

DATE-NUT TORTE
It stores well

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|------------------------------|-------------------------------------|
| 1 cup all-purpose flour | 1/4 cup shortening |
| 1 cup coarsely chopped dates | 1 cup sugar |
| 1 teaspoon soda | 2 eggs |
| 1 cup boiling water | 1 cup coarsely chopped walnut meats |

Sift flour; measure; sift again. Combine dates and soda; add boiling water; let stand. Cream shortening; add sugar gradually, creaming until light and fluffy. Add unbeaten eggs, one at a time, beating well after each addition. Add flour alternately with date mixture; blend well; add nut meats. Pour into well greased square baking pan (8x8x2); bake in slow oven (325° F.) 45 minutes, or until done. Cut into squares; serve warm or cold; garnish with whipped cream. Serves 10 to 12. (Note: Keeps well if wrapped in wax paper and stored in refrigerator.)

Orange Coconut Cake

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|----------------------|---------------------|
| 3/4 cup shortening | 3 cups flour |
| 3/4 t. salt | 3 t/baking powder |
| 1 orange rind grated | Juice of 1 orange |
| 1 1/2 cups sugar | 2 T. lemon juice |
| 3 eggs | water to make 1 cup |

Combine shortening, salt, orange rind. Add sugar, cream. Add eggs separately. Add dry ingredients alternately with juices and water. Pour into two 9-inch layer pans. Bake in moderately hot oven (375 degrees) 25 to 30 minutes.

Spread seven minute frosting between layers on top and sides of cake. Sprinkle coconut with rind of 1 orange on cake. Grated
Spry 30

Richmond Chocolate Frosting
Better Homes and Gardens

- | | |
|------------------------|------------------------|
| 1 1/2 c. sugar | Dash of salt |
| 4 1/2 T. cornstarch | 1 1/2 c. boiling water |
| 3 sq. baking chocolate | 1 1/2 T. butter |
| | 1 t. vanilla |

Mix sugar and corn starch in saucepan. Add chocolate and salt. Add water. Cook until mixture thickens. Remove from heat. Add butter and vanilla. Spread on cake while hot for glossy, soft and smooth frosting.

(Too gooey for eating with fingers.)

Marshmallow Frosting

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| 1/2 lb marshmallows |
| 1/4 cup milk or water |
| 1 t vanilla |
| 2 egg whites |

Break marshmallows in pieces; add milk, put in double boiler, stir until melted; take from fire and while hot pour over egg whites that have been well beaten add vanilla.

Fresh pears star in large cake

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Many cut-and-serve cakes are baked as 8- or 9-inch squares, but to serve 12, a cake should be baked in a 13x9x2-inch pan.

A new recipe for a cut-in-the-pan cake meets this size specification. Fresh Bartlett pears, cored and chopped, are used in a delicate batter. You don't have to take time to peel the fruit. Moreover, the cake has a streusel topping so it is self-frosted.

FRESH PEAR CAKE

- 2 1/4 cups flour
 - 1 teaspoon baking soda
 - 1/2 teaspoon salt
 - 3 to 4 ripe but very firm, medium-size Bartlett pears
 - 3/4 cup butter
 - 1 1/2 cups sugar
 - 2 large eggs
 - 1 teaspoon instant coffee dissolved in 3/4 cup hot water and cooled
- Streusel Topping, see below

On wax paper stir together the flour, baking soda and salt.

Core pears but do not peel; chop fairly fine — there should be 3 cups.

In a medium mixing bowl cream the butter and sugar; beat in the eggs until blended. Stir in the flour mixture, in several additions, alternately with the coffee just until smooth; fold in the pears.

Turn into a buttered 13x9x2-inch baking pan; sprinkle batter with the Streusel Topping.

Bake in a preheated 350-F. oven until a cake tester inserted in the center comes out free of batter — 45 to 50 minutes. Place on a wire rack to cool. When still slightly warm, cut into squares and remove with a wide spatula; serve at once.

