may be used. Butter frostings are usually preferred as they keep well. These may be tinted delicately as desired.

After planning the design, lightly trace or space the pattern in the frosting. You can use toothpicks for this.

Handy Decorator

For the decorating, use a frosting such as the Special Frosting on page 35. It should be stiff enough to hold its shape and may be tinted as desired. Pastel tints are usually best but brighter colors may be used for color accents.

If you have no cake decorating set you can make your own decorator bag for special borders and writing. For the bags, cut 10x8- or 12x9-inch rectangles of sturdy waxed paper or thin parchment paper diagonally into two triangles. Roll each into a cone shape and fold down top point of the cone to hold. Washable bags may be shaped similarly from muslin or light canvas, then stitched.

For writing, snip off the tip of the paper cone to give a small opening. Designs can be made by cutting this tip. An inverted "v" cut will shape leaf designs or flutings; a series of tiny "v's" will form shell designs and ridged borders.

If preferred, metal tips may be inserted at bottom of the canvas bag or paper cone.

For best results, fill cake decorator tube, bag, or cone only half-full of frosting at a time. Use one hand to guide the tip, the other to force out frosting gently.

Skills in Serving

Can you cut the glamour cake so that each piece is perfect? Will the hot bread stay hot through the meal? Is the shortcake tender, fresh, and warm, yet juicy with fruit . . . can you serve it gracefully?

In serving, these are your test questions. And you are your own best critic. So set your standard and gain skill by doing!

How to Cut Cakes

Use a long sharp knife for cutting cakes and cut with a gentle sawing motion. Do not press down. For the best results with frosted cakes, rinse the knife frequently in hot water. (This cannot be done at the table but it is an excellent aid when cutting cakes in kitchen for a party.)

Round layer cakes may be cut in wedges so that each piece has equal frosting. Or try one of the ways shown below.

Sponge and angel food cakes should be cut lightly with a very sharp or serrated knife. Or, to show off the fluffy texture, use two forks or a cake breaker instead of a knife and gently pull or tear off the pieces of cake.

Tiered Wedding Cake. Suppose the bride starts cutting her three-tiered wedding cake, then asks you to take over.

First slice the bottom tier to edge of the second tier around cake. Then slice the second tier to edge of top tier. This uncovers another circle of bottom tier to slice.

The top tier of cake should now be removed to pack away for the bride's own souvenir. Then you can finish slicing the center of the second tier, which in turn uncovers the center of bottom tier. This is sliced last.

You can adapt this procedure to almost any size or shape of tiered cake. For a deep single-layered round cake see the diagram of largest cake shown below.

Serving Cakes

Cakes are usually served on plates and eaten with forks unless they are sliced in small pieces and are easy to handle.

Small tea-sized cupcakes or finger cakes (page 36) call for butter frostings or for glazes that are not sticky.

For picnics and lunch boxes, cupcakes may be baked in paper baking cups for convenience and protection.

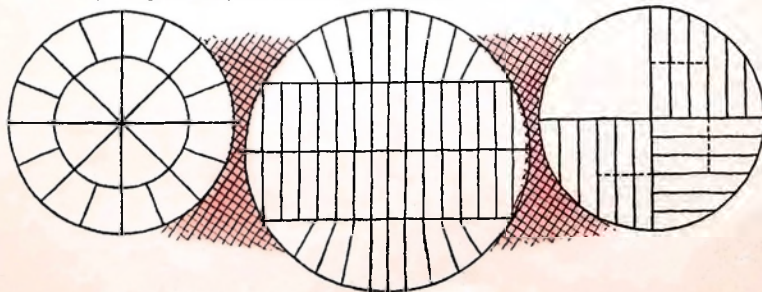
If cake is cut before serving and left exposed, it should be covered with waxed paper. Even individual wedges on plates can be kept moist by placing small pieces of waxed paper on the cut surface.

Serving Hot Breads

When it comes to serving hot breads, *fresh and hot* is the rule! So bake them as you need them. (Biscuits, enough to pass once, may be baked on oven-glass plates, then passed right on the plate.)

To keep hot breads from cooling at the table, keep them covered with a napkin.

Here are diagrams for cutting party cakes when you're serving a crowd. Use the center one for deep, single-layered cakes or try the other two for 9- or 10-inch layer cakes.



Storing Secrets

Once your fragrant cake or cookies stand beautifully baked and cooled, even frosted to perfection, you are anxious to keep them as delicious as possible until eaten. Proper storage will protect their freshness.

