

For someone's "best of all" day

Birthdays are happy days and parties make them memorable. Not only for the birthday celebrant, but for everyone involved. Such an occasion is as heart-warming to the family as to the honored guest.

For such special days, a cake is traditional. And no matter what its flavor, it's baked full of sunshine and best wishes!

CIRCLE-O-RANGER CAKE

$\frac{3}{4}$ cup butterscotch morsels
 $\frac{1}{4}$ cup water
 $2\frac{1}{4}$ cups sifted all-purpose flour
 1 teaspoon salt
 1 teaspoon soda
 $\frac{1}{2}$ teaspoon double-acting baking powder
 $1\frac{1}{4}$ cups sugar
 $\frac{1}{2}$ cup butter
 3 unbeat eggs
 1 cup buttermilk or sour milk

Melt butterscotch morsels in water. Cool.

Sift flour with salt, soda and baking powder. Set aside. Cream butter, gradually adding sugar, creaming well. Blend in eggs, one at a time, beating well after each. Blend in melted butterscotch morsels; mix well.

Add the dry ingredients alternately with buttermilk, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With elec-

tric mixer use low speed). Turn into two 9-inch round or 8-inch square pans, buttered and lightly floured on bottoms. Bake at 375° for 25 to 30 minutes. Cool. Frost with Fluffy White Frosting. Use a chocolate powdered sugar icing to make the fence. Place cookies around cake.

FLUFFY WHITE FROSTING

1 cup sugar
 3 egg whites
 3 tablespoons water
 $\frac{1}{2}$ cup light corn syrup
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ teaspoon cream of tartar
 $1\frac{1}{2}$ teaspoon vanilla

Combine all ingredients but vanilla in top of a large double boiler. Cook over rapidly boiling water, beating with electric mixer or rotary beater until mixture stands in peaks. Remove from heat. Add vanilla and beat until of spreading consistency.

CIRCLE-O-RANGER COOKIES

Prepare your favorite rolled molasses cookie recipe. Roll out dough on floured surface to $\frac{1}{8}$ -inch thickness. Cut with doughnut cutter. Place circle

on ungreased cookie sheet, with dough from hole for a head. Cut circle opposite head and spread to make bowlegs. Make slanting cuts from sides of circle part way up, and spread for arms. Use bits of raisins, currants or chocolate morsels to mark faces and buttons. Bake as directed.

SUNNY BIRTHDAY CAKE

Developed by Ann Pillsbury

$2\frac{1}{2}$ cups sifted all-purpose flour
 $2\frac{1}{2}$ teaspoons double-acting baking powder
 $\frac{3}{4}$ teaspoon salt
 $1\frac{1}{4}$ cups (5 to 6) eggs
 1 teaspoon vanilla
 $2\frac{1}{2}$ cups sugar
 $1\frac{1}{4}$ cups milk
 $\frac{1}{2}$ cup butter
 Frozen orange juice concentrate

Sift flour with baking powder and salt. Beat eggs and vanilla until foamy. Add sugar; beat until thick (1 to 2 minutes). Blend in the dry ingredients. Heat milk and butter just to boiling point. Gradually add to flour mixture.

Fill 10 muffin cups, lined with paper baking cups, three-fourths full. Turn remaining batter into two 9-inch layer pans, well buttered and lightly floured on bottoms. Bake at 350° for 25 to 30 minutes until cake springs back when touched lightly in center. Bake cupcakes 20 to 25 minutes.

Cool layers in pan 10 minutes. Remove from pans; spread each with 3 tablespoons undiluted frozen orange juice concentrate. Cool completely. Fill and frost cake. Remove paper liners from cupcakes, frost completely. (Use Fluffy White Frosting recipe shown above).

Sprinkle sides of frosted cake and cupcakes with tinted coconut. Make a number stencil corresponding to the age of the birthday child. Place on top of cake and fill in with chopped tinted coconut. Place cupcakes around edge of cake, topping each with a birthday candle.

CARAMEL BALLOON CAKE

Winner in Pillsbury's 5th Grand National Bake-Off by Mrs. Arthur George, Stroudsburg, Penn.

Adapted by Ann Pillsbury

2 cups firmly packed brown sugar
 $\frac{1}{4}$ cup butter
 2 tablespoons water
 $1\frac{1}{4}$ teaspoons salt
 1 cup undiluted evaporated milk
 2 teaspoons vanilla
 $2\frac{1}{4}$ cups sifted all-purpose flour
 1 teaspoon double-acting baking powder
 1 teaspoon soda
 $\frac{1}{4}$ cup shortening
 $\frac{1}{4}$ cup butter
 $\frac{1}{2}$ cup milk
 3 unbeat eggs

Combine in a saucepan the brown sugar, $\frac{1}{4}$ cup butter, water and $\frac{1}{4}$ tsp. salt. Cook over medium heat, stirring constantly, until a little syrup dropped in cold water forms a soft ball (234° F.). Remove from heat. Add evaporated milk and vanilla. Cool.

Sift flour with baking powder, soda and 1 teaspoon salt into large bowl. Add $\frac{1}{4}$ cup shortening, $\frac{1}{4}$ cup butter, milk and 2 cups caramel sauce. (Reserve remaining sauce.) Beat $1\frac{1}{2}$ minutes. (Beat at medium speed or beat 225 strokes). Add eggs; beat $1\frac{1}{2}$ minutes.

