

the proper consistency. If it is too soft, it will eventually slide down the sides, or if it is too stiff, it will tear the cake.

F. Use a small, flexible spatula for frosting the cake. The easy way is to frost the sides of the cake first, using an upward motion, and then the top. To be strictly fancy, use a spoon or spatula and swirl the top into a decorative design.

G. Don't burden the cake with too much frosting; keep it light and fluffy.

H. For serving, cut the cake with a knife that has

been dipped in warm water for even, attractive slices.

GOOD TO THE LAST CRUMB—

A. In the pantry:

1. Store cake in a cake keeper, cover container, or invert a large bowl over the cake.
- 2 For a good "tote" cake, which will travel easily and safely, frost the cake in the pan, cover with a metal cover that slides on the pan, aluminum foil, or plastic wrap.
- 3 Cream-filled cakes must be stored in the refrigerator for safety.

B. In the freezer:

1. Freeze frosted or unfrosted cakes, but be sure to freeze the size which is most convenient—family-size portions, individual portions, a whole cake, or cupcakes.
2. Remember to use a freezer-type frosting such as butter or penuche.
3. Freeze on cardboard or a cake rack, for extra protection and sturdiness. A neat trick to prevent crushing the cake, or ruining the appearance of the frosting, is to freeze it quickly, then wrap after it is firm.
4. All packages of cake must be airtight to prevent

drying while in storage. A sure way is to heat seal, or use freezer tape.

5 To thaw unfrosted cake, keep it covered while thawing; to thaw a frosted cake, thaw it uncovered so the frosting will not stick to the wrapping.

sugar
2 eggs, unbeaten
¾ cup milk
1 teaspoon vanilla

Preheat oven to 375 degrees. Line two round 8-inch layer pans on bottoms with paper. Combine flour, baking powder, and salt, and sift together three times. Cream shortening, add sugar gradually, and cream together until fluffy. Beat in eggs, one at a time, beating well. Add flour, alternately with milk, beating after each addition until smooth. Blend in vanilla. Pour into the prepared pans. Bake 25 minutes or until done. Cool in pan 10 minutes. Turn out and cool on rack. Frost with any favorite frosting

And now, just prove that you're the best-baker in the neighborhood try these cakes

PRIZE TWO-EGG CAKE
1¾ cups sifted cake flour
2¼ teaspoons baking powder
½ teaspoon salt
½ cup butter or other shortening
1 cup plus 2 tablespoons

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GOLDEN SPONGE CAKE
1¾ cups sifted, all purpose flour
2 teaspoons baking powder
4 eggs
1¼ cup sugar
½ teaspoon salt
2 teaspoons grated lemon rind
¾ cup evaporated milk
½ cup water
2 tablespoons butter or margarine
Sift flour and baking powder (Turn to page 8)

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