

## Miscellaneous Cakes

### ALMOND CAKE

1 c. sugar	1 tsp. baking powder
1-2 c. butter	1-2 c. milk
1 1-2 c. flour	3 egg whites
	1 tsp. almond extract

Bake for 25 min. in oven at 300 degrees, then increase to 350 degrees for 25 min.

*Mrs. Herbert E. Cole*

### BLITZ TORTE

1-2 c. shortening	1 tsp. B. P.
1-2 c. sugar	4 egg whites
1-8 tsp. salt	3-4 c. sugar
4 egg yolks, beaten light	1-2 c. almonds
1 tsp. vanilla	1 tb. sugar
3 tb. milk	1-2 tsp. cinnamon
1 c. sifted cake flour	

Cream shortening, beat in sugar and salt, then egg yolks, vanilla, milk and flour (sifted with B. P.). Spread mixture in two round greased cake pans. Beat egg whites until very light. Add 3-4 c. sugar gradually and spread on unbaked mixture in both pans. Sprinkle with almonds or nuts, 1 tb. sugar and cinnamon and bake in moderate oven (350 degrees) about 30 min. Let cool and put together with cream filling. Makes 1 9" layer cake.

*Frances Birch*

### BLUEBERRY CAKE

1 c. sugar	1 c. milk
1-4 c. butter	1 tsp. salt
2 heaping tsp. B. P. sifted into enough flour to form a thick batter	

Add enough blueberries to mix completely through batter.

*Ruth Chandler*

### BUTTERNUT CAKE

1-2 c. butter	2 tsp. B. P.
1-2 c. sugar	1-2 tsp. ginger
2 eggs well beaten	1-2 tsp. soda
1 c. maple syrup	1-2 c. hot water
2 1-2 c. flour	1-2 c. chopped butternut meats

Frost with maple sugar frosting.

*Sue Hooker*

### CHERRY LAYER CAKE

2 1-4 c. cake flour	1-4 c. Maraschino cherry juice
1-2 tsp. salt	
3 tsp. B. P., double action	16 Maraschino cherries, chopped
1 1-3 c. sugar	1-2 c. milk
1-2 c. shortening	1-2 to 2-3 c. egg whites, unbeaten
1-2 c. chopped walnuts	

Sift dry ingredients into bowl, add shortening, cherry juice, cherries and milk. Beat 2 min. Add egg whites, beat 2 min. Fold in nuts. Bake in 8 in. layer cake pans in moderate oven (350 degrees) 30 min.

*Mary Schoolcraft*

### CUP CAKES MADE FROM MY BEST GINGERBREAD

1-2 c. sugar	1 1-2 tsp. soda
1-2 c. butter or mixed butter and shortening	1 tsp. cinnamon
1 egg	1 tsp. ginger
1 c. molasses	1-2 tsp. cloves
2 1-2 c. sifted flour	1-2 tsp. salt
	1 c. hot water

Bake 35 min. Bake in muffin tins and ice with chocolate. It is very light.

*Agnes Goslant*

### FOUNDATION TWO-EGG CAKE (25 min. 375 degrees)

1-2 c. softened shortening	1 tsp. vanilla
1 c. sugar	2 c. sifted cake flour
2 eggs	2 tsp. B. P.
1 c. milk	1-2 tsp. salt

Sift flour, measure, add B. P. and salt and sift again. Cream shortening on speed 8. Add sugar gradually and continue creaming. Add 1 egg at a time and cream to a lemon color. Add sifted dry ingredients alternately with milk, using speeds 1 to 3. Add vanilla and beat only until blended. Bake in 8" x 9" pan.

*Marcia Livingston*

### GRAHAM CRACKER CAKE

1-2 c. butter mixed thoroughly with 1 c. sugar. 2 tsp. baking powder mixed with 30 graham crackers, crushed and rolled into flour, 2 c. Add crumbs alternately with 1 c. milk and yolks of 2 eggs well beaten. When mixed add 3-4 c. dry cocoanut and lastly add 2 well beaten egg whites folded in. Grease pans well and use waxed paper. Bake at 375 degrees for 40 min. When done put a cream filling between layers and top with unsweetened whipped cream. Serve with coffee.

*Mrs. Eva A. Wood*

### JELLY ROLL

- |                        |                          |
|------------------------|--------------------------|
| 1 tsp. B. P.           | 3-4 c. sifted sugar      |
| 1-4 tsp. salt          | 3-4 c. sifted cake flour |
| 1-2 tsp. lemon extract | 1 c. jelly               |
| 4 eggs                 |                          |

Add B. P., salt and flavoring to eggs; set bowl over hot water in bottom of double boiler; beat until thick and lemon colored adding sugar by tablespoonfuls. Remove bowl from heat. Fold in flour. Turn into greased, paper lined shallow pan 16" x 11"; bake in hot oven, 400 degrees, about 13 min. Turn from pan onto cloth covered with powdered sugar; remove paper; quickly cut off crisp edges, Spread with jelly; roll; wrap in cloth and cool on rack.

*Barbara McBride*

### LAZY DAISY CAKE

- |  |                        |
|--|------------------------|
| 2 eggs                                   | 1 c. sifted cake flour |
| 1 c. sugar                               | 1 1-4 tsp. B. P.       |
| 1 tsp. vanilla                           | 1-2 tsp. salt          |
| 1-3 c. milk scalded and add 1 tb. butter |                        |

#### Frosting

- |                    |                  |
|--------------------|------------------|
| 3 tb. butter       | 1-2 tsp. vanilla |
| 1-3 c. brown sugar | 1-2 c. cocoanut  |
| 2 tb. cream        |                  |

Scald milk, add butter and slightly cool. Beat eggs, add sugar and vanilla. Add milk and flour alternately. Bake in moderate oven. Mix ingredients for frosting. Spread on cake while it is still warm and put in oven until cocoanut is brown.

