



Orange Hot-Milk Sponge Cake iced with an orange butter-cream frosting.

Lemon Hot-Milk Sponge Cake

Mrs. Hazel B. Sinclair
P. O. Box 245, Westbrook, Maine



BASE RECIPE

Set out a 9-in. tubed pan.

Sift together and set aside

- 1 cup sifted cake flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt

Beat until very thick and piled softly

- 3 eggs
- 1 cup sugar
- 2 tablespoons lemon juice

1 1/2 teaspoons grated lemon peel

(grated through colored part only)

Heat thoroughly (do not boil) over low heat

6 tablespoons milk

Sift dry ingredients over egg mixture about one fourth at a time; after each addition gently fold in until blended. Add hot milk all at one time and quickly mix until smooth. Pour batter into pan.

Bake at 350°F about 40 min., or until cake surface springs back when lightly touched.

Remove from oven. Immediately invert pan on tube end and let hang in pan until completely cooled.

When cake is completely cooled, cut around tube with paring knife to loosen cake. Loosen sides with spatula and gently remove cake. One 9-in. tubed cake

Orange Hot-Milk Sponge Cake

Follow Base Recipe. Substitute 2 tablespoons orange juice and 1 teaspoon grated orange peel for the lemon juice and peel.

Sponge Cake à la Glamour

Follow Base Recipe or recipe for Orange Hot-Milk Sponge Cake. While cake is cooling, prepare **Lemon Filling** (for the lemon cake) or **Orange Filling** (for the orange cake). Cut cake crosswise into 2 equal layers. Gently spread top of each layer with the filling. Set layers in refrigerator without putting them together for at least 3 hrs.

About an hour before serving, prepare **Sweetened Whipped Cream**. Spread top of bottom layer with whipped cream. Cover with top layer and spread entire cake with remaining whipped cream. Set in refrigerator until ready to serve.

For Orange Filling—(About 1 cup filling) Mix together 6 tablespoons orange juice, 1/4 cup sugar and 1 1/2 teaspoons grated orange peel; set aside. Beat 1 egg white until frothy. Add 2 tablespoons sugar gradually, beating well after each addition. Beat until stiff (but not dry) peaks are formed. Gently fold orange mixture into beaten egg whites.

For Lemon Filling—Follow recipe for Orange Filling. Substitute lemon juice and lemon peel for orange juice and peel.

For Sweetened Whipped Cream—(About 2 1/2 cups whipped cream) Set a bowl and beater in refrigerator to chill. Using chilled bowl and beater, beat 1 1/4 cups chilled whipping cream until cream stands in peaks when beater is slowly lifted upright. With the final few strokes, beat in until blended 5 tablespoons confectioners' sugar and 1 1/4 teaspoons vanilla extract.



the WINNER'S Circle



There were more \$10.00 prize-winning entries in our Cake Recipe Contest than we could publish on a one-per-issue schedule. This week we're catching up . . . with thanks to every Family Weekly reader who cooperated in a most successful recipe contest.

Banana Fruit Cake

Mrs. Sophie Suchey
1021 Brady, Davenport, Iowa

Grease bottom only of one 13x9 1/2x2-in. cake pan.

Cut away peel and white membrane from
1 large orange
Section and cut into small pieces. Set aside to drain thoroughly.

Finely chop and set aside

- 1 cup (about 4 oz.) walnuts
- 1/2 cup candied red cherries
- 1/2 cup dark seedless raisins

Sift together and set aside

- 3 cups sifted cake flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 3/4 teaspoon salt

Cream together until butter is softened

- 3/4 cup butter
- 1 teaspoon vanilla extract

Add gradually, creaming until fluffy after each addition

1 1/2 cups sugar

Add in thirds, beating thoroughly after each addition

- 3 eggs, well beaten (until thick and piled softly)

Force through a sieve or food mill enough bananas to yield

- 1 1/4 cups sieved bananas (use bananas with all-yellow or brown-flecked peel)

Measure

- 3/4 cup milk

Mix the milk with the sieved bananas. Beating only until smooth after each addition, alternately add dry ingredients in fourths, banana-milk mixture in thirds to creamed mixture. Finally, beat only until smooth (do not overbeat). Mix the orange pieces, walnuts, cherries and raisins into the batter. Turn batter into the prepared pan and spread evenly.

Bake at 350°F about 1 hr. and 10 min., or until a cake tester or wooden pick comes out clean when inserted in center of cake, or until cake surface springs back when lightly touched at center.

Cool completely in pan on cooling rack.
One 13x9-in. cake

Raisin-Crunch Cake

Mrs. Bernice R. Carver
Box 396, RFD 2, Ogden, Utah



Grease bottom only of an 8x8-in. pan.

For Topping—Sliver and set aside

- 1/4 cup blanched almonds

Mix together in a bowl

- 1/2 cup firmly packed brown sugar
- 1 tablespoon flour
- 1/4 teaspoon ground nutmeg

Using a pastry blender or two knives, cut in until mixture is crumbly

- 2 tablespoons butter

Mix in the almonds; set aside.

For Cake—Coarsely chop and set aside

- 3/4 cup dark seedless raisins

Sift together and set aside

- 1 1/2 cups sifted cake flour
- 2 teaspoons baking powder
- 1 teaspoon ground nutmeg
- 1/8 teaspoon salt

Cream together until butter is softened

- 1/2 cup butter
- 2 teaspoons grated lemon peel

(grated through colored part only)

Add gradually, creaming until fluffy after each addition

- 3/4 cup sugar

Add in thirds, beating thoroughly after each addition

- 1 egg, well beaten (until thick)

Mix together

- 1/4 cup water
- 3 tablespoons lemon juice

Beating only until smooth after each addition, alternately add dry ingredients in thirds, liquid in halves to creamed mixture. Finally, beat only until smooth (do not overbeat). Mix in the chopped raisins. Turn batter into the pan. Spoon topping evenly over batter and press lightly.

Bake at 350°F about 45 min., or until a cake tester or wooden pick comes out clean when inserted in center of cake.

Cool in pan on cooling rack. Serve warm or cool, cut into squares.

One 8-in. square cake

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