

BUTTER KUCHENS OR COFFEE CAKES

6 cups flour
1 dessert spoon of salt

1½ cups Crisco or butter

Blend above ingredients. Beat together 4 eggs and 1½ cups of sugar. Melt 5c baker's yeast in ¼ cup luke warm water. Add 2 cups luke warm milk to sugar and egg mixture. Add gradually the flour mixture. After last kneading, cover and let rise for 2 hours. Roll and sprinkle with raisins, cinnamon and sugar (or cottage cheese with one egg and sugar mixture) if desired.

(Mrs. Sadie Schatz)

ORANGE FRUIT CAKE

½ cup soft butter
1 cup sugar
2 eggs
2 tablespoons minced orange
rind
¼ teaspoon salt

1 teaspoon soda
2 cups sifted cake flour
2/3 cup sour milk
1 cup chopped dates
½ cup chopped nuts
¼ cup cake flour

1. Cream butter, sugar and eggs together until fluffy. Add orange rind.
2. Sift flour with soda and salt.
3. Add flour alternately with milk.
4. Add chopped dates and nuts floured with the ¼ cup flour. Blend.
5. Turn into greased and wax paper lined pan 8 x 8 x 2½.
6. Bake at 350 degrees 45 to 60 minutes.
7. While cake is baking, mix juice of 1 medium orange, 1 tablespoon grated orange rind and ½ cup granulated sugar.
8. Allow to stand, stirring occasionally.
9. When cake is baked and before removing from pan, pour over the orange mixture.
10. Allow to cool in pan.

COFFEE CAKE

$\frac{1}{2}$ cup sugar	$\frac{1}{4}$ tsp. salt
$\frac{1}{3}$ cup shortening	2 cups flour
1 egg	3 tsp. baking powder
$\frac{3}{4}$ cup milk	

Cream the shortening and add sugar. Add egg and beat until smooth. Add the milk and mix lightly. Add flour which has been sifted with the baking powder and salt.

CRUMB CAKE

$\frac{1}{4}$ lb. butter or shortening	$1\frac{1}{2}$ c. sugar
3 c. flour	3 tsp. baking powder

Crumb together flour, baking powder, sugar and butter with hands. Take off $\frac{1}{2}$ cup of crumbs for topping. Then add eggs, 1 cup milk, 1 teaspoon vanilla. Mix together and put in greased pan, then put on top rest of crumbs and sprinkle cinnamon and sugar. Bake 1 hour. 350 F. oven.

JELLY ROLL

3 eggs	1 cup cake flour
$\frac{1}{4}$ cup cold water	1 teaspoon vanilla
2 teaspoons baking powder	Jelly or Marmalade
1 cup sugar	

1. Beat eggs until light, then add sugar and beat well.
2. Add cold water and beat.
3. Sift flour and baking powder together and add slowly to the mixture.
4. Add vanilla.

Grease the pan then place a piece of brown paper in the bottom of the pan and grease the brown paper. Pour in batter and bake 15 minutes at 425 degrees. Turn out on tea towel sprinkled with confectioners sugar. Roll and let set for about 5 minutes or until cool then unroll and spread with jelly and roll again.

ARABIAN FRUIT CAKE

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| 3 tablespoons shortening | 1 cup chopped figs (or dates) |
| 1 cup brown sugar | 2½ cups all-purpose flour |
| 2 eggs | 3 teaspoons baking powder |
| 1 teaspoon vanilla | ¼ teaspoon soda |
| ¾ cup heavy sour cream | ½ teaspoon salt |
| ½ cup chopped almonds | |

1. Cream shortening. Add sugar and unbeaten eggs. Beat until fluffy.
2. Add vanilla, sour cream, nuts and dates.
3. Sift dry ingredients together and add gradually to first mixture. Beat well.
4. Pour batter into greased loaf pan.
5. Bake at 350 degrees 50-60 minutes, cool.
6. Cover with Fudge Icing.

PLANTATION MARBLE CAKE

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| ½ cup shortening | ¼ teaspoon salt |
| 1 cup sugar | 1 teaspoon cinnamon |
| 2 eggs, well beaten | 2 tablespoons molasses |
| 2/3 cup milk | ½ teaspoon nutmeg |
| 2 cups cake flour | ½ teaspoon cloves |
| 2 teaspoons baking powder | |

1. Cream shortening and sugar until light and fluffy.
2. Add eggs; beat well.
3. Sift flour, baking powder and salt together and add to creamed mixture alternately with milk.
4. Divide batter into two parts.
5. To one part, add spices and molasses.
6. Put by tablespoons into greased loaf pan 8 x 4 x 3, alternating the light and dark mixture.
7. Bake in oven 350 degrees 1 hour and 15 minutes, or until done.

Note: If desired this cake may be baked in 8 x 8 x 8 pan 50 minutes at 350 degrees.