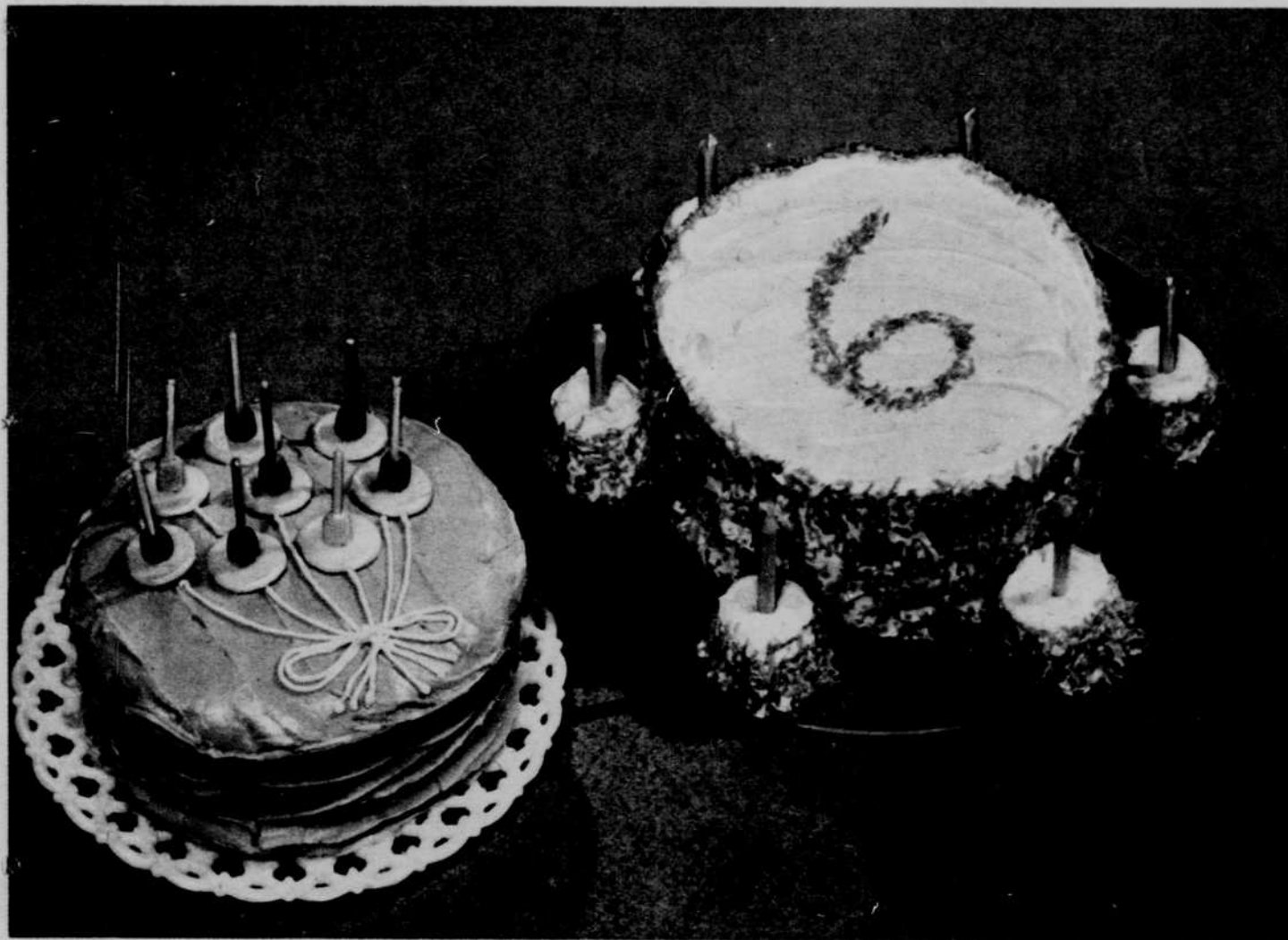
Turn into two 9-inch round layer pans, well buttered and lightly floured on bottoms. Bake at 350° for 35 to 40 minutes. Cool and frost. Makes two 9-inch layers.

To decorate:

Place colored mint patties on top of cake to resemble a bunch of balloons. Press candles into gumdrops. Place a small amount of frosting on each patty; top with a gumdrop. Using a decorating tube or wax paper cone, "tie" balloons together with colored powdered sugar icing. Make icing ribbon to hold strings together.

CARAMEL CHEESE FROSTING

Blend reserved caramel sauce with $\frac{1}{2}$ cup (3-ounce package) softened cream cheese. Gradually blend in 3 cups sifted powdered sugar and 1 teaspoon vanilla. Beat until smooth. If necessary, thin with a few drops of cream.



Two pretty cakes for two pretty little girls! "Balloons" hold candles atop Caramel Cake. Make the coconut-decorated Sunshine Cake and cupcakes from one sweet recipe.

For the young cowboy in the family, here's a cake just waiting for the appropriate number of candles. Melted butterscotch morsels are the cake's flavor secret. Butter and buttermilk are why it is so moist and tender.