

BRIDE'S CAKE

(50-60 servings)

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| $\frac{1}{4}$ cup butter | 1 cup milk |
| 2 cups sugar | 6 stiffly beaten egg whites |
| 1 teaspoon vanilla | $\frac{1}{2}$ cup chopped blanched almonds |
| 3 cups cake flour | $\frac{1}{4}$ cup chopped citron |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{4}$ cup chopped candied cherries |
| 4 teaspoons baking powder | |

Make the recipe twice — once for the bottom tier and once for the second and third tiers. Thoroughly cream butter and sugar. Add vanilla. Add flour, sifted with salt and baking powder, alternately with milk. Fold in egg whites, then nuts and fruits. Pour first recipe into 12-inch layer cake pan lined with waxed paper. Bake at 350°F. (moderate oven) for 50 minutes. Repeat recipe, using two 8-inch pans for second layer, using almost $\frac{2}{3}$ of batter. Pour remaining batter (about 2 cups) in prepared coffee can. Bake these three layers at 350°F. (moderate oven) for 30-35 minutes. Invert on large cake racks, carefully pulling paper off sides and bottom of cake. (Wrapping paper may be used in place of wax paper for lining pans if desired.) Cool small cake top-side up. While cakes are still slightly warm, spread sides with a thin coating of Butter Frosting and let stand for several hours, or as long as 24 hours, before putting cake together and decorating it. This prevents crumbs from getting into final frosting and helps to keep the cake moist and fresh until the next day's frosting — decorating doings. Do not put layers together. Cover with waxed paper and towels, tucking edges of paper and towels under racks.

BUTTER FROSTING

(Single recipe)

(Use single recipe for first coating of frosting —
Use a double recipe for final frosting and decorating.)

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| $\frac{1}{2}$ cup butter | $\frac{1}{4}$ teaspoon lemon extract |
| 1 pound sifted confectioners' sugar | 2 tablespoons light cream (approx.) |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{4}$ cup extra confectioners' sugar for
final frosting and decorating
(approx.) |
| 1 egg white, unbeaten | |
| 1 $\frac{1}{2}$ teaspoons vanilla extract | |
| $\frac{1}{2}$ teaspoon almond extract | |

Let butter stand at room temperature until soft enough to cream easily. Gradually add about one-half the sugar, the salt, egg white and flavoring extracts. Beat until creamy and smooth. Add remaining sugar, a little at a time. Gradually add enough cream to make frosting a consistency which can be spread smoothly without running off the cake.



TURKEY A LA KING

(About 1 gallon . . .
24 to 30 servings)

- 1 $\frac{1}{4}$ cups turkey fat or butter
- 1 cup chopped green pepper
- $\frac{1}{2}$ pound mushrooms, sliced
- 1 $\frac{1}{4}$ cups flour
- 1 $\frac{1}{2}$ quarts broth
- 1 quart rich milk
- 1 tablespoon or more salt
- $\frac{1}{2}$ teaspoon ground pepper
- 2 tablespoons minced onion
- 2 pounds or 1 $\frac{1}{4}$ quarts cooked diced turkey
- 2 pimientos, chopped

Melt fat, add green pepper and mushrooms, and cook over low heat until vegetables are slightly softened, about 5 minutes. Remove pan from heat. Add flour and blend thoroughly. Return to heat, and add broth and milk all at once. Cook until thickened throughout, stir constantly. Add salt, pepper, onion, turkey, and pimiento. Heat thoroughly. Season to taste. Serve hot over patty shells, toast, biscuits, noodle nests, or waffles.

Try this recipe—
It's a Gold Ribbon Winner

Nippy Cheese Bread

"This loaf has real 'zip' to it," says Mrs. J. C. Wade of Alpharetta, Georgia, winner of the new Gold Ribbon for the best yeast baking at the Southeastern Fair. "And if you're a cheese-lover like me, you'll want to make this recipe often. Just be sure to use Fleischmann's Active Dry Yeast—the kind most of us prize-winning cooks prefer. It's easy to use, fast rising and so dependable. It certainly is fun to bake up a winner with Fleischmann's Yeast!"



NIPPY CHEESE BREAD Makes 2 loaves

- 1 $\frac{1}{4}$ cups milk
- 3 cups shredded process cheese
- $\frac{1}{4}$ cup sugar
- 2 teaspoons salt
- 2 tablespoons Fleischmann's Margarine
- 1 package Fleischmann's Active Dry Yeast
- $\frac{1}{4}$ cup very warm water
- 6 $\frac{1}{2}$ cups sifted flour

Scald milk, add 2 cups cheese, sugar, salt and margarine. Stir until cheese melts. Cool to lukewarm. Sprinkle yeast into very warm water. Stir until dissolved. Add to lukewarm milk mixture. Let stand 3 minutes. Add 3 cups flour and remaining cheese. Mix well. Gradually add 3 more cups flour. Turn dough onto board sprinkled with remaining flour. Knead until smooth and satiny, about 10 min-

utes. Place in large greased bowl and brush with melted margarine. Cover. Let rise in warm place, free from draft, until doubled, about 1 $\frac{1}{2}$ hours. Punch down and divide in half. Cover with towel; let rest 10 minutes. Shape into loaves. Place in two greased 9 x 5 x 3 inch loaf pans. Cover. Let rise in warm place until doubled. Bake in moderately hot oven (375°F.) 35 to 45 minutes. Remove from pan. Cool on rack.

