



*Cake
Recipes*

**BAKER'S
PURE
VANILLA**

"LIGHTNING" CAKE

Sift together in mixing bowl.

1½ Cups flour

2 Teaspoons baking powder

1 Cup sugar

1 Teaspoon salt

Break two eggs into a measuring cup, add shortening to bring to ½ cup measurement, and fill cup with milk.

Add to dry ingredients and beat together thoroughly, then add 1 teaspoon Baker's Pure Vanilla.

Pour into two 8 inch layer cake pans and bake in moderate oven (375°) for 25 minutes. (This can also be baked in a loaf or cup cake tins.)

FUDGE FROSTING

2 Squares chocolate

½ Cup milk

2 Tablespoons butter

1 Teaspoon Baker's Pure

2 Cups granulated

Vanilla

sugar

Put all of the materials except the Baker's Vanilla into a kettle and heat over a low flame, stirring the mixture up from the bottom. Let the mixture boil rapidly for 1 minute. Take from range and let cool for about eight minutes. Add Baker's Vanilla, and beat with a rotary egg beater until creamy. Spread between the layers and on the top and sides.



PURE VANILLA *Value...*

Finer flavor costs so little, yet adds so much, to your cooking.

Careful selection of vanilla beans, laboratory control of production and years of experience in blending make Baker's Pure Vanilla the standard of Fine Flavor.

Inferior pure vanillas or rank imitations will ruin even the best of cooking.

Be sure of excellent results — use only the highest standard of pure vanilla — Flavor Better with Baker's. Taste the Difference—Does not **BAKE** out.

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SPONGE CAKE

3 Egg yolks	$\frac{1}{2}$ Teaspoon Baker's
$1\frac{1}{3}$ Cups granulated sugar	Vanilla
$\frac{1}{2}$ Cup <i>boiling</i> water	$\frac{1}{2}$ Teaspoon Baker's
$1\frac{1}{2}$ Cups flour	Lemon
$\frac{1}{2}$ Teaspoon salt	3 Egg whites

Beat 3 egg yolks well and add $1\frac{1}{3}$ cups granulated sugar. Beat again—then add $\frac{1}{2}$ cup of *boiling* water, $1\frac{1}{2}$ cups flour, well sifted, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon Baker's Vanilla and $\frac{1}{2}$ teaspoon Baker's Lemon. Then fold in the well beaten whites of three eggs. Bake in moderate oven 45 minutes in angel cake pan.

While warm, sprinkle top with sifted confectioners' sugar.

CUP CAKES

The recipe for "Lightning" Cake should be followed for making Cup Cakes.

To decorate Cup Cakes, use very small amounts of Baker's Pure Food Colors which come in convenient 10 cent tubes. You will be surprised how easily you can attractively decorate any cake with a variety of colors.

Birthdays, parties and holidays are made more attractive, more colorful by tinting your cake frostings. And, if you use a cake decorator—as many housewives do, you can add birthday greetings as well as names, ages or holiday greetings.

DELICATE CHOCOLATE CAKE

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|-------------------------------|---------------------------------|
| 1 1/4 Cups sugar | 1 Teaspoon Baker's Pure Vanilla |
| 1/2 Cup shortening | |
| 2 Eggs, unbeaten | 1 Cup evaporated milk |
| 1 Square melted chocolate | 2 Cups sifted all purpose flour |
| 2 1/2 Teaspoons baking powder | |
| 1/2 Teaspoon salt | |

Cream sugar and shortening. Add eggs, one at a time, and beat thoroughly. Then add melted chocolate and Vanilla. Sift flour, salt and baking powder three times. Add to creamed mixture alternately with evaporated milk. Pour into two well greased 8 inch layer cake pans and bake in moderate oven (350°) for 25 to 30 minutes. Spread Mocha Frosting on top and between layers.

MOCHA FROSTING

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|---------------------------------------|-----------------------------------|
| 2 1/2 Cups sifted confectionery sugar | 4 Tablespoons hot coffee (strong) |
| 1 Tablespoon butter | 1 Teaspoon Baker's Pure Vanilla |
| 2 Tablespoons cocoa | |

Pour hot coffee over sugar, butter and cocoa and blend well. Add Vanilla and a pinch of salt and beat thoroughly until smooth and of spreading consistency.

