

Cakes

Matrimonial Cake

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|----------------------------------|--------------------------|
| 1 Cup sifted flour | $\frac{2}{3}$ Cup butter |
| $\frac{1}{2}$ tsp. baking powder | 1 Cup brown sugar |
| $\frac{1}{8}$ tsp. salt | 2 Cups rolled oats |

Sift flour, baking soda and salt together. Rub in butter sugar and rolled oats. Spread half the crumbs in a greased 8-inch square pan. Cover evenly with cooled date filling. Cover with remaining crumbs. Bake at 325° for 30 to 40 minutes. Cool; cut in squares.

Date filling:

- 1 Pound dates, cut in small pieces
- 1 Tbsp. brown sugar
- 1 Cup cold water

Boil together until dates are soft enough to be mashed with a fork; add sufficient water to prevent scorching.

Audrey Buchanan

"Fairy" Birthday Cake

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| 1 Cup sifted cake flour | 3 Eggs |
| 1 tsp. baking powder (2 tsp. in Aruba) | 1 Cup sugar |
| $\frac{1}{4}$ tsp. salt | 2 tsp. lemon juice |
| | 6 Tbsp. hot milk |

Sift flour, baking powder, salt together three times. Beat eggs until thick enough to stand up in soft peaks. Add sugar gradually, beating constantly. Add lemon juice. Fold in flour; add hot milk, then mix quickly. Turn immediately into ungreased tube pan. Bake about 35 minutes at 350°. Invert on rack and allow to cool in pan. Makes 2 - 8"x8" layers; bake 15 to 20 minutes.

Eileen Turner

German Turban Mold Cake

Mix together well:

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| $\frac{1}{4}$ Cups sugar | 2 tsp. vanilla extract |
| $\frac{1}{4}$ Cups shortening | 1 tsp. rum extract |
| 1 tsp. almond extract | 1 tsp. brandy extract |
| 2 tsp. lemon extract | |

Add 3 or 4 eggs and mix well. Sift together: $4\frac{1}{4}$ cups flour, 4 tsp. baking powder and $\frac{1}{8}$ tsp. salt. Add slowly to first mixture alternately with $1\frac{1}{2}$ cups milk. Mix well. Add $\frac{1}{2}$ jar glace fruit mix, $\frac{1}{2}$ package currants or raisins, $\frac{1}{2}$ can chopped walnuts, 6 or 8 Maraschino Cherries. Mix well and pour into greased and floured Turban Mold. Bake at 325° 60 to 70 minutes. Cook cake in mold.

Cool Gitta May

Cakes

Orange Dream Cake

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|---------------------|--------------------------|
| 1 Large orange | 1 Cup milk |
| 1 Cup raisins | 2 Eggs, unbeaten |
| 1/3 Cup walnuts | Topping: |
| 2 Cups sifted flour | 1/3 Cup sugar |
| 1 tsp. soda | 1/3 Cup Cup orange juice |
| 1 tsp. salt | 1 tsp. cinnamon |
| 1 Cup sugar | 1/4 Cup walnuts, chopped |
| 1/2 Cup shortening | |

Grind (in blender) whole orange, raisins, and 1/3 c. walnuts. Sift together flour, soda, salt and 1 C. sugar. Add shortening and 3/4 C. milk. Beat 2 minutes. Add eggs and remaining 1/4 C. milk and beat 2 minutes more. Fold in orange-raisin mixture and pour into well-greased and floured 12x8x2 inch pan. Bake 40 to 50 minutes at 325°. For topping: drip the orange juice over warm cake. Combine 1/3 C. sugar, cinnamon and 1/4 C. walnuts and sprinkle mixture over cake.

Mrs. Schlepp

Christ is before me, He will be my Guide.

Christ is behind me, no ill shall betide.

Christ is beside me, to comfort and cheer

Christ is around me, so why should I fear?

Aunt Roon's Cake

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|-------------------------------------|-------------------------|
| 3 Cups flour | 1/2 Pound butter |
| 1/2 tsp. salt | 1 Cup milk |
| 1/2 tsp. soda | 1 tsp. vanilla |
| 1 tsp. cream of tartar | 1/2 tsp. lemon extract |
| 2 Cups sugar | 1/2 tsp. orange extract |
| 6 Eggs (reserve 2 whites for icing) | |

Sift dry ingredients together. Cream butter and add sugar slowly. Add one whole egg; then add yolks of five eggs, well beaten. Add flour alternately with milk to creamed mixture. Then fold in the well-beaten egg whites of three eggs. Add flavorings. Bake 45 minutes at 350°. Turn off heat and leave cake in oven for ten minutes longer. This cake is baked in a 9-inch tube pan. It has been a family favorite for years. Serve with comfort icing.

Eleanor Hanlon

Fireless Fruit Cake

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|----------------------------------|---------------------------|
| 1 Cup raisins | 1 Cup walnuts |
| $\frac{1}{2}$ Cup powdered sugar | 1 Cup citron |
| 1 Cup cream | $\frac{1}{4}$ tsp. nutmeg |
| 1 Cup Graham cracker crumbs | $\frac{1}{4}$ tsp. salt |

Cover raisins with hot water and let stand. Blend sugar and cream until smooth. Make the cracker crumbs as fine as possible. Drain the raisins and add to crumbs. Cut citron and nuts in fine pieces and add. Add the sugar and cream mixture, and the spices and salt. Mix thoroughly. Line a baking dish with waxed paper and pour mixture in. Place in refrigerator to chill. Serve sliced with whipped cream. Makes 8 to 10 servings.

