

SECTION 3

CAKES

LILLIAN'S ORANGE SPONGE CAKE

1 c. egg yolks (14 large yolks)	3 c. sifted cake flour
1/2 c. orange juice, strained	4 tsp. baking powder
1/2 c. boiling water	1/2 tsp. salt
2 c. sugar	2 tsp. lemon juice

Beat egg yolks until thick and very light - about 10 minutes. Add sugar and beat well. Add orange juice and hot water. Sift in dry ingredients and beat until smooth. Add lemon juice. Bake in greased tube pan about 1 hour at 275 deg.

Lillian Anderson, Salt Lake City
Mom's sister

LILLIAN'S PLAIN SPONGE CAKE

4 eggs, separated	1/4 tsp. salt
1-1/2 c. sugar	1 tsp. baking powder
1/2 c. boiling water	1 tsp. flavoring (vanilla)
1-1/2 c. sifted cake flour	

Beat egg yolks until thick and very light - about 10 minutes. Add sugar and beat well. Add water and mix well. Add dry ingredients and beat until smooth. Add flavoring and fold in stiffly beaten egg whites, blending well. Bake in greased tube pan about 1 hour at 275 deg.

Lillian Anderson, Salt Lake City
Mom's sister

RAISED OVEN DOUGHNUTS

4-3/4 c. flour	1/4 tsp. cinnamon
1-1/2 c. milk	2 eggs, well beaten
1/3 c. shortening	2 packages dry yeast
4 tbsps. sugar	4 tbsps. lukewarm water
2 tsp. salt	Melted butter or margarine
2 tsp. nutmeg	Sugar

Sift flour and measure. In separate bowl, add yeast to lukewarm water (let soften about five minutes). Bring milk to boiling point and pour over shortening, sugar, salt, and spices in large mixing bowl. Cool to lukewarm. Add sifted flour, eggs, and yeast softened in warm water. Beat until well mixed. Cover and let stand in a warm place until dough is light and double in bulk, about 50-60 minutes. Turn dough onto well floured board, turning over two or three times to shape into soft ball. (Dough will be soft to handle.) Roll out lightly to avoid stretching, about 1/2" thick. Cut with a 3" doughnut cutter and place rings carefully 2" apart on greased baking sheets. (May also be twisted into figure 8's or cruller shapes.) Brush with melted butter and let rise in warm place until double in bulk, about 20 minutes. Bake at 425 deg. for 8-10 minutes, until golden brown. After removing from oven, brush tops lightly with melted butter and roll in sugar. Makes about 3 dozen.

CARROT CAKE

Beat (2 c. sugar
Together (1-1/2 c. vegetable oil

Add - Mix (4 eggs
Well

(2-1/4 c. sifted flour
Sift Together (2 tsp. baking soda
and add (1 tsp. salt
(3 tsp. cinnamon

Fold in - (3 c. finely grated raw carrots (about 1 lb. pkg)
Blend well (1 c. chopped walnuts
(1 c. raisins

Bake at 300 deg. for about 1 hour. Makes a 3-layer cake or 1 flat cake 9x13. Ice with Cream Cheese Icing.

CREAM CHEESE ICINGHalf

1	2 large (8 oz) pkg. cream cheese, softened
1/2	1 (1 lb.) box powdered sugar
1/4	1/2 stick margarine
1	2 tsp. vanilla

Beat cream cheese until soft. Add margarine and cream cheese together. Sift powdered sugar and add. Add vanilla and beat well. Spread on slightly warm cake.

Use half recipe for top only of 9x13 cake.

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Stuttgart, Germany

CHOCOLATE LONGIES

5 tbsp. shortening or margarine	1-3/4 tsp. baking powder
1 c. sugar	1/2 c. milk
2 eggs	1 tsp. vanilla
1-1/3 c. sifted cake flour	2 squares baking chocolate, melted
1/4 tsp. salt	

Cream shortening, sugar, eggs and vanilla. Sift dry ingredients together. Add dry ingredients and milk alternately to the creamed mixture. Stir in melted chocolate.

Pour into well greased corn stick pans. Bake at 350 deg. for 15-20 minutes. Turn out onto racks to cool. Frost with fudge icing (same as for chocolate eclairs) so that the flat side is the bottom of the longies. This recipe makes 21 longies.

PARADISE CAKE

2/3 c. shortening	2-1/2 c. sifted cake flour
1-1/2 c. sugar	2/3 tsp. salt
2 eggs	3 tsp. baking powder
1 tsp. lemon extract	3/4 c. milk

Put apricots for Paradise Filling (see recipe below) to soak before starting to work on cake.

Cream shortening and sugar well. Add eggs, one at a time, beating well after each addition. Add lemon extract. Sift together dry ingredients, add alternately with milk to the creamed mixture. Bake in two greased 9" layer pans at 375 deg. for about 25 minutes. Cool. Put layers together and cover top and sides with Paradise Filling. Sprinkle top and sides with shredded coconut.

PARADISE FILLING

1 c. dried apricots	1-1/2 tbsp. cornstarch
1-1/2 c. warm water	1/8 tsp. salt
1-1/2 c. powdered sugar	4 bananas
2 tbsp. lemon juice	1 c. shredded coconut

Soak apricots in warm water for 1 hour; bring to boil and cook 30 minutes. Put through sieve. Drain pulp of excess juice, reserving 1 cup pulp for filling. Mix powdered sugar, cornstarch and salt; add apricot pulp. Cook in double boiler (can use large saucepan 1/2 filled with water, and a smaller saucepan placed floating in the water for ingredients) about 15 minutes or until very thick, stirring occasionally. Peel and slice bananas; add to apricot mixture; cook 10 minutes longer or until bananas are softened. Remove from heat and add lemon juice. Beat until smooth. Cool. Spread on Paradise Cake. Sprinkle cake thickly with shredded coconut.

LILLIAN'S PLAIN CAKE

2-1/4 c. sifted cake flour	1/2 c. shortening
3 tsp. baking powder	2/3 c. milk
1 tsp. salt	1 tsp. vanilla
1-1/2 c. sugar	2 eggs
	1/3 c. milk

Sift into mixing bowl all ingredients in first column. Add shortening, the 2/3 c. milk, and vanilla. Beat with electric mixer 2 minutes. Add eggs and remaining milk. Beat 2 more minutes. Bake at 350 deg. for about 30 minutes in two greased and floured 8" layer pans.

Lillian Andersen, Salt Lake City
Mom's sister

COCONUT CUPCAKES

1-1/2 c. cake flour, sifted	1 tsp. vanilla
2 tsp. baking powder	2/3 c. sugar
1/4 tsp. salt	2 egg yolks
6 tbsp. butter or shortening	1/4 c. canned milk, diluted with
1-1/2 c. shredded coconut	1/4 c. water

Preheat oven to 350 deg. Grease 18 2" muffin tins. Sift flour before measuring. Resift with baking powder and salt. In separate bowl, cream together shortening and vanilla. Add sugar gradually and cream. Beat in egg yolks one at a time. Blend well. Add flour mixture alternately with milk and water mixture, beginning and ending with flour mixture. Bake 20 minutes, or until cakes shrink from sides of tins. Remove from oven and turn out of tins. Cool on racks.

Reduce oven heat to 250 deg. Spread meringue (see recipe below) on bottom and sides of cool cupcakes. Sprinkle with 1-1/2 c. shredded coconut (1/4 lb.). Put on baking sheet, upside down, with meringue sides up. Return to oven and bake 10 minutes, or until coconut is very lightly browned.

MERINGUE

2 egg whites	6 tbsp. sugar
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Beat egg whites until stiff, but not dry. Continue beating while adding sugar, a little at a time.

2-EGG CAKE

1/2 c. shortening	1 tsp. salt
1 c. sugar	2 tsp. baking powder
2 large eggs (1/3-1/2 c.)	1 tsp. vanilla, added to
2 c. sifted cake flour	1 c. milk
2 tbsp. cornstarch	

Preheat oven to 350 deg. Grease and flour two deep 8" layer cake pans. Cream shortening and sugar. Stir in eggs until well mixed. Sift together three times the flour, cornstarch, salt and baking powder, and add alternately with milk and vanilla mixture. Bake 30-35 minutes in cake pans, or alternatively, in a single 9x13" pan which has been lined with parchment paper.

