Hollandaise Wine Sauce

1/2 cup butter  4 egg yolks
1/2 teaspoon salt  11/2 teaspoon lemon juice
3/4 teaspoon paprika  1/2 cup any dry wine
1 teaspoon flour

Place butter in top of small double boiler. Add the seasoning and flour. Stir the butter until creamy; then cream in the egg yolks, one at a time. Add the lemon juice, and stir in the wine. Cook and stir over hot water with a wire whisk until thick and creamy.

The sauce will stand three to four minutes before serving without separating.

Hot Potato Salad

3 pounds potatoes  2 teaspoons salt
8 slices bacon  1 teaspoon celery seed
1/2 cup cider vinegar  2 cups diced celery
1 tablespoon brown sugar  1 onion, finely chopped


Stuffed Peppers

11/2 pound hamburg (1/2 pork, 1/2 beef)
3 tablespoons uncooked rice
1 cup corn flakes
2 eggs, well beaten
1/2 teaspoon salt
6 green peppers

Mix rice, meat, cornflakes, eggs, and seasoning together. Cut tops off peppers and soak in hot water 5 minutes. Place in large pan to bake. Add enough water to cover bottom. Bake until brown on top. About 1 hour at 375°.

“NOTHING TO IT!”
CAKES

Applesauce Cake (Mathers)
Applesauce Cake (Garrett)
Banana Cake
Banana Loaf Cake
Banana Nut Cake
Our Birthday Cake
Chocolate Peanut Cream Cake
Peanut Cream Frosting
Date & Nut Cake
Date and Nut Chocolate Cake
Deluxe Cheese Cake
Cheese Cake
Ella Flory's Chocolate Cake
Chocolate Nut Cake
Black Chocolate Cake
My Favorite Chocolate Cake
Chocolate Fudge Cake
Dark Chocolate Cake
Carrot Cake
Crazy Cake
Devil's Food Chocolate Cake
Devil's Food Cake (Witmer)
Crumb Cake
Nana Lee Hopkins Nut Cake

Dum Cake
Fudge Cake
Tropical Gingerbread
Devil's Food Cake
(Fitzgerald)
Moravian Sugar Cake
Orange Cake
Old Black Joe Cake
Confectioner's Pound Cake
Moist Pound Cake
Old Fashioned Pound Cake
Pound Cake
White Pound Fruit Cake
Sour Cherry Cake
Sponge Cake
Raisin Spice Cake
Sunshine Cake
Toasted Coconut Cake
Topping:

1 1/2 cup sugar
1/4 tsp. cloves
1/2 tsp. nutmeg
1 tsp. applesauce
1/2 tsp. cinnamon
1/2 tsp. soda
1 cup raisins or chopped dates
2 tsp. baking powder

Beat egg, add sugar and beat again. Add salad oil and beat. Add raisins or dates and applesauce. Beat in dry ingredients. Grease and flour an 8" square or round pan and bake at 325 degrees until done. Serve plain or with lemon sauce. Double the recipe to make a 10" tube cake.

Betty Whysong Mathers '47

Cream:

1 cup sugar
1/2 cup margarine
1 cup applesauce

Add:

2 cups flour
1 1/2 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. salt
1 tsp. soda in 4 tablespoons of hot water
1 cup raisins

Bake in greased 9 x 9 square pan, 350 degrees oven—45 minutes.

Ruth Bullock Garrett '48
**Banana Cake**

2 cups cake flour  
1/2 tsp. baking powder  
1/2 tsp. baking soda  
1/2 tsp. salt  
1/4 cup milk

1 cup mashed bananas

2 cups sugar  
1/2 cup butter or other shortening

Mix ingredients and bake in 375° oven for about 50 minutes.

Mary Jane Carson McCleaf '54

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**Our Birthday Cake**

1/4 lb. butter  
1/4 lb. butter  
3 eggs  
1/2 tsp. salt  
1/2 tsp. baking powder  
1/2 cup milk  
Heat very hot but do not boil  
1 1/2 cups sugar  
2 level tsp. baking powder

Sift together 3 times before adding to egg mixture. Batter will be thin.

Add hot milk and butter last.