Flavor Better WITH BAKER'S

BAKER RICHMOND CAKES

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|------------------------|---------------------------------|
| 1/4 Cup butter | 1 1/2 Cups flour |
| 1/2 Cup sugar | 1/2 Cup walnut meats |
| 1/2 Cup molasses | 1/2 Cup raisins |
| Yolks of 2 eggs | 1 Teaspoon cinnamon |
| 1/2 Cup sour milk | 1/2 Teaspoon clove |
| 1 Teaspoon baking soda | 1 Teaspoon Baker's Pure Vanilla |

Cream butter, add sugar, beating thoroughly. Add well beaten egg yolks and then molasses. Add sifted dry ingredients alternately with sour milk. Fold in the egg whites beaten stiff, but not dry. Lastly, fold in chopped nuts, fruit and Vanilla. Bake at 375° for 20 to 25 minutes in cup cake pans.

Note. In all butter cake recipes, one-half the amount of vegetable shortening may be substituted for butter, in which case add one-fourth more salt.

WHITE FRUIT CAKE

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|---------------------------|---------------------------------|
| 1 Cup sweet milk | 1 Cup raisins |
| 1 1/2 Cups sugar | 1/2 Cup citron |
| 1/2 Cup butter | 1 Cup currants |
| 3 Cups flour | Lemon peel |
| 2 Eggs | 1/2 Cup chopped walnuts |
| 2 Teaspoons baking powder | 1 Small bottle cherries |
| | 1 Teaspoon Baker's Pure Vanilla |

Cream the butter. Add 1 cup sugar gradually, beating well. Add eggs, well beaten, with 1/2 cup sugar. Then add the sifted dry ingredients alternately with the milk. Fold in fruit and Vanilla. Bake for 1 hour at 350°. Makes two loaves.



BAKER'S PURE FOOD COLORS

are made in Yellow, Orange, Pink, Red, Green, Blue, Brown and Violet. Keep them on hand in your kitchen cabinet — only 10c per tube.

"DOWN SOUTH" CAKE

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|--------------------|---------------------------------|
| 1/3 Cup shortening | 2 Teaspoons baking powder |
| 1 1/4 Cups sugar | |
| 2 Eggs | 3/4 Cup milk |
| 2 Cups flour | 1 Teaspoon Baker's Pure Vanilla |
| 1/2 Teaspoon salt | |

Cream shortening. Add sugar gradually. Add whole eggs. Beat until creamy. Add sifted dry ingredients alternately with the liquid. Bake in greased layer cake 8 inch pans for 25 minutes in the 375° oven, or if baked in a loaf tin for 50 minutes at 350°. Frost with Butterscotch Frosting.

BUTTERSCOTCH FROSTING

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|------------------------------------|----------------------------------|
| 1/2 Cup brown sugar, packed firmly | 1/2 Teaspoon salt |
| 1/4 Cup butter | 1 Cup sifted confectionery sugar |
| 1/2 Cup milk | |
| 1 1/2 Teaspoons light corn syrup | 1 1/2 Tablespoons hot milk |

Combine brown sugar, butter and 1/4 cup milk and corn syrup in saucepan and cook until a small amount will form a hard ball in cold water. Stir constantly after mixture comes to a boil. Remove from fire. To confectionery sugar, add salt and hot milk and hot butterscotch mixture and beat until smooth enough to spread. Sufficient frosting for between layers and on top of cake.

YOUR GUEST CAN TASTE THE DIFFERENCE - USE BAKER'S PURE VANILLA

ADD COLOR AND NOVELTY - USE BAKER'S PURE FOOD COLORS

"ANNIVERSARY" COCOANUT CAKE

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|---------------------|---------------------------------|
| 1 Cup butter | 1 Cup milk |
| 2 Cups sugar | 2 Teaspoons baking powder |
| 3 Cups pastry flour | |
| 4 Eggs | 1 Teaspoon Baker's Pure Vanilla |

Cream butter until soft and gradually cream in the sugar. Add the beaten yolks of eggs and flavoring. Beat well. Sift the flour and measure it and sift again with the baking powder. Add the milk and dry ingredients separately. Beat until smooth and fold in stiffly beaten whites. Recipe makes three 8 inch layers. Bake 20 to 25 minutes at 375° F.

