

ADDITION



rimp sauce, is a modern adaptation of a Creole favorite.

A PRIZE-WINNING RECIPE
FROM A FAMILY WEEKLY READER
Mrs. Eunice Surles, Lake Charles, La.

LOUISIANA CREAM FUDGE

This recipe comes from Mrs. Surles, winner of the \$25,000 grand prize for her cake recipe in a recent national Bake-Off.

TO PREPARE: 30 MIN.

TO COOK: 1 HR.

- 3 cups sugar
- 1 cup light corn sirup
- 2 cups cream
- ¼ cup butter
- ½ cup flour
- 2 cups pecans, chopped

1. Butter a 13x9-in. pan; set aside.
2. Blend together thoroughly in a 3-qt. saucepan the sugar, corn sirup, and cream. Bring mixture to boiling over medium heat, stirring until sugar is dissolved. Put candy thermometer in place. Cook until mixture reaches 234°F (soft ball stage—forms a soft ball in very cold water and flattens when taken from water; remove from heat while testing).
3. Remove from heat. Set aside to cool about 5 min. Blend in butter and beat until mixture begins to thicken, about 5 min. Blend in flour. Beat fudge until it is creamy and thick, about 15 min. Stir in chopped pecans. Turn fudge into pan.
4. When firm, cut into squares. *About 2¾ lbs. fudge*



It isn't easy—but it is elegant
It's GERMAN'S* SWEET CHOCOLATE CAKE
It takes all 3 to make it



"Collector's Item" Recipe for "GERMAN'S" SWEET CHOCOLATE CAKE

- 1 package Baker's German's Sweet Chocolate
- ½ cup boiling water
- 1 cup butter, margarine, or other shortening
- 2 cups sugar
- 4 egg yolks, unbeaten
- 1 teaspoon vanilla
- 2½ cups sifted Swans Down Cake Flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup buttermilk
- 4 egg whites, stiffly beaten

Melt chocolate in ½ cup of boiling water. Cool. Cream butter and sugar until light and fluffy. Add egg yolks, one at a time, beating after each. Add vanilla and chocolate; mix until blended. Sift flour with soda and salt. Add sifted dry

ingredients alternately with buttermilk to chocolate mixture, beating after each addition until batter is smooth. Fold in stiffly beaten egg whites. Pour batter into three 8- or 9-inch layer pans, lined on bottoms with paper.

Bake in moderate oven (350°F.) for 30 to 40 minutes. Cool. Frost top and between the layers with Coconut-Pecan Frosting.

Coconut-Pecan Filling and Frosting

- 1 cup evaporated milk
- 1 cup sugar
- 3 egg yolks
- ¼ pound butter or margarine
- 1 teaspoon vanilla
- 1⅓ cups (about) Baker's Angel Flake Coconut
- 1 cup chopped pecans

Combine milk, sugar, egg yolks, butter or margarine, and vanilla in a saucepan. Cook over medium heat, stirring constantly until mixture thickens, about 12 minutes. Remove from heat. Add coconut and pecans. Beat until cool and of spreading consistency. Makes enough frosting to cover tops of three 8- or 9-inch layers, about two and one-half cups.



Recipes Tested and Approved by General Foods Kitchens

*German's is the General Foods Corp. trade-mark for sweet chocolate. Swans Down and Baker's Angel Flake are also trade-marks of General Foods Corp.