Bake at 400°-20-25 minutes or until the cake leaves side of pan.

Charlotte Moore Burt '29

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**Banana Loaf Cake**

3/4 cup shortening  
1 1/2 cups granulated sugar  
2 eggs  
1 cup bananas (mashed)  
2 cups flour  
4 tbsp. sour milk  
1 tsp. soda  
1/2 cup chopped black walnuts

Cream shortening, add sugar and cream again, add eggs, one at a time, and beat after each one. Add bananas alternately with sour milk, beat well. Fold in sifted dry ingredients and nuts.

Bake in 375 degree oven-20-25 minutes.

Alyce M. Pusey Hammond '31

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**Chocolate Peanut Cream Cake**

(1 egg and 2 egg yolks)  
2 1/2 cups sifted cake flour  
2 1/2 tsp. baking powder  
1/2 tsp. soda  
1/2 tsp. baking powder  
2 squares unsweetened melted chocolate  
1/2 cup sugar  
1/2 cup boiling water  
1 tsp. vanilla

Sift flour once, measure, add baking powder, salt and soda, and sift together 3 times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and egg yolks, one at a time, beating well after each. Add chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla, then add boiling water, beating quickly and thoroughly. Bake in greased pan, 12 x 8 x 2", in a moderate oven (325 degrees) 50 minutes, or until done. Spread peanut cream frosting on cake.

Catherine Bulkley '60

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**Banana-Nut Cake**

1/2 cup butter  
1 1/2 cups white sugar  
2 eggs  
1/2 cup buttermilk  
2 large bananas, mashed  
2 cups cake flour

Mix ingredients and bake in 375° oven for about 50 minutes.

Charlotte Moore Burt '29

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**Banana Nut Cake**

1/4 lb. butter  
1 1/2 cups sugar  
2 eggs  
1 1/2 cups flour  
1 1/2 tsp. salt  
2 tsp. baking powder

Mary Jane Carson McCleaf '54
Peanut Cream Frosting

\[
\frac{2}{3} \text{ cup butter, washed in cold water to remove salt} \\
\frac{1}{2} \text{ cup peanut butter}
\]

Cream butter thoroughly, add 1 cup sugar gradually, and cream until very light and fluffy. Stir peanut butter until blended; add to frosting, a very small amount at a time, creaming well after each addition. Fold in remaining sugar. Makes enough frosting to cover top of 12 x 8 cake (generously).

Catherine Bulkley '60

Date and Nut Cake

(Christmas Cake)

2 lbs. dates 
2 lbs. English walnuts 
1 cup sugar 
1 cup flour

Put dates and nuts whole in large pan. Sift sugar over them. Mix flour, salt and baking powder and sift over dates and nuts. Mix well—and then add well beaten egg yolks and vanilla. Fold in stiffly beaten whites and mix well. Put in tube pan lined with wax paper. Bake 1 hour in 350° oven. Store for several days.

Madaline Kinch Knight '42

Date and Nut Chocolate Cake

**Batter**

1 cup buttermilk 
\frac{1}{2} \text{ cup butter} 
1\frac{1}{4} \text{ cups sugar} 
2 eggs 
4 squares Baker's chocolate

\[
\frac{1}{4} \text{ cup sugar} \\
1 \text{ cup cold water}
\]

Combine ingredients for filling and boil. When done, add \frac{1}{2} \text{ cup walnut meats. Set aside to cool. Combine ingredients of batter. Then stir in cooled filling. Bake in hot oven (375 degrees) for 40 minutes.}

Kay Griffiths '57

Cheese Cake

**Cheese Cake**

Beat together for 20 minutes with an electric beater

4 eggs 
1 cup sugar 
1 tbsp. vanilla

Graham cracker crust (recipe on box)

Use spring form—10" cake pan.

Bake in oven 350° for 30 minutes. Sprinkle with nutmeg or cinnamon on top.

Icing: 1 pt. cream, sour; 1 tbsp. vanilla; 2 tbsp. sugar

Turn oven to 475 degrees and bake for 7 minutes.

