

# Cakes, Frostings and pie



## APPLE PIE IN A BAG

Fill large pie crust with sliced apples and 1/4 cup sugar. 2 tablespoons flour. 1/2 tsp. cinnamon

2 tablespoon lemon juice  
Topping Crumble: 1/2 cup butter 1/2 cup brown sugar 1/2 cup flour.  
Place in large brown paper bag, fasten shut. Bake 60 min. 425

Mrs. Maye Cooke  
25 Jerman St.  
Markham

## OLD FASHIONED TOMATO SPICE CAKE

2 cups Flour  
2 cups Sugar  
1 teas. Baking Powder  
1 teas. cinnamon  
1 teas. Nutmeg  
1/2 teas. Cloves  
1/2 teas. Salt

1.8 oz. tomato sauce  
1 teaspoon Baking Soda  
1 egg, beaten  
1/2 cup of oil  
1 cup chopped nuts  
1 cup raisins  
Sift together flour, sugar, B. powder, spice & salt. Add sauce in which B. soda is dissolved. Add egg, oil, nuts, raisins, mix well. Pour in greased pans. Bake 350 for 30 minutes. Lemon butter icing.

Mrs. Norman L. King  
Belhaven

## MOCK APPLE PIE

Bring to a boil:  
1 cup white sugar  
2 cups boiling water  
2 tsp. cream of tartar

Add 20 Ritz biscuits. Boil 2 min. don't stir much. Pour into unbaked shell. Sprinkle with little brown sugar and cinnamon. Put top crust on and bake in hot oven.

Mrs. A. O. Batt  
256 Main St. W.  
Stouffville

## APPLE CREAM PIE

5 to 6 apples pared and sliced  
1 tbsp. lemon juice  
1 cup brown sugar  
1/4 cup flour  
1/2 tsp. cinnamon  
1/4 tsp. salt  
1 cup cream  
Sprinkle apples with lemon juice. Put apples in pie shell.  
Mix brown sugar, flour, cinnamon, salt then sprinkle 1/4 cup of mixture over apples. Add cream then sprinkle with rest of brown sugar mixture. Bake 10 min. at 400 degree. 45 to 60 min. at 350 degree

Mrs. J. Johnson  
198 Laidlaw St.  
Cannington, Ont.

## COCONUT TARTS

Ingredients  
1 1/2 cups of grated coconut  
1 cup of cream, whipped  
1 egg white stiffly beaten  
1/4 cup of sugar  
1/2 teaspoon of vanilla  
1 cup sliced sweetened strawberries  
6 baked tart shells  
Combine cream sugar vanilla and 1 cup grated coconut. Fold in the egg white. Arrange strawberries in the tart shells and cover with the coconut mixture. Sprinkle remaining coconut on top. Garnish each tart with a whole strawberry.

Drained fruit (fresh or canned) can be used to tart shells topped with the coco mixture. (Tart filling can be served in Sherbert glasses as an accompaniment to cake.

Mrs. Jane Eagleson  
Markham

## BRIDE'S PASTRY

1/2 lb. Shortening  
1/4 cup Butter  
3 cups All Purpose Flour  
1 tsp. salt  
1/2 cup cold water  
Cream shortening & butter well, add sifted flour and salt. Mix, then add water all at once. Mixture will be sticky at first and will take considerable stirring. Use plenty of flour when rolling out. Never tough, keeps 10 days in Frig.

If using pastry flour you may omit the 1/4 cup of butter.

Mrs. E. Batt  
256 Main St. W.  
Stouffville

## FRESH APPLE CAKE

4 cups diced apples (sliced)  
2 cups sugar (white)  
1 cup cooking oil  
1 cup nuts (optional)  
1 tsp. vanilla  
2 eggs

2 cups flour  
1 tsp. soda  
1 tsp. salt  
2 tsp. cinnamon

Mix apples, oil, sugar, nuts, vanilla and eggs in one large bowl.

Sift together dry ingredients. Add dry mix to apple mix and mix well. Pour into a 9 x 12 (9 x 13) greased & floured pan. Bake 1 1/2 hrs. at 350 degrees (325 degrees for glass pans). Test for doneness with knife. Knife should come out fairly clean & dry.

Linda Band  
73 Lincoln Green Drive,  
Markham.

## QUICKER THAN QUICK CAKE

No Eggs, No Milk  
Sift into an ungreased 8" pan:  
1 1/2 cups sifted pastry flour

1/4 tsp. salt  
1 Tsp. baking powder  
1 tsp baking soda  
1 cup white sugar  
3 tablespoons cocoa

Make a hole in the centre of mixture and add:

5 tablespoons melted butter or margarine  
1 tablespoon vinegar  
1 teaspoon vanilla  
1 cup tepid water

Mix till blended. Bake in 350 degree oven 25-30 min.

(Mrs.) M. E. Batt  
Box 51, Stouffville,  
Ont.

## CARROT CAKE

Everyone expects a sweet along with coffee and I favor the simple uniced cake or plain cookies that can be eaten out of hand. This recipe for carrot cake is an all-season treasure. It stays fresh for two weeks.

3/4 cup plus 2 tbsps. corn oil  
2 cups white sugar

4 eggs, beaten  
2 cups finely grated raw carrots

2 cups all-purpose flour

1 tsp. salt

2 tsp. baking soda

1 tsp. cinnamon

1 tsp. nutmeg

icing sugar

Grease and flour a Bundt or other tube cake pan or a 9 1/2-inch springform pan. A 10 x 4 x 3 loaf pan may also be used.

Combine oil, sugar, eggs and carrots in a large mixing bowl. Add flour, sifted with salt, soda, cinnamon and nutmeg and mix well. Turn into prepared pan.

Bake 1 hour in a 350 degree oven. Test with straw or toothpick and when done place pan on rack to cool for 20 minutes. Unmould and dust with icing sugar through a sieve. In hot weather freeze the cake, remove just before the party and dust again with sugar. Place a bouquet of nasturtiums in the centre.

Marjorie Cook,  
Box 313, Minden.

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