

Cakes of all sizes and shapes

SUNSHINE CAKE

1 cup sifted cake flour
10 egg whites
1 cup cream of tartar
1 1/4 cups sifted sugar
6 egg yolks
1 tsp. lemon juice

Sift flour three times. Beat whites until stiff. Sprinkle is cream of tartar. Beat to firm softly rounded peaks.

Add sugar, 1/2 c. at a time, to white; fold in each addition with 15 strokes. Beat yolks until thick. Add lemon juice and beat.

Add flour, 1/4 c. at a time to whites alternately with yolks; fold in after each addition with 10 strokes. (make last addition flour). Use 10 more folding strokes.

Put batter into ungreased 10-inch tube pan. Bake at 350 F. for 50 minutes.

Serve with orange sauce if desired.

MRS. EVERETT WALL
Baltic W. I. Lot 18

ANGEL CAKE

1 cup sifted cake flour
1 1/4 cups sifted sugar
1 cup egg whites
1/4 tsp. salt
1 tsp. cream of tartar
1 tsp. vanilla
1/2 cup almond extract

Sift flour and 1/2 cup sugar together four times.

Put salt to whites; beat until foamy. Sprinkle in cream of tartar; beat to firm softly rounded peaks (should keep moist).

Add remaining sugar to whites, 1/4 c. at a time fold in each addition with 15 strokes. After last addition, use 10 more strokes (folding strokes). Add flavorings, folding in with last strokes.

Put batter into ungreased 10-inch tube pan; bake at 350 Deg. F. for 50 or 60 minutes.

MRS. EVERETT WALL
Baltic W. I. Lot 18

BANANA LAYER CAKE

2/3 cup sifted cake flour
1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1/2 cup sugar
1/2 cup table fat
1 1/2 cups sugar
2 eggs
1 cup bananas, lightly mashed
1/2 cup butter/milk

Sift flour, baking powder, baking soda and salt together twice.

Blend fat with vanilla. Add sugar, 1/2 c. at a time, creaming after each addition until fluffy.

Add eggs, one at a time, to creamed mixture; beat with rotary beater after each until blended.

Add flour mixture and bananas alternately to fat mixture, stirring after each addition until blended. Beat 200 strokes.

Add butter/milk to batter, stirring 20 to 25 times.

Push batter into 9-inch layer-cake pans; bake at 350 F. for 50 to 55 minutes. Cool cake thoroughly before removing from pan.

MRS. EVERETT WALL
Baltic W. I. Lot 18

COFFEE CAKE

1/2 cup butter
1 cup white sugar
2 eggs
2 cups flour
1/2 tsp. soda
1 cup sour cream
1/2 tsp. salt
2 tsp. baking powder

Topping:
1/2 cup nuts chopped
1/2 cup W. Sugar
1 tsp. cinnamon

Cream butter and sugar and add other ingredients in order of

ven. Pour 1/2 batter into pan then 1/2 the topping then remainder of batter and sprinkle remaining topping. Bake at 350 degrees in funnel pan or may be used for cup cakes.

MRS. W.H. BURNS

BALTIMORE LOT IS W.L.

WHITE CAKE

2-3 cup shortening
1 2-3 cups white sugar
3 unbeaten eggs (add one at a time)
2 1/2 cups flour
3 tsp. baking powder

1 tsp. salt
1 1/2 cup milk
Add 1/2 tsp. vanilla in with milk.

Put in 9 in. pan and cook 30 to 40 minutes at 350 deg.

PATRICIA MacLELLAN

Indian River W. I.

ORANGE GINGER BREAD CAKE

1/2 cup butter
1/2 cup sugar
1 1/2 cups molasses
1 Beaten egg
3/4 tsp. soda
1 tsp. Ginger
1 orange
1 cup cold tea

3/4 cup flour
Cream butter add sugar and mix until fluffy, add molasses, beaten egg, rind and juice of orange and beat up well. Add cold tea and sifted dry ingredients. Whip up mixture. Bake 30 to 35 degrees.

MRS. W.H. BURNS

BALTIMORE LOT IS W.L.

CHOCOLATE CAKE

1 1/2 cups flour
1/2 cup shortening (part butter)
2 eggs
1 cup sugar
1 cup sweet milk
1 tsp. baking soda
1 tsp. baking powder

2 squares chocolate (melted). Cream shortening and sugar, add egg yolks, well beaten; add sugar, egg, rind and juice of orange and beat up well. Add chocolate. Fold in egg whites well beaten, last.

BATTIE BEARSTO

Baltic Lot IS W.L.

FOUND CAKE

1/2 cup butter or margarine
1 1/2 cups sugar
2 eggs
2 cups pastry flour
1 tsp. baking powder
1 1/2 cups glazed cherries, four-

cream butter add sugar, then egg one at a time. Beat or fold in flour and baking powder. Then fold in cherries. Spread in buttered and floured loaf pan. Bake 90 minutes at 275 degrees.

MRS. RUSSELL CAMPBELL

Indian River W. I.

DELICATE 2-EGG CAKE

2-3 cup shortening
1 cup sugar
2 eggs
1 tsp. lemon or banana flavoring
1/2 cup milk
2 cups flour
3 tsp. baking powder
1 tsp. salt

Cream shortening and sugar, add unbeaten eggs, one at a time, beating well after each addition, add flavoring, flour alternately with milk, beginning and ending with flour, salt and baking powder.

MRS. HUBERT GILLIS

Indian River W. I.