Esther Milewski Kahn '43
Chocolate Nut Cake

1/2 cup butter
2 cups fine sugar
Yolks of 4 eggs—beaten thick and light
1 cup milk
2 1/2 cups flour
4 tsp. baking powder

2 squares Baker's chocolate
White of 4 eggs—beaten stiff
1/2 cup melted shortening or oil
1/2 cup butter
1/2 cup melted shortening or oil
1/2 cup boiling water
1/2 tsp. vanilla
1/2 cup English walnuts—broken in pieces
1 tsp. salt
3/4 tsp. salt

Cocoa or Chocolate can be used:

Cocoa
1/2 cup boiling water add—
4 tbsp. cocoa
1 tsp. soda dissolved in 1/4 cup milk

Chocolate
2 squares of melted chocolate in
1/2 cup of hot water.

Throw everything in one bowl and mix all together. Bake this amount in a square flat pan.

Double this recipe for a large rectangular shaped flat pan or a layer cake.

For layer cake, line pans with waxed paper. Bake small cake—350 degrees for 25-30 minutes. Larger cake—35 minutes—do not overbake.

Esther D. Armitage Musselman '40

Black Chocolate Cake

2 cups sugar
2 cups cake flour
1 1/4 tsp. baking powder (level)
3/4 cup cocoa—pinch of salt
1 tsp. baking soda (level)
1 cup sweet milk
1 tsp. vanilla
2 eggs

Sift above together in a bowl:
1/2 cup melted butter
1 cup boiling water
2 eggs

Add to dry ingredients—bake in two 9" layers at 350°—about 30 minutes. When cool "ice" with whipped cream.

Nora Shoemaker Ehrig '29

My Favorite Chocolate Cake

Cream together:
Melt and add when cooled
3/4 cup butter (stick and half)
2 1/4 cups granulated sugar
1 1/2 tsp. of vanilla
Add:
3 cups of cake flour
1 1/2 tsp. soda
3 whole eggs
3/4 tsp. salt
Beat until light and fluffy

Add dry ingredients alternately to creamed mixture with 1 1/2 cups of ice water. Bake 350°—for 35-40 minutes.

Frances Wheller Babb '29

Chocolate Fudge Cake

3 squares chocolate
1/4 cup butter
2 cups sugar
2 egg yolks
2 cups flour


H. Phoebe A. Anthony '57
**Dark Chocolate Cake**

350 degrees—35-40 minutes.

Beat—3 eggs well—then blend in 2 cups sugar and beat well.

Mix:
- 1½ cups oil (Wesson oil or Kraft)
- 2 cups sifted cake flour
- 3 tsp. baking soda
- 1½ tsp. salt
- ½ cup powdered cocoa

Beat all ingredients together till batter is thick. Fold in eggs and sugar mixture.

Anne Loughran Delaney '54

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**"Carrot Cake"**

Mix 2 cups of sugar, 2 junior size jars of carrots as prepared for baby food and 1½ cups of Wesson oil.

Sift together 3 cups flour, 2 tsp. baking soda, 2 tsp. baking powder, 1 tsp. salt and 2 tsp. cinnamon.

Blend with the sugar, carrots and oil, and add, last of all, four eggs. Chopped nuts may also be added if desired.

Bake for 40 to 45 min. in a 350 degree oven. This recipe makes two loaf cakes or three dozen cup cakes.

Cake is moist and tastes like spice cake.

Margaret Summers '41

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**Crazy Cake**

1 cup of flour
1 cup of granulated sugar
1 tsp. of soda
½ tsp. salt
1 tsp. vanilla
#303 or #2 can of fruit cocktail
1 egg

Mixture: Mix together—putting in fruit cocktail last (juice and all). Grease sheet cake pan 9½ x 13 x 2—pour in batter then sprinkle with 1 cup of brown sugar and ½ cup of nuts, chopped. 325 degrees—1 hour. Serve with whipped cream.

Frances Wheeler Babb '29

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**Devil's Food Cake**

2 oz. grated chocolate
1/2 cup granulated sugar
1/2 cup sweet milk
2 eggs
1/2 cup butter
1 tsp. soda.

Let this come to a boil; remove from fire and add yolk of 1 egg—beat until it thickens; let cool while mixing the following, after which pour all together.

