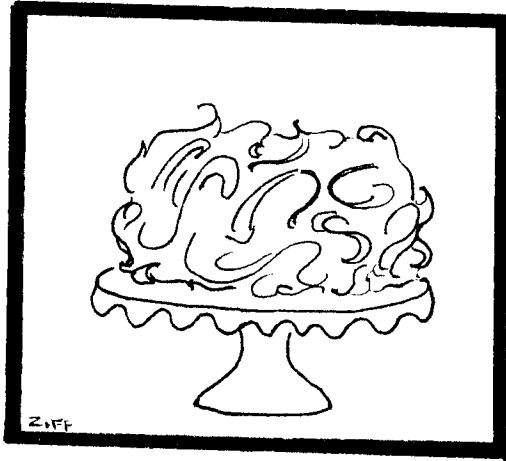
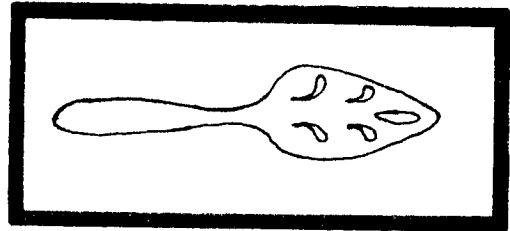


CAKES & FROSTINGS



## CAKES - FROSTINGS

### HONEY CAKE - A JEWISH HOLIDAY TREAT OR ORANGE HONEY CAKE - FOR THE JEWISH NEW YEAR

Mildred Orman

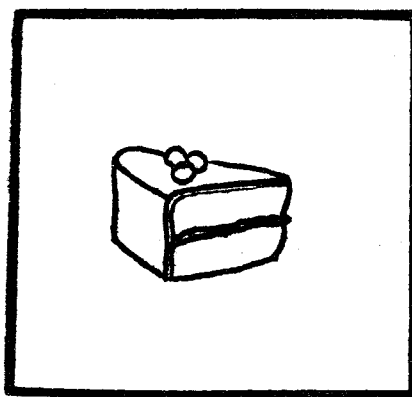
1 can (6 oz.) frozen orange juice, undiluted	3 1/2 c. sifted all-purpose flour
1 c. honey	1/4 tsp. salt
1 c. very strong black coffee	2 tsp. baking powder
4 eggs	1 tsp. baking soda
2 T. salad oil	1 tsp. allspice
1 c. sugar	1 tsp. cinnamon

Combine orange juice concentrate, honey and coffee. Beat eggs until light and lemon colored, then gradually add oil. Beat in sugar gradually. Sift together dry ingredients and add to the egg mixture alternately with the orange mixture, about a third of each at a time. Mix until smooth. Pour into 2 greased 9 x 5 x 3 inch loaf pans. Bake in a slow oven (325°) for 1 hour and 10 minutes or until tester comes out clean. Cool before removing from pans. Slice and serve plain or with honey orange sauce.

#### HONEY ORANGE SAUCE:

1 can frozen orange juice	1/2 c. honey
1 orange, peeled and diced	

Blend orange juice and honey. Add diced orange. Makes 1 1/4 cups of sauce.



**CAROLE EDELSKY'S HONEY CAKE****Shelley Goldbloom**

Our Rosh Hashana and breakfast Yom Kippur traditional cake. The honey is to symbolize hopes for a "sweet year". Carol's cake is really unique, extra rich and special!

3 c. flour	1/2 c. chocolate chips or
1 T. cinnamon	1/2 c. carob chips and
1 T. baking soda	grated rind of 1 orange
1 tsp. baking powder	1 c. sugar
1/2 c. raisins, plumped in brandy, then drained	1/2 c. Crisco
1 c. triple strength coffee or instant coffee and drained brandy from the raisins for part of the liquid	3 eggs
	3/4 c. honey

**GLAZE:**

1/4 c. butter	1/2 c. honey
1 c. sugar	2 jiggers brandy
	A little water, if needed to liquify

Preheat oven to 325°. Use greased 10-inch tube or bundt pan.

Sift together flour, cinnamon, baking powder and baking soda. Beat sugar with Crisco. Add eggs, one at a time, alternately with the honey. Add sifted dry ingredients alternately with the coffee, beginning and ending with the flour; don't overbeat, just until well mixed. Fold in chocolate chips, raisins, and rind.

Bake for 1 hour. Cool in pan 30 minutes on rack. Poke holes all over with a toothpick.

Bring all glaze ingredients to a boil, stirring. Remove from heat. Cool to room temperature. Pour glaze on cake. Cool cake completely before removing from pan. Can also be made in loaf pans. Freezes well.

