

Coconut Cake Favorite Dessert as Family Fetes Mother This Next Sunday

By ZOLA VINCENT
(Foods Writer)

Mamma, grandmamma and even great-grandmamma will find pleasure in being gifted with this handsome and delicious coconut cake which can be ready for the oven in less time than it takes to write the loving message to accompany it.

We interrupt this column briefly to give you this important news! More great-grandmothers will receive tokens of affection this Mother's Day than ever before in history. We have this from the authority of a major publisher of greeting cards and he should know since his job is to meet the demand. Great-grandmothers aren't nearly the rare commodity they used to be as you can plainly see in the Society columns as well as by calling the roll in your own family.

To get back to our baking. Past generations of mothers brought beauty to the table and satisfaction to the appetite by producing an occasional coconut cake that is well remembered. Today's home baker produces a cake of equal beauty and satisfaction in a matter of minutes using only a package of white cake mix with shredded coconut and milk added.

We know a grandmother and a teen-ager who made the comparison right in our own kitchen only yesterday. Here's the younger, modern version:

Queen-Size Coconut Cake
Actually, we doubled the regular cake which calls for 1 package white cake mix, 1/2 cup shredded coconut and 1 cup of milk baked in 8-inch layer pans (now you can make a regular size if you like and proceed in the same manner). With all those people dropping in, we figured that your celebrant could use the Queen-size.

2 packages white cake mix

Aid to Fruits

To keep diced or sliced apples, fresh peaches and bananas, or avocados from darkening, drop them into canned pineapple juice or syrup drained from canned pineapple, or toss with the pineapple itself. The pieces will stay bright in color.

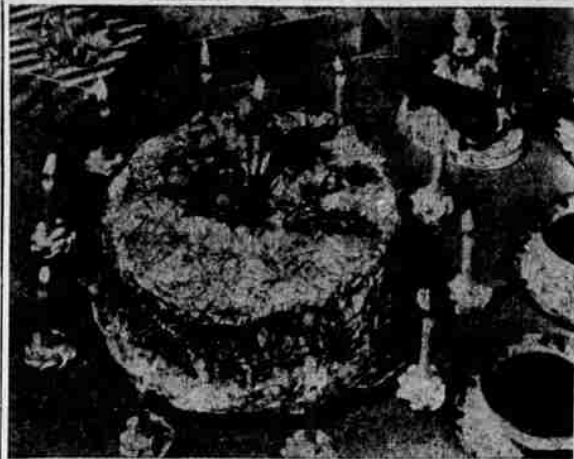
Allspice is the name of one particular spice. It was given its name because its flavor resembles a blend of cinnamon, nutmeg and cloves.

- 1 1/2 cups shredded coconut, cut
- 2 cups milk
- Toasted coconut, optional

Turn cake mix into bowl. Add coconut and mix well. Easy way to cut coconut is to put it in a glass and cut with kitchen shears just as you do parsley. Add half the milk. Blend, then beat 1 minute. Add remaining milk. Blend and beat 2 minutes longer. Beat cake vigorously by hand or at low speed of electric mixer. Turn batter into two round 9-inch pans that are 1 1/2 inches deep and which have been lined on bottoms with plain paper. Bake in moderate oven, 350 degrees, 35 to 40 minutes. Cool cake pans on racks for 5 minutes. Then loosen from sides with spatula, turn out, remove paper and turn right side up on racks and cool before serving. Spread Seven Minute Frosting or use the Boiled Frosting recipe given here, between layers and on top and sides of cake. Sprinkle toasted coconut on sides of cake while frosting it still soft, if you like. Decorate top of cake with a full blown red rose or other fancied rose arrangement.

To Toast Coconut
Spread coconut shreds out thinly in shallow baking pan. Place in moderate oven, 375 degrees, to toast until delicately browned. Stir coconut or shake pan to toast evenly.

