

price 25¢



Made with
ROYAL Cream of Tartar BAKING POWDER

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Royal Cakes by Mary Lynn Woods

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Here Are the Cakes America Loves

Cake—this is a word to conjure with. It calls up memories of happy family dinners, gay holiday home-comings, children's parties full of fun and laughter, old-fashioned church suppers—special occasions made all the better by special-occasion cakes. Generations of homemakers have treated family and friends to fine cakes, and it is for cake-makers, old and new, that this book has been prepared.

When you bake, turn to this little book with confidence. We have not concentrated on quick mixes or time-saving techniques. Most of the cakes are made by the old-fashioned creaming method which we believe gives the finest products. Every recipe has been tested and retested.

• *Fine, modern bakeries in every community make it possible for the homemaker to serve cake and other baked goods any day or every day. From these scientific, up-to-date bakeries come high quality bakery products, expertly made. These good things—cakes, rolls, sweet buns, coffee cakes, cookies—are always available at the corner store, grocery or bake shop. They will help you plan interesting menus, feed your family satisfying meals and save precious time. You need bake at home only when you wish, and then this book of special-occasion recipes will serve you well.*

For Results in Baking

A good cake must be good to look at and good to eat. But just what are the standards for good cake and how can you be sure of royal results in baking?

Flavor—stands at the head of the list on the cake score card. A top-quality cake tastes sweet, fresh, delicious, and never has a bitter after-taste.

Color—is important for taste appeal through eye appeal. Colors should be clear, bright and rich, never dull or bleached.

Texture—the feel of the cake to the finger and on the tongue should be velvety smooth.

Grain—should be fine and delicate, many tiny air holes distributed evenly. As you cut a square or slice, you can see these very small air holes arranged in a regular pattern, like the weave of a fine cloth.

Moisture—is important to the stay-fresh quality of the good cake. Small cells with tender walls help hold moisture . . . and flavor.

Volume—the size and height of the cake should be good.

Shape—should be symmetrical . . . a good cake is smooth, even, well-rounded, without bumps or hollows.

Your cakes can come up to these high standards every time you bake. Begin with a good recipe. Choose quality ingredients. Follow tested techniques.

Select Baking Powder With Care

Of course, the character of every ingredient is important but the character of the baking powder you choose is perhaps the most important of all. That is why expert cake-makers select Royal. They know that the action of the baking powder directly affects grain, texture, volume, color; influences crust characteristics and shape; plays an important part in eating and keeping qualities.

For more than 30 years homemakers have depended upon ROYAL. As you too select this fine leavener, remember that ROYAL is a *cream of tartar baking powder*, the type of baking powder that acts quickly and steadily. All through mixing and on into baking this steady action continues. Without interruption leavening gas is produced and continuously expands batters into light, well-risen cakes, cakes that score on every quality count. Since tartrate baking powder acts quickly even in a cold mix, batters using this leavener should not be mixed too long or too vigorously. With overbeating, precious leavening gas may be lost.

"Single-action" is the phrase sometimes used to describe the smooth, all-in-one action of cream-of-tartar baking powder. Other baking powders which produce two separate leavening actions at different times are so-called

“double-action” powders. One of these actions occurs in the batter, the other under oven heat. Some recipes are designed for specific types of baking powders, others for all types. ROYAL may be used in your favorite recipes. If the recipe calls for a different type of baking powder, *substitute ROYAL in the same amount called for but add with the last addition of flour* and be assured of ROYAL success.

This You Should Know About

ROYAL is a cream of tartar baking powder, and the outstanding example of this type of leavener on the market.

ROYAL is not made of many complex chemical compounds. It contains only cream of tartar and tartaric acid, derived from ripe rich grapes, bicarbonate of soda and starch. These four ingredients are intimately mixed in balanced proportion for perfect leavening action.

ROYAL has no bleaching chemical action. It works miracles in chocolate cake. Any poorly balanced baking powder may destroy some of that true, rich, chocolate brown. ROYAL brings it out to a full, strong, natural color.

ROYAL never leaves a bitter taste. Poorly balanced baking powder may leave a bitter-tasting residue which dominates the flavor of other good ingredients. But in ROYAL cakes, you will never taste the baking powder.

ROYAL is one of the least expensive ingredients in a cake. It may save its small cost many times over. By helping to assure baking success, ROYAL protects other and much more costly ingredients.

ROYAL when used in recipes which call for other types of baking powder, should be measured in the same amount but added to the cake batter with the last addition of flour.

ROYAL keeps well on the staples shelf. Tightly sealed, it does not lose its strength for years.

Choose Your Method

Fine cakes can be made by a number of different methods. The *Standard* or *Creaming Method* is the method of tradition which homemakers have used for years. While this method takes a bit longer than newer stream-lined techniques, in the experience of cake experts it gives superior results. For the busy woman who counts every precious minute, the quicker *One-Bowl Method* has much to recommend it. Sponge and Angel Cakes, those extra-light delicate cakes in which egg whites contribute so much to lightness, are made by the *Sponge Cake Method*. Simple batter mixtures, such as a quick coffee cake, are blended lightly and quickly by the *Muffin Method*. One newcomer to cake cookery, the *Chiffon Method*, combines cake-making techniques. Choose a method suited to your time and the kind of cake you want to bake.

When You Bake Cake ~

INGREDIENTS

- Read recipe thoroughly . . . then assemble all ingredients and equipment.
- Have all ingredients at room temperature.
- Quality ingredients are essential.

BAKING POWDER—All recipes in this book specify Royal Cream of Tartar Baking Powder. For best results use Royal.

FLOUR—For light, delicate cakes, specially milled cake flours are recommended.

SHORTENING—Choose Blue Bonnet Fortified Margarine for country-fresh flavor and for economy. Other shortening may be substituted if you wish.

EGGS—fresh high-grade eggs are a must.

- Put ingredients together exactly in the order, and as recipe directs. Use only ingredients or variations recommended in recipe.

EQUIPMENT

- Be sure to use standard measuring equipment.
- Select other working equipment with care. (*See page 7.*)

DEEP BOWLS and WOODEN SPOONS make for better mixing and beating, most important to texture and volume.

BAKING PANS of size indicated by recipe are necessary for proper baking and for good shape and size of cake. To check pan size, measure top of pan.

OVEN THERMOMETER is essential for oven with no heat control. Desirable for periodic check on any oven.

MEASUREMENT

- Use level measurements in all Royal recipes.
- Measure accurately.

BAKING POWDER—Dip in spoon. Fill generously. Level off over open can with straight *edge* of knife or spatula. Follow same technique for other measurement by the spoonful.

FLOUR AND OTHER DRY INGREDIENTS—Sift flour before measuring. Spoon lightly into cup. Never level off by tapping. Spoon other dry ingredients into measuring cup in same way. Brown sugar is the exception and should be packed down into the cup.

SHORTENING—Pack firmly into glass measuring cup. Leave no air holes.

LIQUIDS—Place measuring cup on level surface. Pour in amount of liquid indicated.

Remember

HANDLING AND MIXING INGREDIENTS

- Be sure to beat egg whites until they are stiff, have a glossy appearance and stand up in moist peaks. Many tiny air bubbles in egg whites help leaven cake and increase volume. Under-beaten egg whites look foamy and slightly runny. Over-beaten egg whites are dry and lose shiny appearance.

- Good mixing techniques are important for high quality. When the recipe says:

CREAM—Rub and spread fat in the bowl until soft, fluffy and full of air. Continue motion as sugar is added and blended into smooth batter-like consistency. Proper creaming contributes to tenderness.

BEAT—Combine ingredients with vigorous sweeping strokes in an over-and-over motion, so as to incorporate air.

STIR—Mix ingredients with a slow, circular motion.

FOLD—Cut gently through the mixture with a spoon or whisk beater. Cut down one side of the bowl, across the bottom, up and over the top. Continue this gentle rolling movement until ingredients are completely combined.