*Mrs. C. F. Moore*

### MAPLE SUGAR CAKE

- |                   |                     |
|-------------------|---------------------|
| 1 c. maple sugar  | 1 tsp. cream tartar |
| 1-2 c. shortening | 1-2 tsp. soda       |
| 1-2 c. sweet milk | 1-2 c. butternuts   |
| 2 c. flour        |                     |

Mix and bake in greased tin in moderate oven.

*Phyllis Graves*

### OLD FASHIONED CREAM CAKE

- |                            |                  |
|----------------------------|------------------|
| 1 1-2 c. sifted cake flour | 2 eggs, unbeaten |
| 1 1-2 tsp. B. P.           | Heavy cream      |
| 1-2 tsp. salt              | 1 c. sugar       |

Sift flour once, measure, add baking powder and salt and sift together three times. To eggs in cup add enough cream to fill cup. Beat with rotary egg beater, adding sugar, then flour. Bake in two greased 9-in layer pans in moderate oven, 375 degrees 25 min. Put layers together and cover top with whipped cream.

*Phyllis Taylor*

### ORANGE ICE BOX CAKE

1-3 c. orange juice                      1-2 lb. marshmallows  
1-3 c. gingerale                      1 jar whipped cream  
Lady fingers or Drakes sponge cake

Dissolve marshmallows and orange juice in double boiler, cool, add gingerale and whipped cream. Pour into bread pan lined with lady fingers or sponge cake. Put in ice box overnight.

*Mrs. Herbert E. Cole*

### ORANGE REFRIGERATOR CAKE

Sift together:

3-4 c. sugar                      1-3 tsp. salt  
2 level tb. cornstarch                      2 level tb. flour

Add 3-4 c. boiling water and cook in double boiler until thickened. Add juice of 2 oranges, juice of 1 lemon, rind of 1 orange grated, yolks of 2 eggs. Cook a few minutes more. Add about a level tsp. butter and set aside to cool. When cool, add stiffly beaten whites of 2 eggs. Have ready two round sponge layers (8" ones preferred). Split each layer across, making 4 thin layers, and spread the filling between all layers but do not put any of top. Store the whole layer cake covered in the refrigerator and leave it overnight. A few hours before serving, beat 1-2 pt. heavy cream, flavor it with a tsp. vanilla and 1-2 tsp. almond (optional). Spread whipped cream over top and sides of cake and set cake back in refrigerator until time to serve it.

*Bertha R. Smith*

### PINEAPPLE FEATHER CAKE

1 1-2 c. sifted cake flour                      1 1-2 c. sugar  
1 tsp. B. P.                      1-2 c. pineapple juice  
6 eggs separated                      1 tb. lemon juice  
1-4 tsp. salt

Sift flour and B. P. four times. Beat egg whites and salt until stiff, add 3-4 c. sugar about 2 tb. at a time, beating well after each addition. Beat yolks, add remaining sugar and fruit juices and beat until thick enough to hold a soft peak. Fold flour about 1-4 of it at a time into yolk mixture. Fold in egg white mixture. Bake in tube pan 50 min.

*Mrs. C. F. Moore*

### VELVET CAKE

Beat 2 egg whites. Beat 2 egg yolks. Add 1-2 c. sugar to each beat then combine. Add 1 large c. flour, 1 tsp. cream tartar, 1-2 tsp. soda, 1-2 tsp. salt. Beat until smooth, then add 1-2 c. hot water.

*Mrs. Clarence Esden*

### VELVET LUNCH CAKE

1 c. sugar	1 tsp. soda
1 egg	2 tb. molasses
1-2 c. butter	1-2 tsp. cloves
1 c. sour milk or buttermilk	1-2 tsp. nutmeg
	Flour enough to thicken

*Julia V. Robinson*

### WASHINGTON CREAM PIE

1 c. sifted cake flour	1-4 tsp. salt
1 tsp. B. P.	3 eggs
6 tb. hot milk	1 c. sugar
2 tsp. lemon juice	

Sift the dry ingredients three times. Beat eggs until very thick and light about 5 min. Add sugar gradually, beating constantly. Add lemon juice. Fold in flour, a small amount at a time. Add hot milk and stir quickly until thoroughly blended. Turn at once into two round 9-inch layer pans, 1 1-2 in. deep, greased lightly on bottoms only. Bake in moderate oven, 350 degrees, 20 to 25 min. Cool. Spread red jelly between layers and pile whipped cream on top.

*Ida Chandler*

### WHIPPED CREAM CAKE

2 eggs	1 1-2 tsp. B. P.
1 c. sugar	1-2 tsp. salt
1 1-2 c. cake flour	1 tsp. vanilla
1-2 pt. heavy cream whipped	

Beat eggs and sugar together, add dry ingredients, sifted together. Mix well, add vanilla. Fold in whipped cream. Pour into greased pan and bake 30 min. at 350 degrees.

*Phyllis Graves*

### PLANTATION MARBLE CAKE

2 c. sifted flour	1-4 tsp. salt
2 tsp. B. P.	

Sift together and add to the following mixture: 1-2 c. shortening, creamed into 1 c. sugar—add 2 eggs well beaten and 2-3 c. milk. Divide batter in half. To one half add:

2 T. molasses	1-2 tsp. cloves
1 tsp. cinnamon	1-2 tsp. nutmeg

Put by T. in greased loaf pan 8" by 4" by 3", alternating the light and dark mixtures. Bake in moderate oven (350 degrees) 1 hr., 15 min. or until done. Spread with butter frosting.

*Elizabeth Achilles*

### MAPLE WALNUT CAKE

Cream together 1-2 c. shortening and 1 1-2 c. sugar. Stir in 2 eggs. Sift together, three times, 2 1-2 c. cake flour, 2 1-2 tsp. B. P. and 1-2 tsp. salt. Add, alternately, with 1 c. milk to first mixture. Add 1-2 tsp. maple flavoring, 1 c. chopped nutmeats and beat until creamy. Bake in moderate oven. Frost with maple flavored frosting, topped with nutmeats.

