



*Jo & Bryan Harrison 50th Wedding Anniversary*

# Cakes



- |                             |                                       |                                   |
|-----------------------------|---------------------------------------|-----------------------------------|
| <i>14 Karat Cake</i>        | <i>Fruit Cocktail Cake</i>            | <i>Pineapple Upside Down Cake</i> |
| <i>Amazin Raisin Cake</i>   | <i>German Chocolate Cake</i>          | <i>Plum Corncake</i>              |
| <i>Applesauce Cake</i>      | <i>Gingerbread</i>                    | <i>Potato Cake</i>                |
| <i>Baby Cheesecakes</i>     | <i>Grammie Stitt's chocolate cake</i> | <i>Pound Cake</i>                 |
| <i>Basbusa (bass-bu-sa)</i> | <i>Grandma Leipper's Ginger Bread</i> | <i>Pumpkin Bread</i>              |
| <i>Blueberry Corncake</i>   | <i>Grandma Leipper's Spice cake</i>   | <i>Sherry Cake</i>                |
| <i>Bread Cake</i>           | <i>Gum Drop Cake</i>                  | <i>Strawberry, Anglefood Cake</i> |
| <i>Brown Velvet Cake</i>    | <i>Happy Day Cake</i>                 | <i>Strawberry Sauce</i>           |
| <i>Carmel Icing</i>         | <i>Jam Cake</i>                       | <i>Strawberry Shortcake</i>       |
| <i>Carrot Cake</i>          | <i>Lemon Jello Cake</i>               | <i>Tofu Blueberry Corncake</i>    |
| <i>Crumb Cake</i>           | <i>Nammura</i>                        | <i>Tofu Whipped Cream</i>         |
| <i>Date Nut Torte</i>       | <i>Old Fashion Lemon Sauce</i>        | <i>Wacky Cake</i>                 |
| <i>Dried Fruit Cake</i>     |                                       |                                   |
| <i>Fresh Apple Loaf</i>     |                                       |                                   |
| <i>Fresh Pear Cake</i>      |                                       |                                   |

## Crumb Cake

Jo Harrison

2 cups brown sugar  
2 cups flour  
1/2 cup shortening  
1 cup sour milk or  
buttermilk

1 teaspoon soda  
pinch salt  
1 egg  
chopped raisins or nuts

Mix brown sugar flour and shortening as for pie crust. Take out 1/2 cup for topping. Put soda in buttermilk and add to flour mix. Add salt, stirred egg, then beat. Add raisins and/or nuts. Pour into greased 8" square pan. Sprinkle on topping. Bake in moderate oven about 25 minutes until done.

*This was so good. Mother made it on camping trips occasionally. Dorothy and I just don't have the knack to make it like Mother made it. - VJL*

Crumb Cake (Mom)	
2 c. sugar	2 eggs
1 c. shortening	2 c. sour milk
3/4 c. flour	2 tsp. soda
pinch salt	
sub together	Crumbs
2 tbsps. baking molasses	1/2 c. flour
1 tsp. nutmeg	bitted size of walnut
1 " cloves	1/2 c. sugar
1 " cinnamon	
1 c. raisins	THIS IS A LARGE CAKE

Leah Grosse



"A LITTLE FLIBBERTIGIBBET!" I thought the minute I clapped eyes on my son's bride coming down the Pullman steps. "Can't boil water, I bet!" It made me sick. Donnie meeting Paula on that cruise and marrying her. I'd had Nan Blaine here at home all picked out for him. Nan can cook.



WELL, SHE AND DONNIE got to housekeeping. And right afterwards was our church's annual Cake Sociable. Paula, brash as anything, promised a chocolate cake. "I hate to think what it'll be like!" I told my married daughter, Minnie. "I guess our family'll have to eat crow before all those folks!"



BUT I GOT MY COME-UPPANCE, all right! Because Paula's chocolate cake beat my cake, and Minnie's and Nan Blaine's all hollow! It was a new kind, with a custard filling—sort of a cross between Fudge Cake and Boston Cream Pie. The most delicious thing! Folks went crazy over it!



AND PAULA WAS REAL MODEST. "I couldn't have made such a rich-colored, rich-tasting cake without Baker's Chocolate," she said. "And only Baker's Chocolate ever gives frosting such satiny gloss and moistness! Baker's Chocolate is so much richer, mother always said." And says I, "Paula, your mother brought you up right. And I tell you we're proud to have you in our family!"



**PAULA'S GOLDEN CREAM CHOCOLATE CAKE**

2 cups sifted Swans Down Cake Flour	1 1/4 cups sugar
2 teaspoons Calumet Baking Powder*	2 eggs, unseasoned
1/4 teaspoon soda	3 squares Baker's Unsweetened Chocolate, melted
1/2 cup butter or other shortening	1 cup milk
	1 teaspoon vanilla

Sift flour once, measure, add baking powder, soda, and salt, and sift together three times. Cream butter together until light and fluffy. Add eggs, one at a time, beating thoroughly after each. Then add chocolate and blend. Add flour, alternately with addition until a small amount at a time, beating after each greased 9-inch pans in moderate oven (350° F.) 30 minutes. Spread Golden Cream Filling between of cake.

\*If Calumet baking powder is used, adjust the proportions as recommended by the manufacturer.

**GOLDEN CREAM FILLING**

Combine 1/4 cup sugar, 3 tablespoons Swans Down Cake Flour, and 1/4 teaspoon salt in top of double boiler. Place over boiling water and cook 10 minutes, stirring constantly. Pour small amount of mixture over 2 slightly beaten egg yolks, stirring vigorously; return to double boiler and cook 2 minutes longer, stirring constantly. Add 1 teaspoon vanilla and cool. If deeper yellow tint is desired, add few drops of yellow coloring. Makes enough filling to spread between two 9-inch layers.

**CHOCOLATE FLUFF FROSTING**

Cream 4 tablespoons butter, add 1/4 cup sifted confectioners' sugar and blend. Add 1 teaspoon vanilla, and 1/4 teaspoon salt. Beat two egg whites until stiff, 2 tablespoons at a time, beating after each addition until stand in peaks. Add to chocolate mixture, adding gently but thoroughly, only enough to blend. Makes enough frosting to cover top and sides of Golden Cream Chocolate Cake.

(All measurements are level.)



