

Pineapple Upside Down Cake

5 $\frac{1}{3}$ tbsp. melted butter; 1 cup brown sugar; 1 cup drained crushed pineapple or pineapple slices; maraschino cherries. Batter: $\frac{1}{3}$ cup shortening; $\frac{1}{2}$ cup white sugar; 1 egg; 1 tsp. vanilla; 1 $\frac{1}{3}$ cups sifted pastry flour; $\frac{1}{4}$ tsp. salt; 1 $\frac{1}{2}$ tsp. baking powder; $\frac{1}{2}$ cup syrup drained from pineapple; spread batter over pineapple. Bake 350° for 35 minutes. Let stand 5 minutes. —Mrs. Dave Barber.

Devil's Food Cake

$\frac{2}{3}$ cup butter; 1 $\frac{3}{4}$ cups sugar; 2 eggs; $\frac{1}{2}$ cup water; 1 $\frac{1}{2}$ tsp. soda; $\frac{1}{2}$ cup cocoa; 2 $\frac{1}{2}$ cups cake flour, sifted before measuring; $\frac{1}{2}$ tsp. salt; $\frac{3}{4}$ cup sour milk; 1 tsp. vanilla. Mix $\frac{1}{2}$ cup water, soda and cocoa together, and let stand a few minutes. Cream butter and sugar together thoroughly. Add eggs, one at a time, beating after each addition. Add cocoa mixture. Sift dry ingredients together and add alternately with the milk to the chocolate mixture. Add vanilla. Bake in two well-greased 9" layer pans for 30 minutes at 350°. —Mrs. Grant Hyde.

French Cream Cake

3 egg yolks; 1 small cup granulated sugar; 3 tsp. boiling water; 1 cup flour; 2 tsp. baking powder. Beat egg whites; fold in last. Bake in 2 layer tins. Fill with whipped cream and ice a thin coat. —Mrs. W. Hamilton

Ambassador Chocolate Cake

$\frac{1}{2}$ cup cocoa; 1 $\frac{1}{2}$ tsp. baking soda; $\frac{1}{2}$ cup cold water; $\frac{2}{3}$ cup butter; 1 tsp. vanilla; 1 $\frac{3}{4}$ cups granulated sugar; 2 eggs; 2 $\frac{1}{2}$ cups sifted flour and 1 tbsp heaping; $\frac{1}{2}$ tsp. salt; $\frac{3}{4}$ cup sour milk or buttermilk. Mix cocoa, baking soda and cold water to a smooth paste and set aside. Cream butter until it is soft and creamy; add sugar and beat until mixture is light and fluffy. Beat eggs with rotary beater until foamy, and add gradually to fat-sugar mixture, beating thoroughly. Mix flour and salt, sift, add dry ingredients alternately with milk 4 or 5 additions, beginning and ending with dry ingredients. Mix quickly, but do not overmix. and then spread carefully into well greased 9" square cake pan. Bake in moderate oven 350° to 375°F. for 50-55 minutes. Allow baked cake to "set" for 15-20 minutes before removing from pan. Cool and spread with any desired icing. —Bonnie Hall.

White Cocoanut Cake

Take $\frac{1}{2}$ cup sugar, scant; $\frac{1}{2}$ cup butter; 1 cup cocoanut, pour milk over cocoanut; let soak for a time. Put all together; add 2 cups flour with 2 $\frac{1}{2}$ tsps. baking powder; whites of 2 large eggs or 3 small; fold in last. —Mrs. Wm. Myerscough.

Date Loaf

1 cup brown sugar; 1 cup dates cut small; $\frac{1}{2}$ cup walnuts cut small; 1 tbsp. butter; 1 tsp. vanilla; $\frac{1}{2}$ tsp. salt; 1 egg; 1 $\frac{3}{4}$ cups flour; 1 tsp. baking powder; 1 tsp. soda; 1 cup boiling water. Take 1 cup boiling water in small pan with soda, butter, walnuts, dates, brown sugar added, and set at back of stove for 10 minutes. Then add dry ingredients, flour, salt, baking powder; mix. Then add whole egg and vanilla; mix well and put in oven at 350°. —Mrs. G. Armstrong.

Marshmallow Squares

30 marshmallows; 30 graham wafers; 1 cup Eagle Brand milk; $\frac{1}{2}$ cup nuts; cherries, dates, etc., if desired. Mix all together. Butter bottom of bake dish and spread with cocoanut. Pack above mixture in pan and cover with cocoanut. Set in refrigerator. Cut in squares to service. —Mrs. Donald Anderson.