*Bernice Mackay*

### BANANA CAKE

1-2 c. shortening	1-4 tsp. salt
1 1-2 c. sugar	1-2 c. sour milk
2 eggs	1 tsp. vanilla
2 c. flour	3 bananas mashed
1 tsp. soda	1 c. chopped nuts
2 tsp. B. P.	(optional)

Cream shortening, gradually add sugar. Add eggs, beating well. Sift flour three times with soda, B. P. and salt. Add alternately with sour milk. Add vanilla. Add mashed bananas and nuts. Bake in layer tins 35 min.

*Helen Ashford*

### UP-SIDE DOWN CAKE

1-4 c. butter	1 c. brown sugar
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Cook gently until dissolved in a deep cake tin. Remove from the fire and add 1 c. pecans (optional) and either pineapple slices or peaches. Cover the fruit with the following mixture:

1 c. flour	1 c. sugar
1 tsp. B. P.	Salt
4 eggs	Vanilla

Separate the eggs and beat whites very light. Slowly add sugar, then the beaten egg yolks. Sift together the flour and B. P., fold into the egg mixture with vanilla and salt. This makes a large desert, will serve 8 or 10.

*Mrs. F. G. Shaw*

### White Cakes

#### SNOW CAKE

1-4 c. butter	2 1-2 tsp. B. P.
1 c. sugar	2 egg whites
1-2 c. milk	1-2 tsp. vanilla or
1 2-3 c. flour	1-4 tsp. almond extract

Bake 45 min. in a deep narrow pan.

*Alice Douglas*

### SNOW FLAKE CAKE

1-2 c. shortening  
Cream. Add 1 c. sugar, 1-2 c. milk, 1 c. flour sifted with 1 tsp. B. P. and 1-2 tsp. salt. Lastly add stiffly beaten whites of 3 eggs. Bake in moderate oven.

*Doris C. McBride*

### DELICATE WHITE CAKE

Measure into sifter:

2 c. sifted cake flour

1 c. sugar

Measure into bowl:

1-2 c. shortening

Measure into cup:

3-4 c. milk

1 tsp. vanilla

Have ready 3 egg whites, beaten to meringue with 1-4 c. sugar. Mix or stir shortening just to soften. Sift in dry ingredients, add milk, and mix until all flour is dampened. Then beat 2 min., add the meringue, beat 1 min. longer. Bake in moderate oven 375 degrees, about 25 min. for layer or 30 min. for 10" x 12" x 2" cake.

*Ida Chandler*

### HEAVENLY WHITE CAKE

1 1-2 c. sugar

3-4 c. water

2 2-3 c. cake flour

1 tsp. vanilla

1 1-2 tsp. salt

1-4 tsp. orange extract

4 tsp. B. P.

1-4 tsp. cream tartar

2-3 c. Mazola salad oil

4 egg whites

4 egg yolks

Mix and sift together first four ingredients. Make a well and add in order: Mazola, egg yolks, water and flavoring. Beat until smooth. Add cream tartar to egg whites. Beat until whites form very, very stiff peaks. Gently fold first mixture into egg whites until well blended. Turn into ungreased tube pan. Bake in 325 degree oven 75 to 80 min.

*Jerry Livingston*

### SMALL WHITE CAKE

Cream 3-4 c. sugar with 4 tb. shortening; 1 beaten egg; 1 1-4 c. flour sifted with 1 1-4 tsp. B. P. 1-2 c. milk; 1 tsp. vanilla. Bake in pan 7" x 7" x 1 3-4".

*Mrs. W. G. Darling*

### WHITE CAKE I

2 eggs, whites and yolks  
beaten separately

1-2 c. sweet milk

2 level tsp. B. P.

1 c. sugar

1 1-2 c. flour

1-3 c. butter

Vanilla and salt

Beaten egg whites added last.

*Lizzie Butson*

### WHITE CAKE II

1-2 c. shortening	2 unbeaten eggs
1-2 tsp. salt	2 1-2 tsp. B. P.
1 tsp. vanilla	2 c. sifted flour
1 c. sugar	3-4 c. milk

Combine shortening, salt and vanilla. Add sugar and cream until light and fluffy. Add eggs one at a time beating thoroughly after each addition. Add the rest and beat. Bake at 374 degrees for 25 min.

*Gladys Greenwood*

### WHITE PARTY CAKE

1-2 c. shortening	1-4 tsp. salt
1 1-2 c. sugar	3 tsp. B. P.
1-2 c. milk	1-2 c. water
3 c. sifted cake flour	1 tsp. vanilla
3 egg whites, beaten very light	1-4 tsp. almond

Cream the shortening, gradually work in the sugar. Sift flour, B. P. and salt together and add to the first mixture alternately with the water and milk; beat in the extracts and fold in egg whites. Bake in two big layers or 9" x 12" cake pan at 350 degrees.

*Barbara McBride*

### SPONGE CAKES

#### CREAM SPONGE CAKE

Beat 2 eggs in a large cup; fill cup with thick sweet cream

1 c. sugar	1 tsp. cream of tartar
1 c. flour	1-2 tsp. salt
1 tsp. soda	Use any flavor preferred

*Mary Craig*

#### HOT WATER SPONGE CAKE

Yolks of 2 eggs	Whites of 2 eggs
1 c. sugar	1 c. flour
6 tb. hot water or milk	1-4 tsp. salt
1-4 tsp. lemon extract	1 1-2 tsp. B. P.

Beat yolks of eggs until thick and lemon colored, add one-half the sugar gradually and continue beating, then add water, remaining sugar, lemon extract, whites of eggs beaten until stiff and flour mixed and sifted with salt and B. P. Bake 25 min. in moderate oven.

*Margaret Nunn*

### SPONGE CAKE I

1 1-4 c. sugar	1 3-4 c. fine pastry flour
3 eggs	2 tsp. B. P.
3-4 c. cold water	1-4 tsp. salt
Flavoring	

Beat egg yolks with water until very light, add sugar and flavoring and beat 7 min. Sift together flour, salt and B. P. and add to first mixture. Fold in beaten whites and bake in ungreased tube pan for about 50 min. in slow oven.

