

PEACH CREAM PIE

1 tablespoon cornstarch
1 cup thin cream
2 eggs
½ cup sugar

1½ cups peaches (dried and
cooked or canned)
1 teaspoon vanilla
2 tablespoons lemon juice

Mix cornstarch and cream. Cook over hot water in a double boiler until thick. Separate eggs and mix egg yolks with the sugar. Add the peach pulp, vanilla, and lemon juice. Add slowly to the cream mixture and cook 5 minutes. Line a pie pan with pie crust, fill with mixture and bake at 425 degrees for 20 minutes, then reduce the heat to 350 degrees for 20 minutes. Cover with a meringue made of the egg whites and 4 tablespoons sugar. Brown meringue in roaster on stored heat.

LEMON PIE

1 cup sugar
3 tablespoons cornstarch
3 tablespoons flour
½ teaspoon salt

1½ cups boiling water
3 egg yolks
grated rind of lemon
¼ cup lemon juice

Mix dry ingredients. Add boiling water. Cook over "low" heat on range until thick. Add beaten egg yolks, then cook two minutes longer. Add lemon juice and rind. Cool, then pour into baked pie shell. Cover top with meringue. Bake as for meringue.

MERINGUE

3 egg whites

6 tablespoons sugar

Beat the whites until stiff and dry, add sugar gradually, then beat until the consistency of marshmallows. Pile on top of pie, then brown in 325 degree Roaster, in about 15 to 20 minutes. (Meringue can be browned on stored heat if placed in roaster as soon as pie shell is removed.)

COCONUT CREAM PIE

½ cup sugar
5 tablespoons flour
⅛ teaspoon salt
¼ cup cold milk

1½ cups scalded milk
3 egg yolks
1 teaspoon vanilla
1 cup shredded coconut

Blend sugar, flour, and salt with ¼ cup cold milk. Add to scalded milk, cook over "low" heat on your hot plate. Add to beaten yolks and cook two minutes longer. Remove from range, add vanilla and coconut. Cool, then pour into baked pie shell. Cover top with meringue and bake at 325° for 15 to 20 minutes.

OPEN-FACE MINCE PIE

1½ cups cold water
1—9 oz. package mincemeat
3 tablespoons sugar

3 large tart apples
½ cup brown sugar
2 tablespoons flour

Boil together until thick, the mincemeat, granulated sugar, and cold water. Cool. Place in uncooked pie shell. Arrange sliced apples over mincemeat in any pattern desired. Sprinkle with brown sugar and flour mixture. Dot with butter; add nutmeg.

Preheat roaster to 450 degrees, place pie pan on rack and bake 45 minutes.

PUMPKIN TARTS

1½ cups strained cooked
pumpkin
½ cup sugar
¼ cup maple syrup
½ teaspoon ginger

½ teaspoon cinnamon
½ teaspoon nutmeg
¼ cup melted fat
¼ teaspoon salt
1 cup rich milk

3 eggs

Mix together the pumpkin, sugar, maple syrup, ginger, cinnamon and nutmeg, melted fat, salt, milk and well-beaten eggs. Line very small pie tins with rich flaky pastry, building it up well about the edges. Fill with the pumpkin custard and bake at 375 degrees for 20 to 30 minutes. Cool, spread with a thin layer of strawberry jam or quince jelly and top with whipped cream.

PUDDINGS

The heat control together with the self-basting cover makes the roaster especially nice for pudding—steamed puddings are unusually nice.

Puddings may be steamed with dry heat simply by setting the pan on the rack and baking at 275 degrees for the required time—or for a more moist pudding, place $\frac{1}{2}$ inch of water in the inset pan.

Regardless of the method followed always place the pudding on the rack.

Puddings require longer baking time when cooked with meals.

CHOCOLATE NUT PUDDING

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|---------------------------------------|-----------------------------|
| 2 tablespoons butter | 1 cup flour |
| 1 cup sugar | 4 teaspoons baking powder |
| 1 egg, beaten | $\frac{1}{4}$ teaspoon salt |
| 1 teaspoon vanilla | 1 cup milk |
| 1 $\frac{1}{4}$ cups dry bread crumbs | 3 squares chocolate |
| 1 cup chopped Brazil nuts | |

Cream butter and sugar together and stir in beaten egg and vanilla. Mix flour, bread crumbs, baking powder and salt and add alternately with the milk to the first mixture. Blend in melted chocolate. Add Brazil nuts. Put in buttered mold.

