

### CRANBERRY APPLE PIE

- |                            |                           |
|----------------------------|---------------------------|
| 1 recipe two crust pastry  | 2 cups sugar              |
| 3 cups chopped cranberries | 4 tablespoons tapioca     |
| 2 cups diced apples        | $\frac{1}{2}$ lemon juice |

Blend the sugar and cornstarch. Add the chopped cranberries to the diced apples then the sugar mixture and lemon juice. Fill the unbaked pie shell and make a lattice work pattern for the top crust. Bake at 425 degrees for 45 to 50 minutes.

### CUSTARD PIE

- |                          |                             |
|--------------------------|-----------------------------|
| 4 eggs (slightly beaten) | $\frac{1}{4}$ teaspoon salt |
| 6 tablespoons sugar      | 3 cups milk                 |
| nutmeg (few gratings)    |                             |

Add sugar, salt and milk to eggs. Line plate with pastry and build up fluted rim. Do not chill pastry. Pour in the mixture and sprinkle with few gratings nutmeg. Temperature 425 degrees. Time 35 to 45 minutes.

### PECAN PIE

- |                               |                            |
|-------------------------------|----------------------------|
| $\frac{1}{2}$ cup white sugar | 1 tablespoon butter melted |
| 1 cup dark Karo syrup         | 1 teaspoon salt            |
| 3 eggs                        | 1 cup chopped pecans       |

Beat eggs and add remaining ingredients. Pour into unbaked pie shell and bake at 375 degrees for one hour.

### INGREDIENTS FOR CAKE MAKING

Good ingredients make fine cakes. Light, fluffy cake of tender texture and delicate flavor cannot be made from stale or inferior ingredients. Only those ingredients that are of the best quality and strictly fresh should be used.

### ACCURATE MEASUREMENTS

No amount of skill in mixing can offset an error in amounts of ingredients.

1. Use standard measuring cups.
2. Use standard measuring spoons.
3. All measurements are always level.

## FLOUR

Pastry and cake flours contain more starch and less gluten than bread flour and therefore make a lighter and more tender cake. If bread flour must be used when not indicated in the recipe, use 2 *Tablespoons Less* for each cup called for.

Always sift flour once before measuring, as it tends to pack. One cup unsifted flour may vary in amount from  $1\frac{1}{4}$  to  $1\frac{1}{2}$  cups sifted flour.

In measuring, lift it lightly with spoon into cup and level it off with spatula.

If too much flour is used, the cake is dry and may hump or crack on top.

If too little flour is used the cake may fall.

In damp weather, flour sometimes absorbs moisture from the air. In this case, sift it 5 or 6 times. (Before open door of heated oven, if convenient.)

“Damp” flour may cause the following cake troubles:

1. Undue shrinkage from sides of pan.
2. Sugary, cracked crust.
4. Solid streak at bottom of cake.
5. Sponge cake that falls out of pan before cold.

## SHORTENING

The general classes of shortening include butter, oleomargarine, suet, commercial shortenings (Crisco, Snowdrift, Formay) and vegetable oils (olive oil, wesson and nut margarines). Softness and hardness of shortening affects the texture of cake.

*Medium Hardness*, such as butter and butter substitutes produce cake of tender and delicate textures.

*Very Hard*, such as beef suet and mutton fat, produce fine, close grain cakes like that of pound cake. These are hard to handle and their strong flavor is undesirable unless used in highly spiced mixtures.



*Oils* produce coarse texture, but very light springy cakes which are soft, rather than crumbly, when eaten.

*Measure Shortening* by weight, by tablespoons or by cups.

Print butter is easy to cut into desired amounts.

$\frac{1}{4}$  pound equals  $\frac{1}{2}$  cup

1 pound equals 2 cups.

A quick way to measure  $\frac{1}{2}$  cup (more or less) is as follows: fill measuring cup half full of water and add shortening until water fills cup. Keep shortening under water. Then pour off the water.

If shortening is unusually hard, it may be creamed more readily if the mixing bowl has been warmed. *Do Not* melt shortening however, as this makes coarse texture cake.

Incorrect amount of shortening causes these cake difficulties: *Insufficient Amount* makes a coarse-textured cake with a tough crust. It is apt to be dry. *Over Amount* will make cake greasy and crumbly with crisp uneven edges.

## SUGAR

Various kinds are used for cakes, granulated, brown, powdered, and confectioner's. Always use fine granulated sugar for cakes unless the rule calls for some other kind.

It is important to *Cream Sugar and Shortening Thoroughly* to insure a good textured cake. This *Step* is the *Secret* of a fine light textured cake.