*Zerella Bailey*

### SPONGE CAKE II

3 eggs well beaten	1 1-4 c. sugar beaten
1 c. flour with 1 tsp. cream of tartar beaten in	
1-2 c. cold water with 1-2 tsp. soda dissolved in the water and beaten	

Then add 1 more c. of flour and beat in.

*Lizzie Butson*

### SPONGE CAKE III

3 egg yolks	3-4 c. cold water
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Beat until thick and lemon colored. Add 1 1-4 c. sugar and beat 7 min.; 1 3-4 c. of cake flour sifted with 1 3-4 tsp. B. P. and little salt four times. Fold in and add flavoring. Last add 3 egg whites beaten stiff. Bake in tube pan 50 min. at 250 degrees. Then raise temperature to 350 degrees for ten minutes. Sponge cake pan should not be greased.

*Mrs. Floyd Niles*

### TWO EGG SPONGE CAKE

2 egg yolks and 3-4 c. water beaten to make 1 qt. of liquid. 1 1-4 c. sugar—add to liquid and beat 8 min. (not electric beater). Sift together 1 1-2 c. cake flour, 1 1-2 tsp. B. P., 1-4 tsp. salt. Add to liquid, fold in two stiffly beaten egg whites. Add 1 tsp. vanilla. Bake in tube pan 45 min. at 350 degrees.

*Jerry Livingston*

### YELLOW ANGEL FOOD CAKE

1 1-2 c. sugar and 1-2 c. water boiled together until it spins a thread. 6 egg whites and 6 egg yolks beaten separately. Add whites to sugar and stir until cool. Add yolks and fold in 1 1-2 c. pastry flour, 1-4 tsp. salt, 1 tsp. cream of tartar and 1-2 tsp. vanilla.

*Jerry Livingston*

### SUNSHINE CAKE I

4 egg yolks	1 1-2 c. flour
1 c. sugar	1-2 tsp. soda
2-3 c. sweet milk	1 tsp. cream tartar
Flavor with lemon	

*Bernice Blair*

### YELLOW ANGEL FOOD SPONGE CAKE

1 1-4 c. sugar and 3-4 c. water boiled until it threads. Pour over 6 egg whites beaten stiff. Add 1 tsp. vanilla. Beat until cold. Add 6 egg yolks, beaten until light. Mix thoroughly. Fold in 1 c. pastry flour, 1 tsp. cream tartar, 1-4 tsp. salt, sifted four times. Pour into ungreased angel food pan. Bake one hour in moderate oven. Coffee may be used instead of water to give a mocha taste.

*Vivian Churchill*

### SUNSHINE CAKE II

- |  |                      |
|--|----------------------|
| 1 1-2 c. sifted sugar  | 2 tb. cold water     |
| 1 1-2 c. sifted flour  | 1-3 c. boiling water |
| 6 eggs   | 1 tsp. vanilla       |
| 1-2 tsp. cream tartar  | 1-8 tsp. salt        |
| 1. Whip egg yolks and beat in sugar and cold water.                              |                      |
| 2. Beat in hot water gradually.  |                      |
| 3. Fold flour into egg yolk mixture.   |                      |
| 4. Fold in vanilla.  |                      |
| 5. Whip egg whites stiff with cream of tartar, and fold whites into cake batter. |                      |
| 6. Bake in angel cake pan at 350 degrees for one hour.                           |                      |

*Florence Dole*

### SOUR CREAM CAKE III

2 eggs broken into a cup, and filled with sour cream. 1 c. sugar, 1 1-2 c. flour, small tsp. soda, pinch salt. Flavor to taste. Bake in moderate oven.

*Phyllis Taylor*

### SOUR CREAM CAKE II

- |                                   |                             |
|-----------------------------------|-----------------------------|
| 1 c. sugar                        | 1-2 tsp. soda               |
| 2 eggs                            | 1-2 tsp. salt               |
| 1 c. thick sour cream             | 1 tsp. B. P., double acting |
| 1 1-2 c. sifted all-purpose flour | 1 tb. vanilla               |

Mix in order given beating well with each addition. Add flour in 2 or 3 divisions, beat well each time. Bake in a cake tin 8" x 8" x 2" in a fairly hot oven—400 degrees. Frost with: 1 1-2 c. sugar and 1-2 c. milk boiled gently for six min. Add 2 tb. butter and boil six min. longer. Remove from heat, add 1 tsp. vanilla, cool and beat until creamy. Spread on cake.

*Mary Jo Quimby*  
*Phyllis Graves*

## Angel Cakes

### ANGEL CAKE

6 egg whites	2-3 c. flour
Pinch of salt	1 tsp. vanilla
1 c. sugar	1 tsp. cream tartar

Beat whites to a stiff froth, add sifted sugar, salt and flour—sifted four times, sifting the cream tartar with it the last time. Bake in moderate oven 40 min.

*Zerella Bailey*

### ANGEL FOOD

1 1-2 c. egg whites (about 11-13 eggs)	1 1-4 c. cake flour, sift once, measure and sift three times
1-2 tsp. salt	1 tsp. vanilla
1 tsp. cream of tartar	
1 1-2 c. sugar	

Beat the egg whites with the salt until frothy, add the cream of tartar, beat stiff but not dry. Fold in the sugar 3 tablespoons at a time, then flour gradually, and last the flavoring. Pour into angel cake pan and bake at 300 degrees to 325 degrees until firm to touch. 1 to 1 1-4 hours.

*Mary Schoolcraft*

### ANGEL SUNSHINE CAKE

Add pinch of salt to 5 egg whites, beat until light, add 1-4 tsp. cream of tartar, beat until stiff, add 1-2 tsp. vanilla and fold in 1-2 c. sugar and 1-2 c. cake flour. Yellow part—Beat yolks of 5 eggs until light, add 3 tb. cold water and 1-2 c. sugar, beat again. Sift 1-2 c. cake flour, 1 tb. cornstarch, 1 tsp. B. P., add to mixture and beat. Add 1-2 tsp. vanilla or orange. Put yellow batter in bottom of tube pan and place white on top. Bake 50 minutes at 325 degrees.

