

First new cake in a hundred years.

CAKES CHIFFON

★ CHIFFON CAKE (Recipe) *Light as angel food, rich as butter cake.*

	For Large Cake	Small Cake
Set out but do not grease	10" tube pan, 4" deep or 13x9" oblong pan	9" tube pan or 9x5x3" loaf or 9" square pan
Sift together into mixing bowl	2¼ cups sifted SOFTASILK *or 2 cups sifted GOLD MEDAL Flour	1⅞ cups *or 1 cup
"Make a well" and add in order	1½ cups sugar 3 tsp. baking powder 1 tsp. salt ½ cup cooking (salad) oil *5 egg yolks, unbeaten, (if you use SOFTASILK)	¾ cup 1½ tsp. ½ tsp. ¼ cup *2 yolks
Beat with a spoon until smooth.	¾ cup cold water 2 tsp. vanilla 2 tsp. grated lemon rind	¾ cup 1 tsp. 1 tsp.
Then measure into large mixing bowl. .	1 cup egg whites (7 to 8) ½ tsp. cream of tartar	½ cup (4) ¼ tsp.
	*7 egg yolks, unbeaten (if you use GOLD MEDAL Flour)	*3 egg yolks

Whip together until whites form very stiff peaks. Pour egg yolk mixture gradually over whipped whites, gently folding with rubber scraper just until blended. Pour into ungreased pan. Bake. When cake tests done, invert and let hang until cold.

TEMPERATURE and TIME:

Bake 10" tube at 325° for 55 min., then
at 350° for 10 to 15 min.
Bake 9" tube at 350° for 50 to 55 min.
Bake oblong cake at 350° for 45 to 50 min.
Bake loaf cake at 325° for 50 to 55 min.
Bake square cake at 350° for 30 to 35 min.

All you have to do -

To make variations for Small Cake: use only half the amount of ingredients.

MAPLE PECAN CHIFFON

Follow ♪ recipe for Large Cake above except omit vanilla and lemon rind. Sift only ¾ cup white sugar with the dry ingredients. Add ¾ cup brown sugar (no lumps) to the sifted dry ingredients. Use 2 tsp. maple flavoring. Gently fold in at the last 1 cup very finely chopped pecans.

BUTTERSCOTCH CHIFFON

A sun-tanned favorite.

Follow ♪ recipe for Large Cake above except omit sugar and lemon rind. Add 2 cups brown sugar to sifted ingredients. Finish with Penuche Frosting.

PINEAPPLE CHIFFON

Follow ♪ recipe for Large Cake above except use pineapple juice or syrup in place of water. Add to "well" ½ cup well drained crushed pineapple.

CHOCOLATE CHIP CHIFFON

Delicious chips all through.

Follow ♪ recipe for Large Cake above except omit rind. At the last, sprinkle over batter and fold in carefully with a few strokes 3 sq. grated chocolate (3 oz.). Frost with Creamy Chocolate Icing, p. 237.

SPICE CHIFFON

Tantalizing combination of flavors.

Follow ♪ recipe for Large Cake above except omit vanilla and lemon rind. Add to the dry ingredients 1 tsp. cinnamon, ½ tsp. each of nutmeg, allspice, and cloves. 2 tbsps. of caraway seeds may be added.

ORANGE CHIFFON

Follow ♪ recipe for Large Cake above except omit vanilla and lemon rind. Add 3 tbsps. grated orange rind. All or part orange juice may be used in place of water. Finish with Orange Butter Icing.

BANANA BREAD

$\frac{3}{4}$ cup	sugar
$\frac{1}{2}$ cup	butter, softened
2	eggs
1 cup (2 medium)	mashed ripe bananas
$\frac{1}{3}$ cup	milk
1 teaspoon	vanilla
2 cups	all purpose flour
1 teaspoon	baking soda
$\frac{1}{2}$ teaspoon	salt

1. Preheat oven to 350. Grease bottom only of 9x5 or 8x4" loaf pan.
2. In a large bowl, beat sugar and butter until light and fluffy. Beat in eggs. Add bananas, milk and vanilla: blend well.
3. In a small bowl, combine flour, baking soda and salt; mix well. Add to banana mixture; stir just until dry ingredients are moistened. Pour into greased pan.
4. Bake for 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pan. Cool completely. Yields: 1 loaf.

For the fair, please double the recipe and when the breads have cooled, please wrap them individually with plastic wrap and perhaps add a festive decoration of red, white and blue ribbons which are representative of Memorial Day. Also, please attach a list of the ingredients on the breads.

