

Prize Recipes Reveal Cake Baking As Real Art

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Cake baking is an art which requires time to develop. There is nothing that can take the place of a really good cake, particularly on a festive occasion. In cake making, greatest accuracy is a necessity.

An important point to be considered in Klamath Falls is the altitude. Frequently a standard recipe must be slightly altered as to sugar, or baking time in order to insure a successful product.

The prize recipes this week are especially recommended. The response was exceptionally good. Prize awards might well have been given to some 20 recipes.

Whipped Cream Cake
Mrs. N. Ward, Route 2, Box 111.
1 cup rich cream whipped
1/2 cup sugar
3 egg whites
1/2 cup water
2 cups cake flour, after sifting
1 teaspoon salt
3 teaspoons baking powder
1 teaspoon flavoring
Sift dry ingredients 4 times. Have ready whipped cream. Beat egg white until stiff but not dry, add to cream. Then add water. Fold in sugar with wire whip as in angel cake. Then flour little at a time. Add flavoring. Bake in layer cake pans. Serve with whipped cream.

Apple Sauce Cake with Brown Sugar
Mrs. R. M. Sayers Gen. Del., Klamath Falls.
In this apple sauce crumb cake, a brown sugar crumb mixture is sprinkled on top of the cake mixture.
For the cake:
1 cup granulated sugar
1/2 cup shortening
1 teaspoon salt
1 teaspoon cloves
2 tablespoons hot water
1 egg
2 cups flour
1 teaspoon cinnamon
1 teaspoon soda
Cream together the shortening, sugar and egg. Sift flour, salt, cinnamon, and cloves. Add alternately with the hot water in which soda is dissolved. Fold in the apple sauce. Pour in a flat oiled tin and sprinkle with this mixture:
1/2 cup brown sugar
1/2 cup flour
2 tablespoons butter
Aub the butter into the sifted flour, sugar and cinnamon and sprinkle over the cake batter. Bake in a moderate oven.

25 cent awards go to—
Christmas Cake
Mrs. Harvey Woodard, Rt. 2, Box 109
Bake 3 minutes 1/2 cup brown sugar, 1 cup water, 1 cup raisins, 1/2 cup butter, and 1 teaspoon each of cloves, cinnamon, and nutmeg. When cool, add 1 teaspoon of soda in 2 tablespoons of water. Then add 2 cups of flour, 1 teaspoon of baking powder and 1 cup of nuts (chopped). If desired, one cup of chopped candied fruits may be added at this time. Bake one hour in a slow oven (300 degrees F.).

Jam Cake
Mrs. M. McWhitty, 722 N. 10th St.
1 1/2 cups sugar
1/2 cup shortening (not too hard)
3 eggs (unbeaten)
4 tablespoons water
1 cup jam
1 cup broken nutmeats
1 cup raisins
2 cups flour
1 teaspoon soda
1/2 teaspoon salt
1/2 teaspoon cinnamon
A shake each of allspice, cloves and nutmeg
2 rounded tablespoons ground chocolate.
Do not stir or beat until all ingredients are in bowl. Then beat vigorously for two minutes. Pour into greased and lightly

floured loaf or angel food pan and bake in a slow oven for one hour. Let stand in pan until cool. This cake will keep for days and needs no icing.

Spanish Rum Cake
(A Man's Cake)
Della S. Records, Ramona, Apt. 2.
3 eggs (save the whites of 2)
2 cups sugar
1 cup butter
1 cup sour milk
2 cups flour
1 teaspoon soda
1 teaspoon cloves
1 teaspoon cinnamon
Cream butter and sugar. Add eggs, milk, flour, soda, spices. Put batter in dripping pan or flat tin.
2 eggs whites beaten
2 cups of brown sugar
1 cup walnut meats
Stir up together and spread over top of cake before baking. Bake cake one hour in slow oven.

Gundrop Cake
Mrs. H. M. Brown, 435 Jefferson
1/2 cup shortening
1 cup sugar
2 eggs, well beaten
2 cups flour
2 teaspoons baking powder
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1 1/2 cups sweet milk
1 pound seedless raisins
1 pound gundrops, cut fine (any mixed flavors, other than licorice)
Cream shortening and sugar. Add well beaten eggs. Mix flour, salt, baking powder, cinnamon and nutmeg and sift together three times, and alternately with the milk. Add raisins and gundrops. Bake in a greased and floured loaf pan for 1 1/2 hours at 300 degrees.

