

Cream butter and sugar; add well beaten yolks; beat again. Sift flour, salt and baking powder. Add to first mixture alternately with caraway seeds and milk; fold in stiffly beaten whites last of all. Bake in one large or two small well greased pans 1 to 1½ hours. Moderate oven 350°.

Marshmallow Chocolate Loaf Cake

- 3 squares unsweetened chocolate
- ¾ cup cold milk
- 2 cups pastry or 1½ c bread flour
- 2 teaspoons Magic Baking Powder
- ½ teaspoon salt
- ¾ cup butter
- ¼ cup sugar
- 8 eggs (yolks only)
- 1 teaspoon vanilla

In a double boiler put chocolate and milk, when melted stir until quite smooth—cool. Sift flour once, measure, add baking powder and salt, sift together three times. Cream butter, gradually add sugar and beat until light and fluffy. Add yolks which have been beaten until thick and lemon colored, and vanilla, then add flour mixture alternately with the cooled chocolate, a little at a time, beating well after each addition until smooth. Bake in a well greased pan in slow oven (235°) for 25 minutes, increase heat slightly (to 350°) and finish baking 45 minutes. Turn out carefully and while still warm cover bottom with marshmallows that have been rinsed off with cold water and cut in halves cross-wise. When cake is cool cover with chocolate frosting.

Chocolate Loaf Cake

- 3 squares unsweetened chocolate
- 4 tablespoons sugar
- 2 tablespoons milk
- 6 tablespoons butter
- 1 cup sugar
- 2 eggs
- 2/3 cup milk
- 1½ cups pastry or 1½ c bread flour
- 3 teaspoons Magic Baking Powder
- ¼ teaspoon salt

Cook first 3 ingredients slowly until smooth. Cream butter, add sugar slowly and beat well; add beaten egg yolks; stir in chocolate mixture. Add dry ingredients, sifted together, alternately with milk; fold in egg whites beaten stiff. Bake in greased loaf pan in moderate oven at 350° F. about 50 minutes. Cover with White or Chocolate Icing.

Nut Loaf Cake

- 1 cup butter
- 1¾ cups sugar
- 3 eggs
- ¾ cup milk
- 3 cups pastry or 2½ c bread flour
- 3 teaspoons Magic Baking Powder
- 1½ cups chopped hickory, pecans or walnuts
- ¾ teaspoon salt
- 1 teaspoon vanilla extract

Beat butter until soft and creamy; add sugar and yolks of eggs, beating well. Sift flour with baking powder and salt and add, alternately, a little at a time, with milk. Mix well, but do not beat. Add nuts and flavoring; fold in stiffly beaten egg whites; mix well. Pour into well-greased and floured loaf pan and bake 1 hour and 40 minutes in moderate oven at 325° F.

Imperial Chocolate Cake

- 2 squares unsweetened chocolate
- 4 tablespoons butter
- 1¾ cups sugar
- 2 eggs
- 2 cups pastry or 1½ c bread flour
- 1 teaspoon Magic Baking Powder
- 1 teaspoon Magic Soda
- 1 teaspoon vanilla
- 1 cup sour milk or butter milk
- ½ teaspoon salt

Melt chocolate in double boiler. Add butter, sugar and half cup sour milk. Mix well, then beat in eggs one at a time. Add sifted flour, baking powder, soda and salt, alternately with remaining half cup of sour milk and vanilla. Beat well and bake in layer cake tins in moderate oven from 25 to 30 minutes.

Frosting

- 1½ cups sugar
- ½ cup water
- 2 eggs (whites)
- 1 teaspoon vanilla
- 1 teaspoon lemon juice
- ⅓ teaspoon salt

Boil sugar and water until it forms a soft ball in cold water, or until it spins a thread. Add slowly to beaten egg whites, and continue beating until it is of consistency to spread. Add flavoring and cover cake, decorating with grated chocolate and walnuts.