20 Delicious Cake, Cookie, Bread & Dessert Recipes

WANS

Pelebrate the easons with



Coconut Cake with Citrus Curd

It's best to make the citrus curd a day or two in advance, as it needs at least 4 hours to chill before the cake can be assembled.

- For citrus curd 6 large egg yolks 3/4 cup sugar
- 1 stick cold unsalted butter, cut into pieces
- 1/4 cup fresh lemon juice
- 1/4 cup fresh lime juice
- 1 teaspoon freshly grated lemon zest
- 1 teaspoon freshly grated lime zest

For cake 3 cups sifted Swans Down Cake Flour 1 tablespoon baking powder 3/4 teaspoon salt 1 1/4 cups whole milk 1 1/2 teaspoons vanilla 3/4 cup sweetened flaked coconut 2 1/2 sticks unsalted butter, softened 1 3/4 cups sugar 5 large eggs 1/2 cup sweetened flaked coconut 1) Make curd: In a heavy saucenen For frosting 2 large egg whites 1 1/2 cups sugar 5 tablespoons cold water 2 teaspoons light corn syrup 1/4 teaspoon cream of tartar 1/2 teaspoon vanilla 1 cup sweetened flaked coconut

1) Make curd: In a heavy saucepan whisk together yolks, sugar, butter, lemon, and lime juice. Cook over low heat, whisking constantly, until mixture just reaches a boil. Strain curd through a fine sieve into a bowl and stir in zest. Chill curd, its surface covered with plastic wrap, at least 4 hours.

2) Preheat oven to 350 degrees F. Line bottoms of three 9- by 2-inch buttered cake pans with parchment paper. Butter paper and flour pans, knocking out excess.

3) Make cake: In bowl whisk together flour, baking powder and salt. In a small bowl stir together milk, vanilla, and 3/4 cup coconut. In a large bowl with an electric mixer beat butter on medium speed 1 minute and gradually beat in sugar until light and fluffy, about 3 minutes. Beat in eggs, 1 at a time, beating well after each addition. Reduce speed to low and add flour mixture in batches alternately with milk mixture, beginning and ending with flour mixture and scraping bowl occasionally, until batter is just combined. Divide batter among pans and smooth tops. Bake layers in middle and lower thirds of oven until a tester inserted in center comes out clean, about 30 minutes. Cool cake layers in pans on racks 10 minutes before turning out onto racks. Remove paper from cakes and cool completely. Place 1 cake layer on a cake plate, dome side down, and spread evenly with about half of curd. Sprinkle with 1/4 cup coconut and chill 15 minutes. Repeat layering in same manner with another cake layer, remaining curd, and remaining 1/4 cup coconut and top with remaining cake layer, dome side up. Chill cake 15 minutes.

4) Make frosting: In top of a double boiler off heat with a hand-held electric mixer beat together all frosting ingredients except vanilla until combined. In double boiler (do not let bowl touch water) beat mixture on high 7 minutes, or until it holds stiff glossy peaks. (This may take longer in humid weather.) Remove from heat and add vanilla. Beat mixture until cool, about 3 minutes. Spread frosting evenly over top and sides of cake and coat with coconut.



Blueberry Muffins

2 cups sifted Swans Down Cake Flour1/4 cup sugar2 teaspoons baking powder1/4 teaspoon salt

1 egg 1/2 cup milk 1/2 stick butter or margarine 3/4 cup fresh blueberries 1) Preheat oven to 400 degrees F. Line a muffin pan with paper muffin cups or butter. In large bowl stir together flour, sugar, baking powder, and salt. In another bowl whisk together egg, milk, and butter and add to flour mixture, stirring until just combined. Spoon batter into pan and spoon blueberries onto muffins.

2) Bake muffins 15 minutes, or until golden. Cool muffins on a rack. Makes 12 muffins.



Classic Carrot Cake

For cake	3 cups grated carrots	
4 cups sifted Swans Down Cake Flour	1 cup finely chopped pecans	
2 teaspoons baking soda	For icing	
2 teaspoons baking powder	2 2/3 sticks unsalted butter, softened	
2 teaspoons ground cinnamon	four 8-ounce packages cold cream cheese	
1/2 teaspoon salt	2 teaspoons vanilla	
1/2 teaspoon freshly grated nutmeg	5 cups confectioners' sugar, sifted	
1/2 teaspoon ground ginger	4 teaspoons fresh orange juice	
3 cups sugar	1 teaspoon freshly grated orange zest	
2 cups vegetable oil	1 cup finely chopped pecans	
5 large eggs		

1) Preheat oven to 375 degrees F. Line bottoms of three 9- by 2-inch buttered cake pans with parchment paper. Butter paper and flour pans, knocking out excess.

