



UNFOLD . . . YOUR CAKE MAKING FUTURE!



Luscious chocolate cake and yellow cake with fluffy frosting . . . and cookies the children will love . . . all made with Swans Down's new Instant Cake Mix!

## 7 cake and cookie recipes you can be famous for!

ALL MADE IN A JIFFY WITH

## Swans Down Instant Cake Mix!

Now — a simple, sure-fire cake mix that's up to the highest standards of cake making! For it's made with delicate, superfine Swans Down Cake Flour, the flour chosen by more women than all other packaged cake flours put together.

You can make just about every imaginable cake or cookie with this marvelous Mix. Just add milk, flavorings, or other special ingredients. Or use it plain for a wonderful white cake. Try these recipes soon. All tested — all delicious!

### YELLOW CAKE

1 package Swans Down Instant Cake Mix  
1 cup milk\* 2 egg yolks

Turn cake mix into bowl. Add  $\frac{1}{2}$  cup of the milk and the egg yolks, blend, then beat 1 minute. Add remaining milk and beat 2 minutes longer. (Beat cake by hand or at a low

*\*(If you live in high altitude areas of 2,500 to 3,500 ft., add 2 extra tablespoons milk.)*

speed of electric mixer.)

Turn into two 8-inch layer pans which have been lined on bottoms with plain paper. Bake in moderate oven (375°F.) 25 to 30 minutes. Or bake in 9x9x2-inch pan in moderate oven (350°F.) 35 minutes, or until done . . . or in 8x8x2-inch pan 50 minutes. Spread with Fluffy White Frosting (recipe on other side).

### LIGHT FRUIT CAKE

Mix batter for Yellow Cake as directed above. Add  $\frac{1}{4}$  cup candied cherries, chopped fine, 1 cup chopped nut meats, and  $\frac{1}{2}$  cup Baker's Shredded Coconut. Turn into two round 8-inch layer pans which have been lined on bottoms with plain paper. Bake in moderate oven (375°F.) 25 to 30 minutes. Spread with favorite butter frosting. Store overnight before slicing.

## FAVORITE CUPCAKES

1 package Swans Down Instant Cake Mix  
1 cup milk 1 tablespoon grated orange rind

Turn cake mix into bowl. Add  $\frac{1}{2}$  cup milk and orange rind, blend, then beat 1 minute. Add remaining milk; beat 2 minutes longer. (Beat by hand or at a low speed of mixer.)

Turn into paper baking cups (set in muffin pans), filling cups  $\frac{1}{2}$  full. Bake in moderate oven (375°F.) 15 to 20 minutes. Makes 16 large or 24 small cakes. For half-recipe, use 1 $\frac{1}{2}$  cups Swans Down Instant Cake Mix,  $\frac{1}{2}$  cup milk and 1 $\frac{1}{2}$  teaspoons grated orange rind.

(No adjustment necessary for high altitudes.)

## BROWNIES

1 package Swans Down Instant Cake Mix  
 $\frac{1}{2}$  cup milk  $\frac{1}{2}$  cup brown sugar, firmly packed  
3 squares Baker's Unsweetened Chocolate, melted  
1 cup chopped nut meats

Turn cake mix into bowl. Add milk, sugar, melted chocolate, and nuts and beat 1 minute (by hand or at lowest speed of electric mixer). Spread in greased 9x9x2-inch pan and bake in moderate oven (350°F.) 25 minutes, or until done. When cool, cut in 1 $\frac{1}{4}$ -inch squares. Makes about 2 dozen brownies.

(No adjustment necessary for high altitudes.)

## COCOA CAKE

1 package Swans Down Instant Cake Mix  
 $\frac{1}{2}$  cup Baker's Breakfast or Deluxe Cocoa  
 $\frac{1}{4}$  teaspoon soda 2 tablespoons sugar  
1  $\frac{1}{4}$  cups milk\*

Turn cake mix into bowl. Add cocoa, soda, sugar, and  $\frac{3}{4}$  cup of the milk. Blend, then beat 1 minute. Add remaining milk and beat 2 minutes longer. (Beat cake by hand or at a low speed of electric mixer.)

