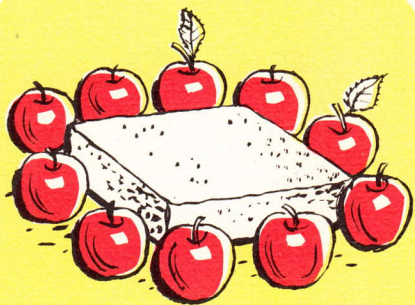


# Classic Cakes

*from Martha White*





## Applesauce Cake

- ½ cup butter or margarine
- 1¾ cup sugar
- ¼ cup light brown sugar
- 2 eggs
- \*2½ cups sifted Martha White Self-Rising Flour
- ¼ teaspoon soda
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ¼ teaspoon allspice
- 1½ cups applesauce (one 16½ oz. can)
- ¾ cup raisins (if desired)
- ½ cup chopped nuts (if desired)

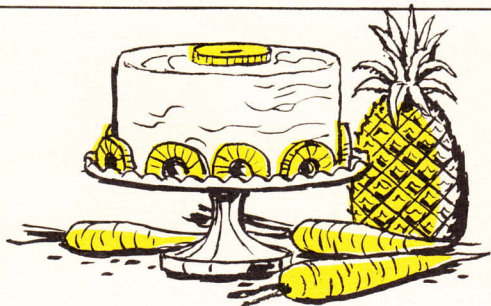
Heat oven to 350°. Grease thoroughly and lightly dust with flour an oblong pan 13 by 9 by 2-inches. Cream butter and gradually cream in sugars until thoroughly mixed. Add eggs, one at a time, beating after each. Sift together flour, soda, cinnamon, nutmeg, and allspice. Add dry mixture to creamed mixture alternately with applesauce. Fold in raisins and nuts. Pour batter into prepared pan. Bake about 50 minutes. Cool in pan. While cake is still warm spread Hot Milk Icing over the top.

\*If using Martha White Plain Flour add 1¼ teaspoons salt and increase soda to ½ teaspoon.

## Hot Milk Icing

- 2 cups sifted confectioner's sugar
- ¼ cup hot milk
- 2 tablespoons melted butter
- ½ teaspoon vanilla or rum extract

Combine all ingredients and spread over warm cake.



## Carrot-Pineapple Cake

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| 2 cups sifted Martha White Self-Rising Flour | 2 cups finely grated carrots                    |
| 2 teaspoons cinnamon                         | 1-8¼ ounce can crushed pineapple (do not drain) |
| 1½ cups cooking (salad) oil                  | ¾ cup chopped nuts                              |
| 2 cups sugar                                 |   |
| 4 eggs                                       |   |

Heat oven to 325°. Grease thoroughly and lightly dust with flour two 9-inch square pans or three 8-inch round pans. Sift flour and cinnamon together. Combine oil, sugar, and eggs in a large mixer bowl and beat thoroughly. Add flour mixture and beat to blend ingredients. Fold in carrots, pineapple, and nuts. Pour batter into prepared pans and bake until cake begins to pull away from sides of pan (about 1 hour). Cool 15 minutes and remove from pan. Cool *completely* before frosting.

NOTE: If using Martha White Plain Flour, add ½ teaspoon baking powder, 1½ teaspoons soda, and 1 teaspoon salt to flour.



## Cream Cheese Icing

- 1-8 oz. package cream cheese
- 1 stick (½ cup) butter or margarine
- 1 box (1 lb.) confectioner's sugar
- 2 teaspoons vanilla extract

Combine all ingredients and beat to blend. Spread on cake. This is a lot of icing, but this amount is delicious with this cake. For a smaller cake the icing recipe may be cut in half.



## First Prize Chocolate Cake

½ cup (1 stick) butter or margarine  
4 (one oz.) squares bitter chocolate  
2 eggs  
2 cups buttermilk

2 teaspoons vanilla extract  
\*2½ cups sifted Martha White Self-Rising Flour  
1 teaspoon soda  
2 cups sugar

Heat oven to 350°. Grease and lightly dust with flour two 8-inch square cake pans or two 9-inch round pans. Melt butter and chocolate together over very low heat or in a double boiler; cool. Beat eggs until frothy, about two minutes. Add buttermilk and vanilla. Sift together flour, soda, and sugar. Blend dry ingredients into buttermilk mixture, then stir in melted butter and chocolate. Pour batter into prepared pans and bake about 30 minutes. Frost with Dark Chocolate Frosting.

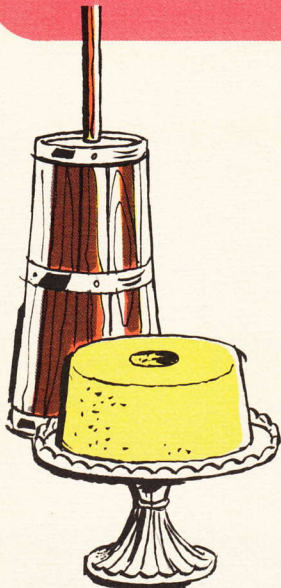
\*If using Martha White Plain Flour, increase soda to 2 teaspoons and add 1 teaspoon salt.

