



# DESSERTS



# CAKES



## DAFFODIL CAKE —



Sift together in a bowl: 2  $\frac{1}{4}$  cups sifted cake flour, 1  $\frac{1}{2}$  cups sugar, 1 tablespoon baking powder, 1 tsp. salt. Make a well in above, add in order:  $\frac{1}{2}$  cup Kraft oil, 6 egg yolks,  $\frac{3}{4}$  cup cold water, 2 tps lemon juice, 1 tsp. grated lemon rind. Beat with spoon till very smooth. Beat separately 6 egg whites with  $\frac{1}{2}$  tsp. cream of tarter until very, very, stiff.

Pour egg yolk mixture gradually over whipped whites, carefully folding with rubber scraper until just blended. Do not stir. Pour into 3 ungreased 9 inch round layer pans. Bake in very moderate oven, 325°, 25-30 minutes or until top springs back when touched. Invert pans on cake rack - leave till cold. Then, run spatula around edge of each; turn upside down and loosen by gently pressing on one edge of each cake with spatula.



*Hayport*

*Margaret W. Burns*

Margaret W. Burns



# Queen Elizabeth Cake

- 1 Cup Boiling Water
- 1 " Chopped Dates
- 1 Teaspoon Baking Soda

Put above stand while mixing following

Cream together

1 Cup sugar

$\frac{1}{4}$  Butter

Add

1 Beaten Egg

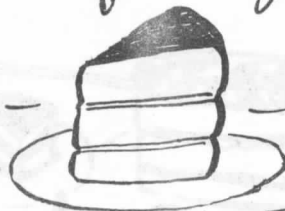
1 teaspoon Vanilla

$1\frac{1}{2}$  cups sifted All-Purpose Flour

1 teaspoon Baking Powder

$\frac{1}{2}$  " Salt

$\frac{1}{2}$  cups Nuts



Add date mixture to above

Bake 350 deg. oven, 40 to 45 minutes in  
9x9 pan.

## Icing

5 tablespoons Brown Sugar

5 " Cream

5 " butter

Boil above three minutes. Spread  
while hot on cooled cake. Sprinkle  
with nuts or coconut

Mrs. John F. Higgins

"Beware of little expenses. A small leak  
will sink a big ship." Franklin



# Upside Down Cake



3 lbs. butter       $\frac{1}{2}$  cup brown sugar  
4 slices pineapple      Maraschino cherries

$\frac{1}{3}$  cup shortening       $\frac{1}{2}$  cup sugar  
1 egg unbeaten      1 tsp. vanilla  
 $\frac{1}{4}$  cup sifted flour       $\frac{1}{4}$  tsp. salt  
 $\frac{1}{2}$  tsp. b. powder       $\frac{1}{2}$  cup pineapple  
   syrup

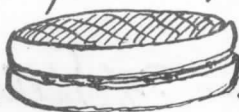
Melt the 3 lbs. of butter in an 8 inch square pan. Sprinkle with  $\frac{1}{2}$  cup brown sugar. Arrange over sugar the 4 slices of pineapple with cherries (or walnuts) in centers.



Gradually add sugar to  $\frac{1}{3}$  cup shortening. Cream until fluffy. Add egg and vanilla and beat well. Add alternately sifted dry ingredients and syrup, beating smoothly. Spread over pineapple slices in pan.

350°

50-60 min.



Madeline V. Brett

## FRUIT CAKE



- $\frac{1}{2}$  lb flour ( 2 cups )
- $\frac{1}{2}$  lb sugar ( 1 cup )
- $\frac{1}{2}$  lb butter
- 6 eggs
- 1 lb raisins ( seeded if possible )
- $\frac{1}{4}$  lb glazed cherries ( cut in  $\frac{1}{4}$  )
- $\frac{1}{4}$  lb citron
- $\frac{1}{4}$  lb orange and lemon peel mixed
- 1 cup nutmeats, if desired
- $\frac{1}{2}$  cup bleached raisins
- 1 tablespoon cinnamon
- $\frac{1}{2}$  " mace
- 2 nutmegs
- 1 ounce wine
- $\frac{1}{2}$  ounce rosewater
- $\frac{1}{2}$  ounce brandy

*Marion G. Malloy  
Edgewood*

Cream butter and sugar, add beaten eggs, spices, then fruit and nuts dredged in flour and lastly wine etc.

Bake about  $2\frac{1}{2}$  - 3 hrs. @ 300-325 - test at  $2\frac{1}{2}$  hours.