2) Make cake: In a bowl sift together flour, baking soda, baking powder, cinnamon, salt, nutmeg, and ginger. In a large bowl with an electric mixer beat together sugar, oil, and eggs until light and fluffy and with a wooden spoon stir in carrots. Stir in flour mixture until combined well and add pecans, stirring until just combined. Pour batter into pans and place in middle of oven.

3) Reduce heat to 350 degrees F, and bake 30 minutes, or until a tester comes out clean. Cool cake layers in pans on racks 10 minutes before turning out onto racks. Remove paper from cakes and cool completely. Cake layers may be made 1 week ahead and frozen, wrapped well in plastic wrap. Thaw layers before proceeding with recipe.

4) Make icing: In a bowl with an electric mixer beat together butter, cream cheese and vanilla until just blended. Beat in sugar in 3 batches until smooth. Stir in orange juice and zest.

5) Place 1 cake layer, dome side down, on a cake plate and spread evenly with about 1 1/2 cups icing. Repeat layering in same manner with another cake layer and icing and top with remaining cake layer, dome side up. Spread remaining icing evenly over top and sides of cake. Coat side of cake with pecans.

Mint Chocolate Brownies

1 stick unsalted butter, cut into pieces

- 2 ounces unsweetened baking chocolate, chopped
- 1 cup sugar
- 2 large eggs
- 3/4 teaspoon vanilla

1/2 teaspoon mint extract2/3 cup Swans Down Cake Flour1/2 teaspoon baking powder1/2 teaspoon salt

1) Preheat oven to 350 degrees F. Butter and flour an 8-inch-square baking pan, knocking out excess. In a double boiler or metal bowl set over a saucepan of simmering water melt butter and chocolate, stirring, until smooth and remove top of double boiler or bowl from heat. Cool mixture 10 minutes.

2) Transfer cooled chocolate mixture to a bowl and whisk in sugar. Whisk in eggs, vanilla, and mint extract until glossy and smooth. In a small bowl stir together flour, baking powder, and salt and add to chocolate mixture, stirring until just combined. Spread batter evenly in pan and bake in middle of oven 20 to 25 minutes, or until a tester comes out with a few crumbs adhering to it.

3) Cool brownies completely in pan on a rack before cutting into 12 squares. Brownies may be made 2 days ahead, wrapped in plastic and left uncut in pan.



Orange Chiffon Cake with Pineapple Glaze

For cake 2 cups Swans Down Cake Flour 1 1/2 cups sugar 1 tablespoon baking powder 1 teaspoon salt 1/2 cup vegetable oil 6 large eggs 3/4 cup water 2 tablespoons freshly grated orange zest 1/2 teaspoon cream of tartar

For glaze

1 1/2 cups sifted confectioners' sugar
1/4 cup frozen pineapple juice concentrate, at room temperature
1 teaspoon fresh orange juice

1) Preheat oven to 325 degrees F.

2) Make cake: In a large bowl sift together flour, sugar, baking powder, and salt. Make a well in the center and add oil, egg yolks (reserve whites), water, and zest and stir until combined well. In another bowl with an electric mixer beat egg whites with cream of tartar until very stiff. With a rubber spatula gently fold egg whites into batter until blended well (do not stir or beat).Pour batter into a 10-inch tube pan and bake 1 hour and 10 minutes, or until cake springs back when pressed lightly.

3) Invert cake onto rack and cool 1 hour. Run a thin knife around sides and center tube of pan and unmold.

4) Make glaze: In a bowl with an electric mixer beat together all ingredients until smooth. Adjust flavor and consistency by adding more sugar or juice if desired. Spread glaze on top of warm cake.