1 1/2 cups granulated sugar
2 eggs
1/2 cup sweet milk
2 cups flour
1/2 cup butter
1 tsp. soda.

Sugar and butter creamed together. Add eggs beaten separately; then chocolate and milk in which soda has been dissolved; sift flour and add gradually.

Icing

2 cups granulated sugar
11 tbsp. milk

Boil till it pulls a thread, then add butter size of egg and 1 tsp. vanilla: Beat until thick.

Laura Witmer '16
Crumb Cake

2 cups brown sugar
2 cups flour
⅔ cup walnuts (chopped)
⅔ cup oleo.
Mix above and make crumbs like for pie crust. Reserve ½ cup of crumbs.

To the rest add:
1 egg
1 cup sour milk
1 tsp. vanilla
Mix well, pouring in greased pan. Top with the ½ cup crumbs and bake 35-40 minutes at 350 degrees. Betty Pierson '34

Fudge Cake

3 cups cake flour
1½ tsp. soda
1½ tsp. salt
2⅔ cups sugar
¾ cup shortening
1 cup chopped nuts

Nana Lee Hopkins' Nut Cake

Whites of 8 eggs
½ cup milk
1 cup butter
2 cups chopped nuts (English or black walnuts or if obtainable hickory nuts).
Cream butter and sugar. Add milk and flour sifted with baking powder. Then nuts. Add stiffly beaten egg whites last. Bake loaf or layers.

Estelle Steigerwalt Taylor '24

“Dump” Cake

1 cup brown sugar (packed)
1 egg
1 medium size can fruit cocktail (juice and all)
1 cup plain flour—pinch of salt
Mix well—put into greased and floured cake pan. Before putting in oven sprinkle one cup brown sugar and a few nut meats over the top. Bake 35 minutes at 330°. When cool cut in squares and serve with whipped cream.

Dorothy Bennett Fitzgerald '20

Tropical Gingerbread

Easy sauce pan method.
½ cup shortening
⅔ cup sugar
1 egg
2⅔ cups sifted all-purpose flour
1½ tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
1 tsp. ginger
⅛ tsp. cloves
Melt shortening in 3-4 sauce pan over low heat. Remove from heat and cool. Add sugar and egg; beat well. Sift together flour, baking soda, salt, and spices. Combine molasses and hot water; add alternately with flour to first mixture. Pour into a greased waxed paper lined 9 x 9 x 2” pan. Bake in moderate oven (350°), 50-60 minutes. Remove from pan, cover with white frosting and sprinkle generously with coconut.

Catherine Johnson Brewer '48
Devil's Food Cake

2 cups brown sugar  
½ cup cocoa

Mix together and cream in ½ cup butter. Then beat in 2 eggs—add one cup of water and 2 cups plain flour with 1 tsp. soda sifted in. Add ¼ tsp. salt and 1 tsp. vanilla. Bake in 2 layers at 350 degrees.

Icing

3 cups brown sugar and ¾ cups water.

Boil until it threads—then add 1 tsp. vanilla and 1 tsp. vinegar. Pour slowly over whites of 2 eggs which have been beaten. Beat until right consistency to spread.

Dorothy Bennett Fitzgerald '20

Moravian Sugar Cake

4 cups flour (rounded)  
1 tsp. salt
1 pkg. yeast dissolved in ½ cup luke warm water  
1 cup shortening (Crisco and butter) room temp.
3 med. potatoes boil and mash in pint of luke-warm milk  
2 eggs (well beaten)
1 cup sugar

Beat well, then add approx. 4 more cups flour. Cover, let rise till double in bulk. Punch down, divide into two portions. Knead more flour into each if needed. Put foil on two cookie sheets. Roll dough over foil—cover—let rise again. Mix 2 cups of brown sugar and one tbsp. flour. Make holes all over cake. Put butter in each hole, then sprinkle with sugar mixture and sprinkle cinnamon over top. Bake for 20 minutes at 275 or 300 degrees. Makes 2 cakes. Use warm utensils.

Betty Snyder Swartz '54

Orange Cake

½ cup shortening  
1 cup sugar
1 cup ground raisins  
1 cup ground nuts
1 cup sour milk
2 cups flour (not sifted)  
1 tsp. soda in flour
2 eggs beaten  
1 orange (grind peeling to put in cake (save juice)

Dissolve ½ cup sugar in juice to pour over cake when out of oven. Bake at 350° for approximately 45 minutes or longer if necessary.

