

### BUTTER CAKE

$\frac{1}{2}$ cup butter	1 teaspoon vanilla
1 cup sugar	2 cups flour
2 eggs	3 tsps. baking powder
$\frac{2}{3}$ cup milk	salt

1. Cream butter well; then add the sugar gradually and beat until light.
2. Add eggs one at a time beating about one minute after the addition of each egg.
3. Sift the baking powder with the flour and salt and add to the first mixture, alternately with the milk.
4. Add the vanilla.

Bake in a square or layer cake pan 45 or 50 minutes 350 to 375 degrees.

### POINSETTIA CAKE

$\frac{1}{3}$ cup buttter	$\frac{3}{4}$ cup milk
1 cup sugar	$\frac{1}{2}$ cup cocoanut
2 eggs	$\frac{1}{2}$ cup well-drained crushed pineapple
2 cups pastry flour	$\frac{1}{4}$ cup diced maraschino cherries
2 teaspoons baking flour	
$\frac{1}{2}$ teaspoon salt	

1. Cream butter and sugar together and add egg yolks. Beat well.
2. Sift dry ingredients together and add alternately with milk to first mixture.
3. Add cocoanut and pineapple (well drained).
4. Fold in beaten egg whites.
5. Transfer to greased tube pan.
6. Place in cold oven. Bake at 350 degrees 60 minutes.
7. Cover with 7 minute frosting.

### BURNT SUGAR CAKE

½ cup shortening	2 cups cake flour
1½ cups sugar	2 teaspoons burnt sugar
2 beaten eggs	syrup
1 cup milk or water	2½ teaspoons baking powder
1 teaspoon vanilla	¼ teaspoon salt
½ cup flour	

1. Cream the shortening and sugar together.
2. Add the beaten eggs and mix until smooth.
3. Add the milk or water alternately with the 2 cups flour.
4. Add the burnt sugar syrup and vanilla.
5. Sift the ½ cup flour with baking powder and salt and add to above mixture.
6. Pour into two greased and paper lined layer pans or a shallow pan.
7. Bake in preheated oven 350-375 degrees for 30 minutes. Cool and frost.

### MIRACLE CAKE

1 cup shortening	4 teaspoons baking powder
2 cups sugar	1 cup milk
3 cups flour	1 teaspoon vanilla or other
4 eggs	flavoring

1. Cream shortening, add sugar and cream thoroughly.
2. Sift flour, measure and sift again with baking powder.
3. Add eggs, one at a time, to creamed mixture, beating hard, after each egg.
4. Add flavoring.
5. Add sifted dry ingredients alternately with milk.
6. Pour into 2 layer cake pans.
7. Bake in a preheated oven 350 degrees 30-45 minutes. When cool, spread between layers with Pineapple Nut Filling and cover sides and top with Boiled Icing.



### BLACKSTONE CAKE

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|---------------------------|-----------------------------|
| 1 cup sour cream          | 1 scant teaspoon soda       |
| 1 cup sugar               | a little water              |
| 2 eggs                    | 2 squares chocolate, melted |
| 1½ cups sifted cake flour | with ½ tbsp. butter         |
| 1 teaspoon baking powder  |                             |

1. Put cream, sugar and eggs into a bowl and beat with electric mixer or egg beater.
2. Sift flour and baking powder. Add to above mixture and beat until well mixed.
3. Mix in chocolate and melted butter.
4. Dissolve soda in small amount of hot water and quickly add to batter.
5. Pour into two greased layer cake pans.
6. Bake in a preheated oven 350 degrees 25-30 minutes.

### RING COFFEE CAKE

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|----------------------------------|---------------------------|
| ½ recipe Refrigerator Roll dough | ½ cup seedless raisins    |
| ¼ cup candied cherries           | ¼ cup sugar               |
| ½ cup nut meats                  | 1 teaspoon cinnamon       |
|                                  | 2 tbsp. melted shortening |

Roll out dough to ½ inch thickness. Sprinkle with sugar, cinnamon, and melted shortening. Combine raisins, candied cherries cut fine, and broken pieces of nut meats. Sprinkle this fruit-nut mixture generously over the dough. Roll up as a cinnamon roll and place in a large shallow baking pan. Pinch the two ends of the roll together, forming a ring. Cut with kitchen shears at inch intervals about ¾ through the ring. Then turn back each section in a fan pattern. Temperature 400 degrees for 35 to 40 minutes.

### ETHEL'S SPONGE CAKE

To 2 eggs well beaten, add 1 cup of sugar and beat again, then a heaping cup of flour with 2 teaspoons of baking powder, and beat again. This mixture should be as thick as bread dough at this stage. Lastly fold in a  $\frac{1}{2}$  cup of boiling milk or water, flavor with vanilla. The batter will become rich and creamy. Bake in a 325 F. moderate oven. This cake is very nice for birthday cakes as you can double this recipe very easy.

### NUT LOAF

1 cup shortening	3 teaspoons baking powder
$1\frac{3}{4}$ cups sugar	$1\frac{1}{2}$ cups chopped nut meats
3 eggs	$\frac{1}{4}$ teaspoon salt
$\frac{3}{4}$ cup milk	1 tsp. vanilla
3 cups pastry flour	

1. Cream shortening with sugar.
2. Add beaten egg yolks and beat thoroughly.
3. Sift flour, baking powder and salt together and add to creamed mixture alternately with milk.
4. Fold in stiffly beaten egg whites.
5. Pour into greased loaf pan.
6. Bake in a preheated oven 325-350 degrees 1 hour and 40 minutes.
7. Frost with Carmel Icing

### CHEESE DOUGH AND JELLY COOKIES

1 c. cottage cheese	2 c. flour
1 c. shortening	$\frac{1}{2}$ c. jelly
nuts	

Mix cheese, shortening, flour and place in ice box for a few hours. Roll dough in thin sheets, sprinkle with grated nuts and top with jelly; roll and cut into  $\frac{1}{2}$  in. pieces. Bake in hot oven 20 minutes, 375 F.



## FRUIT SUGARS

1 c. sugar	1 c. chopped walnuts
1 c. flour	2 tsp. cinnamon
$\frac{1}{2}$ c. milk	1 c. seedless raisins
Filling:	1 egg, beaten
(mix altogether)	$\frac{1}{2}$ tsp. salt
$\frac{1}{4}$ c. shortening	2 tbsp. butter
3 tsp. Baking powder	2 tbsp. flour
1 tsp. vanilla	$\frac{1}{2}$ c. brown sugar

For batter, sift together flour, baking powder, and salt. Cream sugar with shortening, add egg; gradually add alternately flour mixture and milk and vanilla. Spread part of the batter in bottom of greased and floured pan. Spread with filling, then add rest of batter and more filling on top. Bake in 350 F. oven for 20-30 minutes.

## CRISS CROSS PEANUT BUTTER COOKIES

1 cup shortening	2 eggs
3 c. flour	$1\frac{1}{2}$ tsp. Baking soda
1 tsp. vanilla	$\frac{1}{2}$ tsp. salt
1 cup sugar	1 c. peanut butter
1 cup brown sugar	

Mix white and brown sugar; cream butter, add sugar, cream well. Add eggs, beat well; add vanilla, sift flour with salt and soda, add peanut butter, mix well, and knead.

Roll into balls  $\frac{3}{4}$  inch; place one inch apart on greased pan, press with fork lengthwise and then crosswise, bake 10-15 minutes. 350 F. oven.

