

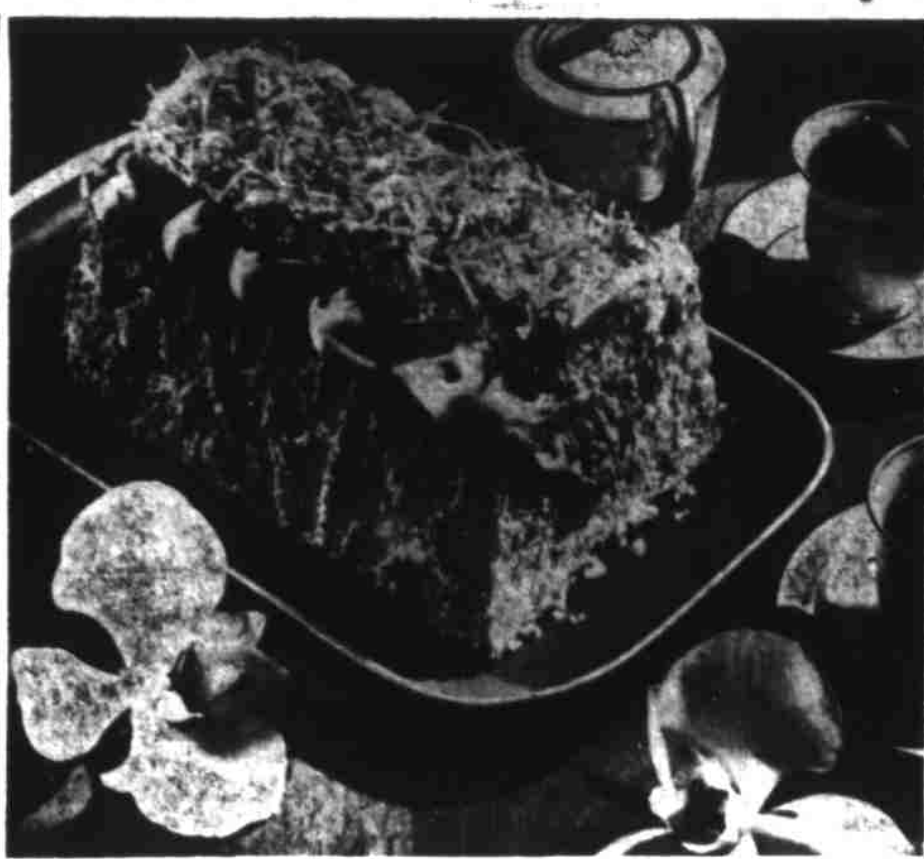
# Those Handy Cake Mixes Perform Today

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A baked-on topping for this cake begins at the bottom. The lemon flake cake mix is prepared according to directions on the package with a package of cream cheese added.

Arrange on the bottom of the tube pan before batter is poured in. Then when the cake is turned over, the fruit and nuts for the topping.



You'd never know that this cake started out as an angel mix, and a small sized one at that. The Hawaiian Angel Loaf is made from the small box of mix (something rather new in the market), with coconut, pineapple, cherries, almonds and whipped cream for elegance.



Lemon and strawberry flavors blend sociably in this attractive cake, made with white or yellow mix. The cake is baked in a square pan and split. The strawberries mixed with whipped cream are spread between layers and on top. A grating of lemon peel gives the cake extra good flavor.

## Dress Up The Cakes That Come From a Box

By MAXINE BUREN  
 Statesman Woman's Editor

Soon there will be a generation of cooks who never knew a time they couldn't get cake mixes. But until that time comes, we of the present and last generations will never cease to be awed by the variety of things one can accomplish with a good packaged cake.

An enterprising housewife can find many possibilities in a box of cake mix. Chocolate, apple, spice, orange, white, yellow and angel, can be dolled up, cut in half, turned upside down or combined to make any number of variations.

Some of the manufacturers are now producing small sized cakes, ideal for a dessert that's dressed up so it won't be as good the second day. Such desserts are filled, angel cake will work better with the small-sized packages.