Summer

Fresh Berry Shortcakes

For sauce 6 cups ripe strawberries, trimmed 1/4 cup sugar 1 1/2 cups raspberries 1 1/2 cups blueberries 1 cup blackberries For shortcakes

- 1 3/4 cups Swans Down Cake Flour
- 3 teaspoons baking powder
- 1/4 cup sugar plus additional for sprinkling over top of biscuits

1/2 teaspoon salt 1 stick cold unsalted butter, cut into bits 1/4 cup heavy cream 1 large egg 1 teaspoon vanilla

- 2 tablespoons milk
- 3 tablespoons slivered almonds

whipped cream fresh mint sprigs

1) Preheat oven to 425 degrees F.

2) Make sauce: In a food processor puree 5 cups strawberries with sugar and force through a fine sieve into a bowl. Slice remaining strawberries and stir into sauce with raspberries, blueberries, and blackberries.

3) Make shortcakes: In a large bowl sift together flour, baking powder, sugar, and salt and with a pastry blender or your fingertips blend in butter until mixture resembles coarse meal. In a bowl whisk together cream, egg, and vanilla and with a fork stir into flour mixture, stirring until mixture just forms soft dough. On a lightly floured surface with floured hands pat dough out into a circle about 1/2 inch thick and with a 3-inch round cutter cut out 6 rounds. Place rounds on a large baking sheet. Brush tops with milk and sprinkle with sugar and almonds. Bake in middle of oven until golden, about 15 minutes. Cool shortcakes on a rack. Split shortcakes horizontally and arrange bottom halves on plates. Spoon sauce over bottom halves and top with whipped cream. Arrange shortcake tops on whipped cream and garnish with mint sprigs. Serves 6.

Angel Food Cake with Whipped Cream Filling & Raspberry Sauce

For cake

1 1/4 cups sifted Swans Down Cake Flour 1 1/2 cups plus 5 tablespoons sugar 12 egg whites, at room temperature 1 1/4 teaspoons cream of tartar 1 teaspoon vanilla 1/4 teaspoon almond extract 1/4 teaspoon salt

1) Preheat oven to 375 degree F.

For cream filling 1 cup heavy whipping cream 2 tablespoons confectioners' sugar 1 teaspoon vanilla For raspberry sauce 2 pints raspberries 6 tablespoons superfine sugar 4 teaspoons fresh lemon juice

11/2 pints raspberries

2) Make cake: In a bowl sift together flour and 1/2 cup sugar four times. In a large bowl with an electric mixer beat together egg whites, cream of tartar, vanilla, almond extract, and salt until they hold soft peaks. Gradually beat in remaining 1 cup plus 5 tablespoons sugar until whites hold glossy peaks, about 3 minutes. Sift a fourth of flour mixture evenly over egg mixture and with a rubber spatula fold gently until almost incorporated (do not stir or mix). Repeat process three more times until flour is incorporated. Pour batter into a 10-inch tube pan and bake 35 to 40 minutes, or until cake springs back when pressed lightly. Invert cake onto rack, leaving pan on top of cake 1 hour. Run a thin knife around sides and center tube of pan and unmold.

3) Make cream filling: In a bowl with an electric mixer beat together cream, sugar, and vanilla until stiff peaks form.

4) Make raspberry sauce: In a food processor or blender pure all ingredients. Strain mixture through a fine sieve, pressing firmly with a rubber spatula.

5) Split cake in half horizontally with a serrated knife. Place bottom half of cake on a cake plate and spread with about 1 cup cream filling. Arrange half of raspberries on filling and top with remaining cake half. Spread remaining cream onto top of cake and cover with remaining raspberries. Serve cake with raspberry sauce.

Blackberry Cobbler

For filling 3 cups fresh blackberries 3/4 cup plus 2 tablespoons water 1/4 to 1/2 cup sugar 1 tablespoon cornstarch butter or margarine cinnamon For dough 1cup sifted Swans Down Cake Flour 1 tablespoon sugar 1 1/2 teaspoons baking powder 1/4 teaspoon salt 2 tablespoons vegetable shortening 1/3 cup milk vanilla ice cream or whipped cream

1) Preheat oven to 400 degrees F.

2)In a saucepan heat berries with 3/4 cup water and sugar. In a small bowl whisk together cornstarch and remaining 2 tablespoons water until cornstarch is dissolved and add to berry mixture. Bring mixture to a boil and boil 1 minute. Pour mixture into a 2-quart baking dish. Dot with butter or margarine and sprinkle with cinnamon.

