

C A K E S &



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APPLE CAKE

Beat 1 egg in a cup. Fill cup with sweet milk (3/4 cup). Add 1/2 cup sugar and 2 Tbsp. soft butter. Stir. Add 2 cups flour and 2 tsp. baking powder. Mix all together and spread in a tin (9x12). Sprinkle over the top of this: 3 cups apples to which has been added 1 cup sugar and 1 Tbsp. flour. Dot with butter and sprinkle with cinnamon. Bake at 350° for about 40 min.

Mrs. Johanna Kalscheur

APPLE CAKE

1/2 cup shortening
1/2 cup brown sugar
2 eggs
2 1/2 cups flour
1 tsp. baking powder
1 tsp. salt
1 tsp. soda
1 cup butter milk
1 tsp. cinnamon
1 tsp. cloves
2 cups chopped tart apples
1/2 cup chopped nuts

Mix all ingredients. Blend well. Pour into greased and floured 9x13 cake pan.

Topping:

1/2 cup butter
1/2 cup brown sugar
1 cup white sugar
1/2 cup chopped pecans
1 tsp. cinnamon

Cover top of batter with topping. Bake at 350° for 1 hour. Do not frost cake. Good served warm or cold.

Judy Stroschine

BANANA CAKE

1/2 cup butter 1 1/2 cups sugar
2 eggs (whole)
5 Tbsp. sour milk, buttermilk, or
5 Tbsp. milk to which 1/2 tsp. vinegar has
been added
1 tsp. soda 1 3/4 cups flour
1 cup mashed banana

Cream butter and sugar. Add eggs and beat. Mix soda with the sour milk. Sift flour. Add the milk mixture to the creamed mixture alternately with the flour. Lastly, add the mashed banana and mix well. Bake at 350° for about 30 min. in a 9x12 pan.

Mrs. Alberta Ripp

BANANA CAKE

1/2 cup shortening (part butter)
1 cup sugar 2 eggs
Mix the above ingredients until blended well.
3 mashed bananas
1 tsp. soda 3/4 cup sour milk
1 3/4 cups flour 1 tsp. vanilla
1 cup nuts

Add bananas. Mix soda in sour milk. (The milk can be soured with vinegar.) Stir until mixture foams over. Add remaining ingredients. Bake at 350° for 30-35 minutes.

Mrs. Bob Fredrickson

APRICOT ICE BOX CAKE

Soak 2 cups of dried apricots for 1 hr. (Canned, drained apricots may be used.) Cook in same water until they can be run through a coarse sieve or thoroughly mashed with a fork.

Cream together 1/4 lb. of butter and 1 cup confectioners sugar. Add 2 egg yolks. Whip 2 egg whites stiff and stir in. Crush 1/2 lb. vanilla wafers into crumbs and place half of them in bottom of dish. Spread a layer of cream mixture and layer of apricots over wafer crumbs. Top with 1 cup of cream whipped and sprinkle with other half of wafers. Let stand in cool section of ice box for 24 hours.

Mrs. Leroy Adler

BANANA NUT CAKE

Sift together:
2 1/2 cups sifted flour
1 2/3 cups sugar
1 1/4 tsp. baking powder
1 1/4 tsp. soda 1 tsp. salt

Add:

2/3 cup soft shortening
1/3 cup buttermilk
1 1/4 cups mashed ripe bananas
Beat 2 minutes. Add 3 eggs and another 1/3 cup buttermilk. Beat 2 more minutes. Fold in 2/3 cup chopped nuts. Pour in 9"x13" pan. Bake at 350° approximately 45 to 50 min.

Note: Bananas should be medium yellow with brown spots on the skins but firm inside. Green tipped bananas aren't ripe.

Mrs. Herbert Statz

Frost with Seven Minute Frosting or Butter Cream Powdered Sugar Frosting.

Mrs. Gerald Watzke

BONNIE CAKE

1 Betty Crocker "Super Moist" German Chocolate cake mix
1 lg. & 1 sm. Cool Whip
1 lg. pkg. butter brickle chips
Make cake. Bake in 9x13 pan. After cake is cooled, cut cake in half width wise. Mix the chips and Cool Whip together. Reserve some chips for topping. Spread layer of Cool Whip and chips in middle. Spread other half over the top and sprinkle with remaining chips.

Rita Endres

BUTTERSCOTCH CAKE

Batter:

1 pkg. yellow cake mix
1 pkg. instant butterscotch pudding
4 eggs 3/4 cup water
3/4 cup salad oil

Sugar mixture:

1 cup sugar 1 cup chopped walnuts
1/2 tsp. cinnamon

Grease and flour 9"x13" pan. Blend batter ingredients and mix 3 minutes. Thoroughly mix ingredients for sugar mixture. Spread 1/2 of batter mixture in prepared pan. Spread 1/2 sugar mixture evenly over batter. Put remaining batter mixture in pan. Spread remaining sugar mixture on top.

Bake at 350° for 40-50 minutes.

Mrs. Roger Hilgendorf

COLD WATER DEVIL'S FOOD CAKE

Combine:

1 1/2 cups sugar 1/2 cup shortening

Add:

2 eggs
2 sq. melted bitter chocolate

Combine:

2 cups flour 1 tsp. soda
a dash of salt

Add to previous mixture alternately with 1 cup cold water and 1 tsp. vanilla. Bake at 350° until toothpick comes out clean.

Helen Reinhold

**BANANA SPICE CAKE WITH
COCONUT-PECAN FROSTING**

2 1/2 cups sifted cake flour
 1 2/3 cups sugar
 1 1/4 tsp. baking powder
 1 1/4 tsp. baking soda
 1 tsp. salt
 2 eggs, unbeaten
 1 1/2 tsp. cinnamon
 3/4 tsp. nutmeg
 1/2 tsp. ground cloves
 2/3 cup vegetable shortening
 2/3 cup buttermilk
 1 1/4 cups mashed ripe bananas (3 medium)

Sift dry ingredients into large mixing bowl. Add shortening, buttermilk and mashed bananas. Mix until all flour is dampened. Beat at low speed for 2 min. Add eggs, beat 1 min. Turn into two 9" greased and floured layer cake pans or large loaf pan. Bake in moderate oven (350°), 30-35 min. or until cake springs back when lightly touched with fingertip.

Frosting:

1 cup evaporated milk
 1 cup sugar 3 egg yolks
 1/4 lb. margarine 1 tsp. vanilla

Combine in a saucepan. Cook and stir over medium heat until mixture thickens, about 12 minutes. Add about 1 1/3 cups coconut and 1 cup chopped pecans. Beat until frosting is cool and thick enough to spread.

Mrs. Robert Zellner

**APPLE CAKE WITH
BUTTERSCOTCH SAUCE**

2 cups diced apples 1 cup white sugar
 1 egg (beaten) 1/4 tsp. salt
 1/2 tsp. cinnamon
 1/2 cup chopped walnuts
 1 tsp. soda 1 cup flour

Mix apples and sugar. Let stand 15 minutes. Add beaten egg, salt, cinnamon, and nuts. Mix. Add dry ingredients. Pour into greased 9" square pan. Bake at 350° for 40-45 min.

Sauce:

1/2 cup brown sugar
 1/2 cup white sugar
 3 1/2 Tbsp. flour 1 cup water
 1/4 cup butter 1 tsp. vanilla

Mix flour and sugar. Stir in water, butter, and vanilla. Boil 2 minutes, stirring constantly. Pour over warm cake. Cool.

Barbara Schuetz

**BUSY CLUBWOMAN'S
APRICOT ICEBOX CAKE**

Over a baked pie shell spread the mixture of 1 cup sour cream and 3/4 cup cream cheese. Top with cooked apricots and chill.

BANANA UPSIDE-DOWN CAKE

2 Tbsp. butter or margarine
 1/2 cup brown sugar
 3 medium bananas (quartered)
 2 Tbsp. raisins walnut halves
 1/4 cup shortening 2/3 cup sugar
 2 eggs, beaten 1 tsp. vanilla
 1/2 tsp. salt
 1 1/2 cups sifted cake flour
 2 tsp. baking powder
 1/3 cup milk

Melt butter or margarine, add the brown sugar and stir until well blended. Pat into bottom of an 8" square pan. Arrange bananas, raisins and nuts over this and pat down gently. Cream shortening, add sugar gradually and continue to cream. Add eggs and beat well. Add vanilla. Sift together flour, baking powder and salt and add alternately with the milk, stirring and blending after each addition. Beat for several strokes to make smooth. Pour batter over bananas. Bake in moderate oven (350°) 55 minutes or until done. Turn out on platter.

Sister Stella Schmidt, C.S.A.

DESSERT CAKE

Cut up 1 small pkg. dates and let stand in 1 cup of boiling water and 1 tsp. soda. Cream 1 cup white sugar and 1/2 cup butter. Add 2 beaten eggs, then add 1 3/4 cups flour, 2 Tbsp. cocoa and 1/4 tsp. salt. Mix well. Add 1 tsp. vanilla and date mixture. Mix again. Pour batter into 9"x12" cake pan and sprinkle with 1 1/2 cups chocolate chips and 1 cup chopped nuts. Bake 45 min. at 350°.

Anne Helt

BLITZ KUCHEN

3/4 cup sugar 1 1/2 cups flour
 1/2 cup butter 4 egg yolks
 1 1/2 tsp. baking powder

Bake in 2 layers. In one pan put only a little batter, and on this batter spread meringue made of:

4 egg whites
 1 cup sugar

Bake at 350° for 25 to 30 minutes. Cool.

Filling:

5 Tbsp. sugar 1/4 cup milk
 3 Tbsp. flour

Boil in double boiler until thickened. Remove from heat and add 1 beaten egg, 1/2 tsp. vanilla and 1 mashed banana. Put between layers.

Mrs. A. J. Fries

BLITZ KUCHEN CAKE

3/4 cup sugar 1/2 cup milk
 1/2 cup butter 1 1/2 cups flour
 4 egg yolks
 1 1/2 tsp. baking powder

Cream sugar and butter; add egg yolks; stir in milk. Add flour and baking powder. Pour into 2 layer pans. Beat 4 egg whites stiff and add 1 cup sugar. Spread over layers and sprinkle with 1/2 cup nut meats. Bake in moderate oven 25 to 30 minutes.

Filling:

1 cup milk 1 egg
 1 rounded Tbsp. flour 1/4 cup sugar

Scald milk and thicken with other ingredients. Add 1 tsp. vanilla. Cool and put between layers.