DELICIOUS DATE CAKE

1 package dates	1 egg
1 teaspoon soda	$\frac{1}{2}$ cup chopped walnut meats
1 cup boiling water	1 teaspoon vanilla
1 tablespoon shortening	$1\frac{1}{2}$ cups all-purpose flour
1 cup sugar	$\frac{1}{4}$ teaspoon salt

1. Stone the dates and cut them into small pieces.
2. Sprinkle over them 1 teaspoon soda, then pour the cup of boiling water over them. Let the mixture cool.
3. Cream the shortening and sugar together.
4. Add the egg, without separating; the walnut meats and vanilla; beat.
5. Add the date mixture and mix well.
6. Pour into well greased loaf pan.
7. Add the flour sifted with salt.
8. Bake at 350 degrees 45 to 50 minutes. If two 8-inch layers, bake at 375 degrees 30 minutes.

Note: this makes a lovely cake for Thanksgiving or a holiday by adding another $\frac{1}{2}$ cup of chopped walnut meats and $\frac{1}{2}$ to 1 cup of seedless raisins.

DAFFODIL CAKE

$1\frac{1}{2}$ cups egg whites	$\frac{3}{4}$ cup cake flour
$\frac{1}{4}$ teaspoon salt	6 egg yolks
1 tsp. cream tartar	1 tsp. lemon extract
$1\frac{1}{2}$ cups sugar	$\frac{1}{2}$ cup cake flour
1 teaspoon vanilla	

1. Sift flour five times and sift the sugar five times.
2. Beat egg whites until stiff but not dry, then fold in sugar gradually.

3. Divide batter into two equal parts.
4. To the first part, add the well beaten egg yolks, lemon extract, and fold in the $\frac{3}{4}$ cup cake flour.
5. To the second part, add vanilla and the $\frac{1}{2}$ cup cake flour. Fill large angel food pan by dropping alternate spoonfuls of the colored mixtures. Place in oven preheated to 200 degrees. Reset temperature. 325 degrees 1 to 1½ hours.

CHOCOLATE CAKE

$\frac{1}{2}$ cup butter or shortening	late
2 cups sugar	$\frac{1}{2}$ cup boiling water
3 cups flour	2 teaspoons soda
2 eggs	$\frac{1}{2}$ teaspoon salt
1 cup sour cream	1 teaspoon vanilla
4 tbsp. cocoa or 3 sqs. choco-	

1. Cream the butter and sugar; add eggs one at a time beating after each addition.
2. Sift flour and salt together and add to first mixture alternately with sour cream.
3. Dissolve cocoa in boiling water, add soda to the boiling water and cocoa and add to batter. Beat well. Add vanilla. Bake at 375 degrees 45 minutes.

FRUITED COFFEE CAKE

1 cup of flour	2 cups pineapple tidbits
1 cup of graham flour	$\frac{1}{4}$ cup chopped walnuts
$\frac{1}{3}$ cup brown sugar	TOPPING:
4 tsp. baking powder	Melted butter
1 teaspoon salt	Brown sugar
1 cup milk	Cinnamon
$\frac{1}{4}$ cup melted butter	

Sift dry ingredients together, add milk and melted butter and stir lightly. Spread in a 8 inch by 11 inch pan, cover with tidbits and nuts, and sprinkle with cinnamon and sugar, dot with butter. Bake at 375 degrees for 40 minutes.

CRUMB CAKE

$\frac{1}{2}$ cup shortening	$\frac{1}{2}$ cup flour
2 cups brown sugar	$2\frac{1}{2}$ teaspoons baking powder
2 cups pastry flour	1 teaspoon cinnamon
1 egg	$\frac{3}{4}$ cup milk

1. Mix shortening, brown sugar and pastry flour to a fine crumb and reserve $\frac{3}{4}$ cup for topping on cake.
2. To the rest of the crumb mixture add the egg and cream.
3. Add the dry ingredients alternately with the milk. Mix well
4. Pour into 8-inch square pan.
5. Sprinkle reserved crumbs over top.
6. Bake in preheated oven 350 degrees 35-40 minutes.

CHOCOLATE PRUNE CAKE

2 cups cooked prunes	1 cup milk
$\frac{2}{3}$ cup shortening	3 eggs well beaten
$1\frac{1}{2}$ cups granulated sugar	$2\frac{3}{4}$ cups cake flour
2 squares bitter chocolate	4 teaspoons baking powder
$\frac{1}{2}$ teaspoon soda	1 teaspoon vanilla
$\frac{1}{2}$ teaspoon salt	1 cup almonds, chopped

1. Pit prunes, cut into small pieces.
2. Cream shortening and sugar thoroughly.
3. Melt chocolate on LOW heat and add to creamed mixture; mix.
4. Add well beaten eggs.
5. Sift flour, baking powder soda and salt and add alternately with milk to sugar and egg mixture.
6. Add prunes, nuts and vanilla. Beat thoroughly.
7. Pour into three greased and paper lined layer cake pans.
8. Bake in a preheated oven 350 degrees 25-30 minutes.
9. Cover with Orange Chocolate Frosting.