Boiled Frosting
We give this because it requires only a saucepan and every one doesn't have a double boiler handy for making Seven Minute Frosting. In saucepan, combine 2 cups super, 3/4 cup hot water, 1 teaspoon white vinegar (or cider vinegar or 1/2 teaspoon cream of tartar or 1 teaspoon white corn syrup) and 1/2 teaspoon salt. Stir until sugar is dissolved. Cover pan and cook 5 minutes; uncover and boil syrup, without stirring to form-ball stage (244 degrees) or a 6 to 8 inch thread. Remove from heat. With rotary or electric beater, beat whites of eggs until frothy; then start adding syrup, beating constantly. In about 5 minutes, when frosting starts to thicken, remove beater add 1 1/2 teaspoons vanilla and a drop of any favored coloring if you like. Beat a few minutes until thick enough to spread. Congratulations!



For Mother's Day—Many of us remember Mamma's coconut cake and even Grandmamma's coconut cake with joy but all three generations concede that this coconut cake made with a white cake mix is also a thing of joy made in a fraction of the time.

Molded Aspic Chicken Salad

The good tomato flavor of canned aspic combines well with other foods—can be used to convert left-overs into party fare, like:

Molded Aspic-Chicken Salad

- 3 cans tomato aspic
- 2 cups cut-up cold, cooked chicken
- 1 cup coarsely chopped celery
- 1/2 cup coarsely chopped pecans
- 1 tablespoon lemon juice, fresh, frozen or canned salt
- 1/2 cup mayonnaise
- 2 or 3 hardcooked eggs, cut up

Heat aspic gently in saucepan until melted. Pour into 1 quart ring mold and chill. Toss together chicken, celery, pecans and lemon juice. Add salt and pepper to taste, lightly mix in mayonnaise. Fold in eggs carefully. Unmold aspic on salad greens, fill center with chicken salad mixture and serve with mayonnaise. Serves 6.

Tuna Dogs

Tuna sandwiches have long been a favorite of practically everyone. Give them a new look by adding chopped ripe olives or chopped stuffed olives to the usual ingredients; then stuff the mixture into halves hot dog buns. Place in moderate oven, 350 degrees, just long enough to heat through. Children like 'em.

Cooking Prunes

For a new and delicious flavor, try cooking prunes in pineapple juice. The prunes will turn out plump in this sweet sauce.

Coffee-Nut Parfait Butterscotch Sauce

You know, of course, that what goes with this light-some dessert is lots of fresh, steaming coffee in your gayest, daintiest china. Then there should be a great bowl of yellow blooms on the table. After that, all you need is enough time to savor these spring delights to the full.

Coffee-Nut Parfait

- 1 pint coffee ice cream
- 1/2 cup chopped toasted almonds or filberts
- Butterscotch sauce
- 1/2 cup heavy cream, whipped

Fill 4 parfait glasses with alternating layers of ice cream, almonds, sauce and whipped cream. Makes 4 servings.

Butterscotch Sauce

- 1 cup brown sugar, firmly packed
- 1/2 cup light cream
- 2 tablespoons light corn syrup
- 3 tablespoons butter
- teaspoon vanilla

Combine brown sugar, cream, corn syrup and butter in deep saucepan. Bring to a boil, stirring constantly. Boil without stirring 3 minutes. Remove from heat; add vanilla; cool. Makes 4 to 6 servings.

Mint for Flavor

Canned fruit cocktail is a staple in most American households, where it is used "as is," as a salad, as an ingredient in tasty puddings and pies. One of the very simple salad versions which we enjoy is the use of the fruit cocktail in lemon-flavored gelatin. We toss in a generous sprinkling of garden-fresh chopped mint to give it special refreshment.

Chicken Good for Mother's Day

Queen of the chicken dishes for your Queen of Hearts! This fine recipe was featured, appropriately enough, when the Poultry and Egg National Board recently entertained food editors in New York. We agree with them that, and I quote "Its savory goodness, versatility, ease of cooking, and high food values make it a regal choice for all occasions. Chicken is a 'prestige' dish anywhere."