The Dorcas Society
Seventh Day Adventist Church
San Nicolas

Pineapple Upside Down Cake

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|------------------------------|------------------------------------|
| $\frac{1}{2}$ Cup shortening | $1\frac{1}{2}$ Cups flour |
| 1 Cup sugar | 2 Eggs |
| $\frac{1}{2}$ Cup milk | 2 tsp. double acting baking powder |
| $\frac{1}{8}$ tsp. salt | |
| 1 tsp. vanilla | |

In a well buttered frying pan put 1 cup of brown sugar, and six slices of pineapple, or as many as the pan will hold. Place a cherry in the center of each slice and nuts around the sides of the slices. Over this pour the batter (pushing it to the sides so there will not be a hump in the center). Bake in moderate oven - 350 degrees.

Eve Smith

White Fruit Cake

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|----------------------------|-----------------------------------|
| $\frac{1}{4}$ Pound butter | $1\frac{1}{2}$ Cups sugar (scant) |
| 2 Eggs | |

Beat above ingredients together, then add:

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| $2\frac{1}{2}$ Cups flour | $\frac{1}{2}$ Cup chopped citron |
| 1 tsp. baking powder | $\frac{1}{2}$ tsp. nutmeg |
| 1 Cup raisins | $\frac{1}{2}$ Cup milk (sometimes more is required; depends on flour) |

Bake 90 minutes in waxed paper lined pan at 350°.

Ruth Watkins

Cakes

Date and Nut Cake

3 Cups Brazil nuts or	$\frac{3}{4}$ Cup sifted flour
2 Cups pecans	$\frac{1}{2}$ tsp. baking powder
1 Pound pitted dates	$\frac{1}{2}$ tsp. salt
1 Cup Marachino cherries	3 Eggs
$\frac{3}{4}$ Cup sugar	1 tsp. vanilla

Dump dates, cherries and nuts into a large bowl. Sift flour, sugar, salt and baking powder over fruit and nuts; mix well with hands until fruit is covered with flour. Beat eggs until frothy; add vanilla. Pour eggs over flour and fruit mixture; mix well. Bake in tube pan or in 2 loaf pans 90 minutes at 300°.

Rae Monroe - submitted by Dottie Hermansen

Five-Pound Fruit-Cake

$\frac{1}{2}$ Pound seedless raisins	$\frac{1}{2}$ tsp. each of allspice, cloves, and nutmeg
$\frac{1}{2}$ Pound nuts, chopped	1 Cup butter
1 Pound mixed fruit	$\frac{1}{2}$ Cup brown sugar
$\frac{1}{2}$ Pound cherries	1 Cup corn syrup (light or dark)
$2\frac{1}{2}$ Cups flour, sifted	4 Eggs, well beaten
1 tsp. baking powder	$\frac{1}{4}$ Cup fresh orange juice
1 tsp. salt	
1 tsp. cinnamon	

Mix and sift dry ingredients. Dredge fruit with $\frac{1}{2}$ cup dry ingredients. Cream shortening, add sugar, cream until light. Add corn syrup, mix well. Add 1 cup dry ingredients, beat. Add eggs, mix, and add juice. Add fruit; fold in remaining dry ingredients. Bake in well greased pan which has been lined with waxed paper, 4 to 5 hours at 250°. Place shallow pan or water on bottom oven rack; remove during last hour.

Mrs. C. B. Shapley

Honolulu Christmas Cake

$1\frac{1}{2}$ Lbs. pitted dates (cut length-wise)	$2\frac{1}{2}$ Cups flour
$1\frac{1}{2}$ Lbs. shelled English walnut halves (leave whole)	2 tsp. baking powder
2 Cups sugar	$\frac{1}{4}$ tsp. salt
	2 Tbsp. vanilla
	4 Eggs

Beat eggs until thick, add sugar, dates, nuts, and remainder of dry ingredients. Start in cold oven. Bake $1\frac{1}{2}$ hours at 275 degrees. 3 T. water may be added to make it easier to mix.

Phyllis Boyack

Baked But Easy Fruit Cake

- 3 Cups whole nuts (pecans) 1 Cup whole red or green or mixed
2 pkgs. pitted, whole dates Marachino cherries. Don't cut
up anything!

Sift over fruit and nut mixture:

- $\frac{3}{4}$ Cup flour $\frac{1}{2}$ tsp. baking powder
 $\frac{3}{4}$ Cup sugar $\frac{1}{2}$ tsp. salt

Beat 3 eggs until frothy; add $\frac{1}{2}$ tsp. vanilla. Pour over fruit and flour mixture. Mix entirely by hand, dry ingredients into fruit, then work in eggs. (I beat eggs before I start, or else it's messy). Grease bread pans and line with waxed paper). Pack into pans; bake 1 hour and 45 minutes at 300°. Let cool in refrigerator before cutting; keeps well and can be sliced thin without crumbling.

Annelle Beatty - submitted by Lydia McBurney

*"Yea, every pot in Jerusalem and in Judah shall be holiness
unto the Lord of hosts . . ."* Zechariah 14:21

Mocha Prune Cake

- $2\frac{1}{2}$ Cups sifted flour $\frac{1}{2}$ Cup butter or margarine
 $\frac{3}{4}$ tsp. baking powder $1\frac{1}{2}$ Cup sugar
1 tsp. soda 2 Eggs, well beaten
 $\frac{1}{4}$ tsp. salt 1 Cup cooked prunes, seeded and
1 tsp. cloves drained
1 tsp. allspice 1 Cup sour milk or buttermilk
1 tsp. cinnamon

Sift flour once, measure, add baking powder, soda, salt and spices; sift together 3 times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add eggs and prunes. Add flour alternately with milk, a small amount at a time; beat well after each addition. Bake in two greased 9-inch layer pans 25 to 30 minutes at 375°. Frost with fluffy coffee frosting.

