



## TIPS FOR BAKING

Pick the size and depth of pans with care. If they are too deep for food, proper browning will be prevented. Sheets are recommended for cookies and biscuits. Fill cake pans only 3/4 full.

Arrange pans so they neither touch each other nor the oven walls.

It is an economy of time and fuel to bake more than one dish at a time, if the same oven temperature is suitable for both.

**MOST IMPORTANT OF ALL** — always set the Oven Heat Control for the exact temperature given in your recipe. Your oven in pre-heated when the desired temperature is reached and the flame "cuts down" to a minimum.

## CAKES

1/2 cup shortening  
1 cup sugar  
2 beaten eggs  
3/4 cup milk  
1 teaspoon vanilla  
2 cups cake flour  
1/4 teaspoon salt  
3 teaspoons baking powder

**BASIC BUTTER CAKE** -- here is a plain cake from which different frostings and fillings, you can make a variety of delicious "party" cakes. Recipes for these on this page. Cream shortening, add sugar gradually and continue creaming until very fluffy. Add eggs. Beat until light. Sift flour, measure, add salt and baking powder and sift twice more. Add vanilla to milk. Add dry and liquid ingredients alternately to creamed mixture. Beat until thoroughly blended. Oven temperature 375°, baking time 25 to 30 minutes.

**Fudge Frosting**  
1 cup brown sugar  
1 cup granulated sugar  
2 squares unsweetened chocolate  
1/2 cup milk  
1 teaspoon vanilla  
1/4 teaspoon salt  
1 tablespoon butter

**CHOCOLATE LAYER CAKE** -- bake Basic Cake Batter in two greased 8-inch layer pans. Join layers with Fudge Frosting between. Frost top and sides of cake. Oven temperature 375°, baking time 25 to 30 minutes.

**FUDGE FROSTING** — cook sugar, chocolate and milk together. Stir constantly until sugar is dissolved. Then occasionally, to prevent burning. Cook until small amount of mixture forms soft ball in cold water. Add butter, salt, vanilla. Cool. Beat until thick enough to spread.

**COCOANUT LAYER CAKE** -- bake Basic Cake Batter in two greased 8-inch layer pans. Join layers with Easy White Frosting between. Frost top and sides of cake. Sprinkle with Cocoanut. Oven temperature 375°, baking time 25 to 30 minutes.

**Easy White Frosting**  
1 1/2 cups sugar  
1/2 teaspoon light corn syrup  
1/2 cup boiling water  
2 egg whites, stiffly beaten  
1 teaspoon vanilla

**EASY WHITE FROSTING** — combine sugar, corn syrup, and water. Bring quickly to a boil, stirring until sugar is dissolved. Boil rapidly, without stirring until small amount of syrup forms a soft ball in cold water. Pour syrup in fine stream over egg whites, beating constantly. Add vanilla. Continue beating with rotary egg beater 10 to 15 minutes or until frosting is right consistency to spread.

## Chocolate Fudge

$\frac{1}{4}$  cup melted butter 3 heaping tsp. cocoa  
 $\frac{1}{4}$  cup corn syrup  $\frac{1}{2}$  cup cream  
2 granulated sugar

Mix butter, cocoa, syrup, then cream and sugar and bring slowly to a boil. Remove from fire when it forms a soft ball in cold water. Add one teaspoon of vanilla and beat until thick. Add nuts. The "soft ball" stage is reached almost as quickly as it comes to a boil.

## Peanut Brittle

Cook 2 cups sugar,  $\frac{1}{2}$  cup water and  $\frac{1}{4}$  tsp. cream of tartar without stirring until a small quantity dropped in cold water separates in heavy thread. Add 2 tbs. molasses, 2 tbs. butter and  $\frac{1}{2}$  tsp. salt. Cook, stirring constantly or when a little dropped in cold water become brittle. Add nuts, 1 cup and  $\frac{1}{2}$  tsp baking soda. Pour into greased platter and spread.

## Maple Pralines

2 cups granulated sugar    1 cup maple syrup  
 $\frac{2}{3}$  cups milk                      2 cups pecan meats

Boil the sugar, milk and syrup to  $240^{\circ}$  or until the mixture reaches the soft-ball stage, when a drop is tested in cold water. Remove from fire and cool. When lukewarm, beat until it is smooth and creamy. Add broken nut meats and drop on buttered paper from spoon.