3) Make dough: In a large bowl sift together flour, sugar, baking powder, and salt and with a pastry blender or two knives blend in shortening until mixture resembles coarse meal. Add milk, stirring until combined well. On a lightly floured surface with floured hands pat dough out until 1/2-inch thick. Top berries in pan with dough and prick top to vent or drop dough by teaspoonful over berries. Bake cobbler 20 minutes. Serve cobbler warm with ice cream or whipped cream.

Cheese & Scallion Corn Bread

1 1/2 cups yellow cornmeal

- 1/2 cup plus 1 tablespoon Swans Down Cake Flour
- 2 teaspoons sugar
- 2 teaspoons double-acting baking powder
- 2 teaspoons chili powder
- 1 teaspoon baking soda
- 1 teaspoon salt

1 1/2 cups buttermilk

2 large eggs

- 1 cup fresh corn kernels (cut from 1 large ear)
- 1 1/2 cups grated sharp Cheddar or Monterey Jack cheese
- 4 scallions, sliced thin

1) Preheat oven to 425 degrees F. Grease a 9-inch-square baking pan.

2) In a bowl sift together cornmeal, flour, sugar, baking powder, chili powder, baking soda, and salt. In a small bowl whisk together buttermilk and eggs and add to cornmeal mixture with remaining ingredients, stirring until batter is just combined.

3) Pour batter into pan and bake in middle of oven 20 to 25 minutes, or until a tester comes out clean.

Peach Upside-Down Cake

For topping

- 3/4 stick unsalted butter, cut into pieces
- 1 cup firmly packed light brown sugar
- 1 tablespoon dark rum
- 4 cups sliced peeled peaches

For cake

- 2 cups Swans Down Cake Flour
- 1 teaspoon baking powder

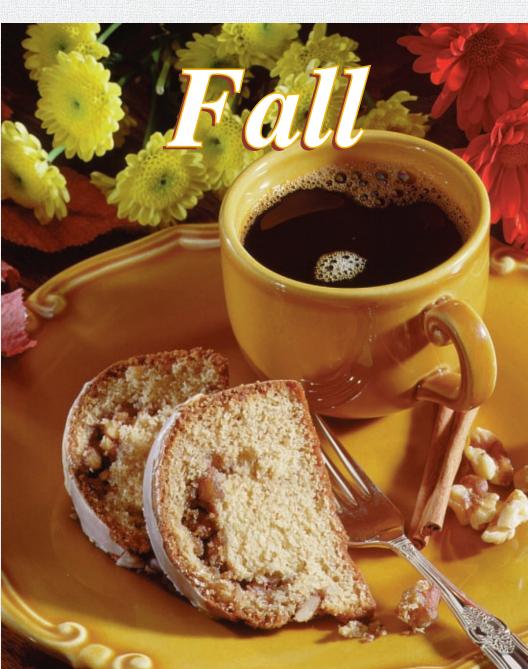
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 stick unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 cup buttermilk
- 1 teaspoon vanilla

vanilla ice cream

1) Preheat oven to 375 degrees F. and butter a 10- inch skillet.

2) Make topping: In skillet melt butter with over moderate heat. Remove skillet from heat and arrange peaches on top.

3) Make cake: In a bowl sift together flour, baking powder, baking soda, and salt. In another bowl with an electric mixer beat together butter and granulated sugar until light and fluffy. Beat in eggs, one at a time, until combined. In a small bowl combine butter milk and vanilla. Add flour mixture to butter mixture in batches alternately with milk mixture, beginning and ending with flour mixture and beating until batter is just combined (do not overbeat). Spread batter evenly over peaches and bake in middle of oven until a tester comes out clean, about 40 minutes. Immediately invert cake onto a serving plate, leaving pan on top of cake 30 minutes. Carefully remove pan and serve cake warm or at room temperature with ice cream.



Maple Cake with Walnut Streusel

For walnut streusel 1/2 cup finely chopped walnuts

- 2 tablespoons granulated sugar
- 2 tablespoons firmly packed light brown sugar
- 1/2 teaspoon cinnamon
- 1/2 teaspoon ginger

For cake

- 2/3 cup sour cream
- 2/3 cup pure maple syrup
- 1/4 teaspoon baking soda
- 2 1/2 cups sifted Swans Down Cake Flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt

- 1 1/2 sticks unsalted butter, softened
- 1/2 cup granulated sugar
- 2/3 cup firmly packed light brown sugar
- 3 large eggs 2 teaspoons vanilla

For glaze

- 1 cup confectioners' sugar, sifted
- 1/2 tablespoon unsalted butter, softened
- 1/4 teaspoon vanilla pinch salt
- 2 tablespoons milk
- 3 tablespoons pure maple syrup

1) Preheat oven to 350 degrees F. Butter and flour a 10-inch bundt pan, knocking out excess.

