

CARAMEL ICING

2 cups light brown sugar 4 tablespoons butter
 $\frac{1}{2}$ cup sweet cream 1 teaspoon vanilla

1. Put sugar, cream and butter in saucepan.
2. Heat over *Low* heat, stirring until sugar is dissolved.
3. Cook until soft ball is formed in cold water.
4. Add vanilla. Cool.
5. Beat until thick enough to spread on cake.

MAPLE FROSTING

2 cups maple syrup $\frac{1}{4}$ teaspoon baking powder
 2 egg whites

1. Boil syrup until it spins a thread.
2. Beat egg whites until stiff.
3. Add syrup slowly, beating constantly.
4. Continue beating until frosting is cold and thick enough to hold its shape.
5. Add baking powder during last beating.

ORANGE CHOCOLATE FROSTING

3 tablespoons melted butter Pulp of 1 orange
 3 cups confectioner's sugar 1 egg white
 2 tablespoons orange juice 3 squares unsweetened chocolate
 Grated rind of $\frac{1}{2}$ orange olate

1. Place butter, sugar, orange juice and rind into bowl.
2. Cut pulp from orange, removing skin and seeds and add to above mixture.
3. Beat all together until smooth.
4. Fold in beaten egg white. Spread on layer used for the top of cake. While the icing is soft, sprinkle with chocolate, grated fine.
5. To remaining icing add $2\frac{1}{2}$ squares unsweetened chocolate, melted. Spread thickly between layers and on sides of cake.

BUTTER FROSTING

4 tablespoons butter 2 cups confectioner's sugar
3 tablespoons milk (about) 1 teaspoon vanilla

1. Cream butter and part of sugar.
2. Add remaining sugar with milk, adding enough milk to make good spreading consistency.
3. Add vanilla.

FROSTING

1 cup granulated sugar 2 squares chocolate
1 egg 2 tablespoons butter
½ cup milk sugar XXXX

1. Cook sugar, slightly beaten egg, butter, chocolate and milk together 5 minutes. Cool.
2. Add XXXX sugar until thick enough to spread.
3. Add vanilla if desired.

QUICK CARAMEL FROSTING

2 cups light brown sugar, 2 egg whites
well packed ¼ teaspoon salt
5 tablespoons cold water 1 teaspoon vanilla

1. Put all ingredients in saucepan or double boiler with switch *Low*.
2. Beat with electric or rotary beater until thick and mixture holds a point.
3. Add vanilla.

Notes: Chopped nutmeats may be carefully folded into this frosting if desired. To burn sugar, put ¼ cup sugar in an iron skillet over *Low* heat. Stir constantly until the sugar is melted and deep amber in color. Add ¼ cup boiling water and cook to a thin syrup.

MERINGUE

- 4 egg whites ¼ teaspoon salt
 ½ cup sugar 1 teaspoon vanilla
 1 cup moist shredded cocoanut (this may be omitted and nut-meats used instead)
1. Beat the egg whites until they are fairly stiff.
 2. Gradually fold in sugar, beating lightly. (The mixture should be stiff enough by this time to hold a point.)
 3. Add salt and vanilla. Fold in ½ of the cocoanut.
 4. Spread evenly over the two unbaked layers.
 5. Sprinkle with remaining cocoanut.
 6. Bake in preheated oven 325 degrees 25-30 minutes.
 7. Cool and put together in the following manner:
 1 cup whipping cream
 1 ½ tablespoons powdered sugar

BOILED ICING

- 2 cups granulated sugar 2 egg whites
 ¼ teaspoon cream of tartar 1 teaspoon orange extract
 1 cup cold water
1. Place sugar, cream of tartar, and water in saucepan or double boiler. Heat until sugar is dissolved, stirring until boiling starts. Cook slowly without stirring until syrup spins a hair-like thread.
 2. Beat egg whites stiff. Pour syrup over egg whites slowly and beat until cool and thick, or right consistency to spread on cake. Add orange extract.

PINEAPPLE NUT FILLING

- ¼ cup butter ½ cup pecans (optional)
 1 cup brown sugar 1 dozen maraschino cherries
 ¼ cup well drained crushed Confectioner's sugar
 pineapple
1. Melt butter in saucepan over *Low* heat. Add brown sugar.

When sugar is melted, stir in pineapple and cook for a few minutes, stirring constantly. Remove from heat and cool.