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BETTER HOMES & GARDENS, March, 1938

from Jo Harrison's 1930's recipe book

*Since moving to Reno, I have had disastrous results with cake baking at 5,000 ft. I found out a hotter oven, by 250, reducing leavening by half helps and that cakes may take a little longer to bake.*

*This is one cake that I had trouble with. I had to add extra flour as well as cut the baking powder and up the temperature to 400 degrees (at 5000 altitude only) - VJL*

## Potato Cake

Jo Harrison

1 cup butter	1 teaspoon cloves
2 cup sugar	1 teaspoon cinnamon
4 eggs	1 teaspoon nutmeg
1 cup mashed potatoes	2 teaspoon baking powder
1/2 cup milk	1 cup walnuts
2 cup flour	1 teaspoon vanilla
5 teaspoon or 1 square cocoa	1/2 teaspoon salt

Cream sugar and butter. Add eggs, beating after each one. Add mashed potatoes. Sift flour with cocoa, cloves, cinnamon, nutmeg, baking powder, and salt. Add alternately with milk. Add vanilla. Fold in nuts. Pour into greased and floured cake pans.

Bake at 350. Check at 25 minutes. Frost with chocolate frosting.

Potatoe Cake. # Jo Harrison  
2 cups sugar 1 cup Butter  
1 " potatoes 1 " Walnuts  
1/2 " milk 2 " flour  
2 teaspoons B. Powder 4 eggs  
well beaten 5 teasp. chcol.  
1 teasp. cloves, cinn, nutmeg

© *The Laundry - In the summer, clothes may be washed without any fire by soaking overnight in soapy soft water, rubbing out in the morning, soaping the dirty places and laying them in the hot sunshine. By the time the last re spread out to bleach, the first may be taken up, washed out and rinsed. This, of course, requires a clean lawn.*

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## Date Nut Torte

1 cup flour	1/4 cup shortening
1 cup chopped dates	1 cup sugar
1 teaspoon soda	2 eggs
1 cup boiling water	1 cup chopped nuts

Sift flour; Combine dates and soda, add boiling water, let stand. Cream shortening and sugar, add eggs; add flour alternately with the date mixture; add nuts. Pour into a loaf pan, bake at 325 degrees for 45 minutes.

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## German Chocolate Cake

Diane Leipper

2 1/2 cups flour	2 cups sugar
1 teaspoon soda	4 separated eggs
1/2 teaspoon salt	(beat whites till stiff)
1 pkg German sweet chocolate	1 teaspoon vanilla
1/2 cup boiling water	1 cup buttermilk
1 cup butter	

Sift dry ingredients. Melt chocolate in water. Cream butter and sugar; add egg yolks one at a time; add chocolate mixture and vanilla; add flour alternately with the buttermilk. Fold in beaten egg whites. Bake at 350 degrees for about 30 minutes. Cool cake before frosting.

### Frosting

1 cup evaporated milk	1 teaspoon vanilla
1 cup sugar	1-1/3 cup coconut
3 yolk egg	1 cup chopped pecans
1/2 cup butter	

Mix all ingredients except last two, in a saucepan, cook over medium heat, stirring constantly till thickened, about 12 minutes. Remove from heat, add the coconut and pecans, beat until cool. Frost cake.

From the Baker's Chocolate wrapper

*This is one of Gramp Harrison's favorite cakes. He usually requested it for his birthday - DLL*

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## Jam Cake

3 eggs	1 teaspoon soda
1-1/2 cups sugar	1 teaspoon cinnamon
1 cup jam	1 teaspoon nutmeg
1/2 cup butter	2-1/2 cups flour
1 cup sour milk	

Cream butter and sugar, add eggs and beat. Add jam and mix well. Add flour sifted with dry ingredients alternately with sour milk. Bake in 350 degrees oven for 25 -30 minutes.

*☺ Those who raise their own melons will need no instruction on the subject of serving and eating them. After the fruit is well grown, a good shot-gun and a keen eye on the "patch" is all that is necessary to secure a ripe crop.*

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## Grammie Stitt's Chocolate Cake

Mari Stitt

Combine 1 cup sugar, 1 egg, 1 cup cocoa and 1 cup water. Boil for 5 min. Set aside. Cream 1/2 cup butter with 1 1/2 cups sugar and 2 eggs. Add 1 teaspoon vanilla. Dissolve 1 teaspoon baking soda in 1 cup water. Add water to butter alternately with 2 cups flour. Add cocoa mixture and beat well. Bake in moderate oven. Single or double layers.

*Dean and his sister always requested this for family potlucks. - MFS*

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## Brown Velvet Cake

Virginia Leipper

1 1/2 cups flour	1 egg
1 teaspoon soda	2 squares chocolate
1/4 teaspoon salt	2 Tablespoon butter
1 cup sugar	1 teaspoon vanilla
1 cup sour milk	

Dissolve sugar in the sour milk, add egg. Melt the chocolate and butter, add to the milk mixture. Add dry ingredients, beat well, add vanilla. Turn into an 8x8 pan and bake for about 35 minute at 350 degrees.

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## Lemon Jello Cake

Jo Harrison

1 pkg. yellow cake mix	3/4 cup water
4 eggs	1 pkg lemon jello
3/4 cup salad oil	

Combine all ingredients and beat for 4 minutes. Pour into greased 9x13 pan. Bake in 350 oven for 35 to 40 minutes. Remove cake from oven and punch holes all over with a fork while still hot. Pour lemon sauce over top of cake

Lemon Sauce

2 cups powdered sugar	juice and grated rind of 2 lemons
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Mix powdered sugar, lemon juice, and rind. Pour over warm cake.

*Lemon Jello cake was also submitted by Karen as one her Mother, Leah Grosse often made. - DLF*

I remember seeing Mother use a wire whip to whip egg whites. She whipped them on a platter. - VJLL

February 1921

Pictorial Review for February, 1921 69



"Good home-made food promotes happiness and contentment"

## The Royal Baking Service from The Royal Educational Department

*Editor's Note*—The best way to put a cake together; how to test the oven heat without a thermometer; how to make ten cakes from one easily prepared recipe—these and many other things which every woman wants to know are continually being proved by experts of the Royal Educational Department. So from time to time, we will give readers of the "Pictorial Review" the benefit of the shorter cuts and new discoveries that are being worked out daily by this Department.