2) Make streusel: In a small bowl stir together walnuts, granulated sugar, brown sugar, cinnamon, and ginger.

3) Make cake: In another small bowl whisk together sour cream, maple syrup, and baking soda. In a large bowl sift together flour, baking powder, and salt. In another large bowl with an electric mixer beat butter until light, about 2 minutes. Gradually beat in granulated sugar until combined well, about 3 minutes. Gradually beat in brown sugar until combined well, about 3 minutes. Add eggs, 1 at a time, beating well after each addition. Beat in vanilla. Add flour mixture to butter mixture in batches alternately with sour cream mixture, beginning and ending with flour mixture and beating until batter is blended well. Spoon about 1/2 of batter into pan and sprinkle with streusel. Spread remaining batter evenly over walnut mixture. Bake until a tester inserted in center comes out clean, about 55 minutes. Cool cake in pan on a rack 15 minutes before turning out onto rack.

4) Make glaze: In a bowl beat together all glaze ingredients until smooth. Pour glaze over warm cake. Cake can be made up to 2 days ahead and kept in an airtight container.

Memere's Coffeecake

- 2 cups Swans Down Cake Flour
- 1 teaspoon baking powder
- 1 stick unsalted butter, softened
- 1 stick margarine, softened
- 2 cups plus 2 1/2 teaspoons sugar
- 3 large eggs
- 1 teaspoon pure almond extract
- 1 teaspoon vanilla
- 1 cup sour cream
- 1/4 teaspoon cinnamon

1) Preheat oven to 350 degrees F. Butter a 9-inch square baking pan.

2) In a large bowl sift together flour and baking powder. In another large bowl with an electric mixer beat butter and margarine until light, about 2 minutes. Gradually beat in 2 cups sugar until combined well, about 3 minutes. Add eggs, 1 at a time, beating well after each addition. Beat in almond extract and vanilla. Add flour mixture to butter mixture in batches alternately with sour cream, beginning and ending with flour mixture and beating until batter is blended well.

3) Spread batter into pan, smoothing top. In a small bowl combine remaining 2 1/2 teaspoons sugar and cinnamon and sprinkle over batter. Bake cake in middle of oven until a tester comes out clean, about 55 minutes.

Parker House Rolls

- 4 1/2 cups sifted Swans Down Cake Flour
- 2 tablespoons baking powder
- 2 teaspoons salt
- 2 teaspoons sugar

- 1/2 teaspoon baking soda
- 1/2 cup vegetable shortening
- 1 1/4 cups milk or buttermilk
- 2 large egg yolks melted butter or margarine

1) In a large bowl sift together flour, baking powder, salt, sugar and baking soda and with a pastry blender or your fingertips blend in shortening until mixture resembles coarse meal.

2) In bowl whisk together milk or buttermilk and yolks and with a fork stir into flour mixture, stirring until mixture just forms soft dough. On a lightly floured surface with floured hands pat dough out into a circle 1/4 inch thick and cut out biscuits with a 2 3/4-inch biscuit cutter. Brush tops with melted butter or margarine, crease through center and fold so that top half slightly overlaps bottom half. Place rolls close together on a baking pan and let rise in a warm place 1 hour. Preheat oven to 425 degrees F. Bake in middle of oven until golden brown, about 20 to 25 minutes. Brush with melted butter and cool on a rack. Makes about 2 1/2 dozen rolls.



Pumpkin Cranberry Walnut Bread

1 3/4 cups sifted Swans Down Cake Flour	1/2 teasp
1 1/2 teaspoons cinnamon	3/4 stick
1 teaspoon baking soda	1 1/3 cuj
1/2 teaspoon salt	2 large e
1/2 teaspoon freshly grated nutmeg	1 cup pu
1/2 teaspoon ground ginger	1/2 cup o
1/3 cup water	1/3 cup o

1/2 teaspoon vanilla
3/4 stick unsalted butter, softened
1/3 cup sugar
2 large eggs
1 cup pumpkin purèe
1/2 cup chopped walnuts
1/3 cup dried cranberries

1) Preheat oven to 350 degrees F. Butter a 9- by 5-inch (8-cup) loaf pan.