Mrs. Karen Meinholz

BLITZ KUCHEN CAKE

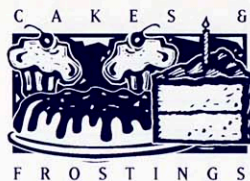
3/4 cup sugar 4 eggs separated
 1/2 cup milk 1/8 tsp. salt
 1/2 cup butter 1 3/4 cups flour
 2 tsp. baking powder

Sift flour, baking powder and salt together. Beat egg whites stiff, fold in one cup sugar. Set aside. Cream sugar and butter, add egg yolks, beat until creamy. Add flour mixture and milk alternately. Put in two layer pans and spread stiffly beaten egg whites on top of batter; spread with chopped nuts. Bake in 350° oven for 20 or 25 minutes.

Filling:

Make a small package of vanilla pudding. Cool. Using as much as you like, cut in one banana and put in between the layers.

Mrs. Edward J. Ripp



BLACK BEAUTY CAKE

1 1/2 cups sifted flour
 1 tsp. baking powder
 1/2 tsp. baking soda 1/2 tsp. salt
 1/2 tsp. cinnamon 2 eggs
 1/2 cup cocoa
 1 1/2 tsp. vanilla extract
 1 1/4 cups sugar
 1/2 cup soft shortening
 1/2 cup hot water

Heat oven to 350°. Grease an 8" square pan, line with wax paper and grease again.

Sift flour, baking powder and soda, salt and cinnamon into a mixing bowl. Put ingredients into the Osterizer container, cover and process at mix until smooth. Add to flour mixture. Stir quickly just until smooth. Pour batter into prepared pan. Bake 35 - 40 min.

Mrs. Leroy Hugill

CARROT CAKE & ICING

2 cups flour 2 tsp. soda
 2 tsp. cinnamon 1/2 tsp. salt
 2 cups sugar
 1 1/2 cups vegetable oil
 3 cups grated carrots
 4 eggs

Mix dry ingredients with oil, then add one egg at a time and beat. Add the 3 cups of carrots. Bake at 350° for 50 minutes or until done in 9 x 13 pan. Grease & flour pan.

Icing:

2 cups powdered sugar
 1/2 tsp. vanilla 1/2 stick oleo
 3 oz. pkg. cream cheese
 1/2 cup nuts (sprinkled on top)

Mix all together and spread on top of carrot cake.

Mrs. Rex Pollock
Mrs. Suzanne Pellett

CARROT-PINEAPPLE CAKE

1 1/2 cups flour 2/3 cup salad oil
 1 cup sugar 2 eggs
 1 tsp. baking powder 1 cup shredded
 1 tsp. soda carrots
 1/2 tsp. salt 1/2 cup crushed
 1/2 tsp. cinnamon pineapple
 (w/syrup)
 1 tsp. vanilla

Sift together into large mixing bowl sugar, flour, baking powder, soda, cinnamon, salt, salad oil, eggs, carrots, pineapple (with syrup), vanilla. Mix til moistened. Beat 2

minutes at medium speed on electric mixer. Bake in greased 9x9x2 inch pan at 350° for 35 minutes or til done. Frost with Cream Cheese Frosting.

Cream Cheese Frosting:

2 sm. pkgs. cream cheese
 3 Tbsp. melted butter
 1 tsp. vanilla
 2 cups powdered sugar

Mix all together and spread on top of cake.

Angie Hensen

CHERRY ANGEL ROLL

1 cup cherry pie filling
 1 package (8 oz.) Angel Food Mix
 confectioners' sugar

Line bottom of well-greased 15 x 10 x 1 in. pan with waxed paper. Allow paper to extend 2 in. beyond narrow ends of pan. Grease paper.

Spread sauce or pie filling on paper in pan. Prepare cake batter according to package directions.

Cover sauce or filling with half of batter. Spread batter into corners of pan. (Use rest of batter for a second Angel Roll or for Angel Cupcakes.) Bake at 400° for 18-20 min.

Invert cake immediately on towel dusted with confectioners' sugar. Loosen paper from sides of cake. Remove waxed paper. Roll cake from narrow end.

ANGEL CUPCAKES

Line muffin pan with paper bake cups. Fill to tops with remaining batter. Sprinkle 1 tsp. slivered almond over each. Bake at 400° for 18-20 min. Makes 12 cupcakes.

FAVORITE CREAM CAKE

Break 2 eggs in a cup and fill the cup with sweet cream. Put in mixing bowl. Add 1 cup sugar, 1 cup flour, 1 heaping teaspoon baking powder, a little salt, 1 teaspoon vanilla. Beat real hard for 4 or 5 minutes. Bake in 9 x 9 inch pan or cupcake pans at 350°. Nice for short cake.

Mrs. Frank Hellenbrand

CHERRY CAKE

Time: 25 minutes Temp: 350°
 1/4 cup shortening 1/2 cup sugar
 1 egg 1/2 tsp. vanilla
 1 cup sifted all-purpose flour
 1 tsp. baking powder
 1/4 tsp. salt 6 Tbsp. milk

Cream shortening and sugar well. Add egg and vanilla and beat thoroughly. Alternately add sifted flour and milk, beating after each addition. Bake in greased and floured 9 inch pan. Cool.

Topping:

1 No. 303 can pie cherries (2 cups) drained
 1 cup cherry liquid and water
 1/2 cup sugar
 2 Tbsp. cornstarch
 dash of salt
 red vegetable coloring
 1/2 tsp. almond extract

Heat liquid in saucepan. Stir in sugar, cornstarch and salt, which have been mixed together. Cook until mixture is smooth and thickened, stirring constantly. Add a few drops of red coloring, almond extract and cherries. Cool slightly, spread over cake and serve with whipped cream.

Agnes Reis

CHOCOLATE CAKE

Blend over low heat:

1 cup chocolate chips
 1/4 cup water

Sift together:

2 1/4 cups sifted cake flour
 1 tsp. soda 3/4 tsp. salt

Cream:

3/4 cup butter 1 3/4 cups sugar
 1 tsp. vanilla

Add:

3 eggs

Beat well. Add melted chocolate.

Alternately add dry ingredients with 1 cup buttermilk. Bake at 350° for 30 to 40 minutes.

Betty Reed

CHIFFON DELIGHT
(A No-Bake Cake)

- 1 cup soft butter
- 2 1/2 cups sifted confectioners' sugar
- 4 eggs (separated)
- 1 8 oz. can crushed pineapple (drained)
- 1 sq. unsweetened chocolate (melted)
- 1 tsp. vanilla
- 18 lady fingers split lengthwise
(may use chiffon cake)
- 1/2 sq. chocolate (grated)
- 1/2 cup whipped cream (optional)

At medium speed blend butter and confectioners' sugar until fluffy. Beat in yolks one at a time. (In separate bowl beat whites until stiff.) Fold into butter mixture. Divide into three bowls - to one part add pineapple, to one part add chocolate, and to the other part add vanilla. Line bottom of pan with cake layers. Add 1st mixture, then 2nd, then 3rd, alternating with cake, and refrigerate 24 hours. Serve with shredded chocolate and whipping cream.

Mrs. Charles Greiber

CHOCO-DATE CAKE

Combine:

- 1 cup dates
- 1 cup boiling water

Cool to room temperature.

Cream:

- 2/3 cup shortening

Add:

- 1 cup sugar
- 1 tsp. vanilla
- 2 eggs

Beat well.

Sift together:

- 1 3/4 cups cake flour
- 2 Tbsp. cocoa
- 1/2 tsp. salt
- 1 tsp. soda

Add dry ingredients to creamed mixture alternately with date mixture, beating after each addition. Bake in 9x13" greased pan 40 to 45 min. at 350°. Serve with whipped cream.

Mrs. Eddie Widuch

CHOCOLATE CAKE

- 1/2 cup Crisco
- 1 1/2 cups sugar
- 2 squares chocolate, melted
- 2 eggs
- 1 tsp. vanilla
- 1 3/4 cups cake flour
- 1 tsp. soda

- 1 1/2 tsp. cream of tartar
- 1/2 tsp. salt
- 1/2 cup milk
- 3/4 cup boiling water
- Cream ingredients, add chocolate, eggs and vanilla. Add sifted dry ingredients alternately with milk. Add water last. Bake 30 min. at 350°.

Mrs. Norm Nolan

CHOCOLATE CAKE

- 1 1/4 cups sugar
- 3 eggs, separated
- 1 cup sour cream
(either commercial or other)
- 1 tsp. soda
- 1/4 cup cocoa
- pinch of salt (1/8 tsp.)
- 1 1/4 cups flour
- vanilla to taste (1/2 tsp.)

Mix together sugar and egg yolks until creamy. Add the soda to the sour cream. Mix together, then add cocoa. Add flour and salt, and stir. Lastly, fold in beaten egg whites. Flavor with vanilla. Bake in a 9x12 pan at 350° for about 30 min. After cake is baked and before it cools, sprinkle with 3 cups cut-up or miniature marshmallows. Heat for 5 to 6 minutes in the oven. Then spread. Let cool. Frost with:

Cocoa Frosting:

- 1 cup powdered sugar
- 2 Tbsp. cocoa
- 1 Tbsp. butter
- 2 Tbsp. strong coffee
- Vanilla to taste (1/4 tsp.)

Put the soft butter in a small bowl. Gradually add powdered sugar and cocoa. Then stir in the brewed coffee. Add vanilla. Makes 16.

Mrs. Alberta Ripp

CHOCOLATE CAKE

- 1 1/2 cups sugar
- 1/2 cup shortening
- 2 eggs
- 1/2 cup sweet milk
- 2 tsp. soda - dissolve in the milk
- 1/2 cup cocoa in 2 cups flour
- vanilla
- salt
- Mix all together and add 1 cup boiling water and beat well. This makes a thin batter, but makes a nice red cake. Bake at 350° for 35 to 45 minutes. Use a 9 x 13 pan.

Mrs. Cyril Statz

CHOCOLATE CAKE

For a 3 layer:

- 2 cups sugar
- pinch of salt
- 2 cups buttermilk
- 1 cup oil
- 2 eggs
- 2 tsp. soda
- 3 cups flour
- 6 Tbsp. cocoa (heaping)

For a 9x13 pan:

- 1 1/3 cups sugar
- pinch of salt
- 1 1/3 cups buttermilk
- 1 egg
- 2/3 cup oil
- 1 1/3 tsp. soda
- 2 cups flour
- 4 Tbsp. cocoa
- Bake at 350° for 35 to 45 minutes.