### Cake Discoveries

#### Three Eggs to Make Two Cakes

Many a woman hesitates to make cakes in these days of high egg prices because she thinks it takes four or five eggs to make a really good cake. Yet illustrated here are two delicious cakes (recipes below) that any woman would be proud to say she made. The secret is this:—Use fewer eggs and more Royal; for example, in a four egg cake recipe omit two eggs and add two extra teaspoons of Royal Baking Powder. This will not alter in any way the palatability or appearance of your cake. Either the "batter" method or the method of creaming the shortening first can be successfully used in these cakes. If butter, nut butter or other shortening is too hard to cream easily, rinse the mixing bowl with hot water, dry and add to the shortening a tablespoon of milk from the amount measured for the cake. With this assistance cold hard butter may



#### Ten Cakes from One Recipe

As many as ten cakes can be made from the recipe for Royal Drop Cakes given below. Here are a few examples—

**Chocolate Cake**—To cake batter, add two squares of melted unsweetened chocolate.

**Mocha Fruit Cake**—Use brown sugar, a half cup of strong coffee in place of half the milk, and add one cup floured and chopped raisins or dates.

**Orange Drop Cakes**—In place of the vanilla, use orange extract; bake in individual tins and cover cakes with white icing to which grated orange rind has been added.

**Spice Cakes**—Sift two teaspoons cinnamon with the other dry ingredients.

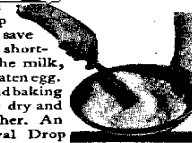
**Layer Cakes**—Bake in two or three layer cake tins and put together with jelly, marshmallow, chocolate, coconut, fruit, or cream filling.

#### Cake Success Secrets

- (1) Choose only the best materials to prevent cake failures. The best is most economical in the end.
- (2) Be accurate in all your measurements. All recipes appearing on these pages are made up with level measures.
- (3) For fine textured cakes, where egg whites are added last, stir them well into the batter, without beating, otherwise large holes are apt to appear in your cake.
- (4) Many a good cake beautifully mixed is ruined by putting it in too hot or too cold an oven. All cakes should be baked in the center of the middle shelf—where the heat is uniform. Layer and small cakes should bake quickly in a hot oven—loaf cakes at a moderate temperature for a longer time. Send to us for the glazed paper oven test.

#### Quick "Batter" Method of Mixing Cake

FOR cakes in which less than a half cup of shortening is used, save time by melting the shortening, floating it on the milk, and mixing with the beaten egg. Sift the sugar, flour, and baking powder and mix these dry and liquid ingredients together. An example is the Royal Drop Cake recipe below.



### Have You the New Royal Cook Book?

It contains the recipes you have admired so much in Royal advertisements, together with other recipes and discoveries. We will send it to you free and also answer any inquiries you have on home baking. Address—

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This is the second of the Royal Baking Service

### Cut these out and Put in Your Cook Book

#### Orange Cream Layer Cake

$\frac{1}{2}$  cup shortening 1 cup sugar  
1 egg 1 cup milk  
 $1\frac{1}{2}$  cups flour  $\frac{1}{2}$  teaspoon salt  
4 teaspoons Royal Baking Powder  
1 teaspoon vanilla extract  
1 cup sweetened flavored whipped cream

Cream shortening; add sugar gradually, beating well; add beaten egg, one-half milk; mix well; add one-half flour sifted with salt and Royal Baking Powder; add remainder of milk, then remainder of flour and

#### Jelly Meringue

White of 1 egg  $\frac{1}{2}$  cup currant or grape jelly  
Put egg white and jelly together into bowl and beat with egg beater—or wire whip—until stiff.

#### Fudge Squares

1 tablespoons shortening  
1 cup sugar  
1 egg  
2 squares unsweetened chocolate  
 $\frac{1}{2}$  teaspoon vanilla extract



☺ *Hints to the employed*

*Be neat in person and dress  
Do not waste time in gadding about and gossip.  
Always follow your mistress' plan of work, or explain why  
you do not.  
Never tell tales out of the family, or repeat in one what you have  
seen in another.*

---

## Happy Day Cake

Leah Grosse

→ Sift

2 1/4 cup flour	1 teaspoon salt
3 teaspoons baking powder	1 1/2 cup sugar

→ Add

1/2 cup shortening	1 teaspoon vanilla
1 cup milk	2 eggs, unbeatn

Stir shortening, add dry ingredients, add 3/2 cup of milk and mix. Beat 2 minutes. Add eggs and remaining milk, Beat one minute more. Bake in layers or 13 X 9 X 2 pan at 350 degrees for 25 minutes for layers or 35 minutes for sheet cake. Frost with boiled icing and coconut.

### BROILED ICING

Mom often used this for her Happy Day Cake. If you broil it too long, it gets too hard to cut.

1/2 cup soft butter  
2/3 cup brown sugar, packed  
1/4 cup cream (20% butterfat)  
1/2 cup chopped nuts  
1 cup moist shredded coconut

Mix ingredients. Spread over top of warm 13" X 9" cake. Place low under broiler until mixture browns.

*Karen Grosse Smith*



## Pineapple Upside Down Cake

Sylvia Spickler

1 1/2 cup white sugar	butter
3 eggs - beaten for 5 min.	1 1/2 cup flour mixed with 1 1/2
1/2 cup water	teaspoon baking powder, 1/4
1 1/2 cup brown sugar	teaspoon salt - sift 3 times
2 Tablespoons melted	pineapple

Mix butter & brown sugar in skillet. Arrange pineapple & pour in batter. Bake 50 minutes at 350 degrees.

*Jeannine Rupert contributed this recipe. It was from her mother's recipe box. the recipe below was written by Leah, Pineapple Upside Down Cake also showed up in the collections of other family cooks. - DLL*

Pineapple Upside Down Cake Leah Grosse

1 1/2 c. white sugar

3 eggs - beaten 5 min.

1/2 c. water

1 1/2 c. flour - 1 1/2 tsp. baking powder - 1/4 tsp. salt } sift 3 times

1 1/2 c. brown sugar

2 tbsp. melted butter

pineapple

Mix butter & brown sugar in skillet.

Arrange pineapple & pour in batter. Bake

50 min. at 350° (Ant Sylvia)

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## Gingerbread

Virginia Leipper

1/2 cup butter	1 teaspoon soda
1/2 cup sugar	1 teaspoon ginger
1 cup molasses	1 teaspoon salt
2 eggs	1/2 teaspoon cinnamon
2 cups flour	1/2 cup milk

Cream butter and sugar, add eggs, beating after each egg. Add molasses. Sift together dry ingredients. Add alternately with milk. Pour into a greased and wax lined pan. Bake in a moderate (350) oven for about 45 minutes.

