

Brown Sugar Chocolate Cake

2-1/2 cups sifted Swans Down cake flour  
1 teaspoon cinnamon or ginger (optional)  
1 teaspoon baking soda  
1 cup butter or margarine  
2-1/4 cups (1 lb.) firmly packed light brown sugar  
3 eggs, slightly beaten  
1 teaspoon vanilla  
2 squares Baker's unsweetened chocolate,  
melted and cooled  
1 cup milk

Sift flour with cinnamon and soda. Cream butter. Gradually beat in sugar and continue beating until light and fluffy. (Beat 10 minutes on electric mixer or longer by hand.) Add eggs and vanilla; beat well. Stir in chocolate. Add flour mixture alternately with milk, beating after each addition until smooth. Pour batter into 3 greased and floured 8-inch layer pans. Bake at 350° for 30 to 35 minutes, or until cake tester inserted in centers comes out clean. Cool in pans 10 minutes. Remove from pans and finish cooling on racks.

Alternate Baking Pans:

Two 9-inch layer pans for 35 minutes  
Two 9-inch square pans for 35 minutes  
One 10-inch tube pan for 65 to 70 minutes

Burnt Sugar Cake

1/3 cup firmly packed dark brown sugar  
1/4 cup hot water  
2 cups unsifted Swans Down cake flour  
1 cup granulated sugar  
2-1/2 teaspoons Calumet baking powder  
1/2 teaspoon salt  
1/2 cup shortening  
3/4 cup milk  
1/2 teaspoon vanilla  
2 eggs

Heat brown sugar in heavy skillet over medium heat, stirring constantly until a dark caramel color. Remove from heat. Carefully and slowly stir in water and continue stirring until smooth. Cool.

Mix flour with sugar, baking powder and salt.

into generously greased and floured 9-inch square pan. Bake at 375° for 40 to 45 minutes, or until cake tester inserted in center comes out clean. Cool in pan 10 minutes. Remove from pan and finish cooling on rack.

### Continental Chocolate Sponge Torte

3/4 cup unsifted Swans Down cake flour  
1/2 teaspoon Calumet baking powder  
1/2 teaspoon salt  
5 eggs (at room temperature)  
3/4 cup sugar  
2 squares Baker's unsweetened chocolate  
1/4 cup cold water  
1/4 teaspoon baking soda  
2 tablespoons sugar  
2 tablespoons dark rum  
Rich Chocolate Filling and Frosting

Mix flour with baking powder and salt. Beat eggs in large bowl until thick and light in color. Gradually beat in 3/4 cup sugar. Carefully blend in flour mixture, using a wire whip or rubber scraper. Melt chocolate in saucepan over very low heat, stirring constantly. Remove from heat and immediately add cold water, soda and 2 tablespoons sugar. Stir until thick and smooth; stir quickly into batter. Line three 9-inch layer pans with waxed paper. Measure 2 cups batter into each of two of the pans. Pour remaining batter into third pan (or use an 8-inch layer or square pan). Bake all three cakes at 350° for 10 minutes. Remove cake with lesser amount of batter. Bake remaining cakes 5 minutes longer, or until cake tester inserted in centers comes out clean. Remove from pans immediately, cool on racks. Break the small cake layer into pieces, let stand uncovered until dry, and break into fine crumbs. Sprinkle the cake layers with rum. Fill and frost with Rich Chocolate Filling and Frosting, using about 1 cup between the layers. Sprinkle cake crumbs over top and sides, pressing lightly. Chill.

Note: Cake may be frozen until firm, wrapped and stored in freezer.

### Rich Chocolate Filling and Frosting

3/4 cup sugar  
3 tablespoons cornstarch  
1 cup milk  
2 squares Baker's unsweetened chocolate  
4 egg yolks, slightly beaten  
1 teaspoon vanilla  
1/4 cup butter or margarine, at room temperature

Mix sugar with cornstarch in saucepan. Gradually blend in milk. Add chocolate. Cook and stir over medium heat until mixture comes to a boil and thickens--about 5 minutes. (Mixture may appear curdled, but will become smooth on thickening.)

Hot Milk Sponge Cake

2 cups sifted Swans Down cake flour  
2 teaspoons Calumet baking powder  
1/2 teaspoon salt  
4 eggs  
2 cups sugar  
2 teaspoons vanilla\*  
1 cup milk  
2 tablespoons butter or margarine

\*Or use 1 tablespoon grated orange rind.

Sift flour with baking powder and salt. Beat eggs in large deep bowl until very thick and light, about 5 minutes. Gradually beat in sugar; add vanilla. Add flour mixture, a small amount at a time, blending by hand or at low speed of electric mixer. Bring milk and butter just to a boil; stir by hand very quickly into the flour mixture, blending thoroughly. (Batter will be thin.) Pour quickly into greased and floured 13x9-inch pan. Bake at 350° for 30 to 35 minutes, or until cake tester inserted in center comes out clean. Cool in pan 10 minutes. Remove from pan and finish cooling on rack. Serve with a topping, if desired.