**HONEY CAKE****Eve Bern**

3/4 c. shortening	1 tsp. baking soda
1 c. sugar	2 tsp. baking powder
4 eggs, separated	1/2 tsp. cinnamon
1 c. honey	1/4 tsp. cloves
1/2 c. orange juice	1/2 tsp. nutmeg
2 1/2 c. flour	1/2 c. slivered almonds
1/2 c. coffee, cooled	

Preheat oven to 325°. Cream shortening and sugar. Add unbeaten egg yolks and beat well to combine. Blend in honey, beat again. Dissolve soda in coffee. Sift flour with baking powder and spices. Add flour mixture and coffee alternately with orange juice. Add nuts. Beat egg whites until stiff, but not dry, and fold into batter. Pour into a greased and floured 9 x 13 inch pan and bake at 325° for 45 to 55 minutes.

**PECAN HONEY CAKE****Eve Perlmutter**

3 large eggs, beaten	1/2 stick margarine
1 c. self-rising flour	1/3 c. honey
1/4 c. sugar	3/4 c. chopped nuts

Grease and line with wax paper an 8-inch pan. Blend eggs, sugar, margarine and honey; add flour and mix. Stir in pecans. Pour into pan and bake 350° for 25-30 minutes or until done. Let cool in pan 5 minutes. Turn onto wire rack, peel off wax paper and let cake cool. Make about 20 slices.

**FEATHER SPONGE CAKE****Sally Levenstein**

6 egg yolks	1 1/2 c. cake flour
1/2 c. cold water	1/4 tsp. salt
1 1/2 c. sugar	6 egg whites
1/2 tsp. vanilla extract	3/4 tsp. cream of tartar
1/2 tsp. lemon extract	1/4 tsp. almond extract

Beat egg yolks until thick and lemon colored, add water and continue beating until thick. Gradually add sugar, then extracts. Fold in flour, sifted with salt, a little at a time. Beat egg whites until foamy, add cream of tartar and beat until they form moist glossy peaks. Fold into egg yolk mixture. Bake in ungreased tube pan in slow oven (350°) for 1 hour. Invert to cool.

**PEACH KUCHEN****Sara Levenstein****DOUGH:**

1/4 lb. oleo	2 c. flour
1/2 c. sugar	1 tsp. baking powder
2 eggs	1 tsp. vanilla

**FRUIT:**

8 large peaches	1/2 tsp. cinnamon
1/2 c. sugar	1 T. flour

Preheat oven to 350°. Mix sugar, cinnamon, and flour. Add to bowl with sliced peaches (about 10 slices to a peach). Coat fruit with mixture and let set while you prepare the dough. Mix dough ingredients and press evenly into 8 x 11 inch pan. Arrange fruit on top in vertical columns. Pour any remaining juice over top of cake. Bake for 40 minutes or until cake begins to brown. This can also be made with peeled apples, blueberries or Italian plums.

**CARROT CAKE****Eve Bern**

1 c. sugar	1 tsp. baking soda
3/4 c. salad or Mazola oil	1 tsp. cinnamon
2 eggs	1/2 tsp. nutmeg
1 c. grated raw carrots	1/2 tsp. grated orange rind
1 1/2 c. flour	1/2 c. chopped nuts
1 tsp. baking powder	1/2 c. diced dates or mixed diced fruit and raisins

Mix and cream sugar and oil, then add sifted dry ingredients. Add carrots and orange peel. Add eggs, one at a time, beating well after each addition. Add lightly floured nuts and fruit last. Bake in loaf pan at 350° for 1 hour on lower shelf of oven.

**CARROT SOUFFLE' CUPCAKES****Lillian Brodsky**

1 c. margarine, softened	1/2 T. lemon juice
3/4 c. brown sugar	1 1/2 c. bread flour
2 eggs	1/2 tsp. baking soda
1 c. grated carrots	1 tsp. baking powder
1 T. water	

Mix all ingredients. Grease cupcake tin and sprinkle with flour. Fill each half full. Bake in 350° oven for 30 minutes.

**EASY CARROT CAKE****Sandy Perlmutter**

2 c. sugar	1 1/2 c. vegetable oil
2 c. sifted flour	2 tsp. vanilla
2 tsp. baking powder	3 (4 1/2 oz.) jars strained carrots, baby food
2 tsp. cinnamon, optional	1 c. shredded coconut
1 tsp. salt	1 c. chopped nuts
4 well-beaten eggs	

Preheat oven to 350°. Blend together the first five ingredients. Blend together the eggs, oil, and vanilla. Mix this together well with the carrots and flour mixture. Add the coconut and nuts. Bake 50-60 minutes. Frost if desired.

