



Simply **SWANS DOWN®**

**SCRATCH BAKING
MADE SIMPLE**



20

**EASY SCRATCH
BAKING RECIPES**



Chocolate Fudge Cake



Cakes

1-2-3-4 Pound Cake

3 cups Swans Down Cake Flour, sifted
2 teaspoons baking powder
1/2 teaspoon salt
1 cup butter, softened
2 cups sugar

4 eggs
3/4 cup milk
1 teaspoon vanilla extract
1/2 teaspoon almond extract

Sift flour with baking powder and salt. Cream butter and sugar until light and fluffy. Beat on medium speed, adding eggs one at a time. Add flour mixture alternately with milk and extracts, creaming until smooth after each addition. Spread into a greased and floured 10-inch bundt pan. Bake at 325 degrees for 1 hour and 25 minutes. Cool in pan 15 minutes. Remove from pan and cool on rack.

Old-Fashion Bourbon Glaze for 1-2-3-4 Pound Cake

1 cup powdered sugar
1 tablespoon bourbon
1 teaspoon grated orange zest

dash of salt
2 to 3 teaspoons orange juice concentrate, thawed

Combine sugar, bourbon, orange zest, salt and enough concentrate to make a thin glaze. Drizzle on cake.

Apple Coffee Cake

1 cup Swans Down Cake Flour, sifted
1 teaspoon baking soda
1/2 teaspoon salt
2 1/2 cups apple, cored, peeled and sliced
1 egg

1/4 cup vegetable oil
1 cup sugar
1 teaspoon ground cinnamon
1/2 cup pecans/walnuts, chopped
powdered sugar

Sift flour with soda and salt and set aside. Place apple in a bowl and add egg, oil, sugar, cinnamon and nuts and mix well. Add to dry mixture and stir until flour is moist. Spread in a greased 8-inch square pan. Bake at 350 degrees for 30 to 35 minutes. Turn out on plate and sprinkle with powdered sugar.

Chocolate Fudge Cake

For cake

1/2 cup butter
1 3/4 cups sugar
3 eggs
4 squares unsweetened chocolate, melted and cooled
2 cups Swans Down Cake Flour, sifted
1 teaspoon baking soda
1 teaspoon salt
1 1/4 cups milk
1 teaspoon vanilla extract

For frosting

3 ounces cream cheese
1/3 cup buttermilk or sweet milk
dash of salt
3 1/2 cups powdered sugar, sifted
3 squares unsweetened chocolate, melted

Chocolate Fudge Cake: Cream butter and add sugar gradually, creaming well after each addition. Add eggs, one at a time, beating well after each. Mix in chocolate. Sift flour with soda and salt. Add to creamed mixture alternately with milk and vanilla, beating after each addition until smooth. Pour into two paper-lined 9-inch pans. Bake at 350 degrees for 35 minutes. Cool in pans 10 minutes. Remove from pans and cool on racks.

Chocolate Dream Icing for Chocolate Fudge Cake: Soften cream cheese with part of milk and add salt. Add sugar, alternately with rest of milk, blending well after each addition. Beat until thick enough to spread on cake.

Classic Cupcakes

1/2 cup butter, room temperature

1 cup sugar

1 1/2 cups Swans Down Cake Flour, sifted

1 egg

1/2 cup buttermilk

1/2 teaspoon salt

1 teaspoon baking soda

1 teaspoon vanilla extract

1/2 cup hot water

Cream butter and sugar. Add remaining ingredients individually, mixing with an electric mixer after each addition until smooth. Pour batter into lined muffin tins. Bake at 350 degrees for 20 to 25 minutes. Makes 12 cupcakes.

Cream Cheese Icing for Classic Cupcakes

8 ounces cream cheese, room temperature

2 1/2 cups powdered sugar

2 teaspoons heavy cream, room temperature

3/4 teaspoons vanilla extract

Mix cream cheese and sugar at low speed with an electric mixer. Add remaining ingredients and mix at high speed until fluffy. Chill in refrigerator until slightly stiff. Spread on cooled cupcakes and decorate with your choice of topping such as edible flowers, fresh fruit, grated chocolate or candy sprinkles.

Fresh Berry Cake

1 1/2 cups Swans Down Cake Flour, sifted

2/3 cup sugar

2 teaspoons baking powder

1/8 teaspoon salt

4 tablespoons butter, softened

1 egg

1/2 cup milk

1/2 teaspoon vanilla extract

4 cups strawberries/blueberries, sliced and sweetened

butter, softened

whipped topping

Sift flour with sugar, baking powder and salt. Add butter. Beat egg, adding milk and vanilla. Add to flour mixture. Stir until all flour is moist. Beat at high speed for 1 minute. Pour into two greased 8-inch layer pans. Bake at 375 degrees for 20 to 25 minutes. Cool in pans 10 minutes. Remove from pans. Spread softened butter between warm layers. Serve warm or cold with fruit between and on top of layers. Top with whipped topping.