Preheat to 350 degrees. Place pudding on rack, bake 1 $\frac{1}{2}$ hours.

BUTTERSCOTCH PUDDING

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| $\frac{1}{2}$ cup minute tapioca | $\frac{3}{4}$ teaspoon vanilla |
| $\frac{1}{2}$ teaspoon salt | 1 $\frac{1}{2}$ cups dates, cut in pieces |
| 3 cups hot water | (optional) |
| 4 tablespoons butter | 1 $\frac{1}{2}$ cups nut meats, cut in |
| $\frac{1}{2}$ cup brown sugar | pieces (optional) |

Combine tapioca, salt and hot water, then cook about 15 minutes or until tapioca is clear, stirring frequently. Melt butter in saucepan, add sugar, then stir until melted. Add to tapioca mixture, then vanilla, dates; pour into buttered pan. After removing pudding from roaster, stir in the nuts. Serve in sherbet glasses topped with whipped cream.

Preheat roaster to 350 degrees, place the pudding on the rack and bake 45 to 60 minutes.

STEAMED CHERRY PUDDING

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| $\frac{1}{4}$ cup butter (or other short-
ening) | 2 teaspoons baking powder |
| $\frac{1}{2}$ cup sugar | 1 egg beaten |
| 1 cup and 2 tablespoons flour | $\frac{1}{2}$ cup milk |
| (sifted before measuring) | 1 cup drained sweetened
cherries |

Cream butter and sugar. Sift flour and baking powder together, add egg. Add alternately the dry ingredients and milk.

Add cherries. Pour into the well-greased baking dish. Serve with your favorite butter sauce. Temperature 350 degrees and cook 1 hour.

DATE AND FIG PUDDING

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|-----------------------------------|------------------------------------------|
| $\frac{1}{2}$ cup butter | $\frac{1}{2}$ teaspoon baking powder |
| $\frac{1}{2}$ cup baking molasses | $\frac{1}{2}$ teaspoon mace |
| 2 large or 3 small eggs | $\frac{1}{2}$ teaspoon cinnamon |
| $\frac{1}{2}$ cup hot water | $\frac{1}{2}$ teaspoon nutmeg |
| 2 $\frac{1}{2}$ cups pastry flour | $\frac{1}{2}$ pound figs, cut in pieces |
| $\frac{1}{2}$ teaspoon soda | $\frac{1}{2}$ pound dates, cut in pieces |

Cream butter, add molasses and mix thoroughly, then beaten eggs and hot water. Sift soda, baking powder, and spices with flour, then add to first mixture. Next add figs and dates. Pour into buttered mold or pan; steam in 275 degree roaster for 2 to 3 hours.

BAKED CRANBERRY PUDDING

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| 2 cups flour | 1 egg |
| 4 teaspoons baking powder | 1 teaspoon lemon juice |
| 1 egg | 3 tablespoons sugar |
| $\frac{1}{2}$ teaspoon salt | $1\frac{1}{3}$ cups cranberry sauce |
| $1\frac{1}{4}$ cups milk | (sweetened) |
| 2 tablespoons melted butter | |

Mix and sift dry ingredients. Stir in milk gradually, then add the well-beaten eggs and melted butter last. Butter baking dish. Cover the bottom with a thick layer of cranberry sauce, to which the lemon juice has been added. Then a layer of batter, which should be the consistency of drop biscuits. Bake uncovered. Temperature 375°. Time about 1 hour. Serves 6.

BAKED BANANAS IN HONEY

30 minutes before serving, place 8 whole, peeled bananas in a well-buttered baking dish. Dot with butter; pour 1 cup of honey over the bananas. When removed from the roaster, sprinkle coconut generously over the bananas. Serve with cream and baked honey. Temperature 400°, baking time 30 minutes. Serves 8.

RAISIN BREAD PUDDING

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| 5 cups stale bread cubes | 1 cup raisins |
| $\frac{1}{4}$ cup hot milk | 3 tablespoons butter |
| 1 cup brown sugar | 2 well-beaten eggs |

Pour the hot milk over the bread and mix until bread is all moistened, add egg. Press one-half of the moistened bread in baking dish and sprinkle with half of the brown sugar and raisins and dot with butter. Add the remaining half of the moistened bread and the remaining raisins, brown sugar and butter.