Devil's Food Cake
Mrs. R. B. Hough, 1316 California Ave.
This cake never fails in this altitude.
1/2 cup cocoa or ground chocolate
1/2 teaspoon soda
Pour enough boiling water over this to form a smooth paste. Let cool.
1/2 cup butter or other shortening
1 cup sugar
3 egg yolks
2 cup milk
2 cups cake flour
2 teaspoons baking powder
1 teaspoon vanilla
1 egg whites
Cream butter and sugar, add half the flour, then add milk and

beaten egg yolks alternately with remaining flour and baking powder. Add cooled cocoa and soda, then vanilla, and lastly fold in beaten egg whites. Bake in three 9-inch pans at 350 degrees for 15 to 20 minutes.
Icing:
6 tablespoons butter
6 tablespoons boiling water or coffee
1 teaspoon vanilla
1/2 teaspoon salt
4 tablespoons cocoa
2-3 cups powdered sugar.
Mix in order given, beat until very creamy and stiff enough to spread on cake.

"Dessert Bridge Special"
Mrs. Walter Brown, 1335 Pacific Terrace
1st half:
Cream 1/2 cup butter, 1 cup brown sugar
Add 2 tablespoons Rabbit molasses
Beat in 3 egg yolks
In 2 cups flour put 1 teaspoon cloves and 1 tablespoon cinnamon
Dissolve in small amount of water 1 teaspoon soda. Stir that into 1/2 cup buttermilk. Add liquid to first mixture alternating with flour. Add 1 cup chopped

raisins or currants. Bake 35 minutes at 350 degrees.
2nd half:
1/2 cup butter creamed with 1 cup white sugar
1 1/2 cups flour
1/2 cup cornstarch
To that add:
1 teaspoon cream tartar
1 teaspoon baking soda
Add this to butter and sugar, alternating with 1/2 cup sweet milk. Add stiffly beaten whites of 3 eggs. Pour this mixture over first cake quickly and put back in oven and bake 30 minutes in oven at 375 degrees.
Icing:
2 cups powdered sugar
4 tablespoons butter
Add boiling water, small amount at a time
1/2 teaspoon vanilla
1 teaspoon lemon extract
1 cup chopped raisins
1 cup chopped walnuts.
Crushed Banana Cake
Mrs. W. S. Morris, Rt. 2, Box 41
1/2 cup of butter or other shortening
1 1/2 cups of sugar
2 well beaten eggs
1 cup of banana pulp (after putting through sieve)
4 tablespoons of sour milk

1 teaspoon of soda
2 cups of flour
1 teaspoon baking powder and salt
Pinch of salt
1 cup chopped walnuts.
Cream sugar and shortening well. Add beaten eggs. Add soda dissolved in the sour milk. Sift flour, baking powder and salt together and add to first part. Last add the crushed bananas and walnuts. Bake in 2 large layer tins for 40 minutes.
Filling:
Put one good ripe banana through sieve. Add 1/2 cup of powdered sugar and mix well. Cut into very small pieces, about 5 or 6 dates and 3 maraschino cherries. Add to the banana pulp. Whip 1/2 pint of cream very stiff and into this mix the banana, etc. Place on cake just before serving.
Housewives are always anxious to obtain new recipes for cakes and cookies just before Christmas. So for next week, send in your best cookie recipe—particularly those suitable for the Christmas season.
Original name for the Hawaiian Islands was the Sandwich Islands.

MERRILL SCOUTS TO ATTEND COURT
MERRILL, Dec. 6.—J. W. Scoggins, Merrill Boy Scout leader, will accompany 29 Boy Scouts to Klamath Falls Friday evening to attend a district court of honor when achievement awards will be made to 50 scouts. Clifford Jardine, Merrill, will receive the highest badge of merit to be awarded a scout and will rise to the rank of eagle scout at the session.
The local boys plan to resume the class in Red Cross life saving at an early date. Classes were dropped several weeks ago due to the prevalence of infantile paralysis in the county.
Plans for other winter activities are expected to take shape in the near future.

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