## Brown Sugar Candy

$\frac{2}{3}$  cups white sugar                       $\frac{1}{2}$  cup Milk  
 $1\frac{1}{3}$  cups brown sugar                       $\frac{1}{4}$  lb. butter

Cook all together slowly until mixture forms soft ball in cold water. Remove from heat and beat. Add  $\frac{1}{2}$  cup of finely cut nut meats.

# COOKIES

## BASIC COOKIES

2/3 cup shortening  
1 1/4 cups sugar  
2 eggs  
3 cups flour  
1 1/2 teaspoons salt  
2 teaspoons baking powder  
1 teaspoon vanilla  
2 tablespoons milk

Cream shortening, sugar and eggs. Add milk. Sift flour, measure, add salt and baking powder and sift twice. Add to the creamed mixture and mix to a smooth dough. Chill in refrigerator. Roll thin on slightly floured board. Cut with cookie cutter. Lift with spatula to greased baking sheet.

**SUGAR COOKIES** — Sprinkle lightly with sugar. Bake on cookie sheet. (Makes about 10 dozen 2-inch cookies. Oven temp. 400°. Time 8 - 12 minutes.

**DATE DROP COOKIES** — Use Basic cookie dough. Use brown sugar instead of white. Add 2 tablespoons more milk, 1 cup cut dates. Drop from teaspoon on greased cookie sheet. Oven temp. 375°. Baking time 10 - 15 minutes.

**CHOCOLATE NUT COOKIES** — Use Basic cookie dough. Add melted 2 squares unsweetened chocolate to creamed mixture...2 tablespoons more milk. Add 1/2 cup chopped nuts last. Oven temp. 375°. Baking time 10 - 15 minutes.

**Butterscotch Sauce**  
1 cup brown sugar  
1 tablespoon cornstarch  
1/4 cup cold water  
3/4 cup boiling water  
2 tablespoons butter

**CUP CAKES** — bake Basic Cake Batter in greased muffin pans or paper baking cups. Serve with Butterscotch Sauce. Makes 1 1/2 dozen medium sized cakes. Oven temp. 375°. Baking time 20 - 25 minutes.

**BUTTERSCOTCH SAUCE** — mix cornstarch and sugar with cold water. Add boiling water and cook until it thickens, stirring constantly. Add butter.





## Chocolate Nut Brownies

1/2 cup shortening  
1 cup sugar  
2 eggs  
3/4 cup flour  
1/2 tsp. salt  
1/2 tsp. baking powder  
1 tsp. vanilla  
2 one ounce squares  
unsweetened chocolate  
1 cup chopped walnuts

Melt shortening and chocolate together in double boiler over hot water. Cool. Beat eggs until light; add sugar; beat thoroughly. Add chocolate mixture. Blend. Add sifted dry ingredients. Mix thoroughly. Stir in vanilla and nuts. Pour in greased 8" square pan. Bake in 350° oven 30 minutes. Cool. Cut in 16 squares.

## Indiana Mincemeat Cookies

1/2 cup butter      5 tsp. baking powder  
1 cup sugar      2 1/2 cups flour  
2 eggs      1/2 cup nut meats  
2 cups moist mincemeat

CREAM butter, add sugar, beaten eggs, moist mincemeat, nuts and flour. (Flour should be sifted, measured and combined with baking powder.) This will make a stiff batter. Drop by spoonfuls on a greased baking sheet. Bake in 400° oven - 10 to 12 minutes.

Ginger  
Bread

Mam



# From Mom's Scrapbook -

## Pumpkin Chiffon Pie

- |                                   |                              |
|-----------------------------------|------------------------------|
| 1 package orange-flavored gelatin | ¼ teaspoon allspice          |
| 1 cup hot water                   | ½ teaspoon ginger            |
| 2 egg yolks, slightly beaten      | Dash of cloves               |
| ¼ cup milk                        | 2 tablespoons molasses       |
| ¼ cup sugar                       | 2 cups mashed cooked pumpkin |
| ¼ teaspoon salt                   | 2 egg whites                 |
| 1 teaspoon cinnamon               | 4 tablespoons sugar          |
|                                   | 1 baked 3-inch pie shell     |

Dissolve gelatin in hot water. Combine egg yolks, milk, ¼ cup sugar, salt, spices, and molasses in top of double boiler, mixing well. Cook over hot water until mixture coats spoon, stirring constantly. Remove from fire. Add pumpkin and gelatin and mix well. Chill until slightly thickened. Beat egg whites until foamy; then add remaining 4 tablespoons sugar gradually, and continue beating until stiff. Fold lightly into gelatin mixture. Pour into cold pie shell. Chill until firm. Serve plain or pile whipped cream lightly around edge and garnish with gelatin orange cubes.