STREUSEL TOPPING: In a medium-size wide bowl stir together 1/2 cup firmly packed light brown sugar, 3 tablespoons flour and 1 teaspoon cinnamon. With a pastry blender cut in 2 tablespoons butter until particles are fine; work in 1/2 cup finely chopped pecans or walnuts — (AP)

Diet Cake

- 1 1/2 cup flour
- 1 cup sugar
- 1/4 cup cocoa
- 1 teaspoon soda
- 1/4 teaspoon salt
- 1/2 cup corn oil
- 1 cup water
- 1 tablespoon vinegar
- 1 teaspoon vanilla

Sift dry ingredients together and add liquids gradually, mixing well. Grease and flour an 8x8x2 pan and bake 30 minutes at 350 degrees.

Dawn Cox

LAZY DAISY CAKE

Beat 2 eggs; add slowly 1 cup sugar, 1 tsp. vanilla, 1 cup flour sifted with 1 tsp. baking powder and 1/4 tsp. salt; melt 1 tbsp. butter in 1/2 cup hot milk; add to batter, which will be very thin; pour into pan; bake 20 mins., then put this frosting on cake; 3 tbsp. melted butter mixed with 6 tbsp. brown sugar, 2 tbsp. cream, 1/2 cup cocoa and 1/2 cup chopped nuts, or all of either; bake 10 mins. longer. A delicious, never-fail cake.

PEANUT BUTTER CAKE

Cream one-third cup peanut butter and 1 cup sugar; add 2 well beaten eggs, 1 cup milk and 1 tsp. vanilla; add 2 cups flour sifted with 4 tsp. baking powder and 1/4 tsp. salt. Bake in loaf in slow oven (350) for 30 to 35 mins. Ice with peanut butter mocha icing. Pour 3 tbsp. HOT coffee over 1 tbsp. peanut butter, 1/2 tsp. vanilla and 2 cups powdered sugar—beat until creamy.

APPLE SAUCE CAKE

Cream 3/4 cup fat, 1 cup sugar; add well beaten egg; stir 1 tsp. soda in 1 cup apple sauce; add to butter-egg mixture and beat; add 1 cup each chopped dates and nuts, 1 tsp. each cinnamon, cloves, nutmeg, 1/2 tsp. salt; 1 tsp. vanilla, 2 cups sifted flour; pour in shallow pan, bake at 350 for 45 mins. Very good.

SPONGE CAKE

Add 1/4 tsp. salt to 1 cup cake flour, sift 4 times. Beat 5 egg yolks, add grated rind of 1 lemon and juice of 1/2 lemon; beat until light. Beat 5 egg whites stiff, fold in 1 cup sifted sugar, then egg yolks; fold in flour a little at a time; bake in ungreased pan in slow oven (325) 1 hr., or until done; remove from oven, invert pan until cake is completely cold before turning out.

STRAWBERRY SHORTCAKE A LA PEERY

- 1 cup cream of wheat,
- 1 cup sugar,
- 1 teaspoon vanilla,
- 4 egg whites.

Sift dry ingredients together several times. Beat egg whites until stiff, fold into dry mixture, mix thoroughly, then add vanilla.

Pile into a nine-inch cake pan which has been greased and lined with wax paper. Bake about thirty minutes in slow oven (325 degrees), or until pale gold in color and firm to touch. Turn on to a cake rack and remove wax paper while still warm. Just before serving, cover with sliced sweetened strawberries, and decorate (heavily!) with whipped cream. Note: During other berry seasons, substitute for the strawberries. This is particularly delicious with fresh peaches. May be used during winter or out of berry season with bananas.

