

PICNIC CARAMEL CAKE

Preparations. Have the shortening at room temperature. Line bottom of 9x9x2-inch square pan with paper; grease. Start oven for moderate heat (350°F.).

Sift flour once before measuring. (Be sure it's superfine Swans Down for "guessing gone" results!) Lift by spoonfuls into cup until piled high, then level off by drawing spatula or straight knife across top. Do not pack or shake down.

Measure into sifter:

2 cups sifted Swans Down Cake
Flour
2¼ teaspoons Calumet Baking
Powder
¾ teaspoon salt
1 cup plus 2 tablespoons sugar

Measure into mixing bowl:

½ cup shortening

Measure into cup:

*Milk (see below for amount)
1 teaspoon vanilla

Have ready:

2 eggs, unbeaten
½ cup finely chopped nuts
(toasted, if desired)

*With butter, margarine, or lard, use ⅔ cup minus 1 tablespoon milk. With vegetable or any other shortening, use ⅔ cup milk.

Now - Swans Down's "Count-Stroke" Part!

1. Stir shortening just to soften. Sift in

dry ingredients. Add milk and mix until all flour is dampened. Then beat 300 strokes by hand, or 2 minutes in mixer (at a low speed).

2. Add eggs and nuts and beat 150 strokes by hand, or 1 minute in mixer (at a low speed).

(Count only actual beating strokes or beating time. Scrape bowl often.)

Baking. Turn batter into pan. Bake in moderate oven (350°F.) 35 to 40 minutes.

Cooling. Cool cake in pan on rack for 5 minutes. Then loosen from sides with spatula, turn out, remove paper, and turn right-side up on rack to cool before frosting.

Frosting. Spread top and sides of cake with Easy Caramel Frosting. Decorate with pecan halves.

Note: This cake may be baked in two round 8-inch layer pans in a moderate oven (375°F.) 25 minutes, or until done.

Easy Caramel Frosting. Melt $\frac{1}{2}$ cup butter. Add 1 cup firmly packed brown sugar and cook over low heat 2 minutes, stirring constantly. Add $\frac{1}{4}$ cup milk and continue to cook and stir until mixture comes to a boil. Remove from heat. Cool. Add sifted confectioners' sugar gradually until of right consistency to spread. (Use $1\frac{3}{4}$ to 2 cups sugar.)

(All measurements are level.)