POUND CAKE

1 lb. <u>butter</u>	1 tsp. salt
1 lb. sugar (2 cups)	1 lb. cake flour (4 cups, sifted)
10 eggs, beaten slightly	1 tsp. baking powder
	2 tsp. vanilla

Have butter at room temperature (can use Crisco if you do not have butter). Cream thoroughly. Add sugar slowly, a little at a time, and beat well. Add vanilla. Add eggs alternately with sifted ingredients. Pour into greased tube pan (or 2 loaf pans). Bake at 300 deg. for 1-3/4 hours. This was Grandpa Allen's favorite cake.

NOTE: Can also be made using instead of vanilla, 2 tsp. orange extract, and laying two geranium leaves in bottom of pan.

GOLDEN POUND CAKE

1-3/4 c. sifted flour	1/4 c. butter
1 c. sugar	3/4 c. milk
2 tsp. baking powder	1 tsp. vanilla
1 tsp. salt	5 unbeaten egg yolks
1/4 c. soft shortening (Crisco)	

Heat oven to 350 deg. Line with parchment paper a greased loaf pan 9x5x2 1/2". Sift dry ingredients into bowl. Add shortening, butter, milk, vanilla, and egg yolks. Beat 2 minutes in mixer on medium speed, or 300 strokes by hand. Scrape sides and bottom of bowl constantly. Bake 65 to 70 minutes (about 1-1/4 hours.)

SOUR CREAM CAKE

2 eggs (1/3 to 1/2 cup)	1/2 tsp. baking soda
1 c. sugar	1/2 tsp. salt
1-2/3 c. sifted cake flour	1 c. sour cream
1 tsp. baking powder	1 tsp. vanilla
	1/2 tsp. lemon extract

Heat oven to 350 deg. Grease well and flour a 9x9x1-3/4" square pan.

Beat eggs until very thick (about 5 minutes). Beat in sugar gradually. Sift together flour, baking powder, baking soda, and salt. Stir in alternately with sour cream, vanilla and lemon extract. Bake 30-35 minutes. Cool. Frost as desired. (Delicious with chocolate frosting.)

SOUR CREAM SPICE CAKE

Make Sour Cream Cake (recipe above) except add to dry ingredients the following:

1-1/3 tsp. cinnamon
 2/3 tsp. cloves
 2/3 tsp. allspice

Frost this cake with whipped cream sweetened with sugar (1/3 c. sugar to 1 pt. whipping cream, plus 1 tsp. vanilla). Or use vanilla butter cream icing.

KARMEL GLAZE APPLE CAKE

1/2 c. shortening	2 eggs
1 tsp. salt	2 c. <u>finely</u> chopped apples
1/2 tsp. cinnamon	1 tsp. baking powder
1/2 tsp. allspice	1/4 tsp. baking soda
1/4 tsp. nutmeg	2 c. sifted flour
1-1/3 c. sugar	1/3 c. water

Blend shortening, salt and spices. Add sugar gradually and cream well. Add eggs one at a time, beating well after each addition. Sift baking powder and baking soda with flour three times. Add alternately with water, mixing after each addition till smooth. Add apples and mix well. Bake in 10x10 pan (or 9x13") at 350 deg. for 35-45 minutes. Spread Karmel Glaze Topping (see recipe below) over just barely warm cake.

KARMEL GLAZE TOPPING

4 tbsp. butter or shortening	1/4 tsp. salt
1 c. brown sugar, <u>firmly packed</u>	1 tbsp. light corn syrup
4 tbsp. cream	

Combine all ingredients in saucepan and bring to a rolling boil. Boil 1/2 to 1 min. Cool. Pour over barely warm cake and spread just over top of cake only.

CHERRY NUT CAKE

2-1/4 c. sifted cake flour	1/2 c. soft shortening
3 tsp. baking powder	1/2 c. milk
1/2 tsp. salt	16 maraschino cherries cut into eighths
1-1/3 c. sugar	1/4 c. maraschino cherry juice (from 5 oz. bottle)
4 unbeaten egg whites	
1/2 c. chopped walnuts	

Sift all dry ingredients into mixing bowl. Add shortening, milk, cherries and juice. Beat with electric mixer 2 minutes. Add egg whites and beat 2 more minutes. Fold in chopped nuts. Pour into two greased 8" layer pans. Bake 30 minutes at 350 deg. Ice with Karo Marshmallow Icing (see recipe below).

KARO MARSHMALLOW ICING

2 egg whites	2 tsp. vanilla
1-1/4 c. light Karo (corn syrup)	1/3 tsp. salt

Bring corn syrup to boil over medium heat. Beat egg whites until very stiff. Very slowly add the corn syrup to the egg whites, beating thoroughly after each addition with electric mixer. (Pour in thin stream slowly over egg whites.) Add salt and vanilla and blend and beat thoroughly. Beat until very stiff.

NOTE: If corn syrup is added too fast, the mixture will become soft. In that case, beat one more egg white in a separate bowl and begin over, adding soft mixture in very small amounts and finishing with rest of corn syrup.

STRAWBERRY CHIFFON CAKE

2 c. sifted flour	7 unbeaten egg yolks (medium size)
1-1/2 c. sugar	3/4 c. cold water
3 tsp. baking powder	Grated rind of 2 oranges (about 3 tbsp.)
1 tsp. salt	1 c. egg whites (7 or 8)
1/2 c. vegetable oil	1/2 tsp. cream of tartar

Heat oven to 325 deg. Have ready ungreased tube pan, 10".

Sift flour, sugar, baking powder, and salt into bowl. Make a well and add oil, egg yolks, water, and grated rind. Beat with spoon until smooth or with electric mixer on medium speed 1 minute.

Measure egg whites and cream of tartar into large mixing bowl. Beat with electric mixer on high speed 3-5 minutes, until whites form very stiff peaks. DO NOT UNDERBEAT. Pour egg yolk mixture gradually over beaten whites - folding just until blended. DO NOT STIR. Pour into ungreased pan.

Bake 55 minutes at 325 deg. Then increase to 350 deg. and bake 10-15 minutes longer, or until top springs back when touched with finger tip.

Turn pan upside down with tube over neck of funnel or bottle, or prop legs of pan up on other pans. Let hang until cold. Loosen from sides and tube with spatula; turn pan over, hit edge sharply on table. Frost with Fluffy Strawberry Icing (see recipe below). Garnish with strawberries. A superb finish to the most elegant party. (Garnish by putting whole strawberries around cake on cake plate.)

FLUFFY STRAWBERRY ICING

1/4 c. egg whites (2 medium)	1 tbsp. light corn syrup
1 c. sugar	1/4 c. mashed strawberries, fresh or frozen

Mix all ingredients in top of double boiler. Place over boiling water and beat with electric mixer on high speed 4 to 4-1/2 minutes, until icing holds stiff peaks. Take from over boiling water and beat about 1 minute longer.

ORANGE RIBBON CHIFFON LOAF

1 c. sifted flour	3 unbeaten egg yolks
3/4 c. sugar	1/4 c. plus 2 tbsp. cold water or orange juice
1-1/2 tsp. baking powder	1-1/2 tbsp. grated orange rind
1/2 tsp. salt	1/2 c. egg whites (about 4)
1/4 c. vegetable oil	1/4 tsp. cream of tartar

Heat oven to 325 deg. Sift first 4 ingredients into bowl. Make a well; add oil, egg yolks, liquid, and rind. Beat with electric mixer on medium speed 1 minute.

Measure egg whites and cream of tartar into large bowl. Beat with mixer 3-5 minutes, until very stiff peaks form. DO NOT UNDERBEAT. Pour yolk mixture gradually over whites, folding just until blended. Pour into ungreased 9x5x2-1/2" loaf pan.

Bake 50-55 minutes, until top springs back when lightly touched. Turn pan upside down with edges on two other pans. Hang until cold. To remove, loosen sides with spatula; turn pan over, hit edge sharply on table. Cut cake into 3 even layers. Spread with your favorite thick orange filling and whipped cream. Cover top with whipped cream. Chill 1 to 2 hours. Makes 8-10 slices, 1" thick. Decorate with orange slices or toasted almonds.

