



**FOR THE
FARM
WIFE
AND
FAMILY**

CAKES! CAKES! CAKES!

Do you need to replenish your cake recipes? How about trying some of these?

WALNUT SOUR CREAM CAKE

- 3/4 cup chopped walnuts
- 1/2 cup firmly packed light brown sugar
- 2 teaspoons cinnamon
- 3/4 cup butter
- 1 1/2 cups sugar
- 3 eggs, well beaten
- 1 teaspoon vanilla
- 3 cups sifted regular all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 1 cup dairy sour cream

In a small bowl combine walnuts, brown sugar and cinnamon; set aside. In a large mixing bowl cream butter; gradually add sugar and beat until light and fluffy. Add eggs and vanilla; beat 2 minutes. Sift together flour, baking powder, salt and baking soda. Add to creamed mixture alternately with sour cream, beginning and ending with dry ingredients. Pour half of batter into pan. Sprinkle little more than half the nut mixture over batter. Add remaining

batter and top with remaining nut mixture. Bake 35-40 minutes in a 325 degree oven. (Use a 13x9x2-inch baking pan for this recipe.) Cool in pan on wire rack.

DREAMY DEVIL'S FOOD

- 2 cups semi-sweet chocolate morsels
- 1/2 cup hot water
- 2 tablespoons sugar
- 1 3/4 cups flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3/4 cup sugar
- 1/4 cup softened butter
- 3 eggs
- 3/4 cup water
- 1 teaspoon vanilla
- 1 teaspoon red food coloring

TOPPING:

- 2 eggs
- 1 cup firmly packed brown sugar
- 1 teaspoon vanilla
- 2 tablespoons sifted flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 1/2 cups chopped nuts

Combine chocolate morsels and the 1/2 cup hot water; stir over hot (not boiling) water till

chocolate melts and mixture thickens. Add the 2 tablespoons sugar and cook 2 minutes longer. Cool to lukewarm. Sift flour, baking soda, salt and set aside. Combine 3/4 cup sugar and butter; beat till well blended. Beat in eggs, one at a time. Add flour mixture gradually with 3/4 cup water. Stir in chocolate mixture, vanilla and red food coloring. Pour into greased 13x9x2-inch pan. Bake at 350 degrees for 25 minutes.

While cake bakes prepare topping: Beat eggs till thick and lemon-colored (5 minutes on high speed on electric mixer). Add brown sugar and vanilla; beat till well blended. Sift flour, baking powder and salt; blend into creamed mixture. Stir in nuts. Spread evenly over top of hot cake. Bake 20 minutes more in 350 degree oven. Cool. Cut into squares.

**CALIFORNIA
HERITAGE CAKE**

- 2 1/4 cups sifted flour
- 1 1/2 cups sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- 5 egg yolks
- 3 tablespoons grated orange peel
- 3/4 cup fresh orange juice
- 8 egg whites
- 1/2 teaspoon cream of tartar

Sift together dry ingredients in large mixer bowl. Make a "well" in the center and add egg yolks, orange peel and juice. Beat at medium speed until very smooth. In another large bowl, beat egg whites until frothy; add cream of tartar and continue beating at high speed until very stiff peaks form. Carefully pour batter over whites; gently fold until well blended. Pour into ungreased 10 inch tube pan. Bake at 325 degrees for 55 minutes. Invert immediately and let stand until cool. Remove from pan; with a serrated knife, slice into 3 layers. Spread each layer with Orange Filling*; sprinkle Nut Crunch**, reserving large chunks for top. Spread remaining filling over top of cake and garnish with remaining nut mixture.

"Advertising has become essential to success in any business" — Walt Whitman.

***ORANGE FILLING**

- 1 cup sugar
- 1/4 cup cornstarch
- 1/4 teaspoon salt
- 3 egg yolks, slightly beaten
- 1 1/2 cups cold water
- 3/5 cup fresh orange juice
- 2 tablespoons grated orange peel

In small saucepan, combine sugar, cornstarch and salt. Blend egg yolks with water and orange juice; stir into sugar mixture. Bring to a boil over medium heat, stirring constantly; boil 2 to 3 minutes. Remove from heat; add orange peel. Cool completely, stirring occasionally.

****NUT CRUNCH**

- 1 cup sugar
- 1 1/2 cups chopped walnuts

In heavy skillet, slowly melt sugar until light golden brown. Quickly add nuts and stir until coated with sugar. Turn out immediately onto buttered cookie sheet. When cold, place in plastic bag and crush with rolling pin.

**CRANBERRY ORANGE
SPICE CAKE**

- 1/2 cup shortening
- 1 cup sugar
- 1 egg, beaten
- 1 cup raisins
- 1/2 cup nut meats

- 1 1/4 cups sifted all-purpose flour
- 3/4 teaspoon salt
- 1 teaspoon soda
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon cloves
- 1 14-ounce jar cranberry orange relish

Cream shortening and sugar, add egg. Stir in raisins and nuts. Combine dry ingredients and sift; add to raisin mixture. Stir in cranberry orange relish. Bake at 350 degrees for about 1 hour in greased tube pan, or in 2 greased 8-inch layer cake pans for 30 to 40 minutes. Recipe will make 20 to 24 cupcakes.

Came From Afar

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