



Frivolous and wonderful, these are sure  
to be a hit with all cake-eaters—  
from boy scouts or the bridge club to  
your husband or his boss

*Top right and around:*  
★  
PARTY PATCHWORK  
SNOW-CAPPED DEVIL'S FOOD  
CARMEL WALNUT  
DAFFODIL ANGEL  
LORD AND LADY BALTIMORE





# BAKE THEM A Cake

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FOOD EDITOR

## PARTY PATCHWORK

- This is the perfect cake for a large party, not because it's delicious (it is!) but because it looks like four:

*First you make 2 cake squares:*

Cake flour,  $2\frac{2}{3}$  cups  
Baking powder, 3 teaspoons  
Salt, 1 teaspoon  
Sugar, 2 cups  
Shortening,  $\frac{2}{3}$  cup (use one recommended for "quick-method" cakes)

Milk, 1 cup or half evaporated  
milk and half water  
Vanilla, 2 teaspoons  
Eggs, 4

Grease two square pans (8 by 8 by 2 inches). Line bottoms with waxed paper. Have all ingredients at room temperature before mixing. Sift flour, measure; add baking powder, salt, sugar and sift again into a large mixing bowl. Add shortening, milk and vanilla. Beat 2 minutes in electric mixer at low speed or 300 strokes by hand (you can take a brief time out, just so it comes to 300); add unbeaten eggs. Beat 2 minutes longer. Pour into pans, dividing batter evenly between the two. Bake in moderate oven  $350^{\circ}$  about 35 minutes. Cool on rack for 5 minutes; invert, remove pan and paper; cool. Cuts into 32 slices.

*Then you make one frosting, flavor it four ways:*

Butter or margarine,  $\frac{1}{2}$  cup  
Confectioners' sugar, sifted, 4 cups

Salt, dash  
Cream, heavy, 4 to 6 tablespoons

Cream butter or margarine; add sugar gradually, stirring until well blended; add salt. Stir in cream a little at a time, adding just enough to give a good spreading consistency; beat until fluffy. Divide into 4 equal parts.

**CHOCOLATE**—add 2 tablespoons cocoa,  $\frac{1}{8}$  teaspoon vanilla and about 1 tablespoon cream.

**TOASTED COCONUT**—add  $\frac{1}{8}$  teaspoon vanilla. After frosting cake, sprinkle with 3 tablespoons toasted coconut. (To toast coconut, sprinkle in shallow pan; heat in moderate oven  $350^{\circ}$  for about 5 minutes until lightly toasted.)

**PISTACHIO**—add  $\frac{1}{4}$  teaspoon pistachio flavoring (or you can use  $\frac{1}{8}$  teaspoon vanilla and few drops almond flavoring) and enough green food coloring to tint delicately. Trim with semi-sweet chocolate pieces.

**PEPPERMINT STICK**—add  $\frac{1}{4}$  teaspoon peppermint flavoring. After frosting cake, border it with 2 tablespoons of crushed peppermint-stick candy.

*Then you spread the frosting:*

Fold a square of waxed paper diagonally and cover half the cake, placing fold diagonally across center. Frost the uncovered half and two sides with one frosting flavor, letting it spread over on the paper slightly. Lift paper, leaving a smooth even line. Frost two remaining sides and other half of top with another flavor. Spread second cake with frosting of two other flavors.

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COLOR PHOTOGRAPH BY H. I. WILLIAMS



# Yummy Swiss Chocolate Cake!

SO EASY, TOO .... IT'S A "GUESSING-GONE" RECIPE!

A new thrill—Swiss Chocolate Layer Cake peaked with almond frosting!

The secret of the Swiss "candy bar" flavor? It's the unusual liquid ingredient. And, of course, the secret of the delicate, velvety tenderness is your old favorite—Swans Down Cake Flour.

With a "guessing-gone" recipe to fol-

low, you can't go wrong. But remember, you can't get superfine Swans Down quality in your cake—without Swans Down Cake Flour.

★ ★ P.S. Have you tried Swans Down Instant Cake Mix . . . the only cake mix made with Swans Down?



