

A \$10 PRIZE-WINNING CAKE RECIPE
from a FAMILY WEEKLY reader
Mrs. H. C. Addington, Fall Branch, Tenn.

Velvet Cola Cake



Grease bottoms only of two 8-in. round layer cake pans. Line with waxed paper cut to fit bottoms; grease waxed paper.

Melt in top of double boiler over simmering water and set aside to cool.

2 sq. (2 oz.) unsweetened chocolate

Sift together and set aside

1 1/4 cups sifted cake flour

1 teaspoon salt

1 teaspoon baking powder

1/2 teaspoon baking soda

Cream until softened

1/2 cup butter

Add gradually, creaming until fluffy after each addition

1 1/4 cups sugar

Add in thirds, beating thoroughly after each addition

2 eggs, well beaten (until thick and piled softly)

Blend in the cooled chocolate.

Measure

1 cup carbonated cola beverage

Beating only until smooth after each addition, alternately add dry ingredients in fourths, liquid in thirds to creamed mixture. Finally, beat only until smooth (do not overbeat). Turn batter into prepared cake pans.

Bake at 350° F 30 min., or until a cake tester or wooden pick comes out clean when inserted in center of layer, or until cake surface springs back when lightly touched at center.

Remove from oven. Cool 10 min. in pans on cooling racks. To loosen each layer from pan, run a spatula gently around sides. Cover with a cooling rack, invert cake and remove pan. Immediately peel off waxed paper and turn layer top side up. Cool completely. Frost as desired.

Two 8-in. round cake layers

Cola Frostings

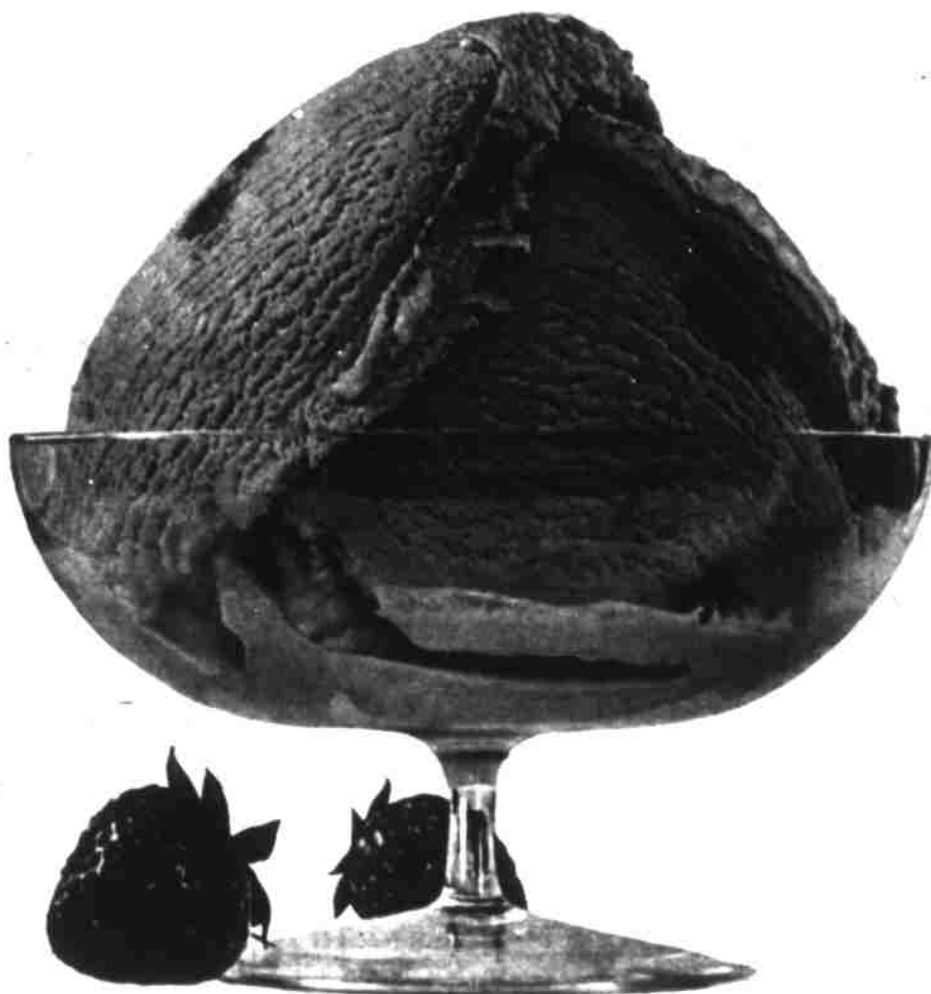
We suggest either one of these delicious frostings for Mrs. Addington's "Velvet Cola Cake".

For Cola Butter Frosting—Cream 1/2 cup butter until softened. Add gradually, 2 cups sifted confectioners' sugar, beating well after each addition. Stir in 1 tablespoon carbonated cola beverage. Beat until of spreading consistency.

For Seven-Minute Cola Frosting—Combine and mix well in top of double boiler 2 egg whites, unbeaten, 1 1/2 cups sugar, 1/2 cup carbonated cola beverage, 1 tablespoon white corn syrup, and 1/2 teaspoon salt. Place over simmering water and immediately beat with rotary beater 7 to 10 min., or until mixture holds stiff peaks and does not flow when double-boiler top is completely inverted.

Immediately spread on sides and top of cooled cake

FIRST EASY RECIPE for delicious
homemade ice cream! Smooth as the
home-freezer kind! Only 29¢ a quart!
The secret is whipped Carnation!



So smooth! So good! Carnation is the only form of milk that makes it possible. For this is the milk that whips, the one with special blending qualities that assure crystal-free smoothness you can't get even with cream. Enjoy homemade ice cream soon — made the easy Carnation way.

RECIPE:

CARNATION HOMEMADE STRAWBERRY ICE CREAM

(Makes 2 1/2 quarts)

- 2 cups sweetened sliced fresh strawberries*
- 1 1/2 cups marshmallow topping
- 1 1/2 cups (large can) undiluted CARNATION EVAPORATED MILK
- 1/2 cup lemon juice

Mix strawberries with marshmallow topping in bowl. Allow to stand 25 minutes, stirring occasionally. Meantime, chill Carnation in refrigerator tray until soft crystals form through milk (25-30 minutes). Whip Carnation until stiff (2 minutes). Add lemon juice; whip very stiff (2 minutes more). Blend with strawberry mixture. Place in refrigerator trays. Freeze until firm (about 3 hours). No more stirring needed!



*from Continental Cans

FREE! Mary Blake's Party Sweets booklet. Grand ideas for party enjoyment. Write to Mary Blake, Carnation Co., Dept. FW 77, Los Angeles 19, Calif.

*Wash 2 cups sliced fresh berries with 1/2 cup sugar, or use 1 10-ounce packages frozen sweetened berries.