Better Chocolate. Better Brownies.®

GHIRARDELLI

FOR EACH BATCH YOU WILL NEED:

8" x 8", 9" x 9", or 11" x 7" pan	13" x 9" pan	16" x 12" pan (half-sheet pan)	24" x 16" pan (full-sheet pan)
1 Pouch Mix 1 1/3 Cup Water 1/3 Cup Vegetable Oil 1 Egg	2 Pouches Mix 2 1/3 Cup Water 2/3 Cup Vegetable Oil 2 Eggs	3 Pouches Mix 1 Cup Water 1 Cup Vegetable Oil 3 Eggs	6 Pouches Mix 2 Cups Water 2 Cups Vegetable Oil 6 Eggs

325°F

1

Preheat oven to 325°F. Prepare baking pan by lightly greasing or spraying with non-stick cooking spray.

2

Place water, oil and egg(s) in medium bowl and stir until fully mixed. Add brownie mix and stir until well blended. Spread in prepared pan.

3

Bake as directed below. For glass pan, add 5 minutes to the bake time. Brownies are ready to remove from oven when center is set and edges will have begun to pull away from sides of pan. Cool completely in pan before cutting.

PAN SIZE	8" x 8", 9" x 9", or 11" x 7" pan	13" x 9" pan	16" x 12" pan (half-sheet pan)	24" x 16" pan (full-sheet pan)
BAKE TIME	45-50 minutes	50-55 minutes	45-50 minutes	45-50 minutes

- Store in a tightly covered container.
- **HIGH ALTITUDE:** For each pouch, add 1/4 cup all-purpose flour and an additional 2 tablespoons water.
- Do not eat raw batter.

* 1 vanilla cake mix done per box instructions (any brand)

Easiest if made in the metal 9*13 pan so one + done. But oil or grease the pan completely before you pour in wet batter.

* After the cake is done... You want to take a fork and punch holes up and across.

Once the cake is fully cooled flip it in the tray. That's why greasing is important. Do not stress if it breaks or cracks. No one will know.

* Now add 1 can evaporated milk, 1 can condensed milk, 2 cups whole milk. Mix really well before you pour it in.

* Pour over cake and let it sit and absorb.

For topping you have two options:

1. Traditional way is 1 pint heavy cream whipped up w 1 cup sugar and 1 tsp vanilla.

2. Get option if you can't find heavy cream.... Freezer case traditional whipped topping sold in majority grocery. Thaw it out. Whip it up w sugar + vanilla.

Then sprinkle cinnamon over it all. Leave it in your fridge. You can make it up to 3 days ahead.

Ratatouille Nicoise

1/3 Cup Olive Oil
2 or more cloves garlic, peeled and chopped
1 large onion, sliced
2 zucchini, sliced
1 small eggplant, peeled or unpeeled and cubed
3 tablespoons flour
2 green peppers, seeded and cut in strips
1 14.5 ounce can tomatoes, drained and chopped
Salt and freshly ground pepper to taste
1 tablespoon capers

Heat the olive oil in a large skillet, add the garlic and onion and saute until the onion is transparent.

Flour the zucchini and eggplant pieces lightly.

Add the zucchini, eggplant and green peppers to the skillet, cover and cook slowly for about one hour.

Scrape any brown bits from the bottom of the pan and stir into the mixture. Add the tomatoes and simmer, uncovered, until the mixture is thick. Season with salt and pepper. Add capers during the last fifteen minutes of cooking. Serve hot or cold.

Yield: 6 servings

White Clam Sauce

This is a special recipe from Mother. I sometimes sauté fresh mushrooms with scallions and garlic - rather than using canned. Yummy!

INGREDIENTS

2-3 Tablespoon Butter
4 Tablespoon Olive Oil
1 bunch Scallions, chopped
2-3 Cloves Garlic, minced
3 Cans/Jars Mushrooms, (equal amounts of clams and mushrooms)
3 Tablespoons cornstarch
3 Jars Clam Juice
1 Leaf Bay leaf
3 Cans Whole Baby Clams
2-3 Tablespoon Parsley, finely chopped
1/2 to 1 cup White Wine
pinch Thyme
pinch Basil
To Taste Salt

DIRECTIONS

Saute butter, olive oil, scallions and garlic (and fresh mushrooms if using). Add thyme, basil, bay leaf and mushrooms) and sauce. Add 3 jars of clam juice and wine and boil for 3-5 minutes. Add cornstarch to reserved clam juice and mix thoroughly. Add clams and corn starch mixture to sauce. Simmer until sauce slightly thickens. Add parsley and briefly simmer. Serve over Jerusalem Artichoke organic spaghetti.