*Mrs. W. P. Thorn*

## Spice Cakes

### APPLE SAUCE CAKE

Temperature 325 degrees	Time 1 hour
1-2 c. soft butter	2 c. cake flour
1 1-2 c. sugar	2 tsp. soda
3 eggs	1 tsp. cinnamon
1 1-2 c. apple sauce	1-2 tsp. nutmeg
1-2 c. chopped nuts	1-2 tsp. salt
1 c. chopped dates	

Cream butter, sugar and eggs together until fluffy. Sift flour, salt and spices together. Put soda in the apple sauce. Add alternately the flour and apple sauce to the sugar and butter mixture. Lastly add nuts and dates.

*Alice Wells*

### BANANA SPICE CAKE

2 3-4 c. sifted flour	3-4 tsp. nutmeg
2 tsp. B. P.	2-3 c. shortening
1 tsp. soda	1 3-4 c. sugar
1 tsp. salt	2 eggs, well beaten
1-4 tsp. cloves	1 2-3 c. mashed bananas
1 1-2 tsp. cinnamon	2 tsp. vanilla

*Vivian Churchill*

### BOILED RAISIN CAKE I

1 1-2 c. seedless raisins, cover with water and simmer 20 min. Drain and cool. Cream 1-4 c. shortening with 3-4 c. sugar and 1 egg. Add 2 c. flour, sifted with 1 tsp. soda, 1 tsp. each nutmeg and cinnamon, alternately with 3-4 c. water from the boiled raisins. Add raisins dredged with 1-4 c. extra flour. Bake 1 hr. in moderate oven.

*Doris McBride*

### SOUR CREAM SPICE CAKE

1-2 c. molasses	2 c. pastry flour
1-2 c. sour cream	1 tsp. soda
1-2 c. sour milk	1-2 tsp. cloves
1 egg, beaten	1 tsp. cinnamon
1-2 c. sugar	

Mix molasses, sour cream, sour milk, and egg together. Add sugar. Sift flour, measure and sift with other dry ingredients. Add to first mixture and stir until smooth. Bake in two greased layer cake pans in moderate oven (375 degrees) for 30 min. or until done.

*Agnes Farrow*

### SPICE APPLE CAKE

1 1-2 c. sifted flour	1-2 tsp. nutmeg
2 tsp. B. P.	1 c. sugar
1-2 tsp. soda	1-2 c. shortening
1-2 tsp. salt	1 c. apple sauce
1-2 tsp. cinnamon	(unsweetened)
1-2 tsp. allspice	1 c. raisins
1-2 c. chopped nuts (optional)	1 egg

Sift dry ingredients into mixing bowl; add shortening, apple sauce, raisins and nuts. Beat 2 min., blending well. Add egg and beat 1 min. longer. Spread in well greased 9 in. square pan. Bake in moderate oven (350 degrees) about 45 to 50 min. Let cake stand about 5 min. before removing from pan. Frost as desired.

*Agnes Goslant*

### SPICE CAKE I

1 c. maple syrup	1-2 tsp. nutmeg
1-4 c. shortening	1-2 tsp. cinnamon
1 egg	or to suit taste
2 c. flour	1 tsp. B. P.
1 tsp. soda in 1 c. sour milk	Raisins and nuts may be added

*Stella Berwick*

### SPICE CAKE II

5 tb. shortening	1 c. light brown sugar
1 egg yolk	1-4 tsp. salt
1-2 tsp. vanilla	1-2 tsp. soda
1-2 tsp. B. P.	1-2 tsp. cloves
1-2 tsp. cinnamon	2-3 c. sour milk

Cream shortening and sugar, add egg yolk, vanilla and mix well. Sift dry ingredients and add alternately with milk. Beat egg white until stiff, add 1-2 c. light brown sugar gradually. Spread over cake and cover with chopped nuts. Bake 45 to 50 min.

*1/2 c. flour*

*Muriel Randall*

### RAISIN CAKE

Boil together for 5 min.:

1 lb. raisins	Salt
2 tb. shortening	1 1-2 c. water
1 c. sugar	

Cool this mixture and add:

About 2 c. flour	1 tsp. soda
1 tsp. cinnamon	1-4 tsp. cloves

Bake about 1 1-4 hours in a moderate oven.

*Peggy Munger*

### RAISIN, NUT, SPICE CAKE

1-3 c. shortening	1 tsp. nutmeg
1 c. sugar	1 tsp. cinnamon
2-3 c. hot coffee	1 tsp. allspice
1-2 c. sour milk	1 tsp. cloves
1 2-3 c. flour	1-2 tsp. salt
all-purpose	1 tsp. soda

1-3 c. each cut nuts and raisins

Cream lightly shortening and sugar, add sour milk with soda and hot coffee, mix lightly then add from sifter the flour, salt and spices, lastly the nuts and raisins dredged in flour. Bake in sq. pan 25 min. at 370 degrees; loaf pan 40 to 45 min. at 325 degrees.

*Ruby Goslant*

### INEXPENSIVE SPICE CAKE

1-2 c. shortening

1 c. sugar

1 egg

Cream butter and sugar, add egg well beaten

1 c. sour milk in which 1 tsp. of soda has been dissolved

1 1-2 c. flour

Spice

Salt

Bake in small loaf. This cake also makes a good dessert served with lemon sauce.

*Mrs. F. G. Shaw*

### DARK CAKE

Yolks of 2 eggs

3-4 c. sour milk

2-3 c. sugar

1-2 tsp. cinnamon

1-3 c. molasses

1-2 tsp. cloves

1 1-4 c. flour

1 tsp. soda dissolved in a little cold water

#### Filling

Whites of 2 eggs; 1 large c. sugar boiled until it threads then added to beaten whites. Beat. Put on cake when cold.

For layer cake take one-half of the frosting and add 1-2 c. chopped raisins for between layers.

*Mrs. E. J. Hobart*

### DATE AND NUT CAKE

Best baked in angel cake pan

1 c. sugar

1 tsp. soda

1-4 c. butter or margarine

1 c. thick sour milk

1 whole egg or 2 yolks

2 small c. flour

1 tsp. cinnamon

1 tsp. cloves

1 scant c. dates

1-2 c. nut meats, cut

Bake in medium oven about 45 min.