Nan Talley '18

Old Black Joe Cake

(Very quick and economical)

2 cups brown sugar  
½ cup margarine or Crisco, etc.
½ cup cocoa  
1 cup sour milk (or sour evaporated milk)
1 tsp. baking soda dissolved in ½ cup boiling water

Beat sugar, shortening and cocoa together until fluffy. Add sour milk and flour alternately. Add boiling water to baking soda and stir in immediately. Pour into greased pans—may use long pyrex dish (9 x 13”) or layers or cup cakes (I prefer long pyrex baking dish). Bake 350 or 375 degrees—30-35 minutes for long dish, 20-30 minutes for cup cakes—should spring back when touched lightly when done. (Can leave in long dish and ice). Cut into squares. Recipe has been used for 4 generations. Cake is very dark and moist and rises well.

Betty Whysong Mathers '47

Confectioner’s Pound Cake

3 cups cake flour, sifted  
4 eggs
1 tsp. baking powder  
1 cup milk
1 cup shortening or butter  
½ tsp. vanilla
1 lb. confectioner’s sugar  
½ tsp. almond extract

Sift flour once and then measure. To the 3 cups of flour add baking powder (and if shortening is used, also add ½ tsp. salt) and sift twice. Beat shortening or butter to cream and then beat the sugar in gradually and well. Add eggs, one at a time and beat until mixture is very light after each one is added. If butter is used, decrease the amount of milk by 2 tbsp. Add flavoring to milk and then blend in sifted ingredients alternately with milk.

Beat hard to blend well. Have 10” tube pan buttered and lightly floured. Pour batter into it filling only ¾ full. Place in preheated 350 degrees oven and bake about 1½ hours, until cake tests done.

Cool on rack 10 minutes and remove from pan.

Betty Whysong Mathers '47
Moist Pound Cake

Cream together until light and fluffy

1/2 lb. butter  4 eggs (add one at a time)
1 box powdered sugar

Fill powdered sugar box with flour. Add 1 tsp. baking powder, 1 tsp. salt. Sift. Add to the butter, sugar and egg mixture alternately with 1 cup milk and 1 tsp. vanilla. Beat well. Pour mixture into a greased and floured tube pan.

Bake at 375 degrees for about 1 hour.

Marian E. Hoffman Narberth '51

Old Fashioned Pound Cake

2 cups soft butter  1/2 tsp. salt
2 cups sugar  1/2 tsp. mace
10 eggs  1/2 tsp. lemon juice
4 cups sifted cake flour

Cream butter thoroughly, gradually add the sugar and beat until this mixture is fluffy and thoroughly blended. Beat in eggs one at a time. Sift together the dry ingredients adding them all at once to the creamed mixture. Beat in lemon juice and continue beating just until the batter is smooth. Put batter into a well greased 10 inch tube pan and bake at 325 degrees F. for 1 hour and 15 minutes or until done.

Florence E. Carnahan '06

Pound Cake

2 cups flour
3/4 tsp. salt
1/2 tsp. mace
1 cup shortening
1 1/2 cups sugar
5 eggs 1 tsp. vanilla

Cream shortening and sugar; add eggs, one at a time, creaming well after each, add vanilla. Sift flour 3 or 4 times and add with other dry ingredients. Pour into prepared pan, 9 x 5 in. loaf or 10 or 11 inch tube pan.

Bake at 250 degrees for 1 hour or until done.

Dorothy Lamson Sheets '49

White Pound Fruit Cake

1 cup butter  1 cup thinly sliced blanched almonds
1 cup granulated sugar  2 1/2 cups sifted all-purpose flour
5 eggs, unbeaten  1/2 tsp. salt
1 cup thin, crosswise slices 1 tsp. baking powder
candied cherries 1 tsp. grated lemon rind—1
1/2 cup thinly sliced candied 1 tbsp. lemon juice
orange peel

Cream butter, add sugar gradually. Add eggs one at a time, beating well after each addition. Combine fruits, nuts, and 1/2 cup of the flour. Sift together remaining 2 cups flour, salt and baking powder. Add to egg mixture with lemon rind and juice. Fold in fruit mixture. Place in greased 10 x 5 x 3 loaf pan lined with greased brown paper. Bake in moderate oven—325 degrees F for 1 1/4 hours or until done. Makes 3 lb. loaf.