OLD-TIME FRUIT CAKE

1 c. vegetable oil	2 tsp. cinnamon
1-1/3 c. sugar	1 tsp. nutmeg
1/4 c. molasses (light)	1 c. orange juice
4 eggs	1 c. more sifted flour
2 c. sifted flour	2-2/3 c. seedless raisins (15 oz.)
1 tsp. baking powder	2 c. cut-up dates (1 lb.)
2 tsp. salt	2 c. mixed candied fruit (1 lb.)
	1 c. walnuts or pecans, broken in half

Heat oven to 275 deg. Line 2 loaf pans with brown paper. Mix oil, sugar, molasses, and eggs. Beat vigorously with spoon or mixer 2 minutes. Sift together the 2 cups flour, baking powder, salt, and spices. Stir in alternately with orange juice. Mix the 1 cup flour into fruit and nuts. Pour batter over fruit, mixing thoroughly. Pour into prepared pans.

Place a pan of water on lower oven rack. Bake cakes 2-1/2 to 3 hours. After baking, let cakes stand 15 minutes before taking from pans. Cool thoroughly on racks before removing paper. Store by wrapping tightly in aluminum foil, place in covered jar in cool place to ripen 2-3 days.

NOTE: (1) Always use amount of fruit called for in recipe.
(2) Fruit cake is a heavy batter, rises very little.

FESTIVE NO-BAKE FRUIT CAKE

1/2 c. canned milk	1/2 c. finely cut dates
16 finely cut marshmallows	3/4 c. broken walnuts
3 tbsp. orange juice	3/4 c. candied fruit, mixed
48 graham crackers (2-1/2" cracker size)	
1/4 tsp. cinnamon	
1/4 tsp. nutmeg	
1/8 tsp. cloves	
1 c. seedless raisins*	

Put canned milk, marshmallows and orange juice into bowl. Let stand until needed. Roll graham crackers into fine crumbs. Put cracker crumbs into large bowl and add raisins, dates, nuts, and spices. Add mixed candied fruits.

Add milk mixture. Mix with spoon, then with hands till crumbs are moistened. Press firmly into tube pan (or loaf pan). Top with fruit and nuts to decorate. (Can cut candied cherries into fourths, then arrange in petal shape with piece of green candied pineapple as center.)

Cover tightly. Chill 2 days before slicing. Keep in cool place.

* 1/2 golden and 1/2 dark raisins are best mix.

ONE EGG MARBLE CAKE

2 c. sifted cake flour	1/3 c. more milk
1-1/4 c. sugar	1/4 c. unbeaten egg (1 large)
2-1/2 tsp. baking powder	
1 tsp. salt	1 sq. baking chocolate, melted
1/3 c. shortening	1/4 tsp. baking soda
1 tsp. vanilla	2 tbsp. water
2/3 c. milk	

Line bottoms of two round layer pans 8" or 9" with parchment paper.

Sift into bowl the flour, sugar, baking powder, and salt. Add shortening, vanilla, and 2/3 c. milk. Beat with mixer 2 minutes, on medium speed. Scrape sides and bottom of bowl constantly.

Add the other 1/3 c. milk and egg. Continue beating 2 more minutes.

Pour about half of the batter into another bowl. Add mixture of chocolate, baking soda and water. Beat 1/2 minute. Place alternate spoonfuls of chocolate and white batter into pans or pan. Run knife through to give a marbled effect.

Bake layers 25-30 minutes at 350 deg. or oblong cake 30-35 minutes. When cake is cool, frost with Chocolate Icing.

COCOA APPLE CAKE

3 eggs	2-1/2 c. flour
2 c. sugar	2 tbsp. cocoa
2 sticks margarine	1 tsp. baking soda
1/2 c. water	1 tsp. cinnamon
	1 tsp. allspice
	1 c. finely chopped walnuts
	1/2 c. semi-sweet chocolate bits
	2 c. grated apples
	1 tbsp. vanilla

Cream eggs, sugar, margarine and water. Sift dry ingredients together. Add to creamed mixture and mix well. Fold in nuts, chocolate bits, apples and vanilla. Mix until distributed evenly. Spoon into greased, floured 10" loose-bottom tube pan. Bake in 325 deg. oven 60-70 minutes until cake tests done. Serves 12.

WACKO CAKE

1-1/2 c. flour	1 tsp. vanilla
1 tsp. baking soda	1/2 tsp. salt
1 c. sugar	3 tbsp. cocoa
1 tsp. vinegar	3 tbsp. vegetable oil
1 c. cold water	

Sift flour, baking soda, sugar into ungreased 8x8" pan (square). Mix liquids. Make three holes in dry ingredients. Pour liquids in and stir. Bake at 350 deg. for 30 minutes. (Double the recipe for 9x12" pan.)

CHOCOLATE COCONUT CAKE

2-1/4 c. sifted cake flour	1-1/2 tsp. baking soda
2 c. sugar	1/2 tsp. baking powder
1/2 c. shortening or butter	3 eggs
1 tsp. salt	1/2 c. milk
3 sq. melted baking chocolate	1 tsp. vanilla
3/4 c. milk	

Measure into bowl the flour, sugar, shortening, salt, chocolate, $\frac{3}{4}$ c. milk. Beat with mixer on medium speed 2 minutes.

Add baking soda, baking powder, eggs, the other 1/2 c. milk, vanilla. Mix thoroughly on medium speed for 2 minutes. Pour into two 9" round layer pans which have been lined with parchment paper on bottom.

Bake at 350 deg. about 40 minutes. Before removing from pans, let sit 5 minutes exactly. Loosen edges from pan with knife. Place rack over cake and pan, invert together. Then place another rack over the upside-down cake and invert again, leaving cake layers right side up to cool. Frost with Fluffy White Icing.

FLUFFY WHITE ICING

1-1/2 c. sugar	1 tsp. vanilla
1/8 tsp. cream of tartar	1/2 c. shredded coconut
1/3 c. water	1 milk chocolate bar
2 egg whites, unbeaten	

Place in top of double boiler the sugar, cream of tartar, water, egg whites. Cook over boiling water, beating constantly with mixer until icing stands in peaks (about 7 minutes). Stir in vanilla.

Spread between layers, on top and sides of cake. Cover cake with shredded coconut. Cut chocolate bar into small pieces. Stick into icing here and there.

FRUITED POUND CAKE

1-3/4 c. sifted flour	1/2 c. shortening or butter
1-1/2 tsp. baking powder	3/4 c. canned milk
1 tsp. salt	1 egg, unbeaten
3/4 c. sugar	1-1/2 tsp. vanilla
	1 c. finely chopped mixed candied fruits

Sift dry ingredients into mixing bowl. Add shortening, milk, egg and vanilla. Beat 3 minutes with mixer on medium speed. Scrape sides and bottom of bowl frequently.

STIR IN the candied fruit by hand with a spoon.

Pour batter into ungreased loaf pan which has been lined with parchment paper.

Bake at 325 deg. for 1 hour and 10 minutes. When baked, turn out of pan onto wire cake rack to cool. Carefully remove parchment paper. Let stand until thoroughly cold before slicing. Makes 1 loaf.

RASPBERRY NUT CAKE

2 c. flour	1-1/4 c. sugar
1-1/2 tsp. baking powder	1/2 c. shortening
1 tsp. salt	3 eggs
1 tsp. cinnamon	3/4 c. buttermilk *
1/2 tsp. baking soda	1 tsp. vanilla
	1/2 c. chopped pecans
	1 c. fresh raspberries

Sift flour, baking powder, salt, cinnamon, and baking soda together. Set aside. In a large second bowl, cream sugar, shortening and eggs. Set aside. In third bowl, combine buttermilk and vanilla.

Alternately, add liquid and dry ingredients into the creamed mixture. Blend after each addition. Add nuts. Fold in raspberries. Pour into 8" round layer pans, well-greased and lightly floured. Bake at 350 deg. for 30-40 minutes. Frost with Pink Raspberry Frosting.

* Can use sour cream instead of buttermilk. Or you can add 2 tsp, vinegar to 3/4 c. milk and stir, instead of buttermilk.

PINK RASPBERRY FROSTING

1/3 c. butter	3 c. sifted powdered sugar
1 tsp. vanilla	2 tbsp. pureed raspberries
1/4 tsp. salt	2 or 3 tbsp. <u>hot</u> heavy whipping cream

Beat all ingredients until light and fluffy.

