

pans. Bake in moderate oven (350°-375° F.) for 35-40 minutes, or longer for the 8-inch square cake. Allow baked cake to "set" for 15-20 minutes before removing from pan. Cool, and if in 2 layers, put layers together with any Cream Filling (Recipes 139-149), Lemon Filling (Recipe 151), Orange Filling (Recipe 152), or any desired filling. Spread with any desired icing, and serve.

## 97 SILVER CAKE

- 1/2 cup butter
- 1/2 teaspoon vanilla
- 1 cup granulated sugar
- 1 1/2 cups sifted Purity Flour
- 1/3 teaspoon salt
- 3 teaspoons baking powder
- 1/2 cup sweet milk
- 4 egg whites

Cream butter until it is soft and creamy and add vanilla while creaming. Gradually add sugar and beat until mixture is light and fluffy. Mix flour, salt and baking powder and sift 4 or 5 times. Add sifted dry ingredients alternately with milk, making 3 or 4 additions, beginning and ending with dry ingredients. Stir gently and quickly until batter is well blended, but do not over-mix. Beat egg whites until they are stiff but not dry and fold gently into batter with spatula. Spread carefully into well greased 8-inch square cake pan or 2 well greased layer cake pans. Bake in moderate oven (350°-375° F.) for 35-40 minutes or longer for 8-inch square cake. Allow baked cake to "set" for 15-20 minutes before removing from pan. Cool, and if in 2 layers, put layers together with any Cream Filling (Recipes 139-149), Lemon Filling (Recipe 151), Orange Filling (Recipe 152), or any desired filling. Spread with any desired icing, and serve.

## 98 PRINCESS CAKE

- 2/3 cup butter
- 1 1/2 teaspoons vanilla
- 1 1/3 cups granulated sugar
- 2 1/3 cups sifted Purity Flour
- 1/3 teaspoon salt
- 4 teaspoons baking powder
- 7/8 cup sweet milk
- 4 egg whites

Cream butter until it is soft and creamy and add vanilla while creaming. Gradu-

ally add sugar and beat until mixture is light and fluffy. Mix flour, salt and baking powder and sift 4 or 5 times. Add sifted dry ingredients alternately with milk, making 3 or 4 additions, beginning and ending with dry ingredients. Stir gently and quickly until batter is well blended, but do not over-mix. Beat egg whites until they are stiff but not dry and fold gently into batter with spatula. Spread carefully into well greased 9-inch square cake pan or 3 well greased layer cake pans. Bake in moderate oven (350°-375° F.) for 35-40 minutes or longer for the 9-inch square cake. Allow baked cake to "set" for 15-20 minutes before removing from pan. Cool, and if in 3 layers, put layers together with any Cream Filling (Recipes 139-149), Lemon Filling (Recipe 151), Orange Filling (Recipe 152), or any desired filling. Spread with any desired icing, and serve.

## 99 MARBLE CAKE

- 3 ounces unsweetened chocolate, melted
- 1/2 cup sweet milk
- 1/2 cup butter
- 1 teaspoon vanilla
- 1 1/2 cups granulated sugar
- 2 eggs
- 2 3/4 cups sifted Purity Flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1 1/4 cups sweet milk
- 1/2 teaspoon baking soda

Combine melted chocolate and the 1/2 cup milk. Cook for 4 or 5 minutes over boiling water, then set aside to cool. Cream butter until it is soft and creamy and add vanilla while creaming. Gradually 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, baking powder and salt and sift 4 or 5 times. Add dry ingredients alternately with milk, making 3 or 4 additions, beginning and ending with dry ingredients. Stir gently and quickly until batter is well blended, but do not over-mix. Divide batter into two equal portions. Combine baking soda with the cooled chocolate paste, then add to one portion of batter. Place alternate spoonfuls of light and dark batter in a well