

Dear Friend:

"Come for dessert." How often have you said those friendly words? Now you can serve something new and different—a high, light, square cocoa chiffon cake! Top it with our Fluffy White Frosting, so easy and delicious and your dessert will be truly glamorous.

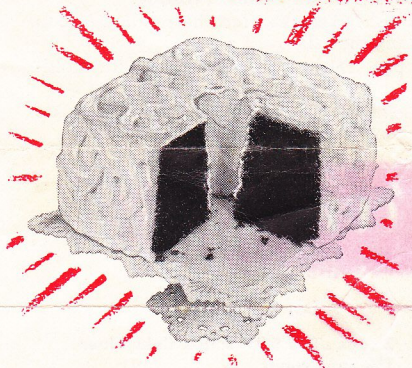
Cordially,

*Betty Crocker*

## WAYS WITH CAKE AND BETTY CROCKER FLUFFY WHITE FROSTING MIX

### COCOA CHIFFON CAKE

... made with cocoa but  
has a real chocolate flavor



- 3/4 cup boiling water
- 1/2 cup cocoa
- 1 3/4 cups sifted SOFTASILK Cake Flour
- 1 3/4 cups sugar
- 3 tsp. baking powder
- 1 tsp. salt
- 1/2 cup cooking (salad) oil (such as Wesson)
- 7 unbeaten egg yolks (medium)
- 1 tsp. vanilla
- 3/4 tsp. red food coloring
- 1 cup egg whites (7 or 8)
- 1/2 tsp. cream of tartar

**Heat** oven to 325°. Mix boiling water and cocoa. Stir until smooth. Cool. Sift flour, sugar, baking powder, salt into bowl. Make a well; add oil, egg yolks, cooled cocoa mixture, vanilla, and coloring. Beat with spoon until smooth or with electric mixer, medium speed, 1 min.

**Beat** egg whites and cream of tartar in large mixing bowl until whites form very stiff peaks or 3 to 5 min. with electric mixer on high speed. **DO NOT UNDER-BEAT.** Pour egg yolk mixture slowly over beaten egg whites—folding just until blended. **DO NOT STIR.** Pour into ungreased 10x4" square or round tube pan.

**Bake** 55 min. at 325°, then increase to 350°, bake 15 min. longer, or until top springs back when lightly touched.

Turn upside down over neck of funnel or bottle. Hang until cold. Loosen from sides with spatula. Frost with Fluffy White Frosting.

**Pink Peppermint Cake**—Add a few drops of red food coloring and 1/4 tsp. peppermint extract to frosting. Decorate edge with crushed peppermint sticks.

**Almond Allegretti Cake**—Add a few drops of green food coloring and 1/2 tsp. almond extract to frosting. Dribble chocolate around edge and let it run down in uneven lines. (Melt 1 sq. unsweetened chocolate (1 oz.), with 1/4 tsp. shortening.)

**Cocoa Mocha Cake**—Add 2 tsp. instant coffee to contents of Fluffy White Frosting Mix package. Decorate frosted cake with toasted almonds.