LOVELIGHT YELLOW 2-EGG CHIFFON CAKE

2 egg whites	1/2 c. milk
1/2 c. sugar	1/2 c. more milk
2-1/4 c. sifted cake flour	2 egg yolks
1 c. more sugar	1-1/2 tsp. vanilla or other flavoring
3 tsp. baking powder	
1 tsp. salt	
1/3 c. vegetable oil	

Grease well and flour 2 round layer pans, 8" or 9", or one 9"x13" pan.

Beat egg whites until frothy. Gradually beat in 1/2 c. sugar. Continue beating until very stiff and glossy.

Sift together into another bowl: cake flour, sugar, baking powder, salt. Add vegetable oil and 1/2 c. milk. Beat 1 minute, medium speed on mixer, scraping bowl constantly.

Add the other 1/2 c. milk, egg yolks, flavoring. Beat 1 more minute, scraping bowl constantly. Fold in meringue gently. Pour mixture into prepared pans.

Bake at 350 deg. (round layer pans 30-35 minutes or 9"x13" pan 40-45 minutes) Cool. Ice as desired.

CHOCOLATE LOVELIGHT CHIFFON CAKE

2 egg whites	1/3 c. vegetable oil
1/2 c. sugar	1/2 c. buttermilk
1-3/4 c. sifted cake flour	1/2 c. more buttermilk
1 c. more sugar	2 egg yolks
3/4 tsp. baking soda	2 sq. baking chocolate, melted
3/4 tsp. salt	1 tsp. vanilla

Grease well and flour 2 round layer pans, 8" or 9", or one 9"x13" pan.

Beat egg whites until frothy. Gradually beat in 1/2 c. sugar. Continue beating until very stiff and glossy.

Sift together into another bowl: flour, sugar, baking soda, salt. Add vegetable oil and 1/2 c. buttermilk. Beat 1 minute, medium speed on mixer, scraping bowl constantly.

Add the other 1/2 c. buttermilk, egg yolks, melted chocolate, and vanilla. Beat 1 more minute, scraping bowl constantly. Fold in meringue gently. Pour mixture into prepared pans.

Bake at 350 deg. (round layer pans 30-35 minutes or 9"x13" pan 40-45 minutes) Cool. Ice as desired.

FRESH BANANA CHIFFON CAKE

2 c. sifted flour	1 sieved <u>ripe</u> medium-sized banana *
1-1/2 c. sugar	1 tsp. vanilla
3 tsp. baking powder	1 c. egg whites
1 tsp, salt	1/2 tsp. cream of tartar
1/2 c. vegetable oil	1 cup very finely chopped <u>toasted</u> pecans
7 egg yolks	or walnuts (optional)
3/4 c. cold water	

Preheat oven (see pan sizes and temperatures below).

When measuring flour, spoon lightly into cup, don't pack. Sift together into mixing bowl the flour, sugar, baking powder and salt. Make a well in the center and add in order, the oil, egg yolks, cold water, banana, and vanilla. Beat with spoon until smooth.

Whip egg whites with cream of tartar until they form very stiff peaks. They should be much stiffer than for angel food cake or meringue. DO NOT UNDERBEAT.

Pour egg yolk mixture gradually over whipped egg whites - gently folding with rubber scraper just until blended. DO NOT STIR. Pour immediately into ungreased pan.

Bake: 10" tube pan*: 325 deg for 55 minutes, then
350 deg. for 10-15 minutes, until golden brown.

9x13" pan: 350 deg. 45-50 minutes.

-- or until top springs back when lightly touched.

*: A tube pan is a type of angel food cake pan or bundt style pan.

Immediately turn pan upside down (cake remains in pan), placing tube part over neck of funnel or bottle, or resting edges of 9"x13" pan on 2 other pans - letting the cake hang, free of table, until cold. Once cold, loosen from sides and tube with spatula. Turn pan over and hit edge sharply on table to loosen and remove cake from pan.

NOTE: For best flavor, bananas must be fully ripe (lots of brown spots).

If desired, just before pouring batter into pan, carefully and gently fold 1 cup very finely chopped toasted pecans or walnuts into batter.

JUNE ROSE CAKE

2 c. sifted cake flour	1/3 c. butter or margarine
2 tsp. baking powder	3/4 c. milk
3/4 tsp. salt	1 tsp. vanilla
1 c. plus 2 tbsp. sugar	1 egg

Sift dry ingredients into mixing bowl. Add butter and milk. Stir just until flour is dampened. Then beat 2 minutes with mixer. Add egg and vanilla and beat 1 minute longer. Bake in two 8" layer pans at 350 deg. for 25-30 minutes. Spread Strawberry Fluff Frosting between layers and on top and sides of cake.

STRAWBERRY FLUFF FROSTING

1 egg white	1/3 c. sliced strawberries
1/2 c. sugar	1/3 c. more sliced strawberries
Dash salt	

Combine egg white, sugar, salt and 1/3 c. of the berries in top of double boiler. Cook as for seven-minute frosting**, reducing cooking time to 4 minutes. Remove from boiling water and beat until cool. Then fold in the 1/3 c. more sliced berries.

NOTE: Frozen strawberries are very delicious in this icing.

** Seven Minute Frosting found in Section 10 page 6.

CRANBERRY HOLLY CAKE

2-1/2 c. sifted cake flour	1 tsp. grated lemon rind
1-1/2 tsp. baking powder	Buttermilk or sour milk *
1/2 tsp. baking soda	3 eggs
1 tsp. salt	3/4 c. fresh cranberries, finely chopped
1-2/3 c. sugar	
3/4 c. butter or margarine *	

* If using butter, use 3/4 c. buttermilk or sour milk.

If using margarine, use 1 c. buttermilk or sour milk.

Measure into sifter flour, baking powder, baking soda, salt and sugar. Place butter or margarine in mixing bowl; stir to soften. Blend in lemon rind. Sift in dry ingredients. Add milk and mix until all flour is dampened.

Beat 2 minutes in mixer on low speed. Add eggs and beat 1 minute more. Stir in cranberries.

Pour batter into two round 9" layer pans lined on bottom with parchment paper. Bake at 350 deg. 35-40 minutes. Cool.

Spread Seven Minute Frosting (found in Section 10 page 6) or other fluffy icing (tinted pink) between layers and on top and sides of cake. Garnish with small holly leaves and whole fresh cranberries.

CRANBERRY CRUNCH

1 c. uncooked rolled oats	1 can cranberry sauce (jellied or whole)
1/2 c. flour	Vanilla ice cream
1 c. brown sugar	
1/2 c. butter	

Mix together oats, flour, brown sugar. Cut in butter until crumbly. Place half of this mixture in 8x8" greased baking dish. Cover with cranberry sauce. Spread rest of oatmeal mixture over sauce. Bake 45 minutes at 350 deg. Cut in squares. Serve with vanilla ice cream.

FIESTA BANANA CAKE

2 c. sifted cake flour	1/2 c. sour milk or buttermilk
1 tsp. baking powder	1 c. mashed ripe bananas (2 large)
1 tsp. baking soda	2 eggs
3/4 tsp. salt	1 tsp. vanilla
1-1/3 c. sugar	1/2 c. chopped walnuts
1/2 c. shortening	1 pt. whipping cream
	Slivers of maraschino cherries

Measure flour, baking powder, baking soda, salt, and sugar into sifter. Place shortening in mixing bowl; stir to soften. Sift in dry ingredients. Add 1/4 c. of the buttermilk and all mashed bananas. Mix until flour is dampened. Beat 2 minutes with mixer on low speed. Add eggs, vanilla, nuts and remaining milk. Beat 1 minute more.

Pour into two round 8" layer pans, lined on bottoms with parchment paper. Bake at 350 deg. about 35-40 minutes. Cool. Spoon whipped cream between layers and on top of cake. Garnish with banana slices and slivers of maraschino cherries, for color.

PRIDE O' PUMPKIN CAKE

2-1/4 c. sifted cake flour	1/2 c. butter or margarine
3 tsp. baking powder	1 c. firmly packed brown sugar
1/2 tsp. salt	1/2 c. granulated sugar
1/4 tsp. baking soda	1 egg and 2 egg yolks
1-1/2 tsp. cinnamon	3/4 c. buttermilk or sour milk
1/2 tsp. ginger	3/4 c. canned pumpkin
1/2 tsp. allspice	1/2 c. finely chopped walnuts

Measure sifted flour, add baking powder, salt, baking soda, other spices. Sift together three times. Cream butter, add sugars gradually and cream well. Add egg and egg yolks, one at a time, beating until light. Add flour alternately with milk, in small amounts, beating after each addition until smooth. Add pumpkin and nuts; mix well.

