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MORE PRIZE-WINNING
HOLIDAY CAKES from
FAMILY WEEKLY READERS

Christmas Cake

You'll recognize the inspiration of traditional holiday fruit cake in this rich, flavorful cake for year-round party fare.

- 1 orange, rinsed and cut in pieces
- 1 1/4 cups dark seedless raisins
- 1 cup (about 6 oz.) maraschino cherries, drained
- 2 1/2 cups sifted flour
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup butter
- 1 cup sugar
- 2 large eggs, well beaten (until thick and piled softly)
- 1/2 cup milk

1. Grease bottom only of one 9x9x2-in. cake pan. Line with waxed paper cut to fit bottom; grease waxed paper. Set aside.
2. Put orange pieces, raisins, and cherries through medium blade of a food chopper. Set aside.
3. Sift together flour, baking powder, baking soda, and salt. Set aside.

4. Cream butter until softened. Add sugar gradually, creaming until fluffy after each addition.
5. Add eggs in thirds, beating thoroughly after each addition.
6. Beating only until smooth after each addition, alternately add dry ingredients in fourths, milk in thirds to creamed mixture. Finally beat only until smooth (do not overbeat). Mix in the chopped fruit mixture. Turn batter into prepared pan.
7. Bake at 350°F about 1 hr. 20 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.
8. Remove from oven. Cool 10 min. in pan on cooling rack. To loosen 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 cake top side up. Cool completely.

One 9-in. square cake
from ADELAIDE WESTON
POUGHKEEPSIE, N. Y.

Easy Fruitcake

A pressure saucepan will be needed; follow manufacturer's directions. This steaming method of cookery produces a deliciously moist cake.

- 1/2 lb. (about 1 1/4 cups) candied red cherries, quartered
 - 1/2 lb. (about 1 1/4 cups) candied pineapple, cut in pieces
 - 1 cup (about 5 oz.) golden raisins
 - 1 cup (about 5 oz.) dark seedless raisins
 - 2 cups (about 8 oz.) pecans, coarsely chopped
 - 2 1/4 cups (about 9 oz.) walnuts, coarsely chopped
 - 2 cups sifted flour
 - 1/2 teaspoon baking powder
 - 1/8 teaspoon salt
 - 1 cup butter
 - 1 1/2 teaspoons vanilla extract
 - 1 1/2 teaspoons lemon extract
 - 1 cup sugar
 - 4 large eggs plus 1 egg yolk, well beaten (until thick and piled softly)
- If doubling recipe, omit egg yolk and use 9 whole eggs.

1. Thoroughly grease a 2-qt. mold (of a shape that will fit easily into the pressure saucepan).
2. Mix together the fruits, nuts, and 1/4 cup of the flour.
3. Sift remaining 1 3/4 cups flour, baking

powder, and salt together. Set aside.

4. Cream butter and the vanilla and lemon extracts together until butter is softened. Add sugar gradually, creaming until fluffy after each addition.

5. Add beaten eggs in thirds, beating thoroughly after each addition.

6. Beating only until smooth after each addition, add dry ingredients in fourths to creamed mixture. Finally, beat only until smooth (do not overbeat). Stir in the fruit mixture. Turn into the prepared mold, cover with double thickness of unglazed paper; tie tightly with string.

7. Set rack in pressure saucepan. Pour in 2 cups water. Put mold on rack. Place cover on saucepan and tighten it. Carefully follow manufacturer's directions and cook at 10 lbs. pressure for 1 hr.

8. Remove from saucepan to cooling rack. Remove from mold before entirely cooled.

About 4 lbs. fruitcake

Note: Recipe may be doubled and the entire amount steamed at one time if using a pressure cooker rather than a pressure saucepan. If the mold used is not large enough to hold the entire amount of batter, spoon the remainder into individual molds and bake in 250°F oven for 1 hr. 25 min. Or, if there is room, place the individual molds in the pressure cooker with the large mold.

from MRS. RALPH MOORE
CLEVELAND, N. C.



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