Mrs. Marcus Roelke

CHOCOLATE CHIP CAKE

- 1 cup dates (cut small)
- 1 tsp. soda
- 1 1/2 cups boiling water
- Mix and let cool.

Cream:

- 1 cup sugar
- 1/2 cup shortening

Add:

- 3/4 tsp. soda
- 1 3/4 cups flour
- salt
- vanilla

Now add date mixture (by hand). Put into well greased and floured 9 x 13 inch pan.

Mix and sprinkle on top of cake before you bake:

- 1/2 cup small chocolate chips
- 1/4 cup sugar
- 1/2 cup chopped nuts

Bake 300° for first 15 minutes. Then set at 325° for 30 minutes more.

Note: This recipe does have soda in it twice and no eggs.

Wanda Schiltz

CHRISTMAS CAKE

- 1 cup butter
- 1 tsp. nutmeg
- 1 cup sugar
- 1 tsp. cinnamon
- 1/4 cup sour milk
- 1 tsp. allspice
- 1/2 cup molasses
- 1 8 oz. pkg. dates
- 1/2 tsp. soda
- 1/4 cup currants
- 1 cup nutmeats
- 1/2 lb. golden raisins
- 2 cups flour
- 5 eggs
- 1 tsp. mace
- 2 Tbsp. rose water
- 1 tsp. cloves
- 4 Tbsp. wine



Mix dates, currants, raisins and nuts with rose water and wine and let stand over night. Next day sift dry ingredients over prepared mixture and toss. Cream shortening with sugar, beat in eggs, one at a time and stir in sour milk. Pour mixture over floured fruit, stirring gently until combined. Bake in slow oven (300°) about 1 1/2 hrs. Use 2 loaf pans and one small angel food cake tin. Place a shallow pan filled with water on lowest rack of oven during baking, to keep cake moist.

Mrs. Bill Fleiner

CHOCOLATE CHIP CAKE

1 cup chopped dates
1 1/2 cups boiling water
1 tsp. soda

Pour boiling water over dates and soda and allow to cool. Cream 1/2 cup shortening with 1 cup granulated sugar. Add 2 well beaten eggs. Add cooled date mixture. Sift together 1 1/2 cups all purpose flour, 1/4 tsp. salt and 3/4 tsp. soda. Combine with above mixture. Mix well and pour into 9x13 pan. Top with the following before baking:
1 cup chocolate chips, 1/2 cup granulated sugar and 1/2 cup nutmeats. Mix these together and sprinkle over top of cake batter. Bake 350° about 35 minutes.

*Mrs. Mary Klein
Sandy Greiber*

COCONUT RHUBARB CAKE

1/2 cup butter
1 egg
1/2 tsp. salt
1 cup milk
1 1/2 cups brown sugar
2 cups flour
1 tsp. soda
2 tsp. vanilla
2 cups fresh cut up rhubarb

Cream sugar and butter. Add egg and blend till creamy, then add sifted flour, salt and soda with vanilla and alternate with milk to dry ingredients and creamy mixture. Add cut up rhubarb. Pour batter in 9x13 inch greased pan. Sprinkle with topping which is directed below. Bake in moderate oven (350°) for 40 minutes.

Topping:

1/3 cup white sugar 1/2 tsp. cinnamon
Mix together well. Sprinkle over cake mixture, then cover with coconut on top and bake. Serve with ice cream, whipped cream, or Cool Whip.

Mrs. Peter Meffert

COWBOY CAKE

2 1/2 cups flour 2 Tbsp. cider vinegar
1 1/2 cups sugar 1 Tbsp. vanilla
1/2 cup cocoa 2 cups cold coffee
2 tsp. baking soda 1 cup chocolate chips
1/2 tsp. salt 1/4 cup sugar
2/3 cup cooking oil 1/2 tsp. cinnamon

Pour first five ingredients into an ungreased 9x13" pan. Stir with a fork to mix well. Form 3 wells in flour mixture, putting oil in one, vinegar in the other and vanilla in the last one. Pour the cold coffee over all. Stir with fork until well mixed and lump free. Sprinkle chips on top. Mix remaining sugar and cinnamon together and sprinkle over cake batter.

Bake at 350° for about 35 to 40 minutes.

Amanda Sines and Megan Roelke

DUMP CAKE

1 20 oz. can crushed pineapple
1 20 oz. can cherry pie filling
1 box yellow cake mix
3/4 cup margarine
1/2 cup chopped nuts

Grease 9"x13"x2" pan. Dump undrained pineapple and cherry pie filling into pan. Swirl around until fruit is mixed and corners are filled. Sprinkle the (dry) cake mix over the top. Melt the margarine and dribble on top, then sprinkle with nuts. Bake at 350° until browned, about an hour. Serve with whipped cream or ice cream. Makes 12 servings.

Betty L. Greiber

FUDGE CAKE

2 squares bitter chocolate
1/2 cup boiling water
2 1/8 cups sifted cake flour
1 1/3 cups white sugar
1 tsp. soda
1/2 tsp. cream of tartar
1 tsp. salt
1/2 cup shortening
2/3 cup sweet milk
1 tsp. vanilla

Melt chocolate in the boiling water and cool. Sift all dry ingredients together into bowl, add milk and shortening and vanilla and beat for 2 minutes. Add 1/2 cup unbeaten egg white and beat 1 minute.

Add chocolate paste and beat 1 minute longer. Bake 350° in a 9 x 13 pan.

Mrs. George Statz

CHOCOLATE CHIP DATE CAKE

Boil together:

1 cup dates, chopped
1 cup hot water
1 tsp. soda

Let cool.

Cream together:

1 cup shortening
1 cup sugar
1/2 tsp. salt

Add:

2 eggs
1 tsp. vanilla
1 3/4 cups sifted flour
1 Tbsp. cocoa
1/2 pkg. chocolate chips

Stir in date mixture, when it is cooled. Spread in a greased 13x9 cake pan. Sprinkle with 1/2 pkg. chocolate chips and 1/2 cup of nutmeats. Whipped cream may be used as a topping or serve plain. Bake in 350° oven for 30-35 minutes.

Mrs. Bernard Curwick

CHOCOLATE ICE BOX CAKE

sponge or angel food cake
1 1/2 cakes (3/8 lbs. sweet chocolate)
3 Tbsp. sugar
3 Tbsp. water
4 egg yolks
4 egg whites
1 tsp. vanilla
1/2 pint whipping cream

Melt the chocolate in a double boiler, add sugar, water and the beaten egg yolks. Cook until smooth, stirring constantly. When cool add the stiffly beaten egg whites. Pour 1/2 of this filling over the pieces of cake in bowl. Add another thin layer of cake, pour balance of filling and cover with cake. Place in the ice box for 12 hours or more and when ready to serve turn out on plate. Served with whipped cream.

Mrs. Ronald Paar



DATE CHOCOLATE CHIP CAKE

Cut 1 cup dates and put with 1 tsp. soda. Pour over 1 1/2 cups boiling water. Cool.

Cream:

1 cup sugar
1/2 cup shortening

Add:

2 eggs and date mixture
2 cups flour
1 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt

Sprinkle top with brown sugar and chocolate chips. Bake 45 min. at 350°.

Dolores Kernz

DATE BAIT CAKE

1 cup dates
1 cup boiling water
2 tsp. soda
1/2 cup butter
1 cup sugar
2 eggs
1 1/2 cups flour
1/4 tsp. salt
1 cup crushed pineapple
1/8 cup pineapple syrup
1/2 cup chopped nut meats
1/2 cup sugar
1 pkg. chocolate chips

Cut up dates and cover with boiling water, adding one teaspoon soda to mixture. Let cool. Beat shortening sugar and eggs together until light. Sift flour, measure, and sift with remaining teaspoon soda and salt. Add to the egg mixture, beating until blended. Fold in date mixture, pineapple, and pineapple juice. Pour batter in a greased cake pan. Sprinkle chocolate chips, chopped nutmeats, and the 1/2 cup sugar over top of batter. Bake in a moderate oven (350°) for 30 minutes.

Elizabeth Maly

DEVIL'S FOOD CAKE

2 sq. chocolate (melted and cooled slightly)
1/2 cup shortening
2 1/4 cups sifted cake flour
1 3/4 cups sugar
1 tsp. salt
1 1/2 tsp. soda
1 tsp. vanilla
1 1/2 cups buttermilk
2 eggs

Place shortening in bowl. Sift together flour, sugar, soda and salt into bowl. Add vanilla and 1 cup of buttermilk. Beat 2 min. by hand or at medium speed of mixer. Keep scraping batter off sides and bottom of bowl with rubber scraper. Add unbeaten egg and remaining 1/2 cup buttermilk; when mixed in add chocolate and beat 1 min. more. Bake in two 9" layer pans about 30 min. or large loaf pan about 40 min.

Mrs. Jerome Watzke

DEVIL'S FOOD CAKE OR NEVER FAIL CAKE

1 1/4 cups sugar
2 heaping Tbsp. cocoa
2 heaping Tbsp. shortening
2 eggs
1 1/2 cups flour
pinch salt vanilla
1 tsp. soda in 1 cup cold water

Mix sugar, cocoa and shortening. Then add eggs. Stir in flour, salt and vanilla. Last add water and soda and bake in moderate oven 350° for 25 to 30 minutes. Grease and flour a 9 x 12 pan.

Mrs. Andrew Schiltz

GINGERBREAD CAKE

1/2 cup shortening - melted over low heat
1/2 cup sugar
1 egg
2 1/2 cups sifted all-purpose flour
1 1/2 tsp. baking soda
1 tsp. cinnamon
1 tsp. ginger
1/2 tsp. cloves
1/2 tsp. salt
1 cup molasses
1 cup hot water

Beat melted and cooled shortening, sugar and egg together. Sift together flour, baking soda, salt and spices. Combine molasses and water; add alternately with flour to first mixture. Bake in 9x13 pan in moderate oven (350°) 30-35 minutes. Serve with whipped cream or frost with raisin cream filling.

Filling:

Combine 1/2 cup sugar and 2 1/4 Tbsp. flour in saucepan. Add 1 cup milk, 2 Tbsp. butter and 1/2 cup raisins. Bring to a boil stirring constantly. Remove from heat, add 1/2 tsp. vanilla. Cool, stirring occasionally.