- In creaming method, used for most recipes in this book, add flour in about four portions. About 20 to 30 strokes of beating after each addition should be sufficient to mix ingredients thoroughly. Alternate flour with liquid, beginning and ending with flour.

BAKING AND COOLING

- Be sure to have oven at temperature specified before the cake is ready to go in. Proper temperature helps insure even grain, good texture and volume. Too hot an oven spells heavy, compact cakes; too low an oven, coarse, soggy products.
- When inserted cake tester comes out clean, or when cake springs back if pressed lightly with finger, the cake is done.
- Let cake cool in pan 3-5 minutes until it shrinks slightly and is just warm to touch.
- Turn cake out of pan onto rack and cool thoroughly before frosting.

BAKING AT HIGH ALTITUDES

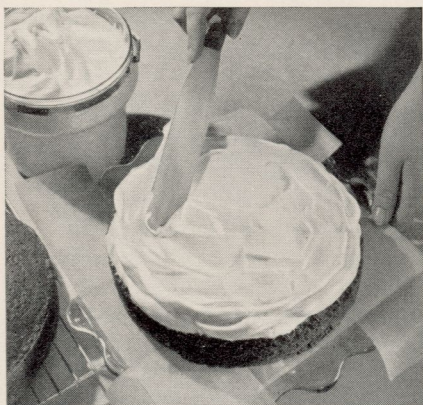
Recipes need altering for high altitude baking. For full information check with your State Extension Service.



Steps to Good Icing

Add that last professional touch to a beautiful cake—top it with creamy, luscious frosting. Icings and frostings are easy to handle. Just spread them smoothly and simply, or for party occasions, swirl into artistic lines and decorate if you will. For light, delicate cake choose light fluffy toppings.

Use frostings and icings to introduce taste contrasts, but never let them dominate the cake. As the budget permits, vary the cake by varying frostings and fillings. A not-too-rich frosting, incidentally, may serve equally well as filling. Keep both frostings and icings tender, easy to cut with a fork, and remember that toppings have more than taste and eye appeal, they help to seal in the moisture and flavor of the cake.



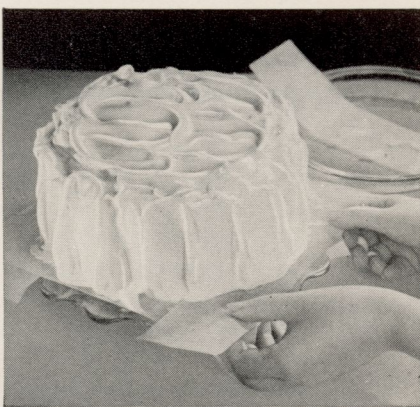
1. Lay strips of waxed paper at right angles on flat cake plate. Place first layer, bottom side up. Spread icing to very edge.



2. Add second layer, right side up. With smooth strokes, ice sides, spreading icing slightly above top edge in narrow ridge.



3. Ice top of the cake last. With spatula or bowl of spoon, swirl into decorative design.



4. Immediately after frosting, gently loosen waxed paper strips. Remove one at a time.

Check Your Equipment

The right equipment ready to use will help the cake-maker to achieve consistently good results. Cake baking calls for accurate measuring cups and spoons, simple utensils, pans of proper size. Check this list to be sure everything is on hand.

Oven thermometer (if oven has no heat control)	Sharp knife	3 layer cake pans, 8 inches in diameter x 1½ inches deep
Measuring cup	Grater	2 layer cake pans, 9 inches in diameter x 1½ inches deep
Nest of cups for dry ingredients: ¼, ⅓, ½, 1 cup	Cake tester	Square cake pan, 8"x8"x2"
Standard measuring spoons: ¼, ½, 1 teaspoon, 1 tablespoon	Cookie cutter	Square cake pan, 9"x9"x1¾"
Nest of mixing bowls	Pastry brush	1 tube pan, 9 inches in diameter x 4 inches deep
Flour sifter	Rubber scraper	1 tube pan, 10 inches in diameter x 4¼ inches deep
Spatulas	Bread board	Loaf pan, 9"x5"x3"
Rotary egg beater	Rolling pin	Muffin pan, 2¾"x1½"
Wire beater or whip	Pastry blender	Jelly roll pan, 15"x10"x1"
Double boiler (1 quart)	Wooden spoon	1 baking pan, 11½"x8½"x1"
Saucepan (1 pint)	Pancake turner	1 baking pan, 10½"x6½"x1½"
	Griddle	Waffle iron
	1 cookie sheet	Cooling rack

Dear Mrs. America:

Many of you are old friends, some of you are new. To all of you, old friends and new, we are proud to offer this book of cakes. Every recipe has been chosen with you in mind, for your special occasions. Every suggestion and variation has been planned with care to help you turn out delicious, beautiful products. This book goes forward to you with our best ideas—and our best wishes. May your cakes always be Royal cakes.

Sincerely,

Mary Lynn Woods

Home Economist
Standard Brands Incorporated
595 Madison Ave., New York 22, New York

CHOCOLATE CAKES

Royal Chocolate Cake

Makes two 8-inch layers



- Sift together $2\frac{1}{4}$ cups sifted cake flour
 4 teaspoons Royal Cream of Tartar
 Baking Powder
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{8}$ teaspoon soda
 Cream thoroughly $\frac{1}{2}$ cup Blue Bonnet Margarine
 Add gradually and cream $1\frac{1}{2}$ cups sugar
 Add, one at a time, beating well
 after each addition 2 eggs, unbeaten
 Add and stir in 3 squares unsweetened chocolate,
 melted
 1 teaspoon vanilla extract
 Add sifted dry ingredients
 alternately with $1\frac{1}{4}$ cups milk
 Beat until smooth after each addition.
 Pour into two well-greased 8-inch layer cake pans.
 Bake in moderate oven at 350°F. about 35 minutes.
 Cool layers slightly and remove from pans.
 Put cooled layers together and cover top and sides with Boiled Frosting.

BOILED FROSTING

- In saucepan, combine 2 cups sugar
 1 cup water
 Cook over direct heat, without stirring, to thread stage (238°F.).
 Remove from heat.
 Beat until stiff 2 egg whites
 Add syrup gradually, beating constantly.
 Add 1 teaspoon vanilla extract
 Beat until thick.
 Add $\frac{1}{4}$ teaspoon Royal Cream of Tartar
 Baking Powder
 Beat until thick and of good spreading consistency.



Old-Fashioned Devil's Food Cake

(One-bowl method)

Makes two 8-inch layers

Sift all together into a bowl $1\frac{3}{4}$ cups sifted cake flour
4 teaspoons Royal Cream of Tartar
Baking Powder*
 $1\frac{1}{2}$ cups sugar
1 teaspoon salt
 $\frac{1}{2}$ cup cocoa
Add $\frac{2}{3}$ cup high grade vegetable
shortening
 $\frac{2}{3}$ cup milk

Beat vigorously 2 minutes (about 300 strokes) by hand, using an up and over motion with a steady rhythm, or 2 minutes at slow to medium speed with electric mixer. Scrape bowl and spoon at intervals while mixing in order to give an even blend. (The 2 minutes beating represents actual beating time and does not include time out for scraping of mixing bowl and spoon.)

Add $\frac{1}{3}$ cup milk
2 eggs, unbeaten
1 teaspoon vanilla extract

Beat 2 minutes longer just as described above.

Pour into two 8-inch layer cake pans which have been well-greased and dusted lightly with flour.

Bake in moderate oven at 350°F. about 30 minutes.

Cool layers slightly and remove from pans.

Put cooled layers together and cover both top and sides with Old Fashioned Chocolate Frosting.

* If you do not beat at a speed of 300 strokes in 2 minutes, add baking powder at last beating period.