2) In a bowl whisk together flour, cinnamon, baking soda, salt, nutmeg, and ginger. In a small bowl combine water and vanilla. In a large bowl beat butter until creamy, 30 seconds. Add sugar and beat on high 3 minutes, or until light. Beat in eggs, 1 at a time, beating well after each addition. Add pumpkin and beat on low speed until just combined.Stir in flour mixture in batches alternately with water mixture, beginning and ending with flour mixture and stirring until batter is blended well. Stir in walnuts and cranberries until just combined.

3) Spread batter evenly into pan. Bake until a tester inserted in center comes out clean, about 1 hour. Cool bread in pan on a rack 10 minutes before turning out onto rack to cool completely. Bread may be made 2 days ahead and kept, wrapped in plastic wrap, in an airtight container in a cool dry place.



The Ultimate Chocolate Birthday Cake

Make the frosting first for this recipe, as it needs two hours to cool completely and thicken. There is a range for the amount of corn syrup in the frosting, allowing you to determine its sweetness.

- For frosting 18 ounces semisweet chocolate chips 3 cups whipping cream 2 to 5 teaspoons light corn syrup For cake 1 3/4 cup Swans Down Cake Flour 3/4 cup unsweetened cocoa powder (not Dutch process) 1 1/2 teaspoons baking powder
- 3/4 teaspoon baking soda
 3/4 teaspoon salt
 1 cup sour cream
 1/3 cup water
 2 1/2 teaspoons vanilla
 2 sticks unsalted butter, softened
 1 1/3 cups firmly packed light brown sugar
 3 large eggs

1) Make frosting: In a heavy saucepan cook chocolate chips and cream over low heat, stirring constantly, until combined and thickened, 20 to 25 minutes. Increase heat to medium low, and cook, stirring, 3 minutes more. Remove from heat and stir in corn syrup. Transfer to a large metal bowl and chill, covered. Stir frosting every 15 to 20 minutes until cool enough to spread, about 2 hours.

2) Preheat oven to 350 degrees F. Line bottoms of two 9- by 2-inch buttered cake pans with parchment paper. Butter and flour pans, knocking out excess.

3) Make cake: In a bowl sift together flour, cocoa powder, baking powder, baking soda, and salt. In a small bowl whisk together sour cream, water, and vanilla.In a large bowl with an electric mixer beat together butter and sugar until light and fluffy. Beat in eggs, 1 at a time, beating well after each addition. Add flour mixture to butter mixture in batches alternately with sour cream mixture, beginning and ending with flour mixture and beating until batter is blended well. Divide batter between pans and smooth tops. Bake layers in middle of oven 25 to 30 minutes, or until a tester comes out clean. Cool cake layers in pans on racks 10 minutes before turning out onto racks. Remove paper from cakes and cool completely. Place 1 cake layer on a cake plate and spread evenly with about 1 cup frosting. Top with remaining cake layer and spread remaining frosting evenly over top and sides of cake.

Holiday Cookies

These cookies can be decorated in a number of ways. They can be sprinkled with colored sugar crystals before baking or decorated with white frosting, tinted with food coloring to make a variety of festive colors.

For cookies

- 3 1/2 cups sifted Swans Down Cake Flour
- 1 1/2 teaspoons baking powder
- 3/4 teaspoon salt
- 2 1/2 sticks unsalted butter, softened
- 1 1/4 cups sugar
- 1 large egg
- 1 tablespoon milk
- 2 teaspoons vanilla

- For frosting
- 1 cup milk
- 3 tablespoons all-purpose flour
- 2 sticks unsalted butter, cut into pieces
- 1 cup sugar
- 1 teaspoon vanilla

1) In a large bowl sift together flour, baking powder, and salt. In another large bowl with an electric mixer beat butter until light, about 2 minutes. Gradually beat in sugar until combined well, about 3 minutes. Beat in egg, milk, and vanilla until combined well. Gradually add flour mixture, beating until batter is combined well. Divide dough in half. Place each half between two sheets of wax or parchment paper. Roll out each half to 1/4 inch thick. Chill dough until cold and slightly firm, at least 1 hour and up to 3 days.

