



Betty Crocker **NEW**

"LOVELIGHT" CAKES

"Chiffon Cake luxury for everyday eating!"

Chiffon layers with only 2 eggs!

You'll be thrilled every time you bake a "LoveLight" cake. These airy, delicate, high and luscious 2-egg Chiffon Cakes . . . are so easy . . . so sure . . . so unbelievably economical!

"LOVELIGHT" 2-EGG CHIFFON CAKE

(A wonderful basic cake)

- 2 eggs, separated
- 1½ cups sugar
- 2¼ cups sifted SOFTASILK
- 3 tsp. double-action baking powder
- 1 tsp. salt
- ½ cup cooking (salad) oil such as Wesson
- 1 cup milk
- 1½ tsp. flavoring



Heat oven to 350° (moderate). Grease generously and dust with flour 2 round layer pans, 8" by at least 1½" deep or 9x1½", or one oblong pan, 13x9½x2".

Beat egg whites until frothy. Gradually beat in ½ cup of the sugar. Continue beating until very stiff and glossy.

Sift remaining sugar, flour, baking powder, salt, into another bowl. Add oil, half of milk, flavoring. Beat 1 minute, medium speed on mixer, or 150 vigorous strokes by hand. Scrape sides and bottom of bowl constantly. Add remaining milk, egg yolks. Beat 1 more minute, scraping bowl constantly. Fold in meringue. Pour into prepared pans.

Bake layers 30 to 35 minutes; oblong, 40 to 45 minutes.

Time for a change?

Then try zesty grated rind of 1 lemon instead of the flavoring. Spread clear Lemon Filling between the layers. Frost with White Mountain Icing (recipe on other side).

Clear Lemon Filling

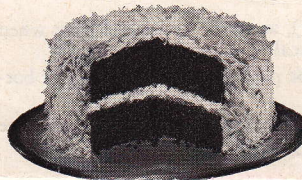
Mix together in saucepan ¾ cup sugar, 3 tbsp. cornstarch, ¼ tsp. salt, ¾ cup water, 1½ tsp. grated lemon rind, 6 tbsp. lemon juice, 1½ tbsp. butter. Bring to rolling boil and boil 1 min., stirring constantly. Chill before using.

Another Favorite

The best Banana Cream Cake you ever ate! and so easy! You just put sliced bananas, sprinkled generously with confectioners' sugar, between the warm layers. When the cake cools, top it with sweetened whipped cream and more banana slices.

"LOVELIGHT" CHOCOLATE 2-EGG CHIFFON CAKE

(You have to eat it to believe it)



- 2 eggs, separated
- 1½ cups sugar
- 1¼ cups sifted SOFTASILK
- ¾ tsp. soda
- ¾ tsp. salt
- ½ cup cooking (salad) oil such as Wesson
- 2 sq. unsweetened chocolate (2 oz.), melted

Heat oven to 350° (moderate). Grease generously and dust with flour 2 round layer pans, 8" by at least 1½" deep or 9x1½", or one oblong pan, 13x9½x2".

Beat egg whites until frothy. Gradually beat in ½ cup of the sugar. Continue beating until very stiff and glossy.

Sift remaining sugar, flour, soda, salt, into another bowl. Add oil, half of buttermilk. Beat 1 minute, medium speed on mixer, or 150 vigorous strokes by hand. Scrape sides and bottom of bowl constantly. Add remaining buttermilk, egg yolks, chocolate. Beat 1 more minute, scraping bowl constantly. Fold in meringue. Pour into prepared pans.

Bake layers 30 to 35 minutes; oblong 40 to 45 minutes. Cool. Frost with White Mountain Icing (recipe on other side), and sprinkle top and sides generously with coconut.

*Sweet milk may be substituted for buttermilk in this recipe.

FOR ALTITUDES OVER 3,500 ft., write Betty Crocker, General Mills, Inc., Minneapolis, Minnesota, for recipe adjustments. No change needed up to 3,500 ft.



CHIFFON TUBE CAKE VARIATIONS

Chocolate Chip Chiffon Cake

Follow basic recipe for large cake on package except increase sugar to 1¾ cups and omit lemon rind. At last, sprinkle over batter and fold in carefully with a few strokes 3 sq. grated chocolate (3 oz.). Frost with Hobnail Icing.

Maple Pecan Chiffon Cake

Follow basic recipe for large cake on package except sift only ¾ cup white sugar with dry ingredients. Add ¾ cup brown sugar (free of lumps and packed in cup). Use 2 tsp. maple flavoring instead of vanilla and lemon rind. At last, gently fold in 1 cup very finely chopped pecans. Frost with Browned Butter Icing.