*Elsie Choate*

### FLAKE CAKE

Yolks of 2 eggs

1 tsp. soda

1-3 c. molasses

1-2 tsp. cinnamon

2-3 c. sour milk

1-2 tsp. nutmeg

2-3 c. sugar

1-2 tsp. cloves

1 1-4 c. flour

Bake in two round tins. Filling:

1 1-2 c. sugar boiled with 1-2 c. water until it threads. Pour over beaten whites of two eggs. Add 1 c. chopped raisins. Beat well.

*Mrs. F. A. Miller*

### INEXPENSIVE DARK FRUIT CAKE

1 lb. seeded raisins	2 eggs
1 1-2 c. water	1-2 tsp. salt
1 1-2 c. sugar	1 tsp. cinnamon
1-4 c. butter	1-2 tsp. cloves
2 1-2 c. flour	1-2 tsp. allspice
1 tsp. B. P.	1 c. nut meats
1 tsp. soda	1-2 c. citron

Wash raisins and cook with water and sugar 5 min. Add butter and set aside to cool. Sift flour, soda, B. P., salt and spice together. Add nut meats and sliced citron to flour mixture. Beat eggs until very light and fluffy. Add raisin mixture, then flour mixture. Beat well. Pour in 8 in. cake pan and bake 1 1-2 hours at 350 degrees. Will make a 3 lb. cake. Dates, apricots and candied cherries may be used instead of raisins or enough of each to make 1 lb.

*Zerella Bailey*

### POOR MAN'S FRUIT CAKE

Combine:

2 c. sugar	1 tsp. nutmeg
1 lb. seeded raisins	1-2 tsp. cloves
3 c. hot water	1-4 tsp. allspice
4 tb. shortening	1 tsp. salt
2 tsp. cinnamon	

Boil gently for 15 min. Let stand until cold. Sift 4 c. flour and 2 tsp. soda. Mix well and bake about one hour in moderate oven. Makes two small loaves and will keep well.

*Mary Craig*

### BOILED RAISIN CAKE II

1 c. sugar	1-2 tsp. B. P.
1-2 c. shortening	1 tsp. cinnamon
3 tb. molasses	1-2 tsp. cloves
1 c. raisins, which have been boiled 20 min.	Little nutmeg
1 c. strong cold coffee	2 1-2 c. flour before sifting
1 tsp. soda	Add nuts if desired

*Mrs. C. F. Moore*

### CREAM FRUIT CAKE

1 egg	2 c. flour
1 c. sugar	1-2 tsp. soda
1 c. sour cream	1-2 tsp. nutmeg
1 c. stoned raisins	1-2 tsp. cinnamon
1 tb. molasses	1-2 tsp. cloves

*Mrs. F. A. Miller*

### CHRISTMAS FRUIT CAKE

1-2 lb. butter	1 tsp. cinnamon
1-2 lb. sugar	1-2 tsp. nutmeg
4 eggs	1-4 tsp. allspice
3-4 c. milk	6 oz. candied orange peel
2 c. flour	6 oz. candied lemon peel
1 1-2 tsp. B. P.	6 oz. cherries
1 lb. raisins	6 oz. citron
1 c. broken nut meats	

Cream butter, add sugar gradually, separate eggs, add beaten yolks to butter and sugar than the milk, flour and B. P., sifted. Add raisins, peels, nuts and spices lastly fold in stiffly beaten egg whites. Bake in tube tin 2 -12 hours, 325 degrees.

*Louise Kinerson*

### Chocolate Cakes

#### BANANA CHOCOLATE CAKE

2 1-4 c. sifted flour	1 c. mashed ripe bananas
1 tsp. B. P.	1-2 c. thick sour milk
3-4 tsp. soda	2 eggs
1-2 tsp. salt	2 sq. chocolate (melted)
2-3 c. sugar	1 tsp. vanilla

*Erlene Moore*

*1/2 c. shortening*

#### CHOCOLATE CAKE I

1 1-2 c. sugar creamed with 1-2 c. butter  
2 eggs, whites and yolks beaten separately  
1 1-2 c. flour, sift three times  
2 sq. chocolate melted with 5 tb. hot water, melt and cool  
1 tsp. B. P., 1-4 tsp. salt, 1-2 c. milk  
Bake 50 min., 25 at 300 degrees, 25 at 350 degrees.

*Mrs. Herbert E. Cole*

#### CHOCOLATE CAKE II

4 sq. chocolate	1-4 c. butter
1-2 c. sugar	1-2 c. sugar
1-2 c. sweet milk	1-4 c. sour milk
Yolk of 1 egg	1 egg
	1 1-8 c. flour
	1-2 tsp. soda
	Vanilla

Melt chocolate over hot water, add 1-2 c. sugar and gradually the sweet milk, then egg yolk. Cook until mixture thickens. Set aside to cool. Combine with other mixture and add vanilla.

*Alice Douglas*

### CHOCOLATE CAKE III

1-2 c. shortening, butter and lard thoroughly creamed. Add 1 measuring c. heaped with sugar and cream with shortening. Add 2 eggs, unbeaten—mix well. Take 1-2 c. cocoa and make smooth with hot water, then fill this cup to over-flowing with thick sour milk and add to the mixture. Lastly add 1 1-2 level c. cake flour, sifted with 1 level tsp. soda and 1-2 tsp. salt and 1 tsp. vanilla. Beat hard. Bake in a moderate oven 35 to 40 min.

*Mrs. Eva Harvey*

### CHOCOLATE CAKE IV

1 c. sugar creamed with 2 sq. melted chocolate and butter size of an egg. 1 or 2 eggs—added to above.

1-2 c. boiling water

1 level tsp. soda dissolved  
in a little cold water

1 1-2 c. flour

1 large tsp. B. P.

