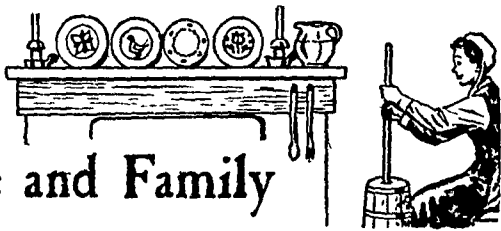


For the Farm Wife and Family



Molasses in Dessert

In a previous issue we had some recipes for you, using molasses in glazes for meats and vegetable cookery. Molasses adds an excellent flavor to dessert dishes too, so today we are devoting our recipe column to just such desserts. We're sure you'll find some recipes to your liking among the following.

Feather Cake

2 1/4 cups sifted cake flour
1/2 cup sugar
1 teaspoon double-acting baking powder
1/2 teaspoon soda
1 teaspoon salt
1/2 cup shortening
3/4 cup molasses
2 eggs
1 teaspoon flavoring
1/2 cup milk

Heat oven to 375 degrees. Sift first five ingredients into mixing bowl. Add shortening, molasses, eggs and flavoring. Mix until all flour is dampened.

Beat two minutes by hand or electric beater (low speed). Add milk. Beat two more minutes. Bake 25 minutes or until done in two well-greased, lightly floured, round, 8-inch, layer cake pans. Cool; frost as desired.

SPICED FEATHER CAKE
Omit flavoring. Add one teaspoon cinnamon, 1/2 teaspoon nutmeg, and 1/4 teaspoon cloves.

Sponge Cake

1 cup sifted cake flour
1/2 teaspoon salt
5 eggs, separated
1/2 cup sugar
1/2 cup molasses
1 tablespoon grated orange rind
1 1/2 teaspoons grated lemon rind
2 teaspoons lemon juice

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Bake 45 minutes in an ungreased 9-inch, tube cake pan. Turn cake pan upside down on wire cooler. If cake has not dropped out of pan when cold, loosen from sides with spatula.

Butter Frosting

1/2 cup butter or margarine
3 cups sifted confectioner's sugar
1 egg white, unbeaten
1 teaspoon vanilla, lemon or rum extract.
1 tablespoon molasses
2 tablespoons milk

Cream butter or margarine until fluffy. Add one cup confectioners' sugar, egg white, and flavoring. Mix well.

Add the remaining confectioners' sugar alternately with molasses and milk. Mix thoroughly. Spread on tops and sides of two 8-inch layers or on tops of two 9-inch layer cakes.

CHOCOLATE FROSTING

Add three tablespoons cocoa or one square bitter melted chocolate. Omit flavoring.

MOLASSES MOCHA FROSTING: Replace milk with two tablespoons cold, double strength coffee. Omit flavoring.

ORANGE FROSTING: Omit it flavoring and milk. Add two tablespoons orange juice, one teaspoon grated orange rind, and 1/2 teaspoon grated lemon rind.

Heat oven to 325 degrees. Sift together flour and salt. Beat egg yolks with rotary beater until thick and lemon-colored. Gradually beat in sugar and molasses.

Then, by the clock, beat with rotary or electric beater (low speed) an additional three minutes. Stir in orange rind, lemon rind and juice.

Add flour mixture, 1/2 at a time, mixing each addition until smooth. When all flour has been added, beat until light and fluffy (about 1/2 minute).

Beat egg whites until stiff enough to stand in peaks, but not dry; fold (by hand) into batter.



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AMERICA'S GREATEST HYBRIDS

Oatmeal Cookies

1 cup sifted enriched flour
1/4 teaspoon soda
1 teaspoon salt
1 1/2 teaspoons double-acting baking powder
1 teaspoon ginger
1 teaspoon cinnamon
1/2 teaspoon nutmeg
2 cups uncooked quick oats
1/2 cup shortening
1/2 cup sugar
1/2 cup molasses
1 teaspoon vanilla
1 teaspoon grated orange rind
1 egg
2 tablespoons milk
1/2 cup raisins
1/2 cup chopped nuts

Heat oven to 375 degrees. Sift together first seven ingredients; mix with quick oats. Cream shortening and sugar. Add molasses, vanilla, and orange rind. Beat in egg. Add milk, raisins, and nuts. Stir in flour mixture. Drop from teaspoon onto greased

cookie sheets. Bake 10 minutes or until cookies are lightly browned. Cool. Store in tightly sealed tin box. Makes about a dozen cookies.

Coconut Cheese

2 cups sifted cake flour
1/4 teaspoon soda
1/4 teaspoon salt
1 cup sugar
1 cup butter or margarine
1 cup molasses
1/4 teaspoon vanilla
4 egg whites, unbeaten
1 3/4 cups moist, shredded coconut

Heat oven to 350 degrees. Sift together first five ingredients. Melt butter and margarine; add to flour along with molasses and egg whites.

Mix well, but do not mix. Stir in coconut. Bake in two greased 8-inch pans, lined with wax paper, greased and lightly

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