

For the Farm Wife and Family



Cakes! Cakes! Cakes!

By Mrs. Richard C. Spence

Everyone who bakes is proud of her cakes. There's a kind of magic in taking everyday items such as flour and sugar, eggs and milk and transforming them into a very special, glamorous cake.

There's a kind of smug, secret joy in baking to celebrate someone's birthday or anniversary, or simply to please family and friends. Baking a "start from scratch" cake is almost a lost art, but with the new-fashioned mixing methods you can duplicate those beautiful and truly delicious cakes that came from grandmother's pudgy stove.

Here are some rules for a truly perfect cake:

FOR PANTRY PRIZES

A. Read the recipe carefully before starting to work. Be sure to choose the correct pan size—it makes a differ-

1. Shortening should hold its shape when turned out of the measuring cup. The same is true of brown sugar.

2. Dry ingredients are lightly spooned into the measuring utensil.

3. A level measurement is obtained by running a spatula or knife across the top of the utensil.

E. Remove large air bubbles from batter before baking, by tapping pan lightly on work surface, or by cutting gently through the batter with a knife.

F. Keep the bowl sides tidy. Have a rubber scraper handy to blend in each delicious drop.

FRESH 'N' FOOLPROOF FROM THE OVEN

A. When using oven-glass baking pans, always lower the temperature 25 degrees.

B. Place cake pans in the center of the oven, and space them on the rack for good circulation of heat.

C. Although the fragrance is mighty tempting, don't peek! Be sure you wait until the baking time is up before opening the oven.

D. Always test for doneness before removing cake from the oven. It's ready if:

1. A toothpick comes out clean when inserted in the center of the cake.

2. The cake springs back when lightly touched with the finger.

3. The cake begins to pull away from the sides of the pan.

E. Cool cake in the pan five to ten minutes before turning out on wire rack to cool. Then, loosen it around all sides before turning out.

F. Handle it carefully because it's fragile. Turn the cake right side up to cool, unless directed otherwise in the recipe.

THE FINISHING TOUCHES

A. For a glamorous cake it is important to cool it

thoroughly before frosting. B. No crumbling cake for you. Be sure to brush away all the crumbs before frosting.

C. For a tidy plate, place four strips of waxed paper 4 inches wide around the edges of the plate. After frosting the cake, pull out the pieces of waxed paper, and you are ready to serve.

D. You will want to have straight sides after the cake is frosted, so place one layer upside down on the cake plate. After spreading it with filling or frosting, top with the second layer which is right side up.

E. The frosting must be

B. Always prepare baking pans before filling them. Here's how: grease the bottom and sides of the pan well, then sprinkle lightly with flour.

C. Have all ingredients at room temperature and you'll have a lighter, more hand some cake.

D. Cups, spoons and such—don't guess, measure correctly, using standard equipment. Simple secrets to remember are:

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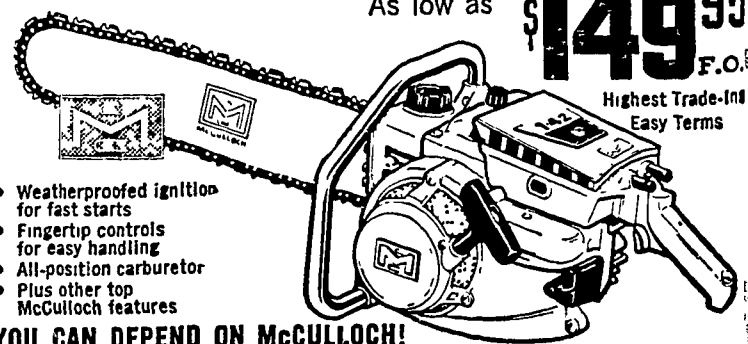
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