OLD-FASHIONED CHOCOLATE FROSTING

In top of double boiler, combine 3 tablespoons cornstarch
 $\frac{1}{4}$ teaspoon salt
2 cups sifted confectioners' sugar
2 tablespoons Blue Bonnet Margarine
4 squares unsweetened chocolate,
shaved or cut up
Add and stir in $\frac{1}{2}$ cup milk
2 egg yolks, well-beaten

Cook over rapidly boiling water, stirring constantly until thick and smooth. Remove from heat.

Add and mix in well $1\frac{1}{2}$ teaspoons vanilla extract

Divide frosting in half. Spread one half between layers of cake.

To the other half, add gradually $1\frac{1}{2}$ cups sifted confectioners' sugar
1-2 tablespoons cream

Beat until smooth and of good spreading consistency.

Mocha Scotch Cake

Makes two 8-inch layers

- Sift together 1 $\frac{3}{4}$ cups sifted cake flour
 3 teaspoons Royal Cream of Tartar
 Baking Powder
 $\frac{1}{2}$ teaspoon salt
 1 tablespoon Instant Chase &
 Sanborn Coffee
- Cream thoroughly $\frac{1}{2}$ cup Blue Bonnet Margarine
 Add gradually and cream 1 $\frac{1}{3}$ cups brown sugar
 Add, one at a time, beating
 well after each addition 2 eggs, unbeaten
 Add and stir in 1 square unsweetened chocolate,
 melted
 1 teaspoon vanilla extract
- Add sifted dry ingredients
 alternately with $\frac{1}{2}$ cup milk
 Beat until smooth after each addition.
 Pour into two well-greased 8-inch layer cake pans.
 Bake in moderate oven at 350°F. about 25 minutes.
 Cool layers slightly and remove from pans.
 Put cooled layers together and cover top and sides with Mocha Icing.

MOCHA ICING

- Cream 3 tablespoons Blue Bonnet Margarine
 Add and mix in well 3 cups sifted confectioners' sugar
 5 tablespoons cocoa
 1 tablespoon Instant Chase &
 Sanborn Coffee
- Add gradually and blend well 5 tablespoons cream
 1 teaspoon vanilla extract
- Beat until smooth and of good spreading consistency.

VARIATION

MOCHA FUDGE CAKE

Prepare according to directions one recipe Mocha Scotch Cake. Put cooled layers together and cover top and sides with Fudge Frosting.

FUDGE FROSTING

- In saucepan, combine 2 cups sugar
 2 tablespoons corn syrup
 3 squares unsweetened chocolate
 $\frac{1}{2}$ cup milk
- Cook over direct heat, stirring occasionally, to soft ball stage (232°F.).
 Remove from heat.
 Add and stir in $\frac{1}{2}$ teaspoon Royal Cream of
 Tartar Baking Powder
 2 tablespoons Blue Bonnet Margarine
- Cool to lukewarm.
 Add 1 teaspoon vanilla extract
 Beat until creamy and of good spreading consistency.



Chocolate Marshmallow Roll

Makes one roll

Sift together	1/2 cup sifted cocoa
	1 cup sifted cake flour
	1 1/2 teaspoons Royal Cream of Tartar
	Baking Powder
	3/4 teaspoon salt
In mixing bowl, beat with wire whip until thick and light	4 egg yolks
Add gradually, beating well after each addition	1 cup sifted sugar
Add and beat in well	3 tablespoons cold water
Add alternately with sifted dry ingredients	4 egg whites, beaten until stiff but not dry

Turn batter into a 15 x 10 x 1-inch jelly roll pan which has been greased and lined with greased, heavy brown paper.

Bake in moderate oven at 350°F. about 20 minutes.

Turn out immediately on damp cloth sprinkled with powdered sugar.

Remove paper and trim crusty edges.

Spread with Marshmallow Filling. Roll immediately.

Dust top of roll with confectioners' sugar.

MARSHMALLOW FILLING

In top of double boiler, combine...

1	egg white, unbeaten
$\frac{3}{4}$	cup sugar
3	tablespoons water
3	marshmallows, quartered

Cook over rapidly boiling water; beat with rotary egg beater about 10 minutes or until mixture stands in peaks.

Remove top of double boiler from heat.

Add $\frac{1}{2}$ teaspoon vanilla extract
..... $\frac{1}{8}$ teaspoon Royal Cream of Tartar Baking Powder

Beat about 5 minutes or until thick and of good spreading consistency.

CHOCOLATE ROLL DE LUXE

Prepare according to directions one recipe Chocolate Marshmallow Roll and Marshmallow Filling.

When cool, cover top and sides with Thin Bitter Chocolate Icing.

THIN BITTER CHOCOLATE ICING

In top of double boiler, melt 4 squares unsweetened chocolate
Remove from heat. Cool slightly.

Boil together for 5 minutes
to make a thin syrup $\frac{1}{3}$ cup sugar
 $\frac{1}{2}$ cup water

Slowly pour thin syrup into melted chocolate, beating constantly. When slightly thick, spread thinly on Chocolate Roll.



Delicate Chocolate Cake

Makes two 8-inch layers

Sift together 1¾ cups sifted cake flour
3½ teaspoons Royal Cream of Tartar
Baking Powder
½ teaspoon salt
4 teaspoons Instant Chase &
Sanborn Coffee
Cream thoroughly ½ cup Blue Bonnet Margarine
Add gradually and cream 1¼ cups sugar
Add, one at a time, beating
well after each addition 2 eggs, unbeaten
Add and stir in 2½ squares unsweetened chocolate,
melted
1 teaspoon vanilla extract
Add sifted dry ingredients
alternately with ¾ cup milk
Beat until smooth after each addition.
Pour into two well-greased 8-inch layer cake pans.
Bake in moderate oven at 350°F. about 30 minutes.
Cool layers slightly and remove from pans.
Put cooled layers together and cover top and sides with Sea Foam Frosting.

SEA FOAM FROSTING

In saucepan, combine ½ cup brown sugar
1 cup sugar
1 teaspoon Instant Chase &
Sanborn Coffee
6 tablespoons water
¼ teaspoon cream of tartar
Cook over direct heat, without stirring, to thread stage (238°F.).
Remove from heat.
Beat until stiff 2 egg whites
Add syrup gradually, beating constantly.
Add and beat until thick ⅛ teaspoon salt
Add ¼ teaspoon Royal Cream of Tartar
Baking Powder
Beat until thick and of good spreading consistency.

MOCHA NUT CAKE

Prepare according to directions one recipe Delicate Chocolate Cake.
Put cooled layers together; cover top and sides with Mocha Icing (*Page 11*).
Decorate with chopped nuts.

BERKSHIRE CAKE

Prepare according to directions one recipe Delicate Chocolate Cake and Sea
Foam Frosting. Shave chocolate in thin pieces over top of cake.

Colonial Chocolate Cake

Makes two 9-inch layers

Sift together 2¾ cups sifted cake flour
3 teaspoons Royal Cream of Tartar
Baking Powder
¾ teaspoon soda
¾ teaspoon salt
Cream thoroughly ¾ cup Blue Bonnet Margarine
Add gradually and cream 1¾ cups sugar
Add, one at a time, beating
well after each addition 3 eggs, unbeaten
Add and stir in 4 squares unsweetened chocolate,
melted
1 teaspoon vanilla extract
Add sifted dry ingredients
alternately with 1½ cups buttermilk
Beat until smooth after each addition.
Pour into two well-greased 9-inch layer cake pans.
Bake in moderate oven at 350°F. about 35 minutes.
Cool layers slightly and remove from pans.
Put cooled layers together with Chocolate Cream Filling. Cover top and sides
with Creamy Chocolate Icing.