To Store Cakes

Cake should be stored in a clean, covered cake box or storage box away from air currents and foods which might absorb its moisture. This keeps the cake from drying out. Frosted cakes keep more moist than unfrosted layers or squares.

A cake box with special clips or sealing device gives the tightest protection. However, a bowl or deep pan large enough to invert over cake yet rest on the cake plate makes a satisfactory storage box.

If a whipped cream or custard filling has been used, cake should be kept, covered, in the refrigerator.

After serving a cake, any unserved portion may be kept fresh by covering the cut surface with a strip of waxed paper. Use a few toothpicks to punch through the paper and into the cake, holding the paper securely against the cake surface.

To Store Cookies

Crisp cookies will keep their crispness best when stored in a tightly covered tin or canister. If very fragile, layer the cookies on sheets of waxed paper.

Soft cookies keep well in a cookie jar or box with loose cover. They may be kept moist by placing a piece of bread or section of apple or orange in the jar. Store only cookies of one flavor together.

To Store Breads

Hot breads are usually eaten immediately. However, leftover biscuits, muffins, or coffee cakes can be wrapped in waxed paper and kept in bread box for reheating or toasting at another meal.

Sandwich breads should be stored overnight or for several hours before slicing. Let the loaf cool after baking, then wrap snugly in waxed paper or foil and store.

Wrapping Cakes to Carry

A frosted cake may be carried to neighborhood points in a cake box, or on its plate in a covered box. However, if the cake is extra large, use a large deep carton or box, turning box on its side so you can slide cake in easily. Make a platform to fit floor of this box by covering a piece of corrugated board or other heavy cardboard with waxed paper or foil. Place cake on this to frost. Then slide the platform with cake into the box or carton. Close sides of carton and tie carefully. Carry without tipping or jarring needlessly.

Cakes from Your Freezer

Cakes may be frozen whether they are frosted or unfrosted. The best frostings for freezing are the butter frostings or fudge-type frostings. Soft fillings and fluffy frostings are not suitable. Most cakes will keep well at 0°F. for at least four months.

For finest quality storage, unfrosted cakes should be freshly baked, thoroughly cooled, then wrapped in moisture- and vapor-proof material and heat-sealed.

When ready to use, thaw the unfrosted cakes in their wrappers at room temperature for 1 to 2 hours or in a slow oven (300°F.) for about 10 minutes. After your layers are thawed, they may be treated just like any freshly baked layers. So just spread on your favorite frosting.

A handsome frosted cake may be held in freezer a day or so without wrapping. For longer storage, freeze frosted cake until frosting is firm, then wrap securely and store in freezer. Remove wrappings before thawing. Angel food may be cut and served without thawing.

Troubles and Cures



All through this book you see pictures of fine cakes made from the Swans Down recipes given on these pages. Your own cakes, too, have undoubtedly shown the high, light, melt-in-your-mouth perfection that Swans Down recipes can give.

Yet, you may have had baking troubles. Perhaps a cake has not come up to your expectations in some respect. You want to know why and how to avoid it next time.

The Swans Down kitchen has a very great interest in preventing cake troubles. Before a cake recipe is printed, the cake has been made successfully many times both in the Swans Down kitchen and in the kitchens of Swans Down home testers who are cakemakers like you. Any later difficulties, therefore, deserve special study.

It may be surprising to learn that *most* cakemaking troubles can be traced to one of three basic causes:

Not using the ingredients called for.

Not using standard measurements.

Not baking at right temperature.

Ask Three Questions

Before looking further for the cause of a certain cake trouble, just ask yourself these three questions:

1. *Did I use the ingredients the recipe calls for?* (Read pages 50 and 51.) This is

more vital today than ever. Modern recipes are developed for laboratory-perfected products. These products are being changed often to improve them. The recipes are precisely balanced to fit the products used. Substitutes are not the same even though they may look the same. So be sure you have all the ingredients called for before you make a cake. (Or start with a recipe you do have ingredients for!)

2. *Did I use accurate, level measurements?* (Read pages 52 and 53.) Cake recipes are not simple. Small variations in amounts of ingredients may affect volume, texture, crumb, crust, or eating quality! Exact measurements are very necessary to cake perfection. . . . So check your measuring equipment, be sure you have standard measuring cups and spoons, and always measure "on the level!"

3. *Did I bake at the right temperature and time?* (Read pages 54 and 55.) Again many of the qualities of your cake are affected by the baking. The pan size and oven temperature are very important. You can check your oven yourself with an accurate oven thermometer, or ask your public utilities representative to check it, especially if your oven has an automatic heat control. Then use the size of pans and temperature called for in the recipe. And test cake for doneness at the time specified.

