

**● Cakes! Cakes!**  
(From page 7)

der onto a piece of waxed paper. Put eggs into a three quart bowl and beat with electric mixer at high speed until very thick and lemon colored. Combine sugar, salt and lemon and add gradually to egg mixture, beating at medium speed until well mixed. Mix evaporated milk, water and butter and heat just to boiling. Beat hot milk mixture gradually into egg mixture. Add flour mixture all at once, and beat quickly but thoroughly. Pour batter into two well-greased and floured 9-inch round cake pans. Bake near center of oven 30 minutes at 350 degrees. Fill and frost with vanilla or coconut cream filling. Keep chilled until ready to serve.

**SWISS CHOCOLATE CAKE**

1 3/4 cups sifted cake flour  
2 teaspoons baking powder  
1/4 teaspoon soda  
1 teaspoon salt  
1 1/2 cups sugar  
1/2 cup butter or other shortening  
1 1/4 cups undiluted evaporated milk  
2 eggs, unbeaten  
1 teaspoon vanilla  
2 squares unsweetened chocolate, melted  
Preheat oven to 350 degrees use any of the following pans: three 8-inch or two 9-inch round pans, two 9x9x2-inch square pans, or one 13x9x2-inch pan. Line bottoms with paper.

Sift together flour, baking powder, soda, salt, and sugar. Stir shortening just to soften. Sift in dry ingredients. Add 1 cup of the milk and mix until all flour is dampened. Then beat two minutes in mixer at low speed, or 300 vigorous strokes by hand. Add eggs, vanilla, melted chocolate, and rest of milk and beat 1 minute more, or 150 strokes by hand. Pour into prepared pans or pan. Bake in moderate oven 20 to 25 minutes for three 8-inch layers, 25 to 30 minutes for 9-inch round layers, 25 to 30 minutes for 9-inch square layers, and 35 to 40 minutes for 13x9x2-inch cake. Cool cake in pan 10 minutes. Turn out and cool on cake rack. Frost with any favorite frosting.

**HEAVENLY WHITE CAKE**  
2 3/4 cups sifted cake flour  
4 teaspoons baking powder  
1/4 teaspoon salt  
4 egg whites  
1 1/2 cups sugar

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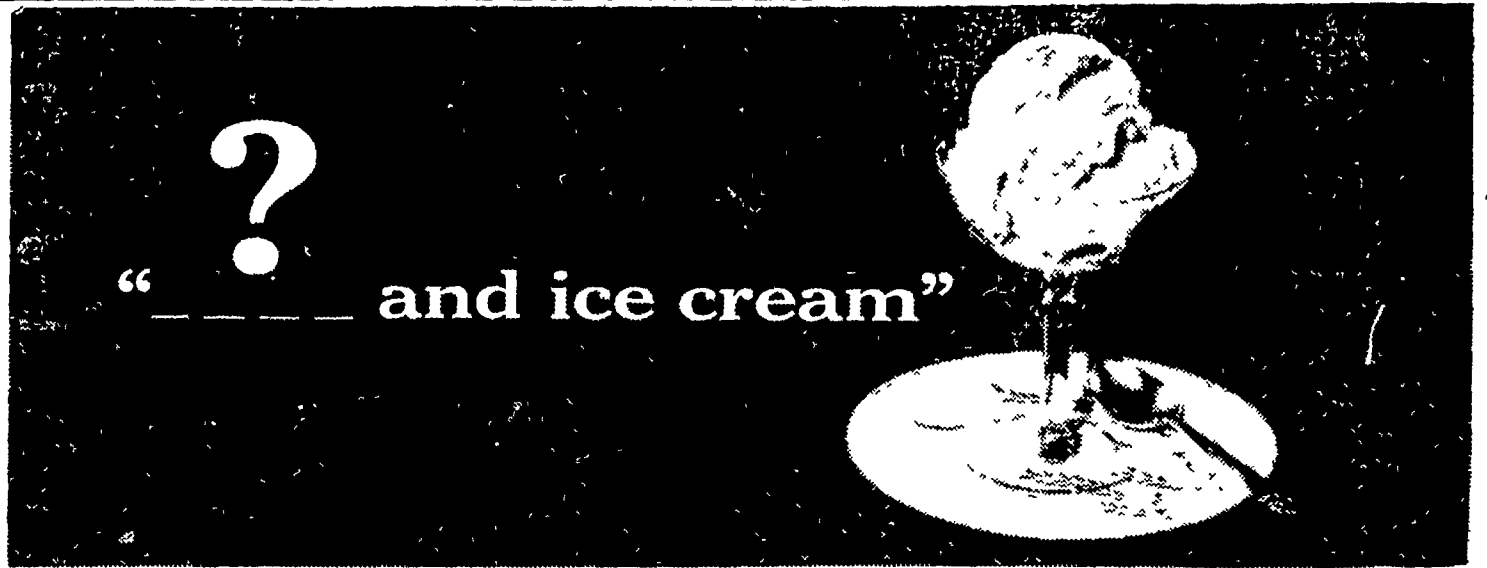
3/4 cup shortening  
1 cup plus 2 tablespoons milk  
1 teaspoon vanilla  
1/2 teaspoon almond extract  
Preheat oven to 350 degrees  
Use three 8-inch or two 9-inch round layer pans or a