Bake in two round 8" layer pans, lined on bottoms with parchment paper, at 350 deg. 30-35 minutes, or until done. Cool. Frost with fluffy frosting, tinted orange. Garnish with small flowers around plate, if desired.

ARABIAN SPICE CAKE

3/4 c. shortening	3/4 tsp. baking powder
1-1/2 c. sugar	3/4 tsp. nutmeg
3 eggs	1 tsp. cinnamon
3/4 c. sour milk (or buttermilk)	2 tbsps. cocoa
1 tsp. salt	1 tsp. vanilla
2-1/2 c. sifted all purpose flour	1 tsp. lemon extract
3/4 tsp. baking soda	1 c. raisins (or nuts)

Cream shortening, sugar, eggs. Sift dry ingredients and add alternately with milk. Add nuts and/or fruit. Bake at 350 deg. for 35-40 min. in 9x13" pan.

Ice with Seven Minute Icing. (To make sour milk add 1 tbsps. vinegar to sweet milk.)

SEVEN MINUTE ICING

1 c. sugar	1/4 c. water
2 egg whites	Pinch of salt
	1 tsp. vanilla

Boil sugar, water, egg whites in double boiler. Beat constantly for seven minutes with electric beater, or until it stands in stiff peaks. Remove from heat and beat in vanilla (or desired flavor).

CHRISTMAS RAINBOW POKE CAKE

1 pkg. white cake mix with pudding included	Red Gum Drops
1 pkg. (3 oz.) raspberry Jello	Green Gum Drops
1 pkg. (3 oz.) lime Jello	
2 c. boiling water	
1 container (8 oz.) Cool Whip	

Prepare cake mix as directed on package. Pour batter into 2 round layer pans, 8" or 9" (do not use pans with removable bottoms). Bake as directed; cool 5 minutes. Remove from pans and cool on wire racks completely. Place cake layers, top sides up, back into the two pans which have been washed.

Prick each cake layer with fork at 1/2" intervals. Put Raspberry Jello in a bowl and pour 1 cup boiling water over the Jello, stir until Jello is dissolved. Put Lime Jello in a second bowl and then pour 1 cup boiling water over lime Jello. Stir until dissolved. Spoon raspberry flavor Jello evenly over 1 cake layer and lime Jello over the other cake layer. Refrigerate 3 to 4 hours.

Dip the bottom of each cake pan into shallow bowl with warm water for 10 seconds, set wet pan on towel to dry, invert on plate, gently shaking to loosen and remove pan. Spread the top of 1 cake with 1 cup Cool Whip, place second cake on top of the first cake, frost top and sides with remaining Cool Whip. Refrigerate.

Garnish, if desired, on top with flattened red gumdrops, cut to resemble holly berries; and green gumdrops cut to resemble holly leaves.

TROPICAL CAKE

1 pkg. Instant Banana pudding mix
1 pkg. yellow cake mix
4 eggs
1 c. apricot nectar
1/2 c. Vegetable Oil

Combine pudding mix with cake mix, eggs, apricot nectar and oil. Mix well with spoon, then beat with electric mixer on medium speed for 5 minutes. Pour into greased 10" tube pan. Bake at 350 deg. for 60-70 minutes. Cool 10 minutes; remove from pan. Frost with Tropical Frosting.

TROPICAL FROSTING

1/4 c. (1/2 stick) softened margarine
1 pkg. Instant Banana Cream pudding mix
1/4 c. apricot nectar
1/4 c. milk
5 c. sifted powdered sugar

Cream margarine; blend in instant pudding mix. Beat in apricot nectar and milk. Gradually beat in powdered sugar and continue beating until smooth and creamy.

Add extra sugar or milk if necessary, to make desired spreading consistency.

CHERRY CREAM CHEESE CAKE

1 box yellow cake mix
2 cans cherry pie filling
1 8 oz pkg. cream cheese
1 envelope Dream Whip
1/2 c. milk
1/4 c. sugar
1 tsp. vanilla

Grease 2 9x13" pans. Make yellow cake according to directions. Bake until done. Cool in pans. Leave in pans. Beat cream cheese, Dream Whip, milk, sugar and vanilla together 5 minutes. Spread 1/2 of the cream cheese mixture on top of each cake. Spread 1 can cherry pie filling on top of each cake.

Valerie Monson Richardson

ZUCCHINI CAKE

1 c. raisins	1 tsp. orange rind
1/4 c. water	2 c. unsifted flour
1/2 c. shortening	2 tsp. baking soda
2 c. sugar	1 tsp. cinnamon
2 eggs	1/2 tsp. salt
1 tsp. vanilla	1 c. walnuts, chopped
3-3/4 c. grated raw, <u>well</u> , <u>drained</u> zucchini (with skin)	

In small pan combine raisins and water; bring to boil, let cool. Combine shortening, sugar, eggs. Stir in raisins and water. Add vanilla, zucchini, and orange rind to mix. Sift dry ingredients and add to mix. Stir in walnuts.

Bake at 350 deg. In two loaf pans about 1 hour and 20 minutes; or in 9x13" pan about 1 hour. This cake (or bread) is good while hot. Also freezes very well. Is moist and delicious.

Bradley King, 1976
Guard, Wash. State Historical Society
Tacoma, Washington

BANANA FINGERS

1/2 c. shortening or margarine	2-3/4 c. sifted cake flour
1 c. sugar	2 tsp. baking powder
2 eggs	1/4 tsp. baking soda
1 tsp. vanilla	3/4 tsp. salt
1/3 c. milk	1 c. mashed banana (2 large)
	1/2 c. finely chopped walnuts

Cream shortening, sugar and eggs. Add vanilla. Sift dry ingredients and add alternately with banana and milk. Stir in nuts.

Grease well corn stick pans. This recipe makes 28 banana fingers in four corn stick pans with seven each. Bake at 350 deg. for 15-20 minutes, until golden brown around edges. Frost with banana frosting when cool. (Turn out of pans immediately and cool on racks.)

BANANA FROSTING

1 large banana, mashed	1/4 C. margarine
2-1/2 c. powdered sugar (1 lb.) sifted	

Beat ingredients together until fluffy. Frost rounded side of banana fingers. To simulate lines in bananas, pipe with writing tip chocolate frosting in 3-4 lines from one end to the other. Or you may apply chocolate syrup with toothpick if you wish.

NOTE: You may want to add a few drops of yellow cake coloring to make the frosting a light yellow color.

LUSCIOUS SPONGE CAKE

1-2/3 c. sifted cake flour
1 tsp. salt
1 tsp. baking powder

12 egg yolks
1/2 c. hot water
1-1/2 tsp. vanilla (or lemon extract)
1 c. sugar

One hour ahead of time set out eggs. (Save egg whites for other use, such as Angel Food Cake below) Sift flour, salt, and baking powder three times. Beat egg yolks at high speed until slightly thick. Gradually add hot water. Beat about 10 min. until very thick and light. Beat in flavoring. Add sugar, 1 tablespoon at a time, beating constantly. Fold in flour mixture, in fourths, just until blended. Bake in 10" ungreased tube pan at 375 deg. for 40 minutes. Invert pan. Leave upside down until completely cold.

ANGEL FOOD CAKE

1-2/3 c. sifted cake flour
2 c. sugar

1-1/2 c. egg whites (from 12 eggs)
1/2 tsp. salt
3 tsp. cream of tartar
1-1/2 tsp. vanilla
1/2 tsp. almond

Sift flour and 1/2 cup of sugar four times.

Beat egg whites, salt, cream of tartar and flavorings at high speed to soft peaks. Add 1-1/2 c. sugar gradually and beat until stiff.

Fold in flour in fourths just until blended.

Bake at 375 deg. for 35-45 minutes in ungreased 10" tube pan. Invert until completely cold. (Usually have to prop pan up on other pans set under the "legs" of the tube pan, in order to keep cake from touching the surface it is set on.)

Note: Save egg yolks for other use, such as Sponge Cake, above.

DATE TORTE

1 c. dates, chopped, firmly packed	1/4 tsp. salt
1 c. sugar	3 eggs, separated
1 c. flour	1-1/2 tsp. baking powder
1 c. chopped walnuts	

Mix baking powder with flour. Beat egg yolks in small bowl. Beat egg whites until stiff in another bowl. Add dates, nuts, sugar, salt and beaten egg yolks. Fold in beaten egg whites. Bake in shallow pan at 300 deg. until done. While still warm cut into strips or squares.