Sun-Maid Fruit Cake

7 cups Sun-Maid Seedless Raisins	1 cup thick currant jelly	4 teaspoons grated fresh orange rind
2 cups Sun-Maid Puffed Raisins	2 cups butter (one pound)	1 teaspoon vanilla extract
6 cups cut citron	3 cups granulated sugar	10 eggs
2 cups halved candied cherries	4 teaspoons cinnamon	5¼ cups sifted all-purpose flour
3¾ cups ground roasted, unsalted peanuts (approximately one pound)	2 teaspoons nutmeg	½ teaspoon soda
2 cups broken walnut meats	1 teaspoon mace	1 teaspoon baking powder
	1 teaspoon cloves	2 teaspoons salt

Rinse raisins, drain and dry on towel; slice seeded ones. Rinse, drain and dry citron and cherries before cutting. Combine raisins, citron, cherries, ground peanuts, walnut meats and jelly and let stand overnight. Cream butter, add sugar, spices, orange rind and flavoring and cream thoroughly; cover and let stand overnight. In morning, add beaten eggs to creamed mixture and blend thoroughly. Add flour sifted with soda, baking powder and salt and blend. Add fruit and nut mixture and stir until fruit is well distributed. Bake in 2 paper-lined tube pans (about 9x4 inches) in a slow oven (250 degrees F.) about 3¾ hours. Test with pick or cake tester before removing from oven. Baked weight approximately 10 pounds.

Raisin Angel Food

1 cup Sun-Maid Seedless Raisins	1 teaspoon cream of tartar
1¼ cup granulated sugar	9 egg whites (1 cup)
1 cup sifted all-purpose flour	1 teaspoon vanilla extract
¼ teaspoon salt	

Pour boiling water over raisins, let stand 5 minutes, drain and dry on towel. Sift sugar twice; sift flour four times. Add salt and cream of tartar to egg whites and beat until egg whites are stiff but not dry. Fold in sugar gradually, then flour and flavoring. Fold in raisins. Pour into ungreased angel food pan (about 9x3½ inches). Bake about one hour in a slow oven (250 to 300 degrees F.) Invert pan on rack and allow cake to cool; let stand 24 hours before serving.

LEMON POUNDCAKE

1 pkg (8 oz) soft cream cheese	¾ cup milk
4 eggs	2 tablespoons grated lemon peel
1 pkg (1 lb, 2½ oz) yellow-cake mix	

1. Preheat oven to 350F. Grease well and flour a 9-inch tube pan.
2. In large bowl of electric mixer, at medium speed, beat cheese until light and fluffy. Scrape beaters with rubber scraper.

3. Add eggs, one at a time, beating well after each addition.

4. At low speed, beat in cake mix (in 3 additions) alternately with milk (in 2 additions), beginning and ending with cake mix; beat just until well combined. Blend in lemon peel.

5. Turn into prepared pan; bake 55 minutes, or until cake tester inserted in center comes out clean.

6. Let cake stand in pan on wire rack 15 minutes; then turn out onto wire rack; cool completely. If desired, sprinkle with confectioners' sugar.

Makes 12 servings.

Note: This cake is better if made a day before. Store, wrapped in foil, refrigerator.

Raisin Apple Cobbler

1 cup Sun-Maid Raisins	¼ teaspoon salt
4 cups plain apple sauce	¼ teaspoon allspice
½ cup granulated sugar	

Rinse and drain raisins. Blend ingredients, place in a baking dish and set in oven to heat.

BATTER:

½ cup granulated sugar	1¼ cups sifted all-purpose flour
¼ cup shortening	2 teaspoons baking powder
1 egg	¼ teaspoon salt
½ cup milk	½ teaspoon lemon extract

Cream sugar with shortening; add beaten egg and milk. Add flour sifted with baking powder and salt and beat well. Add flavoring and stir to blend. Pour over the hot raisin-apple sauce. Bake in a moderate oven (350 degrees F.) about 40 minutes. Serve hot or cold, plain or with cream.

Serves 6 to 8.

