

4 Great Cakes

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Cook book

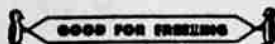


From Mrs. D. C. Ferguson, Grand Junction, Colo.

Banapple Cake



Our prize-winner suggests a lemon-flavored butter frosting for her cake. If desired, decorate with walnut pieces.



- GOOD FOR FREEZING**
- 1/2 cup water
 - 1/2 cup (about 2 1/2 oz.) dark seedless raisins
 - 1/2 cup coarsely chopped walnuts
 - 2 cups sifted flour
 - 1 1/2 teaspoons baking powder
 - 1/2 teaspoon baking soda
 - 1/2 teaspoon salt
 - 1 teaspoon ground cinnamon
 - 1/4 teaspoon ground cloves
 - 1/2 cup butter
 - 2 tablespoons grated orange peel
 - 1/2 teaspoon vanilla extract
 - 1/2 cup sugar
 - 1/2 cup firmly packed brown sugar
 - 2 eggs, well beaten (until thick)
 - 1/2 cup sieved banana (1 1/2 bananas having brown-flecked peel)
 - 1/2 cup thick sweetened applesauce

1. Grease bottom only of one 9x9x2-in. cake pan. Line with waxed paper out to fit bottom; grease waxed paper. Set aside.
2. Bring water to boiling. Add raisins and again bring to boiling. Pour off water and turn raisins onto absorbent paper to drain completely.
3. Sift together flour, baking powder, baking soda, salt, cinnamon, and cloves. Set aside.
4. Cream together butter, orange peel, and vanilla extract until butter is softened. Add sugar and brown sugar gradually, creaming until fluffy after each addition.
5. Add beaten eggs in thirds, beating thoroughly after each addition.
6. Mix together the sieved banana and applesauce. Beating only until smooth after each addition, alternately add dry ingredients in fourths, banana-applesauce

- mixture in thirds to creamed mixture. Finally, beat only until smooth (do not overbeat). Mix in the raisins and walnuts. Turn batter into pan.
7. Bake at 350°F 45 to 50 min., or until 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

Note: If cake is to be turned out of pan and completely frosted, be sure to line pan with waxed paper. If cake is to be cut in pan, it is not necessary to line pan.



From Mrs. A. F. La Vingon, Quincy, Ill.

Salted Peanut Cake

Mrs. La Vingon likes to serve whipped cream with this delicious cake.



- GOOD FOR FREEZING**
- 1 cup (about 5 oz.) salted peanuts, finely chopped
 - 1 1/2 cups sifted flour
 - 1/2 teaspoon baking soda
 - 1/2 cup butter
 - 1 teaspoon vanilla extract
 - 1 cup sugar
 - 1 egg, well beaten (until thick and piled softly)
 - 3/4 cup buttermilk

1. Grease bottom only of one 8x8x2-in. cake pan. Set aside.
2. Sift together flour and baking soda. Set aside.
3. Cream together butter and vanilla extract until butter is softened. Add sugar gradually, creaming until fluffy after each addition.
4. Add beaten egg in thirds, beating thoroughly after each addition.
5. Beating only until smooth after each addition, alternately add dry ingredients

- in fourths, buttermilk in thirds to the creamed mixture. Finally, beat only until smooth (do not overbeat). Mix in the peanuts. Turn batter into pan.
6. Bake at 350°F about 50 min., or until 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.
 7. Remove from oven. Cool completely in pan on cooling rack. Cut into squares. One 8-in. square cake



We've been saving these recipes to comprise a prize-winning issue of your Family Weekly Cookbook! All four fine cakes (readers received \$10.00 cash prizes for the recipes) are baked in square pans . . . the filling and frosting are prize-winners, too.

Fabulous Filling

From Diane L. McLaren, Norwalk, Calif.

Tropical Angel Food Cake Filling

Our prize-winner suggests your favorite recipe or prepared mix for angel food cake. Her method is to cut the cake into three layers and spread the filling evenly between them. Stack to reshape cake. Top with whipped cream, and sprinkle with toasted almonds. Chill in refrigerator.

- 1/4 cup (about 2 oz.) chopped, toasted blanched almonds
- 1 pkg. instant vanilla-pudding mix
- 1 1/2 cups (12-oz. can) chilled apricot nectar
- 1 tablespoon lemon juice
- 1/2 cup chilled whipping cream

1. Set a small bowl and rotary beater in refrigerator to chill.
2. Prepare instant vanilla-pudding mix according to directions on package, using the apricot nectar as the liquid. Blend in lemon juice. Let stand about 5 min. to set.
3. Using the chilled bowl and beater, beat whipping cream until it is of medium consistency (piles softly). Fold whipped cream and almonds into the prepared pudding. About 2 1/4 cups filling

Fine Frosting

From Mrs. Louise E. Lynch, Casper, Wyo.

Mocha Frosting



- GOOD FOR FREEZING**
- 6 oz. (1 pkg.) semisweet chocolate pieces
 - 1 tablespoon butter
 - 1 cup sifted confectioners' sugar
 - 1 tablespoon concentrated soluble coffee
 - 6 tablespoons undiluted evaporated milk

1. Melt together the semisweet chocolate pieces and butter over simmering water. Remove from heat.
2. Sift together sugar and coffee.
3. Beating until smooth after each addition, alternately add sugar-coffee mixture and evaporated milk to the chocolate mixture. Beat until frosting is of spreading consistency.

Enough to frost sides and top of one 8- or 9-in. square cake