## ORANGE FRUIT CAKE

*Newport*

- |                          |                             |
|--------------------------|-----------------------------|
| 1 cup sugar              | $\frac{2}{3}$ cup sour milk |
| $\frac{1}{2}$ cup butter | 1 teaspoon baking soda      |
| 1 cup seedless raisins   | $\frac{1}{2}$ cup nut meat  |
| 2 eggs                   | 2 cup flour                 |
| 1 orange                 |                             |

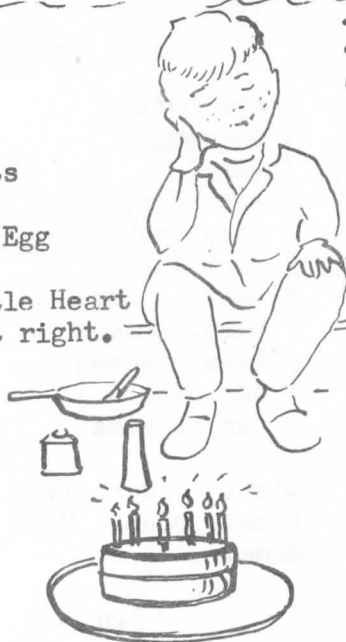
Cut the peel from orange and put through the food chopper with the raisins. Cream butter, add sugar and eggs and beat well. Sift dry ingredients together. Add to egg mixture alternately with milk, fold in the fruit and nuts and turn mixture into buttered tube pan. Bake one hour at 325°. To the juice of one orange add  $\frac{1}{2}$  cup sugar, mix well and pour over the cake as soon as it comes from the oven. This glazes the cake and serves as an icing or as a desert serve with a foamy sauce.



*Therese M. Sullivan*

## SUNSHINE CAKE

Into a Dark and Rainy Day  
Stir a Cupful of Kind Deeds  
Mix in well some Cheery Thoughts  
And a pint of Happy Seeds  
Add Good Humor, the size of an Egg  
Love enough to ~~Make~~ it Light  
Bake in the Oven of a Warm Little Heart  
And the Cake will turn out just right.



## SUNSHINE CAKE

- 1  $\frac{1}{2}$  Cups Granulated Sugar
- $\frac{1}{2}$  Cup Water
- 6 Eggs (beaten separately)
- 1  $\frac{1}{4}$  Cups Cake Flour
- $\frac{1}{4}$  Teaspoon Salt
- $\frac{1}{2}$  Teaspoon Cream of Tartar
- 1 Teaspoon Vanilla or Orange Flavoring.

Cook sugar and water until it spins a thread, or too (238 F). Beat egg whites until stiff, pour on syrup and **continue** beating until cool, add beaten egg yolks and extract, sift flour, measure and sift five times with salt and cream tartar, fold in quickly, pour into ungreased tube pan and bake one hour at 325°. Allow to cool in pan.

*Margaret A. Sullivan*

Mrs. Daniel A. Sullivan

## Many Blevier Cake Frosting

2  $\frac{1}{2}$  - 3 squares chocolate - butter size of a walnut. 1 cup confectionery sugar,  $\frac{1}{2}$  cup top milk or light cream. Pinch salt - 1 egg - 1 teaspoon vanilla

Melt chocolate and butter together - cool - Add other ingredients and beat until stiff. Enough for top and sides of an angel cake -

*Dorothy Wade West*

## TOMATO SOUP CAKE

$\frac{1}{2}$  cup butter  
1 cup sugar  
1 egg  
1 can tomato soup  
1 teas. baking soda  
2 cups flour  
1 teas. cinnamon  
1 teas. nutmeg  
1 teas. cloves  
 $\frac{1}{2}$  cup nuts  
 $\frac{1}{2}$  cup raisins



Mix in order given. Dissolve soda in part of tomato soup. Bake 35 minutes in 350 oven or until done.

(Mrs) Margaret M. Saleses

## Nut Cake

One scant cup sugar +  $\frac{1}{2}$  cup butter creamed.

Add yolks of 2 eggs well beaten,  $\frac{1}{2}$  cup warm milk - slowly beating.

Add 1 teaspoon cream tartar

1 teaspoon soda - 1 pinch salt

1  $\frac{1}{2}$  cups flour

$\frac{2}{3}$  cup walnut meats

Beat egg whites stiff. Add last.

Flavor with vanilla.

Mrs. F. E. McIntire

7 Morrison Road

Wakefield, Mass.



## Sponge Cake



3 eggs,  $\frac{1}{3}$  cup orange juice, 1 cup flour, 1 cup sugar, 1 teaspoon Baking Powder,  $\frac{1}{2}$  teaspoon salt.

Beat whites until stiff, add yolks one at a time, add sugar, add flour with baking powder and salt a little at a time with orange juice, beat well and put in tube pan in moderate oven 350 for  $\frac{3}{4}$  hour.