Incorrect amounts of sugar cause these cake difficulties: *Too much*, makes tough, heavy cake with a crust that is crackled and sugary. *Too little* makes a dry and coarse cake, with a tough crust that does not brown readily. *Correct proportions* make cake light and tender.

## EGGS

Fresh eggs make the most delicate cakes. A good cold storage egg will give very good results. Egg whites help to make a cake light and loose-textured because of the large amount of air enclosed in them. Egg yolks help to make a cake fine grained. Too many make a cake heavy and soggy.

## LIQUIDS

Various liquids may be used satisfactorily in cake mixing; sour milk, sweet milk, cream, buttermilk, water or fruit juices. *Sour milk* gives an unusually tender texture to spice and chocolate cakes.

Fresh milk is the standard liquid for delicate cakes.

*Incorrect Amounts of Liquid*, such as too little, make cakes dry and coarse grained. Too much, may cause tunnels, heavy streaks, or sogginess.

## LEAVENING AGENTS

1. *Baking Powder*: Carbon dioxide is liberated by the action of heat and moisture on baking powder or soda and in escaping leavens the batter.

2. *Soda*: One-half teaspoon is used to one cup of sour milk, cream or molasses. If milk or cream is very sour, or molasses very dark or acid, either more soda must be added or baking powder. Preferably the latter, as it avoids excess soda which leaves a bitter or alkaline taste. One-half teaspoon soda will leaven one cup of flour.

## INCORRECT AMOUNT OF LEAVENING

*Too Much*: Makes cake coarse, uneven grained, porous, crumby texture, tough and sticky crust.

*Too Little*: Causes poor volume, pale color, inclination to heaviness, close and compact grain, heavy crust and a tendency to gummy texture.



### FLAVORINGS

Flavoring combinations have interesting possibilities. The monotony of plain vanilla or lemon may be relieved by using combinations of flavorings, one flavor bringing out or developing another. Originality inspires many combinations not found in recipes.

### FRUITS AND NUTS

Fruits and nuts occasionally sink to the bottom of the cake. To prevent this, dust the fruit or nuts with flour (using flour from the amount stated in recipe, about 2 tablespoons to 1 cup), or, pour part of batter in pan, sprinkle part of fruit or nuts over it, add remaining batter, and sprinkle balance of fruit over top. The fruit will then be evenly distributed throughout the cake.

*Cut Nuts on Board* or cookie sheet, using long, sharp knife. Hold it at the point with the left hand and work it around in a half circle with the right hand. Do not cut too fine.

### PANS FOR BUTTER CAKES

Whether pans are round, square, oblong or muffin, grease sides and bottom with an unsalted fat (salt tends to make a cake stick), cut a square or round piece of paper with a sharp knife (wax paper if on hand) to fit bottom, except for muffins (fluted paper cups may be used for them).

### HINTS FOR MIXING BUTTER CAKES

Creaming the shortening means mashing and beating it until it has the texture of very thick cream. Add sugar gradually and cream until light and fluffy. Add a small amount of the sifted flour mixture to creamed mixture first, as milk tends to curdle it. The fat separates unless bound together by the flour. If this separation occurs, the cake will be coarser grained than it otherwise would be.

Beat mixture until smooth after each addition of flour and liquid. This helps to make even grained texture.

Do not beat egg whites until ready to use them, or the air that has been beaten will be lost, (when using an electric beater they may be beaten first, allowing two tablespoons of sugar to one egg white, making a meringue), (the sugar is taken from amount specified in the cake recipe). (This eliminates washing the beaters later when washing to beat the whites).

Egg whites should be beaten until they are stiff enough to hold up in peaks, but not until dry. If beaten until dry, the cake will be less light and fluffy and not as moist. Fold, rather than beat, stiffly beaten egg whites into cake mixture.

*Folding* is the motion made by cutting down through the mixture and curving up and over to enclose more air without the loss of that already beaten into the eggs. Down, up and over describes this motion.

*Stirring* is a circular motion, by means of which ingredients are thoroughly blended. Sauces should be stirred, but *Cakes Should Not*, as stirring does not incorporate air and may break some of the delicate cell walls, releasing the air that has already been beaten into the mixture.

Fill the pans two thirds full of batter, draw it from the center and spread uniformly in the pan.

#### HOW TO KNOW WHEN CAKE IS DONE

1. Cake should have risen to its full height and have a delicate brown crust.
2. Cake should have ceased the singing sound that it makes while baking.
3. Cake should have shrunk slightly from sides of pan.
4. Surface of cake, when pressed lightly by finger, should spring back. Imprint of finger indicates insufficient baking.