Place in cold roaster. Set control at 375 degrees, cook $1\frac{1}{2}$ hours. Or cook for 1 hour in roaster which has been preheated to 400 degrees. Serves 6 to 8.

COTTAGE PUDDING

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|------------------------------------------------|-----------------------------|
| $\frac{1}{4}$ cup butter (or other shortening) | $2\frac{1}{4}$ cups flour |
| $\frac{2}{3}$ cup sugar | $\frac{1}{2}$ teaspoon salt |
| | 4 teaspoons baking powder |
| 1 cup milk | |

Cream butter, add sugar gradually, add egg. Mix and sift flour, baking powder, and salt; add alternately with milk to first mixture. Pour on top of caramel sauce in pan. Bake for 1 to $1\frac{1}{4}$ hours in roaster at 375°.

CARAMEL SAUCE

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| 1 cup brown sugar | 2 tablespoons butter |
| 1 cup hot water | 2 tablespoons flour |
| 1 tablespoon lemon juice | |

Mix and place in bottom of baking dish and cover with Cottage Pudding.

CORN FLAKE APPLE DESSERT

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|--------------------------|----------------------|
| 3 cups corn flakes | 1/2 cup sugar |
| 2 pounds cooking apples | 2 tablespoons butter |
| 1 teaspoon cinnamon | 1/2 cup chopped nuts |
| 1/4 cup seedless raisins | |

Peel, core, and chop apples fine. Butter a small dish; cover bottom with corn flakes, then a layer of chopped apples, sprinkle with cinnamon and sugar, dot with butter, then sprinkle with some of the nuts and raisins. Repeat until all the ingredients are used, having corn flakes dotted generously with butter on top. Bake covered. Bake 1 to 1 1/2 hours. Temperature 375° to 400°. Serves 6.

APPLE CRISP DELIGHT

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|--------------------------|----------------------|
| 6 to 8 apples, quartered | about 1/2 cup butter |
| 1 cup sugar | 3/4 cup pastry flour |
| 1 teaspoon cinnamon | |

Place apples in dish. Work together sugar, flour, butter and cinnamon with a pastry blender, or finger tips, until crumbly; than pack closely over the apples. (If apples are very dry, a little water may be placed in the bottom of the pan). Serve warm with a little whipped cream or lemon sauce. Temperature 350° to 400°. Time 45 minutes to 1 hour. Serves 6 to 8.

GINGERSNAP PUDDING

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| 1/4 pound gingersnaps | 2 tablespoons sugar |
| 3 cups milk | 1 tablespoon butter |
| 1/2 cup raisins | 2 eggs |
| 1 teaspoon baking powder | |

Break gingersnaps evenly into small pieces, cover with milk. Let stand 20 minutes, add raisins; mix sugar, butter and well-beaten eggs together. Fold into first mixture with baking powder. Bake uncovered. Place in cold roaster. Temperature 350 to 375 degrees; baking time 1 hour.

BAKED CARROT PUDDING

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|----------------------------------|--------------------------------|
| 1/2 cup butter and lard, mixed | 1 teaspoon baking powder |
| 1/2 cup brown sugar | 1/2 teaspoon salt |
| 1 egg | 1/2 teaspoon nutmeg |
| 1 cup grated raw carrots | 1/2 teaspoon cinnamon |
| 1/2 teaspoon soda dissolved in 1 | 1/2 cup seedless raisins |
| tablespoon hot water | 2 teaspoons candied lemon peel |
| 1 1/4 cups pastry flour | 1 cup currants |

Cream butter and sugar. Add egg and beat well. Add carrots and soda dissolved in hot water. Sift dry ingredients together and add to first mixture. Stir in lemon peel, raisins, and currants. Bake in 350 degree Roaster for 1 to 1 1/2 hours.