CHOCOLATE CREAM FILLING

In top of double boiler, combine ... ½ cup sugar
2½ tablespoons cornstarch
2 squares unsweetened chocolate,
shaved or cut up
1 cup milk
Cook over rapidly boiling water, stirring constantly until thick. Cook 10
minutes longer, stirring occasionally.
Add gradually to 2 egg yolks, beaten
Return to double boiler.
Cook, stirring constantly 2 minutes. Remove from heat.
Add and stir in 1 teaspoon vanilla extract
Cool to room temperature.

CREAMY CHOCOLATE ICING

Cream ¼ cup Blue Bonnet Margarine
Add and mix in well 2¼ cups sifted confectioners' sugar
Add gradually and blend well 2 squares unsweetened chocolate,
melted
3 tablespoons cream
½ teaspoon vanilla extract
Beat until smooth and of good spreading consistency.

FROSTY CHOCOLATE CAKE

Prepare according to directions one recipe Colonial Chocolate Cake.
Put cooled layers together; cover top and sides with Sea Foam Frosting
(Page 14).



WHITE and GOLD CAKES

Party Cake

Makes two 9-inch layers



Sift together $2\frac{3}{4}$ cups sifted cake flour
4 teaspoons Royal Cream of Tartar
Baking Powder
 $\frac{1}{2}$ teaspoon salt
Cream thoroughly $\frac{3}{4}$ cup shortening
Add gradually and cream $1\frac{1}{2}$ cups sugar
Add, one at a time, beating
well after each addition 4 egg whites, unbeaten
Add and stir in $1\frac{1}{2}$ teaspoons vanilla extract
Add sifted dry ingredients
alternately with 1 cup milk
Beat until smooth after each addition.
Pour into two well-greased 9-inch layer cake pans.
Bake in moderate oven at 350°F. about 35 minutes.
Cool layers slightly and remove from pans.
Put cooled layers together; cover top and sides with Marshmallow Frosting.

MARSHMALLOW FROSTING

In top of double boiler, combine ... 2 egg whites, unbeaten
 $1\frac{1}{2}$ cups sugar
6 tablespoons water
6 marshmallows, quartered
Cook over rapidly boiling water, beating with rotary egg beater about 10
minutes or until mixture stands in peaks.
Remove top of double boiler from heat.
Add 1 teaspoon vanilla extract
 $\frac{1}{4}$ teaspoon Royal Cream of Tartar
Baking Powder
Beat about 5 minutes or until thick and of good spreading consistency.

COCONUT QUEEN

Prepare according to directions one recipe Party Cake and Marshmallow
Frosting.
Sprinkle **1 cup grated coconut** over top and sides. If desired, tint coconut by
placing coconut and **two drops of liquid food coloring** in a covered pint
jar. Shake until coconut is evenly tinted.



1, 2, and 3



ONE-EGG CAKE

(One-bowl method*)

Makes one 8-inch square cake

Sift all together into a bowl 2 cups sifted cake flour
 2½ teaspoons Royal Cream of Tartar
 Baking Powder
 1¼ cups sugar
 ¼ teaspoon salt
 Add ⅓ cup high grade vegetable
 shortening
 ¾ cup milk
 1 teaspoon vanilla extract

Beat vigorously 2 minutes (about 300 strokes) by hand, using an up and over motion with a steady rhythm, or 2 minutes at slow to medium speed with electric mixer. Scrape bowl and spoon at intervals while mixing in order to give an even blend. (The 2 minutes beating represents actual beating time and does not include time out for scraping of mixing bowl and spoon.)

Add 1 egg, unbeaten

Beat 1 minute longer by hand (150 strokes) or 1 minute in electric mixer at slow to medium speed just as described above.

Pour into well-greased 8 x 8 x 2-inch square pan.

Bake in moderate oven at 350°F. about 50 minutes.

Cool cake slightly; remove from pan. Cool cake thoroughly before frosting.

*Conventional method of creaming shortening and sugar may be satisfactorily used.



TWO-EGG CAKE

Makes two 8-inch layers

Sift together 2¼ cups sifted cake flour
 3 teaspoons Royal Cream of Tartar
 Baking Powder
 ½ teaspoon salt
 Cream thoroughly ½ cup Blue Bonnet Margarine
 Add gradually and cream 1¼ cups sugar
 Add, one at a time, beating
 well after each addition 2 eggs, unbeaten
 Add and stir in 1 teaspoon vanilla extract
 Add sifted dry ingredients
 alternately with ¾ cup milk

Beat until smooth after each addition.

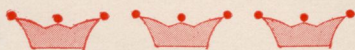
Pour into two well-greased 8-inch layer cake pans.

Bake in moderate oven at 350°F. about 35 minutes.

Cool layers slightly; remove from pans. Cool layers thoroughly before frosting.

Egg Cakes

THREE-EGG CAKE



Makes two 9-inch layers

Sift together $2\frac{1}{4}$ cups sifted cake flour
 $3\frac{1}{2}$ teaspoons Royal Cream of Tartar
Baking Powder
 $\frac{1}{2}$ teaspoon salt
Cream thoroughly $\frac{2}{3}$ cup Blue Bonnet Margarine
Add gradually and cream $1\frac{1}{3}$ cups sugar
Add, one at a time, beating
 well after each addition 3 eggs, unbeaten
Add and stir in $1\frac{1}{2}$ teaspoons vanilla extract
Add sifted dry ingredients
 alternately with $\frac{3}{4}$ cup milk
Beat until smooth after each addition.
Pour into two well-greased 9-inch layer cake pans.
Bake in moderate oven at 350°F. about 35 minutes.
Cool layers slightly and remove from pans.
Cool layers thoroughly before frosting.

MARIGOLD CAKE

Prepare according to directions one recipe Three-Egg Cake.
Put cooled layers together with Banana Lemon Filling.
Cover top and sides with 7-Minute Frosting (Page 27).

BANANA LEMON FILLING

In top of double boiler, combine.... 6 tablespoons cornstarch
 $\frac{1}{4}$ cup sugar
 $\frac{3}{4}$ cup water
Cook over rapidly boiling water, stirring constantly until thickened and clear.
Add gradually to 1 egg yolk, beaten
Return to double boiler.
Add and stir in $\frac{1}{2}$ cup sugar
Cook, stirring constantly, 2 minutes longer. Remove from heat.
Add and mix well 2 tablespoons lemon juice
1 tablespoon grated lemon rind
1 tablespoon Blue Bonnet Margarine
Cool. Spread $\frac{1}{2}$ of filling on bottom layer.
Add 1 small banana, thinly sliced
Spread remaining filling over banana slices.

Nut Cake Imperial

Makes one 8-inch square cake

Sift together 2½ cups sifted cake flour
3 teaspoons Royal Cream of Tartar
Baking Powder
¼ teaspoon salt
Cream thoroughly ½ cup Blue Bonnet Margarine
Add gradually and cream 1 cup sugar
Add and mix in well 2 eggs, well-beaten
½ cup chopped English walnuts,
pecans or hickory nuts
½ teaspoon almond extract
Add sifted dry ingredients
alternately with ⅔ cup milk
Beat until smooth after each addition.
Pour into well-greased 8 x 8 x 2-inch square cake pan.
Bake in moderate oven at 350°F. about 55 minutes.
Cool cake slightly and remove from pan.
Cover top and sides of cooled cake with Caramel Frosting.

CARAMEL FROSTING

In saucepan, over low heat,
melt slowly ¼ cup granulated sugar
Stir until light golden brown.
Add gradually, stirring constantly .. ⅓ cup boiling water
Boil to soft ball stage (234°F.). Remove from heat; cool.
Cream thoroughly 1½ tablespoons Blue Bonnet Margarine
1¾ cups sifted confectioners' sugar
Add gradually, mixing well cooled syrup
1 - 2 tablespoons cream
Mix until smooth.
Add and mix in a drop or two of red food coloring, if desired.

CREOLE FLUFF CAKE

Prepare according to directions one recipe Nut Cake Imperial. Cut cooled cake into squares. Top each square with Creole Fluff.