### Molasses Pecan Pie

- ¼ cup butter or margarine.
- ¼ cup molasses.
- ½ cup granulated sugar.
- 3 eggs unbeaten.
- Juice of 1 lemon.
- 1 cup pecan meats, sliced.

Line nine inch pie dish with pastry. Cream butter and sugar. Add eggs, molasses and lemon juice and beat with rotary egg beater. Add pecan meats and pour into unbaked pastry. Bake 10 minutes in hot oven 450 degrees F. then decrease heat to moderate 350 degrees F. and bake 30 minutes longer.

MRS. O. E. BOLEY,

### Walnut Bars

Cream ½ cup butter and ½ cup brown sugar until smooth and fluffy. Add 1½ cups sifted, all-purpose flour and mix to a smooth, stiff dough. Press into a shallow pan (12x8½x½) and bake in a moderate oven (350 degrees F.) for 15 min. Cool while mixing top layer made by beating 1 egg, add ¾ cup brown sugar and mix thoroughly. Add 2 tablespoons flour, ½ cup chopped walnut meats, ½ teaspoon baking powder, ¼ teaspoon vanilla and ¼ teaspoon almond flavoring. Mix well and spread over cooled baked part. Return to oven for 20 minutes. Top will look slightly unbaked. Cool thoroughly. Dust with powdered sugar. Cut into bars 2½x1¼ inches. Yield: 25 bars.

## Mrs. Herbert Shipley, R. 3, Warsaw, Ind., Wins Second Prize \$2 for Molasses Chiffon Pie.

- 1 envelope unflavored gelatine
- ¼ cup cold water
- ¼ teaspoon cinnamon
- ½ teaspoon salt
- ½ cup water
- ½ cup molasses
- 3 egg yolks
- 2 egg whites
- 2 tablespoons sugar
- 1 cup broken nutmeats
- 1 8-in. baked pie shell
- 1 egg white
- 3 tablespoons sugar
- 6 teaspoons tart jelly.

Dissolve gelatine in water. Mix cinnamon, salt, water, molasses, and beaten egg yolks, cook until thick. Add gelatine, chill until syrupy. Beat until fluffy. Beat two egg whites stiff, add 2 tablespoons sugar; fold into gelatine mixture with nuts. Pour into pie shell. Make meringue of remaining egg white and sugar. Line pan with greased paper. Drop six small, hollowed mounds of meringue on paper, set in pan of water, bake in oven (325 degrees F.) until brown. Place on pie, drop jelly in centers.



## Try Special Sauces For Simple Dessert

Sweet sauces are not intended to cover up poor food. Instead they should round out or put the finishing touch on good food. For example the following Citrus Marshmallow Sauce added to sliced bananas makes the banana dessert something as delectable and appealing as sliced bananas with good thick cream. It would also be a delicious accompaniment for plain boiled rice. The Cocoa Sauce is good served on vanilla ice cream, canned pears, or baked custard. The Butterscotch Sauce is appropriate with cottage pudding, ice cream, apple dumplings and even pancakes.

### Citrus Marshmallow Sauce

30 Marshmallows (10 ounce package)

- ½ cup boiling water
- 2 tablespoons lemon juice
- ½ cup orange juice
- 1-16 teaspoon grated orange rind
- Dash of salt

Put marshmallows and water in top of double boiler and cook for about 10 minutes, over boiling water. Cool then beat with a rotary beater to a creamy consistence. Add the lemon and orange juice gradually, beating all the while. Add orange rind and salt and blend well. Chill and serve. Makes 2 cups.

### Cocoa Sauce

- 1 cup cocoa
- 1¼ cups sugar
- ½ cup light corn syrup
- 1½ cups water
- ¼ teaspoon salt
- 1 teaspoon vinegar
- 1 teaspoon vanilla

Mix thoroughly all ingredients except the vanilla. Bring to the boiling point over direct heat, and simmer gently for 5 minutes, stirring occasionally. Remove from heat and add vanilla. Cool, and store in covered container in refrigerator. Makes about 2½ cups. 1 to 2 tablespoons stirred into 1 cup of hot or cold milk makes a quick, delicious chocolate milk drink.

### Butterscotch Sauce

- ¾ cup brown sugar
- ¾ cup white corn syrup
- 3 tablespoons water
- 2 tablespoons butter
- 3 tablespoons milk

Combine brown sugar, corn syrup, water and butter and cook about two minutes or to 230 degrees F. on candy thermometer. Cool; add milk and blend. If a thinner sauce is desired, add more milk.

