

glazed doughnuts: While doughnuts are still warm, dip a few at a time in a paper bag containing granulated sugar.

Glazed Doughnuts: Beat 1 cup white until frothy; gradually blend in 1 cup sifted confectioners' sugar. Dip doughnuts into glaze or drizzle glaze over them. Place on a rack; while glaze is still wet, sprinkle with colored sugar or candies if desired.

Pink peppermint cake decorated with fluffy pink frosting is the perfect way to say "Happy Valentine's Day". Though delicate in appearance, this pink cake is made a simplified method and baked in one big pan for frosting and serving. Quick-mix, no creaming one bowl method gives cake a pin point velvety texture. Quick-mix cakes require a special shortening in a quick-mix ingredient. Do not try to interchange the quick-mix method with the creaming method in favorite recipes. For best results, the eggs and milk should be at room temperature.

To make the cake look expensive, give extra care to icing. Put a thin film of frosting on the top and sides before covering generously with the fluffy pink frosting. A festive touch is added

with tinted coconut. Place 1 1/2 cupsful of coconut in a jar. Add a few drops of red food coloring, cover and toss lightly until coconut is evenly tinted. Decorate sides and top of the cake with tinted coconut.

**PINK PEPPERMINT CAKE**

1/2 cup shortening  
2 1/2 cups sifted cake flour  
1 1/2 cups sugar  
4 teaspoons baking powder  
1 teaspoon salt  
1 cup milk  
1/2 teaspoon vanilla  
1/4 teaspoon peppermint extract  
3 egg yolks  
1 egg white (save 2 for frosting)  
Few drops red food coloring

Place shortening in bowl. Sift flour, sugar, baking powder, and salt into bowl. Add 1/2 cup of the milk and beat 2 minutes on medium speed of electric mixer or by hand, using 150 strokes per minute. Thoroughout mixing time keep batter scraped from sides and bottom of bowl.

Add remaining 1/2 cup of milk, vanilla, peppermint extract, 3 egg yolks and one egg white, and red coloring. Beat an additional 2 minutes on medium speed. Scrape bowl and beaters.

Pour batter into a 13 by 9 by 2 inch cake pan (bottom lined with two layers of wax-

ed paper). Bake in a moderate oven (350 degrees) about 40 to 45 minutes. Cool slightly. Loosen cake by running a spatula around the edge of the cake pan. Remove from pan by placing the serving tray on top of pan. Then turn upside down and remove the cake pan. Frost with Fluffy Pink Frosting. If desired, cake may be frosted in pan.

**FLUFFY PINK FROSTING**  
2 egg whites (saved from cake)  
1 1/2 cups sugar  
1/2 teaspoon cream of tartar  
1/2 cup water  
1/2 teaspoon vanilla

Mix egg whites, sugar, cream of tartar and water in top of double boiler. Beat with rotary beater or electric mixer over slightly boiling water until frosting stands in peaks—about 7 minutes. Fold in 1/2 teaspoon vanilla. Frost cake.

Another treat for Valentine's Day—

**MAPLE SUGAR HEART COOKIES**

2 sticks butter (1 cup)  
1 cup sugar  
1 egg, beaten  
1/2 cup dairy soured cream  
1 teaspoon maple extract  
2 cups sifted flour  
2 teaspoons baking powder  
1/2 teaspoon salt

Cream butter. Add sugar and cream again. Add egg, sour cream, and maple extract. Gradually add flour which has been sifted with baking powder and salt. Chill well, at least one hour. Roll half of the dough to 1/8 inch thickness on a well floured board or pastry cloth. Keep remaining half of the dough refrigerated. Cut with

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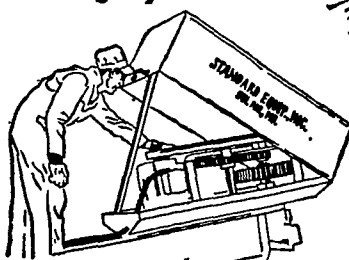
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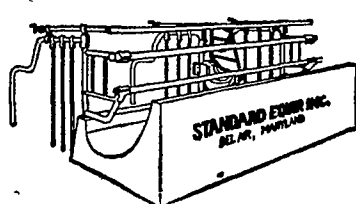
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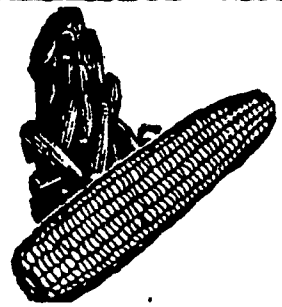
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cooky cutter, working quickly. Roll out remaining half and cut. Bake on a cooky sheet in a moderate oven (375 degrees) 10 to 12 minutes. (If cookies are not to be frosted, they may be sprinkled with sugar before baking.) Frost the cookies with Heart Frosting. Trim the edges of half of the cookies with white Decorator's Frosting. Place red-tinted coconut around the edges of the remaining half.

Variation: Vanilla or other flavorings may be substituted for the maple extract.

Heart Frosting: Bring 3 ounce package cream cheese to room temperature. Cream (Turn to page 8)

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