

Almond Icing

1 lb. almond paste
 1 lb. powdered sugar
 Whites of 2 eggs
 Yolk of 1 egg
 Few drops almond extract

Put almond paste into a bowl with the sugar. Slightly beat egg whites and yolk, add to this the flavoring. Then mix all ingredients together. Knead thoroughly like a bread dough and, when of a proper consistency, put a thick coating over the cake. Allow to dry before covering with Royal Icing.

Cocoa Cream Filling

6 tablespoons cocoa
 $\frac{1}{2}$ cup powdered sugar
 $\frac{1}{8}$ teaspoon salt
 1 teaspoon vanilla extract
 $\frac{1}{2}$ cups heavy cream

Mix cocoa, sugar and salt with a little hot water until well blended. Cool, add flavoring and cream; whip until stiff enough to spread.

Royal or Ornamental Icing

2 egg whites
 Pinch of Gillett's Cream of Tartar
 Confectioner's sugar
 A pinch of salt

Beat egg whites until stiff enough to hold a spoon erect. Then beat in two tablespoons of sifted confectioner's sugar. Continue adding the same amount of sugar and beating in between until the icing keeps the mark of a knife. Add Cream of Tartar. Spread a thin coating over the cake. When this hardens, put on a thicker layer. Use a pastry bag and tubes to ornament as desired.

The secret of a good Royal Icing:

A pinch of salt should be added to the egg whites, which should be beaten with a Dover beater. The confectioner's sugar should be sifted and added very gradually, never more than half a cupful at a time, as the icing should be thickened rather by beating than by quantity of sugar used.

Sugar should be added and well beaten in until the icing will keep the mark of a knife. A pinch of Gillett's Cream of Tartar for every egg white used and a drop or two of bluing gives a white icing.

A fruit cake should be covered with almond icing before the white or ornamental icing is put on, as a few days after a fruit cake is baked the juice from the fruit begins to ooze out, which discolours the white icing, whereas the almond icing does not let the fruit juices through.

Cocoanut Frosting And Filling

Use recipe for "Boiled Frosting." Fold in or sprinkle 1 cup grated fresh cocoanut on top of frosting while still soft.

Chocolate Marshmallow Frosting

$\frac{3}{4}$ cup granulated sugar
 $\frac{1}{3}$ cup water
 6 or 8 marshmallows
 White of 1 egg
 Few drops vanilla extract

Boil sugar and water without stirring until syrup spins a thread at 238° F.; melt marshmallows in syrup; pour slowly over beaten white of egg; add flavoring and beat until thick. Spread very thickly over cake. Melt 2 squares unsweetened chocolate with $\frac{1}{2}$ teaspoon butter and spread thin coating over frosting when cool.

Sea Foam Frosting

$\frac{1}{2}$ cup light brown sugar
 1 cup granulated sugar
 $\frac{1}{4}$ cup water
 2 tablespoons strong coffee
 $\frac{1}{2}$ teaspoon Gillett's Cream of Tartar
 Whites of 2 eggs
 $\frac{1}{8}$ teaspoon salt

Boil sugar, water, coffee and cream of tartar without stirring until syrup spins a long thread at 248° F. Pour very slowly over beaten egg whites, beating continually until thick enough to hold its shape. Add salt; whip again and spread thickly on cake.

Maple Frosting

1 cup maple syrup
 Whites of 2 eggs

Boil syrup without stirring to 238° F. or until it spins a thread; add slowly to stiffly beaten egg whites; beat with wire whip, until stiff enough to spread.

Lemon Filling

$\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ tablespoons flour
 Rind of 1 lemon
 1 tablespoon lemon juice
 1 egg
 1 teaspoon butter