Frostings and Fillings Add Something to Cake

Need a special occasion dessert? A birthday party treat? Or just a have-on-hand sweet to please the family? There's nothing like home-baked cake to fill those demands. And, whether you measure and mix your own favorite recipe or whip up a cake from an excellent package "mix," you'll take pride in bak-ing it yourself. A variety of fillings and frostings helps you turn of a different cake each time you bake. Changes in flavors and colors, plus imaginative ways for trim-ming, help you produce taste-tempting, eye-appealing specials.

1 0

16

ing of

Via

Es-22,

ers es. nt; esi-as-nis-ays an-ra-n d So. eta

ies ge ha lis-nd oc-an 1

ill ay

ıg, ay

a et-ew he re

th ay he nd

m. ur

is ul

ts ne 09 11

r.

ming, heip you produce taste-tempting, eye-appealing specials. EASY BUTTER FROSTING ½ cup butter or margarine 1 lb. (3½ c.) sifted confectioners' sugar 4 to 5 tbsp. liquid 1½ tsp. vanilla Tream butter or margarine to soften. Gradually blend in sugar until about half has been used. Add flavoring. Add remaining sugar and the liquid alter-nately, using just enough liquid to give a good spread-ing consistency. Makes frosting for tops and sides of two 9-inch layers or three 8-inch layers. NOTE: For the liquid, use milk, sream, coffee or fruit juice, depending on desired flavor. Change the vanilla for other flavors to suit your taste. PINEAPPLE FILLING ½ cup sugar

42 cup sugar
48 tsp. salt
3 tbsp. cornstarch
1 tsp. lemon juice

3/4 cup crushed pineapple, thoroughly drained

3/4 cup crushed pineapple, thoroughly drained.
1 tbsp. butter
1 tbsp. butter
1 tsp. lemon juice
Mix sugar, salt and cornstarch in a small sauce-pan. Stir in pineapple juice (syrup drained from fruit is used) and drained pineapple. Cook over low flame, stirring constantly, until mixture thickens and boils. Cook until clear. Turn off flame and stir in butter and lemon juice. Cool thoroughly and use as filling between layers of white or yellow cakes.
QUICKIE CAKE FILLING
1 pkg, prepared pudding mix
1½ cup milk

1 pkg. prepared pudding mix 1½ cup milk Choose pudding flavor that is suited to your cake. Empty pudding mix into saucepan. Slowly stir in milk (notice you use less milk than package direc-tions specify for pudding) and mix until smooth. Cook over medium flame, stirring constantly, until mixture boils and thickens. Lower flame and continue cook-ing for the length of time given on package. Cool thoroughly before spreading between cooled layers of cake.

	LUSCIOUS BOILED ICING				
11/2	cups sugar	3	egg	whites	
1/4	tsp. cream of tartar			vanilla	
3/4	cup water			almond	extract
1/4	tsp. salt		•		·

¹⁴ tsp. salt Mix sugar, cream of tartar and water in a sauce-pan. Cook over low flame until syrup spins a 6-inch thread (242 deg.). Meanwhile, add salt to egg whites and beat until stiff. Pour syrup in a thin stream over the egg whites, beating constantly. Add flavoring. Beat until of the right consistency to spread. FAVORITE LEMON FILLING

1	cup sugar	2 tbsp. grated lemon rind
. 4	tbsp. cornstarch	¹ / ₂ cup lemon juice
1/2	tsp. salt	2 tbsp. butter
1	our water	1.1 Martin Contration of the second strength of the state of the

1 cup water Mix sugar, cornstarch and salt. Stir in water and add rest of ingredients. Bring to rolling boil and boil 1 minute, stirring constantly. Chill before spread-ing between cooled layers of cake.

Law in Action

<section-header><section-header><section-header><section-header><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text>

0