1-2 c. boiling water

1 tsp. vanilla

*Mrs. John Holden*

### CHOCOLATE CAKE V

1 1-2 c. sifted cake flour, sift with 1 tsp. soda and 1-4 tsp. salt. Dissolve 1 c. sugar in 1 c. sour milk or buttermilk. Add 1 well beaten egg; blend in 2 sq. melted unsweetened chocolate and 2 tb. melted butter. Add dry ingredients; beat after each addition. Add 1 tsp. vanilla last. Turn into buttered 8 by 8 loaf pan. Bake 35 min. at 350 degrees.

*Mrs. Carrie Somers*

### CHOCOLATE CAKE VI

3 rounding tb. cocoa, add 1-2 c. cold water. Put on stove and melt. 1 egg beaten well, cream 1 1-4 c. sugar with 1-2 c. lard (not butter), add to egg gradually.

1-2 c. sour milk

1 tsp. soda

1 3-4 c. flour

Salt

1 tsp. vanilla

Lastly add cocoa and water. Beat a long time.

*Ellen Thresher*

### CHOCOLATE ROLL CAKE

6 tb. sifted flour

4 egg whites

1-2 tsp. B. P.

4 egg yolks

1-4 tsp. salt

1 tsp. vanilla

2 sq. unsweetened melted chocolate

*5/4 c. sugar*

Sift flour once, add B. P. and salt, sift together three times.

Fold sugar into stiffly beaten egg whites a small amount at a time, add stiffly beaten yolks and vanilla, fold in flour gradually, then beat in chocolate gently but thoroughly. Bake about 15 min. in shallow pan. Turn onto moist towel and frost with white of egg frosting or marshmallow fluff.

*Vivian Churchill*

### COCOA CAKE

1-2 c. cocoa	1 tsp. vanilla
1-2 c. water	2 eggs, unbeaten
1 1-2 c. sugar	2 c. cake flour
1-2 c. vegetable shortening	1 tsp. soda
1 c. milk	1 tsp. salt

Mix cocoa and water and set aside. Add soda, salt and sugar to sifted flour. Stir shortening to soften. Sift in dry ingredients and add 2-3 of the milk. Blend until flour is dampened, then beat one minute. Add eggs and rest of milk and beat one minute. Add cocoa mixture and vanilla and beat one minute. Bake in moderate oven.

*Barbara McBride*

### COCOA DIVINITY CAKE

Sift together into bowl:

1 7-8 c. cake flour	1-2 tsp. soda
1 1-2 c. sugar	1 tsp. salt
1 1-4 tsp. B. P.	6 tb. cocoa

Add:

2-3 c. high grade shortening	1 c. buttermilk or sour milk
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Beat with spoon or mix with electric mixer on slow for 2 min. Add:

1-2 to 2-3 c. unbeaten eggs (2 large)	1-4 tsp. red food coloring
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Beat 2 more min. Bake in layers 30 to 35 min. or in square 45 to 50 min. at 350 degrees.

*Ida Chandler*

### COCOA ROLL

Beat yolks of 5 eggs. Add 3-4 c. powdered sugar, 1-4 tsp. vanilla, 1-8 tsp. salt. Fold in whites of 5 eggs beaten stiff. Spread in greased tin and bake like jelly roll for 10-12 min. Fill with whipped cream. Serve with chocolate sauce.

*1/2 c. cocoa*

*Doris C. McBride*

### ELECTRIC CHOCOLATE CAKE

1 c. sugar	1 egg
2 tb. butter	3-4 c. milk
2 sq. chocolate	1 1-2 c. flour
7-8 tsp. soda	Vanilla

Place all in bowl and beat adding melted chocolate and butter last. Bake 40 min.

*Agnes Farrow*

### NEVER FAIL CHOCOLATE CAKE I

Melt 2 oz. chocolate and 1 tb. shortening. Add 1 c. sugar, 1 egg, 1 c. sour milk and 1 1-2 c. flour sifted with 1 tsp. soda, 1 tsp. baking powder, and 1-2 tsp. salt.

*Mrs. V. H. Bean*

### NEVER FAIL CHOCOLATE CAKE II

Break 1 egg in mixing bowl, add 2 heaping tb. cocoa, 1-2 c. shortening, 1 1-2 c. flour, 1-2 c. sour milk, 1 tsp. soda, 1 tsp. vanilla, 1-2 tsp. salt, 1 c. sugar, 1-2 c. hot water or coffee. Put everything in together then stir with egg beater.

#### Frosting

1 1-2 c. sugar  
1-2 c. milk

Small piece of butter

Let this come to a boil. Cook until quite thick then remove from fire and stir in 1 heaping tb. peanut butter.

*Mrs. Lula Dubray*

### MIDNIGHT CAKE

1-2 c. shortening  
1 1-4 c. sugar  
2 eggs  
1 c. hot water  
1-2 c. cocoa

1 1-2 c. Gold Medal flour  
1-2 tsp. salt  
1 tsp. soda  
1 tsp. B. P.  
1 tsp. vanilla

Cream shortening, add sugar and beat until fluffy. Blend in well beaten eggs. Add hot water to cocoa and mix until smooth. Sift flour, salt, soda and B. P. and add to creamed mixture alternately with hot water and cocoa mixture. Blend in vanilla. Pour into 8 in. square tin. Bake in moderate oven—350 degrees.

*Mrs. Clarence Esden*

### RED DEVIL'S LOAF CAKE

2 c. pastry flour  
1 1-4 tsp. soda  
1-4 tsp. salt  
1 c. sugar  
2 eggs  
1-3 c. boiling water

2 sq. unsweetened  
chocolate  
1-2 c. shortening  
1 tsp. vanilla  
3-4 c. sour milk

1. Sift, then measure the flour. Sift three times with the soda and salt.
2. Cream the shortening until fluffy. Add sugar gradually, beating after each addition until light.
3. Slowly add the eggs which have been beaten until almost as stiff as whipped cream. Gradually add the chocolate which has been melted and cooled.
4. Stir the vanilla into the milk. Alternately add the dry ingredients and the milk, beating until smooth after each addition. Add boiling water and beat well.
5. Turn into a greased cake pan. Bake. Let stand two hours before cutting to allow the red color to develop.