LUCILLE'S SPONGE CAKE

6 eggs, separated	7 rounded tbsp. sugar
1/4 tsp. salt	1/2 tsp. lemon or vanilla extract
2 tbsp. lemon juice	6 rounded tbsp. flour

Beat egg whites with salt until stiff. Add beaten egg yolks. Add sugar and beat until dissolved. Add lemon juice and flavoring. Fold in flour. Bake in ungreased tube pan using water bath method* for 1 hour at 325 deg. then turn to 250 deg. for 15 minutes. Take from oven and turn upside down in pan to cool.

*Water Bath Method: Place tube pan in roasting pan that contains 2" of water.

Lucille Salisbury, wife of Grandma
Allen's brother, Orin.

CAKE DOUGHNUTS

1 c. sugar	2 eggs
1/4 c. shortening	1 tsp. salt
1 tsp. mace (or 1/2 tsp. each nutmeg and cinnamon)	1 c. buttermilk
1/2 tsp. baking soda	3 tsp. baking powder
	4 c. unsifted flour

Cream sugar, eggs and shortening. Add salt and mace. Stir well. Add milk and blend. Add flour, sifted with baking powder and baking soda. Mix into a soft dough. Turn out on floured board. Roll 1/3" thick and cut with doughnut cutter. Fry in deep grease at 365 deg, turning to brown on both sides.

APPLE FRITTERS

1-1/3 c. sifted flour	3/4 c. milk
2 tsp. baking powder	1 egg
1/4 tsp. salt	3 or 4 c. peeled apple slices

Mix dry ingredients. Add milk and eggs. Peel apples and cut into thin slices. Stir into batter. Drop by spoonfuls into deep grease at 365 deg. Fry on both sides until light golden brown. Cool on brown paper. Shake one at a time in a bag with powdered sugar, coating lightly. Serve warm or cold. (Best warm.)

GINGER BREAD

3/4 c. sugar	Milk
3/4 c. light molasses	Flour
1 tsp. cinnamon	1 tsp. baking soda dissolved in
1/2 tsp. ginger	1 tbsp. warm water
1 tbsp. shortening	
1 egg	

Beat egg in cup; add milk to make 1 cup. Mix sugar, molasses, shortening and spices. Add egg and milk, and enough flour to make stiff batter. Add baking soda mixture dissolved in warm water. Bake in well-greased 9x13" pan at 350 deg. for about 30 minutes.

Great-Grandma Salisbury
(Grandma Allen's Mother)
(Mom's Grandmother)

CRUMB CAKE

2 c. sifted flour	1/2 c. shortening
1 c. sugar	1 beaten egg
1 tsp. cinnamon	2 tbsp. light molasses
1 tsp. cloves	1 tsp. baking soda dissolved in
1 tsp. nutmeg	1 c. buttermilk
1/2 tsp. salt	

Sift together all ingredients in first column. Cut in shortening to a very fine texture. Save 1/3 to 1/2 of mixture for top of cake. To remainder of mixture, mix in egg, and molasses. Add baking soda and buttermilk. Pour into greased and floured 8x8" pan. Sprinkle reserved mixture over top. Bake at 350 deg. about 35 minutes.

LILLIAN'S PINEAPPLE BANANA WHITE CAKE

3 c. sifted cake flour	1-1/4 c. sugar
3 tsp. baking powder	3/4 to 1 c. milk
1/4 tsp. salt	1 tsp. vanilla
1/2 c. butter or margarine	3 egg whites

Add flour, baking powder, and salt and sift three times. Cream shortening and sugar. Add dry ingredients alternately with milk and mix well. Add vanilla and fold in stiffly beaten egg whites. Bake in two 9" or three 8" greased layer pans at 350 deg. for 20-30 minutes. Spread filling (below) between layers and use white buttercream frosting (Section 10, Page 8) on top and sides of cake.

Lillian Andersen,
Mom's Sister-SLC, UT

PINEAPPLE BANANA FILLING

1 large banana	3/4 c. sugar
2/3 c. crushed pineapple	1/2 c. water
2 tsp. lemon juice	1/2 c. pineapple juice
3 tbsp. cornstarch	

Mash banana; add pineapple and lemon juice. Mix and let stand for about 5 minutes. Mix cornstarch and sugar and add water and pineapple juice. Cook until smooth and very thick, stirring constantly, over low heat to prevent scorching. Add fruit and cook 2 minutes longer. Remove from heat and cool before spread on cake. Makes filling for one 8" 3-layer cake or one 9" two-layer cake.

COCONUT LAYER CAKE

2 c. sifted flour	1 c. sugar
2 tsp. baking powder	3 eggs
1/2 tsp. salt	1/3 c. milk
2/3 c. shortening	1 tsp. vanilla

Sift flour once, measure, sift with baking powder and salt three times. Cream shortening and sugar. Add eggs, one at a time, beating after each. Add flour alternately with milk, beating after each addition till smooth. Add vanilla. Bake in two ungreased 8" or 9". layer pans at 350 deg. 25-30 minutes. Spread coconut frosting between layers and on top and sides of cake.

COCONUT ICING

2 c. coconut, firmly packed (shredded kind)
 2 c. milk
 Dash of salt
 4 tbsp. sugar
 2 tbsp. cornstarch
 1/2 c. milk
 Butter, size of walnut (1-2 Tbs)
 Coloring, if desired

Cook coconut, milk and salt in open pan over medium heat until boiling. Add sugar, cornstarch, and 1/2 c. milk, mix together. Stir constantly until thick enough to spread. Remove from heat and add butter, and coloring if desired.

PLAIN CAKE

1/2 c. shortening	3 eggs or 6 yolks
1-1/3 c. sugar	3/4 to 1 c. milk
2-1/4 c. sifted cake flour	1 tsp. vanilla
2-1/2 tsp. baking powder	
1 tsp. salt	

Sift dry ingredients into bowl. Add shortening, vanilla and milk. Beat 2 minutes. Add eggs and beat 2 more minutes. Bake at 350 deg. for about 30 min. Bake in either 9x13" pan, lined with parchment paper, or 2 8" layer pans, lined with parchment paper. Good with chocolate frosting.

FRESH ORANGE LAYER CAKE

2-1/4 c. sifted cake flour	1/2 c. shortening
2 tsp. baking powder	Grated rind of one large orange
1/4 tsp. baking soda	1 c. liquid (1/2 c. unstrained orange
1 tsp. salt	juice and 1/2 c. milk)
1-1/2 c. sugar	2 eggs

Sift together into mixing bowl all ingredients in first column. Add shortening, orange rind, and 2/3 cup of the liquid. Beat with electric beater 2 minutes. Scrape sides and bottom of bowl frequently. Add remaining liquid and eggs. Beat 2 more minutes. Pour into greased and floured 8x12" pan or two 8" layer pans. Bake at 350 deg. about 30 minutes. When cool, spread Creamy Nut Frosting and Filling (below) between layers and over top and sides.

CREAMY NUT FROSTING AND FILLING

2-1/2 tbsp. cake flour	1/4 tsp. salt
1/2 c. milk	1 tsp. vanilla
1/4 c. shortening	1/2 c. finely chopped walnuts
1/4 c. <u>butter</u>	1 C. sifted powdered sugar
1/2 c. sugar	

Blend flour and milk. Cook to very thick paste, stirring constantly about 10 minutes. Cool. Cream butter and shortening with sugar and salt. Add paste. Beat with electric beater until fluffy. Fold in vanilla and nuts. Set aside 1/3 of the mixture to use for filling in Orange Layer Cake. To remainder of the mixture, beat in powdered sugar to make fluffy frosting. Spread over top and sides of cake.

TEMPTATION SPICE CAKE

2 c. sifted flour	1/4 tsp. cloves
3-1/2 tsp. baking powder	1/2 c. shortening
1 tsp. salt	1 c. milk
1-1/3 c. sugar	1 tsp. vanilla
1 tsp. cinnamon	2 large eggs
1 tsp. nutmeg	

Sift together into mixing bowl all ingredients in first column, plus cloves. Add shortening, milk, and vanilla. Beat with electric mixer 2 minutes. Scrape sides and bottom of bowl frequently. Add eggs and beat 2 more minutes. Pour into two greased and floured 8" round layer pans. Bake at 350 deg. for 30-40 minutes. Cool. Spread with Spiced Buttercream Frosting.