As a Further Guide

In case you are still puzzled about a cake, there is a cake trouble-shooter's guide on next two pages. Under **Cake Troubles**, there is a list of the many common faults of cakes and many causes for each.

If, for example, your cake seems small just check the reasons listed under, "If cake is undersized." Decide which causes seem to apply to your cake. Then you can refer also to the **Secrets** sections in this book (pages 48 to 60) for helpful procedures.

CAKE TROUBLES AND CURES

If cake is undersized

Butter cake causes:

Not enough leavening used. Have the type called for; measure the exact amount. (Store baking powder tightly covered to make sure it keeps full strength.)
Mixture baked in too large pan.
Oven too hot for proper rising.
Overbeating of batter.

Sponge cake causes:

Egg whites or yolks either underbeaten or overbeaten.
Eggs too cold to beat well.
Ingredients overmixed. This breaks down air cells and causes loss of air.
Not enough sugar.
Mixture baked in too large pan.
Oven too hot for proper rising.
Cake cooled without inverting pan.
Cake removed from pan when hot.

If cake falls

Butter cake causes:

Too much shortening.
Too much leavening.
Too much liquid.
Too much sugar.
Too little flour or an undermeasurement. (Possibly oversifted flour.)
Too little or too slow baking.
Cake jolted before sufficiently baked.

Sponge cake causes:

Too much sugar.
Flour not folded in enough.
Use of greased or floured pan.
Too little or too slow baking.
Cake removed from pan when hot.

If cake humps on top

Oven too hot at first of baking.
Too much flour. Use kind and amount called for. (Sift once before measuring.)
Not enough liquid in butter cake.
Wrong kind of pan used.

If cake rises higher on side

Uneven heat in oven.
Oven rack not level.
Stiff batter spread unevenly in pan.
Use of warped pan.
Pans placed too close to sides of oven.

If crust is sticky

Too much sugar.
Insufficient or too slow baking.
Cake covered when still warm.
Damp weather.

If cake has a soggy layer or compact streak at the bottom

Butter cake causes:

Undermixing of ingredients.
Shortening too soft for creaming properly.
Not enough leavening.
Not enough flour.
In egg-yolk cakes, underbeaten yolks.
Too much liquid.

Sponge cake causes:

Undermixing when combining ingredients.
Too many egg yolks or underbeaten yolks.
Not enough flour.

If cake has coarse grain

Butter cake causes:

Too much leavening.
Insufficient creaming or mixing.
Use of too soft shortening.
Use of wrong kind of flour. Use kind called for.
Oven too slow.

Sponge cake causes:

Underbeaten or overbeaten eggs.
Insufficient blending of ingredients.
Use of wrong kind of flour.
Oven too slow for proper baking.

If cake is heavy

Butter cake causes:

Final overmixing or overbeating of batter.
Too much shortening or liquid.
Not enough sugar or leavening.
In egg-yolk cakes, underbeaten yolks.
Oven too hot or too slow.

Sponge cake causes:

Either overbeaten or underbeaten egg whites or yolks.
Overmixing of ingredients.
Omission of cream of tartar or other acid.
Cake left in pan too long.

If sponge cake shrinks or falls from pan

Use of greased pan.
Too much sugar.
Insufficient baking; cell walls collapse.
Cake cooled in cold air current.

If cake runs over pan

Too much batter for size of pan.
Oven not hot enough.
Pan greased on sides.
Too much leavening.
Too much sugar.

If crust is pale

Butter cake causes:

Oven not hot enough, especially in last baking quarter.
Not enough sugar.
Not enough leavening.
Not enough shortening.
Not enough batter to fill pan properly.
Oven too slow for kind of pan used.

Sponge cake causes:

Oven not hot enough, especially in last baking quarter.
Not enough sugar.
Too much flour. Use kind and amount called for. (Sift once before measuring.)
Not enough batter for depth of pan.

If crust is hard

Oven too hot.
Cake baked too long.

If cake burns

Uneven heat in oven.
Oven too full for right circulation of heat.
Oven too hot or too hot for kind of pan used.
Cake baked too long.
Cake baked too near sides of oven.

If butter cake falls apart

Too much shortening.
Too much leavening.
Too much sugar.
Careless removal of cake from pan.
Cake removed from pan too soon.

If cake sticks to pan, or if the crust rolls off in balls

Butter cake causes:

Undermixing of ingredients.
Pan not properly prepared.
Cake baked too long.
Cake left in pan too long after baking.
Pan too small; cake edges "mushroom" over top and stick or break off.