Lydia McBurney

Pound Cake

- 2 Sticks butter 1 pkg. confectioners sugar
1 Stick margarine 1 Sugar-box full of sifted flour
5 Eggs

Cream butter, margarine and sugar; add eggs one at a time; blend in flour. Bake one hour at 350°.

Mrs. Roy T. Pearson

Cakes

Dutch Pound Cake

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| 1 Pound butter | Salt |
| 1 Pound cake flour | Vanilla |
| 10 Eggs | Lemon or orange peel |
| 2½ tsp. baking powder | |

Cream butter and sugar, add eggs one at a time. Sift flour, add baking powder and salt. Stir flour mixture into creamed mixture. Add lemon and vanilla. Bake at 350° for 50 minutes. Makes 3 loaves; ideal for deepfreeze.

Wilma Van de Ven

Delicious and Quick Pound Cake

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| 3 Sticks butter | 1 Powdered sugar box of cake flour |
| 1 Box powdered sugar | (sifted) |
| 6 Eggs | Vanilla |

Cream butter well, add eggs, one at a time. Add sugar gradually and flour gradually then vanilla. Pour into greased angel food cake pan. Bake about one hour at 350 degrees.

Mrs. H. L. Young

Thrifty Pound Cake

Preparation: Have shortening or butter at room temperature. Assemble all ingredients and utensils needed. Line a 9"x5"x3" loaf pan with paper. Sift flour once before measuring. Preheat oven to baking temperature.

Sift together:

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| 3 Cups sifted all-purpose flour | 1 tsp. allspice |
| ½ tsp. soda | 1 tsp. cinnamon |
| ½ tsp. double-acting baking powder | ½ tsp. ground cloves |
| ¼ tsp. salt | ½ tsp. nutmeg |

Put into large bowl of mixmaster:

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| 1 Cup shortening | 1 tsp. vanilla |
| 1½ Cups sugar | 1 tsp. lemon extract or 1 tsp. grated lemon rind |
| 4 Unbeaten eggs | |

Beat on No. 8 speed 2½ minutes. Scrape bowl while beating. Turn to No. 1 speed. Add sifted flour mixture alternately with 1 cup buttermilk. Scrape bowl while beating. Beat only enough to blend well. Pour batter into prepared pans. Bake at 350 degrees about 1 hour and 10 minutes. Turn out of pan, remove paper. Cool. Ice or serve plain. 1 cup chopped nuts or raisins may be added.

Mrs. S. Sibilo

Pineapple Icebox Cake

(Substitute frozen strawberries if desired)

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| $\frac{1}{2}$ Cup butter | 2 Egg whites |
| 1 Cup sugar | $2\frac{1}{2}$ Cup graham cracker crumbs |
| 2 Egg yolks | pineapple |
| 1 Tbsp. evaporated milk or cream | $2\frac{1}{2}$ Cups graham cracker crumbs |
| | $\frac{1}{3}$ Cup pineapple juice |

Cream butter and sugar together. Beat egg yolks with cream, placing over hot water to cook slightly. When slightly thickened add to butter and sugar mixture. Add crushed pineapple and juice and fold in stiffly beaten egg whites. Line shallow pan with waxed paper (using Pyrex 6x10 makes 8 servings). Divide crumbs into three parts, mixture in half. Start cake with crumbs. (Crumbs, mixture, crumbs, mixture, crumbs). Cover tightly - allow to stand in ice box 24 hours - or prepare and store in deep freeze. Top with whipped cream.

Mary Meisenheimer

"For thou shalt eat the labour of thine hands: happy shalt thou be, and it shall be well with thee." Psalm 128 : 2

Pineapple Refrigerator Cake

Make Orange Sponge Cake:

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| 1 Cup sifted flour | $\frac{1}{3}$ Cup fresh orange juice |
| 1 Cup sifted sugar | 1 tsp. baking powder |
| 4 Eggs, separated | |

Beat egg whites until stiff; add egg yolks one at a time, then add sugar gradually. Add orange juice, flour and baking powder. Bake at 350° about 30 minutes.

Filling:

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| $\frac{1}{2}$ Cup butter | 4 Tbsp. lemon juice |
| 1 Can crushed pineapple, drained | 4 Eggs |
| $\frac{1}{2}$ Cup sugar | |

Beat butter and sugar until creamy; beat egg yolks in one at a time, add lemon juice and crushed pineapple.

Beat egg whites until stiff. Add $\frac{1}{8}$ tsp. salt to egg whites; fold whites into creamed mixture.

Slice cake; alternate slices with filling in a deep dish. Leave overnight in refrigerator. Before serving, invert and spread whipped cream on top.

Passo de Paauw

Cakes

Pampuen Koek (*Pumpkin Cake*)

3	Packed cups cooked and mash- ed pumpkin	2	tsp. baking soda
		1½	tsp. baking powder
¾	Cup butter	1	tsp. salt
¾	Cup milk	2½	tsp. cinnamon
2¼	Cups sugar	½	tsp. all-spice
1¾	Cups flour	½	tsp. cloves
4	Eggs	½	tsp. nutmeg

Sift flour, baking soda and baking powder together, mix in pumpkin, beat eggs, mix in butter, milk, sugar and the rest. Bake one hour at 350 degrees.

Lazy Daisy Cake

2	Eggs	1	tsp. baking powder
1	Cup sugar	¼	tsp. salt
1	tsp. vanilla	½	Cup milk
1	Cup flour	1	Tbsp. butter

Beat until thick; eggs, sugar, and vanilla. Sift together the flour, baking powder, and salt and add to the first mixture, beating until well blended. Heat to the boiling point the milk and butter. Add to your mixture, beating all the time; makes a thin batter. Bake in greased square pan at 350 degrees for 30 minutes.