Mrs. Wilfred Gilles

FRESH APPLE CAKE

1 1/4 cups Wesson oil
2 cups sugar
3 eggs
Mix and beat until smooth.
Sift together:
3 cups flour (sifted before measuring)
1 tsp. soda
1/2 tsp. salt
1 tsp. cinnamon
Mix all above ingredients together.

Stir in:

2 tsp. vanilla
3 cups chopped sour apples
1 cup chopped nuts
Bake in greased and floured tube pan for 1 1/2 hours at 325°, or oblong pan for about 1 hour.

Shirley Macauley

EASY CHOCOLATE ROLL-UP

A hurry-up roll-up! Cake & filling bake together.

1/4 cup butter
1 cup pecans
1 1/3 cups coconut
1 can (15 1/2 oz.) sweetened condensed milk

Cake:

3 eggs
1 cup sugar
1/3 cup cocoa
2/3 cup flour
1/4 tsp. salt
1/4 tsp. baking soda
1/3 cup water
1 tsp. vanilla
1 cake roll = 8 to 10 servings

Line 15x10 inch jelly roll pan with foil. Melt butter in pan, sprinkle nuts and coconut evenly in pan; drizzle with condensed milk.

Cake:

In mixer bowl, beat eggs at high speed 2 min. until fluffy. Gradually add sugar; continue beating 2 min. No need to sift flour; spoon into cup, level. Add remaining ingredients; blend 1 min. at low speed. Pour evenly into pan. Bake at 375° for 20-25 min. until cake springs back when touched in center.

Sprinkle cake (in pan) with powdered sugar. Cover with towel. Place cookie sheet over towel. Invert. Remove pan and foil. Start with 10" side, roll up jelly-roll fashion using towel to roll cake. Do not roll towel in cake. Leave wrapped.

Mrs. Russ Hildebrandt

GRAHAM CRACKER CAKE

1 1/2 cups sifted flour
1 cup finely crushed graham crackers
1 1/4 cups sugar
1/2 tsp. salt
2/3 cup shortening
1 1/4 cups milk
3 1/2 tsp. baking powder
1 whole egg and 2 egg yolks
(reserve whites for frosting)

Blend flour, graham cracker crumbs, sugar, salt, shortening and 3/4 cup milk thoroughly with mixer or by hand. Stir in baking powder, add eggs and rest of milk (half cup). Pour into two 9" x 2 1/2" layer cake pans which have been greased and lined with waxed paper. Bake at 375°F. 30 to 35 min. Frost with lemon icing.

Lemon icing:

1 1/2 cups sugar
1/4 tsp. salt
1/4 tsp. cream of tartar
1 tsp. grated lemon rind
1 Tbsp. lemon juice
3 Tbsp. water
2 egg whites

Place in double boiler and beat till stiff.

Mrs. Frank Hellenbrand

FRUITCAKE WREATH

3 cups shelled Brazil or walnuts
1 lb. pitted dates
1 cup drained maraschino cherries
3/4 cup sugar
3/4 cup sifted all purpose flour
1/2 tsp. baking powder
1/2 tsp. salt
3 eggs
1 tsp. vanilla

Put whole nuts, dates and cherries into large bowl. Sift flour, sugar, baking powder and salt over nuts and fruit, mix with hands until nuts and fruit are coated. Beat eggs until foamy, add vanilla. Stir into nut fruit mixture until well mixed. Spoon into greased and foil-lined 6-cup ring mold. Grease foil. Bake at 300° for 1 hr. 30 minutes. Cool before slicing. Very good if made ahead of time and put in freezer, wrapped in brandy or rum soaked cloth.

Mrs. Alice Statz

FIRE ENGINE RED

1/2 cup shortening
1 1/2 cups sugar
2 eggs
2 oz. red food coloring
1 tsp. vanilla
2 tsp. cocoa
1 tsp. salt
1 cup buttermilk
2 1/4 cups cake flour
1 tsp. soda
1 tsp. vinegar

Mix vinegar and soda in small cup and let stand. Cream sugar, shortening and eggs. Make a paste of cocoa and a little of the red food coloring. Add paste to the creamed mixture and then add the rest of the food coloring. (Don't be afraid.) Stir in buttermilk and flour combined with salt alternately. Add vanilla. Stir vinegar and soda together before adding to mixture. Mix well. Pour into two 1 1/2 in. deep 8 in. layer pans greased on the bottom only. Bake 30 min. at 350°. Cool thoroughly. Split layers in half. Frost with the following recipe, letting it bulge out between layers but do not frost sides. This shows off the Fire Engine Red effect. This cake will keep well for a week if refrigerated.

Frosting:

1 cup milk
3 Tbsp. flour
(Cook and cool well.)
1 tsp. vanilla
1 cup sugar
1 cup butter

Cream sugar and butter until very fluffy. Add vanilla. Gradually add the flour mixture beating continually until it looks like whipping cream. Be sure to let the milk and flour mixture get good and cold before adding or it will separate.

Dawn Hildebrandt

DREAMY JELL-O CAKE

Bake white or yellow cake mix according to directions on cake mix box.

While cake is baking, dissolve one large pkg. (family size) Jell-o in 1 1/3 cups hot water. Let cool but not jell. When cake is taken out of oven prick top with fork. Cool cake. Spoon Jell-o over cake letting it run into holes pricked with fork. Beat 1 pkg. Whip and Chill. Frost cake. Refrigerate. I use Strawberry Jell-o and Strawberry Whip and Chill.

Kay Miller

RHUBARB STRAWBERRY CAKE

1/2 cup sugar
2 Tbsp. soft butter
1 egg
6 Tbsp. milk
1/2 tsp. salt
1 1/2 cups sifted flour
1 tsp. baking powder
4 cups rhubarb, cut very fine
1 pkg. strawberry Jell-o

Mix together the sugar, butter, egg, milk, salt, flour, and baking powder. Spread in a deep 10 by 13 inch pan. Place rhubarb on top and sprinkle the Jell-o on top of the rhubarb. Sprinkle streussel on top and bake at 350° for 30 to 40 min. Serves 12.

Streussel:

1/2 cup flour
1 cup sugar
1/4 cup butter

Mix flour and sugar well and cut in the butter.

Mrs. Henry Kruschek, Sr.

GRAHAM CRACKER CAKE

1/2 cup butter
1 cup sugar
3 eggs, separated
23 graham crackers, rolled into fine crumbs
2 tsp. baking powder
1/2 tsp. salt
1 cup milk
1 cup nuts (optional)

Cream butter and sugar. Add 3 egg yolks and beat. Add crumbs, baking powder, and salt alternately with milk. Fold in beaten egg whites. Lastly add the one cup nutmeats. Bake in two 8 inch layers at 350° until a light finger touch leaves no imprint.

Filling:

3 Tbsp. powdered sugar
1 egg yolk
2 Tbsp. Crisco

Beat the egg yolk until light colored. Cream together Crisco and sugar. Mix with the egg. Flavor with vanilla.

Mrs. Alberta Ripp



FRUIT CAKE

1/2 lb. vanilla wafers
3/4 cup condensed milk
Soak these two ingredients together.

Beat the following together:

2 beaten eggs
1/2 cup sugar
1 tsp. allspice
1/4 tsp. salt
1 cup dates
1 cup seedless raisins
1 cup nutmeats
1 Tbsp. flour

Put in greased loaf pan and bake at 350° for 1 1/2 hr.

Mrs. Herman Adler

FRUIT CAKE

2 lbs. dates
1 lb. Brazil nuts
1 lb. nutmeats (walnuts & pecans)
3 rings green pineapple, cut
1 lb. red cherries
1 1/2 cups flour
1 1/2 cups sugar
1 tsp. baking powder
1/2 tsp. salt

Sift together and mix with fruit. Add 5 well beaten eggs. Line angel food tin with brown paper and butter the paper. Set in pan of water on rack and bake covered 1 hr. Remove cover and water and bake 1 hr. more at 275°.

Mrs. Mel Herbrand

FRUIT COCKTAIL CAKE

1 1/2 cups flour
1 cup sugar
1 tsp. soda
Mix and add 1 egg beaten and juice of fruit cocktail (#2 can). Add fruit and 1 tsp. vanilla. Put in 9 x 9 x 2 in. pan.

Sprinkle with a mixture of 1 scant cup brown sugar and 1 cup nutmeats.

Bake at 350° for 45 min. Serve with whipped cream or ice cream.

Dorothy Fangmeyer

FRUIT COCKTAIL CAKE

1 1/2 cups flour
1 cup sugar
1 tsp. soda
1/2 tsp. salt
1 beaten egg
2 cups fruit cocktail (including juice)
1 cup packed brown sugar
1 cup nuts
Sift dry ingredients. Add egg and fruit cocktail. Beat well. Turn in greased 13x9 in. pan. Combine brown sugar and nuts. Sprinkle on top. Bake 45 to 55 minutes at 350°. Serve warm.

Mrs. Herbert Statz

FRUIT COCKTAIL CAKE

2 1/4 cups flour
1 tsp. salt
2 tsp. soda
1 cup white sugar
1/2 cup brown sugar
2 eggs
1/4 cup butter
1 lb. can fruit cocktail (undrained)
Sprinkle nuts & brown sugar over before baking as topping. Bake at 350° for 45 min. in 9x12 pan. Top serving pieces with Cool Whip.

Mrs. Dave Statz

FUDGE CAKE

1 1/2 cups sugar
1/2 cup shortening
2 eggs
1/2 cup sweet milk
pinch of salt
1 tsp. vanilla
2 tsp. baking powder
2 cups flour
Mix above ingredients together. Pour 1 cup hot water over 1/2 cup cocoa, and stir in 1/2 tsp. soda. Add to top mixture and bake at 350° for 30 minutes or until batter no longer sticks to toothpick

Mrs. Robert J. Ziegler

FUDGE 'N' ICE CREAM CAKE

1 pkg. Pillsbury Fudge Cake Mix
1 pt. chocolate ice cream, softened
3 eggs
1 cup water
Combine cake mix, ice cream, eggs and water in large mixer bowl. Blend and beat as directed on package. Bake in generously greased and lightly floured 13x9 pan at 350° for 35-45 minutes or until cake springs back when touched lightly in center. Cool cake completely. Frost with version of

Pillsbury Fudge Frosting prepared as directed on package. (Tip: For a milk chocolate cake, substitute vanilla ice cream and reduce water to 1/2 cup.)