Lemon Sauce tastes great on just-out-of-the-oven gingerbread

From: Old Aunt Dinah Cook book

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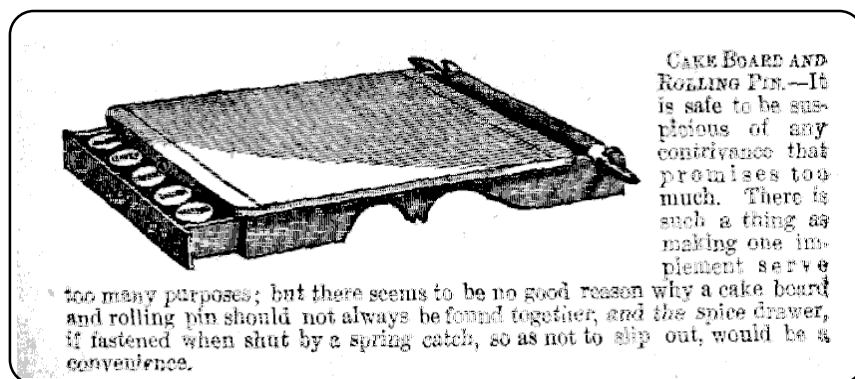
## Old Fashion Lemon Sauce

Diane Leipper

1 cup sugar	1 egg, well beaten
1/2 cup butter or margarine	3/4 teaspoon grated lemon peel
1/4 cup water	3 Tablespoons lemon juice

Combine all ingredients in medium saucepan. Heat to boiling over medium heat, stirring constantly. Serve warm

Source: Betty Crocker Cook Book



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## Grandma Leipper's Ginger Bread

Dana Stitt Lovelace

1 cup sugar	1 teaspoon cinnamon
1 cup butter	1 teaspoon soda dissolved
1 cup sour milk	1 cup molasses
2 eggs	flour
1 Tablespoon ginger	

Bake in loaf pan

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## Grandma Leipper's Spice cake

Dana Stitt Lovelace

1/2 cup butter	1 teaspoon soda
1/2 teaspoon nutmeg	1 cup buttermilk
1/2 teaspoon cloves	1 cup brown sugar
2 teaspoon cinnamon	3 eggs
1 teaspoon allspice	2 cups flour
1 cup sugar	

Bake in layers

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## Wacky Cake

Janet Leipper Smith

1-1/2 cup flour	1 teaspoon vanilla
1 cup sugar	1 Tablespoon vinegar
1 teaspoon baking soda	3/8 cup oil
3 Tablespoons cocoa	1 cup water

Put dry ingredients in an ungreased 8x8x2 pan. Pour in other ingredients over top. Mix well with a fork. Bake at 350 degrees for 30 minutes.

Janet got this recipe from a friend.

## Caterpillar Cake

"Twinkies"  
frosting  
decorations

Use twinkies to make a caterpillar shape  
on any other shape. - letters & numbers  
work well. Frost the exposed parts of  
cakes and decorate. Round cupcakes can  
be used for the head

I made the caterpillar cake from a magazine article  
for Blake's 5th birthday. It was a major hit and both  
boys have requested twinkie cakes for their birthday since.  
This is a huge overload of sugar, but its easy, impressive  
and very tasty.

Dana Stitt Lovelace

## Pound Cake

Dana Stitt Lovelace

2 sticks of butter  
(1/2 pound)  
1 3/4 cup sugar  
2 cups flour

2 teaspoons lemon or vanilla  
5 eggs at room temperature

Cream butter and sugar until fluffy. Add eggs one at a time, beating well after each addition. Add  
flavoring and flour gradually. Pour into greased and floured stem pan. Bake at 350 for one hour. Ice  
if desired.

*A very old recipe given to Dana and Chris as a wedding gift 1972 by  
Elizabeth Hill DeYoung in Knoxville, Tenn., a relative of Chris' - MFS*

## Worcester Round Cake

1 C butter  
2 C sugar  
4 eggs  
3 C flour  
1/4 t salt  
1 t cream of tartar  
1/2 t soda  
1/2 C milk  
1 t vanilla  
1/4 t mace

Cream butter and sugar then add yolk  
beaten until lemon color. Mix and  
sift together flour, salt, cream of tartar,  
and soda. Add alternately with milk  
Beat well add vanilla and mace last.

fold in whites beaten stiff. Bake in  
greased and floured tube pan 350°

45 minutes

Jo Harrison

## Fresh Pear Cake

Virginia Leipper

- |                        |   |
|------------------------|---|
| 2-1/4 cups flour       | 1-1/2 cups sugar  |
| 1 teaspoon baking soda | 2 large eggs  |
| 1/2 teaspoon salt      | 1 teaspoon instant coffee dissolved in<br>3/4 cup hot water then cooled |
| 3 to 4 ripe firm pears |   |
| 3/4 cups butter        |   |

Core pears (do not peel) and chop fairly fine. Cream butter and sugar; beat in the eggs till blended. Sift the flour, soda and salt, add alternately with the cooled coffee; fold in the pears. Pour in a greased 13x9x2" pan, sprinkle with the streusel topping. Bake in a 350 degrees oven about 45 to 50 minutes. Best served fresh from oven.

### Streusel Topping

- |                     |                     |
|---------------------|---------------------|
| 1/2 cup brown sugar | 1 teaspoon cinnamon |
| 3 Tablespoon flour  | 2 Tablespoon butter |

Mix as for pastry till crumbly, work in 1/2 cup finely chopped pecans or walnuts.

### SPICY PEAR BREAD

#### PASTRY-

- |              |                      |
|--------------|----------------------|
| 1/4 c butter | 1 egg                |
| 3/4 c milk   | 2 pkg. yeast         |
| 1/2 c sugar  | 1/4 c lukewarm water |
| 2 t salt     | 3-6 c flour          |

#### FILLING -

- |                              |                    |
|------------------------------|--------------------|
| 1 lb. dried pears or apples  |                    |
| 1/2 lb. prunes / 1/4 c lemon |                    |
| 1/2 c raisins                | 1/2 t cinnamon     |
| 3/4 c figs                   | 1 t nutmeg         |
| 1/2 c nuts                   | 1/2 c sugar        |
| juice of lemon               | 1/4 c kirsch       |
|                              | 3/4 c dry red wine |

make pastry - 2 egg  
heat butter & milk to warm, stir until butter melted. Add sugar, salt, & egg. Dissolve yeast in warm water. Stir into first mixture. Beat in

flour, knead, rise.  
Filling - cook pears & prunes until tender. Put pears, prunes, raisins, & figs through grinder. Add nuts, lemon juice, citron, cinnamon, nutmeg, sugar, & kirsch. Blend thoroughly. Add red wine to make very thick jam.  
Punch dough, divide in two. Roll each into 12" square. Spread with filling. Turn in ends and roll like jelly roll. Prick surface; brush with eggs. Let rise. Bake 50 min