Sun-Maid Surprise

1 cup Sun-Maid Seedless Raisins	1 teaspoon vanilla extract
1 cup whipping cream	1 teaspoon lemon juice
1 cup strawberry preserves	8 squares sponge cake
⅛ teaspoon salt	

Rinse raisins in hot water, drain and dry on a towel; cool. Whip cream thick but not too stiff. Combine raisins, preserves, salt, flavoring and lemon juice and blend. Fold into whipped cream. Serve on squares of sponge cake.

Serves 8.

Layer Spice Cake

1 cup Sun-Maid Seedless Raisins	5 teaspoons baking powder
$\frac{2}{3}$ cup shortening	1 teaspoon cinnamon
$1\frac{1}{2}$ cups granulated sugar	1 teaspoon nutmeg
3 eggs	$\frac{1}{2}$ teaspoon cloves
1 cup milk	$\frac{1}{2}$ teaspoon salt
$2\frac{3}{4}$ cups sifted all-purpose flour	2 teaspoons vanilla extract

Rinse raisins, drain and chop fine. Cream shortening with sugar; add well beaten eggs and stir to blend. Add milk alternately with flour sifted with baking powder, spices and salt and beat. Add raisins and flavoring and mix well. Pour into 3 greased 8-inch layer cake pans. Bake 20 to 25 minutes in a moderate oven (375 degrees F.). Put layers together and frost top and sides with boiled frosting to which has been added one cup chopped seedless raisins. Serves 12 to 14.

Raisin Pound Cake

$1\frac{1}{2}$ cups Sun-Maid Raisins	9 eggs
2 cups butter	$4\frac{1}{4}$ cups sifted all-purpose flour
2 cups granulated sugar	1 teaspoon lemon extract
1 teaspoon mace	1 teaspoon vanilla extract

Rinse raisins in hot water, drain, dry on a towel and slice fine. Cream butter until fluffy, add sugar and spice and cream thoroughly. Add egg yolks that have been beaten until thick and creamy and blend well. Add one-half of flour and mix; add raisins, flavorings and remainder of flour and mix until smooth. Mix in the stiffly beaten egg whites lightly (do not mix batter smooth). Pour into paper-lined loaf pan (about 10x5x3 inches). Bake in a moderate oven (325 degrees F.) $2\frac{1}{4}$ to $2\frac{1}{2}$ hours. Test with cake tester or pick before removing from oven.

Banana Layer Cake

$\frac{1}{3}$ cup Shortning	1 egg
$\frac{1}{2}$ t. salt	2 cups flour
1 t. vanilla	$2\frac{1}{2}$ t. Baking powder
1 cup sugar	$\frac{3}{4}$ cup milk

Combine shortning, salt, vanilla. Add sugar cream. Add egg and beat. Add flour and baking powder alternately with milk. Pour into two 8-inch layer pans; bake in a moderately hot oven (375) 20 to 25 minutes.

Spread banana frosting on cake; slice two bananas in between layers.

Spry-27

Topsy-Turvy Cake

BOTTOM OF PAN:		BATTER:	2 cups sifted all-purpose flour
$\frac{3}{4}$ cup Sun-Maid Seedless Raisins	2 tablespoons butter	$\frac{3}{4}$ cup white sugar	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup brown sugar (packed)	$\frac{1}{4}$ cup shortening	$\frac{1}{4}$ cup shortening	2 teaspoons ginger
$\frac{1}{4}$ cup water	$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup butter	1 teaspoon cinnamon
$\frac{1}{2}$ cup finely cut citron	$\frac{1}{2}$ cup dark molasses	$\frac{1}{2}$ cup dark molasses	$\frac{3}{4}$ cup boiling water
$\frac{1}{2}$ cup quartered candied cherries	2 eggs	2 eggs	1 teaspoon soda
$\frac{1}{2}$ cup chopped walnut meats			

BOTTOM OF PAN: Rinse and drain raisins. Melt butter in bottom of pan (about 7x10 $\frac{1}{2}$ x2 inches), add sugar, water and blend. Combine fruits and nuts and distribute evenly over sugar mixture.