OLD FASHIONED WHITE CAKE

1 cup sugar
1 cup shortening
2 eggs
1/2 cup milk

1 cup butter
1/2 cup sugar
2 cups flour
3 tsp. baking powder
1 tsp. salt

Cream shortening and sugar, add unbeaten eggs, one at a time, beating well after each addition, add flavoring, flour alternately with milk, beginning and ending with flour, salt and baking powder.

MRS. HUBERT GILLIS

Indian River W. I.

1/2 tsp. vanilla
1/2 tsp. salt
2 1/2 tsp. baking powder
1 1/2 cups flour
Cream shortening, add sugar mix till creamy. Add eggs, vanilla. These dry ingredients alternately with milk mix 1/2 well after each addition. Turn in 1/2 inch per bake 45-50 minutes in moderate oven 350 degrees.

MRS. DONALD J. MacLEAN

DeGroff Marsh

WHITE CAKE

3/4 cups white sugar
1/2 cup butter
1 cup milk
2 cups flour
2 egg whites, beaten stiff
1 tsp. baking powder
1 tsp. flavouring

Mix in usual way add eggs last and in oven 350 degrees.

MRS. DONALD J. MacLEAN

DeGroff Marsh

SCOTCH COOKIES

1 cup brown sugar
1 cup butter
1 cup shortening
1 egg
1/2 cup. soda
6 cups flour
vanilla

Mix in order given. Bake in moderate oven.

MABEL MacLELLAN

Indian River W. I.

BROWN BETTY'S

1 cup brown sugar
1/2 cup shortening
2 eggs
1/2 cup cream
2 tsp. baking powder
2 1/2 cups flour
1/2 tsp. salt
Vanilla

1 tsp. altipice
Mix in order given and drop by spoonful on greased cookie sheet.

MABEL MacLELLAN

Indian River W. I.

GINGER COOKIES

2 cups molasses
1 cup shortening
1 tsp. salt
4 tsp. ginger

Boil for a few minutes and then add 2 tsp. soda. Let cool. Add enough flour to make a soft dough and roll out.

MABEL MacLELLAN

Indian River W. I.

TEDDY CAKE

1/2 cup butter
1 cup white sugar
1 cup milk
2 eggs
1 tsp. baking powder
2 cups flour
1 lb. seedless raisins
1/2 lb. citron

1 tsp. vanilla
1/2 tsp. salt
Bake in 350 deg. F. oven.

MRS. HARVEY SILLPHANT

Hunter River

ICE BOX COOKIES

1/2 cup butter
1/2 cup shortening
2 cups brown sugar
2 eggs
3 1/2 cups flour
1 tsp. vanilla
1 tsp. baking powder
1 cup chopped nuts
1 pkg. of mixed peel
Mix in order given. Chill overnight. Slice thin. Bake in moderate oven.

MABEL MacLELLAN

Indian River W. I.

CHOCOLATE CAKE

2 cups sifted Swans Down flour into a sifter add 1/2 tsp. soda, 1 teaspoon salt, sift together. Cream 1 cup shortening, add 1-3 cups sugar gradually and cream together until light a d fluffy add 2 unbeaten eggs one at a time, add 3 squares Bakers unsweetened chocolate melted. Add flour alternately with 1 1/4 cups milk, 1 teaspoon vanilla, use two 8 inch - layer pans. Bake in oven 350 F about 30 minutes.

MRS. CLIFFORD CHAPPELL

WHITE OF EGG CAKE

2 1/2 cups flour
4 tsp. B. powder
1 tsp. salt
1/2 cup shortening
1/2 cup sugar
3/4 cup milk
1 1/2 tsp. lemon
4 egg whites, beaten stiff
1/2 cup w. sugar

Fold in egg whites.

MRS. RAYMOND WATTS

York

LAZY DAISY CAKE

2 eggs
1 scant cup of sugar
1 tsp. baking powder
Pinch of salt
1 tsp. butter
1/2 cup milk

Beat eggs until light and fluffy. Add sugar and beat well. Add sifted flour, salt and baking powder. Bring milk and butter to boiling point and add to the first mixture. Bake in moderate oven.

ICING:
1/2 cup brown sugar
1/2 cup chopped nuts or coconut
3 tsp. butter
2 tsp. top milk

Melt over low flame spread over top of cake. Put back in oven a few minutes to brown lightly.

MRS. HARVEY SILLPHANT
Hunter River

WHOLE NUT CAKE

1 cup butter
1 cup white sugar
2 eggs, well beaten
1/4 cup milk
2 cups baking powder, salt
1/2 lb. filberts
2 cups flour
1 tsp. vanilla
1 tsp. lemon or almond
1 tsp. glycerine
1 lb. dates
2 cups white sugar
1 pkg. red cherries
1 pkg. green cherries
2 slices pineapple
1/2 lb. filberts
1/2 lb. pecans
1/2 lb. brazil

Method: Do not cut or chop any of the nuts or fruit. The glycerine acts as a softening agent so that the cake will slice nicely. Mix as any fruit cake. Bake at 250 deg. F. for 2 hrs, having a pan of water in the back of the oven.

MRS. CLAYTON TRAVERS

DAVE CAKE

1 cup brown sugar
2 eggs
1 tsp. soda
1 grated orange rind
1/2 cup butter
1 cup sour cream
2 cups flour
1 cup walnuts
Flavour with orange. Bake in slow oven.

MRS. DONALD J. MacLEAN

York

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