FROSTING

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|-----------------------------|---------------------------------|
| 1/3 Cup water | 1 Teaspoon Baker's Pure Vanilla |
| 2 Egg whites | |
| 1 1/2 Cups granulated sugar | 1 Tablespoon light corn syrup |
| | 1 Cup moist cocoanut |

Beat egg whites, water, sugar and corn syrup in double boiler about 7 minutes. Remove from range, add Vanilla and 1/2 cup moist cocoanut and beat until of right consistency to spread between layers and on top of cake. Sprinkle balance of cocoanut on top and sides of cake.

BROWNIES

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|------------------------------------|---------------------------------|
| 1 Cup sugar | 1 Teaspoon Baker's Pure Vanilla |
| 1/2 Cup butter or other shortening | 1 Cup chopped walnut meats |
| 2 Eggs | 1/2 Teaspoon salt |
| 2 Squares chocolate | 1/2 Teaspoon baking powder |
| | 3/4 Cup sifted flour |

Melt butter and chocolate together over hot water. Cool. Beat eggs until light, add sugar and chocolate mixture and blend. Then add flour, Vanilla and nuts and mix well. Pour batter into 8"x8" pan, well greased and floured. Bake in moderate oven (350° F.) for 35 minutes. Cut into squares before removing from pan.

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FUDGE CAKE

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|--------------------|---------------------------------|
| 2 Cups cake flour | 1 Egg |
| 1 Teaspoon soda | 3 Squares chocolate |
| 1/2 Teaspoon salt | 1/2 Cup sour cream |
| 1/3 Cup shortening | 3/4 Cup milk |
| 1 1/4 Cups sugar | 1 Teaspoon Baker's Pure Vanilla |

Cream butter, add sugar and cream thoroughly. Add egg and beat until creamy. Add melted chocolate and beat until light. Then add egg and sour cream. Sift flour, measure and sift with soda and salt. Add alternately with milk. Then add Vanilla. Bake in 3-8" layer cake pans 25 to 30 minutes.

MILE HIGH FROSTING

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|------------------------|-------------------------------------|
| 2 Egg whites | 1/2 Teaspoon Baker's Pure Vanilla |
| 1 Cup white corn syrup | 1/4 Teaspoon Baker's Almond Extract |

Combine egg whites and corn syrup in large bowl. Beat with rotary beater until mixture stands up in peaks. If an electric mixer is used, start at low speed, and gradually work up to high speed. Add flavoring last. Covered, this icing may be kept several days in the refrigerator.

HOT MILK LOAF CAKE

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|-------------------------------|--------------------------------------|
| 3 Eggs | 1/2 Teaspoon salt |
| 1 1/2 Cups sugar | 1 1/2 Teaspoons Baker's Pure Vanilla |
| 1 1/2 Cups sifted flour | 3/4 Cup milk |
| 1 1/2 Teaspoons baking powder | 1 1/2 Teaspoons butter |

Beat the eggs well. Add sugar gradually, beating well. Fold in the sifted dry ingredients and the Vanilla. Lastly add the hot milk in which the 1 1/2 teaspoons butter has been melted. Bake in 350° oven for 45 to 50 minutes, in "Pyrex" Utility dish or 8"x8" loaf pan.

FLUFFY BOILED ICING

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|---------------------|---------------------------------|
| 1 Cup sugar | 2 Tablespoons corn syrup |
| 5 Tablespoons water | |
| 2 Egg whites | 1 Teaspoon Baker's Pure Vanilla |

Place ingredients in top of double boiler. Beat with beater until thick enough to hold its shape, about seven minutes. Add Vanilla before spreading.

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All Recipes Tested by Home Service Department, United Electric Light Company, Springfield, Mass.

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