Sylvia Stehr

HEAVEN CAKE

7 oz. chopped dates
7 oz. chopped almonds
7 oz. powdered sugar
5 eggs, the whites beaten to a stiff froth
2 tsp. baking powder
Cream the sugar and the yolks of the eggs, add the chopped dates, almonds. Mix with the baking powder and last the beaten whites. Bake in 2 layers. When ready to serve, break in inch squares, put in a glass dish a layer of the cake and a layer of whipped cream.

This recipe is 100 years old.

Mrs. Kenneth Shaw

GERMAN APPLE CAKE

2 eggs
1 cup Wesson oil
Beat until foamy and then add:
2 cups sugar
1 tsp. vanilla
1 tsp. soda in 1/4 cup water
2 cups flour
2 tsp. cinnamon
Mix all together. Batter will be thick. Add 1/2 cup chopped nuts & 4 cups thinly sliced, peeled apples. Bake in 9x12 pan 45 min. at 350°. Frost with cream cheese frosting.

Cream Cheese Frosting:

2 small pkgs. cream cheese
3 Tbsp. melted butter
1 tsp. vanilla
2 cups powdered sugar

Charlene Hellenbrand

GRANDMA'S APPLESAUCE CAKE

1/2 cup butter or margarine
1 cup sugar
1 egg
1/4 tsp. salt
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. cloves
1 3/4 cups flour
1 cup applesauce
1 cup raisins (opt.)
1 cup nuts (opt.)
Cream butter, sugar and egg. Add rest of ingredients to creamed mixture. Bake at 350° for 35 minutes. Then do the toothpick test.

Cindy Leckwee

GRASSHOPPER CAKE

Red Devil's Food Cake Mix - prepared according to instructions on package in 2 layer pans

Grasshopper filling:

1 env. (1 Tbsp.) unflavored gelatin
1/4 cup cold water
1/3 cup white creme de cacao
1/2 cup green creme de menthe
2 cups whipping cream

Soften gelatin in the cold water. Heat together creme de cacao and creme de menthe. Add softened gelatin; stir gelatin until dissolved. Cool. Whip cream; fold in gelatin mixture. Refrigerate 15 minutes. Spread between layers and top of cake. Refrigerate until serving time.

Mrs. Shirley Ziegler

GUM DROP CAKE

2 cups sugar
2 cups water
1 cup shortening
1 pkg. raisins
4 cups flour, sifted
2 tsp. soda
2 tsp. cinnamon
2 tsp. cloves
1 tsp. ground nutmeg
pinch of salt
1 lb. miniature gumdrops
1/2 cup nutmeats

Boil together sugar, water, shortening and raisins, for 10 minutes. Cool, add flour, soda, cinnamon, cloves, nutmeg, salt sifted together 3 times.

Add 1 lb. miniature gumdrops and nutmeats and mix well. Bake in slow oven for 2 hrs. Bake in bread pan. Makes 2 cakes, but stays moist a long time.

Mary Paulson

GUMDROP CAKE

1 cup sugar
2 eggs
1/2 cup milk
1/2 cup lard
2 cups flour
2 tsp. baking powder
1/4 tsp. salt
1/2 lb. large gum drops, all colors but black, cut fine into flour with scissors
1 cup nutmeats
1 cup raisins
Bake one hour in slow oven in loaf tin in 300° to 350° oven.

When cake is baked, let cool. Then wet a clean cloth in brandy or whiskey, wrap cake in, cover with tin foil tight and store.

Let stand a month in covered container.

You can use 1/4 cup milk and 1/4 cup whiskey or brandy to make 1/2 cup liquid.

Leona I. Finnegan

HEATH BAR CAKE

2 cups brown sugar
2 1/4 cups flour
1/2 cup butter or margarine
1 tsp. baking soda
1/2 tsp. salt
1 egg
1 cup milk
1 tsp. vanilla
1 cup chopped pecans
6 5-cent Heath candy bars (chopped up coarsly)

Mix brown sugar and flour. Cut in soft butter as for pie crust. Save 1 cup of this mixture for top of cake. Add egg, milk, soda, salt and vanilla. Stir. Pour into greased pan. Sprinkle with cup of saved mixture, nuts and Heath Bars.

Bake at 350° for 35 minutes.

Mrs. Robert Joseph

HEATH BAR CAKE

2 cups flour
2 cups brown sugar
1/2 cup butter
Crumb together. Save 1 cup for topping.

Blend in:

2 eggs
1 cup milk
1 tsp. baking soda
1 tsp. vanilla

Pour in buttered 9 x 13 pan. To topping add 1/2 cup nutmeats and 6 Heath Bars broken. (Break easier when frozen.)

Bake at 350° for 30 minutes.

Mrs. Tom Skretney

HEAVENLY HASH CAKE

1/4 lb. margarine
16 oz. can chocolate syrup
1 cup sugar
4 eggs
1 cup flour
1 tsp. baking powder

Combine all ingredients and beat well. Pour in greased 9x13 pan. Bake 30 minutes at 350°.

Topping:

1 10 1/2 oz. pkg. miniature marshmallows
1 cup chopped nuts
2/3 stick margarine
2 squares unsweetened chocolate
1 egg, beaten
1 1/2 cups powdered sugar
Place marshmallows and nuts on top of hot cake. Melt margarine and chocolate. Cool slightly and add egg and powdered sugar. Beat well and heat until runny. Pour and spread on top of warm cake.

Lois Zeman

HELEN'S POPPY SEED CAKE

1/2 cup poppy seeds - soak in 1/2 cup of cold water overnight
3/4 cup butter or margarine
1 1/2 cups sugar
2 cups cake flour
1 1/2 tsp. baking powder
1/2 tsp. salt
3/4 cup milk
4 egg whites, beat and add last

Lemon Filling:

1 cup sugar
3 Tbsp. cornstarch
2 Tbsp. grated lemon rind
1/2 cup lemon juice
2 Tbsp. butter

Boil one minute then add 4 egg yolks, slightly beaten and boil one minute more. Cool before you spread on cake. Ice with cream or Rich Whip.

Mrs. Helen Heimbecker

MINCEMEAT LIGHT FRUIT CAKE

1 cup butter
2 cups sugar
4 eggs
1 tsp. vanilla
3 cups sifted flour
1/2 tsp. salt
1 9 oz. pkg. condensed mincemeat
1/2 cup chopped mixed candied fruits and peels
1/4 cup candied cherries, diced
1/2 cup chopped pecans
(May add more fruits and nuts if desired.)
Cream together butter and sugar until light and fluffy. Beat in eggs and vanilla. Sift together flour, baking powder and salt. Blend into creamed butter mixture. Chop



mincemeat into small pieces with a knife. Add to batter with fruits, cherries and nuts. Mix well. Turn into a well buttered 10 inch tube pan. Bake in a slow oven (300°) for 1 1/2 hours or until done. Cool cake in pan.

Diane Hildebrandt

HOLIDAY CAKE

"Happy Time Recipe"

do read through

1 cup butter	salt
1 tsp. sugar	lemon juice
2 lg. eggs	buttermilk
2 cups dried fruit	nuts
baking powder	rum
brown sugar	

Before you start, sample the rum and check for quality. Select a large mixing bowl, measuring cup, etc. And, check the rum again for quality. It must be just right. With an electric beater beat 1 c. butter in a large fluffy bowl. Add 1 tsp. sugar and test the rum again.

Add 2 large eggs and 2 c. dried fruit and beat very well. If fruit gets stuck in beaters, pry it out with a screwdriver. Sample rum again, checking for consistency. Next, sift 3 c. of baking powder and add a pink of rum, 1 seaspoon toda and talt.

Test rum again, Zowie!! Now sift in 1/2 pint lemon juice, fold in chopped buttermilk, add strained nuts. Sample rum again. Now add 1 bablespoon brown tugar or whatever color is around. Mix well. Grease oven and turn on cake pain to 350°. Pour whole mixture into the oven and...oops!...Now, where did I put that mop?! On second thought, forget the oven, forget the cake, check the rest of the rum and go to bed.

JELLYROLL OR SPONGE CAKE

1 cup cake flour
1 tsp. vanilla
1 tsp. baking powder
1/4 tsp. salt
3 eggs (about 2/3 cup), should be at room temperature
1 cup sugar
1/3 cup water

Heat oven to 375° (quick moderate). Grease bottom and sides of jelly roll pan, 15 1/2 x 10 1/2 x 1". Line bottom of pan with wax paper or foil and also grease that.

Sift together flour, baking powder, salt. Beat eggs in small mixer bowl until very thick

and lemon-colored. Pour beaten eggs into large bowl. Gradually beat in sugar. Blend in on low speed water and vanilla. Mix in dry ingredients on low speed just until batter is smooth. Pour into prepared pan. Bake 12 to 15 minutes until top springs back when lightly touched.

Loosen edges, immediately turn upside down on a towel sprinkled with confectioners sugar, carefully remove paper. Trim edges if necessary. While cake is still hot, roll cake and towel from narrow end. Cool on rack. Unroll cake, remove towel, spread with soft jelly or filling. Roll again, if desired sprinkle with confectioners sugar or frost. Cut in 1" slices to serve. 10 servings.

This recipe can be used for two 9" layer round pans, also lined with waxed paper. Bake in a slower oven (325°) 45 to 50 minutes. Cool by inverting pans and resting edges on two other inverted pans.

Violet Herricks

NEW ORLEANS FRUITCAKE

2 lb. cut dates	1 cup sifted flour
1 lb. pecan halves	1/2 tsp. baking powder
1 lb. candied cherries, cut	4 eggs
1 cup sugar	2 tsp. vanilla
1/2 tsp. salt	

Line greased pans with waxed paper; allow paper to extend 1/2 inch above all sides of the pan. Grease paper. Place dates, pecans, cherries in a large bowl; sift dry ingredients over fruit and nuts and mix well. Beat eggs until foamy, blend in vanilla. Stir into fruit mixture. Spoon into prepared pans and bake at 300° about

1 hour and 45 minutes. Makes about 5 pounds. (This fruitcake has very little batter, mostly fruit and nuts.)

Nancy Vanderploeg

JELL-O CAKE

Make 2 small packages of lemon Jell-o with 4 cups hot water (do not use any cold water). Let Jell-o stand and cool to room temperature.

