



PHOTOGRAPHS BY NANCY SIRKIS

Vicki and I

A woman who couldn't have children and a child who couldn't walk—here's how, in each other, both found what they needed most

Mrs. Kennedy helps Vicki on with her braces, worn only at night to strengthen her legs. Crippled from birth with cerebral palsy, Vicki has made great gains.

Do yourself proud again — and again — with fabulous German's* Sweet Chocolate Cake!

"Collector's Item" Recipes for "German's" Sweet Chocolate Cake and a new Mocha variation

- 1 package Baker's German's Sweet Chocolate
- ½ cup boiling water
- 1 cup butter or margarine
- 2 cups sugar
- 4 egg yolks, unbeaten
- 1 teaspoon vanilla
- 2½ cups sifted Swans Down Cake Flour
- 1 teaspoon 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. Alternately add sifted dry ingredients and 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. For frosting, use either elegant recipe below.

1. The Original Recipe Calls For Coconut-Pecan Frosting

- 1 cup evaporated milk
- 1 cup sugar
- 3 egg yolks, slightly beaten
- ¼ pound butter or margarine
- 1 teaspoon vanilla
- 1½ 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 2½ cups, or enough frosting to cover tops of three 8- or 9-inch layers.

2. New Mocha Recipe Calls For Coffee Whipped Cream Frosting

- 2½ cups whipping cream
- 4½ tablespoons confectioners' sugar
- 4½ teaspoons Instant Maxwell House Coffee
- 1½ teaspoons vanilla

Place cream, sugar, coffee, and vanilla in chilled bowl. Beat until cream holds its shape. (Do not overbeat.) Makes about 5 cups, or enough to cover tops and sides of three 8- or 9-inch layers. For extra elegance, sprinkle top and sides generously with Baker's Angel Flake Coconut.

Recipes Tested and Approved by General Foods Kitchens

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



It takes all 3 to make it!