*Mrs. John V. Coughlin*

## FOUR EGG YELLOW LOAF OR LAYER CAKE

Sift 2 cups sugar

Beat until soft 1 cup butter



Add sugar gradually and blend well

Beat in one at a time 4 eggs

Add 1  $\frac{1}{2}$  teaspoons vanilla

Sift 2  $\frac{2}{3}$  cups cake flour  
2 teaspoons tartrate or  
1  $\frac{1}{2}$  teaspoons combination type  
Baking Powder  
 $\frac{1}{2}$  teaspoon salt

Add sifted ingredients to the butter mixture alternately with 1 cup of milk

Bake in an 8X12 inch pan for 45 min. or  
in 3 9 inch layer cake pans  
for 35 min, in a 350 oven.

*Marita G. Coughlin*

## Grandmother's White Fruit Cake

Cream 1 cup butter with  
2 cups sugar

Add 1 lb. English walnuts, finely  
chopped

2 slices candied pineapples

$\frac{1}{2}$  lb. candied cherries  
(both finely cut)

$\frac{1}{2}$  cup shredded coconut

Mix all together.

Add 1 cup milk

1 cup raisins, floured

3 cups pastry flour,  
sifted with

3 tsp. baking powder

Beat all together

Add stiffly beaten whites of  
6 eggs, and beat again.

Bake in well greased bread tins in  
moderate oven 45 minutes.

Mrs. John P. Cooney Jr.



# ORANGE CAKE

3/4 cup Syrup

3/4 Teaspoon Salt

Grated rind of  
1-ORANGE

3 Eggs, unbeaten

3 cups sifted flour  
(CAKE flour preferred)

3 Teaspoons Baking Powder (Rumford)

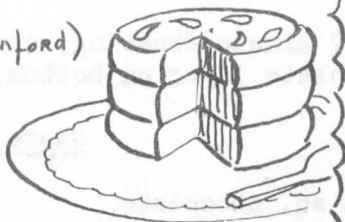
Juice of 1-ORANGE

2 Tablespoons lemon  
Juice

Water

1-cup coconut

Rubbed with  
Grated rind of  
1-ORANGE



Work syrup, salt and grated ORANGE rind

Add sugar gradually and cream until light

and fluffy. Add Eggs, one at a time, Beating

thoroughly.

Sift flour and Baking powder, then combine

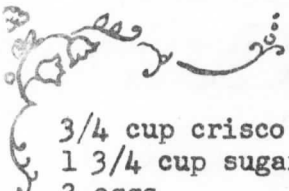
ORANGE juice and lemon juice and add water  
to make one cup.

Pour Batter into 9" layer pans, well greased

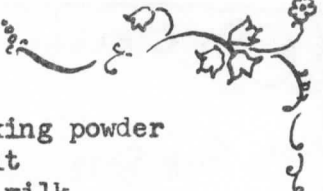
Bake in moderately hot oven 375° 25-30 minutes

Use Boiled or soft frosting on top of cake, Sprinkle  
with ORANGE flavored coconut.

(Miss) Alice C. Casey



## TRIPLE DELIGHT CAKE



3/4 cup crisco  
1 3/4 cup sugar  
3 eggs  
3 cups flour

4 tsp. baking powder  
1 tsp. salt  
1 1/4 cup milk  
1 tsp. vanilla

Cream crisco, add sugar and eggs.

Sift dry ingredients three times and add alternately with the milk. Add vanilla.

Use three 9 in. layer cake tins. For light layer use 1/3 batter. Spice layer, add 1/4 tsp. cinnamon, 1/8 tsp. allspice, 1/8 tsp. cloves. Chocolate layer, melt 1 sq. chocolate mixed with 1 tbsp. sugar, 1/4 tsp. soda and 1 tbsp. sugar, 1/4 tsp. soda and 1 tbsp. hot water.

Use 7 minute frosting, chocolate filling.

Chocolate layer on bottom, spice in center and light on top.

### Chocolate Filling

1 sq. chocolate  
1 cup milk  
3/8 cup sugar  
1 tbsp. cornstarch

2 tbsp. flour  
1/4 tsp. salt  
1 tbsp. butter  
1 tsp. vanilla

Melt chocolate in double boiler, add milk gradually and continue beating. Mix sugar, flour, cornstarch, salt. Pour on a portion of the hot mixture. Return all to double boiler. Stir and cook until milk has thickened. Cook 15 minutes remove from fire, add vanilla, cool spread.

