

# Cakes and Pies

**QUICK LEMON CHEESE CAKE**  
 1 pkg (8 oz.) cream cheese, softened  
 1/2 tsp. baking soda  
 1 1/2 cups milk  
 grated peel of 1 lemon  
 1 pkg. (3 3/4 oz.) instant lemon pudding  
 8 inch graham-cracker or gingersnaps crumb crust  
 In a large bowl of mixer, beat cream cheese until fluffy. Gradually beat in 1/2 cup milk. Add remaining 1 cup milk and the pudding, beat at low speed until smooth and well blended. Fold in lemon peel. Pour into prepared piecrust and chill until firm.

Ruth Kilner

**CHOCOLATE CAKE**  
 1/2 cup oatmeal in 1 cup boiling water. Stir and let sit for 5 minutes.  
 Add and beat together:  
 1/2 cup margarine  
 4 tbsp. cocoa  
 1 1/2 cups brown sugar  
 2 eggs  
 1 cup all purpose flour  
 1 tsp. baking powder  
 1 tsp. baking soda  
 pinch salt  
 1 tsp. vanilla  
 Bake in 8x8 pan at 350 F. for 35 minutes.

Ruth Marshall

**AUNTY NORAH'S TOFFEE SHORTCAKE**  
 Shortbread  
 4 oz. margarine  
 2 oz. white sugar  
 6 oz. flour all purpose  
 Cream margarine and sugar together. Work flour in with fingers. Press into 12 x 8 tin and bake at 350 F. until golden brown. Leave to cool.

Toffee

4 oz. margarine  
 2 oz. sugar white  
 2 tbsp. Lyle's golden syrup or corn syrup  
 8 oz. condensed milk  
 1 tsp. vanilla essence  
 Put all ingredients into saucepan and melt. Boil 5 minutes, stirring all the time. When cool pour on top of shortbread. When toffee has set, cover with 2 squares of cooking chocolate melted over hot water. Cut into fingers or squares.

Mrs. Norah Wisniewski

**SOUR CREAM COFFEE CAKE**  
 1/2 cup butter, softened  
 1 cup white sugar  
 2 eggs  
 1 cup sour cream  
 1 tsp. baking soda  
 1 1/2 tsp. baking powder  
 1 1/2 cups all purpose flour  
 2 tsp. vanilla extract  
 Topping:  
 1/2 cup chopped walnuts  
 1/4 cup white sugar  
 1 tsp. cinnamon  
 Cream butter and sugar. Add eggs and beat at medium speed until light and fluffy. Add sour cream, vanilla and sifted dry ingredients. Pour mixture into a greased 9"x9" pan. Mix topping ingredients together in a small bowl. Sprinkle over uncooked cake mixture. Run a knife or fork back and forth over the cake mixture several times to make a type of "marbled" effect. Bake at 350 F. for 45 to 60 minutes. Cake is ready when an inserted toothpick comes out clean.

Lorna Bowman

**BANANA CLOUD CAKE**  
 2 cups flour  
 1/2 tsp. baking soda  
 1 tsp. cinnamon  
 pinch of cloves  
 2 tsp. baking powder  
 pinch of salt  
 1/2 tsp. nutmeg

Sift all dry ingredients together and reserve.  
 Beat 2 eggs until light and fluffy. Add 1 cup sugar gradually until thick and fluffy. Add 1 cup mashed ripe bananas and beat until light. Beat 1 cup whipping cream until stiff. Gently fold in egg and banana mixture. Fold in the dry ingredients. Bake in greased and floured layer pans or a 13x9 inch square pan at 350 F. 30-35 minutes or until it springs back when pressed.

Ruth Kilner

**MOTHER'S CHRISTMAS CAKES**  
 1/2 lb. butter  
 1 1/2 cups white sugar  
 5 eggs  
 1/2 cup milk  
 3 cups flour (level)  
 pinch of salt  
 1 tsp. baking powder  
 1 lb. sultana raisins (light color)  
 1 lb. glazed cherries red and green  
 1/2 lb. citron (cut into small pieces)  
 Flour raisins, peel and cherries, then mix ingredients in order given. Bake in well greased and floured pans 8"x8" (or about 4 1/2 hours at 225 F until firm. This freezes very well.

Judy Robinson

**BASIC CAKE MIX**  
 8 cups all purpose flour  
 5 cups sugar  
 1/4 cup baking powder  
 1 tsp. salt  
 2 cups shortening  
 Stir together the dry ingredients. With a pastry blender cut in shortening until it resembles very fine crumbs. Divide into five equal portions. Place in airtight containers. Store in cool, dry place up to six weeks or place in freezer up to 6 months. To use allow mix to come to room temperature.

**JACKS NEVER FAIL CHOCOLATE CAKE**  
 2 cups cake flour  
 1 cup white sugar  
 1 cup water  
 9 tsp. cocoa  
 1 tsp. soda  
 1 tsp. salt  
 1/2 cup Crisco  
 Beat together 2 minutes, then add:  
 2 eggs  
 1/2 cup milk  
 Beat 2 minutes. Bake at 350 F. for about 40 minutes.

Jean Icam

**FEATHERY YELLOW CAKE**  
 1/5 recipe (3 1/3 cups) basic cake mix  
 3/4 cup milk  
 2 eggs  
 1 tsp. vanilla  
 Grease and flour two layer pans. Beat all ingredients for 3 minutes with electric mixer. Bake at 350 F. for 20-25 minutes.

Ruth Kilner

**CAMP CAKE**  
 1 cup white sugar  
 2 eggs  
 1/2 cup vegetable oil  
 1 can (14 oz.) fruit cocktail and juice  
 2 cups Monarch all purpose flour  
 2 tsp. baking soda  
 1/2 tsp. salt  
 Cream sugar and eggs, add vegetable oil, then add fruit cocktail. Blend in flour, soda and salt and mix well. Put in greased 9x13 pan, bake at 350 F. for 20-30 minutes.

**Frosting:**  
 1/2 cup margarine  
 1/2 cup white sugar  
 1 cup coconut  
 1 tsp. vanilla  
 1/2 cup evaporated milk  
 1/2 cup chopped nuts  
 Mix all together and cook for 3 minutes. Pour over warm cake. When completely cold, refrigerate.

Ida Kitchener

**EGGLES RAISIN CAKE**  
 2 cups water  
 1 cup raisins  
 1/2 cup butter  
 1/2 cup flour  
 1 cup sugar  
 1 tsp. baking soda  
 1/2 tsp. each, salt, cinnamon and nutmeg  
 1 cup chopped nuts (optional)

In saucepan, bring water and raisins to boil then simmer 10 minutes. Add butter, and set aside to cool. Mix flour, sugar, soda, salt, cinnamon and nutmeg; blend into raisin mixture. Stir in nuts. Pour into a greased 9 inch square pan and bake in preheated 350 F. oven for 40 minutes.

Serve warm with ice cream or whipped topping.  
 Note: So moist no frosting is needed.

Carole Cascone

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