Lemon Cream Cheese Bundt Cake

1/2 cup butter

1 cup margarine

1 cup cream cheese

6 eggs

3 cups Swans Downs Cake Flour, sifted

3 cups sugar

1/8 teaspoon vanilla extract

1/8 teaspoon lemon extract

Combine butter, margarine and cream cheese. Add 2 eggs, 1 cup flour and 1 cup sugar. Mix on low speed until blended. Repeat until all ingredients are blended. Add extracts and blend well. Pour into a greased and floured 10-inch bundt pan. Bake at 300 degrees for about 1 hour 15 minutes.

Classic Cupcakes



*Ultimate Chocolate
Chip Oatmeal Cookies*



Cookies, Brownies & Bars

Ultimate Chocolate Chip Oatmeal Cookies

*1/2 cup butter
1/2 cup sugar
1/2 cup brown sugar
1 egg
1/2 teaspoon vanilla extract
1 cup Swans Down Cake Flour*

*1 1/4 cups oatmeal, blend to a fine powder
1/4 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda
6 ounces chocolate chips
2 ounces milk chocolate bar, grated*

Cream butter and both sugars. Add egg and vanilla; mix together with flour, oatmeal, salt, baking powder and soda. Add chocolate chips and bar. Roll into balls and place two inches apart on a cookie sheet. Bake for 10 minutes at 375 degrees. Makes 24 cookies.

Drop Sugar Cookies

*2 cups Swans Down Cake Flour, sifted
1 1/4 teaspoons baking powder
1/2 teaspoon salt
2/3 cup butter
3/4 cup sugar*

*1 egg
1/4 teaspoon lemon extract
1 teaspoon vanilla extract
1/3 cup milk*

Sift flour with baking powder and salt. Cream butter. Gradually add sugar, beating until light and fluffy. Beat in egg. Add extracts. Add flour mixture, alternately with milk, beating after each addition until smooth. Drop from teaspoon onto baking sheets. Sprinkle with sugar if desired. Bake at 375 degrees for 8 to 10 minutes. Makes 4 dozen.

Lemon Bars

*1 1/8 cup Swans Down Cake Flour
1/2 cup butter
1/2 cup powdered sugar
2 eggs*

*1 cup sugar
1 teaspoon baking powder
1/4 teaspoon salt
2 teaspoons lemon juice*

Combine flour, butter and 1/4 cup powdered sugar. Press into an 8-inch square pan making a rim to hold filling. Bake at 350 degrees for 20 minutes. Combine remaining ingredients, beating until fluffy. Pour and spread evenly over hot crust. Bake 25 minutes or until firm in the middle. Cool. Cut into squares and sprinkle with remaining powdered sugar.

Margie's Brownies

*1 cup butter
1 1/2 cups sugar
3 eggs
1 cup Swans Down Cake Flour, sifted*

*1 teaspoon vanilla extract
1/2 teaspoon baking powder
4 rounded tablespoons cocoa
1 cup chopped nuts*

Cream butter and sugar. Add eggs one at a time and mix well. Add vanilla, flour and baking powder and beat until smooth. Add cocoa and mix well. Fold in nuts. Pour into greased 9-inch x 13-inch pan. Bake at 350 degrees for 30 minutes. Cool.

Chocolate Icing for Margie's Brownies

*1/4 cup butter
2 cups and 5 tablespoons powdered sugar
1 teaspoon vanilla extract*

*4 tablespoons cocoa
5 tablespoons evaporated milk*

Cream butter. Add sugar and vanilla, mixing well. Alternate adding cocoa and milk, small amounts at a time. Beat until desired consistency for spreading.

Peanut Butter Brownies

*1/2 cup sugar
1/3 cup brown sugar
1/3 cup creamy peanut butter
1/4 cup butter, softened
1 teaspoon vanilla extract*

*2 tablespoons milk
1 egg
1 1/4 cup Swans Down Cake Flour
1/2 teaspoon baking soda
1/2 teaspoon salt*

Mix sugars, peanut butter, butter and vanilla. Add water and egg and beat until smooth. Add flour, baking soda and salt and beat until smooth. Spread in greased and floured 13-inch x 9-inch pan. Bake at 375 degrees for 20 to 25 minutes. Cool and cut into brownies.

Coconut Date Bars

*2 1/2 cups dates, pitted and chopped
1/2 cup flaked coconut
1/2 cup brown sugar
1 cup water
2 1/4 cups Swans Down Cake Flour*

*3 cups rolled oats
1 cup brown sugar
1 teaspoon baking powder
1/2 teaspoon salt
1 cup shortening*

In a small saucepan combine dates, coconut, brown sugar and water. Bring to a boil and cook for 10 minutes. Set aside. Combine flour, oats, brown sugar, baking powder and salt in a large bowl. Cut in shortening until crumbly. Press half of flour mixture into a 9-inch square baking dish. Spread date filling over pressed flour mixture. Sprinkle remaining cookie mixture over date filling. Bake at 350 degrees for 20 to 25 minutes.

