

# Miss Warner to Give Hints on Making Delicious Desserts

Here Are a Few of the Tasty Dishes Miss Warner Will Prepare in Tomorrow's Class

Delicious desserts, the kind that tickle the palate after a satisfying meal, will be described to southern Oregon housewives, who attend the final day of the cooking school tomorrow. Miss Victoria Warner, well-known dietitian, will tell home cooks just how they can top-off a meal with delightful dishes that are easily prepared and economical to make. Practically her entire talk will be devoted to desserts and she plans to make them in her attractive little miniature kitchen, right on the stage before those who wish to attend.

To begin with, Miss Warner will present this recipe and show her audience just how to make the dish.

**Snow Cake.**  
 1/2 cup butter or substitute,  
 1 cup sugar,  
 2 cups sifted pastry flour,  
 2 teaspoons baking powder,  
 1/2 teaspoon salt,  
 1 scant teaspoon vanilla,  
 1/2 to 2-3 cup milk or water,  
 2 egg whites, 1 water stiff.

Cream butter and sugar thoroughly together. Add dry ingredients alternately with the liquid to the creamed mixture, stirring then beating. Add vanilla and fold in egg whites, beaten stiff. Pour cake into two layer cake pans or in a shallow loaf pan. Place near center of oven and

take 25 to 40 minutes at 375 degrees.

Here are some of the other many recipes, which Miss Warner will give tomorrow and prepare before her cooking school classes:

**Boiled Syrup Sponge Cake.**  
 1 1/4 cups sugar,  
 1/2 cup water,  
 Whites of six eggs,  
 Yolks of six eggs,  
 1 1/2 cups pastry flour,  
 1 teaspoon cream of tartar,  
 1/4 teaspoon salt,  
 1 1/2 teaspoons lemon extract.

Boil sugar and water together until the syrup will run a thread (three inches long (225 degrees)). Pour syrup slowly over stiffly beaten egg whites and beat until cold (about 10 minutes). Add well beaten egg yolks. Sift flour, salt and cream of tartar together three times, then sift into egg mixture little at a time, folding it in. Add lemon extract and bake in an ungreased tube pan 50 to 60 minutes, 319 to 329 degrees (low oven).

**Gold Cake.**  
 4 to 8 egg yolks,  
 2-3 cup sugar,  
 1-3 cup melted fat,  
 1/2 cup milk or water,  
 1 teaspoon lemon or orange extract.

1 1/2 cups sifted pastry flour,  
 2 1/2 teaspoons baking powder,  
 1/2 teaspoon salt.

Beat yolks with the egg beater

until thick and lemon colored. Add sugar and continue with egg beater until mixture looks creamy and light colored. Add milk, melted fat and flavoring and beat with egg beater until sugar is dissolved and mixture looks frothy. Sift in dry ingredients all at once and beat only until smooth. Bake in cup cakes or in a shallow loaf pan about 25 minutes at 375 degrees.

**Marshmallow Icing.**  
 1 1/2 cups sugar,  
 1/4 teaspoon cream of tartar,  
 1-2 cup water,  
 2 egg whites,  
 1 package marshmallows,  
 Cut in quarters (1/4 lb.)  
 1/2 teaspoon vanilla.

Boil sugar, water and cream of tartar together until syrup spins a thread three inches long or forms a soft ball in cold water. Pour slowly over egg whites, beaten stiff. When mixture begins to pile up in bowl, add marshmallows and spread on cake.

Plan meals far enough ahead so that the oven or solid top range may be filled to capacity. In this way you can both save effort and gas. The extra food cooked can be put away to serve cold or as desserts at future meals.

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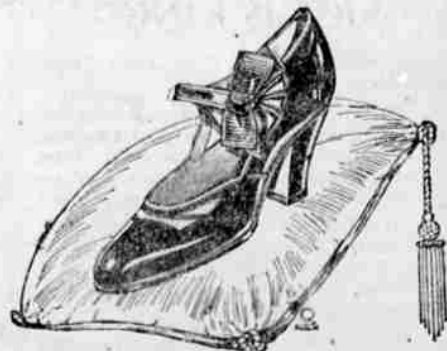
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