CREOLE FLUFF

Beat until stiff ½ cup heavy cream
Combine and fold into cream 1 tablespoon molasses
½ teaspoon cinnamon
⅛ teaspoon nutmeg
Chill. Spoon lightly onto cake squares.



Brown Sugar Cake

Makes one 8-inch square cake

- | | |
|--|--|
| Sift together | 1 $\frac{3}{4}$ cups sifted cake flour |
| | 3 teaspoons Royal Cream of Tartar |
| | Baking Powder |
| | $\frac{1}{2}$ teaspoon salt |
| Cream thoroughly | $\frac{1}{2}$ cup Blue Bonnet Margarine |
| Add gradually and cream | 1 $\frac{1}{3}$ cups brown sugar |
| Add, one at a time, beating well after each addition | 2 eggs, unbeaten |
| Add and stir in | 1 teaspoon vanilla extract |
| Add sifted dry ingredients alternately with | $\frac{1}{2}$ cup cold, strongly brewed Chase & Sanborn Coffee |

Beat until smooth after each addition.

Pour into well-greased 8 x 8 x 2-inch square pan.

Bake in moderate oven at 350°F. about 50 minutes.

Cool cake slightly and remove from pan.

Cover top and sides of cooled cake with Sea Foam Frosting. (Page 14.)



SPECIAL ATTENTION

Brown sugar cakes are part of an American tradition. Refined white sugars were almost unknown in Colonial days. Even a hundred years ago many recipes called for honey, maple sugar, or brown sugar. The richness and spicy flavor of brown sugar cake still makes it a prime favorite—one of the Royal Cakes you will always remember.



Pound Cake

Makes one loaf cake

Sift together	2 cups sifted cake flour
	1 teaspoon Royal Cream of Tartar
	Baking Powder
Cream thoroughly	1 cup Blue Bonnet Margarine
Add gradually and cream	1 cup sugar
Add and beat in	4 egg yolks, beaten until thick and light
	$\frac{1}{2}$ teaspoon lemon extract
Fold in gently	4 egg whites, beaten until stiff but not dry

Fold in gradually, in four additions, the sifted dry ingredients.

Stir until smooth, 4 to 5 minutes.

Pour into well-greased 9 x 5 x 3-inch loaf pan.

Bake in slow oven at 325°F. about 80 minutes.

Cool cake slightly and remove from pan.

Cool cake thoroughly. Serve in thin slices.

Marble Pound Cake

Makes one loaf cake

Sift together	2 cups sifted cake flour
	1 teaspoon Royal Cream of Tartar
	Baking Powder
Cream thoroughly	1 cup Blue Bonnet Margarine
Add gradually and cream	1 cup sugar
Add and beat in	4 egg yolks, beaten until thick and light
	1 teaspoon vanilla extract
Fold in gently	4 egg whites, beaten until stiff but not dry

Fold in gradually, in four additions, the sifted dry ingredients.

Stir until smooth, 4 to 5 minutes.

Divide batter in half.

To one half add 1 square unsweetened chocolate,
melted and cooled

Drop alternate spoonfuls of light and dark batter into a well-greased 9 x 5 x 3-inch loaf pan.

Bake in slow oven at 325°F. about 80 minutes.

Cool cake slightly and remove from pan.

Cool cake thoroughly. Serve in thin slices.

Orange Layer Cake

Makes two 8-inch layers

Sift together 2¼ cups sifted cake flour
3 teaspoons Royal Cream of Tartar
Baking Powder
¼ teaspoon salt
Cream thoroughly ⅔ cup Blue Bonnet Margarine
Add gradually and cream 1¼ cups sugar
Add 1 tablespoon grated orange rind
Add, one at a time, beating
well after each addition 2 eggs, unbeaten
Combine ⅓ cup strained orange juice
⅓ cup water
Add dry ingredients alternately with liquid. Beat until smooth after each addition.
Pour into two well-greased and waxed paper lined 8-inch layer cake pans.
Bake in moderate oven at 350°F. about 35 minutes.
Cool layers slightly and remove from pans.
Put cooled layers together with Orange Cream Filling.
Cover top and sides with Orange Icing.

ORANGE CREAM FILLING

In top of double boiler, combine ... ¼ cup sugar
1½ tablespoons flour
⅛ teaspoon salt
2 teaspoons grated orange rind
½ cup orange juice
1 egg yolk
1 tablespoon Blue Bonnet Margarine
Cook over rapidly boiling water, stirring constantly, until thick and smooth.
Remove from heat.
Add and stir in 1 teaspoon lemon juice
Cool to room temperature.

ORANGE ICING

Cream ⅓ cup Blue Bonnet Margarine
Add and mix in well 2¼ cups sifted confectioners' sugar
Add gradually and blend well grated rind of 1 orange
2 tablespoons orange juice and pulp
Beat until smooth and of good spreading consistency.

TROPICAL LAYER CAKE

Prepare according to directions one recipe Orange Layer Cake and Orange Icing. Put cooled layers together with Banana Lemon Filling (*Page 19*).
Cover top and sides with Orange Icing.



ROYAL

Gold Cake

Makes two 9-inch square layers

- Sift together $2\frac{2}{3}$ cups sifted cake flour
 $3\frac{1}{2}$ teaspoons Royal Cream of Tartar
Baking Powder
 $\frac{1}{4}$ teaspoon salt
Cream thoroughly $\frac{3}{4}$ cup Blue Bonnet Margarine
Add gradually and cream $1\frac{1}{2}$ cups sugar
Add and beat in 6 egg yolks, beaten until thick and light
 $1\frac{1}{2}$ teaspoons vanilla extract
- Add sifted dry ingredients
alternately with $\frac{3}{4}$ cup milk
Beat until smooth after each addition.
Fold in gently 2 egg whites, beaten until stiff but not dry
- Pour into two well-greased 9 x 9 x $1\frac{3}{4}$ -inch square layer cake pans.
Bake in moderate oven at 350°F. about 25 minutes.
Cool layers slightly and remove from pans.
Put cooled layers together and cover top and sides with Chocolate Frosting.

CHOCOLATE FROSTING

- In top of double boiler, over
boiling water, melt $4\frac{1}{2}$ squares unsweetened chocolate
 $\frac{1}{3}$ cup Blue Bonnet Margarine
- Remove from boiling water.
Add and beat in 3 tablespoons water
1 egg, unbeaten
- Add gradually $3\frac{1}{2}$ cups sifted confectioners' sugar
Beat well until smooth and of good spreading consistency.

VARIATION

DAFFODIL CAKE

- Prepare according to directions one recipe Gold Cake.
Put cooled layers together with Lemon Cream Filling.
Cover top and sides with Lemon Cream Icing (Page 27).

LEMON CREAM FILLING

- In top of double boiler, combine... $\frac{1}{4}$ cup cornstarch
 $\frac{1}{4}$ cup sugar
 $\frac{3}{4}$ cup water
1 egg yolk, beaten
- Cook over rapidly boiling water stirring constantly until clear.
Add gradually to
Return to double boiler.
Add gradually and stir in $\frac{1}{2}$ cup sugar
Cook, stirring constantly, 2 minutes longer. Remove from heat.
Add and mix well 2 tablespoons lemon juice
1 tablespoon lemon rind
1 tablespoon Blue Bonnet Margarine
- Cool to room temperature.



White Christmas Fruit Cake

Makes one loaf cake

- | | |
|---|--|
| Sift together | 1 cup sifted cake flour |
| | 1 teaspoon Royal Cream of Tartar |
| | Baking Powder |
| | $\frac{1}{4}$ teaspoon salt |
| Cream thoroughly | $\frac{1}{2}$ cup Blue Bonnet Margarine |
| Add gradually and cream | $\frac{1}{2}$ cup sugar |
| Add, one at a time, beating
well after each addition | 4 egg whites, unbeaten |
| Add sifted dry ingredients
alternately with | $\frac{1}{4}$ cup water |
| Combine | 1 cup sifted cake flour |
| | $\frac{1}{4}$ pound candied citron, chopped |
| | $\frac{1}{4}$ pound candied cherries, chopped |
| | $\frac{1}{4}$ pound candied pineapple, chopped |
| | $\frac{1}{4}$ cup chopped English walnuts |

Add and stir into first mixture.