Icing

3	Tbsp. melted butter	½	Cup coconut
5	Tbsp. brown sugar	½	Cup chopped pecans
2	Tbsp. cream or evaporated milk		

Spread on cake while still warm and place under broiler for a few minutes.

Lou Shirley

Carrot Cake

1½	Cups water	1	Cup grated carrots
1	Cup raisins	1	tsp. cinnamon
½	Cup crisco	1	tsp. nutmeg
1½	Cups sugar		

Bring to a boil and cook 5 minutes. Cool. Add 2 cups flour, 1 tsp. soda and ½ cup chopped walnuts. Mix all ingredients well and pour into greased pan. Bake 25 minutes at 375 degrees. When cool top with either a white or caramel frosting.

Margaret Hellwig

Maple Pecan Chiffon Cake

2¼ Cups sifted cake flour 3 tsp. baking powder
¾ Cup sugar 1 tsp. salt

Sift these four ingredients into mixing bowl until thoroughly mixed.

Mix in:

¾ cups brown sugar (free of lumps and packed in firmly)

Make a well in mixture and add in order:

½ Cup salad oil ¾ Cups cold water
5 Unbeaten eggs (yolks only) 2 tsp. maple flavoring

Beat with spoon until smooth or with electric beater on medium speed for 1 minute.

Measure into large mixing bowl:

1 Cup eggs whites (7 or 8) ½ tsp. cream of tartar

Beat until whites form very stiff peaks. Do not underbeat. Pour egg yolk mixture gradually over beaten egg whites, fold in gently just until blended. Sprinkle over top of batter and fold in gently with a few strokes - 1 cup very finely chopped pecans. Pour immediately into ungreased tube pan, large size. Bake 55 minutes in slow 325 degree oven or until top springs back when lightly touched. Turn pan upside down until cool.

Priscilla Smith

Buerschaper Cake

1½ Cups granulated sugar ¾ tsp. cream of tartar
½ Cup cold water 1 tsp. vanilla
6 Eggs 1 Cup cake flour
½ tsp. salt)

Boil water and sugar until it spins a thread. Add vanilla. Beat egg whites in mixer with salt until they stand in peaks. Pour syrup on very slowly while beating continuously. Fold in beaten egg yolks. Add cream of tartar to flour and sift three times. Add sifted flour a tablespoon at a time to egg mixture, folding flour in gently. Bake in a tube pan at 325° for nearly an hour. Invert half an hour before removing cake from pan. Sift confectioner's sugar on top.

Trudi Ward

Cakes

Pound Cake

200 grams butter
200 grams flour
200 grams sugar

2 tsp. baking powder
4 Eggs
Vanilla extract

Soften the butter in the mixer, add the sugar then the flour and the baking powder. Afterwards the eggs (one by one) and the vanilla extract.

Grease the cake-pan with butter put the dough in it and place in the oven for 1 hour, 15 minutes at 275° F. Don't open the oven during baking.

Mrs. Ank Schelfhorst

Sponge Cake

6 Eggs separated
 $\frac{1}{4}$ Cup cold water
 $\frac{1}{2}$ tsp. cream of tartar
 $\frac{1}{8}$ tsp. salt

1 Cup of sifted flour
1 Cup sugar
1 tsp. vanilla

Beat egg whites, salt and cream of tartar together. Add water to egg yolks beat until light, add sugar, beat well' til light. Gradually add flour, then pour mixtures together blend gently, pour into 9 inch tube pan. Bake in 300° oven for one hour or-until done.

Mrs. W. R. Moore

The Perfect Birthday Cake

1 Cup butter
2 Cups sifted cake flour
1 tsp. baking powder
 $\frac{1}{2}$ tsp. lemon extract

$\frac{1}{4}$ tsp. salt
5 Eggs
 $1\frac{1}{2}$ Cups sugar
1 tsp. vanilla

Cream butter thoroughly. Sift flour, salt, baking powder together and add to butter a little at a time. Beat mixture until light and smooth. Beat eggs until light, add sugar gradually, beat until thick. Fold in flavoring. Add egg mixture to flour, slowly and beat until light. Pour into eight inch tube pan and bake at 325° for about an hour or until done. Pan should be greased and lightly floured. This is excellent with fruits added, such as raisins, candied cherries, citron etcetera.

Elizabeth Moore

Fresh Apple Cake

1½	Cups salad oil	2	tsp. baking powder
2	Cups sugar	1	tsp. vanilla
2	Eggs	2½	Cups all purpose flour
1	tsp. salt	1	Cup chopped nuts
1	tsp. soda	3	Cups chopped raw apples

Prepare apples and set aside. Measure oil into large mixing bowl. Add sugar and eggs, and beat on low speed until creamy. Sift flour and measure, sift again and also salt, soda and baking powder. Add a small amount of the flour mixture at a time to creamed mixture. Beat well after each addition. When all flour has been added or when batter becomes very stiff, remove beaters. Fold in chopped pecans and raw apples. Spread evenly in 9x13" cake pan lined on bottom with waxed paper. Bake at 350 degrees for about 1 hour. Turn onto cake rack and frost when cool with caramel frosting.

This cake is very good served warm - uniced.

Margaret Brewer

Pancake

1½	Cup chestnut flour	2	Tbsp. currants
¼	tsp. salt	2	Tbsp. seedless raisins
2	Tbsp. olive oil	¼	tsp. rosemary
1½	Cup boiling water	2	Tbsp. pine nuts

Preheat oven to 375 degrees. Mix flour, salt, oil and boiling water, and stir well until smooth. Fold in currants and raisins. Pour batter into a 9" pie pan, sprinkle with pine nuts and rosemary and bake at 375 degrees until top is crisp, about 45 minutes. Slice and serve hot. Serves 6.