On excellent example of doling up a cake mix is the Hawaiian Angel Loaf in the picture. It is baked in the regular loaf pan called for in directions on the small sized angel cake box. A V-shaped wedge is cut from the top of the loaf, the hole filled with a fluffy pineapple mixture, the wedge put back in and the cake garnished with whipped cream. Here's the cake directions in detail.

### Hawaiian Angel Loaf

Bake the contents of a small packaged angel cake according to directions. Use a loaf pan and cool.

Cut V-shaped wedge from top of loaf, 1 to 1 1/2 inches deep starting 1/2 inch from sides of cake. Remove wedge in one piece. Fill with Hawaiian Fluff. Replace cake wedge. Frost top with whipped cream and sprinkle with toasted coconut.

- 1/2 cup confectioners' sugar
- 1/2 cup drained crushed pineapple
- 1/2 cup coconut
- 1/2 cup toasted blanched almonds
- 1/2 cup maraschino cherries, quartered

Fold all above ingredients into 1 cup cream, whipped. Fill cake as directed above.

Another cake is made from a new instant lemon flake cake mix. Cream cheese is blended in during the mixing. Now comes the novel feature—eliminating the need for frosting the cake. The topping is placed in the bottom of the pan to be baked on. Candied cherries and chopped almonds make this crunchy topping.

### Lemon Flake Cake With Baked-On Topping

- 1 package instant lemon flake cake mix
- 3 packages 3 ounces cream cheese (at room temperature)
- 1/2 cup (one 4-ounce jar) finely chopped candied cherries
- 1/2 cup coarsely chopped blanched almonds

Prepare cake according to directions on package, adding cream cheese.

Thoroughly grease a 10-inch tube pan on bottom sides and tube. Distribute the cherries and nuts evenly over the bottom of the pan. Pour the batter over the cherries and nuts. Bake in moderate oven (350°F) 55 to 60 minutes. Allow cake to cool in pan 15 minutes, then remove from pan. Place on cake rack to continue cooling. When cool, insert onto cake plate so that the cherries and nuts are on top.

Grated lemon peel sprinkled on yellow or white cake batter, blends flavors with strawberries which will be mixed with whipped cream for the filling in this cake.

### Lemon Cake With Strawberry Cream

- 1 package yellow or white cake mix
- 1/2 cup whipping cream
- 1/2 cup sugar
- 1 box strawberries sliced

Pour batter into a 9x9x2-inch pan which has been lined on bottom with paper. Sprinkle with lemon rind. Bake in moderate oven (350°F) 45 to 50 minutes.

When cool, split cake horizontally to make two layers. Whip cream until thick and shiny, but not too stiff. Sweeten. Carefully fold in strawberries. Spread between layers and over top of cake. Chill cake 1 to 2 hours before serving.



A package of white cake mix, a package of ready mixed frosting, orange rind and a generous sprinkling of coconut, and you have this surprising Coconut Orange Cake. It's one of the many surprising things you can do with mixes.

### Spring Oranges In Chiffon Pie

Those big juice-heavy oranges you will see in stores from mid-winter through June are Valencia and you'll find them tops for any use. They are seedless and thin skinned, which makes them ideal for sectioning and slicing, as well as juicing. Valencias spend more time on the tree than any other orange which accounts for the extra juice and flavor you find in this fruit. Like their sister citrus fruits, Valencias are an excellent source of vitamin C.

#### ORANGE CHIFFON PIE

- 1 envelope unflavored gelatin
- 1/2 cup sugar, divided
- 1/2 teaspoon salt
- 1 1/2 cups orange juice
- 2 eggs, separated
- 1 tablespoon Florida orange rind
- 2 tablespoons lime juice
- 1/2 teaspoon cream of tartar
- 1 cup heavy cream, whipped
- 1 9-inch baked pastry shell

Mix together gelatin, 1/2 cup of the sugar, and the salt in a saucepan. Beat together Florida orange juice and egg whites, add to gelatin mixture. Place over low heat, stirring constantly, until gelatin is dissolved, about 6 to 8 minutes.