Blueberry Jam Muffins



Breads, Biscuits & Muffins

Banana Nut Bread

1 3/4 cups Swans Down Cake Flour, sifted
1 3/4 teaspoons baking powder
3/4 teaspoon salt
1/2 teaspoon baking soda
1/3 cup butter

1/2 cup light brown sugar, firmly packed
2 eggs, well beaten
1/2 cup pecans or walnuts, coarsely chopped
1 teaspoon orange rind, grated
1 cup bananas, mashed

Sift flour once, measure. Add baking powder, salt and soda, and sift again. Cream butter, adding sugar gradually until light and fluffy. Add eggs and beat well. Stir in nuts and orange rind. Add flour, alternately with bananas, a small amount at a time, beating only until smooth after each addition. Pour into greased 8-inch x 4-inch loaf pan. Bake at 350 degrees for 55 minutes. Store 6 hours before serving.

Cheese Drop Biscuits

2 cups Swans Down Cake Flour, sifted
2 teaspoons baking powder
1/2 teaspoon salt

1 cup grated American cheese
4 tablespoons butter
1 cup milk (about)

Sift flour, baking powder and salt and sift again. Cut in cheese and butter. Add milk gradually, stirring until soft dough is formed. Drop from teaspoon on non-greased baking sheet. Bake at 450 degrees for 12 to 15 minutes. Makes 18 biscuits. These biscuits are especially suitable to serve with fruit and vegetable salads.

Blueberry Jam Muffins

3/4 cup Swans Down Cake Flour
3/4 teaspoon baking powder
1/8 teaspoon salt
1/4 cup butter
1/2 cup sugar

1 teaspoon vanilla extract
1 egg
1/4 cup milk
6 tablespoons blueberry jam

Sift flour with baking powder and salt. Cream butter. Gradually add sugar, creaming well after each addition. Stir in vanilla and egg. Beat well. Add flour mixture alternately with milk, beating after each addition until smooth. Spoon batter into greased and floured muffin pans, filling each about 2/3 full. Place 1/2 tablespoon of blueberry jam on the center of each muffin and press lightly into batter. Bake for 25 minutes at 375 degrees. Cool in pan for 10 minutes. Makes 8 to 12 cupcakes.

Other Favorites

Basic Crepes

*1/4 cup Swans Down Cake Flour
2 teaspoons sugar
1/2 teaspoon salt*

*2 eggs, well beaten
1/2 cup milk*

Mix flour, sugar and salt. Combine eggs and milk; add flour mixture slowly, beating until smooth. For small crepes, pour 2 tablespoons of batter into hot greased 6-inch skillet and tilt skillet to spread batter. For large crepes, use 1/2 cup batter in a 10-inch skillet. When edges are lightly browned (about 10 seconds), turn and brown on other side. Cool on waxed paper on cake rack, stack and cover. Makes 8 small crepes or 2 large crepes. To prepare in advance, cool on rack, stack with waxed paper between each crepe, wrap in plastic wrap and freeze. Reheat in single layer, loosely covered with foil in oven at low temperature.

Chicken Pot Pie

*1 tablespoon Swans Down Cake Flour
1 1/4 cups chicken broth
3/4 teaspoon salt*

*2 cups cooked chicken, cut into pieces
dash of pepper
2 tablespoons butter*

Mix flour with 1/4 cup chicken broth. Turn remaining broth, chicken, salt, pepper and butter into casserole and heat in 400-degree oven for 10 minutes. Add flour mixture and heat 10 minutes, stirring frequently. Place uncooked Swans Down Cake Flour Biscuits on top of mixture. Bake 12 minutes or until biscuits are done.

Corn Pones

*1 cup corn meal
1/2 cup Swans Down Cake Flour
3 teaspoons baking powder
1 tablespoon sugar*

*3/4 cup milk
1 tablespoon cooking oil
1 egg*

Combine all ingredients in blender. Blend well. Pour into greased corn stick pan. Bake at 400 degrees for 15 minutes.

Griddle Cakes

*2 cups Swans Down Cake Flour, sifted
1/4 cup sugar
2 teaspoons baking powder
1 teaspoon salt*

*1 cup milk
1 egg, slightly beaten
1/4 cup liquid shortening
butter and syrup*

Sift together flour, sugar, baking powder and salt. Combine milk, egg, dry ingredients and shortening and beat until blended. Cook on hot griddle, turning to brown both sides. Serve with butter and syrup. Makes 12 to 14 griddle cakes.



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.

Praline Wonder Cake

2 cups Swans Down Cake Flour, sifted
2 teaspoons baking powder
3/4 teaspoon salt
1/3 cup butter

1 cup sugar
1 egg
3/4 cup plus 2 tablespoons milk
1 teaspoon vanilla extract

Sift flour with baking powder and salt. Cream butter, gradually adding sugar and creaming until light and fluffy. Add egg and beat until thoroughly blended. Add flour mixture alternately with milk, beating after each addition until smooth. Stir in vanilla. Pour into greased and floured 9-inch square pan. Bake at 375 degrees for 25 minutes.

Praline Topping for Praline Wonder Cake

1/2 cup brown sugar, firmly packed
2 tablespoons Swans Down Cake Flour
1/4 cup butter, melted

2 tablespoons water
1/2 cup pecans, finely chopped

Mix all ingredients together. Spread carefully over hot cake. Place back in oven for 5 minutes.

For more delicious recipes, visit our web site at:

www.SwansDown.com