BATTER: Cream sugar, shortening and butter thoroughly; add molasses and beat. Add well beaten eggs and blend. Add flour sifted with salt and spices and beat. Add boiling water in which soda has been dissolved and beat. Pour batter over fruit. Bake on a high grate in a moderate oven (325 degrees F.) about one hour. Run knife around edge of cake and invert onto serving plate. Serve warm or cold, plain or with a fruit juice sauce. Serves 10.

Raisin Peanut Brittle Icing

1 cup Sun-Maid Raisins	Warm coffee infusion (approx. $\frac{1}{3}$ cup)
1 pound (about 3 cups) powdered sugar	$\frac{1}{2}$ teaspoon grated fresh orange rind
4 tablespoons butter	1 cup ground peanut brittle candy

Rinse raisins, drain, dry on a towel, and put through food chopper using medium knife. Work butter and sugar together; add sufficient coffee infusion to moisten. Add raisins, orange rind and peanut brittle, and blend. Add more coffee infusion to give spreading consistency if necessary. Sufficient to ice two layers of cake generously.

Banana Frosting

1 T. Shortning	$\frac{1}{4}$ t salt
1 T. Butter	2 cups sifted confectioner's sugar
$\frac{1}{4}$ t. Lemon extract	1 mashed banana

Cream shortning and butter; add lemon extract, salt, $\frac{1}{2}$ cup sugar and blend well. Add banana and beat; add remaining sugar, beat until light and creamy

Spry-31

Plain Cake

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|-----------------|------------------------|
| 1 cup shortning | 2 eggs |
| 1/2 t. salt | 2 cups flour |
| 1 t. vanilla | 2 1/2 t. baking powder |
| 1 cup sugar | 3/4 cup milk |

Combine shortning, salt, vanilla. Add sugar, cream. Add eggs separately. Add dry ingredients alternately with milk. Pour into two 8-inch layer pans. Bake in moderately hot oven (375 degrees) 25 minutes.

Spry-28

Spice Cake

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|------------------------|-------------------|
| 1/3 cup shortening | 1/2 t. salt |
| 1 3/4 cups brown sugar | 1 1/2 t. cinnamon |
| 3 eggs | 1 1/2 t. cloves |
| 3/4 cup milk | 1 1/2 t. nutmeg |
| 2 cups flour | 1 t. vanilla |
| 3 t. baking powder | 1 cup raisins |

Cream shortening, salt and vanilla; add sugar. Add eggs separately. Add flour sifted with baking powder and spices alternately with milk. Add raisins. Bake in two 9-inch layer pans in a moderate oven (350°) 20 to 25 minutes.

Pet Milk-20

quickly to mixture
 Beat vigorously
 after the addition
 of chocolate, add
 vanilla

Bake at 375°
 in two pans until
 firm in center

1c butter
 2c sugar
 1c mashed potatoes
 2c flour
 3 t baking powder
 3 eggs
 5 t cocoa
 cinnamon, nutmeg,
 cloves, salt

H proc.
 3/4 c milk
 nuts.

Brown Velvet Cake

va proc

Measure $1\frac{1}{2}$ cups flour. Sift with 1 tsp soda
 and $\frac{1}{4}$ tsp salt. Dissolve 1 cup sugar in 1 cup
 sour milk, add 1 egg. Blend in 2 squares melted
 chocolate and 2 tbsp melted butter. Add dry in-
 gredients. Beat after each addition. Add 1 tsp
 vanilla. Turn into buttered 8 x 8 loaf pan. Bake
 35 minutes at 350 degrees.