Mrs. Van Gaalen

Banana Cake

3	Ripe bananas	2	Cups of flour
1	Cup of sugar	½	Cup of nut meats
½	Cup of crisco	1	tsp. of soda
1	Egg	1	tsp. of baking powder in flour
1½	tsp. of vanilla	2	tsp. of milk (sweet or sour)

Mash bananas with a fork and add milk and soda. Cream sugar and crisco, add egg then banana mixture - flour, nuts, and vanilla. Bake in a loaf pan for one hour at 300°.

Nell Deese

Cakes

Applesauce Cake

(Sift all these ingredients together).

1¾ Cups bread flour	¼ tsp. cloves
1 tsp. soda	½ tsp. nutmeg
¼ tsp. salt	1 tsp. cinnamon

Mix ¼ cup flour with 1 cup chopped nuts and 1 cup raisins. Cream together ½ cup shortening and ¾ cup sugar. Add 2 eggs and cream all together until light and fluffy. Add sifted dry ingredients alternately to creamed mixture with 1 cup applesauce (sweetened). Stir in the floured nuts and raisins and blend. Pour into pan (10 in. tube pan) and bake in moderate oven, 325° about one hour, or until it springs back.

Mrs. Ralph D. Osborn

Chocolate Cake

(2 ten inch layers)

2 Eggs unbeaten	1 tsp. salt
3 Cups sifted flour	1 Cup salad oil
1 Cup sifted cocoa	1 Cup sour milk
2 Cups sifted sugar	(add 2 Tbsp. vinegar)
2 tsp. baking soda	1 Cup hot water (not boiling)
2 tsp. vanilla	

Place all ingredients except hot water in large mixing bowl. Stir with rubber spatula until blended. Add hot water. Beat in mixer 1 minute at high speed, using spatula to blend. Pour into greased layer pans. Bake at 350 F., 30-40 minutes.

Mrs. O. M. Lasser

Wellesley Fudge Cake

Cake Mixture

½ Cup butter	2 Eggs
1 Cup sugar	1 tsp. soda
2 Cups sifted flour	½ Cup sweet milk

Chocolate Mixture

Cook 4 squares of chocolate, ½ cup sugar, 1 cup milk until thick, add 2 teaspoons vanilla, cool, then add to cake mixture.

Bake in moderate oven about thirty minutes.

Top with your favorite icing.

Mrs. Tom Lucas

Chocolate Mayonnaise Cake

Sift together:

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| 2 | Cups flour | 4 | Tbsp. cocoa |
| 2½ | tsp. baking powder | 1 | Cup sugar |
| 1½ | tsp. soda | | |

To this mixture add:

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| 1 | Cup water | 1 | tsp. vanilla |
| 1 | Cup Hellman's mayonnaise | | |

Pour into an 8-inch square baking pan and bake at 350° 45 minutes. When cool in pan, frost with:

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| 1 | Cup sugar | ¼ | Cup milk |
| ¼ | Cup cocoa | 1 | tsp. vanilla |
| ¼ | Cup butter | | |

Bring to a rapid boil and cook one minute. Add one cup pecans; pour over cake in pan.

Lou Shirley

Chocolate Cake

Beat together in mixer:

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| ¾ | Cup crisco | 1½ | Cups sugar |
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Add to above mixture, one at a time:

- 2 Eggs

Sift together:

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| 2 | Cups cake flour (sifted) | ½ | Cup cocoa |
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Mix together in measuring cup and alternate with flour-cocoa:

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| ½ | Cup evaporated milk | 1 | tsp. baking soda |
| 1 | Tbsp. vinegar | | |

Add last ½ cup boiling water and 1 tsp. vanilla. Bake at 350 degrees for about 30 minutes. Grease pan only slightly.

Rich chocolate frosting:

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| 4 | Tbsp. butter | 1 | Tbsp. milk (about) |
| 1 | Unbeaten egg | | Dash of salt |
| 2½ | Cups sifted confectioners sugar | 2½ | Squares melted chocolate |
| 1 | tsp. vanilla | | |

Cream butter well. Add egg and blend. Add sugar alternately with milk beating well. Add salt, chocolate and vanilla and beat until smooth.

NOTE: Be sure melted chocolate is slightly cooled before adding to butter, egg, milk, and sugar mixture.

Jeanne Switzer

Cakes

Chocolate Cream Roll

6 Tbsp. cake flour	4 Egg whites, stiffly beaten
6 Tbsp. cocoa	4 Egg yolks beaten until thick
$\frac{1}{2}$ tsp. baking powder	1 tsp. vanilla
$\frac{1}{4}$ tsp. salt	1 Cup cream whipped and sweetened
$\frac{3}{4}$ Cup sifted sugar	

Sift flour, coca, baking powder and salt three times. Fold sugar gradually into egg whites. Fold in egg yolks and vanilla. Fold in flour-cocoa mixture gradually. Pour into 15x10 inch pan which has been greased and lined with greased waxed paper. Bake at 400° F. 13 minutes. Turn from pan on a waxed paper, remove the greased waxed paper and roll as for jelly roll. When cold unroll it and spread with whipped cream.

Mrs. Landau

Chocolate Cream Roll

$\frac{3}{4}$ Cup sifted cake flour	1 Tbsp. lemon juice
$\frac{1}{4}$ tsp. salt	5 Eggs, separated
4 Tbsp. cocoa	1 Cup sifted sugar

Sift flour, salt and cocoa together 4 times. Add lemon juice to beaten egg yolks and beat with rotary egg beater until thick enough to hold a soft peak. Beat egg whites until stiff but not dry. Fold in sugar in small amounts, then fold in egg yolks. Fold in flour mixture in small amounts. Pour into large shallow pan lined with paper and bake 15 minutes. (350°). Turn out onto towel, cut off crust, roll and cool. Unroll and spread with sweetened whipped or ice cream. Reroll, chill and slice.