### No-Bake Fruit Cake

- ½ cup seedless raisins.
- ½ cup white raisins.
- ½ cup dates.
- ½ cup figs.
- ½ cup candied cherries.
- ½ cup candied pineapple.
- ½ cup orange peel.
- ½ cup lemon peel.
- ½ cup citron.
- ½ cup walnuts.
- ½ cup margarine or butter.
- ½ cup honey.
- ½ teaspoon cinnamon.
- ¼ teaspoon mace.
- 1 teaspoon salt.
- 1 teaspoon vanilla.
- 2 teaspoons lemon juice.
- ½ pound graham crackers (20) rolled fine.

Cut up all fruit as for any other fruit cake. Cream butter, add honey and spices, salt and flavorings. Pour over fruit and let stand two hours. Add graham crackers—mix thoroughly—pack into loaf pan 3½ by 7½ by 2¼ inches and set in cool place. May be served immediately or may be kept several months. Weight 3 pounds.

### Jay's Whipped-Cream Cake

- 2¼ cups sifted cake flour
- ½ teaspoon salt
- 3 teaspoons double-acting baking powder
- 1½ cups sugar
- 3 egg whites
- 1 cup heavy cream
- ½ cup cold water
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract

Sift flour twice with salt and baking powder. Add sugar and sift again. Beat egg whites until stiff but not dry. Whip cream until stiff and fold into egg whites. Add half of the flour mixture, a little at a time. Add remaining half alternately with the water. Add flavorings. Pour into two 8-inch greased layer pans and bake in a moderate oven (350°F.) 25 to 30 minutes. Cool. Spread with whipped-cream icing.

#### Whipped-Cream Icing

- 1 cup heavy cream
- 3 tablespoons Dutch-process cocoa
- ¼ cup sugar

Whip cream until stiff. Combine cocoa and sugar and fold into whipped cream. Spread between layers and over top and sides of cake. Store cake in refrigerator until serving time. Yield: 2-layer 8-inch cake to serve 8 large wedges.

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## Choco-Nut Pudding for 8

- 4 cups cold milk
- 4 tablespoons of sugar
- 2 packages instant chocolate dessert
- 1 teaspoon almond flavoring
- ⅓ cup chopped maraschino cherries
- ½ cup chopped nuts
- ½ cup heavy cream, whipped

Pour milk into a large bowl, add sugar and instant chocolate dessert. Whip rapidly with a rotary beater for 30 seconds until smooth. Fold in almond flavoring, cherries, nuts and whipped cream. (Preparation time: Five minutes.)

Tuna (not tuna fish) is an accommodating food—fits in so many places! For example, Tuna Mexicali Cocktail offers elegance at a nominal cost. Grated tuna combines ideally with crunchy celery and blue cheese. Then to top it off comes the sharp catsup sauce. The meal will be off to a good start with this tangy appetizer.

### Fresh Rhubarb Pie

"Rosy rhubarb pie with a little grated orange peel for punch"—

- |                               |   |
|-------------------------------|---|
| 3 cups cut rhubarb            | ⅛ teaspoon salt                             |
| 1 cup sugar                   | 1 recipe Plain Pastry                       |
| ½ teaspoon grated orange peel | 2 tablespoons butter or fortified margarine |
| 3 tablespoons enriched flour  |   |

Combine rhubarb, sugar, orange peel, flour, and salt. Fill 9-inch pastry-lined pie pan; dot with butter; adjust top crust. Bake in hot oven (450°) 10 minutes, then in moderate oven (350°) about 30 minutes.

## Cherry Pudding

Batter:—

2 T. Butter

½ C. Sugar

1 C. Flour

1 t. Baking Powder

¼ t. Salt

½ C. Milk

½ t. Vanilla

Cherry mixture

1 Can Sour Red

Cherries & Juice

1 C. Sugar

1 T. Butter

Mix batter as for cake.

Pour into 2 qt. pyrex dish.

Bring cherry mixture to a rolling boil and pour over unbaked batter. Bake at 375° for 30 minutes. Serve hot with a pitcher of cream.

## Busy Day Cake

Mix a simple One Egg cake or use ½ package of cake mix. Pour into greased loaf pan and bake 30 to 35 minutes at 350°. Mix together 3 T. melted butter, 5 T. Brown Sugar, 2 T. Cream and ½ C. Coconut. Spread over baked cake and place under broiler until mixture is bubbly. Remove from broiler and serve warm.