Make one lemon cake mix, following package directions. When cake comes out of the oven poke holes in it, using a fork, then pour Jell-o over the cake. Chill thoroughly.

Prepare one package lemon Whip'N Chill and pour over the top. Let set until firm. Top with whipped cream or Dream Whip.

Charlotte Cork

JELL-O CAKE

1 pkg. lemon velvet cake mix
1 pkg. lemon or lime Jell-o
3/4 cup cold water
3/4 salad oil
4 eggs

Combine all ingredients. Beat four minutes. Bake in 350° oven. Be sure it's done. When done prick with fork and spoon the juice over it.

Juice:

Juice of 2 lemons or 1/2 cup lemon juice and 2 cups powdered sugar.

*Lilah Robson
Mrs. Louis Ziegler*

MAYONNAISE CAKE

<i>Sift together:</i>	<i>Add:</i>
1 cup sugar	1 cup salad dressing
2 cups flour	1 cup cold water
2 tsp. soda	1 tsp. vanilla
pinch salt	
4 Tbsp. cocoa	

Bake at 350° for 35-40 minutes in 11x7 pan.

Frosting: White Icing

3 egg whites
2 cups sugar
1/2 cup hot water
1 tsp. vanilla

Boil sugar and water until it forms a thread off the spoon.

Beat egg whites until they stand in peaks. Slowly pour syrup over the whites as you beat.

Nona Stephenson

MEXICAN RIBBON CAKE

Combine in mixing bowl:

1 1/2 cups flour
1 1/4 cups packed brown sugar
1 tsp. soda
1 tsp. salt
1/2 cup shortening

1 egg

1 envelope no-melt unsweetened chocolate
3/4 cup hot water

Beat at medium speed 2 minutes. Turn into 13 x 9 x 2 inch pan, greased and floured on the bottom. Bake at 350° for 25-30 min.

Cool 10 minutes. Remove from pan. Cool completely. Cut in half vertically to make two 6 1/2 x 9 inch layers. Cut in half horizontally to make a total of 4 thin layers. Fill

Continued

and frost (do not frost sides). Garnish with chocolate curls and almond slices. Refrigerate or freeze.

Chocolate cream filling:

Combine in mixing bowl 1 pint (2 cups) whipping cream and 1 pkg. (3 3/4 oz.) chocolate fudge pudding and pie filling mix. Beat until thick.

Mrs. Roger Hilgendorf

NEVER FAIL CUPCAKES

1 egg
1/2 cup cocoa
1/2 cup shortening
1 1/2 cups flour
1/2 cup buttermilk or sour milk
1 tsp. vanilla
1 tsp. soda
1 cup sugar
1/2 cup water
1/4 tsp. salt

Put ingredients in mixing bowl in order listed and *do not* mix until last item is added. Then beat well. Bake in moderate oven, about 375° for 18-20 min. Makes 16 cupcakes. Can be frozen.

Mrs. Robert Zellner

NO-EGG APPLESAUCE CAKE

1 cup sugar
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. cloves
1 1/2 cups sweetened applesauce
2 cups flour
pinch of salt
1/3 cup shortening

Cream together the sugar and shortening. Add applesauce and beat well. Sift together dry ingredients and gradually add to creamed mixture. Beat well. Pour into greased 9 x 13 pan and bake at 350° approximately 35 minutes. (Note: May add raisins to the batter before baking if you prefer.)

Mrs. Douglas Davenport

NEUFCHATEL CHEESE CAKE

1 Neufchatel cheese, 1 teacupful sugar; grate the rind of 1 lemon and use with it half of the juice, half a teacupful each of rolled cracker crumbs and currants, 4 eggs, 1 Tbsp. melted butter, half a teacupful cream or rich milk, half a nutmeg grated, and 1 salt-spoonful of salt. Mix the cracker crumbs dry with the cheese, first removing the wrapper and taking off the thin skin on the outside of the cheese; crumble the cheese

and cracker crumbs well together, beat the eggs well with the sugar and add, following with the butter and cream. If the cream is very rich the butter may be omitted. Lastly, add lemon, nutmeg and currants. The currants must be washed, dried and dusted with cracker dust or flour. Mix all well together and put into well buttered patty-pans that have been lined with puff-paste. Bake 15 or 20 min. in a quick oven. They will puff up, but must not be permitted to get too brown.

Mrs. Art Manthey

MOTHER'S BEST FUDGE CAKE

1/2 cup milk
3 - 1 oz. sq. unsweetened chocolate, melted
1 well beaten egg
2/3 cup sugar
1/2 cup shortening
1 cup sugar
1 tsp. vanilla
2 eggs
2 cups sifted cake flour
1 tsp. soda
1/4 tsp. salt
2/3 cup milk

Combine chocolate, 1/2 cup milk, well beaten egg and 2/3 cup sugar in saucepan. Cook over low heat until thickened. Stir constantly. Cool. Stir shortening to soften. Gradually add 1 cup sugar and cream together until light and fluffy. Add vanilla. Add remaining eggs, 1 at a time, beating well after each. Sift flour, soda and salt three times. Add flour mixture to creamed mixture alternately with milk, a small amount at a time. Beat after each addition until smooth. Blend in chocolate mixture. Fill two 9 in. round pans. Bake at 350° for 25-30 min.

Frost with:

2 cups sifted powdered sugar
3 Tbsp. hot water
3 - 1 oz. sq. unsweetened chocolate, melted
1 slightly beaten egg
1/3 cup soft butter
1 tsp. vanilla

Blend sugar and hot water into chocolate. With spoon, beat half of egg into chocolate mixture. Beat in remaining egg. Beat in butter a tablespoon at a time. Blend in vanilla. Frosting will be thin. Place in a pan of ice water and beat until spreading consistency. Spread on cake.

Mrs. Jerome Hellenbrand

MOTHER'S FAVORITE LEMON FILLED CAKE

Bake in a 9 x 13 pan. 1 pkg yellow cake mix made as directed. When cake is done, spread with lemon filling.

Filling:

3 Tbsp. cornstarch
1 cup sugar
1 cup boiling water

Boil until thick and add three slightly beaten egg yolks and boil a bit longer. Add juice and grated rind of 1/2 lemon. Cool, spread on cake and then meringue topping.

Topping:

Beat stiff 4 egg whites, gradually add 1 cup sugar, beat until stiff, forming peaks. Add 1 tsp. vanilla. Spread on top of filling being sure to seal edges of pan. Sprinkle with cinnamon and chopped nuts. Bake 30 min. at 325°.

Mrs. Louis Ziegler

MYSTERY MOCHA CAKE

3/4 cup sugar
1 cup sifted all-purpose flour
2 tsp. baking powder
1/2 tsp. salt
1 square (1 oz.) unsweetened chocolate
2 Tbsp. butter or margarine
1/2 cup milk
1 tsp. vanilla
1/2 cup brown sugar, firmly packed
1/2 cup granulated sugar
1/4 cup cocoa
1 cup cold coffee

Sift first four ingredients together. Melt chocolate and butter on low heat, add to first mixture. Blend well. Combine milk and vanilla; add to mixture and mix well. Pour batter into greased 8x8x2 inch pan. Combine brown and granulated sugars and cocoa. Sprinkle over batter. Pour coffee over top of batter. Bake in 350° oven 40 minutes. Serve warm or cold. Delicious with whipped cream.

Mrs. Wilfred Gilles

ORANGE CAKE

1 cup brown sugar
1/2 cup butter
2 eggs
1 cup sour milk
1 tsp. soda
juice of an orange
1 tsp. vanilla
2 cups flour
1/2 cup nuts
1 cup raisins



Grind 1/2 orange rind and raisins. Take out 1/2 of mixture and save for frosting. Use a 9x13 pan. Bake at 350° for 35 to 45 minutes.

Frosting:

Heat a little butter and cream, add enough powdered sugar and ground stuff to desired consistency. Frost while still hot.

Mrs. Anton Kalscheur

OATMEAL CAKE

- 1 cup oatmeal
- 1 cup boiling water (pour over oatmeal and let stand 30 min.)
- 2 cups brown sugar
- 1/2 cup butterine
- pinch salt
- 2 eggs beaten
- 1 tsp. soda in 1 cup flour
- 1 tsp. cinnamon
- 1/2 tsp. nutmeg - sifted together
- 1/2 cup nutmeats
- 1 tsp. vanilla

Bake 35 or 40 min. in 350° oven.

Mrs. Math Hellenbrand

OATMEAL CAKE

- 1 1/4 cups boiling water
- 1 cup quick oatmeal (let this cool)
- Cream together the following:*
- 1/2 cup shortening 2 eggs
- 1 cup white sugar 1 tsp. vanilla
- 1 cup brown sugar

Mix this with the oatmeal mixture.

Sift together the following:

- 1 1/3 cups flour 1 tsp. soda
- 1 tsp. cinnamon 1 tsp. salt

Mix the above with sugar, eggs, etc. Bake in greased pan, 30 minutes at 350°.

Icing:

- 3/4 stick butter
- 1 cup brown sugar
- 1 cup coconut
- 1 cup nutmeats
- 4 Tbsp. cream or milk

Heat and mix over low heat, spread on cake and broil. Broil until icing starts foaming and browns slightly. Watch carefully — this doesn't take long.

*Kay Wipperfurth
Mrs. Len Behnke*

OLD FASHIONED APPLESAUCE CAKE

- 1 cup sugar
- 1/2 cup butter
- 1 egg
- dash of salt
- 1 1/2 cups hot applesauce
- 2 tsp. soda
- 1 cup raisins
- 1 cup chopped nuts
- 2 cups flour
- 1 tsp. cinnamon
- 1 tsp. nutmeg
- 1/2 tsp. cloves
- Cream sugar and shortening. Add beaten egg. Add soda to applesauce. Add sifted dry ingredients and applesauce alternately. Add nuts and raisins last. Bake 45 minutes at 350° in greased and floured loaf pan or 9 x 9 inch pan.

Joann Bucaida

PINEAPPLE SPRING CAKE

- 1 yellow cake mix
- 1/2 cup oil
- 1 can mandarin oranges and juice
- 4 eggs
- Beat well; bake 20-25 minutes at 350°. Use either 3 layer pans or 1 jelly roll pan.

