

SPEEDELUXE WHITE CAKE

Preparations:

Have the shortening at room temperature. Line bottoms of two deep 9-inch layer pans with paper; grease. Start oven for moderate heat (350° F.). Sift flour once before measuring.

Measurements:

Measure into sifter:

2½ cups sifted Swans Down
Cake Flour
3 teaspoons Calumet Baking
Powder
1 teaspoon salt
1¼ cups sugar

Measure into Mixmaster bowl:

¾ cup shortening

Measure into cup:

1 cup milk
1½ teaspoons vanilla

Have ready:

5 egg whites, beaten to
meringue with ½ cup
sugar. (Use No. 7 speed.)

Now the "Mix-Easy" Part:

Mix shortening just to soften, using No. 2 speed. Sift in dry ingredients, add milk, and beat at No. 2 speed 2 minutes. Then add meringue mixture and beat 1 minute longer. (Scrape bowl frequently during mixing process and scrape beater between beating periods.)

Baking:

Turn batter into pan in moderate oven (350° F.) 35 minutes, or until done. This cake be baked in greased and floured 9-inch tube pan. Bake in moderate oven (350° F.) 1 hour, or until done. Frost as desired.

SWANS DOWN ANGEL FOOD CAKE

1 cup sifted Swans Down
Cake Flour
1½ cups sugar
1¼ cups (10 to 12) egg whites*

¼ teaspoon salt
1¼ teaspoons cream of tartar
1 teaspoon vanilla
¼ teaspoon almond extract

Sift flour once, measure, add ½ cup sugar, and sift together three times.

12 Place egg whites and salt in large Mixmaster bowl and beat at No. 8 speed

until foamy. Add cream of tartar and beat until stiff enough to hold up in definite peaks, but not dry. Continue beating, adding remaining sugar rapidly, a tablespoon at a time. Beat only until sugar is just blended.

Remove bowl from mixer. Add flavorings. Then sift in dry ingredients, a small amount at a time, folding in each addition with a wire whisk or spoon. Turn into ungreased 10-inch tube pan. Bake in moderate oven (375° F.) 30 to 35 minutes. Invert pan until cake is cold. Spread with Strawberry Fluff Topping or Chocolate Velvet Frosting (recipes on page 14).

For family-size cake, use above recipe, reducing flour to ¾ cup, sugar to 1¼ cups, egg whites to 1 cup, cream of tartar to 1 teaspoon. Bake in ungreased 9-inch tube pan in moderate oven (375° F.) 30 minutes, or until done.

*Remove eggs from refrigerator several hours before using.

Dress a White Cake in Whipped Chocolate Frosting with "chocolate ribbons."