ENGLISH PLUM PUDDING

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|-----------------------|------------------------|
| 3 pounds raisins | 1 teaspoon baking soda |
| 1/4 pound lemon peel | 1/2 teaspoon salt |
| 1/4 pound citron peel | 1 teaspoon cinnamon |
| 4 tablespoons flour | 1/2 teaspoon nutmeg |
| 1 pound suet | 1/4 teaspoon cloves |
| 1/4 teaspoon allspice | 1 pound brown sugar |
| 4 cups bread crumbs | 8 eggs |
| 1/2 cup grape juice | |

Chop raisins; cut the lemon and citron peel into thin slices; sprinkle with flour. Remove membrane from suet, chop finely. Sift flour, sugar, baking soda, salt into suet and fruit. Mix well, add grape juice and well-beaten eggs. Pour into well-greased molds; cover. Put 1/2 inch water in inset pan. Place molds on rack. Steam at 275 degrees for 4 hours, if cooked in one large mold, steam 6 hours.

CAKES

LAYER CAKE

- $\frac{1}{2}$ cup butter (or other shortening)
- 1 cup sugar
- 2 eggs
- $\frac{1}{2}$ cup milk

- $1\frac{3}{4}$ cups flour (sifted before measuring)
- $2\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon vanilla

Cream sugar and butter. Add eggs one at a time and beat thoroughly. Sift dry ingredients and add alternately with the milk to creamed mixture. Add flavoring. Preheat roaster to 375 degrees, place cake in two round 8-inch pans and bake 25 to 30 minutes.

FUDGE CAKE

- $\frac{1}{2}$ cup butter
- $1\frac{1}{4}$ cups sugar
- 2 oz. melted chocolate
- 2 eggs
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup milk

- 2 cups cake flour
- $1\frac{1}{2}$ teaspoons cream tartar
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon soda
- $\frac{3}{4}$ cup boiling water

Cream butter and sugar until light and add melted chocolate. Add well-beaten eggs and vanilla. Sift and measure flour and sift 4 times with salt and cream of tartar. Add alternately with milk. Measure soda in cup and add boiling water. Add quickly to cake and stir. Pour into well greased 10-inch square pan with wall 2 inches deep and bake 50 minutes at 350 degrees or use 375 degree temperature for two 8-inch square layer pans. Bake 35 minutes.

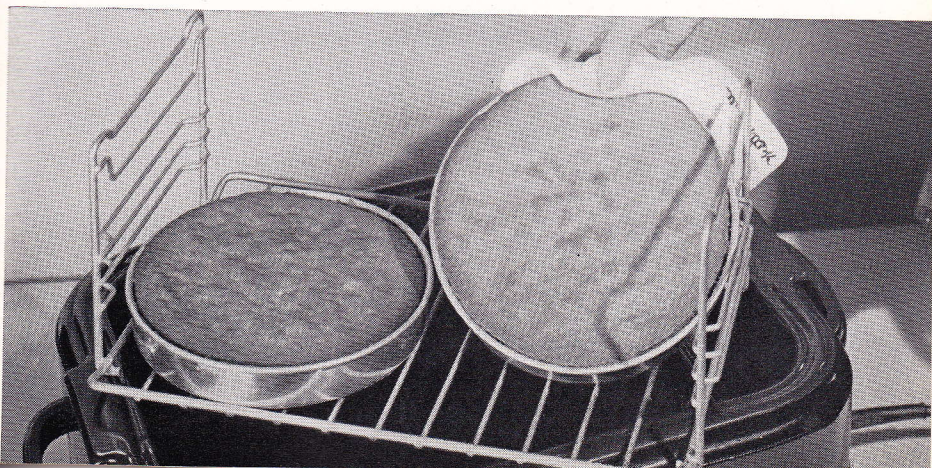
DEVIL'S FOOD CAKE

- 4 tablespoons cocoa
- $\frac{1}{2}$ cup hot water
- $\frac{1}{2}$ teaspoon soda
- $\frac{1}{4}$ cup butter (or other shortening)
- 1 cup sugar
- 1 teaspoon vanilla

- 2 eggs
- $1\frac{1}{2}$ cups flour (sifted before measuring)
- $1\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{2}$ cup sour milk
- $\frac{1}{2}$ teaspoon salt

Mix cocoa and boiling water, then add soda. Cool before adding to the cake. Cream shortening very thoroughly, gradually add sugar and beat until it is fluffy. Add the beaten eggs and vanilla. Beat mixture vigorously. Add $1\frac{1}{4}$ cups of flour alternately with the sour milk, reserving $\frac{1}{4}$ cup for the salt and baking powder. After beating the mixture, add the chocolate and beat again. Mix in the $\frac{1}{4}$ cup of flour, sifted with salt, and baking powder. Do not beat again.