2) Preheat oven to 375 degrees F.

3) Butter large baking sheets. Working with 1 portion at a time, peel away and replace 1 sheet of paper. Flip dough over and discard the second sheet. On a lightly floured surface, roll out one disk until about 1/4-inch thick. Using cookie cutters cut out shapes and transfer to baking sheets about 1 1/2 inches apart. Roll scraps and cut out more cookies. Repeat process using remaining dough. Bake cookies, 1 baking sheet at a time, 6 to 9 minutes. Cool cookies on pan on a rack 5 minutes before transferring to rack to cool completely.

4) Make frosting: In a small saucepan whisk together milk and flour until completely smooth. Cook mixture over low heat, stirring constantly, until it comes to a boil and thickens. Remove saucepan from heat and whisk mixture until very smooth. Cool milk mixture until warm, 5 to 10 minutes. In a large bowl with an electric mixer beat butter until light, about 2 minutes. Gradually beat in sugar, about 3 minutes. Gradually beat in milk mixture until combined. Beat in vanilla and beat frosting 30 seconds. Spread frosting over cookies. Makes about 2 1/2 dozen cookies.

Bacon Waffles with Maple Syrup & Pecans

12 bacon slices2 cups Swans Down Cake Flour2 tablespoons sugar2 teaspoons baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt1/2 cups buttermilk2 large eggs1/2 cup pure maple syrup1/2 cup chopped pecans

1) Heat a well-seasoned or non-stick Belgian or standard waffle iron. Preheat oven to 200 degrees F.

2) In a large skillet cook bacon over moderate heat until crisp. Transfer bacon to paper towels to cool, reserving bacon fat. Crumble bacon into pieces.

3)In a large bowl sift together flour, sugar, baking powder, baking soda, and salt and stir in buttermilk, eggs, and bacon including bacon fat (about 1/2 cup) until batter is smooth. In a small saucepan simmer syrup over moderately low heat 2 minutes. Spoon batter into waffle iron and cook according to manufacturer's instructions. Transfer waffles to a baking sheet and keep warm, uncovered, in middle of oven. Make more waffles with remaining batter in same manner. Serve waffles with syrup, sprinkled with pecans. Makes 2 1/2 cups batter or five 7-inch round waffles.

Banana Chocolate Chip Cake

For cake

- 2 1/2 cups sifted Swans Down Cake Flour
- 1 teaspoon baking soda
- 3/4 teaspoon baking powder
- 1/2 teaspoon salt
- 3/4 cup semisweet chocolate chips
- 3 mashed ripe bananas
- 3/4 cup buttermilk
- 1 teaspoon vanilla
- 1 1/2 sticks unsalted butter, softened

- 1 1/2 cups sugar
- 3 large eggs
- For frosting
- $1 \frac{1}{2}$ sticks unsalted butter, softened
- 8 ounces cream cheese, softened
- 4 ounces unsweetened chocolate, melted and cooled
- 1 teaspoon vanilla
- 2 1/2 cups confectioners' sugar, sifted

1) Preheat oven to 350 degrees F. Line bottoms of two 9- by 2-inch buttered cake pans with parchment paper. Butter paper and flour pans, knocking out excess.

2) Make cake: In a bowl sift together flour, baking soda, baking powder, and salt. Stir in chocolate chips. In a small bowl whisk together bananas, buttermilk, and vanilla. In a large bowl with an electric mixer beat together butter and sugar about 3 minutes. Beat in eggs, 1 at a time, beating well after each addition. Add flour mixture to butter mixture in batches alternately with buttermilk mixture, beginning and ending with flour mixture and beating until batter is blended well. Divide batter between pans and smooth tops. Bake layers in middle of oven 35 to 40 minutes, or until a tester comes out clean. Cool cake layers in pans on racks 10 minutes before turning out onto racks. Remove paper from cakes and cool completely. Cake layers may be made 1 day ahead and kept, wrapped in plastic wrap, in an airtight container in a cool dry place.

3) Make frosting: In a bowl with an electric mixer beat together butter and cream cheese until light and fluffy. Add remaining ingredients and beat until combined well. Split each cake layer in half horizontally with a serrated knife. Set aside the prettiest dome for the final layer. Place another layer, dome side down, on a cake plate and spread evenly with about 3/4 cup frosting. Repeat layers in same manner with two cake layers and frosting and top with reserved cake layer, dome-side up. Spread remaining frosting evenly over top and sides of cake.



