

Cocoa Butter Cream

Four tablespoons of cocoa made into a paste and beaten into "French Butter Cream," and 2 drops of bitter almond instead of vanilla.

Pineapple or Strawberry Icing

Add crushed pineapple or strawberries to butter icing, adding more sugar if necessary.

Orange or Lemon Icing

Grated orange or lemon rind may be added to either butter icing or a Royal or boiled icing.

Chocolate Butter Icing

- 1½ tablespoons butter
- 2 cups confectioner's sugar
- 1½ squares unsweetened chocolate, melted
- 4-5 tablespoons hot milk or cream

Cream the butter; add sugar gradually, add chocolate and milk or cream, using just enough to make right consistency to spread thickly.

White Icing

- 1½ cups confectioner's sugar
- 2 tablespoons hot milk
- ½ tablespoon butter
- ½ teaspoon flavoring

Add butter to hot milk; add sugar slowly to make right consistency to spread; add flavoring. Spread on cake.

Colored Icings

Pink Icing — Add 1 tablespoon strawberry or other fruit juice.

Yellow Icing — Add 1 teaspoon egg yolk and flavor with orange rind and 1 teaspoon lemon juice.

Fresh Strawberry Icing

Crush 10 strawberries with a little sugar and few drops lemon juice and let stand until juicy; mix in gradually 3 cups confectioner's sugar. Spread between layers and on top of cake.

Rich Chocolate Icing

- 6 squares unsweetened chocolate
- 3 cups confectioner's sugar
- ¾ cup cream
- 3 tablespoons boiling water

Melt chocolate in double boiler; add sugar, stirring constantly; add cream slowly; add boiling water to make right spreading consistency. Spread while hot.

Lemon Cream Filling

- 3 tablespoons cornstarch
- 1 cup sugar
- ¾ cup water
- ¼ cup lemon juice
- 2 egg yolks
- 2 tablespoons butter
- Grated rind of 1 lemon

Mix cornstarch and sugar (except 2 tablespoons sugar) in top of double boiler. Add water slowly and cook over hot water until thick, stirring to prevent lumping. Add lemon juice. Add egg yolks mixed with the 2 tablespoons sugar; cook 3 minutes longer and beat until smooth. Add butter and grated lemon rind.

Orange Cream Filling

- ¼ cup sugar
- 1½ tablespoons flour
- ¼ teaspoon salt
- 2 teaspoons grated orange rind
- ½ cup orange juice
- 1 egg yolk
- 2 teaspoons butter
- 1 teaspoon lemon juice

Put sugar, flour and salt in top of double boiler and mix; add orange rind and juice. Add butter and egg yolk; cook until smooth and thick. Remove from fire and add lemon juice. Spread between layers.

Orange Chocolate Filling and Icing

- 3 tablespoons melted butter
- 3 cups confectioner's sugar
- 2 tablespoons orange juice
- Grated rind of ½ orange
- Pulp of 1 orange
- 1 egg white
- 3 squares unsweetened chocolate

Put butter, sugar, orange juice and rind into bowl. Cut pulp from orange, removing skin and seeds, and add. Beat all together until smooth. Fold in beaten egg white. Spread on layer used for top of cake. While icing is soft, sprinkle with unsweetened chocolate shaved in fine pieces with sharp knife (using ½ square). To remaining icing add 2½ squares unsweetened chocolate, melted. Spread thickly between layers and on sides of cake.

Meringue Icing

Delicious for Spanish Bun, Lunch Cake or Gingerbread.

- 2 egg whites
- ½ cup brown sugar

Beat eggs till stiff and gradually add brown sugar, beating all the time. Spread on cake and return to oven till golden brown.