15 1/2 x 10 1/2 x 1-inch pan; line bottoms with paper  
Combine flour, baking powder, and salt  
Sift together three times  
Beat egg whites until foamy  
Add 1/2 cup of the sugar gradually and beat just until soft peaks will form

Cream shortening; add 1 cup sugar gradually; cream until fluffy  
Add flour alternately with milk, beating after each addition until smooth  
Mix in flavoring  
Then beat the egg-white mixture thoroughly into the batter  
Pour into prepared pans  
Bake in moderate oven 25 to 30 minutes for the 8-inch sizes and 30 to

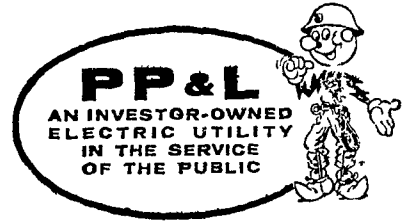
35 minutes for the other pan sizes  
Cool in pan 10 minutes  
Then turn out and cool on rack  
Frost with any favorite frosting

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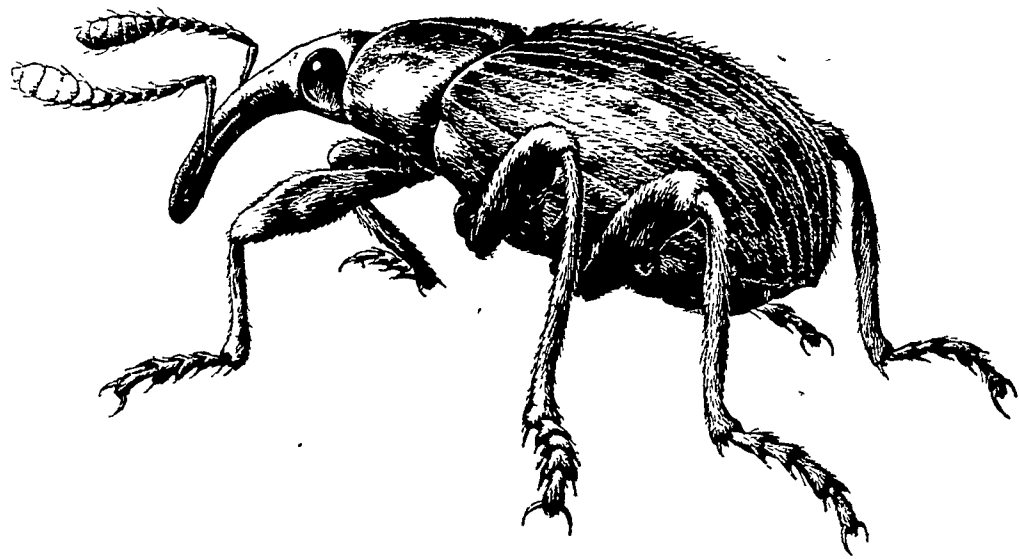
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