

Cakes For Every Occasion, Some Simple . . .

NORWEGIAN CHRISTMAS CAKE

This recipe has been handed down through the years by Norwegian forebears of Harold Melsness, 467 Windhurst Gate, Richmond Hill. Since mixing the numerous ingredients is pretty heavy going, Harold and his wife, Joan, share the work in assembling this unusual fruit cake, which they say is delicious throughout the year.

To ensure the fullest flavor and finest texture, the cake should be made by the first week in November for the Christmas season.

- 2 cups butter
- 3 cups sugar
- 6 eggs
- 2 oranges
- 2 lemons
- 5 cups flour
- 1½ teaspoons baking soda
- 2 pounds puffed raisins
- 2 pounds currants
- ½ pound mixed peel
- ½ pounds almonds
- ¼ pound walnuts
- ¼ pound filberts
- 2 teaspoons cinnamon
- 1 teaspoon cloves
- 1 teaspoon nutmeg
- 2 cups sour cream
- 2 tablespoons vanilla
- ½ cup molasses
- 2 squares unsweetened chocolate
- ¼ cup brandy
- ¼ cup apricot liqueur

Cream butter and gradually add sugar, beating well. Add eggs one at a time and beat well. Add juice and rind of oranges and lemons.

Coat raisins, currants and peel well with flour so that they will be evenly distributed throughout the cake. Add fruit and finely chopped nuts to mixture, then sifted flour, soda and spices.

Add sour cream, melted chocolate, vanilla molasses, brandy and liqueur.

Line cake tins with a layer of greased brown paper and fill out two-thirds full of batter. Bake approximately three hours 45 minutes in oven pre-heated to 275 degrees.

Put a small pan of water in the oven to prevent cake from drying. When cakes are thoroughly cooked, wrap in foil and store in cool, dry place.

Mr. and Mrs. Harold Melsness
467 Windhurst Gate,
Richmond Hill.

WALDORF ASTORIA CHOCOLATE CAKE

- ½ cup butter
- 2 cups white sugar
- 2 eggs
- 2 teaspoons baking powder
- 1 teaspoon vanilla
- 4 squares unsweetened chocolate
- 1½ cups milk
- 2 cups flour
- 1 cup chopped walnuts

Icing:

- ½ cup butter
- 2 ounces chocolate
- 1 egg
- ¼ teaspoon salt

- 1½ cup icing sugar
- 1 teaspoon vanilla
- 1 teaspoon lemon juice

Cream butter, add sugar, beat well. Add melted chocolate and beaten eggs.

Measure sifted flour, add baking powder and sift together three times.

Add dry ingredients and milk alternately, mixing well each time. Add vanilla and nuts.

Bake in two layers for 45 minutes at 350 degrees. Use large layer cake tins — Mrs. Leno suggests eight-inch square cake pans. Nine-inch round pans may be used.

Let cake sit five to ten minutes before turning them out on cake rack or plate. Cool thoroughly before icing.

To make icing, melt chocolate and butter together, add beaten egg, salt, sugar, vanilla and lemon juice. Thoroughly mix in nuts and spread between layers and on top and sides of cake.

Doris Leno,
86 Leisure Lane,
Richmond Hill.

CHEESE CAKE

Dough:

- 2 cups all purpose flour
- ½ cup shortening
- ¼ cup butter
- ¼ cup sugar
- 2 egg yolks (save egg whites)

3 tablespoons sour cream
1 teaspoon baking powder
Mix flour and baking powder. Cream shortening, butter, sugar, egg yolk and sour cream. Gradually add flour to other mixture, blending well — this will be stiff. Pat dough into 13x8x2 inch pan. Sprinkle dough with about 1 tablespoon of cream of wheat.

Filling:

1 to 1½ cans of cherry pie filling — spread this over dough.

Topping:

- 1 8-oz. package cream cheese
- ½ cup sugar
- ½ teaspoon salt
- 1 teaspoon lemon juice
- 3 egg yolks (save whites)
- ¼ cup cream or milk
- 2 tablespoons flour

Cream all until very light and creamy.

Now — beat the 5 egg whites with ¼ teaspoon cream of tartar until quite stiff but not dry. Blend the topping mixture with the whites on low speed on electric mixer until well blended. Spread on top of cherries right to the edge of pan. Bake at 350 degrees for one hour. Top will be nicely browned. Let cool before cutting.