Gum Drop Cake

va

$\frac{1}{2}$ lb raisins,
 $\frac{3}{4}$ lb gumdrops, no black, cut up
 1 C pecans, heat in little butter
 2 C flour
 2 C shortening
 1 C sugar
 1 egg
 $\frac{3}{4}$ C applesauce
 1 tsp cinnamon
 1/8 tsp cloves, nutmeg
 $\frac{1}{4}$ tsp salt
 $\frac{1}{2}$ tsp soda in 1 Tbs hot water
 1 tsp vanilla
 Bake in wax lined loaf pan, 300 degrees,
 1 hour.

duplicate

UPSIDE-DOWN CAKE

Melt $\frac{1}{3}$ cup butter in heavy frying pan; add $\frac{3}{4}$ cup brown sugar and stir until
 sugar is dissolved; cover bottom of pan with slices of pineapple and place a red
 cherry in center of each slice. Pour sponge cake batter over fruit and bake im-
 mediately at 350 degrees, 25-35 minutes. Serve warm or cold, with whipped cream.

mother

1/2 c shortening
1 c sugar
2 eggs
2 c flour
1/2 t baking powder
1 can Libby's soup
cinnamon, cloves

ppc.

C-12

SAN DIEGO CONSOLIDATED GAS & ELECTRIC CO.
HOME SERVICE DEPARTMENT
Mildred L. Kier

CHERRYLONG

1/2 c. sugar

3 eggs

1/2 c. flour, cake

1 Tbsp. lemon juice

1/2 tsp. baking powder

1/2 tsp. grated lemon rind

Dash of salt

METHOD:

Sift the flour, measure, add the baking powder and salt and sift again. Separate the eggs. Turn the egg whites into the small mixer bowl and beat until they are stiff, but not dry. Add 1/2 cup of sugar gradually and continue to beat for about 1 minute or until the sugar is dissolved. Place egg yolks in large mixer bowl and beat until they become thick and lemon colored; add lemon juice and rind and the remainder of the sugar. Beat 2 or 3 minutes. Add the beaten yolks to the egg whites slowly. Add the flour to the egg mixture, beating slowly until all ingredients are thoroughly blended. Pour batter into jelly roll pan (about 10x14 inches) lined with waxed paper lightly oiled; bake in a moderate oven (350° F) for 20-25 minutes. Turn out on a sheet of cheesecloth which has been lightly sprinkled with confectioners' sugar;

(over)

remove paper quickly from bottom of cake and trim off crusty edges. Roll as a jelly roll while still warm in the cheesecloth. When cool, unroll, spread with cherry filling and quickly roll back into shape. Just before serving, sprinkle roll with sifted confectioners' sugar or cover roll with sweetened whipped cream. Makes 6-8 servings.

CHERRY FILLING

$\frac{1}{2}$ c. sugar

3 Tbsp. cornstarch

1 Tbsp. butter

$\frac{1}{2}$ tsp. red coloring

$\frac{1}{2}$ c. cherry juice

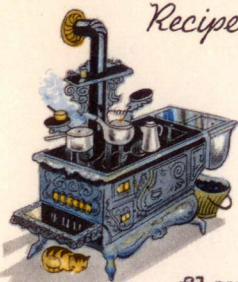
$1\frac{1}{2}$ c. canned pie cherries

METHOD:

Combine the sugar and cornstarch; add the cherry juice, cherries, coloring. Cook over low controlled heat of the surface flame until thickened. Add the butter and cool.

Here's what's cookin' Light Fruit Cake Serves _____

Recipe from the kitchen of Lucille Canglose



1 lb. butter	1 lb. White Raisins
2 cups sugar	1/2 lb. Cherries
8 to 10 eggs	(candied)
1 1/2 oz. lemon extract	1/2 lb. Pineapple
4 cups flour	(candied)
	1 to 1 1/2 lbs.
(reserve 1/2 cup of	Pecans
flour to dredge candied fruit)	

Bake in three small loaf pans or 1 large (solid) tube pan
and 1 small loaf pan.

Cover with foil or brown paper for first half baking time
Oven temp.: 250 to 275 degrees.