Remove from heat, add orange rind and lime juice. Chill, stirring occasionally until mixture mounds slightly when dropped from a spoon. Beat egg whites until foamy, add cream of tartar and beat until stiff, but not dry. Gradually add remaining 1/2 cup sugar and beat until very stiff. Fold in gelatin mixture, fold in whipped cream. Turn into prepared pastry shell. Chill until firm. If desired, garnish with additional whipped cream and Florida orange sections. YIELD: 1 9-inch pie.

### 'Top Hats' Are Cookie Balls

Maraschino cherries dress up these cookies.

#### MARASCHINO TOP HATS

- 2 cups sifted all purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 cup butter or margarine, softened
- 1/2 cup sugar
- 1/2 teaspoon vanilla
- 1 tablespoon maraschino cherry juice
- 1/2 cup chopped maraschino cherries, drained (about 10 cherries)
- 2 cups flaked coconut
- Maraschino cherry halves

Sift flour, baking powder, salt and cinnamon together. Combine butter or margarine, sugar and vanilla, beat until fluffy. Add cherry juice and sifted ingredients, mix well. Add chopped cherries and coconut mix well. Shape into 1-inch balls. Top with cherry halves. Arrange on ungreased baking sheets and bake in moderate oven (375°F) 13 minutes, or until browned. Cool. Makes 4 dozen 1 1/2-inch cookies.

#### SHORT RIBS

Have short ribs cut from the end of a standing rib roast for an extra meal. Brown the ribs and then braise with a lot of sliced onions and as little water as possible.

#### USE IT ALL

When creaming tuna, you may use the oil in the can as part or all of the fat called for in the same recipe.

#### COMPANY FARE

Hearts of celery poached in consommé, then drained and marinated in a mixture of olive oil, white wine vinegar and mustard plus salt and pepper.

## Cherries in Conserve

Cherries combine with several other fruits and berries to make excellent conserve. You can make up the cherries alone or combine with pineapple or raspberries for conserve. Raspberry-cherry jam is another spread for bread.

#### CHERRY CONSERVE

- 3 cups sour cherries
- 1 cup seedless raisins
- 3 cups water
- Sugar

Remove pits from cherries and cut raisins in pieces. Add water and boil 30 minutes. To each cup pulp add 1 cup sugar. Cook until thick, stirring constantly. Pour into sterilized jars and seal while hot.

#### CHERRY-PINEAPPLE CONSERVE

- 4 cups cherries, pitted and ground
- 1 cup crushed pineapple, drained
- 3 cups sugar

Wash and pit cherries. Run through chopper and measure. Drain pineapple and measure. Add pineapple and sugar to cherries. Cook mixture rapidly until thick and clear, stirring frequently to prevent sticking. If desired, 1/2 cup of chopped nut meats may be added just before removing from the heat. Pour into sterilized jars and seal while hot.

#### RASPBERRY-CHERRY CONSERVE

- 3 cups red sour cherries
- 3 cups red raspberries
- 4 1/2 cups sugar

Cook cherries in very little water, about 1/2 cup, until skins are tender. Add raspberries and sugar. Cook until thick and clear. Pour into sterilized jars and seal while hot.

## Include Lamb Shanks Often

Never pass up an opportunity to serve lamb shanks. When they are in the case at your meat man's and they aren't always there! The secret is thorough cooking, done slowly.

#### MINTED LAMB SHANKS

- 1 large onion, thinly sliced
- 1 cup tomato ketchup
- 1 cup water
- 1/2 cup mint flavored apple jelly
- 2 tablespoons lemon juice
- 4 pounds lamb shanks
- 1/2 cup flour
- 2 teaspoons salt
- 1 teaspoon pepper
- 2 tablespoons shortening

Combine first 5 ingredients, heat until jelly melts. Dredge lamb shanks in mixture of flour, salt and pepper. Brown in shortening in Dutch oven or deep skillet. Add sauce. Cover, simmer 1 1/2 hours or until tender. Remove cover; continue cooking, stirring occasionally, until sauce is of desired consistency. Remove excess fat. Garnish with parsley. Makes 6-8 servings.