SPICED BUTTER FROSTING

Buttercream Frosting (Section 10, Pg 8)	1/2 tsp. cinnamon
1/2 c. chopped walnuts	1/2 c. chopped raisins

Blend all together and spread between layers and on top and sides of Temptation Spice Cake.

ZUCCHINI CHOCOLATE CAKE

1/2 c. butter or margarine	2-1/2 c. flour
1/2 c. Vegetable Oil	1/2 tsp. baking powder
1-1/2 c. sugar	1 tsp. baking soda
2 eggs	1 tsp. cinnamon
1 tsp. vanilla	1/2 tsp. salt
1/2 c. sour milk*	1 pkg. (6 oz.) chocolate chips
1/4 c. cocoa	
2 c. grated zucchini (unpeeled)	

Cream margarine, oil, sugar, eggs, vanilla. Add sour milk, cocoa, zucchini, and blend. Sift dry ingredients together and add to batter. Add chocolate chips either to batter, or sprinkle on top of batter before baking. Bake in 9x13" baking pan, well-greased, at 325 deg. for about 45 minutes. Serve either frosted or unfrosted.

* To make sour milk use 1 Tbs vinegar to 1 cup milk.

Kenn and Esther Johnson 1978
Washington State Historical Society
Tacoma, Washington

SEA FOAM NOUGAT CAKE

1/2 c. shortening	2 tsp. baking powder
1-1/3 c. sugar	1 c. buttermilk
2 eggs, separated	3/4 tsp. baking soda
2-1/4 c. sifted flour	1 tsp. vanilla
1/2 tsp. salt	

Cream shortening and sugar. Add egg yolks and beat well. Sift flour with baking powder and salt. Add baking soda and vanilla to buttermilk and add alternately with flour to first mixture. Beat egg whites into stiff peaks. Fold stiffly beaten egg whites into mixture and pour into 2 greased 8" layer pans. Bake at 350 deg. for about 20 minutes. Ice with Feather Frosting.

FEATHER FROSTING

6 tbsp. Flour	1 c. sugar
1 c. cold water	1 tbsp. <u>vanilla</u>
1/2 oz. baking chocolate	3/4 c. <u>finely</u> chopped walnuts
1/3 c. <u>butter</u>	dash of salt

Blend flour-and water and cook until thick and smooth, about 10 minutes, stirring constantly. Let stand until cold. Melt chocolate in pot over LOW heat. Cool to luke-warm. Cream together chocolate, sugar and butter until fluffy. Add flour mixture by spoonfuls, beating briskly between each addition. Add salt, vanilla and 1/2 c. nuts. Frost cake and sprinkle remaining nuts over top. Keep cake in cool place.

PRUNE CAKE

1/2 c. shortening	1-1/2 tsp. baking powder
1 c. sugar	1 tsp. salt
2 eggs, separated	2-1/4 c. sifted flour
1 tsp. baking soda dissolved in	
1c. milk	1/2 c. chopped walnuts
	1 tsp. vanilla
	1 c. chopped stewed prunes* (about 30 large)

Cream shortening, sugar and egg yolks. Sift together baking powder, salt, and flour. Add dry mixture and milk alternately into creamed mixture. Add prunes, nuts and vanilla. Beat egg whites until fairly stiff and fold in. Bake in 8" or 9" greased layer pans for 25-30 minutes at 350 deg. Ice with maple flavored buttercream frosting** (Section 10, Page 8).

* When measuring prunes, do not pack them down into cup or you will have too much and the cake will be heavy.

** In the Buttercream Frosting recipe, replace vanilla with maple flavoring.

GRANDMA BIRD'S POUND CAKE

1-3/4 c. butter
 2 c. sugar
 8 eggs

3-3/4 c. sifted flour
 1 tsp. baking powder
 1/2 tsp. salt
 1 tsp. mace (or 1/2 tsp. each
 nutmeg and cinnamon)

Cream together butter and sugar. Add eggs and cream well. Sift dry ingredients into mixture. Beat well. Line 2 loaf pans with parchment paper; pour mixture into pans and bake for 1-1/2 hours at 325 deg.

Recipe from Grandpa Allen's aunt.
 We called her Grandma Bird (her last
 name) when we were kids. Mom.

CHRISTMAS FRUIT CAKE

2 c. white sugar
 2 c. water
 2 heaping tbsps. shortening
 1-1/2 lb. seedless raisins
 1/2 lb. mixed peel

1 heaping tsp. baking soda
 1 tsp. salt
 1 tsp. nutmeg
 1 tsp. cinnamon
 Shake of ground cloves and ground ginger
 Enough flour to stiffen dough
 walnuts and vanilla

Boil together five minutes sugar, water, shortening, raisins and peel.* When add the spices sifted with enough flour to make a stiff dough. Add chopped nuts and vanilla (about 2 tsp. vanilla). Line loaf pans with parchment paper and grease paper. Bake at 325 deg. for about 2 hours.

NOTE: If the cake becomes brown on top before it's done, cover tops of cakes with Aluminum foil to prevent them from becoming too dark.

* If using "Radiant Mix" or other soft, sealed fresh mixed peel, do not boil unless it has become hard and dry.

This was Grandma Allen's recipe.
 I never did reduce it to all level
 measurements for exactness. Mom

DUTCH APPLE CAKE

2 c. flour
 1/4 c. sugar
 4 tsp. baking powder
 4-6 tbsps. milk

1 tsp. salt
 1 egg
 4 tbsps. shortening
 8-10 apples, peeled
 2 tsp. cinnamon
 1/2 c. sugar

Sift all dry ingredients together. Work in shortening with finger-tips. Beat egg with milk and stir into dry mixture. Spread out flat in greased 9x13" pan - about one-half inch thick. Cover surface with wedge shaped apple slices. Sprinkle generously with mixture of cinnamon and sugar, and dot with butter. Bake at 375 deg. for 20-30 minutes. Serve warm with vanilla or lemon sauce.

BANANA WALNUT CAKE

1/3 c. shortening	1/4 tsp. baking soda
1 c. sugar	3/4 tsp. baking powder
2 eggs, beaten	2/3 c. chopped walnuts
1-1/3 c. sifted cake flour	2/3 c mashed banana
1/2 tsp. salt	3 tbsp. sour milk*

Cream shortening and sugar. Add beaten eggs. Beat well. Sift flour, baking soda, salt, and baking powder. Add nuts. Combine milk and banana. Add milk mixture alternately with dry ingredients. Bake in greased and floured 8x8x2" pan for 45 minutes at 350 deg.

* To make sour milk, add 1 tsp vinegar to 1/3 c. milk.

CREAM PUFFS

1 c. water	1 c. flour, sifted after measuring
1/4 c. butter	4 eggs
pinch salt	

Cook water and butter and salt together. When boiling, stir in flour all at once, quickly. Cook, stirring constantly, until the mass leaves sides of pan in a ball. Cool. When cool, beat in eggs one at a time. Beat well.

Drop in buttered muffin pans or pile high in spoonfuls on greased cookie sheet. Bake for 30 minutes at 350 deg. Split and fill with French Filling.

Grandma Allen

GRAHAM CAKE

1 lb. seedless raisins	4 c. graham or whole wheat flour
2 c. white flour	pinch salt
2 heaping c. sugar	1 heaping c. shortening
2 tsp. cinnamon	3 eggs
1 tsp. ginger	1 heaping tsp. baking powder
1 tsp. ground cloves	1 heaping tsp. cornstarch
1 tsp. vanilla	1 rounded tsp. baking soda mixed with
	1 tbsp. hot water

Cover raisins with water and boil 10 minutes. Cool. Mix dry ingredients in bowl. Cut in shortening, as for pie dough. Add beaten eggs and vanilla, and baking soda mixed with water to raisins. Add this to dry mixture all at once. If mixture is too stiff, add a little milk. Bake in greased 9x13" cake pans at 350 deg. for 30-40 minutes. (Makes three cakes).

This will make good cookies. Drop by spoonfuls on cookie sheet (lined with well-greased foil or parchment paper). Bake at 350 deg. for 10-15 minutes. Do not overbake or these dry out. Bake just until browned around edges.

