



FOR THE  
**FARM  
WIFE  
AND  
FAMILY**

*Cakes to Please*

by Mrs. Richard C. Spence  
Don't skip desserts with your meals. Economical meals don't have to be plain meals. A delicious addition to menus, desserts spark interest from family members.

Cakes seems to be a universal favorite as far as desserts go. And as far as a favorite of men, the cake would be a coconut layer cake.

**COCONUT LAYER CAKE**

- 1/2 cup shortening
- 1 cup sugar
- 1 teaspoon salt
- 1 teaspoon vanilla
- 2 eggs
- 2 cups sifted cake flour
- 1 tablespoon double-acting baking powder
- 3/4 cup milk

**Strawberry preserves**

**Coconut Cream Frosting**

Cream shortening. Add sugar, salt and vanilla. Cream until fluffy. Add eggs, one at a time, beating well after each addition. Sift together flour and baking

milk, adding flour first and last. Mix until thoroughly blended. Pour equal amounts of batter into pans (8 inch layers) that have been lined with 2 layers of waxed paper. Bake in a moderate oven (375 degrees) about 30 minutes. When cool, remove from cake pans. Use strawberry preserves as the filling. Frost the cake with Coconut Cream Frosting.

**COCONUT CREAM FROSTING**

- 1/2 cup shortening
  - 3 cups sifted powdered sugar
  - 5 tablespoons milk
  - 1/2 teaspoon salt
  - 1 teaspoon vanilla
  - 1/2 cup shredded coconut
- Cream shortening until soft and fluffy. Add powdered sugar, milk, salt and vanilla. Beat until smooth and creamy. Spread strawberry preserves between the two cake layers and frost top and sides with frosting. Sprinkle with shredded coconut.

**ORANGE CASHEW CAKE**

- 1/4 cup graham cracker crumbs
- 1/2 teaspoon nutmeg
- 1/4 pound butter or margarine
- 4 eggs, separated
- 1 1/4 cups sugar

- 1 cup salted cashews, ground
  - 2 teaspoons grated orange peel
  - 2 1/2 cups sifted flour
  - 3 teaspoons baking powder
  - 1/2 teaspoon salt
  - 1 1/2 cups fresh orange juice
- Grease a 9-inch square four cake pan. Combine graham cracker crumbs and nutmeg; sprinkle evenly over inside of greased pan. Cream butter, egg yolks and one cup sugar until light and fluffy. Add cashews and orange peel. Sift together flour, baking powder and salt; add to creamed mixture alternately with one cup orange juice, beginning and ending with flour mixture. Fold in stiffly beaten egg whites. Turn into prepared pan, bake at 350 degrees for 1 to 1 1/4 hours, until cake tests done. In small saucepan bring remaining orange juice and sugar to a boil, reduce heat and simmer for 10 minutes. Pour over top of hot cake. Let cake cool completely in pan.

**APPLE UPSIDE-DOWN GINGERBREAD**

- Topping:**
- 1 can (1 pound) sliced apples
  - 2 cups molasses
  - 1/2 cup sugar
  - 2 tablespoons butter or margarine

- Gingerbread:**
- 1/2 cup butter or margarine
  - 1/2 cup sugar
  - 2 eggs
  - 2 cups molasses
  - 2 cups sifted all-purpose flour
  - 1 1/2 teaspoons baking soda
  - 3/4 teaspoon salt
  - 1 teaspoon ginger
  - 1/2 teaspoon cinnamon
  - 1/2 teaspoon ground cloves
  - 1/2 teaspoon nutmeg
  - 2 cups orange juice

Arrange apples in greased 9 x 13 x 2-inch baking pan. Pour molasses over apples; sprinkle with sugar and dot with butter. Cream together butter and sugar. Beat in eggs, one at a time. Blend in molasses. Sift

together flour, baking soda, salt and spices. Add to creamed mixture alternately with the orange juice, beginning and ending with flour mixture. Spoon mixture over apples. Bake in 350 degree oven 50 minutes. To serve, invert on serving platter.

**PARTY-PERFECT GINGERBREAD**

- 1 package (14 ounces) gingerbread mix
- 1 cup water
- 1/2 cup flaked coconut
- 1/2 cup chopped almonds
- 2 tablespoons butter or margarine
- 1 cup dairy sour cream
- 3 tablespoons honey
- 1/4 teaspoon ground ginger
- 1 (1-pound, 4-ounce) can pineapple tidbits, drained

**Toasted coconut**

Preheat electric skillet, covered to 280 degrees. Prepare gingerbread mix according to package directions, using one cup water. Stir in coconut and almonds. Melt butter or margarine in preheated electric skillet, pour in batter. Cover, bake 15 minutes with vent on cover closed, and 5 minutes more with vent open. Meanwhile, combine sour cream, honey, ginger and pineapple. (Continued on Page 21)



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