- 1 young chicken, 2 to 2 1/2 pounds ready-to-cook, cut up or selected pieces totaling 2 1/2 pounds
- 1/2 cup flour
- 2 teaspoons paprika
- 2 teaspoons salt
- 1/4 teaspoon ground pepper
- Fat for browning
- 1 medium onion, finely chopped
- 1 clove garlic, finely chopped
- 1/4 cup (1 1/2 ounces) blanched almonds slivered
- 3 tablespoons flour
- 1 1/2 cups cooked tomatoes
- 1 tablespoon tomato paste
- 2 cups chicken broth or bouillon
- 1/2 cup commercial sour cream
- 1/4 cup (3 ounces) grated sharp cheese

Blend flour, paprika, salt and pepper in a plastic or sturdy paper bag. Shake chicken, to coat evenly. Heat 1/2 inch of fat in heavy skillet, start browning meaty pieces first, slipping less meaty pieces in between as chicken browns. Turn as necessary to brown and cook evenly. When lightly browned, 15 to 20 minutes, remove from pan. Spoon off all but 3 tablespoons of fat. Add onion, garlic and almonds. Cook slowly until almonds are lightly browned, onion soft but not browned. Blend in flour and cook until frothy. Add tomatoes, tomato paste and chicken broth. Cook, stirring constantly until mixture begins to thicken; remove from heat. Very slowly, stir in sour cream and blend thoroughly. Place chicken in sauce, cover and cook in a slow oven, 350 degrees, 35 to 40 minutes or until fork-tender. Sprinkle cheese over chicken. Place in 400 degree oven or under broiler until cheese bubbles. Serve promptly. Four servings.

Onion Bake Will Prove Family Treat

So many people traveling in Europe this year! Believe it or not, a friend post-carded this recipe airmail which seemed like a lot of recommendation for it. She's right! It's good! Timely too, since onions are in heavy supply and growers will appreciate your lavish use in ways like this. The Swiss call this "Shaffhausen Cake."

Peel and cut two pounds of onions into small pieces. (Not sliced, you'll notice). Turn onions in butter or pork fat until glazed and brownish in color. Prepare a regular pie dough (we used a mix) and spread in a regular pie form. Add onions. Over this, pour two well beaten eggs to which you've added salt, paper and 2 tablespoons of cream. Bake in 350 degree oven for about 20 minutes or until pie crust is done. If you like onions, you'll like this. How about some young beef liver to go with it?

Mocha Jumbles for That Cookie Jar

Along about this time of year, a certain number of hours should be set aside for gazing out of the window at the spring sunshine. To fully enjoy this pursuit, the window-gazer should be equipped with a cup of steaming coffee and a handful of home-made cookies.

Mocha Jumbles

- 4 tablespoons butter or margarine
- 1 cup sugar
- 1 egg, beaten
- 2 tablespoons strong, cold coffee
- 2 squares (2 oz.) unsweetened chocolate, melted
- 1 1/4 cups sifted, enriched flour
- 2 tablespoons baking powder
- 1/2 teaspoon cinnamon

Cream butter or margarine until creamy. Add sugar slowly while continuing to cream. Add beaten egg and coffee. Add melted chocolate. Mix well. Mix and sift remaining ingredients; add. Roll out 1/2-inch thick on lightly floured board. Cut with doughnut cutter.

Sprinkle with granulated sugar. Bake on greased cookie sheet in moderate oven (350 degrees F., 10 to 12 minutes. Makes about 2 dozen.

Patties of Beans

If you cook too many dry lima beans for the casserole you promised to take to the church supper, here's what you can do: mash and season the beans, add a bit of milk for moisture if there is no cooking liquid left, add chopped onion to taste, form into patties, and fry.



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