

From Mrs. Eunice Parker, Walnut Grove, Mo.

Currant-Pecan Cake



- 1/2 cup (about 2 oz.) coarsely chopped pecans
- 2 cups sifted cake flour
- 1 teaspoon cream of tartar
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup butter
- 2 teaspoons grated orange peel (citrus peel is grated through colored part only, white part is bitter)
- 1 1/2 teaspoons grated lemon peel
- 1 cup sugar
- 2 eggs, well beaten (until thick and piled softly)
- 1 tablespoon orange juice
- 1 tablespoon lemon juice
- 1/2 cup milk
- 1/2 cup currants

1. Grease bottom only of one 9x9x2-in. cake pan. Set aside.
2. Sift together cake flour, cream of tartar, baking soda, and salt. Set aside.
3. Cream together butter, and orange and lemon peels until butter is softened. Add sugar gradually, creaming until fluffy after each addition.
4. Add eggs in thirds, beating well after each addition.
5. Add orange and lemon juices to the milk to sour.
6. Beating only until smooth after each addition, alternately add dry ingredients in fourths, soured milk in thirds to the creamed mixture. Finally, beat only until smooth (do not overbeat). Mix in pecans and currants. Turn batter into pan.
7. Bake at 350°F 40 to 45 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 completely in pan on cooling rack. Cut into squares. One 9-in. square cake

From Mrs. J. B. Minor, Fairmont, W. Va.

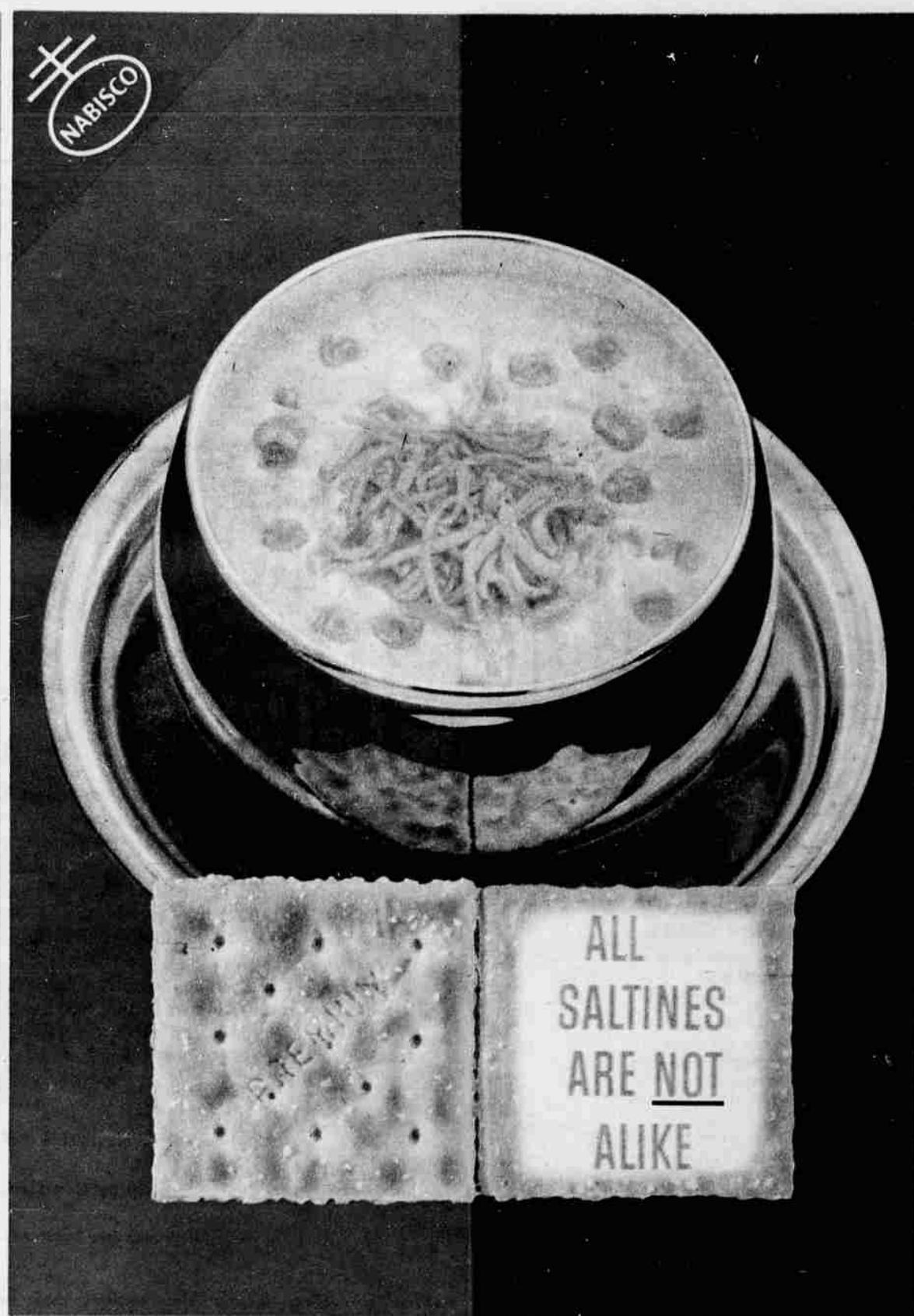
Yum Yum Cake



A slight depression in this cake may score against its eye-appeal, but nothing can mar its delicious flavor. Serve a Yum Yum square instead of a sweet roll with morning coffee.

- 1/2 cup (about 2 oz.) pecans, coarsely chopped
- 2 tablespoons butter, softened
- 1/4 cup firmly packed brown sugar
- 3 oz. marshmallows, cut in small pieces
- 1/2 cup (3 oz.) semisweet chocolate pieces, coarsely chopped
- 2 cups sifted flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 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 9x9x2-in. cake pan. Set aside.
2. Thoroughly blend together the softened butter and brown sugar. Mix in the pecans. Set aside for topping.
3. Sift together flour, baking powder, baking soda, and salt. Set aside.
4. Cream the 1/2 cup butter and vanilla extract together until butter is softened. Add sugar gradually, creaming until fluffy after each addition.
5. Add egg in thirds, beating well after each addition.
6. Beating only until smooth after each addition, alternately add dry ingredients in fourths, buttermilk in thirds to creamed mixture. Finally, beat only until smooth (do not overbeat). Mix in the marshmallow and chocolate pieces. Turn batter into pan. Top evenly with pecan mixture.
7. Bake at 350°F 45 min., or until cake tester or wooden pick comes out clean when inserted in center of cake.
8. Remove from oven. Cool in pan. One 9-in. square cake



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