## SWISS CHOCOLATE LAYER CAKE

**Preparations.** Have shortening at room temperature. Line bottoms of pans with paper; grease. Use two round 9-inch layer pans, 1½ inches deep. Start oven for moderate heat (350°F.). Sift flour once before measuring. (All measurements are level.)

### Measure into sifter:

- 1¾ cups sifted Swans Down Cake Flour
- 2 teaspoons Calumet Baking Powder
- ¼ teaspoon soda
- 1 teaspoon salt
- 1½ cups sugar

### Measure into mixing bowl:

- ½ cup shortening

### Measure into cup:

- \*Undiluted evaporated milk (see below for amount)
- 1 teaspoon vanilla

### Have ready:

- 2 eggs, unbeaten
- †2 squares Baker's Unsweetened Chocolate, melted
- \*With butter, margarine, or lard, use 1 cup plus 2 tablespoons undiluted evaporated milk. With vegetable or any other shortening, use 1¼ cups

undiluted evaporated milk.

†For stronger chocolate flavor, use 2½ squares Baker's Unsweetened Chocolate.

### Now—Swans Down's "Guessing-Gone" part!

1. Stir shortening just to soften. Sift in dry ingredients. Add one cup milk and mix until all flour is dampened. Then beat 300 strokes by hand, or 2 minutes in mixer at a low speed.

2. Add remaining milk, eggs, and melted chocolate and beat 150 strokes by hand, or 1 minute in mixer at a low speed.

(Count only actual beating strokes or beating time. Scrape bowl and spoon or beater often.)

**Baking.** Turn batter into pans. Bake in moderate oven (350°F.) 30 to 35 minutes.

**Cooling.** Cool cake in pans on racks 5 minutes, before turning out to finish cooling.

**Frosting.** Frost with Seven-Minute Frosting, flavored with almond extract. Decorate with chopped toasted almonds.

## BAKE THEM A CAKE

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### SNOW-CAPPED DEVIL'S FOOD

- Cake flour, 2 cups
- Baking soda, 1 teaspoon
- Salt, ½ teaspoon
- Unsweetened chocolate, 3 squares
- Shortening, ½ cup
- Sugar, 1½ cups
- Eggs, 2
- Vanilla, 1 teaspoon
- Buttermilk, ¾ cup
- Boiling water, ½ cup

Grease two round pans (8 by 1½ inches) and line bottoms with waxed paper. Sift flour, measure; add baking soda and salt; sift again. Melt chocolate and cool slightly. Cream shortening and sugar until light and fluffy. Add unbeaten eggs one at a time, beating well after each addition; add vanilla and chocolate; beat until smooth; now the dry ingredients alternately with buttermilk—about one third at a time—stirring only enough after each addition to blend. Stir in boiling water. Pour into pans. Bake in moderate oven 350° about 30 minutes. Cool 5 minutes, remove pans, paper.

### Now for the frosting:

- Unsweetened chocolate, 3 squares
- Butter or margarine, 2 tablespoons
- Cornstarch, 2½ tablespoons
- Milk, ½ cup
- Salt, ½ teaspoon
- Confectioners' sugar, sifted, 2½ cups
- Egg yolks, unbeaten, 2
- Vanilla, 1 teaspoon
- Cream, light, about 3 tablespoons
- Marshmallows, 8

Melt chocolate and butter in top of double boiler. Blend cornstarch with milk. Add slowly to melted chocolate, stirring until thick and smooth. Add salt and 1 cup of the sugar to yolks; add to chocolate mixture. Continue to stir and cook until smooth. Stir in vanilla; cool. Use ⅓ of this filling between layers of cake. To remaining filling add rest of sugar. Add enough cream for easy spreading; beat smooth. Use about one third to frost sides of cake. With scissors snip marshmallows into remaining frosting. Drop spoonfuls on top; spread.