Esther Guyer Lentz '31

Sour Cherry Cake

3 eggs, beat whites separately and put in last 1 tsp. cloves
1 cup sugar  1/2 tsp. cinnamon
1/2 cup shortening  2 cups flour
1 cup sour cherries and fill 1 tsp. baking soda
in cup with cherry juice 1 tbsp. vinegar

Can pour cherry juice in sugar for icing. Makes 2-8" layers.

Adele M. Lewis '15

Sponge Cake

4 eggs  1 cup flour
1 cup sugar


Lucille Flavell Henkelmann '49
Raisin Spice Cake
Cook 1 box raisins in 2 cups water for 10 minutes. Set aside both water and raisins to cool. Do not drain.
Combine: 2 cups sugar; 2 tbsp. shortening
Add: 1 cup water
Mix In: 4 cups flour
Combine: 2 tbsp. vinegar with 1 tbsp. baking soda
Add to mixture.
Then mix in: 1 tsp. cinnamon; 1 tsp. nutmeg; 1 tsp. cloves; 1 tsp. all spice.
Add raisins and water to mixture and mix well. Bake 350° for 50 minutes.
Margaret Henry Jones '50

Sunshine Cake
6 eggs
1¼ cups sugar
1 cup sifted flour
¼ tsp. salt
1 tsp. vanilla
½ tsp. cream of tartar
Separate eggs—beat whites with cream of tartar and salt until stiff but not dry. Add sugar gradually and beat until whites will hold peaks—beat yolks until light colored and fairly thick. Add them gently to the whites—fold in the flour gently—also the vanilla. Turn into an ungreased moderate size (5x9") tube pan. Bake 350 or 375 degrees for 35 minutes. Remove from oven and invert pan and cover with a damp cloth.
Keep pan inverted until thoroughly cool—remove and dust with powdered sugar (10 times). This cake is very quick and easy to make and if instructions are followed it will never fail to win applause! (Cake should spring back when touched when it is done). Very light and not too sweet. Excellent also in place of shortcake for fruit and whipped cream. Recipe came from Alsace Lorraine.
Carolyn Martha Akers Boyd '26

Toasted Coconut Cake
2 eggs beaten until light—then add:
1 cup granulated sugar, gradually 1 tsp. vanilla—beat well
Sift:
1 cup sifted cake flour ½ tsp. baking powder
1 cup boiling hot milk with 1 tsp. butter (in the milk). Pour batter in 9 or 10" cake pan and bake at 350 degrees—25 minutes or until toothpick inserted comes out dry. (Batter is rather thin).
While cake is baking mix in a heavy sauce pan or double boiler:
4½ tbsp. butter 3 tbsp. cream (or top milk)
7 tbsp. brown sugar ¾ cup coconut
Heat this "topping" until boiling and well blended. Pour over the hot cake as it comes from the oven. Sprinkle a little extra coconut on top and brown in oven or broiler. Serve slightly warm or with ice cream or whipped cream if desired. Serves about 9.
Betty Piersol '34

Tomato Spice Cake
1 cup sugar ½ tsp. soda
½ cup shortening ½ tsp. baking powder
1 cup seedless raisins ½ tsp. salt
1 8-oz. can tomato sauce ¼ tsp. grated nutmeg
2 cups sifted cake flour ½ tsp. cinnamon
Beat sugar and shortening together till light and fluffy. Add raisins and mix well.
Sift flour; measure; add baking powder, baking soda, salt, spices; sift again. Add dry ingredients alternately to shortening mixture with the tomato sauce, a third at a time.
Pour into greased loaf pan, lined with wax paper. Bake 350 F. for 1 hour. Remove from pan and after cool, store 24 hours to ripen before cutting. Makes 1 large or two small loaves.
Prunes that are cut fine may be substituted for raisins.
Betty Piersol '34
**Butterscotch Topping Yellow Cake**

2 eggs  
1 cup granulated sugar  
1 cup sifted flour  
1/2 cup hot milk  
1/2 tsp. baking powder  
1 tbsp. melted shortening  
1/4 tsp. salt  
1/2 tsp. vanilla

Beat eggs till thick; slowly add sugar; beat 2 1/2 minutes. Fold in sifted dry ingredients. Melt butter in milk. Add all at once. Fold only 1 min. Bake in square pan 360 degrees—30 minutes.