### Seven Minutes Frosting

1 egg white unbeaten  
2/3 cup sugar  
1/4 tsp. vanilla

2 tbsp. cold water  
1/4 tsp. cr. tarter  
1/8 tsp. salt

Combine ingredients in top of double boiler. Stir well. Place over boiling water. Beat with egg beater until stiff enough to stand in peaks. 7-10 min. Flavor, spread.

*Mrs. Raymond B. Reynolds*

Mrs. Raymond B. Reynolds



## Strawberry Fluff Frosting

1 egg white, unbeaten

1/2 cup sugar

Dash of salt

1/3 cup sliced strawberries



Combine egg white, sugar, salt, and 1/3 cup strawberries in top of double boiler and heat with rotary egg beater to mix.

Place over rapidly boiling water, beat constantly with rotary beater, and cook 4 minutes, or until mixture stands in peaks.

Remove from boiling water, beat to cool, and fold in remaining strawberries.

**Make** enough to top an 8x8 inch cake, or enough to spread between two 9 inch layers. To **cover** 13x9x2-inch cake, double recipe, and beat 7 minutes instead of 4.

— Mrs. Francis Fitzgerald —

— Newport, Rhode Island —

No man is born into the world whose work is not born with him. There is always work and tools to work with for those who will. Lowell

MR. JOSEPH P. KENNEDY

CHOCOLATE ROLL

- 4 Eggs
- 6 oz. Sugar
- 4 oz. Flour
- 1 Teaspoon Baking Powder
- 3 oz. Melted Butter
- 1 Teaspoon Vanilla

HYANNIS PORT  
MASSACHUSETTS

Beat the eggs and sugar together until thick. Add sifted flour and baking powder, vanilla and hot melted butter. Pour into a greased and floured pan. Bake in moderate oven.

Turn onto a damp cloth, cool, add whipped cream or ice cream and roll.

Serve with Chocolate Sauce.

Mrs. Joseph P. Kennedy

PINEAPPLE FLUFF

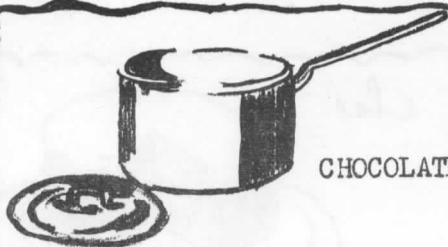
- No. 2 1/2 can crushed pineapple
- 2 eggs
- 1 cup water
- 1 cup sugar
- 2 tbs. corn starch
- Juice of 1/2 lemon



Drain pineapple. Combine sugar and corn starch with 1 cup pineapple syrup, water and lemon juice.

Cook in double boiler until clear. Take from fire and stir in the beaten egg yolks and then 1 1/2 cups of the pineapple. Fold in beaten egg whites. Brown in oven about 20 minutes.

Agnes M. Kenney



## CHOCOLATE BEER CAKE

- 1/3 cup butter
- 1 cup sugar
- 2 eggs, separated
- 2 sqs. unsweetened chocolate (melted & cooled)
- 1 3/4 cup sifted cake flour
- 1 tsp. baking powder
- 1/4 tsp. baking soda
- 1/2 tsp. salt
- 3/4 cup cold beer

Cream butter, add sugar slowly. Beat well. Add egg yolks one at a time, beating until well blended. Add chocolate. Beat until smooth. Mix and sift flour, baking powder, soda and salt three times. Add alternately with beer little at a time. Add the beaten egg whites.

Bake in oblong pan (7 x 11 x 2) at 375°, 30 minutes or until done.

*Mrs. Gram P. Fleurant Jr.*

## GRAHAM CRACKER NUT BREAD      Fleurant, Jr.

1. Crumble and mix together
  - 28 Graham Crackers
  - 1/2 tsp. Salt
  - 1/2 cup Sugar
  - 1 1/2 tsps. Baking Powder
2. Beat Eggs then add Milk and Melted Shortening
  - 3 Eggs
  - 1/2 cup Milk
  - 1/2 cup Melted Shortening
3. Combine with Dry Ingredients
4. Fold in 1 cup Chopped Nuts

Bake 30 - 35 minutes at 375°.



## Chocolate Cake

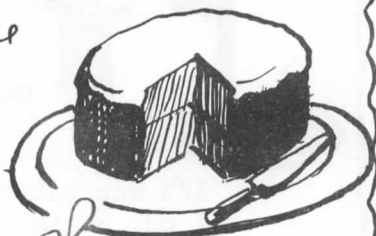
1 cup sugar

1 cup flour

1 teaspoon Baking Powder

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

mix together



Melt 2 squares chocolate  
and 2 tablespoons butter

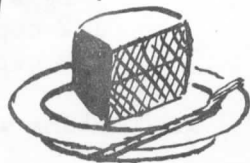
Add  $\frac{1}{2}$  cup milk and

2 eggs unbeaten.