## Dark Chocolate Frosting

½ cup (1 stick) butter or margarine  
4 (one oz.) squares bitter chocolate  
1 one-lb. box confectioner's sugar, sifted

¼ teaspoon salt  
½ cup evaporated milk (do not dilute)  
2 teaspoons vanilla extract

Melt butter and chocolate together in a pan over very low heat or in a double boiler. Stir sugar into chocolate mixture. Add salt, milk and vanilla extract. Beat until smooth. Makes enough to frost two big 8 or 9-inch layers.



## Buttermilk Pound Cake

½ cup (1 stick) butter  
½ cup shortening  
2½ teaspoons vanilla extract  
2 cups sugar  
5 eggs

3 cups sifted Martha White Plain Flour  
½ teaspoon salt  
½ teaspoon soda  
½ teaspoon baking powder  
1 cup buttermilk

Heat oven to 325°. Grease and dust with flour a 10-inch tube pan. Cream butter and shortening together, add vanilla, and gradually cream in sugar. Add eggs one at a time, beating well after each addition. Sift dry ingredients together and add to creamed mixture alternately with buttermilk. Pour batter into prepared pan and bake 1¼ hours.



## Smoky Mountain Jam Cake

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| <ul style="list-style-type: none"> <li>¾ cup butter or margarine</li> <li>1 cup sugar</li> <li>½ teaspoon vanilla extract</li> <li>3 eggs</li> <li>1½ cups sifted Martha White Self-Rising Flour</li> <li>¼ teaspoon soda</li> </ul> | <ul style="list-style-type: none"> <li>½ teaspoon cinnamon</li> <li>½ teaspoon cloves</li> <li>½ teaspoon allspice</li> <li>¼ cup buttermilk</li> <li>½ cup strawberry preserves</li> <li>½ cup blackberries, drained</li> <li>1 cup plum jelly</li> </ul> |
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Heat oven to 325°. Grease thoroughly and lightly dust with flour two 8-inch square pans or two 9-inch round pans. Cream butter and gradually cream in sugar until light and fluffy. Add vanilla; add eggs one at a time, beating well after each egg. Sift together, two times, flour, soda, cinnamon, cloves, and allspice. Add flour and milk alternately to creamed mixture making three additions of flour and two of buttermilk. Fold in preserves and blackberries. Pour into prepared pans and bake 45 to 50 minutes. Cool in pans. Spread plum jelly between layers and let age one or two days before frosting. Frost with your favorite caramel icing.

NOTE: If using Martha White Plain Flour, add ¼ teaspoon salt to flour and increase soda to ½ teaspoon.

## Caramel Icing

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| <ul style="list-style-type: none"> <li>2 cups sugar</li> <li>1 cup milk</li> <li>½ cup sugar</li> </ul> | <ul style="list-style-type: none"> <li>¼ cup butter or margarine</li> <li>1 teaspoon vanilla extract</li> </ul> |
|---|---|

In a heavy saucepan combine 2 cups sugar and milk. Place over medium heat and cook to 232° on candy thermometer or until a drop will form a soft ball in cold water. Put ½ cup sugar in a heavy skillet over medium heat. Shake skillet and stir until sugar melts and turns honey colored. Stir this into milk mixture. Add butter and vanilla and beat 5 minutes. Start spreading on cake when it seems too thin. If icing runs down spread up sides again.



## Coconut Drift Cake

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| <ul style="list-style-type: none"> <li>*2½ cups sifted Martha White Self-Rising Flour</li> <li>1½ cup sugar (1 cup less 2 tablespoons)</li> <li>¾ cup shortening</li> <li>1 teaspoon vanilla extract</li> </ul> | <ul style="list-style-type: none"> <li>1 teaspoon almond or orange extract</li> <li>½ cup grated fresh or frozen coconut</li> <li>1 cup milk</li> <li>5 egg whites</li> </ul> |
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Heat oven to 350°. Grease generously and lightly dust with flour two 9-inch square pans or three 9-inch round pans. Sift together flour and sugar. Add shortening, extracts, and coconut. Add ¾ cup milk; blend together, then beat 2 minutes. Add egg whites and remaining milk and beat 2 more minutes. Pour batter into prepared pans and bake 35 minutes. Let cake cool 10 minutes before removing from pan. Frost with white boiled icing and sprinkle grated coconut between layers and all over.

\*If using Martha White Plain Flour, add 2½ teaspoons baking powder and ¼ teaspoon salt.

If using fresh coconut, save the milk. After layers have cooled, stick a few holes in them with a toothpick and pour coconut milk over.

## White Cloud Icing

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| <ul style="list-style-type: none"> <li>1½ cups sugar</li> <li>½ cup water</li> <li>¼ teaspoon cream of tartar</li> </ul> | <ul style="list-style-type: none"> <li>Dash salt</li> <li>3 egg whites</li> <li>1 teaspoon vanilla</li> </ul> |
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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.