

Decorative umbrella-shaped cakes double as centerpiece and dessert for the bridal shower. Rich ice cream and a refreshing fruit sauce are always partners-in-good-taste when served with angel food cake.

### Shower Cakes

CONVENIENCE  FOOD RECIPES

Prepare 1 pkg. angel food cake mix according to package directions. Fold  $\frac{1}{2}$  cup flaked coconut and 1 teaspoon vanilla extract into the batter. Turn batter into two ungreased 9-in. scalloped pans or 2-qt. ovenproof bowls (7 to 8 cups capacity each). Bake according to package directions about 30 min., or until cake springs back when lightly touched (If using ovenproof bowls, the manufacturers recommend reducing oven temperature 25°.) Invert and let cake hang in pan until completely cooled. Loosen edges of cake with a knife; gently remove cake from pan.

To assemble cakes, cut out 2 cardboard circles that are a little smaller than large flat surface of cake. Cut a  $\frac{1}{2}$ -in. hole in center of each cardboard circle. Decorate outer edge of each circle with a ruffle made from lace paper doily (secure ruffle with cellulose tape). Place cake, large surface down, on cardboard, securing cake with a little of the **Butter Cream Frosting**. Frost sides and top of cake with remaining frosting. (If desired, tint frosting to harmonize with color scheme of party.) Using a pastry bag and decorating tube, fill pastry bag with **Decorating Frosting**. Form "umbrella ribs" along indentations in cake. Outline bottom edge and "umbrella tip" with remaining **Decorating Frosting**. Decorate cakes with **silver dragees**. (See photo.)

Place cakes on serving platter. To prop up each cake, insert point of paper cone (use two cone-shaped paper cups or twist strong paper into cone shapes) into hole in cardboard. Shape pipe cleaners into "umbrella handles." Insert handle into hole in cardboard on bottom of each cake. Insert a short piece of pipe cleaner into top of each cake to form the "umbrella tip."  
2 Shower Cakes

**Butter Cream Frosting**—Cream  $\frac{1}{2}$  cup butter and 2 teaspoons vanilla



# Showers of Love

... and for the lovely bride-to-be, a selection of delicate fare to prettify your prenuptial party in her honor

extract together until butter is softened. Add 4 cups sifted **confectioners' sugar** gradually, beating well after each addition. Blend in 2 egg yolks. Stir in 2 tablespoons cream and beat to spreading consistency. Tint to desired color to blend with color scheme of party.  
**Decorating Frosting** (about  $\frac{1}{4}$  cup)—Cream 2 tablespoons butter and  $\frac{1}{2}$  teaspoon vanilla extract together. Thoroughly blend in, in order,  $1\frac{1}{2}$  cups sifted **confectioners' sugar** and 1 tablespoon warm cream. Tint as desired with food coloring.

### Olive-Pecan Roll-Ups

TO PREPARE FILLING: 15 MIN.

- 3 oz. cream cheese
- $\frac{1}{4}$  cup milk or cream
- $\frac{1}{2}$  cup salted pecans, finely chopped
- $\frac{1}{2}$  cup pitted green olives, finely chopped
- 3 drops Tabasco
- Bread slices
- Whipped butter
- Chipped beef, finely cut

1. Beat cream cheese until fluffy. Blend in milk, pecans, olives, and

Tabasco; mix thoroughly.

2. Trim crusts from bread slices; flatten with a rolling pin. Spread with whipped butter. Then spread with cream-cheese mixture and top with chipped-beef pieces. Roll bread slices, seal edges with additional butter. Fasten roll securely with a wooden pick until ready to serve. Or, spread cream-cheese mixture on buttered-bread rounds and top with chipped beef. Bring edges together, tapering one end and leaving other open to form a cornucopia.