Sponge cake causes:

Undermixing of ingredients.
Cake left in pan too long after baking.
Oven not hot enough, especially in last baking quarter.
Too much sugar.

If cake is dry and crumbly

Butter cake causes:

Too much flour.
Too much leavening.
Not enough shortening.
Not enough liquid.
Not enough sugar.
Overbeaten egg whites (too stiff and dry).
Cake overbaked or baked too long at too low temperature.

Sponge cake causes:

Overbeaten egg whites (too stiff and dry).
Not enough sugar.
Too much flour. Use kind and amount called for. (Sift once before measuring.)
Cake overbaked or baked too long and slowly.

Pan size makes a difference with cakes. So measure your pans and use the size called for.



Recipe Index

CAKES

Ambrosia Chiffon Cake	30
Angel Food Cakes	32 to 34
Angel Peppermint Loaf	34
Butter Cakes	6 to 25, 35, 47
Buttermilk Cake	8
Cara-Mallow Cake	22
Chiffon Cakes	30
Cocoa Devil's Food	9
Daffodil Cake	34
Dark Chocolate Cake	20
Economical Gold Cake	16
Festive Blitz Torte	12
Fiesta Banana Cake	12
Funny Cake	47
Gingerbread	10
Happy Day Cake	6
Hickory Nut Cake	6
Holiday Nut Cake	22
Hot Milk Sponge Cake	27
Jelly Roll	28
Marble Cake	8
One-Egg Wonder Cake	16
Orange Gold Loaf	10
Orange Juice Cake	12
Pineapple Sponge Cake	28
Pineapple Upside Down Cakes	25
Pink Marble Cake	18
Praline Chiffon Cake	30
Regal Butter Cake	16
San Antonio Cocoa Cake	20
Silver Moon Cake	18
Snow-Whirl Cocoa Roll	29
Sour Cream Devil's Food	20
Sponge Cakes	26 to 29
Strawberry Sponge Roll	28
Sugarplum Spice Cake	11
Swans Down Angel Food	32
Swans Down Sponge Cake	26
Swiss Chocolate Cake	8
Upside Down Butter Cakes	25
Valencia Layer Cake	22
Velvet Fudge Cake	14
Wedding Cake	35
White Cakes	18, 35, 36

FILLINGS AND TOPPINGS

Amber Whipped Cream	30
Ambrosia Cream	31
Cocoa Whipped Cream	42
Coconut Whipped Cream	34
Coffee Whipped Cream	31
Fruited Whipped Cream	34
Fruit Fillings: Pineapple, Lime	13, 19
Lemon Whipped Cream Filling	43
Praline Topping	23
Strawberry Fillings and Toppings	18, 31, 42

FROSTINGS AND GLAZES

Apricot Frosting	21
Boiled Frosting	23
Chocolate Dream Frosting	9
Cream Frosting	9
Easy Fudge Frosting	24
Finger Cake Icing	37
Fluffy Lime Frosting	19
Four Minute Frosting	9
Fudge Frosting	9
Glazes: Chocolate, Coffee, Lemon	31, 33
Golden Coconut Frosting	24
Hungarian Chocolate Frosting	19
Lemon Frosting	15
Mocha Butter Cream Frosting	17
Orange Frostings	13, 15, 19
Pastel Jelly Frosting	23
Pink Peppermint Frosting	21
Pistachio Frosting	21
Quick Fruit Frosting	23
Rainbow Frosting	17
Sea Foam Frostings	13
Seven Minute Frosting	7
Special Frosting	35
White Fudge Frosting	21

HOT BREADS AND DESSERTS

Baked Alaskas	10
Biscuit Shortcake	46
Cherry Sponge Pudding	28
Date Muffins	46
Delicate Muffins	46
Drop Biscuits	46
Funny Cake	47
Girdle Cakes	47
Ham Waffles Marigold	47
Swans Down Biscuits	46
Swans Down Waffles	47

LITTLE CAKES AND COOKIES

Aunt Sally's Cupcakes	40
Brownies	41
Butterscotch Slices	44
Chocolate Cupcakes	40
Coconut Lace Wafers	45
Coconut Pineapple Cupcakes	40
Cornucopias	42
Crinkle Cookies	44
Date Nut Sticks	41
Finger Cakes	36
Mincemeat Surprises	44
Nut Sticks	44
One-Egg Cupcakes	40
Orange Date Sticks	41
Party Butter Cookies	44
Refrigerator Cookies	44
Soft Molasses Drops	45

A glorious cake to copy for a wedding or anniversary, or to decorate with your own ideas and imagination! The recipe is on page 35.

