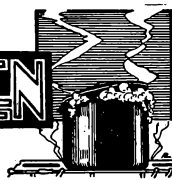




The YOUNG CITIZEN Pantry



TWO KINDS OF CAKES AND THEIR ICING

Angel Food Cake

Ingredients needed: 8 whites of eggs; 1 teaspoon of cream of tartar; 1 cup sifted flour; 1 cup sifted sugar; 1 teaspoon vanilla; 1/4 teaspoon salt. Beat the whites of the eggs slightly. Add the salt and cream of tartar, and beat till stiff. Add the sifted sugar gradually, beating between each addition. Sift the flour 3 times. Fold lightly into the mixture. Then add the vanilla. Turn the batter into an ungreased tube pan. Bake 60 minutes in a moderate oven at 325 degrees F. Turn the pan upside down on a wire rack. Let the cake cool in the pan.

A good icing for angel food cake may be prepared in the following manner. Ingredients: 1-1/2 cups sugar; 1/8 teaspoon cream of tartar; 1/2 cup hot water; 1 teaspoon vanilla; 1 sliced candied pineapple; 1 slice candied orange; angelica; candied cherries; 2

egg whites. Put sugar, cream of tartar and hot water in a saucepan. Stir over a low flame until dissolved. Boil the syrup without stirring until it will spin a thread when dropping from a spoon or until the thermometer registers 238 degrees F. Beat the white of the eggs until they are stiff and dry. Then pour the syrup onto the eggwhite in a thin, steady stream, beating constantly as you pour. Beat until the frosting is thick enough to spread. Add the pineapple and orange cut into bits. Stir into the frosting. Spread on the cake with a spatula. Decorate with candied cherries and angelica cut into thin slices.

Chocolate Cake

Ingredients: 2 eggs; 1 cup sugar; 1/2 cup milk; 1 cup flour; 1/2 cup cocoa; 4 tablespoons butter; 1 teaspoon vanilla; 2 teaspoons baking powder. Break eggs into a mixing bowl and beat well. Add the sugar grad-

ually, beating well after each addition. Sift the flour, baking powder, and cocoa together. Add alternately with the milk. Beat between each addition. Then melt the butter and add to the batter. Beat. Flavor with vanilla. Bake in a loaf pan for about 40 minutes at 350 degrees F.

For the icing to this cake you'll need the following ingredients: 1 white of egg; 1 tablespoon water; 2 cups confectioner's sugar; 1 teaspoon vanilla; 1 cake bitter chocolate. Beat slightly in a bowl the white of egg and water. Add sifted sugar gradually. Beat between each addition. Continue beating after the sugar is all used until thick enough to spread. Flavor. Spread on the top and sides of the cake with a spatula. Melt the chocolate in a double boiler. Cover the icing with a thin layer of hot chocolate. For variety the chocolate may be flavored with peppermint.