Mayor William Lazenby,
Town of Richmond Hill.

STRAWBERRY WHIPPED CREAM CAKE

- 2½ cups sugar
- 1 teaspoon salt
- 3 cups egg yolks
- ¼ cup egg whites
- 2 cups cake flour
- 1 teaspoon baking powder
- 1 cup milk
- ½ cup butter
- ½ teaspoon vanilla

Whip first four ingredients at medium speed for 25 minutes, or until batter peaks and falls slowly. Sift flour and baking powder twice. Melt butter into milk and add vanilla. Fold alternately flour mixture and milk mixture into sugar-yolk mixture. Blend well. Don't whip.

Pour batter into three greased eight-inch round pans well greased. Bake in 370 degree oven 20 minutes.

Topping

- 1 ounce cherry brandy
- 1 quart whipped cream
- 2 cups chopped strawberries

Add sugar to berries to sweeten slightly. Add cherry brandy to whipped cream. Put sugared berries into one-half of whipped cream and spread mixture between layers.

Cover the cake with the rest of the cream and decorate with whole berries. Refrigerate. Serves eight. Preparation time 40 minutes, cooking time 20 minutes.

Mrs. Carol Schotkamp,
RR 1, Palmerston.

FRESH PUMPKIN CAKE

- ½ cup soft butter
- 1 cup sugar
- 2 eggs
- 1 cup freshly cooked pumpkin (canned may be used but flavor is inferior)
- 2 cups sifted cake flour
- 2½ teaspoons baking powder
- ¾ teaspoon soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- ½ cup milk
- 1 teaspoon vanilla

Heat oven to 350 degrees and grease a 9-inch square cake pan.

Beat butter, sugar and eggs together till very light, then stir in pumpkin.

Sift flour, baking powder, soda, salt and cinnamon together. Combine milk and vanilla.

Add sifted dry ingredients to creamed mixture alternately with milk mixture, beginning and ending with dry ingredients.

Spread batter evenly in prepared pan and bake about 40 minutes or until done.

Butter Cream Icing

- 2 cups sifted icing sugar
- 1 egg yolk
- 1 tablespoon soft butter
- ½ teaspoon vanilla

Combine sugar, egg yolk, butter and vanilla in small bowl. Add enough cream to make icing a good spreading consistency.

Sandra Mark,
85 Pemberton Road,
Richmond Hill.

"MOTHER'S CHOICE" DARK FRUIT CAKE

- 1 pound (3¾ cups) pastry flour
- ½ pound preserved red cherries
- 3 pounds seeded raisins
- 2 pounds sultana raisins
- 1½ pounds citron, sliced in thin strips
- 1 pound currants
- ½ pound preserved pineapple cut small
- ½ pound candied lemon peel, chopped
- ½ pound candied orange peel, chopped
- 1 pound shortening
- 1 pound brown sugar
- 12 egg yolks (reserve whites)
- 4 teaspoons cinnamon
- 1 teaspoon allspice
- 1½ teaspoons mace
- 4 teaspoons nutmeg
- 1 cup white corn syrup
- 1 cup brandy
- 12 egg whites
- ¼ teaspoon baking soda
- 1 tablespoon hot water

Have prepared and ready two ten-inch tube pans or one ten-inch tube pan plus two eight and one-half by four and one-half inch loaf pans. For a tier cake, make one eight and one-half inch pan plus one seven-inch pan and one five-inch pan.

Line pans with cardboard or three layers of heavy brown paper well greased, then a layer of heavy waxed paper.

Drudge fruit in two-thirds cup of flour. Set aside.

Cream shortening and work in brown sugar.

Beat egg yolks until lemon colored and add to sugar and shortening.

Sift three cups flour, cinnamon, allspice, mace and nutmeg together. Add to creamed mixture, then add fruit and mix well.

Stir in corn syrup and brandy.

Beat egg whites until stiff and fold them into the batter.

Just before putting batter in pans add baking soda dissolved in tablespoon of hot water.

Fill pans three-quarter full and bake at 275 degrees for three and one half to four hours, depending on size of pans.

Test all sizes at three hours (small size at two and one-half hours), and thereafter until testing straw or toothpick comes out clean.

