

Feeding the Family

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Food Editor

Family Takes Over Baking For Queen for a Day

Most of us remember Mama as cake baker for special occasions ever since we learned to count candles. Cakes have decorated tables as celebration symbol for centuries. We maintain this happy tradition by suggesting a variety of cakes appropriate to the occasion; cakes for making for Mother for a change.

Mother's Day has been observed officially since 1914. Sons and daughters away from home will be writing, "wiring" and telephoning or otherwise remembering the day. Those at home will be remembering the day. Those at home will be remembering Mother by baking a cake and other party planning for sharing with those who come to call or are invited for brunch, dinner or supper.

If Mother (your very own or another mother whom you love) is a church-goer, perhaps she'd dearly love to ask the minister and his wife and a few other special friends to come past your house for refreshments. Gives the family a feeling of solidarity.

We decided to make all our cakes today with liquid shortening and liquid sweetening, both blendable and easily measured corn products so the recipes say corn oil and corn syrup.

Mother's Day Cake

This very special cake has a lemon filling, gets a white frosting though you may tint it ever so lightly with any

flavored tint to fit flowers or other color scheme.
2½ cups sifted cake flour
½ cup sugar
3 teaspoons baking powder
1 teaspoon salt
4 egg whites
¼ cup sugar
½ cup corn oil
1 cup milk
1 teaspoon vanilla extract
Combine and sift together flour, one-half cup sugar, baking powder and salt. In a large bowl, beat egg whites until slightly mounded when beater is raised. Gradually beat in three-fourths cup sugar and continue beating until mixture stands in firm peaks. Make a "well" in dry ingredients; add corn oil and two-thirds cup of the milk. Blend, beat 100 strokes or until batter is smooth. Add remaining milk and vanilla, blend and beat an additional 100 strokes.

Pour this mixture slowly into the meringue, gently folding until completely blended. Fold, do not stir. Turn into two nine-inch greased and waxed paper-lined spatula to remove large bubbles.

Bake in 350 degree (moderate) oven for 30 to 35 minutes or until cake springs back when touched lightly with finger. Cool. Spread one layer with Lemon Cake Filling; place other layer on top. Frost top and sides of cake with White Frosting.

Lemon Cake Filling. Blend together one-half cup sugar, three tablespoons cornstarch and one-half teaspoon salt in top of double boiler; gradually add three-fourths cup water. Place over boiling water and cook, stirring constantly until mixture thickens. Cover



ON MOTHER'S DAY - For Mother with love on her special day. Handsome cakes have been the symbol of celebrations for centuries. We present a galaxy of beauties for your baking. Flower cake with frill, petit fours with decorator frosting, Mother's Day cake and colorful cup cakes. Recipes are included in today's food columns.

and cook 10 minutes longer, stirring occasionally. Stir a small amount of hot mixture into two slightly beaten egg yolks. Immediately pour back into remaining hot mixture over boiling water; blend well. Cook two minutes longer, stirring constantly. Remove from heat; add one-fourth cup lemon juice, one tablespoon corn oil margarine and 1½ teaspoons grated lemon rind.

White Frosting. Add one-eighth teaspoon salt to two egg whites and beat until whites hold soft peaks when beater is raised. Combine one cup light corn syrup and one-fourth cup sugar in small saucepan; cook over low heat, stirring constantly until sugar is completely dissolved and mixture just reaches a full boil. Beat hot syrup into egg whites a little at a time until all is added. Beat in 1½ teaspoons pure vanilla. Continue beating until mixture holds firm peaks when beater is raised.

Mother's Day Cake Becomes Flower Cake

Some like round cakes and some like oblong cakes so we took the recipe (above) for Mother's Day Cake, turned it into a 13x9½x2 inch oblong pan; decorated it as shown in the picture.

1 recipe Mother's Day Cake
½ cup corn oil margarine
1 pound confectioners' sugar, sifted
1 egg
2 tablespoons water
Food coloring

Prepare recipe for Mother's Day cake (above) and turn into a 13x9½x2 inch oblong pan. Bake in 350 degree (moderate) oven for 35 to 40 minutes. Cream the margarine. Add half the confectioners'

sugar, one-half cup at a time, beating until smooth. Beat in egg. Add remaining confectioners' sugar, beating just until smooth and blended.

Reserve one cup frosting; chill. Add water to remainder and beat until blended; add desired coloring. Chill 30 minutes and spread on cake. Color the reserved one cup of frosting as desired; use to decorate cake with flowers, leaves and border design.

Glazed Petit Fours

Basic recipe for Mother's Day Cake (above) is turned into Petit Fours in case you prefer small cakes for celebrating Mother's Day or for every other special "small cake" occasion. Cut cake baked in oblong, 15½x10½ inch pan (at 350 degrees for 30 to 35 minutes) into small shapes with cutters. Coat with glaze* and when set, frost with Petit Four Frosting.

Glaze. Combine one-half cup light corn syrup and one-fourth cup water in small saucepan. Bring to boil; boil two minutes. Cool to lukewarm. Spoon over tops of petit fours. Let "set" until glaze does not stick to fingers when touched lightly.

Frosting. Combine two cups sugar, two-thirds cup light corn syrup and 1½ cups water in medium size saucepan. Cook over medium heat, stirring constantly until sugar is dissolved and mixture starts to boil. Cook without stirring to 226 degrees on candy thermometer; cool to lukewarm (110 degrees). Stir in one teaspoon pure vanilla extract.

Blend in three cups sifted confectioners' sugar (about). Frosting should be of good pouring consistency. Pour over cake shapes which have been placed on a wire rack over waxed paper. Frosting that runs off onto paper may be scraped back into pan, heated and reused. Tint frosting desired color.

As some makers of small cakes know, these cakes may be cut and filled with jam or other desired filling before frosting.

Party Cup Cakes

Save the basic cake recipe (above) for making cup cakes the year 'round. You're not likely to find a better one. Prepare recipe for Mother's Day Cake and turn into 2½ inch cup cake pans. Bake in 350 degree (moderate) oven for 20 to 25 minutes. Makes about 2½ dozen cup cakes.

Frost half the cakes with Peanut Butter Fudge Topping; the rest with Quick Peanut Butter Frosting.

Peanut Butter Fudge Topping. Thoroughly combine one-half cup fortified chocolate flavored syrup and one-half cup creamy or chunky peanut butter; add one-half cup light corn syrup, stirring until well blended.

Chicken Breasts Supreme

Here is a superb way with plentiful, reasonably priced chicken breasts; elegant enough for special occasions; reasonable enough in cost for all the family to enjoy.

For each four servings, place four large chicken breasts in large kettle and cover with boiling water. Add two celery stalks with leaves, one onion slice, one teaspoon salt and three peppercorns to water and cook chicken gently for 15-20 minutes until tender. Transfer chicken to shallow casserole. Combine one-half cup real mayonnaise with one cup chicken stock, one-fourth cup chopped parsley, one-fourth teaspoon nutmeg, one-fourth teaspoon salt, one-eighth teaspoon pepper.

Pour sauce over chicken and bake in moderate oven, 350 degrees, 25 minutes. Baste several times during baking.

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