Turn into two 8-inch layer pans which have been lined on bottoms with plain paper. Bake in moderate oven (350°F.) 30 to 35 minutes . . . or in 9x9x2-inch pan 35 to 40 minutes. Spread with Sea Foam Frosting and chocolate "ribbons," made by melting 1 square Baker's Unsweetened Chocolate with 1 teaspoon butter and pouring from a teaspoon.

\*If you live in high altitude areas of 2,500 to 3,500 feet, add 2 extra tablespoons milk.

## LEMON COCONUT COOKIES

1 package Swans Down Instant Cake Mix  
 $\frac{1}{2}$  cup milk  $\frac{1}{2}$  teaspoon lemon extract  
3 tablespoons shortening (at room temperature)  
1  $\frac{1}{2}$  cups Baker's Shredded Coconut

Turn cake mix into bowl. Add milk, shortening, flavoring, and coconut and beat 1 minute (by hand or at a low speed of electric mixer). Drop from teaspoon onto greased baking sheet, placing cookies 3 inches apart. Bake in hot oven (400°F.) 8 minutes. Makes about 5 dozen cookies.

(No adjustment necessary for high altitudes.)

## ATTENTION HOUSEWIVES IN MOUNTAIN AREAS:

Recipe adjustments are necessary for best results in high altitude areas.

- If you live in altitudes between 2,500 and 3,500 feet, follow adjustments noted with each recipe.
- If you live above 3,500 feet, do not use this package. Get special Swans Down Instant Cake Mix — the package with the yellow panel on the front.

There are more grand recipes, too, on your package of Swans Down Instant Cake Mix — every one luscious!

ORANGE CAKE • WHITE CAKE • UPSIDE DOWN CAKE • CHOCOLATE CAKE

## FLUFFY WHITE FROSTING

Combine 1 unbeaten egg white,  $\frac{3}{4}$  cup sugar, dash of salt, 3 tablespoons water, and 1 teaspoon light corn syrup in top of double boiler. Beat with rotary egg beater or at high speed of electric beater about 1 minute, or until well mixed. Cook over rapidly boiling water, heating constantly, about 4 minutes, or until frosting will stand up in stiff peaks. (Stir frosting up from bottom and sides occasionally with rubber scraper or spoon.) Remove from heat. Add  $\frac{1}{2}$  teaspoon vanilla and beat until thick enough to spread — about 1 minute. Makes enough frosting to cover top and sides of 9x9x2-inch cake or tops and sides of two 7-inch layers.

See Foam Frosting. Use recipe above, substituting  $\frac{3}{4}$  cup brown sugar, firmly packed, for granulated sugar. Omit corn syrup.

(No adjustment necessary for high altitudes.)

## HARVEST SPICE CAKE

1 package Swans Down Instant Cake Mix  
1 teaspoon cinnamon  $\frac{1}{2}$  teaspoon nutmeg  
 $\frac{1}{4}$  teaspoon cloves 2 tablespoons molasses  
1 cup plus 2 tablespoons milk\*

Turn cake mix into bowl; add spices. Combine molasses and milk; add  $\frac{1}{2}$  cup to cake mix, blend, then beat 1 minute. Add remaining liquid and beat 2 minutes longer. (Beat cake by hand or at a low speed of electric mixer.)

Turn into 9x9x2-inch pan which has been lined on bottom with plain paper. Bake in moderate oven (350°F.) 35 minutes, or until done. Spread Fluffy White Frosting or Sea Foam Frosting on top and sides of cake.

\*If you live in high altitude areas of 2,500 to 3,500 feet, add 2 extra tablespoons milk. (Total: 1 $\frac{1}{4}$  cups.)

## MIXMASTER MIXED CAKES

Cake making is simply magic with Swans Down Instant Cake Mix and your Mixmaster. For these cakes, use a low speed — preferably the No. 2 speed — of the Mixmaster, and time the beating by the clock. (For Brownies, use No. 1 speed.) Be sure to keep the batter well scraped down in the bowl during the beating.

### Double the cost of your ingredients back

if you don't think the baking you do with Swans Down Instant Cake Mix is better than any similar baking you've done with any other prepared cake mix. Just write to us enclosing this guarantee.

(This offer expires July 1, 1950.)