



## ...WITH FAMILY AND GOOD FRIENDS PARTAKE?"

For as long as I can remember, cake has been a part of Christmas for the Ford family. The ladies start days ahead of time, first deciding which of their favorite cakes to bake, then shopping for the ingredients, and, finally, baking the cakes themselves. And always, they bake a couple extra to give to special friends, who we know are baking a couple extra to bring by our house! I don't think anything expresses real affection any better than swappin' homemade cakes at Christmastime. Here are the recipes for some Ford favorites. I hope you...and your special friends...enjoy them as much as we do.

*Jessie Emily Ford*

## SPECIAL OCCASION WHITE CAKE

This big rich white cake is perfect for holiday, birthday and wedding cakes. For Christmas, we suggest a Lane Filling or a Fresh Coconut Cake.

8 egg whites	$\frac{2}{3}$ cup milk
$\frac{1}{2}$ cup butter or margarine	$\frac{1}{2}$ teaspoon vanilla extract
$\frac{1}{3}$ cup shortening	$\frac{1}{2}$ teaspoon lemon extract
$1\frac{3}{4}$ cups sugar	
$2\frac{1}{2}$ cups sifted Martha White's Gladiola Self-Rising Flour	

Heat oven to 350 degrees. Grease and lightly dust with flour two 9-inch round or two 8-inch square cake pans. Beat egg whites until stiff but not dry, and set aside. Cream butter, shortening and sugar until light and fluffy. Add flour and milk alternately making three additions of flour and two of milk, beginning with flour, mix only until well blended. Add extracts. Then fold in beaten egg whites. Pour into prepared pans and bake about 30 minutes. Let cake cool 10 minutes before removing from pan.

NOTE: If using Martha White's Gladiola All Purpose Flour, add  $2\frac{1}{2}$  teaspoons baking powder and  $\frac{1}{4}$  teaspoon salt to the flour.



## FRESH COCONUT CAKE

Bake Special Occasion White Cake. After cake has cooled place one layer on a plate and slowly pour half of the milk from the coconut over it, (it may be necessary to stick a few holes in the layer with a toothpick). Frost top of this layer with White Cloud Icing and sprinkle with coconut. Place second layer on top of this and slowly pour remaining coconut milk into this. Frost sides and top of cake and sprinkle fresh grated coconut over all. This cake must be stored in a cool place. It is better to wait a day before cutting this cake.

## WHITE CLOUD ICING

$1\frac{1}{2}$  cups sugar  
 $\frac{1}{2}$  cup water  
 $\frac{1}{4}$  teaspoon cream of tartar

Dash salt  
3 egg whites  
1 teaspoon vanilla

Combine sugar, water, cream of tartar and salt in a saucepan. Cook covered for three minutes. Remove cover and boil to soft ball stage (242 degrees). Beat egg whites until stiff but not dry.

Slowly add hot syrup to egg whites, beating all the time. Add vanilla and beat until the mixture will hold straight peaks.

## LANE FILLING

8 egg yolks  
 $1\frac{1}{4}$  cups sugar  
 $\frac{1}{2}$  cup (1 stick) butter or margarine  
1 cup chopped pecans

1 cup raisins  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{2}$  cup fruit juice or sherry

Beat egg yolks slightly; add sugar and butter. Place in heavy saucepan and cook over medium heat, stirring constantly, for about 5 minutes, or until sugar is dissolved and mixture is slightly thickened. (Do not overcook — mixture should be almost transparent.) Remove from heat and add remaining ingredients. Allow to cool. Spread between layers and on top of Special Occasion White Cake letting some filling drip down sides.



## ORANGE CAKE

A companion to the Rich White Cake using eight egg yolks.

$\frac{1}{2}$  cup shortening  $\frac{3}{4}$  cup buttermilk  
 $\frac{1}{4}$  cup butter or margarine 1 teaspoon vanilla extract  
 $1\frac{1}{4}$  cups sugar  
8 egg yolks  $\frac{1}{2}$  teaspoon orange extract  
2 cups sifted Martha White's Gladiola Self-Rising Flour

Heat oven to 350 degrees. Grease and lightly dust with flour two 9-inch round or two 8-inch square pans. Cream shortening, butter and sugar together until light and fluffy. Beat in egg yolks one at a time. Add flour and milk alternately to creamed mixture, beginning and ending with flour, making three additions of flour and two of milk; mix only until well blended. Add extracts. Pour batter into prepared pans and bake about 30 minutes. Let cake cool 10 minutes before removing from pan. When cake is cool, put Orange Filling between layers and frost with Cream Cheese Icing or your favorite boiled icing.

