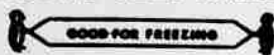




Party Glamour for the Bride

*Whenever you entertain
for the bride —
or if you play hostess
at a shower or
the rehearsal dinner —
this distinctive meal is
appropriately festive.*

POPPY SEED CAKE



TO PREPARE: 25 MIN.

TO BAKE: 30-35 MIN.

- ½ cup (about 2½ oz.) poppy seed
- ¾ cup milk
- 2¼ cups sifted cake flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- ¾ cup butter
- 1 teaspoon vanilla extract
- 1½ cups sugar
- 4 egg whites

1. Grease bottoms only of two 8-in. round layer-cake pans. Line with waxed paper cut to fit bottoms; grease waxed paper. Set aside.
2. Soak poppy seed in milk for 2 hrs.
3. Sift together the flour, baking powder, and salt.
4. Cream butter with vanilla extract until butter is softened. Add sugar gradually, creaming until fluffy after each addition.
5. Beating only until smooth after each addition, alternately add dry ingredients in fourths, poppy seed-milk mixture in thirds, to creamed mixture. Finally, beat only until smooth (do not overbeat).
6. Beat egg whites until rounded peaks are formed and egg whites do not slide when bowl is partially inverted.

Carefully spread beaten egg whites over batter and gently fold together. Turn batter into prepared pans.

7. Bake at 350° F 30 to 35 min., or until cake tester or wooden pick comes out clean when inserted in center of cake, or cake surface springs back when lightly touched at the center.

8. Cool 10 min. in pan on cooling racks. To remove from pan, run spatula gently around sides of pan. Cover with cooling rack, invert, and remove pan. Immediately peel off waxed paper and turn cake right-side up. When completely cooled, prepare Fluffy Frosting. Fill and frost sides and top of cake.

One 8-in. round layer cake

FLUFFY FROSTING

CONVENIENCE  FOOD RECIPE

TO PREPARE: 10 MIN.

- 1 pkg. fluffy white frosting mix
- ¼ teaspoon grated lemon peel
- ½ teaspoon lemon juice

Prepare frosting mix according to directions on package. Fold in the lemon peel and lemon juice.

Enough to frost sides and tops of two 8-in. round cake layers

Note: If desired, tint frosting with 1 or 2 drops of food coloring to harmonize with color theme of party.

Family Weekly Cookbooks

1954-1955 Edition, Food Editor