Anita Leipper

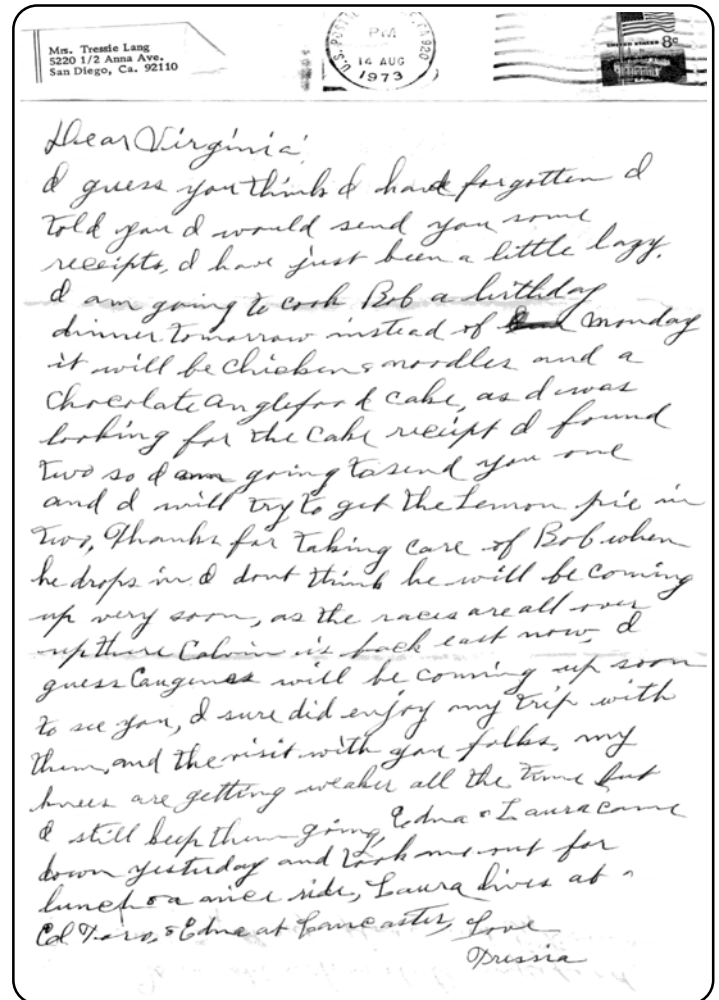
*Strawberry Angel Food Cake is one of our family favorites. It was a highly requested birthday cake. Mom says she got it from Leah - DFL*

## Strawberry Angle Food Cake

Virginia Leipper

- 1 pkg angel food cake mix
- 3 cartons fresh strawberries
- 1 pint real whipping cream (can use cool whip if transporting the cake)

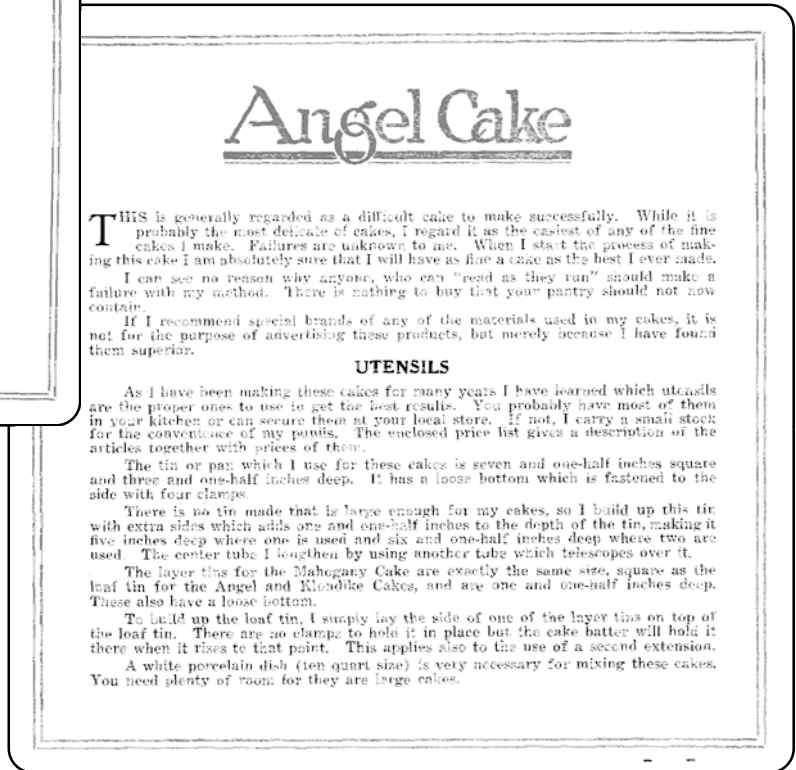
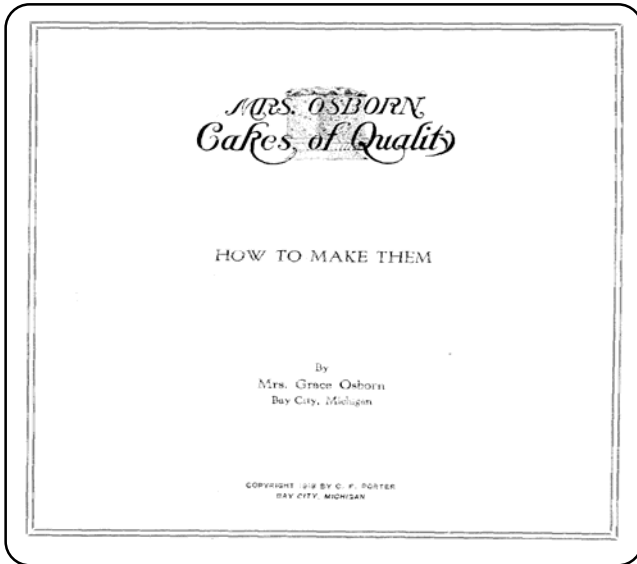
Mix and cook the cake according to directions on the package. Clean and destem strawberries. Slice berries in half, including large ones. Whip cream till stiff, add berries gently, (may add a little sugar) refrigerate until cake is ready to spread. When cake is cool slice it in half horizontally. Add a layer of berry cream mixture on bottom layer. Add top layer and cover with remaining berry cream mixture. Decorate with remaining berries. Chill till ready to serve.