Alternate Baking Pans:

Two 8- or 9-inch square pans for 25 to 30 minutes  
Two 9x5-inch loaf pans for 40 to 45 minutes  
Three 8-inch layer pans for 30 to 35 minutes

Mahogany Sour Cream Cake

3 squares Baker's unsweetened chocolate  
1/2 cup water  
1 cup (1/2 pt.) sour cream  
1-3/4 cups unsifted Swans Down cake flour  
1-1/2 teaspoons Calumet baking powder  
1 teaspoon baking soda  
1 teaspoon salt  
2/3 cup butter or margarine  
2/3 cup firmly packed light brown sugar  
1 cup granulated sugar  
3 eggs  
2 teaspoons vanilla

Heat chocolate and water in saucepan over very low heat until chocolate is melted; stir until blended. Cool thoroughly; stir in sour cream. Mix flour with baking powder, soda and salt. Cream butter and sugars. Add eggs, one at a time, mixing well after each addition; add vanilla. Alternately add flour mixture and sour cream mixture, mixing well after each addition. Pour batter into 2 generously greased and floured 9-inch layer pans. Bake at 350° for 35 to 40 minutes or until cake tester inserted in centers comes out clean. Cool in pans 10 minutes. Remove from pans and finish cooling on racks.

Alternate Baking Pan:

One 13x9-inch pan for 40 to 45 minutes.

cream of tartar until very stiff. Carefully fold in egg yolk mixture, blending well. (DO NOT STIR OR BEAT.) Pour into ungreased 10-inch tube pan. Bake at 325° for 1 hour and 10 minutes or until cake tester inserted in center comes out clean. Remove from oven, invert pan on rack and cool 1 hour. Then loosen from sides and center tube and gently pull out cake.

#### Orangy Spice Cake

1-1/2 cups unsifted Swans Down cake flour  
2 teaspoons Calumet baking powder  
1/2 teaspoon salt  
1 teaspoon cinnamon  
1/4 teaspoon cloves  
1/4 teaspoon nutmeg  
1/4 teaspoon ginger  
1/2 cup shortening\*  
2 to 3 teaspoons grated orange rind  
1 cup sugar  
2 eggs  
3/4 cup milk\*  
2 tablespoons molasses

\*With butter or margarine, use 1/2 cup plus 2 tablespoons milk.

Mix flour with baking powder, salt and spices. Cream shortening with orange rind. Gradually beat in sugar and continue beating until light and fluffy. Add eggs, one at a time, beating well after each. Combine milk and molasses. Add flour mixture to batter alternately with milk mixture, beating after each addition until smooth. Pour into 2 generously greased and floured 8-inch layer pans. Bake at 350° for 25 to 30 minutes or until cake tester inserted in centers comes out clean. Cool in pans 10 minutes. Remove from pans and finish cooling on racks.

#### Pound Cake

3-1/4 cups unsifted Swans Down cake flour  
1 teaspoon Calumet baking powder  
1/4 teaspoon salt  
1-1/4 cups butter or margarine, softened  
2-3/4 cups sugar  
5 eggs  
1 teaspoon vanilla  
1 cup milk

Mix flour with baking powder and salt. Cream butter. Gradually beat in sugar and continue beating until light and fluffy. (Beat at least 8 minutes.) Add eggs, one at a time, beating thoroughly after each addition. Add vanilla. Add flour mixture alternately with milk, beating after each addition until smooth.

Add dry ingredients alternately with milk, beating after each addition until smooth. Blend in vanilla. Pour batter into 2 greased and floured 9-inch layer pans. Bake at 350° for 25 to 30 minutes, or until cake tester inserted in centers comes out clean. Cool in pans 10 minutes. Remove from pans and finish cooling on racks.

Note: Recipe may be doubled; bake in three 10-inch layer pans for 30 to 35 minutes. Part of batter may be covered and refrigerated while remaining batter is baking.

Alternate Baking Pans:

Two 8-inch layer pans for 30 to 35 minutes  
Three 8-inch layer pans for 20 to 25 minutes  
Two 9-inch square pans for 25 to 30 minutes  
One 15x10-inch pan for 25 to 30 minutes

Sugarplum Spice Cake

2-1/2 cups sifted Swans Down cake flour  
1 cup granulated sugar  
1 teaspoon Calumet baking powder  
1 teaspoon baking soda  
3/4 teaspoon salt  
3/4 teaspoon cinnamon  
1/2 teaspoon cloves

2/3 cup shortening, at room temperature\*  
2/3 cup firmly packed brown sugar  
Buttermilk or sour milk\*

2 eggs

\*With butter or margarine, use 1 cup sour milk. With vegetable shortening, use 1 cup plus 2 tablespoons sour milk.

Sift flour with granulated sugar, baking powder, soda, salt and spices.

Stir shortening to soften. Add flour mixture, brown sugar and milk and mix until all flour is moistened. Then beat 2 minutes at medium speed of electric mixer or 300 vigorous strokes by hand.

Add eggs and beat 1 minute longer in electric mixer at medium speed or 150 vigorous strokes by hand. Pour into two greased and floured 9-inch layer pans. Bake at 375° for 25 to 30 minutes, or until cake tester inserted in centers comes out clean. Cool in pans 10 minutes. Remove from pans and finish cooling on racks.

Alternate Baking Pans:

One 13x9-inch pan for about 40 minutes  
One 9-inch square pan for about 50 minutes  
Three 8-inch layer pans for 20 to 25 minutes

Note: For 1 cup sour milk, add milk to 2 tablespoons vinegar to make 1 cup; for 1 cup plus 2 tablespoons sour milk, add milk to 2 tablespoons plus 1 teaspoon vinegar.

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