Large cake: Approx. 1 1/2 to 2 hrs; Loaf: Approx. 1 hr

Busy Day Cake

1 2/3 C. flour 2 1/2 t. B Powder
1 C sugar 1/3 cup shortening
1/4 t. salt part butter for flavor

1 Egg 1 t. flavoring 2/3 C. milk

Sift flour once before measuring
Then sift flour sugar salt + B Powder
in mixing bowl Add shortening, milk
in beater egg & flavor all at once
Beat all together for two min.
Pour into pan & Bake 25 to 35 min.

Cheese Cake

9" pie plate

crust 1/2 graham cracker

1/4 C melted butter

Bake 5 min. 350° Let
cool 5 min.

Cake: 3 cakes of cream cheese

2 eggs

1 tsp vanilla

1/2 C sugar

Whip & pour in crust

Bake 15 min. 350° Let
cool 5 min.

Topping:

1 hot sour cream

Hampshire

2 tbsp. sugar

1 tsp. vanilla (over)

Whip pour on cake.

Bake 5 min. Better after
24 hours in ref.

Use toothpick test.

Do not attempt to remove from pans until completely cool.

If wrapped tightly in foil this cake will not dry out and will keep for months.

Solid pan must be used so as not to lose butter.

This recipe also makes a very tasty cookie (drop).

May 1916
Good House Keeping
sandwich recipes

at 350°

Icing

Mix 3 T melted butter 5 T Brown
sugar 2 T cream and 1/2 cup
sh. coconut or chopped nuts
spread on while cake is still
warm Place very low under
broiler with heat turned low
till it Bubbles all over and
becomes brown

APRICOT SPONGE TORTE

DIET DESSERTS—Cake

Sunny diet-pack apricots sparkle atop a delicate spongecake

Bake at 325° for 30 minutes . . . makes 1 eight-inch cake

1/3 cup sifted cake flour

1/2 teaspoon baking powder

Dash of salt

2 eggs

1/4 cup sugar

1/2 teaspoon vanilla

1/2 teaspoon almond extract

1 can (about 8 ounces) diet-pack apricot halves

1 teaspoon cornstarch

1. Sift cake flour, baking powder, and salt onto waxed paper.
2. Beat eggs until foamy in a medium-size bowl; beat in sugar gradually until mixture forms soft peaks. (Beating will take about 10 minutes in all with an electric beater.) Stir in vanilla and almond extract; fold in flour mixture. Pour into a greased 8-inch layer-cake pan with removable bottom.
3. Bake in slow oven (325°) 25 minutes. While cake bakes, drain syrup

JAN. 66—2



Mexican Wedding Cakes

1 cup soft buttered margarine

1/4 to 1/2 cup of confectioners sugar

1/2 teaspoon salt

1 Tablespoon almond extract or 2 tsp vanilla

2 cups sifted all purpose flour

1-2 cups pecans ground (Can be less)

Cream butter and sugar. Add salt flour vanilla and pecans. Mix well. Chill dough until easy to handle.

APRICOT SPONGE TORTE (continued)

- from apricots into a cup; measure out 1 tablespoonful and blend with cornstarch in a small saucepan, then stir in remaining syrup. Cook, stirring constantly, until sauce thickens and boils 3 minutes.
4. Remove almost-baked cake from oven; arrange drained apricot halves, rounded side up, in a ring on top; spoon half of the hot sauce over; return to oven.
 5. Bake 5 minutes longer, or until cake pulls away from side of pan. Spoon remaining sauce over apricots to glaze.
 6. Cool cake in pan on a wire rack 5 minutes; remove, leaving cake on its metal base. Cut into 8 wedges. Serve warm.

Dieter's serving: 1 wedge—72 calories.

Roll into 1 inch balls. Put on ungreased cookie pan. Flatten with bottom of small tumbler dipped in flour. Bake in 325° oven until done. — 350 — 12-15 minutes better while warm roll in confectioners sugar. I grease cookie pan lightly.