Pour into well-greased loaf pan. Preheat Automeal to 350 degrees, place pan on rack and bake about 45 minutes.



ANGEL FOOD

1 cup egg whites
1 teaspoon cream of tartar
1/8 teaspoon salt

1 1/4 cups sugar
1 cup flour (sifted before
measuring)

1 teaspoon vanilla

Add salt to egg whites, beat until foamy, add cream of tartar, then continue beating until stiff but not dry. Add 1/2 of the sugar, 2 tablespoons at a time using a folding motion. Add vanilla. Add remaining sugar to flour, which has been sifted 4 times. Fold in with careful strokes.

Preheat roaster to 325 degrees. Place cake pan on rack and bake about 1 hour. When taken from roaster invert pan until cold then remove cake.

MEASURE CAKE

1 cup butter (or other
shortening)
2 cups sugar
4 eggs

3 cups flour
4 teaspoons baking powder
1 cup milk
flavoring

Cream the shortening and sugar until light and fluffy. Add the eggs, one at a time, beating between each addition. Mix and sift the flour and baking powder and add alternately with the milk. Flavor with vanilla or almond. Bake in a greased and floured 3 quart pan.

Bake in 350 degrees preheated roaster. Baking time 1 1/2 hours.

GOLD CAKE

3/4 cup butter
1 1/4 cups sugar
8 egg yolks

2 1/2 cups cake flour (sifted
before measuring)
4 teaspoons baking powder
3/4 cup milk

1 teaspoon flavoring

Grease thoroughly and dust with flour, a 10" x 14" sheet pan, or cake tube. Cream the butter, add sugar and cream together until light and fluffy. Add the egg yolks and beat well. Sift flour and baking powder together, add flavoring to the milk. Add alternately the flour and milk mixtures, beginning with the dry ingredients and ending with the dry ingredients. Beat until smooth and well-mixed. Do not overmix. Pour into pan. Temperature 350 degrees; baking time 45 to 60 minutes.

ORANGE SPONGE CAKE

(1st part)

6 egg yolks

1/4 cup orange juice
mixed with grated
rind of one orange

1/2 cup sugar

Beat yolks until thick and lemon colored. Add sugar and orange juice and rind alternately in small portions, beating constantly so that mixture remains thick.

(2nd part)

6 egg whites
1/4 teaspoon salt

1 teaspoon cream of tartar
1/2 cup sugar

1 cup cake flour

Add salt to egg whites and beat until foamy. Add cream of tartar and beat until stiff but not dry. Fold in sugar. Combine yolk mixture with whites, using a cutting and folding motion. Do not stir. Sift and measure 1 cup cake flour, sift again three times. Fold flour into mixture. Pour into large ungreased tube pan. Bake 50 to 60 minutes at 325 degrees. Invert pan until cold.

GINGERBREAD

1/2 cup butter (or other
shortening)
1/2 cup sugar
1 cup baking molasses
3 cups cake or pastry flour
(sifted before measuring)

1 tablespoon ginger
1 teaspoon cinnamon
2 teaspoons soda
1 cup boiling water
2 eggs

Grease well the bottom of a loaf pan. Dust thoroughly with flour. Shake out surplus. Cream butter, add sugar, then beat until light and fluffy. Stir in molasses.

GINGERBREAD (Continued)

Sift together flour, soda, cinnamon and ginger. Add this to creamed mixture—mix thoroughly. Add boiling water, then beat hard. Last of all, add the beaten eggs. Pour this batter which is very thin, into the pan. Bake in 350 degree preheated roaster 30 to 40 minutes.

APRICOT CHERRY UPSIDE-DOWN CAKE

Brown sugar

1 No. 2 can apricots

butter

maraschino cherries

Use the large glass inset pan or an 8" x 8" pan. Grease it heavily with butter. Over this press a $\frac{1}{4}$ inch layer of brown sugar. Dry apricots thoroughly. Press a maraschino cherry into each half and place cut side down on the brown sugar. (Do this before you have the cake batter ready for sugar draws juice from apricots.) Pour over this batter made according to Plain Layer Cake recipe on page 55. Bake at 375 degrees from 30 to 45 minutes. Serve with whipped cream.