Note: Two or three layers of brown paper placed lightly over top of the pans will help to keep the cake from browning too rapidly on top. This is a third generation recipe. Mrs. Robert Bowyer, Gamble Sideroad, Richmond Hill.

RED DEVIL'S FOOD CAKE

- 1 cup shortening
- 2 cups white sugar
- 2 eggs
- 1 cup sour milk
- ½ cup cocoa
- 2½ cups flour
- 2 teaspoons baking soda
- ½ teaspoon salt
- 1 cup boiling water

Cream shortening and sugar. Add eggs and milk.

Sift dry ingredients into separate bowl and add to first mixture. Add boiling water and beat well. Bake in nine-by-thirteen inch pan at 350 degrees.

Mrs. Alex Knight,
King City.

BANANA CAKE

- 1 cup sugar
- 2 eggs
- 2 teaspoons butter
- 1½ cups flour
- 1 teaspoon soda
- 5 teaspoons sour milk
- 1 teaspoon baking powder
- 1 cup mashed bananas

Mix ingredient and bake in 350 degree oven for 45 to 60 minutes. This is a very old recipe which was used by Mrs. Hazell's grandmother over 100 years ago.

Bettie Hazell,
352 Kerrybrook Drive,
Richmond Hill.

PUMPKIN LOAF

- 3 cups white sugar
- 1 cup cooking oil
- 4 eggs
- 1 14-ounce can pumpkin
- 3½ cups flour
- 2 teaspoons soda
- 1½ teaspoons salt
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- ¾ cup water

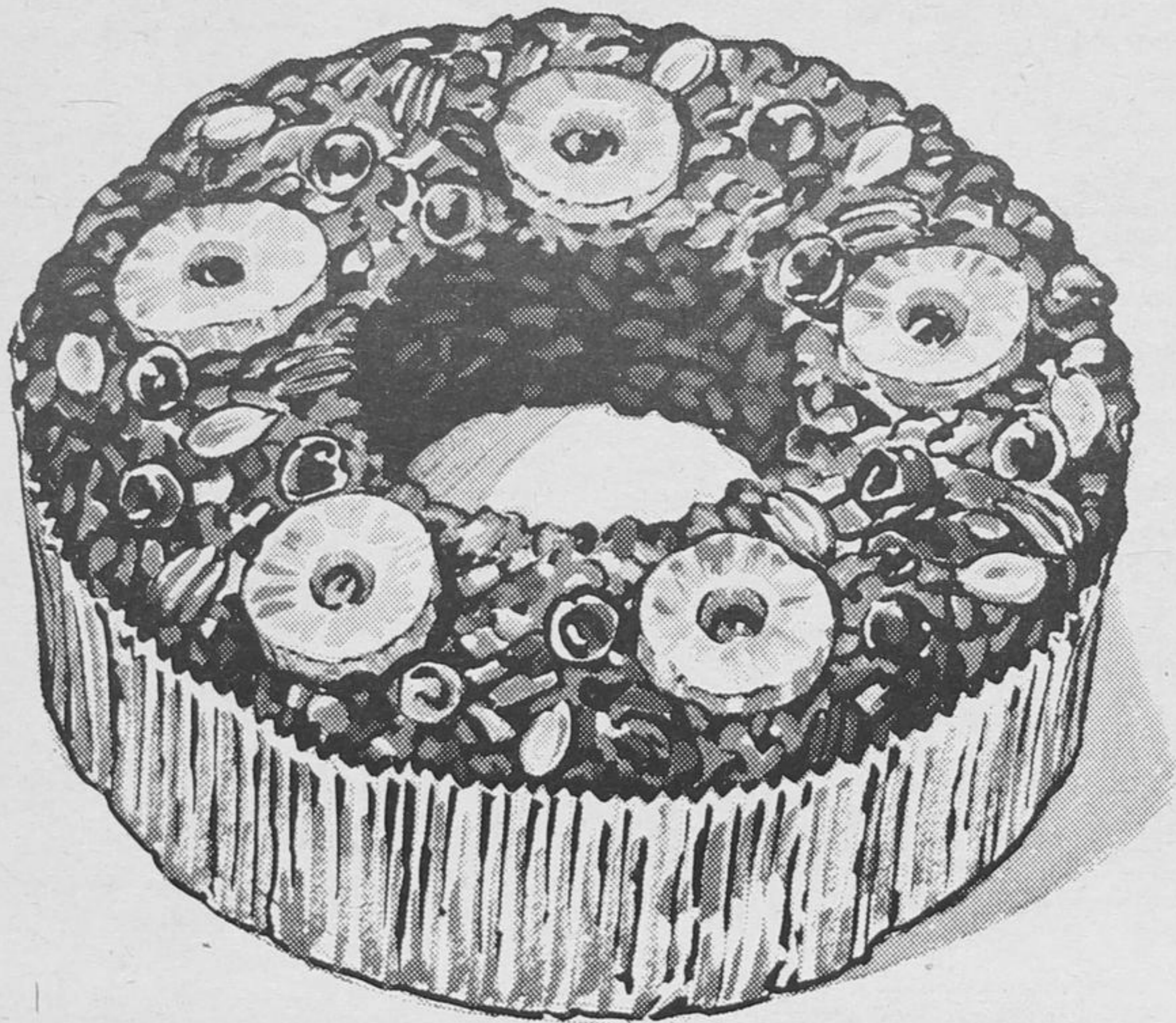
Mix together first four ingredients. Then mix dry ingredients and add to pumpkin mixture with water. Add 1 cup chopped nuts and/or 1 cup raisins if desired.