Mrs. J. Sint

Addie Newton's Never Fail Cake

1 Egg	$\frac{1}{2}$ Cup sour milk
$\frac{1}{2}$ Cup cocoa	1 tsp. soda
1 Stick margarine melted	1 tsp. vanilla
$\frac{1}{2}$ tsp. salt	1 Cup sugar
$1\frac{1}{2}$ Cups regular flour	$\frac{1}{2}$ Cup boiling water

Put all ingredients in bowl in order given. Do not mix anything until all ingredients are added, then beat well. Place in flat cake pan which has been greased and dusted with flour. Bake 15 to 20 min. in 350 oven.

This cake is a dandy for mothers with teenagers that spring that last minute party.

Emily Fuller

Cherry Confetti Cake

3 Cups flour	1 tsp. almond extract
2 tsp. baking powder	4 Eggs
1 tsp. salt	1 Cup milk
1 Cup shortening	½ Cup chopped almonds
1 Box powdered sugar	1 Cup Maraschino cherries (cut)

Sift dry ingredients together. Cream shortening and sugar; blend in extract and eggs, one at a time. Add milk to creamed mixture alternately with dry ingredients. Fold in nuts and fruit.

Bake 60 to 65 minutes at 350°. While still warm, spread top and sides with butter and sprinkle with cinnamon and sugar.

Mrs. J. Oran Johnson

*A man can own uncounted gold
And land and buildings tall
But love is just to give away
It can't be owned at all.*

Blueberry Upside-down Cake

3 Tbsp. butter	2 tsp. double acting baking powder
⅓ Cup brown sugar	¼ tsp. salt
1¾ Cup fresh blueberries	¾ Cup granulated sugar
1 Cup broken pecans	¼ Cup butter
½ tsp. grated lemon rind	1 Egg, unbeaten
2 tsp. lemon juice	½ Cup milk
1⅓ Cups sifted cake flour	1 tsp. vanilla

Melt butter in an 8"x8" pan, add brown sugar and mix. Arrange blueberries, pecans, lemon. Cream butter, add dry ingredients, egg, milk, and vanilla. Pour over blueberries. Bake 350° for 50 min. Cool 5 minutes. May serve with whipped cream.

(When using canned blueberries, drain very well).

Dot Shapley

*"And Jesus said unto them, I am the bread of life: he that cometh to me shall never hunger; and he that believeth on me shall never thirst."
John 6 : 35*

Cakes

Angela's Easy Wedding Cake

1 Cup butter	4 tsp. baking powder
2 Cups sugar	1 tsp. vanilla
4 Eggs	1 tsp. almond or rose extract
1 Cup milk	THIS IS ONE RECIPE; YOU
3 Cups flour	NEED TWO.

This cake should be baked the day before the wedding. Assemble enough ingredients for 2 recipes, and have pans greased and lined with wax paper before starting to bake. Cream butter and sugar, and add eggs 1 at a time, beating well after each addition. Add milk and beat. Sift flour, measure, and resift, with baking powder. Add to creamed mixture, add flavoring, and beat 2 minutes. Pour batter into 12" torte pan greased and lined with waxed paper. Bake in moderate 350 degree oven 60 minutes, remove from oven and cool in pan 5 minutes. Turn cake out of pan, peel off waxed paper, and place on large round cake plate covered with lace doily. Ice sides with butter frosting. Make the batter again, following the same directions. Grease 3 round pans, one 10", one 8", and one 6", and line them with waxed paper. Fill each pan about two-thirds full of batter, and bake in moderate 350 degree oven 30 minutes. Remove from oven, and proceed as with first tier. Frost the sides of each layer with butter frosting, and also the top of the last tier. Keep the layers separate.

Butter Frosting

½ Cup butter	4 Cups sifted confectioner sugar
Juice of 1 lemon	

Cream butter and sugar, gradually add lemon juice, until frosting is of spreading consistency. This amount will cover all layers. On the day of the wedding, prepare filling and decorative frosting.

Filling

2 pkgs. prepared vanilla pudding	1 Tbsp. rum
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Follow directions on pudding pkg., then add rum.

"Behold, I stand at the door and knock: if any man hear my voice, and open the door, I will come in to him, and will sup with him, and he with me."
Revelation 3 : 20

Decorative Frosting

- 8 C. sifted confectioner's sugar Juice of one lemon
6 Egg whites, slightly beaten

Sift sugar into a bowl. Make a well in sugar and put slightly beaten egg whites into it, add lemon juice a little at a time, beating constantly until smooth. Add only enough juice to make frosting easy to beat. Beat with an electric mixer at low speed 10 minutes, until a spoon inserted into the frosting stands up straight without falling over. Cover the bowl with a damp cloth until you are ready to use the icing. To put the cake together, spread vanilla filling on bottom tier. Set 10" tier in place, spread this with filling, then put on the 8" tier, spread with filling, and then the 6" tier on top. Frost the top of the 6" tier with frosting. Reserve a little amount of frosting, and use the rest to decorate the edges of each layer, using a cake decorator. Cut off the stems of 4 white roses or daisies, leaving about an inch. Dip the stems into the portion of reserved frosting, and insert miniature bride and groom in the center of the top tier.

Mrs. Van Gaalen

Cheesecake

Crumb crust: Combine 1½ cups finely crushed graham crackers or Zwieback, 1/3 cup sugar, and 1/3 cup melted butter. Press evenly on sides and bottom of lightly buttered 9" spring form pan. Bake at 350 degrees for 10 minutes. Cool.

