

Recipe Swap

Recipes for moist marble cakes are featured here today. Anna Martin's recipe is somewhat different than the traditional marble cake. In her recipe, the dark part is made with brown sugar, molasses and spices rather than chocolate.

Martha Martin's marble cake recipe suggests freezing the cake and thawing several hours before serving for that extra moistness. And a third recipe from Lititz calls for canned chocolate syrup to add that extra goodness. So clip them out and put them in a safe place, don't lose your marbles!

MARBLE CAKE

White part:
 ½ cup shortening
 1 cup sugar
 2½ cups cake flour
 2 teaspoons baking powder
 ¼ teaspoon salt
 ½ cup sweet milk
 4 egg whites
 1 teaspoon vanilla

Cream shortening. Add sugar gradually and beat until fluffy. Sift flour, measure and add salt and baking powder. Sift again. Add sifted dry ingredients alternately with milk and flavoring. Beat thoroughly after each addition. Fold in stiffly beaten egg whites.

Dark part:
 ½ cup shortening
 1 cup brown sugar
 4 egg yolks
 ½ cup molasses
 2 cups cake flour
 1 teaspoon soda
 ¼ teaspoon salt
 1 teaspoon each of cinnamon and cloves
 ½ teaspoon nutmeg
 1 cup sour milk

Cream shortening. Add sugar gradually and beat until fluffy. Add molasses and egg yolks. Beat until thoroughly blended. Sift flour, measure and add soda, salt and spices. Sift again. Add sifted dry ingredients alternately with sour milk. Beat thoroughly after each addition.

Drop alternate spoonful of each batter into a large, greased tube pan to make a marbled effect. Bake at 350° F. for 1 hour. Makes a very large moist cake.

Anna Martin, Reinholds

MOIST MARBLE CAKE

3 cups flour
 2 cups sugar
 3 tablespoons cocoa
 2 teaspoons soda
 ½ teaspoon salt
 ¾ cup cooking oil
 2 tablespoons vinegar
 1 tablespoon vanilla
 2 cups cold water
 ¾ cup shortening
 1½ cups sugar
 2 teaspoons vanilla
 2 eggs
 3 cups cake flour

3 teaspoons baking powder
 ½ teaspoon salt
 1 cup milk

Sift together the first ingredients, flour, sugar, cocoa, soda and salt. Add cooking oil, vinegar, vanilla and cold water. Mix well. Set aside and in another bowl, cream together the shortening, sugar, vanilla and eggs. Sift the cake flour, baking powder and salt and add the dry ingredients to the creamed mixture with 1 cup of milk. Mix well. Bake at 375° F. in a 15x10 inch pan. Frost when cool and freeze. Remove the cake from the freezer several hours before serving. Freezing gives the cake extra moistness.

Martha Martin, Kutztown

MOIST MARBLE CAKE

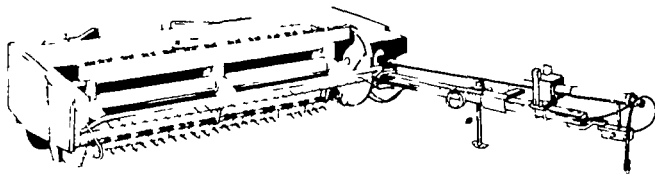
3 cups flour
 2½ teaspoons baking powder
 ½ teaspoon salt
 1 cup margarine, softened
 2 cups sugar
 5 eggs
 1 cup milk
 2 teaspoons vanilla
 1 cup canned chocolate syrup

Grease and flour three 9-inch layer pans. Sift flour, baking powder and salt together. Beat margarine in large bowl with electric beater until creamy. Beat in sugar, a few tablespoons at a time, until light and fluffy. Beat in eggs, one at a time, continuing until mixture is light and fluffy. By hand, add flour ¼ at a time alternating with the milk and vanilla. Stir well after each addition. Pour ¾ of the batter into pans. Mix chocolate syrup in remaining batter. Spoon on top; draw spatula through the batter to marbelize. Bake at 350° F. for 30 minutes.

M.K. Longenecker, Lititz

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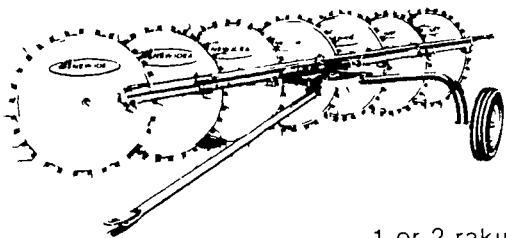
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QUESTION: I would like a recipe for calzone, a meat or cheese filling in a dough.

Donna Lencoski, Latrobe

Del. dairy goat workshop

KENTON, Del. — The Delaware Dairy Goat Association will sponsor a fitting and showing workshop on Sunday, June 1, 1 p.m. at the Kenton School grounds, Kenton, Delaware.

The function will also include a covered dish supper.

According to Delaware extension dairy specialist Dr. George Haenlein, the purpose of the workshop is to

teach dairy goat owners how to groom and show their animals in preparation for the Delaware State Fair.

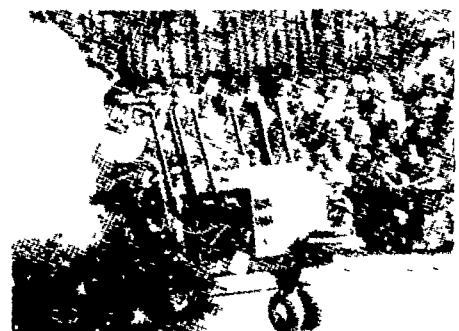
This year, on July 25, the State Fair will feature an open dairy goat show for the first time.

For further information, contact Mary Smith, secretary of the Dairy Goat Association, at 302/653-7132; or Mildred Perrine, president, at 302/653-7889.

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