Don't grease loaf pans, line with wax paper. Bake for 45-60 mins. in 350 degree oven. This makes three loaves, which can be frozen. Wrap the loaves well in foil before putting in freezer. This is lovely at Christmas — then I add a cup of mixed peel. Mrs. M. Thompson,
154 Taylor Mills Drive N.,
Richmond Hill.

WEDDING CAKE

Mix love, good looks and sweet temper into a well furnished house, and beat the butter of youth to a cream. Add a blunder of faults and self forgetfulness; stir in a pound of wit and dry humor and sweet argument. Pour in gently rippling laughter and common sense, and bake well till eternity.

A. Frickleton,
446 Bent Crescent,
Richmond Hill.



TOMATO SOUP CAKE

- ¾ cup shortening
- 1¼ cups sugar
- 2 eggs
- 1 can tomato soup
- ¾ cup water
- 1 teaspoon baking soda
- 3 cups sifted all purpose flour
- 1 tablespoon baking powder
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon cloves

In a large bowl cream shortening and sugar; add eggs and beat well.

Combine soup, water and baking soda in another bowl. Sift together the remaining ingredients.

Add soup mixture and dry ingredients alternately to shortening and sugar mixture, stirring after each addition.

Bake at 350 degrees for 55 minutes. Makes two nine-inch round cakes.

If desired, three-quarters cup seedless raisins may be added after batter has been mixed. Adelle Kyle,
Oak Ridges.

FUDGE CAKE

(No Eggs)

- ¼ cup shortening, margarine or butter
- 1 cup granulated sugar
- ½ teaspoon salt
- ½ cup sour milk
- ½ cup cocoa
- 1 teaspoon baking soda
- 1½ cups flour
- ¼ cup boiling water into which the baking soda is added

Mix well and bake 30 minutes in 350 degree oven. Test to see if cake is cooked. Layer or square cake pans may be used.

Icing

- 1 cup hot water
- 1 tablespoon cocoa
- ¾ cups white sugar
- 1 tablespoon cornstarch
- ½ cup cold water
- 1 tablespoon butter or margarine

Mix together. Cook until thick. When cool ice cake. Mrs. M. Thompson,
154 Taylor Mills Drive N.,
Richmond Hill.

CORONATION CAKE

- ¾ cup butter
- 1 cup sugar
- 3 eggs
- 2 cups flour
- ½ teaspoon allspice
- 2 teaspoons cinnamon
- 1 teaspoon baking powder
- ¾ cup buttermilk or sour milk
- 1 teaspoon soda
- 1 cup strawberry jam

Cream butter and sugar, then add eggs well beaten. Combine dry ingredients (except soda), sifting them into a separate bowl.

Add the soda to the buttermilk or sour milk. Add the buttermilk and dry ingredients alternately to the butter, sugar and egg mixture, combining thoroughly with each addition.

Lastly stir in the strawberry jam.

Turn into two greased layer cake tins and bake in 350 degree oven for 30 minutes, or until the cake starts to pull away from the sides of the pans. Ice with chocolate frosting. Mrs. F. E. Aldred,
Mount Albert.

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