Frosting:

- 16 oz. can crushed pineapple (drain off a little of the juice)
- 1 sm. pkg. instant vanilla pudding
- 1 extra large container of Lite Cool Whip
- Fold all together and frost cake. Store in refrigerator.

*Cindy Leckwee
Sherry Karls*

PINEAPPLE UPSIDEDOWN CAKE

- 1 cup brown sugar
- 1/3 cup butter
- Melt this in frying pan, then put in bottom of cake pan. Place pineapple slices on this and pour batter on top and bake at 350° for about 40 minutes.

Batter:

- 3 eggs beaten
- 1 cup sugar
- 1 cup flour
- 1 tsp. baking powder
- 1/3 tsp. salt
- 4 Tbsp. pineapple juice

Mrs. Math Frederick

SHEATH CAKE

Mix 2 cups sugar with 2 cups flour. Set aside.

Into a boiler put:

- 1 stick butter or oleo
- 1/2 cup shortening
- 4 Tbsp. cocoa
- 1 cup water
- 1/2 cup buttermilk

Bring to a rapid boil. Add to dry ingredients and mix well. Add 2 beaten eggs, 1 tsp. soda, 1 tsp. cinnamon, 1 tsp. vanilla. Pour into a greased and floured 11 x 16 pan. Bake 20 min. at 400°.

Frosting:

- 1 stick butter or oleo
- 4 Tbsp. cocoa
- 7 Tbsp. milk
- Bring to a boil, cooking very slowly. Add 1 box sifted powdered sugar, 1 tsp. vanilla and 1 cup chopped pecans. Mix well. Frost cake in pan as soon as it is removed from the oven.

Mrs. Neil Macauley

SHORTCAKE FOR STRAWBERRIES

Mix well:

- 3 Tbsp. mayonnaise
- 1 cup milk
- Add 2 cups self-rising flour and 3 Tbsp. salt. Mix all together and drop by tablespoon on cookie sheet. Bake at 400° for 12-15 minutes.

Node Schmitz

STRAWBERRY SHORT-CUT CAKE

- 1 cup miniature marshmallows
- 2 cups (2 10-oz. pkgs.) frozen strawberries, thawed
- 1 pkg. (3 oz.) strawberry Jell-o
- 1 pkg. strawberry cake mix (Pillsbury Plus)
- 3 eggs
- 1/3 cup oil
- 3/4 cup water
- Heat oven to 350°. Grease 13x9 pan. Sprinkle marshmallows on bottom of pan. In bowl, combine strawberries and gelatin. Set aside.
- In a large bowl, blend cake mix, eggs, oil, water until moistened. Beat 2 min. at highest speed. Pour batter over marshmallows. Spoon strawberry mixture evenly over batter. Bake at 350° for 40-50 minutes. When done, cool completely, then invert onto a plate.

Joan Loeffelholz

SPONGE CAKE

5 or 6 eggs
1/2 tsp. baking powder
3/4 tsp. cream of tartar
1/2 cup cold water
1 1/2 cups sugar
1/4 tsp. salt
1 tsp. vanilla
1 1/2 cups sifted cake flour

Beat egg yolks well. Beat in cold water, add sugar gradually and continue beating. Fold in flour, baking powder and salt which has been sifted together. Add vanilla. In a large bowl beat egg whites, adding cream of tartar when foamy, and continue beating until stiff. Fold in egg yolk mixture. Bake at 275° for the first 30 minutes, increasing heat to 325°, 30 minutes longer.

Icebox Frosting:

Melt 2 bars German sweet chocolate in double boiler, add 4 Tbsp. sugar and 2 Tbsp. cold water. Add 4 egg yolks, one at a time and beat whites separately. Add vanilla.

Emma Karls

POTATO CAKE (moist cake)

1 cup mashed potatoes
2 cups sugar
1 cup butter
4 eggs
2 cups flour, sifted
1 cup sour milk
1 tsp. soda dissolved in milk
1 tsp. cinnamon
1 tsp. cloves
1 tsp. vanilla
1 cup chopped nuts
4 squares Baker's chocolate, melted
or 4 tsp. cocoa

Raisins may be put in if desired. Bake 45 to 50 minutes in slow oven. Frost with caramel frosting.

This recipe is about 35 years old.

Mrs. Dick Wagner

RAW DICED APPLE CAKE

4 cups raw diced apples

Combine the following and pour over apples:

2 cups sugar
1 cup cooking oil
2 eggs, beaten slightly

Let stand for 1/2 hour, then add:

2 1/2 cups flour
1 1/2 Tbsp. cinnamon

1/2 tsp. salt

1 tsp. soda

Combine dry ingredients with apple mixture. Add 1 cup nutmeats (or 1/2 cup nuts and currants or raisins). Bake at 350° for 45 min. or until done.

Ethel Pulsfus

RHUBARB CAKE

1 1/2 cups sugar
1/2 cup shortening
1 egg
1 cup buttermilk
2 cups flour
1/2 tsp. salt
1 tsp. soda
2 cups rhubarb folded in last

Bake in 9 X 12 pan.

Topping:

1 tsp. of cinnamon

1/3 cup sugar

Mix together and sprinkle over top and bake 35 to 45 minutes at 350°.

Eldora Zellmer

TURTLE CAKE

1 box German cake mix
1 14-oz. bag of caramels
1/2 cup evaporated milk
3/4 cup melted butter
2 cups nuts (opt.)
1 cup chocolate chips

Prepare cake according to package directions.

Pour 1/2 of batter into greased 9x13 pan.

Bake 350° for 15 minutes. Melt caramels with milk and butter. Pour over cake.

Sprinkle with 1 cup nuts and chocolate chips.

Pour remaining batter over filling. Sprinkle with remaining nuts and bake 20 minutes longer.

Sherry Karls

UNBAKED FRUIT CAKE

1 lb. dates, cut fine 1 cup English walnuts
1 lb. marshmallows cut in bits
1 lb. golden raisins 1/2 cup sugar
1 lb. red & green gumdrops, cut in bits
1 cup cream, whipped
1 lb. graham crackers

Crush crackers into crumbs. Mix fruits, nuts, marshmallows and gumdrops, all finely chopped, together. Add sugar and whipped cream, blending well. Pack in small loaf pans, or any desired size. Pack until well

pressed together. Let stand for two weeks, covered in refrigerator. Remove from tin and pack in plastic bag. Slice and serve either plain or with whipped cream.

Lil Lokken

WHITE CAKE FOR NUT BARS

1 cup flour
1 cup sugar
3 tsp. baking powder
salt and vanilla
1/2 cup boiling milk, pour over above mixture and cool.

Beat 3 egg whites stiff and mix together.

Bake in moderate oven. Cut cake in squares.

Frost with white frosting and roll in crushed Planter's peanuts.

Mrs. Keith A. Hetzel

PUMPKIN CRUNCH CAKE

1/2 cup brown sugar
1/2 cup chopped nuts
1 tsp. cinnamon
1 Tbsp. flour
1 Tbsp. melted butter
1 pkg. (18 1/2 oz.) yellow cake mix
1 cup canned solid pack pumpkin
1/2 cup water
3 eggs (may use 5 for higher cake)
1 tsp. pumpkin pie spice

Combine brown sugar, nuts, cinnamon, and flour. Blend in melted butter thoroughly. Set aside to be used as topping.

Prepare yellow cake mix according to directions, but use pumpkin beaten with water to replace liquid content of cake. Beat in eggs and pumpkin pie spice following directions.

Pour 1/2 batter into well-greased and floured 13 x 9 x 2 inch cake pan. Spread evenly. Sprinkle with half of topping. Spoon on rest of batter and sprinkle with remaining topping. Bake in moderate oven, 350°, 45 to 50 minutes.

Yield: 16 servings. This is a nice cake to serve in the fall or winter. It is enhanced with whipped cream or ice cream.

Note: This cake won first prize in the cake division in the 1970 State Journal Cookbook recipe contest. It was submitted by Mrs. Richard Hart of Sun Prairie.



TEXAS CAKE

2 sticks of butter or oleo
 4 Tbsp. cocoa
 1 cup water
 Bring to bubbling boil and add while hot to the ingredients below.
 2 cups sugar
 2 cups flour
 1/2 tsp. salt
 1 tsp. baking soda
 1/2 cup sour cream
 2 eggs
 1 tsp. vanilla
 Mix this together; then add the hot mixture. Bake in jelly roll pan at 350° for 20-25 min.

Frosting:

4 Tbsp. cocoa
 1 stick butter
 6 Tbsp. milk

Boil this and add a 1 lb. box powdered sugar (4 1/3 cups approx.) and 1 tsp. vanilla while it is still hot.

Jane Gilbertson

TOASTED SPICE CAKE

3/4 cup shortening
 2 cups brown sugar
 2 egg yolks
 1 tsp. soda
 1 1/4 cups sour milk or buttermilk
 1 tsp. vanilla
 2 1/3 cups flour
 1 tsp. baking powder
 1 tsp. cloves
 1 tsp. cinnamon
 2 tsp. salt
 1. Cream shortening, add sugar gradually and cream until light and fluffy.
 2. Add unbeaten egg yolks and beat.
 3. Mix soda with sour milk and add to mixture.
 4. Fold in dry ingredients and vanilla.
 5. Pour into 9 x 13 pan and spread with topping.

Topping: Beat 2 egg whites until stiff. Fold in 1 cup brown sugar and 1/2 cups nuts. Spread on cake mixture before baking. Bake 45 to 50 min. in 350° oven.

Mrs. John Heinz

RHUBARB CAKE

3 eggs
 1 cup sugar
 3 Tbsp. hot water
 1 cup flour
 2 tsp. baking powder
 1 tsp. vanilla
 4 cups rhubarb (cut fine)
 1 cup sugar
 1 Tbsp. tapioca
 8 quartered marshmallows
 Beat eggs and sugar until thick. Add hot water and vanilla. Beat. Fold in flour and baking powder. Pour over rhubarb mixed with sugar, tapioca and marshmallows in a 9x13 pan. Bake 45 min. at 350°.

Mrs. Henry Kruschek, Jr.

XMAS FRUIT CAKE

2 lb. dates (whole fruit)
 1/2 lb. pecans
 1/2 lb. walnuts
 1 lb. Brazil nuts
 1 lb. red candied cherries
 3 rings green pineapple (cut)
 1 1/2 cups flour
 1 1/2 cups sugar
 1 tsp. baking powder
 1/4 tsp. salt
 Sift these 4 dry ingredients together, mix with fruit and add 5 well beaten eggs. Line bread tins with wax paper set in pan of water for 1st hour and cover. (Use roaster) Remove cover and water for last 1/2 hr. Bake at 325° for 1 1/2 hrs. Don't cut up any of the nuts and dates. Makes 3 small & 1 long loaf.