Filling:

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| 1 Pound cream cheese | 1 tsp. vanilla |
| 1 Cup light cream | 1 tsp. grated lemon rind |
| ¾ Cup sugar | 1 Tbsp. lemon juice |
| 2 Tbsp. flour | 4 Eggs |
| ¼ tsp. salt | |

Allow cheese to stand at room temperature until soft. Cream and gradually blend in cream, beating until very smooth. Blend in sugar, flour, salt, vanilla, lemon rind and juice. Separate eggs, beat whites until stiff. Beat yolks lightly and blend into cheese mixture. Fold in egg whites. Bake at 350 degrees for 1 hour. Turn off heat open door of oven and let stand ½ hour. Remove from oven and cool completely before removing sides. Chill before serving.

Mrs. William Casey

Cakes

Cheese Cake

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|---------------------------------|-------------------|
| 3 - 8 oz. pkgs. of cream cheese | 1 tsp. of vanilla |
| 4 Eggs | 1 lemon, juiced |
| 1 Cup of sugar | |

Mix all ingredients together and put in graham cracker pie shell. Bake for 12-15 minutes in 350° oven. If cheese starts to rise before that time, take out of oven immediately.

Mix 1-8 oz. jar of sour cream with sugar and vanilla to taste, pour over the cheese and cook for 5 minutes at 500 degrees.

Chill for 6 hours at least.

Fran Garber

Harvest Moon Cake (Prune Cake)

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|---|-----------------------------------|
| 2¼ Cups sifted enriched all purpose flour | ½ Cup margarine |
| 2¼ tsp. baking powder | 1½ Cups granulated sugar |
| ¾ tsp. baking soda | 3 Medium Eggs, unbeaten |
| 1 tsp. salt | ¾ Cup sour milk or buttermilk |
| ½ Cup crisco | 1¼ tsp. vanilla |
| | 1¼ Cups finely cut, cooked prunes |

Heat oven to 375°, grease and line flat or layer pans. Sift together first four ingredients. Cream shortening and margarine, add sugar and then eggs, mix until very light and fluffy. At low speed beat in alternately until just smooth flour mixture and sour milk combined with vanilla. Stir in prunes with spoon and pour in pan. Bake 35 to 40 minutes or just until it starts to pull away from sides of pan. If cake is baked too long it is rather dry. Use whipped cream or other frosting if desired. I use it just plain.

Hazel Goodwin

Eggwhite Cake

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| 6 Whites of Eggs | ¼ Pound butter (melted) |
| 1½ Cup flour (sifted) | 1 tsp. baking powder |
| ¼ Cup sugar | ½ Cup raisins |

Beat the egg whites until stiff, add the flour, the sugar and the butter, then baking powder and raisins. Put in greased cake form, bake in moderately warm oven for about one hour (325°) and serve cold.

(From: Wereldrecepten voor de Hollandse Keuken, M. Wittop Koning.)
Annemarie de Heer

Tea Cake

$\frac{3}{4}$ Cup butter or shortening	1 tsp. cinnamon
2 Cups light brown sugar	1 Cup buttermilk
3 Eggs	$1\frac{1}{2}$ tsp. soda
$2\frac{1}{2}$ Cups sifted all-purpose flour	$1\frac{1}{2}$ Cup seedles raisins (cut-up) or currants
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ Cup chopped nuts
1 tsp. nutmeg	
1 tsp. cloves	

Cream shortening until fluffy and beat in sugar and eggs. Pour buttermilk into a bowl and stir in the soda. Combine sifted dry ingredients. Stir dry ingredients into the egg mixture alternately with the buttermilk. Stir in raisins or currants and nuts. Pour batter into a greased 9 inch cake pan that is 2" or more deep. Bake in a preheated oven 325 degrees F. for 1 hour, or until cake tests done. Turn out on cake rack to cool. The cake can be served with a dusting of confectioners' sugar or sliced and topped with whipped cream.

Mrs. Stella A. Mundt

Hungry Cake

2 Cups light brown sugar	$\frac{1}{2}$ tsp. cloves
$\frac{1}{2}$ Cup butter	$\frac{1}{4}$ tsp. nutmeg
2 Egg yolks	$2\frac{1}{2}$ Cups flour
1 Cup sour milk with 1 tsp. soda dissolved in it	

Makes 3 layers. 350° F. About 30 min.

Filling

1 Cup sugar	$\frac{1}{4}$ Cup water
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Boil together till threads without stirring - then add 1 cup chopped raisins and 2 egg whites beaten stiff.

Ruth Watkins

A simple, always moist Spice Cake

Mix and sift:

2 Cup flour	1 tsp. nutmeg
1 tsp. baking soda	1 tsp. cloves
1 tsp. cinnamon	$\frac{1}{4}$ tsp. salt

Cream 4 T. butter with $\frac{1}{2}$ c. sugar. Add $\frac{1}{2}$ c. molasses (+ 1 egg if desired), 1 c. sour milk and then the sifted mixture. Bake in 8" sq. pan about 30 min. at 350°. Frost when cool with vanilla butter frosting or serve warm with hard sauce.

R. C. Bergfield

Cakes

Walnut Cream Roll

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|----------------|--|
| 4 Egg whites | ¼ Cup sifted flour |
| ½ tsp. salt | ½ Cup chopped walnuts |
| 1 tsp. vanilla | 1 Cup heavy cream, whipped and sweetened |
| ½ Cup sugar | |
| 4 Eggs yolks | |

Beat whites with salt and vanilla till soft peaks form. Gradually beat in sugar. Beat yolks till thick and lemon-colored. Fold yolks into whites; carefully fold flour and nuts into this mixture. Line bottom and sides of 15½x10½x1-inch jelly-roll pan with waxed paper. Spread batter evenly in pan. Bake in moderate oven (375) 12 minutes or till cake springs back when lightly touched. Cool 5 minutes; loosen sides of cake and turn out onto towel sprinkled with sifted confectioners' sugar. Peel off paper; cool to lukewarm. Starting at narrow end, roll cake and towel together; cool on rack. Unroll; spread with whipped cream. Reroll cake and chill. Garnish top of cake with more whipped cream and nuts or grated semi-sweet chocolate.