CREAM PUFFS

$\frac{1}{2}$ cup butter

1 cup water

1 cup pastry flour (sifted
before measuring)

4 eggs

Put butter and water into a saucepan. When mixture boils, add flour, then cook until thick, stirring constantly. Remove from burner and add unbeaten eggs, one at a time, mixing thoroughly after each addition. Place in mounds on a greased baking sheet, 10 x 14 inches, about $1\frac{1}{2}$ inches apart.

Preheat roaster to 450 degrees and bake 45 minutes.

CREAM PUFF FILLING

$\frac{2}{3}$ cup sugar

5 tablespoons flour

$\frac{1}{8}$ teaspoon salt

$\frac{1}{4}$ cup cold milk

3 egg yolks

$1\frac{1}{2}$ cups scalded milk

$\frac{1}{2}$ teaspoon vanilla

3 egg whites

Mix sugar, flour and salt together with cold milk, add beaten egg yolks. Pour slowly into scalded milk. Cook until thick. Add flavoring. Cool. Fold in stiffly beaten egg whites. For chocolate filling, fold in one square melted chocolate.

COOKIES

SOUR MILK FRUIT DROPS

$\frac{2}{3}$ cup shortening

2 eggs

$\frac{1}{2}$ cup sour milk

$\frac{1}{2}$ cup white sugar

3 cups flour

1 teaspoon soda

1 cup brown sugar

1 teaspoon cinnamon

$\frac{1}{8}$ teaspoon cloves

$\frac{1}{8}$ teaspoon ginger

$\frac{1}{8}$ teaspoon allspice

1 cup dates (cut fine)

1 cup nuts (cut fine)

Cream shortening and sugar. Add eggs, then sour milk. Sift flour, soda and spices. Add to mixture and stir lightly. Sprinkle in dates and nuts and mix thoroughly. Drop on greased baking sheet, 10 x 14 inches. Bake in preheated 425 degree roaster for 15 to 25 minutes.

SUGAR COOKIES

$\frac{1}{2}$ cup butter (or other
shortening)

1 cup sugar

2 eggs

1 tablespoon cream

$\frac{2}{2}$ cups cake flour (sifted
before measuring)

2 teaspoons baking powder

1 teaspoon flavoring

Cream butter, add sugar, then beat until light. Add the eggs one at a time, beating well after each addition. Add cream. Sift the flour and baking powder together, then add. Add flavoring. Chill dough, roll thin, cut into shapes as desired. (While still hot re-cut to give more uniform cookies.)

Preheat roaster to 425 degrees and bake 10 to 15 minutes (depending on size).

CHOCOLATE DROP COOKIES

- 1/2 cup butter (or other shortening)
- 1 cup brown sugar
- 1 egg
- 1/2 cup sour milk
- 1 1/2 cups cake flour (sifted before measuring)

- 1/4 teaspoon soda
- 1/4 teaspoon baking powder
- 2 squares chocolate (melted)
- 1 cup chopped English walnuts

Cream butter and sugar well, add the beaten egg and sour milk. Sift together the flour, soda and baking powder and add. Add also the melted chocolate and nuts. Drop from teaspoon on greased cookie sheet. Place about 1 1/2 inches apart.

Preheat roaster to 425 degrees, place baking sheet on rack and bake 10 to 15 minutes.

PEANUT COOKIES

- 1 cup butter (or other shortening)
- 2 cups brown sugar
- 2 eggs

- 3 cups cake or pastry flour (sifted before measuring)
- 1 teaspoon soda
- 1 teaspoon cream of tartar