**Topping:**

1/4 cup cream  
Mix 6 tbsp. melted butter  
1 can Baker’s canned coconut  
2 1/3 cup brown sugar  
1/2 tsp. vanilla

Spread over finished cake while warm. Brown in broiler, but watch closely.

Nancy Hummel Orsini ’50

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**My Favorite Yellow Cake**

Sift into large bowl

2 cups sifted cake flour  
1 1/2 cups sugar  
1/4 tsp. salt  
2 1/2 tsp. double acting baking powder

Add:  
1/2 cup shortening (soft)  
1 tsp. vanilla

Then: Beat with mixer—slow speed—two minutes

Add:  
2 eggs unbeaten  
1/4 cup milk

Beat 2 minutes

Turn into 2 greased and floured 8” layer cake pans. Bake 350 degrees (moderate oven) 25-50 minutes.

Cool—frost with chocolate frosting.

**Frosting:**

1/2 box confectioner sugar  
2 tbsp cocoa  
2 tbsp. shortening

Beat at fast speed of mixer for 4 minutes.

Recipe may be doubled or taken as a 1 1/2 complete recipe with good results.

This recipe won for me at a cake baking contest a Westinghouse electric mixer and a Westinghouse electric range.

Doris Alice Burke Hano ’48

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**Hot Milk Sponge Cake**

2 eggs  
1 cup sugar  
1 cup sifted flour  
1/2 cup hot milk  
1 1/2 tsp. baking powder  
1/2 tsp. salt  
1/2 tsp. baking powder  
1 tbsp. melted shortening  
1/2 tsp. vanilla

Beat eggs, add sugar, beating thoroughly so that the mixture is not grainy. Sift flour with baking powder and stir into egg mixture. Add hot milk, shortening, salt and vanilla. Mix quickly and turn into an 8” square greased pan. Bake at 350 degrees about 30 minutes. Remove from oven and invert till cool. Easy and excellent for shortcake.

Dionysia Sweeney Ruht ’46

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**War Cake**

(Old Time Recipe)

1 cup molasses  
1 tsp. cinnamon  
1 cup corn syrup  
1/2 tsp. cloves  
1 1/2 cup water  
1 1/2 tsp. nutmeg  
1 Pkg. seeded raisins  
3 cups flour  
2 tbsp. fat.  
1/2 tsp. soda  
1 tsp. salt  
2 tsp. baking powder

Boil together, for 5 minutes the first 5 ingredients. Cool, add to the sifted dry ingredients and bake in 2 loaves for 45 minutes in a moderate oven.

If desired 1 cup of oatmeal may be used in place of 7/8 cup of flour.

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**1-2-3-4 Cake**

1/2 lb. butter or  
1/2 lb. butter and 1/4 lb. Oleo  
1 tsp. vanilla extract  
1 cup milk  
3 cups sifted flour  
3 tbsp. baking powder  
1 tsp. lemon extract

Cream butter and sugar, add beaten egg yolks; flavoring. Add milk alternately with flour and baking powder sifted together; Fold in beaten egg whites. Pour mixture into well greased and floured cake pan. Bake 1 hour—350°F. This recipe can be used to make cup cakes, layer cakes or several loaf size cakes. Wrap in wax paper and freeze—always have some on hand.

Mary Alice Bond Romig ’51
**ICING**

**Never Fail Icing**

1 cup sugar  
1/4 tsp. salt  
1/2 tsp. cream of tartar  
2 unbeaten egg whites

Stir and put in double boiler when water is boiling. Beat 3 to 4 minutes or until peaks stand up. Grate one coconut and sprinkle between and on top and sides of cake.