Put dry and wet ingredients  
together. Add 1 teaspoon

vanilla. Bake 35 minutes

in square 10 inch pan in  
a 350 oven.



Gertrude S. G. S. S. S.

## SPICE CAKE

Cream together until fluffy

$\frac{3}{4}$  c. soft shortening  
 $\frac{1}{4}$  c. brown sugar  
1 c. white sugar  
3 eggs

Sift together

2- $\frac{3}{4}$  c. all-purpose flour  
 $\frac{1}{2}$  tsp. soda  
 $\frac{1}{2}$  tsp. cinnamon  
 $\frac{3}{4}$  tsp. nutmeg  
 $\frac{3}{4}$  tsp. cloves  
1 tsp. salt



Stir in alternately with  $1\frac{1}{2}$  cups buttermilk.

Grease and flour two 9" layer pans.

Baking time 35 minutes.

Temperature  $350^{\circ}$

Ice with 7 minute frosting.

*Mrs. Alfred Tartaglino Newport*

## Sally Lunn

2 cups flour  
 $\frac{1}{3}$  cup sugar  
4 tsp baking powder  
 $\frac{1}{2}$  tsp salt  
1 egg, well beaten  
 $\frac{1}{4}$  cup melted shortening

Mix and sift dry ingredients. Add milk, eggs and melted shortening. Pour in shallow baking pan. Sprinkle with cinnamon and sugar, also nuts if desired, and bake in oven about  $425^{\circ}$  for 20 minutes.

If blueberries are in season,  $\frac{1}{2}$  cup may be added to mixture.

*Margaret O'Halloran*

Apple Cake -

1/2 cup. Blue Bonnet or Butter

1 cup. Sugar

2 cups Flour

3 tsp. Baking Powder

1/4 tsp. Salt

1/2 cup Milk

2 Eggs

Cream, B. Bonnet + sugar add 2 eggs  
at the time add 1/2 grated rind. Lemon  
also juice. Sift Flour B. Powder + salt add  
dry ingredients and milk to cake batter  
Grease 9" square pan well, line with wax  
paper put batter in same. Peel 5 Apples  
(Baldwins) quarter same then slice 1/2" thick  
and place on top of batter inserting thin edge  
into batter. ~~and~~ sprinkle top with sugar +  
cinnamon. Brush, butter on apples  
before sprinkling with sugar + Cinnamon.  
Bake 40 minutes in 350°.

Mrs. Mary Otto. Moorland Rd. Newport. R.I.



## IRISH BREAD

- 2 cups Flour
- 1 Tablespoon Salt
- 3/4 cup Sugar
- 1 Egg- well beaten
- 1/2 Teaspoon Soda
- 1 1/2 " Baking Powder
- 3 Teaspoons Sugar
- 1/4 cup seedless raisins
- 3 Teaspoons Caraway Seeds
- 1 Cup Buttermilk



Knead and shape into round loaf. Cut cross on top and bake 350° - 40 mins.

## Irish Potato Cake

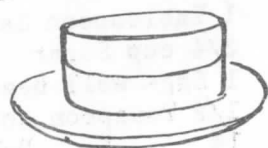
- 6 good size potatoes
- 1 teaspoon salt
- 1 tablespoon sugar
- 1 cup + flour



Peel and boil potatoes till soft. Mash fine. Mix in salt and sugar. Add flour gradually till it is a workable dough. Roll out on floured board. Round and flatter - 1 inch thick to shape and size of griddle. Have both sides of cake floured. Place on griddle and cook on top of stove until they are a nice golden brown. Previously slice the cake like a pie into six or eight slices. Turn each slice as it gets brown. Cook on other side. Place slices in pan in oven - 325° for 15 minutes. Split cakes open. Serve with plenty of butter and a good cup of tea.

Mary Cruise Hade

# 0000 Pound Cake 00000



$\frac{1}{2}$  pound butter  
 $1\frac{3}{4}$  cups sugar  
 5 whole eggs  
 2 cups flour (sifted twice)

{ Cream butter, and beat  
 real hard. — add sugar and  
 beat until fluffy and light —  
 add eggs — one at a time,  
 and beat well after each  
 addition. Fold in the  
 flour and do not beat.

Then add  $\frac{1}{2}$  tsp each mace and  
 nutmeg. Bake 300-325° for  
 one hour.

{ Mrs. L. F. Sullivan }

8 Levin St

Newport, R. I. 0

{ "They are slaves who dare not be  
 In the right with two or three."

Lowell