*Aunt Tress made angel food cake from scratch. She always brought one to family gatherings - delicious! - VJL*

*Mom says Aunt Tress once made an Angel Food cake using peanut butter. It was the only time Mom wasn't too enthusiastic about the results. - DFL*

*This is from a book dated 1919. I found it in my box of recipe books. Must have gotten it from Mother. DLL*



## Bread Cake

Mary Stitt

- 1 cup sponge bread
- 1 cup sugar
- 1 cup cooked raisins
- 3 Tablespoon lard
- 1 teaspoon soda

- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1 egg

Mix ingredients, adding enough flour to make a cake type batter. Pour batter into greased pan; bake at 350 degrees till done about 25 minutes.

*Thinking about Aunt Tress. She married a baker and they had a cafe in Oklahoma which is where she learned to bake by weight. She liked to make her own noodles and served us chicken noodles several times. She used the left over egg whites for angel food cake. Unforgettable! - MFS*



*I think that this recipe came from some friends of  
Jo Harrison. VJL*

## Gum Drop Cake

1/2 lb. raisins	1/4 teaspoon salt
1/2 lb. (no black) gum drops	1/2 cup shortening
1/2 cup pecans	1 cup sugar
butter	1 egg
2 cups flour	3/4 cup applesauce
1/2 teaspoon cinnamon	1/2 teaspoon soda
1/8 teaspoon cloves	1 Tablespoon hot water
1/8 teaspoon nutmeg	1 teaspoon vanilla

Cream shortening and sugar together, add egg, beat. Heat pecans in a little butter. Dissolve soda in the hot water. Sift the flour with the dry ingredients, add alternately with the applesauce and soda. Add the vanilla, beat well. Fold in the raisins, gum drops and pecans. Pour into a greased loaf tin that has been lined with wax paper. Bake in a slow oven 300 to 325 degrees for about 1 hour.

### © *Flavoring, Extracts, Fruit-juices, Etc.* ©

*The following directions for the preparation at home of extracts, etc., are contributed by a trustworthy and experienced dealer, and may be relied upon. Of flavoring extracts put up for the general market, almond and peach are seldom pure, and are sometimes even poisonous. The other kinds are less liable to be adulterated.*

*To prepare vanilla, take one ounce of fresh vanilla beans, cut fine, and rub thoroughly with two ounces granulated sugar, put in a pint bottle, and pour over it four ounces pure water, and ten ounces of ninety-five per cent deodorized alcohol. Set in a warm place, and shake occasionally for fourteen days.*

*To prepare lemon, cut in small pieces the rinds of two lemons, put in a four-ounce bottle, and fill with deodorized strong alcohol, set in a warm place for a week; then put tow drams fresh oil of lemon, four ounces of deodorized strong alcohol, and the juice of half a lemon, in a bottle of sufficient size to hold all; the strain in the tincture of lemon peel.*

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## Amazin Raisin Cake

Glenna Meyers

3 cups flour	1/2 teaspoon nutmeg
2 cups sugar	1/2 teaspoon salt
1 cup Best Foods Mayonnaise	1/4 teaspoon cloves
1/3 cup milk	3 cups chopped apples
2 eggs	1 cup raisins
2 teaspoon baking soda	1/2 cup chopped walnuts
1 1/2 teaspoon cinnamon	

Beat the first ten ingredients (to apples), for 2 minutes. Stir in the apples, raisins and walnuts. Pour into two greased 9" cake pans. Bake for 45 minutes at 350 degrees. Frost with whipped cream (about 2 cups).

*The Wally Byam Caravan Club (Airstream trailers) has been a source of many memorable meals in our family and the sources of a lot of recipes. Bryan and Jo Harrison started what has become a three generation tradition of belonging to the club. I remember the club pot lucks were always a special event with Grandma and Gramp Harrison. Happy hours also a club tradition, produced a wide variety of appetizers and other before dinner treats. Several of Grandma's recipes came from club members or people she and Gramp met while traveling in their trailer. There are also recipes that Mom has gotten from members of the club she and Dad belong to. Bryan, Anita, Janet and I have had many opportunities enjoy some of those special pot lucks with Grandma and Gramp and with Mom and Dad. I guess now it will be Bryan and I carrying on the Airstream tradition and we will need to gather the next generation of club recipes. - D.L.L*



This pen and ink drawing is by Lloyd Brown a member of the Monterey Bay Unit of the Airstream Club

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## Fruit Cocktail Cake

Dawn Cox

1/2 cup sugar	1/2 teaspoon salt
2 eggs	2 cups fruit cocktail
2 teaspoon soda	2 cups flour

Icing

1 cube butter	1/2 cup canned milk
3/4 cup sugar	1/2 cup coconut

Beat eggs and sugar, add sifted dry ingredients, fruit and juice. Pour into 13" x9" pan, greased. Sprinkle top with 1/4 cup brown sugar and 1/2 cup chopped nuts. Icing: 1 cube butter, 3/4 cup sugar, 1/2 cup can milk, boil 2 minutes, add 1/2 cup coconut, pour on cake while still hot.

© *The Kitchen - In building fires (in the stove) concentration is the important point: 1st, the fuel should be concentrated, that is put together in a compact heap, and 2nd in a place on the grating where the draft can be concentrated upon it.*

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## Fruit Cocktail Cake V-II

Marguerite Cost

1 #303 drained fruit cocktail	1-1/2 cup flour
1 egg	1 teaspoon soda
1 cup sugar	1/2 teaspoon salt

Beat the egg, add the juice drained from the cocktail, and the sugar. Mix the dry ingredients, and add to the juice mixture, add the drained fruit. Before baking, sprinkle the top with brown sugar and nuts. Bake at 325 degrees.

*Myrtle Leipper had this recipe, from Marguerite, I think it is Marguerite Cost. It is a version of the Cox recipe. VJLL*

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## Applesauce Cake

Anita Leipper

2 cups flour	2 eggs
2 teaspoon baking soda	1 cup brown sugar
1 teaspoon cinnamon	1/2 cup butter
1/2 teaspoon allspice	2 cup hot applesauce
1/2 teaspoon nutmeg	1 cup dates
1/4 teaspoon cloves	1 cup nuts
1/4 teaspoon salt	

Cream the brown sugar and butter, add the eggs one at a time, beating after each addition. Sift dry ingredients, add to egg mix alternately with hot applesauce. Fold in the dates and nuts. Bake.