## It's Chocolate... It's Delicious... It's A Baker's Chocolate Recipe!

You can't miss when you treat your family to a *chocolate* dessert—especially when you make it with Baker's Chocolate. This famous cooking chocolate makes the best chocolate dishes you've ever tasted. No wonder Baker's Chocolate is America's first choice in chocolate. Because Baker's Chocolate is *pure* chocolate—nothing is added—all the rich cocoa butter in

the original full-flavored cocoa beans is left in. That means that your favorite Baker's Chocolate recipes are richer in flavor—richer in color—smooth tasting and looking—the way a chocolate dessert should be.

Famous for nearly 200 years, the Baker name is tops in everything chocolate. Look for the familiar Baker Chocolate Girl trademark. Be sure—buy Baker's.



"MIX-EASY"  
FUDGE CAKE

See home-tested recipe  
on the back of this page.

BE SURE—  
BUY  
BAKER'S

A Product of General Foods



## "MIX-EASY" FUDGE CAKE

(See photograph on preceding page.)

### Preparations:

Have the shortening at room temperature. Line bottoms of two 9-inch layer pans with waxed paper; grease. Start oven for moderate heat (375° F.). Sift flour once before measuring.

#### Measure into sifter:

2 cups sifted Swans Down  
Cake Flour  
1 teaspoon soda  
 $\frac{3}{4}$  teaspoon salt  
1  $\frac{1}{2}$  cups sugar

#### Have ready:

\*Milk (see below for amount)  
1 teaspoon vanilla  
2 eggs, unbeaten  
3 squares Baker's Unsweetened  
Chocolate, melted

#### Measure into mixing bowl:

$\frac{1}{2}$  cup shortening

\*With butter, margarine, or lard, use 1 cup milk plus 2 tablespoons. With vegetable or any other shortening, use  $\frac{1}{4}$  cups milk and beat 2 minutes in the first beating period.

### Now the "Mix-Easy" Part:

(Mix by hand or at a low speed of electric mixer.) Stir shortening just to soften. Sift in dry ingredients. Add  $\frac{3}{4}$  cup of the milk and the vanilla and mix until all flour is dampened. Then *beat 1 minute*. Add eggs, melted chocolate, and remaining milk and *beat 1 minute* longer. (Count only actual beating time. Or count beating strokes. Allow about 150 full strokes per minute. Scrape bowl and spoon often.)

### Baking:

Turn batter into pans. Bake in moderate oven (375° F.) 25 minutes, or until done. Spread Easy Fluffy Frosting between layers and on top.

This cake may also be baked in 13x9x2-inch pan in moderate oven (375° F.) 35 minutes, or until done.

## EASY FLUFFY FROSTING

1 egg white  
Dash of salt

$\frac{1}{2}$  cup corn syrup  
 $\frac{1}{2}$  teaspoon vanilla

Beat egg white with salt until stiff enough to hold up in peaks, but not dry. Pour syrup in fine stream over egg white, beating constantly about 4 minutes, or until frosting holds its shape. (Or beat about 2  $\frac{1}{2}$  minutes at high speed of electric mixer.) Add vanilla.

(All measurements are level.)



### NEW BOOK OF RECIPES FOR ONLY 15¢ "Baker's Favorite Chocolate Recipes"

Over 200 tested recipes—color-illustrated—in a compact book that opens upright, lies flat, so you won't lose your place. 45 cakes... 30 cookies and dainty cakes... 24 desserts... 33 frostings and fillings... 8 ice creams... and 60 other recipes especially prepared and kitchen-tested. Send 15¢ with your name and address to General Foods, Dept. C-12, Battle Creek, Michigan.



5. Wire cake tester when inserted in center of cake should come out clean and dry. Any dough clinging to tester indicates insufficient baking.

Apply these tests before removing from oven even though cake may have baked the length of time stated in the recipe.

#### BAKING

*Place Pans As Near The Center Of The Oven As Possible.* When two racks are used, do not place pans directly over one another. Do not crowd oven, as there must be circulation of air to give satisfactory baking results.

Divide the time required for baking into quarters. During the first quarter, mixture begins to rise. During the second quarter, it continues rising and begins to brown. During the third quarter, it finishes rising and continues to brown. During the fourth quarter, it finishes baking and shrinks from the sides of pan.

*Incorrect Baking Temperature* for butter cakes causes many difficulties. Oven *Too Hot*, causes rapid expansion accompanied by a quick formation of crust. Results may be coarse textured, thick, tough crust, cracked or humped top. Oven *Too Slow*, causes undersized cake with a heavy close crumbly texture, pale and sticky crust.

*Cooling Butter Cakes:* allow cake to remain about 5 minutes in pan upon removal from oven. Then turn out on cake rack. Remove paper. Cooling on wire rack prevents steaming or sweating, which is one cause of soggy crust.