

Add the sugar, gradually beating all the time so as to get as much air as possible into the batter. Add the eggs either one at a time, beating well in between, or beaten all together until light.

Add to the batter about one-third of the sifted dry ingredients and beat well. Add about one-third of the cold liquid and then continue alternating flour and liquid until all have been used. Stir in flavoring and pour into buttered pans until they are half full.

Put cakes into oven 350° F. keeping the temperature as near as possible at the given degree. The cake is done if it is elastic to the touch. If it is carefully taken out of the oven before it shrinks from the sides of pan, it makes a much nicer looking cake.

Standard Method of Mixing Cakes with Melted Butter or Shortening

Beat the eggs and sugar in a bowl set in a larger bowl of boiling water, taking care that the batter does not get hotter than lukewarm. Beat until the mixture has a texture of whipped cream. Once it is lukewarm, remove batter immediately from hot water. Fold the sifted dry ingredients into the cooled batter and then add the cooled melted shortening with the flavoring.

Half fill buttered and floured pans and bake in an oven at 350° F. until cake leaves the side of pan, or until it is elastic to the touch. Let cool in pan before turning out.

If the cake is to be eaten soon after it is baked, it should be turned out on a wire cake rack, but if it is to be kept for any length of time, it should be left in pans to cool for at least ten minutes, when the moisture is condensed within, and the cake keeps fresh and moist much longer.

Plain Layer Cake

- ¾ cup butter
- 1 cup sugar
- 2 eggs
- 1½ cups pastry or 1-1/3 c bread flour
- 2½ teaspoons Magic Baking Powder
- ½ teaspoon salt
- ½ cup milk
- ½ teaspoon flavoring

Cream butter until as light as whipped cream, add sugar gradually beating all the time. Add the whole eggs, one at a time, beating well between the addition of each egg. Sift together flour, baking powder and salt, and fold in one-third to the butter mixture, one-third of the milk, and continue until all flour and milk are used up. Add flavoring. Half fill buttered and floured pans. Bake in oven at 350° F. until done.

Let cool in pan 10 minutes right side up, before removing from pan. Put layers together with butter cream to which has been added two tablespoons chopped walnuts, ½ teaspoon vanilla. Cover top and sides with the following:

- 2 cups confectioner's sugar
- 2 tablespoons boiling milk or cream
- a pinch Gillett's Cream of Tartar
- 1 square chocolate, melted
- 1 teaspoon butter
- ½ cup fresh grated or moist cocoanut

Put sugar in bowl, gradually add boiling milk or cream; beat hard until glossy. Add cream of tartar, melted chocolate, butter and vanilla. Beat until of right consistency to spread.

Mocha Cake

- ½ cup butter
- 1 cup sugar
- 3 eggs
- 3 cups pastry or 1¼ c bread flour
- 2 teaspoons Magic Baking Powder
- ½ cup milk
- 1 teaspoon vanilla

Cream butter and sugar thoroughly, add beaten yolks, then stiffly beaten whites, sifted flour and baking powder, milk and vanilla; beat lightly together. Bake in shallow pan. (The following day cut in narrow oblong pieces and cover all sides with icing.)

ICING: ½ cup butter creamed with 2 cups icing sugar, 1 tablespoon milk, ½ teaspoon vanilla. Roll in almonds, which have been blanched browned and chopped finely.

Seed Cake

- 1 cup butter
- 2 small cups sugar
- 4 eggs
- 3 cups pastry or 2¾ c bread flour
- ¼ teaspoon salt
- 3 teaspoons caraway seeds
- 1 cup milk
- 3 teaspoons Magic Baking Powder