Simple Cinnamon Cake

This cake is delicious with a dusting of confectioners' sugar over the top in place of the frosting.

- For cake 2 cups sifted Swans Down Cake Flour 4 teaspoons cinnamon 2 teaspoons baking powder 1/2 teaspoon salt 2/3 cup vegetable shortening, softened 1 1/3 cups sugar
- 2/3 cup milk

3 large eggs

For frosting

4 ounces cream cheese, softened

1/2 stick unsalted butter, softened

1 1/2 cups plus 2 tablespoons confectioners' sugar, sifted

1) Preheat oven to 350 degrees F. Butter and flour an 8-inch square baking pan, knocking out excess.

2) Make cake: In a bowl whisk together flour, cinnamon, baking powder, and salt. In another bowl with an electric mixer beat together shortening and sugar until light and fluffy. Beat in milk until combined. Beat in eggs, 1 at a time, beating well after each addition. Add flour mixture and beat until smooth. Spread batter into pan and bake in middle of oven 30 minutes, or until a tester comes out clean. Cool cake on a rack.

3) Make frosting: In a bowl with an electric mixer beat together cream cheese and butter until smooth. Gradually beat in confectioners' sugar until combined. Spread frosting over cake.

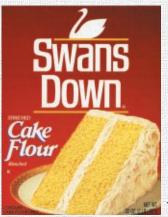
Red Velvet Cake

For cake

1 stick unsalted butter or shortening, softened

- 1 1/2 cups sugar
- 2 large eggs
- 1/4 cup red food coloring
- 2 teaspoons cocoa powder
- 1 teaspoon salt

cup buttermilk
 teaspoon vanilla
 1/2 cups plus 5 tablespoons
 Swans Down Cake Flour
 tablespoon vinegar
 teaspoon baking soda



Swans Down Cake Flour has been a tradition in baking for more than 105 years. Our customers know they can depend on us for consistent flour that produces great cakes, cookies, breads and desserts every time. We regularly hear from our customers with their requests for recipes, so we've decided to pull our favorites together in this new recipe booklet. Traditionalists won't be disappointed. The classics that have been in our family for years are here, as well as fresh creations that are sure to delight. Choosing between the

tempting new taste experiences and the tried and true is such a delicious quandary.

There's no denying that sweets baked from scratch make us happy. So why not bake a little something to envelop your friends and family with a feeling of warmth and love? Swans Down Cake Flour has been a part of those fantastic feelings for a century. Try these recipes and taste for yourself why Swans Down has been, and continues to be, a baking tradition.

Red Velvet Cake (Continued)

For frosting 1 cup milk 3 tablespoons all-purpose flour 1 stick unsalted and butter 8 ounces cream cheese 1 cup confectioners' sugar 1 teaspoon vanilla

1) Preheat oven to 350 degrees F. Line bottoms of two 9- by 2-inch buttered cake pans with parchment paper. Butter paper and flour pans, knocking out excess.

2) Make cake: In a large bowl with an electric mixer beat together butter or shortening and sugar until fluffy. Beat in eggs, 1 at a time, beating well after each addition. In a small bowl whisk together food coloring and cocoa powder and add with salt to butter mixture, beating until blended. In another small bowl stir together buttermilk and vanilla. Add flour to butter mixture in batches alternately with buttermilk mixture, beginning and ending with flour mixture and beating until batter is blended well. In another small bowl stir together vinegar and baking soda and gently stir into batter, do not beat. Divide batter between pans and smooth tops. Bake layers in middle of oven 35 to 40 minutes, or until a tester comes out clean. Cool cake layers in pans on racks 10 minutes before turning out onto racks. Remove paper from cakes and cool completely.

3) Make frosting: In a small saucepan stir together milk and flour and cook, stirring constantly, over low heat until thick. Cool milk mixture. In a large bowl with an electric mixer beat together butter, cream cheese, sugar, and vanilla until blended well. Add cool milk mixture and beat until spreadable. Place 1 cake layer on a cake plate and spread evenly with about 1 cup frosting. Top with remaining cake layer and spread remaining frosting evenly over top and sides of cake.

For more delicious recipes, visit our web site at:

www.Swans Down.com