*Mrs. Katherine Wilson*

### NEVER FAIL CHOCOLATE CAKE IV

2 sq. chocolate	1 2-3 c. sifted flour
1-2 c. boiling water	1 tsp. B. P.
1 c. sugar	1 tsp. salt
1-4 c. shortening	1 tsp. soda
2 eggs	1-2 c. milk
1 tsp. vanilla	

Place chocolate and water on low heat until mixture thickens. Set aside to cool. Cream sugar and shortening together and add egg yolks, mixing well. Add chocolate mixture and vanilla. Sift flour mixture to chocolate mixture, alternately with milk, beginning and ending with flour. Beat egg whites stiff but not dry and fold into batter. Bake in two well greased 8 in. layer pans in a moderate oven 350 degrees for 25-30 min.

*Agnes Goslant*

### PURPLE RIBBON CHOCOLATE CAKE

2 c. cake flour	1-2 c. boiling water
1 tsp. soda	3 sq. unsweetened
1-2 tsp. salt	chocolate
1-2 c. shortening	2 eggs well beaten
2-3 c. sour milk	1 1-2 c. sugar
or buttermilk	1 tsp. vanilla

Sift flour once, measure, add salt and soda and sift 3 times. Add boiling water to chocolate and stir until chocolate is melted. Cream shortening, add sugar gradually and cream together until light and fluffy. Add eggs and beat well then add chocolate mixture and blend. Add flour alternately with milk, beating after each addition until smooth. Add vanilla. Bake in 2 greased 9 in. layers for 30 min. or until done at 350 degrees.

*Jerry Livingston*

### SOUR MILK CHOCOLATE CAKE

1 egg	1-2 c. sour milk
1-2 c. cocoa	1 tsp. vanilla
1-2 c. shortening	1 tsp. soda
1 1-2 c. flour	1-2 c. boiling water
1 c. sugar	

Put together in order named. Do not mix until all ingredients are in. Beat well. Bake about 45 min. in medium oven.

*Gertrude M. Chandler  
Gladys Greenwood  
Thelma Thompson  
Jerry Livingston*

### RED DEVIL'S FOOD CAKE

This makes a cake 9" x 9", 2" high.

1 c. sugar	2 eggs
4 tb. butter or other shortening	1 tsp. salt
	1 tsp. vanilla

Mix until light and fluffy. Measure 1-2 c. boiling water, melt 2 sq. chocolate in this. When cooled, add to first mixture. Beat well. Mix 1 1-2 c. cake flour with 1 tsp. B. P. and add alternately with 1-2 c. thick sour milk with 1 tsp. soda dissolved in it. If you have an electric mixer, it will be easier to get a light cake. If not, beat it a little longer before you put all the flour in.

*Alice E. Frye*

### FROSTINGS

#### CHOCOLATE DELUXE ICING

Mix 1 large unbeaten egg, 2 c. sifted confectioners sugar, 1-4 tsp. salt, 1-3 c. soft butter, 2 sq. unsweetened melted chocolate, 1 tsp. vanilla. Beat until fluffy. Icing for 2-layer cake.

*Ida Chandler*

#### CHOCOLATE FROSTING

1 c. granulated sugar	1 c. boiling water
3 tb. cornstarch	1 tb. butter
1-4 tsp. salt	1 tsp. vanilla
2 sq. unsweetened chocolate	

Mix sugar, chocolate (grated or shaved), cornstarch and salt and pour in boiling water very gradually. Cook over low heat until thick enough to spread and stir until blended. Spread on cake while hot.

*Agnes Hebblethwaite*

#### SOFT CHOCOLATE FROSTING

2 tb. butter and 2 sq. cooking chocolate melted together. 1 1-2 c. confectioners sugar; 1 large egg; 2 tb. cream. Beat until thick enough to spread.

*Mrs. Francis G. Somers*

#### FLUFFY WHITE FROSTING

3-4 c. white corn syrup	Pinch salt
2 egg whites	1 tsp. vanilla

In small saucepan, heat syrup to boiling point. Beat egg whites until stiff, but not dry. Add salt; slowly pour syrup over whites continuing to beat until frosting hangs in peaks from beater. Fold in vanilla. Fills and frosts two 8" or 9" layers.

*Zerella Bailey*

### ORANGE SAUCE

2 eggs  
1-2 c. sugar

1-2 c. orange juice  
2 tb. lemon juice

Put in double boiler and cook 5 min. Cool and serve on cake; serves 8.

*Mrs. Herbert E. Cole*

### VANILLA FROSTING

2 tb. butter  
2 tsp. vanilla

1 cream cheese  
1 1-2 c. confectioners sugar

Beat together until thick enough to spread. If too soft, add more sugar.

*Mrs. Francis G. Somers*

### COMFORT ICING

2 1-2 c. white sugar  
1-2 c. water  
2 egg whites

1-2 or 3-4 c. white corn  
syrup (use the smaller  
amount on a damp day)

This icing should be beaten in a bowl that holds at least 2 qts.

Boil sugar, water and corn syrup about 1 min. Then add 4 T. of this syrup to the stiffly beaten white of eggs beating constantly. Cook remainder of syrup to firm ball stage (242 degrees). Add to egg mixture and beat until it loses its shine and holds its shape, need not be beaten constantly just often enough to prevent crust forming. May be used immediately or stored in a cool place 4 to 6 weeks. When using stored icing add enough hot water to spread easily. Sets quickly and does not become crumbly. If no thermometer is used be sure to cook sufficiently. If icing is too stiff from over cooking add hot water to thin.

*Anna Abbott*

### CARAMEL ICING

1-2 c. butter or vegetable  
shortening  
1-4 c. milk  
1 3-4 to 2 c. confectioners sugar

1 c. brown sugar, firmly  
packed  
1 tsp. vanilla

Melt butter; add brown sugar and cook over low heat for 2 min., stirring constantly. Add milk and stir until mixture boils. Cool. Then add confectioners sugar until of spreading consistency. Flavor.

*Doris McBride*