Turn into loaf pan ($7\frac{1}{2} \times 3\frac{3}{4} \times 2\frac{1}{4}$ inches), lined with well-greased heavy paper.

Bake in very slow oven at 300°F. about 2 hours.

Cool cake thoroughly and remove from pan; store in a covered container.

English Black Fruit Cake

Makes one loaf cake

- | | |
|---|---|
| Sift together | 2 cups sifted cake flour |
| | 2 teaspoons Royal Cream of Tartar |
| | Baking Powder |
| Cream thoroughly | 1 cup Blue Bonnet Margarine |
| Add sifted dry ingredients and mix well. | |
| Add, two at a time, beating
well after each addition | 6 eggs, unbeaten |
| Add and stir in | $\frac{1}{2}$ pound currants |
| | $\frac{1}{2}$ pound raisins |
| | $\frac{1}{4}$ pound candied orange peel,
chopped |
| | 2 ounces citron, chopped |
| | 2 ounces candied lemon peel, chopped |

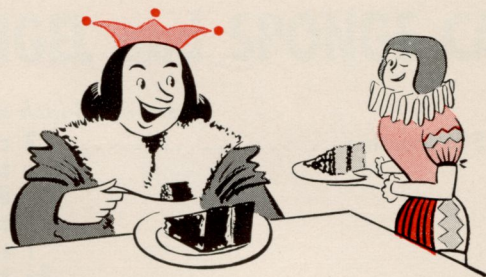
Turn into 9 x 5 x 3-inch loaf pan, lined with well-greased heavy paper.

Bake in very slow oven at 300°F. about 2 hours.

Cool thoroughly and remove from pan; store in a covered container.

SPICE CAKES

Feather Spice Cake



Makes one 9-inch tube cake

- | | |
|--|------------------------------------|
| Sift together | 2½ cups sifted cake flour |
| | 2½ teaspoons Royal Cream of Tartar |
| | Baking Powder |
| | ¼ teaspoon soda |
| | ¼ teaspoon salt |
| | 1 teaspoon cinnamon |
| | ½ teaspoon nutmeg |
| | ¼ teaspoon cloves |
| Cream thoroughly | ½ cup Blue Bonnet Margarine |
| Add gradually and cream | 1 cup sugar |
| Add, one at a time, beating well after each addition | 2 eggs, unbeaten |
| Add and stir in | ½ cup molasses |
| Add sifted dry ingredients alternately with | ⅔ cup milk |
- Beat until smooth after each addition.
 Pour into well-greased 9-inch tube pan.
 Bake in moderate oven at 350°F. about 1 hour.
 Remove from oven and let stand until thoroughly cool. Remove from pan.
 Frost top and sides with Lemon Cream Icing.

LEMON CREAM ICING

- | | |
|------------------------------------|------------------------------------|
| Cream | ½ cup Blue Bonnet Margarine |
| Add and mix in well | 3 cups sifted confectioners' sugar |
| Add gradually and blend well | 1 teaspoon grated lemon rind |
| | 4 teaspoons lemon juice |
- Beat until smooth and of good spreading consistency.

PRINCESS SPICE CAKE

Prepare according to directions one recipe Feather Spice Cake.
 Cover top and sides of cooled cake with 7-Minute Frosting.

7-MINUTE FROSTING

- | | |
|--------------------------------------|--------------------------|
| In top of double boiler, combine ... | 1 egg white, unbeaten |
| | 1 cup sugar |
| | 3 tablespoons cold water |
- Cook over rapidly boiling water, beating with rotary egg beater until mixture stands in peaks. Remove top of double boiler from heat.
- | | |
|-----------|----------------------------------|
| Add | ½ teaspoon vanilla extract |
| | ¼ teaspoon Royal Cream of Tartar |
| | Baking Powder |
- Beat until thick and of good spreading consistency.

Applesauce Cake

Makes one 8-inch square cake

- Sift together 2 cups sifted cake flour
 1¼ teaspoons Royal Cream of Tartar
 Baking Powder
 ¾ teaspoon salt
 1 teaspoon cinnamon
 ¾ teaspoon nutmeg
 ¼ teaspoon cloves
 ¾ teaspoon allspice
 1 teaspoon soda
 Cream thoroughly ⅓ cup Blue Bonnet Margarine
 Add gradually and cream ½ cup sugar
 Add and beat well 1 egg, unbeaten
 Add sifted dry ingredients
 alternately with 1 cup applesauce
 Beat until smooth after each addition.
 Add and stir in ¾ cup seedless raisins
 Pour into well-greased 8 x 8 x 2-inch square pan lined with waxed paper.
 Bake in moderate oven at 350°F. about 40 minutes.
 Cool cake slightly and remove from pan.

CARAMEL APPLESAUCE CAKE

Prepare according to directions one recipe Applesauce Cake. Cover top and sides of cooled cake with Caramel Frosting (*Page 20*).

Ginger Spice Cake

Makes one 8-inch square cake

- Sift together 2½ cups sifted all-purpose flour
 3½ teaspoons Royal Cream of Tartar
 Baking Powder
 ½ teaspoon soda
 ½ teaspoon salt
 1 teaspoon ginger
 1 teaspoon cinnamon
 ⅛ teaspoon nutmeg
 Cream thoroughly ½ cup Blue Bonnet Margarine
 Add gradually and cream ½ cup sugar
 Add and beat well 1 egg, unbeaten
 Add sifted dry ingredients
 alternately with 1 cup molasses
 Stir in and beat until smooth 1 cup boiling water
 Pour into well-greased 8 x 8 x 2-inch square pan.
 Bake in moderate oven at 350°F. about 1 hour.
 Cool cake slightly and remove from pan.

CREOLE GINGER FLUFF

Prepare according to directions one recipe Ginger Spice Cake. Cut warm cake into squares. Top each square with Creole Fluff (*Page 20*).



Makes one 9-inch tube cake

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Sponge Cake

Makes one 9-inch tube cake

Sift together 1 cup sifted cake flour
1/2 teaspoon Royal Cream of Tartar
Baking Powder
1/2 teaspoon salt

In mixing bowl, beat with wire
whip until thick and light 6 egg yolks

Add gradually, beating well
after each addition 1 cup sifted sugar
Add and mix in well grated rind of 1/2 lemon
2 tablespoons lemon juice

In mixing bowl, beat until
stiff but not dry 6 egg whites

Fold half of beaten whites into egg yolk mixture.

Fold in gradually all of sifted dry ingredients.

Fold in remaining egg whites. Turn into 9-inch ungreased tube pan.

Bake in slow oven at 325°F. about 55-60 minutes.

Remove from oven. Invert on wire rack immediately. Cool thoroughly and
remove from pan.

Rainbow Layer Sponge Cake

Bake Royal Sponge Cake in two 9-inch layer cake pans in moderate oven at
350°F. about 25-30 minutes.

Cool and split each layer in half to make four layers.

Blend 3/4 cup Blue Bonnet Margarine
4 1/2 cups sifted confectioners' sugar

Add slowly, to make good
spreading consistency 1/4 cup cream

Stir in 3/4 teaspoon vanilla extract

Measure three 1/2 cup portions and one 1 1/4 cup portion. Color the portions
with food coloring to make each a pastel shade. Use 1/2 cup portions as
filling for layers and 1 1/4 cup portion for sides and top.