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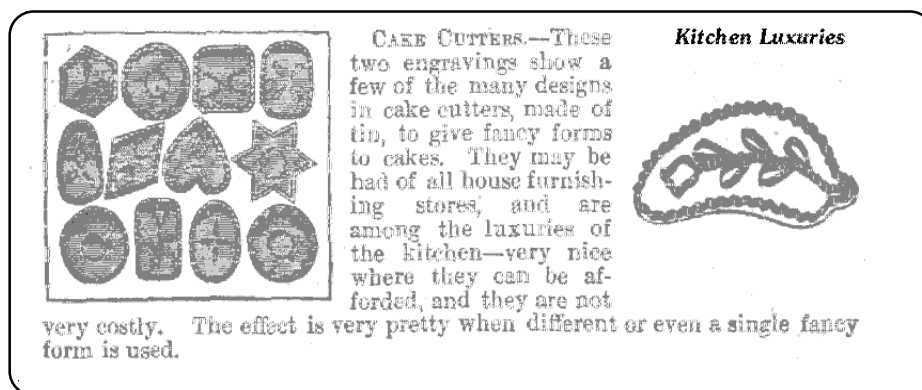
## Carmel Icing

Leah Grosse

1 cup brown sugar	1/2 cup butter
→ Cook and add	
1/4 cup milk	1 egg

Cook 3 minutes Add powdered sugar to thicken

*Karen says her Mother Leah Grosse, put carmel icing on an applesauce cake that was in the Betty Crocker cook book. It is probably this same cake. - D.L.L.*



**CAKE CUTTERS.**—These two engravings show a few of the many designs in cake cutters, made of tin, to give fancy forms to cakes. They may be had of all house furnishing stores, and are among the luxuries of the kitchen—very nice where they can be afforded, and they are not very costly. The effect is very pretty when different or even a single fancy form is used.

**Kitchen Luxuries**

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## Sherry Cake

1 box cake mix	3/4 cup cream sherry
1 pkg Instant lemon pudding	3/4 cup Wesson oil
3/4 teaspoon nutmeg	1 cup chopped walnuts

Mix all ingredients together, beat. Pour into a greased and floured tube pan. Bake at 350 degrees for 45 minutes, turn oven off, keep door shut, and leave cake in oven for another 15 minutes. Punch holes in cake with a fork, and sprinkle on a mix of 3/4 cup cream sherry and 2 cups powdered sugar.

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## 14 Karat Cake

Diane Leipper

2 cups sugar	2 teaspoons baking powder
1 1/2 cups oil	1 1/2 teaspoon soda
4 eggs	2 cups grated carrots (washed but not peeled)
1 teaspoon vanilla	1 8 1/2 oz. can crushed pineapple (drained)
2 cups flour	1/2 cup or more chopped walnuts
1 teaspoon cinnamon	
1 teaspoon salt	

Beat sugar, oil eggs and vanilla together until light. Sift together flour, cinnamon, salt, baking powder and soda. Slowly add to the above mixture till blended. Mix together the grated carrots, pineapple and chopped walnuts, and fold into batter. Bake in 3 9 inch layer pans or 2 7 X 11 inch pans for 40 to 50 minutes at 350 degrees. You can also add raisins (soak in warm water first, drain well and dry with paper towel)

Frosting for 14 Karat Cake

1 lb. powdered sugar 1 cup soft butter or margarine One 8 oz. pkg cream cheese, 1 teaspoon vanilla, 1/2 cup chopped walnuts.

Source: The Chloride Recipe Book

*Grampa Harrison lived in Chloride for a while, an almost ghost town in the foothills off of the highway between Las Vegas and Kingman, AZ. This cookbook was compiled by the Ladies Auxiliary of the Chloride Volunteer Fire Dept. It has some excellent culinary information as well as great recipes.*  
- DFL

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## Carrot Cake

Isabelle Stitt

→ Beat:

1 1/2 cups sugar  
3 eggs

1 cup oil

→ Mix in:

2 cups flour  
2 teaspoons baking powder  
1 1/2 teaspoons baking soda

3 teaspoons cinnamon  
1 1/2 teaspoon nutmeg  
1 teaspoon salt

→ Mix in:

2 cups grated carrots  
1 6 oz can crushed pineapple  
1/2 cup raisins

1/4 cup chopped walnuts  
1/4 cup coconut

→ Grease:

1 13 X 9 pan or  
2 8 X 8 pans or

1 Bundt pan (bake 60 minutes)

Bake at 350 degrees for 45 - 60 minutes

*This cake was always a welcome treat on special occasions when I was growing up. I think I'm the only one that still makes it. It is still a top request for family get-togethers, which makes me the designated carrot cake baker. It disappears in a hurry - which is always a nice compliment!*

*Isabelle Stitt*

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## Dried Fruit Cake

Virginia Leipper

1 package (8 oz.) pitted dates	sugar
2 cups quartered dried apricots	1/2 teaspoon baking powder
1 cup golden raisins	3 eggs
1 1/2 cups each whole blanched almonds and walnut pieces	1 teaspoon vanilla
3/4 cup each all-purpose flour and	Rum or brandy (optional)

Butter a 5 by 9 inch loaf pan; line with baking parchment or waxed paper, then butter paper; set aside. In a large bowl, combine dates, apricots, raisins, almonds, and walnuts. Stir in flour sugar, and baking powder to blend. Add to fruits and mix evenly. Beat eggs with vanilla to blend. Stir thoroughly into fruit mixture. Spoon batter into prepared loaf pan and spread evenly; press batter into corners of pan. Bake in a 300 degree oven until golden brown, about 2 hours. Cool in pan on a wire rack for 10 minutes, then turn out of pan. Peel off paper and let cake cool on rack. Wrap in foil: chill at least 2 days or up to 2 months. If desired, sprinkle the top of the cake with 1 tablespoon rum or brandy once a week. Makes 1 loaf.

Source: Sunset Magazine

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## Fresh Apple Loaf

Anita Leipper

1 cup sugar	1-1/2 teaspoon baking powder
3 cups flour	1-1/2 teaspoon salt
1 teaspoon soda	2 eggs
1/2 cup shortening	1/2 cup chopped nuts
3 cup peeled apple	

Coarsely grate the peeled apple. Cream sugar, shortening, add eggs, beat till fluffy. Sift dry ingredients together, add to creamed mixture. Fold in the apples and the nuts. Turn into greased loaf pan. Bake in preheated oven, 325 degrees for 60 to 70 minutes. Cool before cutting.