Loretta Krantz

SCRIPTURAL CAKE

2 1/2 cups Judges V 25 (butter)
 2 cups Jeremiah VI 20 (sugar)
 1/2 cup Judges IV 19 (milk)
 2 Tbsp. 1st Samuel XIV 25 (honey)
 2 cups 1st Samuel XXX 12 (raisins)
 2 cups Nahum III 12 (figs)
 1 cup Numbers XVII 8 (almond)
 II Chronicles IX 9 to suit taste (cinnamon)
 1 tsp. Leviticus II 13 (salt)
 4 1/2 cups I Kings IV 22 (flour)
 2 tsp. Amos IV 5 (baking powder)
 6 Isaiah X 14 (eggs)
 Follow Solomon's prescription for making a good boy and you will have a good cake. Bake 2 hrs. in greased 10 in. tube pan at 300° F.

Mrs. Donna Hillgendorf

THREE-LAYER BIRTHDAY CAKE

Yellow layers:

Measure 2 cups unsifted flour, 3 tsp. baking powder and pinch of salt. Sift three times. Mix 3 Tbsp. butter or margarine and 1 1/2 cups sugar. Add 4 egg yolks and 1/2 tsp. vanilla. Mix well. Add flour with 1 cup milk, alternately. Beat well. Pour into two 9" cake pans. Bake at 350° for 30-35 minutes.

White layer:

Measure 1 cup unsifted flour, 1 1/2 tsp. baking powder and pinch of salt. Mix 7/8 cup sugar and 3 Tbsp. shortening. Add 1/2 tsp. vanilla. Then add 1/2 cup milk alternately with flour. Fold in 4 stiffly beaten egg whites. Pour into one 9" pan. Bake at 375° for 30-35 minutes.

Cream filling:

Boil 1/2 cup sugar, 1/2 cup cream and 1/4 cup milk in saucepan. Put one egg yolk in a cup and add 1 Tbsp. cornstarch. Mix this till smooth with a little water. Add to boiling sugar and cream mixture. Stir and cook till smooth and thick. Then cool. Add 1/4 to 1/2 cup chopped nuts and 1 tsp. vanilla. Then spread between layers. Frost with marshmallow icing or 7 minute frosting or other white frosting. Decorate cake.

Mrs. Janet Warren

SWEDISH CAKE

1 cup sugar
 1/4 lb. margarine
 1 No. 2 can pineapple, drained (save juice)
 1 cup nuts
 1 box vanilla wafers
 1 box red Jell-o (use 1 cup hot water and 1 cup pineapple juice that was saved)
 Blend sugar and margarine; add pineapple and nuts. Line 7 x 11 pan with wafers, then mixture, then another layer of wafers. Chill Jell-o until just slightly thickened. Pour Jell-o over top. Chill.

Loretta Ziegler

VERY BEST FRUIT CAKE

2 lbs. candied cherries, green and red
 1/2 lb. pecans
 1/2 lb. walnut meats
 1 1/2 cups sugar
 1 tsp. baking powder
 1 1/4 lb. pitted dates, cut in 3 pieces
 1 lb. candied pineapple (white, red and green, cut in chunks)
 1 lb. Brazil nuts

Continued

1 1/2 cups flour
1/2 tsp. salt
4 large eggs

Leave nuts and all fruit whole, except dates and pineapple. Beat eggs good. Mix salt, flour, sugar and baking powder. Add to eggs. Mix well. Add to fruit and mix well. Pack into well greased wax paper lined small loaf tins. Bake 1 1/2 hours at 250°.

Mrs. Edward Adler

SWEET CREAM CAKE

Break 2 eggs in a cup. Then pour in sweet cream until full. Do this twice. Beat well. Sift together 2 cups of flour, 2 cups of sugar, 2 large teaspoons of baking powder. Beat this into the first mixture. Add 1 teaspoon vanilla. Bake in layers at 325° or 350°. (It depends on the oven.) Frost with whipped cream or a 7 minute frosting. Sprinkle with coconut.

Helen Heimbecker
This was one of my favorites on the farm.

TOFFEE BAR CAKE

Sift:

2 cups flour
1 tsp. baking soda
1/2 tsp. salt

Cream together:

1/2 cup butter
2 cups brown sugar
1 egg
1 cup milk

Mix together alternately with milk. On top cut up coarsely: 6 Heath candy bars, 1/2 cup nuts. Bake 350°, 25 to 30 minutes.

Mrs. Ray Laufenberg

BUTTER FROSTING

1 cup milk
3 Tbsp. flour
1 cup sugar (granulated or powdered)
1 cup butter or margarine

Combine milk and flour and stir over heat until thick. Set aside to cool. Beat sugar and butter until creamy with mixer. Mix the flour combination with the sugar combination by hand until well blended. Then frost. This can be made as a chocolate frosting by adding a square of unsweetened chocolate (shredded) to flour and milk mixture when heating.

Janice Schwab

CHOCOLATE FROSTING

1 cup sugar
1/4 cup cocoa
1/4 cup milk
1 tsp. vanilla
1/4 cup butter

Mix ingredients together and bring to a boil. Boil one minute. Remove from heat. Beat until it begins to harden.

Mrs. Richard D. Jansen

CHOCOLATE FROSTING

1 cup powdered sugar
1 egg
1/4 cup milk
1/2 tsp. vanilla
2 squares chocolate, melted
1 Tbsp. soft butter

Beat together as listed. Put dish in cold water and beat until ready for cake. If it's too thin, add a little powdered sugar.

Mrs. Henry Acker

CREAMY CHOCOLATE FROSTING

2 1/2 cups sifted confectioners' sugar
1 egg, unbeaten
2 Tbsp. water
1/4 cup gran. sugar
1/4 tsp. salt
1/2 cup shortening
1 tsp. vanilla
2 sq. chocolate, melted

Combine confectioners' sugar and egg in mixing bowl. Combine water, granulated sugar, and salt in small saucepan. Stir over medium heat until sugar is dissolved. Boil for 1 min. (without stirring). Add slowly to the egg mixture, beating constantly. Add shortening, vanilla, and chocolate and beat until creamy. Spread on cake.

Mrs. Jerome Watzke

CREAMY CARAMEL FROSTING

1/2 cup (1 stick) butter or margarine
1 cup firmly packed brown sugar
1/4 cup milk
1/2 tsp. vanilla
2 cups sifted powdered sugar (approx.)

Melt butter or margarine in a large heavy saucepan. Add brown sugar. Bring to a boil and boil 2 min. over low heat, stirring constantly. Add milk, stir until mixture comes to a boil again. Remove from heat. Cool.

Stir in vanilla. Slowly add powdered sugar beating after each addition. Continue to beat until thick enough to spread.

Mrs. Peter Miller, Sr.

CREAMY WHITE FROSTING

2 egg whites
1/4 tsp. salt
1/4 cup sugar
3/4 cup Karo Syrup (red label)
1 1/4 tsp. vanilla

Beat egg whites and salt. Gradually add sugar beating until smooth and glossy. Continue beating and add Karo Syrup, a little at a time, beating thoroughly after each addition until frosting is at a peak. Fold in vanilla.

Mrs. Herbert Stutz

GOOD CHOCOLATE FROSTING

1 cup powdered sugar
1/4 cup milk
1 egg

Beat these ingredients lightly. Melt 2 squares unsweetened chocolate with 4 Tbsp. butter. Add to above. Add 1 tsp. vanilla. Set bowl in ice cubes and water in sink. Beat at high speed until it forms peaks.

Loretta Ziegler

FROSTING LIKE WHIPPED CREAM

1/4 cup flour
1 cup milk
Cook and cool.
1/2 cup oleo
1/2 cup white shortening
1 cup white sugar
2 tsp. vanilla
pinch of salt

Beat this real hard. Combine and beat together.

Eldora Zellmer

WHIPPED CHOCOLATE FROSTING

2 cups powdered sugar
1/2 cup milk
2 whole eggs
1/4 tsp. salt
1/2 tsp. vanilla
4 sqs. bitter chocolate
6 Tbsp. butter



Place sugar, milk, eggs, salt and vanilla in a bowl over ice water. Stir until eggs are broken. Melt chocolate and butter together, add to first mixture. Beat until it holds its shape. Spread on *cold* cake.

Jean Dablk

UNCOOKED CHOCOLATE FROSTING

1/3 cup butter, softened
 1 1/2 cups powdered sugar
 2 squares chocolate, melted
 1 tsp. vanilla
 1 egg, unbeaten

Place in small electric mixing bowl and mix. Will spread over loaf or one two-layer cake. Remains soft.

Mrs. Ralph W. Arnold

POWDERED SUGAR FROSTING

(No measure)
 1 lb. box powdered sugar
 1 stick butter (or oleo)
 2 egg whites
 Flavoring of your choice (vanilla, cocoa, etc.)
 Beat well, store in tupperware bowl in refrigerator. Keeps for weeks and is ready for use when needed. Good for spread on graham crackers for quick snack for children.

Mrs. Richard Schmitz

SMOOTH'N CREAMY FROSTING

1 pkg. (4 serving size) Jell-o instant pudding
 1/4 cup powdered sugar
 1 cup cold milk
 1 container (8 oz.) Cool Whip
 Combine pudding mix, sugar, and milk in a large bowl. Beat slowly with rotary beater at lowest speed for about 1 minute. Fold in Cool Whip and spread on cake. Makes about 4 cups or enough for two 9-inch layers.

Frosted cake should be refrigerated. This is our family birthday cake favorite.

Mary Raemisch

WARTIME FROSTING

Boil 1 cup of maple syrup until it spins a thread. Beat white of 1 egg well and pour hot syrup over it, beating constantly. When it thickens, spread on cake.

ARCHIVAL ANECDOTES

Application of pure turpentine is an heroic but effectual disinfectant of open cuts and sores.

Mustard plasters were made by mixing one-third flour with two-thirds dry mustard and the white of an egg.

A breakfast of "common doings" was corn bread and bacon.

Chewing gum was the rosin from spruce trees and teaberry leaves.

MY FAVORITE RECIPES

