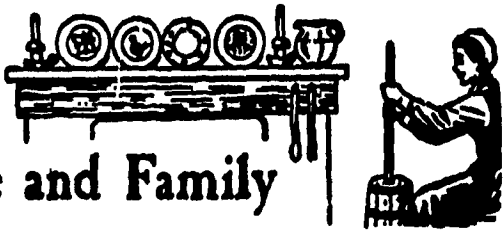


For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor

Prize-Winning Cakes



SPENCE

PEPPERMINT TOPPED FUDGE CAKE

- 1 cup sifted enriched flour
- 1/4 cup sugar
- 1/4 cup firmly packed light brown sugar
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 cup cocoa
- 1/4 cup shortening
- 1/4 cup buttermilk
- 1 egg yolk
- 1 teaspoon vanilla extract

Peppermint Fluff Frosting*

Sift together all dry ingredients. Blend in shortening and buttermilk at low speed with electric mixer. Then beat two minutes at medium speed. Blend in egg yolk and vanilla. Beat for additional two minutes at medium speed. Pour into a greased, waxpaper-lined 8-inch square

pan. Bake in preheated 350 degree oven, 30 to 35 minutes, or until done. Cool 10 minutes on wire rack. Remove from pan. Cool and frost.

*PEPPERMINT FLUFF FROSTING

- 1 egg white
- 1 1/4 to 1 1/2 cups sifted confectioners' sugar
- 1/4 teaspoon vanilla extract
- 2 tablespoons light corn syrup
- 2 tablespoons crushed peppermint candy
- Pink or green food coloring, optional

Beat egg white until soft peaks form. Gradually add sugar; beat until dissolved and frosting stands in peaks. Add vanilla and corn syrup; beat until frosting

again holds stiff peaks. Add food coloring, if desired, and stir in peppermint candy.

FUDGEROON CAKE

Coconut Mixture:

- 1 egg white
- 1 tablespoon water
- 1 teaspoon vanilla
- 1/4 cup sugar
- 1 7-ounce package (2 cups) packaged, grated coconut
- 1 tablespoon flour
- 1/4 teaspoon salt

Combine egg white, water and vanilla; beat till foamy. Add sugar gradually and continue beating until stiff, glossy peaks form. Fold in coconut, flour and salt and set aside.

Cake Mixture:

- 1 cup chocolate morsels (semi-sweet)
- 1/2 cup water
- 1 teaspoon instant coffee
- 2 cups sifted flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 cup sugar
- 1/4 cup sour cream
- 1/2 cup shortening
- 2 eggs
- 1 egg yolk
- 1 teaspoon vanilla
- 1/2 teaspoon salt

Combine chocolate morsels, shortening, eggs, egg yolk, vanilla and salt in bowl and mix over hot (not boiling) water, stirring occasionally till chocolate melts. Remove from water and set aside. Combine sugar, sour cream, (Continued on Page 11)



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