2. Add nuts and cherries and enough confectioner's sugar to make it right consistency to spread.

PIE MAKING SUGGESTIONS

Flour—Pastry flour makes the most flaky and tender pie crust. It contains less gluten and more starch than bread flour, or all-purpose flour which results in a more tender crust.

Baking Powder—About one fourth teaspoon of baking powder in pastry is desirable where a smaller amount of shortening is used as it helps to make the pastry light and tender.

Shortening—Pastry made with a solid fat (crisco, butter, etc.) is more flaky than when made with a cooking oil.

Blending—We recommend using a pastry blender because it speeds up the blending process and at the same time keeps the pastry cool.

Liquid—Be sparing of the amount. Remember too much water makes a tough hard crust.

Handling—If pastry is chilled before being rolled out for pies, tarts, etc., less flour is required and this helps to keep the pastry tender. It should be handled as little as possible. Roll out pastry to one eighth inch thickness, making it one more inch in diameter than the pie plate it's to cover. To lift pastry from the board, fold in half, lay fold across the middle of the pie plate and unfold. Fit it well into the pan, press with fingers to force out air. This will prevent "blistering." "Prevalent when baking plain pie shells—even when pricked

with a fork." Do not stretch pastry when placing in pie plate. This results in the edge slipping into the pan during the baking period.

For a Two Crust Pie—Place the filling in the bottom crust, and dampen around the edge with the tips of the fingers dipped in cold water. Roll top crust, fold double and gash in a few places for the steam to escape. Adjust top crust, pressing it fast to the lower one. Cut away the overhanging edges and flute the edge with the tip of the fingers or with a fork. The surface may be left plain, brushed with white of an egg, thick cream, milk, or water and sprinkled with sugar.

PASTRY

1 cup flour	$\frac{1}{4}$ teaspoon salt
$\frac{1}{4}$ teaspoon soda	$\frac{1}{3}$ cup shortening
$\frac{1}{2}$ teaspoon cream tartar	$1\frac{1}{4}$ cup ice water

Measure shortening (which may be either crisco or any other unsalted fat or oil) and place in bowl. Sift flour, measure, add salt and sift again. With pastry blender mix shortening and flour until a coarse granular or crumbly mixture is formed. Add enough cold water, one tablespoon at a time to make a stiff dough. Place in refrigerator to chill. (Optional) Toss pastry on magic cloth which has been sprinkled with flour. Pat and roll out to desired thickness.

Notes: The above recipe may be baked into a shell or two crust pie. For a shell, bake at 450 degrees until a delicate brown.

RICH PASTRY

Make the above plain pastry, then roll out on a rectangular shape. Spread with four tablespoons of softened butter. Fold over into thirds, turn one quarter way to the left, pat and roll out again. Repeat until the pastry is a rich yellow color. Chill thoroughly and roll out for rich pies.

NUT PASTRY

Add $\frac{1}{4}$ cup finely chopped meats to flour before cutting in the shortening.

LEMON OR ORANGE PASTRY

Add two (2) teaspoons lemon or orange rind to the flour.

BRAN PASTRY

Add $\frac{1}{2}$ cup Bran (Kellogg's Battle Creek Washed Bran) to the flour.

SOUR MILK PASTRY

1 cup flour	$\frac{1}{4}$ teaspoon soda
1 tablespoon lard	Pinch of Cream of tartar
$\frac{1}{2}$ cup sour milk (scant)	Salt

CREAM CHEESE PASTRY

2 cream cheese	4 tablespoons sugar
$\frac{1}{2}$ cup butter	2 cups pastry flour

Place cream cheese and butter in large bowl of electric mixer. Cream together. Add flour sifted with sugar. Remove and knead thoroughly. Place in refrigerator to chill. Roll dough very thin and shape accordingly.

Notes: May be used for pies, pastry shells or cookies, will keep for weeks in electric refrigerator. Excellent for applesauce turnovers.

FLAKY PASTRY

2 cups pastry flour	1 teaspoon salt
1 teaspoon baking powder	$\frac{2}{3}$ cup shortening
ice water	

Sift flour, salt and baking powder together. Cut in the shortening with pastry blender until fat particles are the size of peas. Add just enough water to make the dry ingredients stick together. Chill thoroughly. Roll out on floured magic cover to desired thickness.