1 cup chopped peanuts

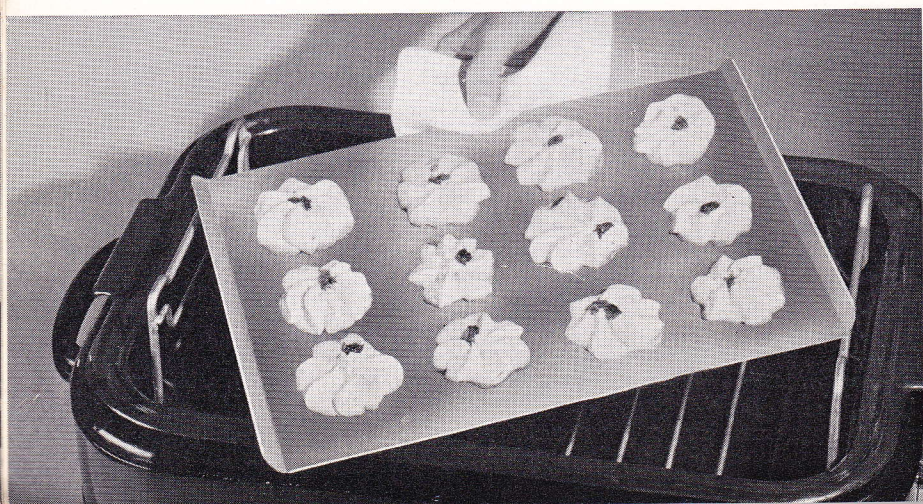
Cream butter, add sugar, then mix well. Add beaten eggs, sift flour, soda and cream of tartar together, then add. Mix thoroughly again. Add chopped peanuts. Chill dough. Then form in rolls size of small tumbler. Chill again until firm. Slice, then bake on greased cookie sheet. Preheat roaster to 425 degrees, place cookie sheet on rack and bake 8 to 12 minutes.

OATMEAL COOKIES

- 1 1/2 cups oatmeal
- 1/3 cup sour milk
- 3/4 cup shortening
- 2 cups brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 1/2 cups pastry flour (sifted before measuring)

- 1 teaspoon baking powder
- 1 teaspoon soda
- 1 teaspoon salt
- 1 teaspoon cloves
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 cup seeded, chopped dates
- 1 cup chopped nut meats

Sprinkle the oatmeal in a large shallow pan. Then brown lightly under the broiler unit. Place in a bowl, add sour milk, then let stand for 5 minutes. Cream the shortening and sugar until smooth. Add the eggs and vanilla. Then beat thoroughly. Add the soaked oatmeal, then stir in the flour sifted with the baking powder, soda, salt and spices. Mix until smooth. Then add the dates and nut meats. Drop from a teaspoon on greased baking sheets, 10 x 14 inches. Preheat roaster to 425 degrees and bake 12 to 15 minutes.



DATE BARS

5 egg yolks
1 cup sugar
1/8 teaspoon salt
1 cup cake flour (sifted before measuring)

1 teaspoon baking powder
1 pound chopped dates
1 1/2 cups, chopped English walnut meats
5 egg whites

Beat egg yolks until light, add sugar and salt; mix thoroughly. Sift flour and baking powder. Add dates and nuts to the flour so as to separate them. Add to the egg mixture. Mix well. Fold in the stiffly beaten egg whites. When baked, let stand in pan until cool. Cut in bars 1 x 3 inches, then roll in powdered sugar.

Preheat roaster to 425 degrees, place pan on rack and bake 25 to 35 minutes.

FROSTINGS

BUTTER FROSTING

2 cups confectioner's sugar
(sifted before measuring)
2 tablespoons melted butter
1 teaspoon vanilla
2 tablespoons milk

Combine milk, butter, sugar and vanilla. Spread on cold cake.

CHOCOLATE DAINTY FROSTING

1 egg, beaten
1 3/4 cups confectioner's sugar
1 square melted chocolate
1 teaspoon vanilla
1 tablespoon cream

Mix well all ingredients. Ice cookies and small cakes when they are cool.

COCONUT ICING

1/2 cup coconut
5 tablespoons brown sugar
3 tablespoons melted butter
3 tablespoons cream

Mix all ingredients. Spread on the warm cake while still in the pan. Place under the broiler unit until the frosting browns and bubbles slightly.

MOCHA FROSTING

5 tablespoons butter
6 tablespoons coffee
1 package confectioner's sugar
1/4 cup cocoa

Add hot coffee to butter, cocoa, and sifted sugar. Beat until creamy, then spread on cold cake.

ORANGE TART ICING

4 tablespoons orange juice
4 tablespoons melted butter
3 cups confectioner's sugar, sifted
grated rind of one orange

Mix all ingredients and beat well.

PASTEL ICING

2 egg whites, unbeaten
1 cup red jelly—currant or raspberry

Add egg whites to jelly and beat with electric mixer, or with rotary beater until stiff enough to spread. Pile lightly on top of cupcakes. If desired, decorate with nut meats or candied fruit.