CHOCOLATE NUT SPONGE SUNDAE

Top each portion of Royal Sponge Cake with Creamy Chocolate Sauce and
chopped nuts.

CREAMY CHOCOLATE SAUCE

In saucepan, combine 1/2 cup sugar
1 teaspoon cornstarch
1/2 cup water
1/3 cup white corn syrup

Add and stir in 1 square unsweetened chocolate

Cook, stirring constantly until slightly thickened. Remove from heat.

Add and stir in 1 tablespoon Blue Bonnet Margarine

Cool to room temperature. Chill.

Jelly Roll

Makes one roll

- Sift together 1 cup sifted cake flour
1½ teaspoons Royal Cream of Tartar
Baking Powder
¾ teaspoon salt
- In mixing bowl, beat with
wire whip until thick and light .. 4 egg yolks
- Add gradually, beating
well after each addition 1 cup sifted sugar
- Add and beat in well 3 tablespoons cold water
- Add alternately with
sifted dry ingredients 4 egg whites, beaten until stiff but
not dry

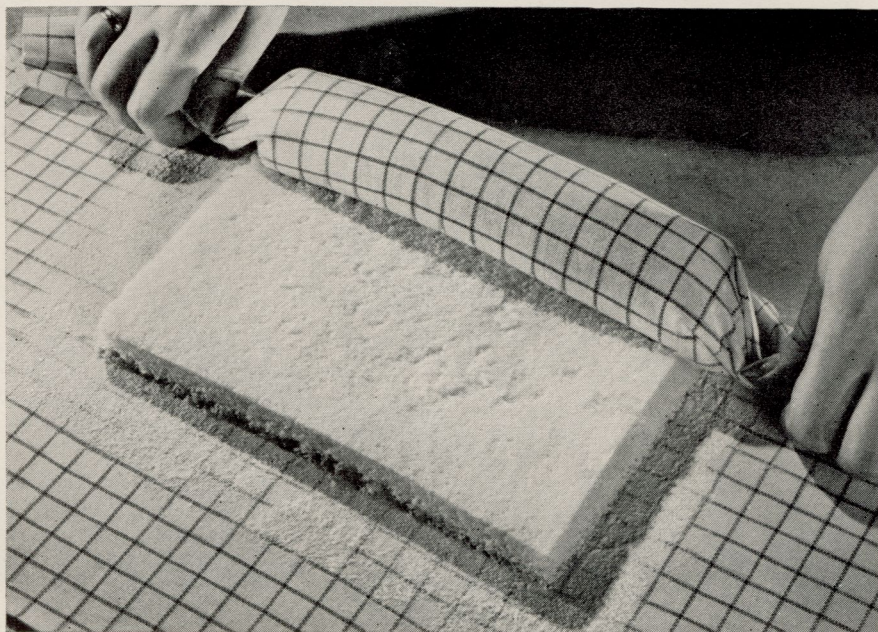
Turn batter into a 15 x 10 x 1-inch jelly roll pan, lined with waxed paper.
Bake in moderate oven at 350°F. about 20 minutes.

Turn out immediately on damp cloth sprinkled with powdered sugar.

Remove paper and trim crusty edges.

Holding edges of damp cloth, roll up cloth and cake. Allow to cool thoroughly. Unroll gently. Spread with jelly. Roll up again.

Remove to plate and sprinkle with powdered sugar.



Turn out warm cake on damp cloth sprinkled with powdered sugar. Remove paper from bottom and roll up cake in cloth. When cake is cool, unroll, spread with filling and re-roll. This method of handling jelly roll gives the roll good shape and makes it easy to handle.



COOKIES



DATE AND NUT BARS *Makes 16*

- Sift together $\frac{3}{4}$ cup sifted all-purpose flour
 1 teaspoon Royal Cream of Tartar
 Baking Powder
 $\frac{1}{4}$ teaspoon salt
 Add and mix in $\frac{3}{4}$ cup brown sugar
 Add and mix well 3 eggs, beaten
 $\frac{1}{4}$ cup Blue Bonnet Margarine, melted
 Add and stir in 1 cup chopped nuts
 2 cups chopped dates
 Spread in well-greased baking pan ($10\frac{1}{2} \times 6\frac{1}{2} \times 1\frac{1}{2}$ inches).
 Bake in slow oven at 325°F . about 50 minutes. Remove from oven.
 Cool and spread with Chocolate Icing. Cut in bars.

CHOCOLATE ICING

- In top of double boiler, combine ... $\frac{1}{2}$ tablespoon Blue Bonnet Margarine
 $\frac{1}{4}$ cup milk
 2 squares unsweetened chocolate
 Heat over rapidly boiling water until blended. Remove from boiling water.
 Add gradually and blend well 2 cups sifted confectioners' sugar
 Add $\frac{1}{2}$ teaspoon vanilla extract
 Beat until creamy and of good spreading consistency.

CHOCOLATE JUMBOS *Makes 36*

- Sift together $1\frac{1}{2}$ cups sifted cake flour
 $2\frac{1}{2}$ teaspoons Royal Cream of Tartar
 Baking Powder
 $\frac{1}{4}$ teaspoon salt
 Cream thoroughly $\frac{1}{2}$ cup Blue Bonnet Margarine
 Add gradually and cream 1 cup sugar
 Add, one at a time, beating
 well after each addition 2 eggs, unbeaten
 Add and stir in 3 squares unsweetened chocolate,
 melted and cooled
 $\frac{1}{2}$ teaspoon vanilla extract
 Add sifted dry ingredients
 alternately with $\frac{1}{2}$ cup milk
 Beat until smooth after each addition.
 Add and stir in $\frac{1}{2}$ cup chopped pecans
 Drop by teaspoonfuls, 3 inches apart, on greased baking sheet.
 Bake in moderately hot oven at 400°F . about 15-20 minutes.
 Remove from oven and cool on wire rack.



SUGAR COOKIES *Makes 72*

Sift together 3 cups sifted all-purpose flour
1 teaspoon Royal Cream of Tartar
Baking Powder
1/4 teaspoon salt
1 1/4 cups sugar

Add and mix in with pastry

blender or fork 1 cup Blue Bonnet Margarine
Add and mix well 3 eggs, unbeaten
1 teaspoon vanilla extract

On floured board, roll out to 1/8-inch thickness.

Cut cookies with 2-inch floured cookie cutter. Place on greased baking sheet.

Bake in moderate oven at 375°F. about 12-15 minutes.

CHOCOLATE PINWHEELS *Makes 48*

Sift together 1 1/2 cups sifted cake flour
2 teaspoons Royal Cream of Tartar
Baking Powder
1/4 teaspoon salt
Cream thoroughly 1/3 cup Blue Bonnet Margarine
Add gradually and cream 2/3 cup sugar
Add and mix well 1 egg, unbeaten
1 teaspoon vanilla extract
3 tablespoons milk

Add sifted dry ingredients and mix well. Divide dough in half.

To one-half add 1 square unsweetened chocolate,
melted

On lightly floured board, roll each half into a thin rectangular sheet, about 1/8-inch thick.

Place one layer on top of the other; press firmly. Roll in very tight roll.

Wrap or roll in waxed paper and chill in refrigerator about 24 hours.

Cut into slices 1/4-inch thick. Place on greased baking sheet.

Bake in moderate oven at 375°F. about 10 minutes.

BROWNIES *Makes 18*

Sift together 1/2 cup sifted cake flour
1/2 teaspoon Royal Cream of Tartar
Baking Powder
1/4 teaspoon salt
Beat until thick and frothy 2 eggs
Beat in 1 cup sugar
Combine and add 1/3 cup Blue Bonnet Margarine, melted
2 1/2 squares unsweetened chocolate,
melted

Add dry ingredients and mix well.

Add and mix in well 1/2 teaspoon vanilla extract
1 cup coarsely chopped nuts

Spread thinly in well-greased baking pan (10 1/2 x 6 1/2 x 1 1/2 inches).