### CARAMEL WALNUT

- Flour, enriched all-purpose, 1 cup
- Baking powder, 1 teaspoon
- Salt, ½ teaspoon
- Shortening, ½ cup
- Sugar, 1 cup
- Eggs, 2
- Vanilla, 1 teaspoon
- Milk, ½ cup or ¼ cup evaporated milk and ¼ cup water
- Walnuts, chopped fine, ¾ cup

Grease loaf pan (approximately 9 by 5 by 3 inches) and line bottom with waxed paper. Sift flour, measure; add baking powder and salt; sift again. Cream shortening and sugar until light and fluffy, add unbeaten eggs one at a time, beating well after each addition; add vanilla. Add dry ingredients alternately with milk, stirring just enough after each addition to blend. Stir in walnuts. Pour into pan. Bake in moderate oven 350° about 45 minutes or until wire cake tester inserted in center comes out clean. Cool 5 minutes; remove from pan.

### When cold spread with caramel frosting:

- Brown sugar, 1 cup
- Granulated sugar, ½ cup
- Milk, ½ cup
- Butter, 2 tablespoons
- Vanilla, ½ teaspoon
- Salt, dash

Blend the two sugars with milk in 2-quart saucepan. Bring to boil and continue cooking to 238° on candy ther-

mometer (a little dropped into cold water will form soft ball). Add butter; cool to lukewarm (110°); add vanilla and salt. Beat until stiff enough to spread.

### DAFFODIL ANGEL

- Egg whites, 1¼ cups (10 to 12)
- Cake flour, 1 cup
- Sugar, 1½ cups
- Salt, ¼ teaspoon
- Cream of tartar, 1¼ teaspoons
- Lemon rind, grated, ½ teaspoon
- Egg yolks, 4
- Vanilla, ½ teaspoon

Let egg whites stand in large bowl to come to room temperature. Sift flour; measure; add ½ cup of the sugar and sift together 4 times. Add salt to egg whites and beat until foamy—about 1 minute; sprinkle cream of tartar over surface, continue beating until whites hold in soft moist peaks. Gradually beat in the remaining 1 cup of sugar. (If you use a hand beater, add ¼ cup at a time.) Fold in flour mixture one fourth at a time. In a separate bowl add lemon rind to egg yolks and beat until thick and light; add half of egg-white mixture. To remaining egg-white mixture add vanilla and blend gently. Spoon the batters into an ungreased 10-inch tube pan, alternating the colors. Bake in moderate oven 375° for 30 to 35 minutes. Take from oven, invert and let stand until cool—about 1 hour. Remove from pan, invert; frost with a lemon confectioners' frosting tinted yellow. Gumdrops make it fancy.

### LORD AND LADY BALTIMORE

- Cake flour, 2½ cups
- Baking powder, ¾ teaspoon
- Salt, ¾ teaspoon
- Shortening, ½ cup
- Sugar, 1½ cups
- Egg whites, 5
- Vanilla, 1 teaspoon
- Milk, 1 cup—or half evaporated milk and half water
- Red food coloring, few drops
- Almond flavoring, ¼ teaspoon

Grease 3 round pans (8 by 1½ inches) and line bottoms with waxed paper. Sift flour, measure; add baking powder and salt, sift again. Cream shortening and sugar until light and fluffy. Add unbeaten egg whites one at a time; beat thoroughly after each. Add vanilla. Add dry ingredients alternately with milk, stirring only enough to blend after each addition. Transfer ⅓ of the batter to a bowl; tint pink with red food coloring and pour into one of the layer pans. Add almond flavoring to rest of batter and divide into 2 remaining layer pans. Bake in moderate oven 375° for 20 to 25 minutes. Cool 5 minutes; remove pan, paper.

### Now make frosting and filling:

- Water, ⅓ cup
- Salt, dash
- Sugar, 1½ cups
- Corn sirup, light, 2 teaspoons
- Egg whites, 2
- Vanilla, 1 teaspoon
- Figs, chopped fine, ½ cup
- Raisins, chopped, ½ cup
- Pecans or walnuts, chopped, ½ cup
- Red food coloring, few drops

Measure water, salt, sugar, corn sirup into top of double boiler; add egg whites, blend with beater. Place over rapidly boiling water. Beat constantly for 7 minutes by hand or 3 to 4 minutes with electric beater. Remove from heat; add vanilla. Continue beating until frosting stands in peaks; to one third add figs, raisins and pecans. Put layers together with fig-raisin mixture between; pink layer in middle. Tint remaining frosting delicate pink with red food coloring; frost top and sides.

For fine cake—use cake flour!  
For superfine cake—

**Swans Down**

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