

Best I Eat White Frosting

1 egg white 1 t. vanilla
1/4 t. cream of tartar (rolling bowl)
3/4 c. sugar 1/4 c. boiling water

Mix ingredients in small, deep bowl.
Add boiling water and beat until stiff.
Keep moist for 2-3 days.

This is from an old church
cookbook.

From The Kitchen

By MARY OWEN

I like cake. The only reason it is such a rarity around our house is that I like pie better. When we do have a cake it seems to last forever and be done just as soon as asbestos before we have finished it. And for some reason in my perverse mind it seems to be easier to make a pie than it is to make and frost a cake.

This week though I have had a very interesting cake recipe. The first was given me by the Mack Journal Gazette library. It is supposed to have a long rather unconnected story connected with it involving the Waldock Astoria. On that note of mystery here is:

A Really Red Cake
Cream 1/2 cup in 1/2 cup of shortening. 1 1/2 cups of sugar, 2 eggs and 2 ounces of red food coloring.

Sift together 1 teaspoon salt, 2 1/2 cups flour and 2 level table spoons cocoa. Add alternately to the first mixture along with one cup of buttermilk.

Add 1 teaspoon vanilla, 1/2 teaspoon lemon juice, 1/2 teaspoon vinegar and 1 teaspoon soda.

This will make a two layer cake. Bake at 350 degrees for 25 to 30 minutes. Grunt the center will bounce back when pressed lightly.

Such an unusual cake deserves unusual frosting. Cook 1 cup milk and 1/4 cup flour until thick like a white sauce. Cool to room temperature.

Cream 1 cup granulated sugar and 1 cup white shortening or white oleomargarine. Beat until fluffy. Add the flour-milk mixture and 1/2 teaspoon vanilla.

Here are some tips on cake baking that Mrs. Rambauer gives in her "Joy of Cooking" my own personal cooking Bible. The ingredients used in cakes must be measured accurately. The majority of recipes are very carefully balanced and this balance must not be disturbed by careless measurements. All ingredients should be at room temperature. Flour and sugar should be sifted, the former before it is measured. After being measured the flour should be sifted three times.

When you have an obstinate cake that sticks to the bottom of the pan, wrap a cloth or dry hot water and place it under the tin until the cake loosens.



It isn't easy — but it is elegant

It's GERMAN'S[®] SWEET CHOCOLATE CAKE

It takes all 3 to make it



.....
"Collector's Item" Recipe for "GERMAN'S" SWEET CHOCOLATE CAKE

- 1 package Baker's German's Sweet Chocolate
- ½ cup boiling water
- 1 cup butter, margarine, or other shortening
- 2 cups sugar
- 4 egg yolks, unbeaten
- 1 teaspoon vanilla
- 2½ cups sifted Swans Down Cake Flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup buttermilk
- 4 egg whites, stiffly beaten

• Melt chocolate in ½ cup of boiling water. Cool. Cream butter and sugar until light and fluffy. Add egg yolks, one at a time, beating after each. Add vanilla and chocolate; mix until blended. Sift flour with soda and salt. Add sifted dry

ingredients alternately with buttermilk to chocolate mixture, beating after each addition until batter is smooth. Fold in stiffly beaten egg whites. Pour batter into three 8- or 9-inch layer pans, lined on bottoms with paper.

• Bake in moderate oven (350°F.) for 30 to 40 minutes. Cool. Frost top and between the layers with Coconut-Pecan Frosting.

Coconut-Pecan Filling and Frosting

- 1 cup evaporated milk
- 1 cup sugar
- 3 egg yolks
- ¼ pound butter or margarine
- 1 teaspoon vanilla
- 1½ cups (about) Baker's Angel Flake Coconut
- 1 cup chopped pecans

Combine milk, sugar, egg yolks, butter or margarine, and vanilla in a saucepan. Cook over medium heat, stirring constantly until mixture thickens, about 12 minutes. Remove from heat. Add coconut and pecans. Beat until cool and of spreading consistency. Make enough frosting to cover tops of three 8- or 9-inch layers, about two and one-half cups.



Recipes Tested and Approved by General Foods Kitchens

• German's is the General Foods Corp. trade-mark for sweet chocolate. Swans Down and Baker's Angel Flake are also trade-marks of General Foods Corp.