Bake in slow oven at 325°F. about 40 minutes.

Remove from oven. While still warm, cut into squares.

HOT BREADS



ROYAL *Biscuits*

Makes 12

Sift together 2 cups sifted all-purpose flour
4 teaspoons Royal Cream of Tartar
Baking Powder
1/2 teaspoon salt

Cut in with pastry blender

or 2 knives 1/4 cup Blue Bonnet Margarine

Add and mix in 3/4 cup milk

Turn out on lightly floured board. Knead lightly about 1/2 minute.

Roll out 3/4-inch thick.

Cut into 2-inch rounds.

Place on greased baking sheet.

Bake in very hot oven at 475°F. about 12 minutes.

ORANGE MARMALADE BISCUITS

Press down center of each Royal Biscuit. Fill each center with 1 teaspoon Orange Marmalade. (1/4 cup Orange Marmalade is sufficient for 12 biscuits.) Bake in hot oven at 425°F. about 15 minutes.

BUTTERMILK BISCUITS

Add 1/4 teaspoon soda to dry ingredients. Substitute 3/4 cup buttermilk for 3/4 cup milk. Proceed as for Royal Biscuits.

RICH TEA BISCUITS

Substitute 1/2 cup milk and 1 egg, slightly beaten, for 3/4 cup milk. Proceed as for Royal Biscuits.

BUTTERSCOTCH CURLS

On lightly floured board, roll Rich Tea Biscuits to 1/4-inch thick. Spread with 3 tablespoons softened margarine and sprinkle with 1/2 cup brown sugar. Roll as for jelly roll; cut in 1-inch pieces. Stand on end in greased muffin pans. Bake in moderate oven at 375°F. about 20 minutes. Serve warm.

ROYAL *Muffins*

Makes 12

- | | |
|-----------------------|------------------------------------|
| Sift together | 2 cups sifted all-purpose flour |
| | 3½ teaspoons Royal Cream of Tartar |
| | Baking Powder |
| | 2 tablespoons sugar |
| | ¾ teaspoon salt |
| Combine and add | 1 egg, beaten |
| | 1 cup milk |
| | 2½ tablespoons Blue Bonnet |
| | Margarine, melted |

Stir just enough to dampen dry ingredients.

Fill well-greased muffin pans (2¾ x 1½ inches) ¾ full.

Bake in hot oven at 425°F. about 25 minutes.

GRAHAM MUFFINS

Makes 12

- | | |
|-----------------------|-----------------------------------|
| Sift together | 1 cup sifted all-purpose flour |
| | 4 teaspoons Royal Cream of Tartar |
| | Baking Powder |
| | ¾ teaspoon salt |
| Add and mix in | 1 cup whole wheat (graham) flour |
| | ¼ cup brown sugar |
| Combine and add | 1 egg, beaten |
| | 1 cup milk |
| | ¼ cup Blue Bonnet Margarine, |
| | melted |

Stir just enough to dampen dry ingredients.

Fill well-greased muffin pans (2¾ x 1½ inches) ¾ full.

Bake in hot oven at 425°F. about 20 minutes.

Sunday Morning Coffee Cake

Makes one 8-inch square cake

- | | |
|-------------------------------------|-----------------------------------|
| Sift together | 1½ cups sifted all-purpose flour |
| | 1 cup sugar |
| Cut in thoroughly with pastry | |
| blender | ¼ cup Blue Bonnet Margarine |
| Reserve ¾ cup of this mixture | |
| for topping and stir in | 1 teaspoon cinnamon |
| | 1 tablespoon Blue Bonnet |
| | Margarine, melted |
| To remaining flour mixture add | 2 teaspoons Royal Cream of Tartar |
| | Baking Powder |
| | ½ teaspoon salt |
| | ½ cup milk |
| | 1 egg, well-beaten |

Beat well. Turn into well-greased 8 x 8 x 2-inch square pan; top with cinnamon mixture. Bake in moderate oven at 375°F. about 40 minutes.

Golden Waffles

Makes 4 large waffles

- Sift together 2 cups sifted all-purpose flour
3 teaspoons Royal Cream of Tartar
Baking Powder
3/4 teaspoon salt
Combine and add 2 egg yolks, slightly beaten
1 3/4 cups milk
1/4 cup Blue Bonnet Margarine, melted
- Stir just enough to mix well.
Fold in 2 egg whites, stiffly beaten
Drop by spoonfuls on hot waffle iron.
Bake until brown, about 4 minutes.

SOUR MILK WAFFLES

Add 1/4 teaspoon soda and 3 tablespoons sugar to dry ingredients. Substitute 1 3/4 cups sour milk or buttermilk for 1 3/4 cups milk. Proceed as for Golden Waffles.

CHEESE WAFFLES

Fold 1 1/2 cups grated cheese into Golden Waffle batter. Proceed as for Golden Waffles.

BACON WAFFLES

Drop Golden Waffle batter by spoonfuls on hot waffle iron. Sprinkle 2 tablespoons minced, uncooked bacon on top of each waffle. Proceed as for Golden Waffles.

Griddle Cakes

Makes 16 cakes

- Sift together 2 cups sifted all-purpose flour
3 teaspoons Royal Cream of Tartar
Baking Powder
3/4 teaspoon salt
3 tablespoons sugar
Combine and add 2 eggs, well-beaten
1/4 cup Blue Bonnet Margarine, melted
1 3/4 cups milk
- Stir just enough to moisten dry ingredients.
Drop by spoonfuls on hot, lightly greased griddle.
Bake over low to medium heat until bubbles appear and the edges seem dry;
turn only once.

SOUR MILK GRIDDLE CAKES

Add 1/4 teaspoon soda to dry ingredients. Substitute 1 3/4 cups sour milk or buttermilk for 1 3/4 cups milk. Proceed as for Griddle Cakes.



Crispy Corn Bread

Makes one 8-inch square cake

- Sift together $\frac{3}{4}$ cup sifted all-purpose flour
3 teaspoons Royal Cream of Tartar
Baking Powder
2 tablespoons sugar
1 teaspoon salt
Add and mix in $1\frac{1}{2}$ cups yellow corn meal
Combine and add 1 egg, beaten
1 cup milk
 $\frac{1}{4}$ cup Blue Bonnet Margarine, melted

Stir just enough to mix well.

Turn into well-greased 8 x 8 x 2-inch square pan.

Bake in hot oven at 425°F. about 25 minutes.



Nut Bread

Makes one loaf

- Sift together $1\frac{1}{2}$ cups sifted cake flour
5 teaspoons Royal Cream of Tartar
Baking Powder
1 teaspoon salt
 $\frac{1}{4}$ teaspoon soda
Add and mix in $1\frac{1}{2}$ cups whole wheat (graham) flour
Combine and add $1\frac{1}{4}$ cups milk
 $\frac{1}{4}$ cup molasses
 $\frac{1}{2}$ cup brown sugar
1 tablespoon Blue Bonnet
Margarine, melted

Mix well.

Add and stir in $1\frac{1}{2}$ cups chopped nuts

Turn into well-greased 9 x 5 x 3-inch loaf pan.

Bake in moderate oven at 350°F. about 70 minutes.

Remove from oven and brush top with melted margarine.

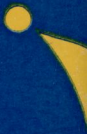
NUT AND FRUIT BREAD

Substitute $\frac{1}{2}$ cup chopped figs or prunes and $\frac{1}{2}$ cup seeded raisins or chopped dates and $\frac{1}{2}$ cup chopped nuts for $1\frac{1}{2}$ cups chopped nuts. Proceed as for Nut Bread.

APRICOT BREAD

Substitute 1 cup chopped dried apricots and $\frac{1}{2}$ cup chopped nuts for $1\frac{1}{2}$ cups chopped nuts. Proceed as for Nut Bread.





STANDARD BRANDS INC.
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