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## Strawberry Shortcake

Anita Leipper

- |   |  |
|---|--|
| 1 1/2 cups cornmeal   | 1 1/2 cups soymilk or 1 1/4 cups apple juice                                   |
| 1 1/2 cups whole-wheat pastry flour   |  |
| 1 1/2 Tablespoons aluminum-free baking powder (1 1/2 teaspoons per cup flour) | 1/3 cup pure maple syrup (with soymilk) or brown rice syrup (with apple juice) |
| 1/2 teaspoon unrefined sea salt   | 1/3 cup corn or safflower oil  |
|   | 1 teaspoon vanilla   |

Preheat oven to 400 degrees. To prepare shortcake, mix flours, baking powder, and salt well, then sift them together. Discard gritty part of cornmeal that remains in sifter or strainer. Add remaining ingredients to flours, and stir with a wire whisk to form a smooth batter. Transfer to corn-oiled, 8-inch square baking dish or a pie pan or cake tin. Bake until golden, for 20-30 minutes.

MZREATH MCCARTY RECIPE  
I MAKE THE SHORTCAKE INTO CORNBREAD,  
ADDING MORE MEAL. PROPORTIONALLY. I LIKE TO ADD  
COOKED MULTIGRAIN CEREAL. SPRINKLE BATTER WITH

*Anita Leipper*

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## Strawberry Sauce

Anita Leipper

- |                                 |  |
|---------------------------------|--|
| 2 pints (baskets) strawberries  | 1/2 cup apple juice                          |
| 1/4 teaspoon unrefined sea salt | 3 Tablespoons kuzu root starch or arrowroot. |
| 1/4 cup brown rice syrup        |  |

To prepare sauce, rinse whole strawberries in a bowl of cool water, drain, the pinch off and discard stems. Place kuzu or arrowroot and 1/4 cup juice in a small bowl and set aside. Place berries in cooking pot sprinkle with salt, and pour rice syrup and remaining 1/4 cup juice over berries. Bring to boil over medium heat, and continue to cook until berries are tender, about 5 minutes, stirring occasionally. Stir kuzu mixture, turn heat low, and add it to the pot. Carefully stir until a thick, shiny sauce forms, about 30 seconds.



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## Tofu Whipped Cream

Anita Leipper

1/2 pound tofu, fresh	Water to blend, up to about 1/4 cup
2 Tablespoons pure maple syrup	few grains of unrefined sea salt
1 1/2 teaspoons vanilla	

To make tofu whipped cream, simply blend ingredients until creamy smooth. I usually do not boil the tofu for this topping as so little of it is used and boiling tends to make it firm up. If you do boil it ahead, store cream in blender and whip it up again just before service. For large amounts, mix all ingredients except water, then add it gradually until desired consistency is reached. Less will be needed. To put shortcake together let cake and sauce cool at least 1/2 hour before serving. Cut cake in 6, 9, or 12 squares or wedges to serve. Pour sauce over each serving of cake, and a dab of tofu whipped cream over sauce.

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## Blueberry Corncake

Anita Leipper

Make same shortcake as for strawberry shortcake. Add 1 1/2 cups blueberries to shortcake batter and prepare the following topping.

2 cups blueberries	2 Tablespoons pure maple syrup
1 1/2 cups apple juice	1/2 teaspoon vanilla
2 Tablespoons kuzu root starch or arrowroot	pinch of unrefined sea salt

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## Plum Corncake

Anita Leipper

Or use peach, nectarine, or apricots - Make same shortcake as for strawberry shortcake but before baking include 5 plums (or other large stone fruits) halved and pits discarded. Lay halves cut side down on cake in rows, 3 by 3 in a square dish. Press plums into cake and bake as usual. Prepare the sauce which follows if desired.

1 cup apple juice	1/2 teaspoon vanilla
1 1/2 Tablespoons kuzu root starch or arrowroot	pinch of unrefined sea salt



## NAMMURA

Weenonah Bayer

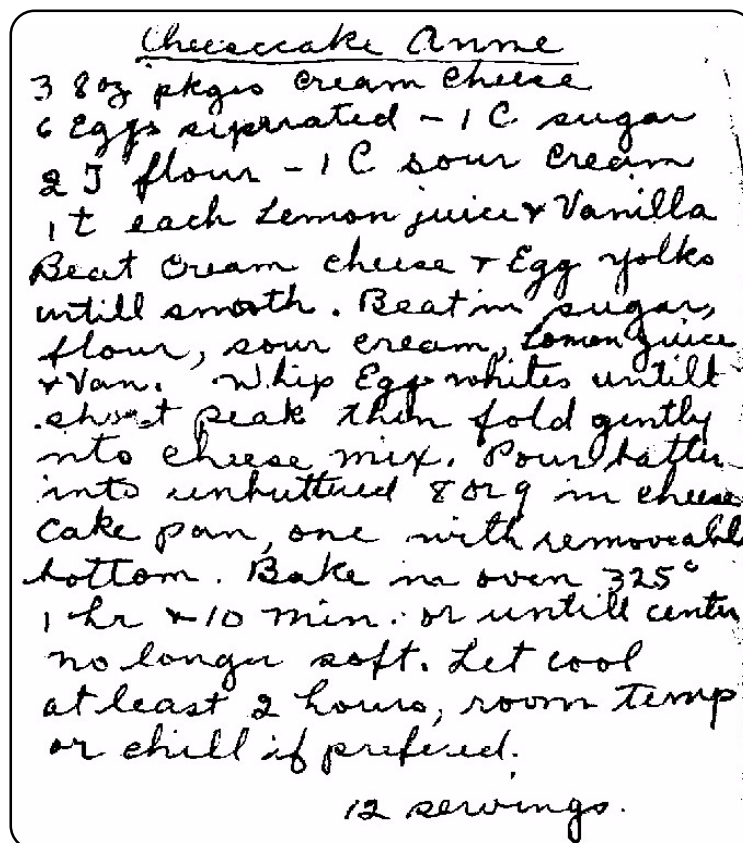
### Cake Batter

4 and 2/3 cup uncooked regular cream of wheat	2 tsp. baking powder
2 and 1/2 cups sugar	1 Tbsp. cooking oil
1 cup drawn butter	1 Tbsp. rose water
2 and 1/3 cups milk	

### Syrup

Use same syrup recipe used for Basbusa.

Grease 2 8" square pans with sesame seed oil. Thoroughly mix cake batter ingredients and pour mixture in to pans. Sprinkle either sliced almonds or pine nuts over top of batter so that when baked and cut in to squares, each piece will have some nuts on them. Bake at 350 degrees for about 30-45 minutes, or until golden brown. Cut in to squares as you would brownies. Spoon cold syrup over hot Nammura until all of syrup is used. Let cool completely.



## Notes



*1989 - Family Reunion -  
from right - Aurora Leipper,  
Virginia & Dale Leipper*