

Beat eggs till thick, gradually adding sugar. Sift together 4 times flour, baking powder and salt; add lightly to egg mixture alternately with the milk. Bake in layers 15 to 20 minutes in moderate oven 350° F. When cool fill with slightly sweetened whipped cream.

Coffee Cake

- 1/2 cup butter
- 1 cup sugar
- 2 eggs
- 1 1/2 cups pastry or 1 1/3 c bread flour
- 2 1/2 teaspoons Magic Baking Powder
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon cloves
- 1/2 cup raisins
- 1/4 cup strong coffee

Cream together thoroughly butter and sugar; beat in eggs one by one; and continue beating. Mix and sift together flour, baking powder, spices and salt, and add to first mixture alternately with coffee. Add raisins. Bake in a buttered and floured loaf cake pan 30 to 40 minutes in moderate oven 350° F. When cool spread top and sides with Caramel Icing.

Caramel Filling and Icing

- 3 tablespoons butter
- 3 1/2 cups confectioner's sugar
- 4 tablespoons caramel syrup
- 3 to 4 tablespoons milk
- 1/2 cup chopped pecan nuts

Cream butter; add sugar slowly; add syrup and milk a little at a time until right consistency to spread. Reserve two-thirds of this icing for top and sides of cake. Add nuts to remainder and allow to stand about 20 minutes before spreading thickly between layers. To the plain icing add just enough pink vegetable coloring to make an attractive shade. Cover top and sides of cake.

To make Caramel Syrup put 2/3 cup granulated sugar in saucepan and melt slowly, stirring until light golden brown. Add slowly 1 cup boiling water and boil gently until consistency of syrup.

Spice Filled Coffee Cake

- 3 cups flour
- 4 teaspoons Magic Baking Powder
- 1 teaspoon salt
- 1/4 teaspoon mace or nutmeg
- 1/4 teaspoon cinnamon
- 3/4 cup sugar
- 1/4 cup butter
- 2 eggs
- 1 cup milk or sufficient to make smooth dough

Sift flour with baking powder, salt, mace, cinnamon and sugar. Mix in butter with steel fork. Add eggs, unbeaten, and milk. Stir to a smooth dough. Turn into a well greased round cake pan and cover with following:

Top Mixture

- 1/4 cup butter
- 3/4 cup brown sugar
- 3 tablespoons flour
- 1/2 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/4 cup almonds, cut in small pieces

Cream butter with brown sugar and flour; add cinnamon and salt. Spread over coffee cake dough and sprinkle with almonds. Bake 25 minutes in moderate oven at 375° F. When cool, split in half and put together with layer of sweetened whipped cream. Serve, cut in sections as for pie.

Plain Coffee Cake

- 2 cups pastry or 1 1/4 c bread flour
- 1/2 teaspoon salt
- 4 teaspoons Magic Baking Powder
- 3 tablespoons sugar
- 3 tablespoons shortening
- 1 cup milk (about)

Sift together dry ingredients, add sugar then melted shortening and sufficient milk to make stiff batter. Spread 1/2 inch thick in greased shallow pan, sprinkle all over with top mixture and bake 30 minutes in moderate oven (400°) F.

Top Mixture

- 3 tablespoons flour
- 1/2 teaspoon cinnamon
- 3 tablespoons sugar
- 3 tablespoons butter

Mix dry ingredients, rub in butter.

ICINGS AND FROSTINGS

Butter Cream Icing

Basic Recipe

- 4 tablespoons butter
- 1 1/2 cups confectioner's sugar
- Cream
- Flavoring

Cream butter, gradually adding sugar; beat until light and fluffy. If necessary, add a little cream until of a desired consistency to put between layers and cover cake. Add 1 teaspoon vanilla.

Chocolate Butter Cream Icing

Add to "Basic Recipe" 2 squares melted unsweetened chocolate. Nuts may be added if desired.