Charlotte Moore Burt '29

**Glossy Chocolate Icing**

Melt together: 4 tbsp. shortening; 4 squares chocolate (4 oz.)

Blend in: 2 1/2 cups sifted confectioners sugar; 1/2 tsp. salt; about 6 1/2 tbsp. milk; 1 1/4 tsp. vanilla.

Beat till it becomes smooth and glossy and thick enough to spread. Stir in 1/2 cup chopped nuts, if desired.

**7 Minute Icing**

Combine in top of double boiler:

2 egg whites  
1/2 cup sugar  
1/4 tsp. cream of tartar  
1/2 cup water.

Place over boiling water and beat with rotary beater till mixture holds its shape. Fold 1 1/2 tsp. vanilla. Makes enough for large cake.

**Creamy White Icing**

Melt in sauce pan: 1/2 cup shortening (part butter)

Remove from heat, blend in 2 1/2 tbsp. flour, 1/4 tsp. salt.

Stir in slowly: 1/2 cup milk.

Bring to a boil, stirring constantly. Boil 1 minute. Remove from heat.

Stir in about 3 cups sifted confectioners sugar and 1/2 tsp. vanilla.

Beat till right consistency to spread. (Place pan in ice water while beating to set more quickly).

**Creamy Chocolate Icing**

Mix 3/4 cup sugar and 3/4 cup cream. Cook over low heat just till it boils. Pour slowly over 1 1/4 cups shaved chocolate in bowl. Beat till chocolate is melted and mixture is smooth.

If too thick for spreading, add a little cream.

**Frosting**

1 cup sugar (confectionery)  
1 tsp. cocoa  
2 tbsp. butter

Cream butter, add sugar and cocoa gradually. Add vanilla, then coffee gradually till the mixture is smooth, creamy and thick enough to spread.

**Mocha Frosting**

1 cup powdered sugar  
1/4 tsp. vanilla  
1 tsp. cocoa  
About 2 tbsp. cold coffee

Cream butter, add sugar and cocoa gradually. Add vanilla, then coffee gradually till the mixture is smooth, creamy and thick enough to spread.

**No Cook Marshmallow Frosting**

1/4 tsp. salt  
3/4 cup Karo syrup (red or blue label)  
2 egg whites  
1/4 cup sugar  
1 1/4 tsp. vanilla

A. Add salt to egg whites and beat with electric or rotary beater till frothy.

B. Gradually add sugar, beating till smooth and glossy.

C. Slowly add Karo syrup and continue beating till frosting stands in firm peaks. Fold in vanilla.

Makes enough frosting for top and sides of two 9 inch layers.

Flavor variations:

Add 2 tbsp. cocoa or 1 tbsp. grated orange, or lemon rind with Karo or sprinkle with 1 cup shredded coconut.
Boiled Frosting

2 cups sugar
3/4 cup water
Stiffly beaten whites of 2 eggs
1 tsp. vanilla or lemon.

Boil sugar and water without stirring till it threads. Then gradually pour it into beaten egg whites, beating rapidly till cool. Spread on cake.

R.P.N. Icing
(tastes like whipped cream)

Blend together. Cook until thick, then cool.
2 tbsp. flour
1/2 cup milk
Cream together:
1/2 cup shortening
1/2 cup sugar
(1/2 crisco and 1/2 butter). (Beat at least 6-8 minutes).
Add cool milk mixture to the above and beat until thick. Then add 1 tsp. vanilla.

Caramel Icing

2 cups Brown sugar
4 tbsp. cream
Add enough 4X confectioners sugar to spread. Work fast with frosting

A Simple Glaze for Cakes
(A shiny finish for fruit cakes, not sticky)

Combine and bring to a rolling boil: 1/2 cup light color corn syrup.
1/4 cup water.
Remove from heat, cool to lukewarm. Pour over cold cake before or after storing.

Broiled Icing
(Bubbles and Browns under the Broiler)

Mix together:
6 tbsp. soft butter
3/4 cup brown sugar
4 tbsp. rich cream
1/2 cup nuts (cut up)
Spread over top of warm cake. Place about 3" under broiler (low heat) till mixture browns.
For extra goodness, add about 1 cup wheaties or moist shredded coconut to mixture