#### SCAMPI CON PEPPERONI

- 1 pound uncooked shrimp, fresh or frozen
- 1/2 cup flour
- 1 teaspoon salt
- 6 medium green peppers
- 1 clove garlic
- 1/2 cup oil (olive oil preferred)
- 1/2 cup California white wine
- 3 cups hot cooked rice
- Salt and pepper to taste
- Shell, devein and wash shrimp

Drain. Mix flour and salt in paper bag. Add shrimp and shake until well-coated. Wash peppers and remove stems and seeds. Cut into thick slices. Mash garlic in large skillet. Add oil and heat. Add floured shrimp and cook, turning once, until color has deepened on both sides (3 to 5 minutes). Remove. Add peppers to same skillet and cook over medium heat, turning frequently, until well-coated with oil, about 5 minutes. Reduce heat, cover and cook, turning occasionally, 30 minutes or until peppers are soft. Add shrimp and wine, season to taste and bring to boil. Serve with hot cooked rice. Makes 4 servings.

## Italians Mix Shrimps, Peppers

Many American travelers prize the foods they ate in Italy as Europe's finest. And while we stay-at-homes may immediately think of spaghetti and meat balls, heavily flavored with garlic, our traveling friends know Italian cuisine to be varied and exciting. For example, some of the most popular dishes include rice and shellfish. Therefore the Shrimp Association of the Americas has tested for American housewives one of Italy's favorites—a shrimp, green pepper and rice dish, with the ingredients that make Italian cooking so memorable—and here it is: Scampi con Peperoni.

A recipe popular in many of homes, Chicken Tetraxini, was created when Chef Pavani of the old Knickerbocker Hotel in New York City wanted to please the palate of the famous coloratura soprano, Luisa Tetraxini. The Knickerbocker, venerable hotel of its day, has long since closed its doors as a hotel, but the structure still stands on the corner of 42nd Street and Broadway where it houses scores of office workers.

Luisa Tetraxini, world famed diva, was born in 1871 in Florence, Italy and died in Milan on April 28, 1940 after a brilliant operatic career. But the glory of Chicken Tetraxini continues today as a favorite recipe. It features sliced chicken in a rich white sauce and combined with spaghetti in a casserole. The recipe has been adapted by using shrimp in a cream sauce which features nourishing dry milk. It's a quickie sauce which eliminates the making of a roux, that cooked mixture of flour and butter which thickens the sauce.

Dry milk is used as the home-maker uses fresh milk—for cooking, baking and drinking. The instant kind mixes immediately even in ice water. The one-pound package which makes five quarts of nonfat milk and one brand comes in a pre-measured package containing 3 individual foil envelopes, each making one quart.

## Tetraxini Chicken Is Best

SHRIMP TETRAZZINI  
 2 (12-oz.) packages frozen shrimp in shell or  
 2 cups cooked, shelled, and deveined shrimp  
 1 1/2 cups thin spaghetti broken in 2 1/2-inch pieces  
 1/2 cup flour  
 1/2 teaspoon salt  
 1/2 teaspoon pepper  
 1 (1/2 lb.) package sharp process cheese, shredded  
 1 (8-oz.) can broiled mushroom slices, drained  
 1/2 cup sherry, optional  
 1 1/2 cups soft bread crumbs  
 3 tablespoons melted butter

Cook shrimp according to directions on package, shell and devein. Cook spaghetti just until tender; drain well. Pour liquefied instant milk into top of double boiler; sprinkle flour, salt and pepper over surface. Beat with rotary beater until just blended. Add cheese; cook over hot water, stirring occasionally, until mixture thickens and cheese has melted. Remove from heat; add mushrooms and sherry. Place spaghetti, shrimp and sauce in 2 1/2-quart casserole; stir gently with spoon until sauce has coated all ingredients. Coat bread crumbs with butter; sprinkle on top of casserole. Bake in moderate oven (350°F) for 30 minutes, or until sauce bubbles. Makes 2 quarts or 10 servings.



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