

For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor

LUSCIOUS CAKES!

Here are some prize-winning recipes — need we say more!

ORANGE CREAM CAKE SUPREME

- 2½ cups sifted cake flour
- 1½ cups sugar
- 3½ teaspoons baking powder
- 1 teaspoon salt
- 1 tablespoon grated orange peel
- ¾ cup orange juice
- ¾ cup vegetable shortening
- 3 eggs
- ¾ cup water
- ¼ teaspoon almond extract

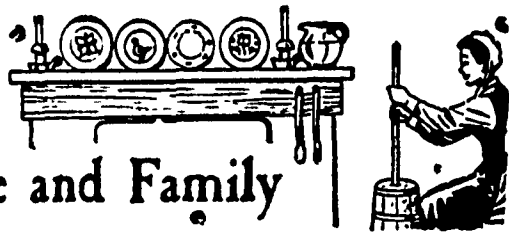
Orange Cream Filling

Orange Cream Frosting

Sift together dry ingredients in large bowl. Add orange peel, juice and shortening. Beat at medium speed 2 minutes. Add eggs, water and almond extract. Beat an additional 2 minutes. Pour into greased and floured 13x9x2-inch baking pan. Bake at 350 degrees for 40 to 45 minutes. Cool for 15 minutes in pan. Remove to wire rack. When completely cool, cut cake in half lengthwise. Split each half horizontally, making 4 layers. Spread Orange Cream Filling between each layer. Spread top and sides of cake with Orange Cream Frosting. If desired garnish with orange colored coconut and chopped walnuts. Store cake in refrigerator.

ORANGE CREAM FILLING

- 2 2-oz envelopes whipped dessert topping mix



ents; fold into whipped mixture.

ORANGE CREAM FROSTING

- 4 cups confectioners' sugar
- ½ cup shortening
- 2 tablespoons softened butter or margarine
- ½ teaspoon salt
- 1 teaspoon grated orange peel
- 6 tablespoons hot orange juice

1 teaspoon lemon juice
In mixing bowl, combine all ingredients. Beat at high speed until smooth and creamy. Add additional sugar if necessary for spreading consistency.

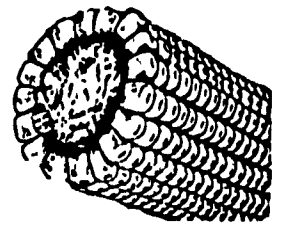
ORANGE CHER-IE CAKE

- 6 eggs, separated
- 1 tablespoon grated orange peel
- ½ cup fresh orange juice
- 1½ cups sugar
- ¼ teaspoon salt
- 1½ cups sifted cake flour
- 1 teaspoon cream of tartar
- 1 8½-oz. can dark, sweet cherries, pitted and well drained

(Continued on Page 6)

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