



FOR MOTHER, WITH LOVE

When Mother's special day comes around next week, a thoughtful way for the family to observe it is to take over all or part of the food preparation that Mother does so uncomplainingly all the other 364 days of the year. Here are a few recipes for truly festive foods that are not too difficult for daughters and sons, with an assist from Dad.

A \$10 Prize-Winning
SALAD RECIPE
from a FAMILY WEEKLY reader
Mrs. W. R. Houghton
4503 Jefferson Ave., Gulfport, Miss.

Chocolate Glory Cake

GOOD FOR FREEZING

This rich, dark chocolate cake with its carnation-pink frosting is one of which any teen-aged daughter may be justly proud. It will turn any meal into a party!

Grease the bottoms of two 9-in. round layer-cake pans. Line with waxed paper cut to fit bottoms; grease the waxed paper.

Set out

5 eggs

Combine in top of double boiler

$\frac{1}{2}$ cup milk

4 sq. (4 oz.) unsweetened chocolate

Heat over simmering water until chocolate is melted and milk is scalded (thin film appears on surface). Stir until blended.

Vigorously stir about 3 tablespoons of the hot mixture into 1 of the egg yolks, beaten. Immediately blend into mixture in double boiler. Cook 2 to 3 min., stirring constantly. Add and stir until dissolved

1 cup minus 2 tablespoons sugar

Cook over simmering water, stirring constantly, about 5 min. Remove from simmering water and set aside to cool.

Sift together and set aside

$2\frac{1}{2}$ cups sifted cake flour

1 tablespoon baking powder

$\frac{1}{2}$ teaspoon baking soda

$\frac{1}{2}$ teaspoon salt

Cream together until softened

$\frac{1}{4}$ cup butter

2 teaspoons vanilla extract

6 drops red food coloring

Add gradually, creaming until fluffy after each addition

$\frac{3}{4}$ cup firmly packed brown sugar

Beat the 4 remaining egg yolks until thick and lemon-colored. Add to creamed mixture in thirds, beating thoroughly after each addition. Blend in the chocolate mixture; set aside.

Mix together

$\frac{1}{2}$ cup water

3 tablespoons milk

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).

Beat 3 of the egg whites until frothy.

(The 2 remaining egg whites may be stored for use in other food preparation.) Add gradually, beating well after each addition

$\frac{1}{2}$ cup sugar

Beat until rounded peaks are formed. Spread beaten egg whites over batter and fold together. Turn batter into prepared cake pans.

Bake at 375°F 30 to 35 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 rack and remove pan. Immediately peel off waxed paper and turn layer top side up. Cool completely. Frost

One 9-in. layer cake

Pink Peppermint Butter Frosting

Cream together until butter is softened

$\frac{3}{4}$ cup butter

$\frac{3}{4}$ teaspoon peppermint extract

Add gradually, beating well after each addition

6 cups (1 $\frac{1}{2}$ lbs.) sifted confectioners' sugar

Stir in and beat to spreading consistency

$\frac{1}{4}$ to $\frac{1}{2}$ cup cream or milk

Add and beat in

7 or 8 drops red food coloring (Use enough to produce carnation-pink tint.)

Spread between layers and on sides and top of Chocolate Glory Cake. Garnish top of cake with sprinkling of coarsely crushed peppermint-stick candy.

Enough to frost sides and tops of two 9-in. round cake layers

Pickled-Peach Salad

The main course at dinner will probably remain Mother's province, but anyone in the family can make this pretty, flavorful, and easy-to-prepare salad to accompany and flatter it.

Lightly oil 6 individual molds with salad or cooking oil (not olive oil); drain.

Drain, reserving sirup in a 1-cup measuring cup for liquids, the contents of

1 can or jar of spiced peaches

If necessary, add to reserved sirup

Water (enough to make 1 cup liquid)

Empty into a bowl

1 pkg. orange-flavored gelatin

Add, stirring until gelatin is completely dissolved

1 cup very hot water

Stir in the peach liquid. Chill in refrigerator or in pan of ice and water until slightly thicker than consistency of thick unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.

Meanwhile, set out

Cream cheese

Toasted pecan halves

Cut peaches into halves; remove pits. Fill each cavity with about 1 teaspoon cream cheese; top with pecans. Set aside.

When gelatin mixture is of the desired consistency, spoon about 2 tablespoons of the mixture into each mold. Place peach halves, filled side down, in the molds. Spoon remaining gelatin mixture into the molds, covering the peach halves. Chill until firm. Unmold (see Two-Layer Chicken-Cranberry Salad) onto crisp salad greens. 6 servings

CAKE CONTEST

FAMILY WEEKLY announces a new CASH CONTEST for your best original cake recipes (created by you or your family). We will test and adjust entries, revise them to our editorial style, and pay \$10 for each one we publish. All recipes become the property of FAMILY WEEKLY. In case of duplicate, the first person to submit a recipe will be the winner. Send your original recipe NOW to: Editor, Family Weekly Cookbook, 303 N. Dearborn Ave., Chicago 1, Ill. Be sure to put your name and address on back of recipe.