Grandma Allen

CHOCOLATE CAKE
(Cross between cake and brownies)

Mix (2 c. flour
 (2 c. sugar
 (1/2 tsp. salt

Bring (1 stick butter
to boil (1/2 shortening
in pan (4 tb. cocoa
 (1 c. water

Pour over flour mixture and blend.

In (2 eggs, beaten
Bowl (1/2 c. buttermilk
mix (1 tsp. baking soda
 (1 tsp. vanilla

Add this to flour mixture above, and blend. Bake in jelly roll pan (greased and floured) for 25 min. at 350 deg. Will be very moist, like moist brownies.

During last 10 minutes of cake's baking time, mix frosting:

Mix and (1 stick butter
heat - do (6 tb. Milk
not boil (4 tb. Cocoa

Mix (1 lb. powdered sugar (sifted))
together (1 c. chopped pecans
 (1 tsp. vanilla

Blend the two mixtures. Spread on hot cake as soon as it comes from oven. Cool. Cut into squares as for brownies.

Nancy Yeowell - 1977
Shelbanks, Bremerton, WA.

GRANDMA ALLEN' S CHOCOLATE CAKE

2 c. sugar
1/2 c. shortening
2 c. sour milk*
2 eggs

2-1/2 c. sifted cake flour
2 tsp. baking soda
5 tbsp. cocoa
1 tsp. vanilla
1/2 tsp. salt

Cream sugar and shortening. Add flour, baking soda and cocoa, sifted together with salt. Add beaten egg and sour milk. Mix well. Bake in greased pan at 350 deg. about 30 minutes. Makes 2 layers or 1 large square cake, or 9x13" cake.

* To make sour milk, add 2 Tbs vinegar to 2 cups milk.

WALDORF ASTORIA RED CAKE

1/2 c. shortening	2-1/4 c. sifted cake flour
1-1/2 c. sugar	1 tsp. vanilla
2 eggs	1 tsp. salt
2 oz. (1/4 cup) red cake coloring	1 tsp. baking soda
1/2 c. cocoa	1 tbs. vinegar
1 c. buttermilk	

Cream shortening, sugar and eggs. Make a paste of food coloring and cocoa. Add to creamed mixture. Add buttermilk alternately with sifted flour and salt. Add vanilla.

Add baking soda to vinegar. Hold over mixing bowl as it foams. Add baking soda and vinegar mixture by blending - not beating. Bake 25-30 minutes at 350 deg. in two-layer pans. Split layers when cool, making four layers. Frost with Cream Frosting.

CREAM FROSTING

1 c. milk	1 c. granulated sugar
3 tbs. Flour	1 c. butter or margarine
	1 tsp. vanilla

- (1) Cook flour and milk until very thick. Cool.
- (2) Cream sugar and butter and vanilla until very fluffy.
- (3) Add sugar mixture to milk mixture. Mix until well blended.

Sister Lusk - 1961
Stuttgart Branch, Germany

LEMON CAKE

1 pkg. yellow cake mix	3/4 c. Vegetable Oil
1 pkg. lemon Jello (dry)	3 eggs
1 c. water	1 tsp. lemon extract (or grated lemon rind)

Mix all together as for one-bowl cake mix. Bake at 350 deg. 45 minutes or less. After cake is done take from oven. Using a fork, make piercing to the bottom, about 1" apart. Immediately pour over cake the lemon topping (see below). To serve, let cool and spoon whipped cream or whipped topping over.

LEMON TOPPING

1/3 c. melted butter	1 c, powdered sugar (sifted)	6 tbs lemon juice
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Mix all together and drizzle over top of hot lemon cake.

Signe Septon - 1965
Puget Sound Stake Relief Society Secy.

GERMAN'S SWEET CHOCOLATE CAKE

1 pkg. German's Chocolate	2 1/2 c. sifted cake flour
1/2 c. boiling water	1 tsp. baking soda
4 eggs, separated	1/2 tsp. salt
1 c. butter or margarine	1 c. buttermilk
2 c. sugar	
1 tsp. vanilla	

- (1) Preheat oven to 350 deg.
- (2) Melt chocolate in boiling water by pouring water over broken up chocolate in cup or small dish. Cool this while cutting liners for three 9" round layer cake pans. (Do not grease sides of pans - just put parchment paper liners in bottom.)
- (3) Beat egg whites until stiff. Set aside.
- (4) In large mixing bowl cream butter and sugar and egg yolks until fluffy. Add melted chocolate and vanilla. Mix well.
- (5) Sift together flour, salt, baking soda. Add alternately with buttermilk. Beat until smooth.
- (6) Fold in egg whites. Bake in three layers at 350 deg. for 30-40 minutes. Cool. Frost tops only with Coconut Pecan Frosting (below). Then frost sides of cake with chocolate butter icing (see below).

COCONUT PECAN FROSTING

1 cup canned milk	1-1/3 c. Sweetened Shredded Coconut
1 c. sugar	1 c. chopped pecans
3 egg yolks	
1/2 c. butter or margarine	
1 tsp. vanilla	

Cook ingredients in first column until thick, stirring constantly over medium heat - about 12 minutes. Add coconut and pecans. Beat with spoon until thick enough to spread. Frosts tops of 3 cake layers.

CHOCOLATE BUTTER ICING

<u>Double</u>	<u>Single Batch</u>
1/2	1/4 c. cocoa (4 tbsp.)
1	1/2 lb. powdered sugar (1/2 box) sifted
1	1/2 stick (1/4 c.) butter or margarine
1 egg	1 egg yolk
1	1/2 tsp, vanilla
milk	milk (about 2 tbsp.)
pinch	pinch salt

Beat all together with mixer until creamy and smooth. May need more, or less, milk. Use enough milk to make frosting thick enough to spread easily. Too thin would run off cake. Frost sides of cake.

Use the double recipe to frost a two-layer cake or 24 cupcakes.

CHERRY BLUSH NUT CAKE

3 c. sifted cake flour	1 c. milk
3 tsp. baking powder	1-1/2 tsp. vanilla
3/4 tsp. salt	4 egg whites
2/3 c. shortening	1/4 c. maraschino cherries, finely chopped
1-1/2 c. sugar	2 tbsp. finely chopped walnuts
	Red cake coloring

Cream sugar and shortening. Combine milk and vanilla. Add alternately with dry ingredients to creamed mixture. Beat egg whites until stiff but not dry. Fold in. To 2/3 of the batter add cherries and enough coloring to tint batter pink. Pour into two greased 8" layer pans. Add finely chopped nuts to rest of batter. Pour into 3rd greased 8" layer pan. Bake 30 minutes at 350 deg.

Make 7-minute icing (section 10, page 6). Tint 1/3 of icing pink. When cake is cold, frost the top thickly with swirls of white icing. Swirl pink icing onto sides of cake. Decorate top of cake with chopped nuts and cherries.

NOTE: This recipe makes a very good large sheet cake (12x17" cookie sheet or jelly roll pan). Use two-layer recipe for smaller cookie sheet. Omit cherries, nuts and coloring, if desired.

Makes 6 cups of batter - use a little (about 1/4 cup) more than half for colored part if making checkerboard cake - about 3-1/4 c. total.)

STRAWBERRY QUEEN CAKE

2 c. sifted cake flour	1/2 c. shortening
1-1/4 c. sugar	1 c. minus 2 tbsp. milk
3-1/2 tsp. baking powder	1 tsp. vanilla
1 tsp. salt	1/2 tsp. almond extract
	3 egg whites, unbeaten

Sift flour, sugar, baking powder, and salt into mixing bowl. Drop in shortening. Add 2/3 of milk, then flavorings and beat 2 minutes. Scrape bowl and beater. Add remaining milk and egg whites and beat 2 minutes more. Bake in 9x13" greased pan at 350 deg. for 30-40 minutes. Ice with Strawberry Queen Icing (see below).

STRAWBERRY QUEEN ICING

2 tbsp. shortening	2 or 3 c. sifted powdered sugar
1 tbsp. butter	1/3 c. well-crushed strawberries
1/4 tsp. salt	1 tsp. lemon juice

Blend shortening, butter and salt. Add gradually 1/2 c. of sugar, creaming until light and fluffy. Add 1-1/2 c. sugar alternately with about 1/3 c. of the crushed strawberries (use only enough berries to make a nice consistency to spread). Add lemon juice; beat well.