

Come Over For Cake & Coffee

By Mrs. Richard C. Spence

An invitation like this means that you might have something extra special under that cake cover and you would like your friends to pass judgment on the treat. We are sure you'll have nothing but favorable comments if you serve some of these desserts to your holiday guests.

Who can resist a spice cake? Spiced to pleasing with a smidgen of this and a pinch of that, it's the perfect treat to accompany a steaming cup of coffee. Spicy Pumpkin Cake is like the familiar applesauce cake which keeps so well-moist and tender due to the addition of fruit. This cake filled with pumpkin and shortened by butter makes a wonderful recipe to double, then store one in the freezer for another day.

SPICY PUMPKIN CAKE

½ cup (1 stick) butter
1 cup sugar
1 egg
¾ cup chopped pecans
2½ cups sifted cake flour
½ teaspoon nutmeg
¼ teaspoon cloves
1 teaspoon cinnamon
½ teaspoon baking soda
½ teaspoon salt
½ cup milk
1 cup cooked pumpkin
Butter and flour loaf pan, 9½x5½x2¾ inches; set aside.

and sugar; add egg and beat until light and fluffy. Stir in nuts. Sift together flour, nutmeg, cloves; cinnamon, baking soda and salt. Add a third of the dry ingredients to creamed mixture; mix well. Stir in milk. Add remaining dry ingredients alternately with pumpkin. Pour into pan; bake 50-60 minutes in a 350 degree oven. Cool 10 minutes; turn out on cake rack. When completely cool frost with Creamy Butter Frosting*. If desired garnish top with additional chopped pecans.

*CREAMY BUTTER FROSTING

¼ cup (½ stick) butter
2 cups sifted confectioners sugar
2 tablespoons milk
¼ teaspoon vanilla

In mixing bowl cream butter; blend in half of confectioners sugar. Mix in milk in mixing bowl cream butter and vanilla; add remaining

confectioners sugar and beat until smooth. Makes enough to frost 9x5x3 loaf cake.

SPICY CHOCOLATE YEAST CAKE

3 cups sifted enriched flour
½ cup cocoa
1 teaspoon salt
¾ teaspoon soda
½ teaspoon cinnamon
¼ teaspoon ginger
¼ teaspoon cloves
2 packages yeast compressed or dry.
¾ cup water (lukewarm for compressed yeast, warm for dry)

1 cup milk
1 cup shortening
1¼ cups brown sugar
1 teaspoon vanilla
2 eggs
½ cup chopped nuts
Almonds, maraschino cherries for garnish (optional)
Confectioners' sugar frosting

Sift together flour, cocoa, salt, soda and spices. Soften yeast in water. Scald milk and pour over shortening and sugar in large bowl. Stir to dissolve. Add about half the flour and beat well. Stir in vanilla, eggs and softened yeast. Add remaining flour and beat until smooth and glossy. Stir in nuts. Cover and let rise in warm place

until doubled in bulk, about 1½ hours. Batter should be bubbly. -Stir down. Spoon batter into two greased 1½ quart fluted molds (tube). (If desired, bottom of molds may be decorated with nuts and/or cherries before batter is spooned on top.) Let rise in warm place until doubled, about 45 minutes. Bake in moderate oven (350 degrees) for about 30 minutes, or until cake tests done. Remove from molds and cool upside down. Drizzle with confectioners' sugar frosting, if desired.

SPICY YULETIDE POUNDCAKE

1½ cups (3 sticks) butter
2 cups sugar
1 teaspoon vanilla
8 eggs
4½ cups sifted cake flour
1 teaspoon baking powder
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon nutmeg
½ cup milk

Cream butter, add sugar gradually and continue creaming until light and fluffy; (about 10 minutes) Blend in vanilla. Add eggs one at a time, beating well after each addition. Sift dry ingredients together; blend into creamed mixture alternately with the milk. Pour batter

into buttered 10" tube pan; bake in preheated 325 degree oven 1½ hours. Cool. Glaze cake and decorate with candied fruits.

GLAZE

Combine ½ cup white corn syrup and ¼ cup pineapple juice in a saucepan. Bring to a slow boil and cook for five minutes. Brush over sides and top of cake.

APRICOT-NUT BREAD

2 packages dry yeast
½ cup warm water (110-115 degrees)
1½ cups boiling water
1 cup quick oatmeal
½ cup unsulphured molasses
2 tablespoons soft shortening
1 tablespoon salt
5 cups sifted all-purpose flour
¾ cup finely cut-up dried apricots
¾ cup chopped pecans
Add yeast to the warm wa

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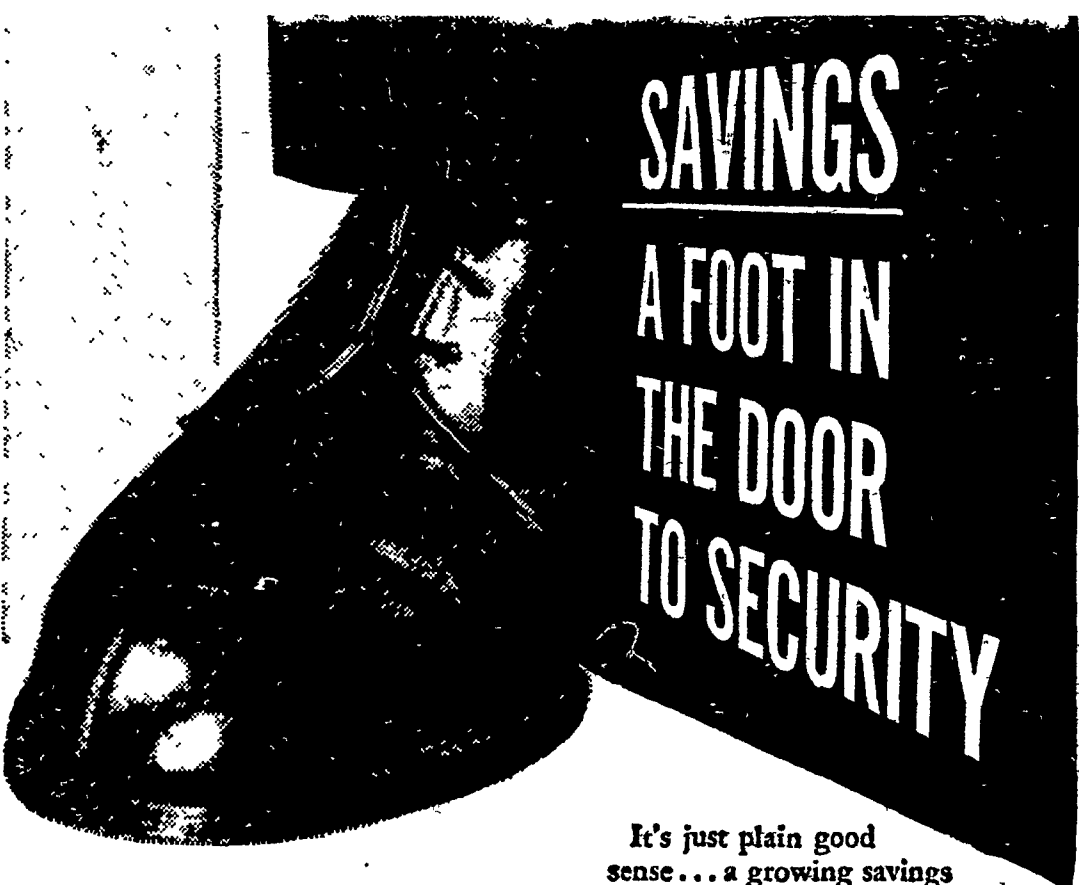
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