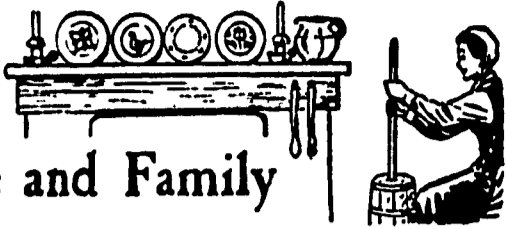


For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor

SPECTACULAR CAKES

When you want to show off your cooking prowess, serve these "spectacular cakes". The preparation may take a little extra time, but the raves you will win will be worth the extra effort.

ICE CREAM CAKE

- 1½ quarts chocolate ice cream
- 1 cup sifted all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 2½ cups honey-flavored graham cracker crumbs, finely rolled
- ¾ cup butter or margarine, softened
- 1 cup sugar
- 3 eggs at room temperature
- 2 cups milk
- 2 teaspoons vanilla extract
- 1 (2-oz.) package whipped topping mix
- 1 (3¾-oz.) package vanilla flavor whipped dessert mix
- ¾ cup water

- 6 to 8 whole candied cherries
- ½ cup chopped walnuts

Soften ice cream slightly. Pack into a 9-inch straight-sided round cake pan which has been lined with wax paper; freeze. Sift together next three ingredients, combine

with graham cracker crumbs. Cream butter or margarine and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Alternately add dry ingredients and 1 cup milk beginning and ending with dry ingredients. Stir in vanilla extract. Pour into 2 greased paper-lined, 9-inch straight-sided cake pans. Bake in a preheated moderate oven (375 degrees) 25 to 30 minutes or until done. Invert onto cake rack. Cool completely. Combine whipped topping mix and vanilla flavor whipped dessert mix. Add 1 cup cold milk, beat at high speed 2 minutes. Add ¼ cup water; blend. Beat until thick. Place ice cream layer between cakes. Frost cake, refrigerate. Spoon on six or eight

soft puffs, using reserved topping. Top each puff with a cherry. Coat sides with chopped walnuts. Freeze until firm; foil wrap. Remove to room temperature 1½ to 2 hours before serving.

RASPBERRY FILLED CAKE

- ½ cup (1 stick) butter
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 cups sifted cake flour
- 1 tablespoon baking powder
- ½ teaspoon salt
- 2½ cup milk
- 1 package (10 oz.) frozen raspberries, thawed
- ½ cup raspberry syrup
- 2 tablespoons sugar
- 1½ tablespoons cornstarch
- 1 tablespoon lemon juice
- 1½ cups dairy sour cream

Butter and flour 2 round 9-inch pans. Cream butter. Gradually add sugar; beat until fluffy. Beat in eggs, one at a time. Add vanilla. Sift together dry ingredients; add to creamed mixture alternately with milk, beginning and ending with dry ingredients. Spread in pans. Bake 25-30 minutes in a 350 degree oven. After 5 minutes turn out onto racks to cool. Drain raspberries; save ½ cup syrup. In a small pan combine sugar and cornstarch; gradually add syrup. Cook over medium heat, stirring constantly, until thickened; cook 2 more minutes. Add lemon juice. Chill. Fold filling between cake layers and spread on top. Refrigerate until served.

WALNUT CAKE

- 1 cup butter or margarine, softened
- 1¼ cups granulated sugar
- 6 eggs, separated
- 1 (8-oz.) package swieback, finely rolled
- ½ cup sifted all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- ½ cup orange juice
- 2 teaspoons grated orange rind
- 1½ cups very finely chopped or ground walnuts
- 1 pound confectioners' sugar, sifted
- ¼ cup orange juice
- 1½ teaspoons lemon juice
- ¾ cup strawberry preserves

Grease, then line bottom of two 9-inch layer cake pans with wax paper. Cream ½ cup butter or margarine and 1 cup sugar until light and fluffy. Add egg yolks one at a time, beating well after each addition. Combine next four ingredients, blending well. Add to creamed mixture alternately

with orange juice. Stir in rind and nuts. Beat egg whites until soft peaks form. Gradually add remaining sugar, beating until stiff but not dry. Fold into batter. Pour into prepared pans. Bake in a preheated slow oven (325 degrees) 35 to 40 minutes or until done. Cool in pans 15 minutes; turn out to cool completely. Beat 1 cup confectioners' sugar and remaining butter or margarine until light and fluffy. Add remaining confectioners' sugar alternately with orange juice, beating until smooth. Beat in lemon juice. Reserve 1 cup for decorating. Spread a layer on top surface of bottom layer; then cover with ¼ cup preserves. Place second layer on top. Spread with remaining preserves, leaving a 1-inch border. Frost sides of cake and top border. Using a pastry bag with a #5 closed star tube, decorate rim of cake with reserved frosting. Makes one 9-inch cake.

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