NOTE: If using Martha White's Gladiola All Purpose Flour, add 1 teaspoon baking powder,  $\frac{1}{4}$  teaspoon soda and  $\frac{1}{4}$  teaspoon salt to the flour.

## ORANGE FILLING

$\frac{3}{4}$  cup sugar  $\frac{2}{3}$  cup water  
3 tablespoons cornstarch 1 tablespoon grated orange rind  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{2}$  cup orange juice 2 tablespoons butter

Combine all ingredients (except butter) in the order given, in a saucepan. Bring to a boil stirring all the time, and cook about 1 minute. Remove from heat and stir in butter. Chill before spreading on cake layer. Makes enough to fill one 8 or 9-inch layer cake.

## FRESH APPLE NUT CAKE

An easy to mix moist cake that is full of rich, spicy flavor.

2 eggs 1 cup chopped nuts  
1 cup cooking oil 3 cups pared chopped apples  
 $1\frac{1}{4}$  cups sugar 1 teaspoon cinnamon  
 $2\frac{1}{2}$  cups sifted Martha White's Gladiola Self-Rising Flour 1 teaspoon vanilla extract

Heat oven to 300 degrees. Grease a 13 x 9 x 2-inch baking pan. Beat together eggs, oil and sugar. Add remaining ingredients and mix well. Turn batter into prepared pan and bake 1 hour and 10 minutes. Let cake cool in pan. Frost with Cream Cheese Icing and cut into squares to serve.

NOTE: If using Martha White's Gladiola All Purpose Flour, sift 1 teaspoon salt, 1 teaspoon baking powder and 1 teaspoon soda with the flour.

## CREAM CHEESE ICING

2-3 ounce packages cream cheese 1 box (1 pound) confectioners' sugar  
 $\frac{1}{2}$  stick ( $\frac{1}{4}$  cup) butter or margarine 2 teaspoons vanilla extract

Combine all ingredients and beat to blend. Spread on cake.

For Orange Cake: Use  $\frac{1}{2}$  teaspoon orange extract instead of vanilla and add 1 teaspoon grated orange rind.

## MACAROON CAKE

A beautifully textured rich cake, blending the flavors of coconut and almond for a special holiday taste.

6 eggs 3 cups sifted Martha White's Gladiola All Purpose Flour  
1 cup shortening  
 $\frac{1}{2}$  cup butter or margarine  
3 cups sugar 1 cup milk  
 $\frac{1}{4}$  teaspoon salt 2 ( $3\frac{1}{2}$ -ounce) cans flaked coconut or 2 cups grated fresh coconut  
 $\frac{1}{2}$  teaspoon almond extract  
 $\frac{1}{2}$  teaspoon coconut extract

Heat oven to 300 degrees. Grease and flour a 10-inch tube pan. Separate eggs placing whites in a large mixer bowl and yolks in another large mixer bowl. Beat whites until soft peaks form and set aside. Add shortening and margarine to egg yolks and beat until well blended. Gradually add sugar, then salt, beating all the time, until light and fluffy. Beat in extracts. Add flour and milk alternately to creamed mixture, beginning and ending with flour, making four additions of flour and three of milk. Add coconut and beat until well blended. Remove bowl from mixer and gently fold in beaten whites with a rubber scraper until well blended. Pour batter into prepared pan and bake 2 hours. Cool 15 minutes. Remove from pan and cool completely. Sift confectioners' sugar over the top.

## CHOCOLATE POUND CAKE

1 cup (2 sticks) butter or margarine  $\frac{1}{2}$  cup cocoa  
 $\frac{1}{2}$  cup shortening  $\frac{1}{2}$  teaspoon salt  
3 cups sugar  $\frac{1}{2}$  teaspoon baking powder  
5 eggs 1 cup milk  
3 cups sifted Martha White's Gladiola All Purpose Flour  $1\frac{1}{2}$  teaspoons vanilla extract

Heat oven to 325 degrees. Grease a 10-inch tube pan. Cream the butter, shortening and sugar together until light and fluffy. Add eggs, one at a time, beating well after each addition. Sift together flour, cocoa, salt and baking powder. Add flour and milk alternately, making three additions of flour and two of milk, then add vanilla. Pour into prepared pan and bake for  $1\frac{1}{2}$  hours or until toothpick inserted in center comes out clean. Let cake cool ten minutes before removing from pan.

**MARTHA WHITE FOODS, INC.**  
**BOX 58, NASHVILLE, TN. 37202**