Emily Fuller

Spice Cake

(Excellent for large groups)

8x12 inch sheet pan - over 350° - 45-50 minutes.

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|---|-------------------|
| 1 Cup shortening | ¼ tsp. cloves |
| 2 Cups sugar | 1 tsp. cinnamon |
| 2 Eggs | 1 tsp. allspice |
| 3 Cups all-purpose flour
(sifted before measuring) | 2 Cups buttermilk |
| 4 tsp. cocoa | 2 tsp. soda |

Cream shortening and sugar until light and fluffy. Add eggs and beat until thoroughly blended. Sift flour with cocoa and spices. Add dry ingredients and buttermilk, to which the soda has been added, to the shortening mixture. Beat only until ingredients are well blended. Do not overbeat. Bake in well-greased and floured pan. Remove from pan immediately. Cool on wire cake racks.

Icing for Spice Cake

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|-----------------------------|------------------------------|
| 6 Tbsp. butter or margarine | 1½ Cups confectioner's sugar |
| ½ Cup brown sugar | ½ tsp. vanilla |
| ⅓ Cup milk | ¼ tsp. salt |

Melt butter; add brown sugar and milk. Bring mixture to a boil and cook for 2 minutes. Remove from heat and cool. Beat in confectioner's sugar, vanilla and salt. The texture is greatly improved by using an electric mixer.

Mrs. Helen Humphreys

Welsh Cakes

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|----------------------------|----------------------|
| 10 Ozs. flour | 3 Ozs. currants |
| 3 Ozs. butter or margarine | 1 Lemon |
| 1 Oz. crisco | 1 tsp. baking powder |
| 2 Eggs | Milk |
| 3 Ozs. sugar | |

Rub fats into sifted flour, add currants, grated lemon rind. Dissolve sugar in 2 tablespoons warm milk. Add yolks of eggs, lemon juice. Mix this with dry ingredients and beaten whites of egg. Knead dough, roll. Cut into rounds. Cook in greased pan, on medium heat 4-5 mins. Turn often.

Dorothy Roberts

"And into whatsoever city ye enter, and they receive you, eat such things as are set before you."

Luke 10 : 8

Swirl-Top Cheese Cake

Crust:

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|-----------------------------------|---------------------------|
| 2 Cups fine Graham cracker crumbs | ½ tsp. cinnamon |
| ½ Cup sugar | ¼ tsp. nutmeg |
| | ½ Cup margarine or butter |

Combine crumbs, sugar and spices, cut in butter until blended. Press evenly on bottom and sides of heavily buttered 9" or 10" spring-form. Chill.

Filling:

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|--------------------------------|----------------------------|
| 1 Square unsweetened chocolate | 1 tsp. vanilla |
| 2 - 8 ounce pkgs. cream cheese | 1 Tbsp. grated orange peel |
| 1 Cup sugar | 1 Tbsp. orange juice |
| 6 Eggs, separated | 1 Cup whipping cream |

Melt chocolate over hot water. Meanwhile blend cream cheese and sugar until light. Add egg yolks one at a time, beating well after each addition; stir in vanilla, orange peel and juice. Beat egg whites until stiff; spoon into cheese mixture. Whip cream; fold with egg whites into cheese mixture until well blended. Spoon 1/3 of the filling into crumb lined pan - trickle a little of the chocolate over surface; swirl lightly into filling with the tip of a knife. Repeat twice more, ending with chocolate. (Take care that the chocolate is added in a fine stream to avoid bitter spots). Bake one hour at 300°. Turn off heat and leave cake in oven one hour longer. Remove from oven, cool at room temperature, then chill. Center will sink somewhat during chilling. When cold, loosen crust around sides of pan, release spring and remove from pan. Serves 12 to 16.

Frieda Bagwell

Cakes

Comfort Icing

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|------------------------|--------------------------|
| 1½ tsp. vanilla | ¾ Cup water |
| 2½ Cups sugar | 2 Egg whites (from cake) |
| ¼ Cup white corn syrup | |

Mix sugar, corn syrup and water together. Boil without stirring until it spins a thread (234°). Then add to well-beaten egg whites and beat until it holds its shape, about 15 minutes. Add vanilla. In summer-time, a little confectioners sugar was added to help icing hold shape.

Eleanor Hanlon

Caramel Frosting

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|--------------------------------------|----------------------|
| 1 Stick butter | 2 Tbsp. milk |
| ½ tsp. salt | Confectioners' sugar |
| 1 Cup firmly packed dark brown sugar | |

Measure butter, salt, milk and brown sugar into small saucepan. Heat lightly just to melt butter. Mix until sugar dissolves. Add enough sifted confectioners' sugar to make of right consistency to spread. This frosting may be frozen on the cake if you like.

Margaret Brewer

Broiled Icing

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|---------------------|--------------------|
| 6 Tbsp. soft butter | ½ Cup chopped nuts |
| ¾ Cup brown sugar | 1 Cup coconut |
| 4 Tbsp. cream | |

Blend and spread on warm cake; place under broiler until bubbly.

Lucille D. Holly

Color Vision Icing

Mix in top of double boiler:

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|---------------------------|--------------------------|
| 2 Unbeaten egg whites | 4 Tbsp. water |
| 1 Cup granulated sugar | ½ tsp. salt |
| ½ pkg. jello (any flavor) | 1½ tsp. white Karo syrup |

Place over boiling water and beat with electric mixer on high speed until icing holds stiff peaks. Remove from over boiling water and beat about one minute longer. Enough for 2-9 inch layers.

Mattie Burbage