**EASY CARROT CAKE**

**Gladys Wahl**  
**Esther Harrison**

2 c. sugar	2 tsp. soda
1 1/2 c. oil	2 tsp. cinnamon
4 eggs	3 c. coarsely grated carrots,
2 1/4 c. sifted flour	raw
2 tsp. salt	1 1/2 c. chopped nuts

Combine sugar, oil and eggs; beat at medium speed for 2 minutes. Sift dry ingredients together, add to egg and oil mixture, and beat at low speed for 1 minute. Add grated carrots and nuts. Spread batter in a greased and floured 13 x 9 1/2 x 2 inch pan. Bake at 300° for about 1 hour, until cake tests done with a toothpick. Spread with cream cheese or coconut frosting.

**CREAM CHEESE FROSTING:**

1 (8 oz.) pkg. cream cheese	2 tsp. vanilla
1/2 stick butter or margarine	1 lb. confectioners' sugar,
	sifted

Let cream cheese and butter warm to room temperature. Beat them together and add the vanilla. Gradually beat in sugar. Add more sugar to thicken or milk to thin frosting if needed for good spreading consistency.

**COCOANUT FROSTING:**

1 can evaporated milk	1 tsp. vanilla
1 c. sugar	1 1/3 c. flaked cocoanut
3 egg yolks	1 c. chopped nuts
1/4 lb. butter or margarine	

Combine milk, sugar, egg yolks, butter and vanilla. Cook over medium heat until it thickens (about 12 minutes). Remove from heat and add cocoanut and nuts. Cook until of spreading consistency.

**CHEESECAKE****Hannah Daniel**

Graham cracker crumbs	1/3 c. cornstarch
1 lb. small curd cottage cheese, dry	2 T. lemon juice
2 (8 oz.) pkgs. cream cheese, softened	1 tsp. vanilla
1 1/2 c. sugar	1/2 c. Mazola margarine, melted
4 eggs, slightly beaten	1 pint dairy sour cream

Grease a 9-inch springform pan and dust with graham cracker crumbs. Sieve cottage cheese into large mixing bowl. Add cream cheese. Beat with high speed of electric mixer until well blended and creamy. Beating at high speed blend in sugar, then eggs. Reduce speed to low. Add cornstarch, lemon juice and vanilla. Beat until blended. Add melted margarine and sour cream. Blend at low speed. Pour into prepared pan. Bake in 325° slow oven about 1 hour and 10 minutes or until firm around edges. Turn off oven. Let cake stand in oven 2 hours. Remove and cool completely on wire rack. Chill. Remove sides of pan. May be frozen.

**CHEESECAKE****Ida Ebin  
Dorothy Schiller Bern**

2 1/2 c. crushed graham crackers	1/3 c. sugar
	1/4 c. butter, melted

Make crust and refrigerate in pan while making filling.

**FILLING:**

1/2 lb. dry cottage cheese	2 heaping tsp. cornstarch
3 pkgs. Philadelphia cream cheese	1 scant c. sugar
1 lemon, juice <b>and</b> rind	6 eggs, separated
1/2 pint whipping cream	Dash nutmeg

Beat egg yolks with sugar; add cream cheese and strained cottage cheese, lemon rind and juice, cornstarch and whipped cream. Fold in egg whites, beaten stiff. Save some crumbs for top or use cheesecake topping. Bake for 1 1/2 hours at 325°. When cake starts to crack and brown it is done. Let stand in oven until cool and until oven is cold, about 1 hour.



**CREAM CHEESE TORTE****Sandy Perlmutter**

## SHELL:

2 c. graham cracker crumbs      1/2 c. melted butter  
 1/2 c. brown sugar

Mix sugar, crumbs, and butter. Press in large springform pan reserving 1/2 cup for top.

## FILLING:

5 eggs, separated                      3/4 pint sour cream  
 1 c. sugar                                1 tsp. lemon juice  
 1 lb. cream cheese                    1 tsp. vanilla

Preheat oven to 300°.

Beat egg yolks and add sugar gradually. Then add cream cheese, a little at a time and beat until almost smooth. Remove beaters, stir in sour cream. Add lemon juice and vanilla. Beat egg whites until stiff and fold into cheese mixture. Pour into crust and sprinkle with remaining crumbs on top.

Bake for one hour. Turn off oven and leave in oven for one hour. Open oven door and let cool.

This can be frozen or made in a buttered oblong pan.

**CHEESECAKE****Roberta Gelatt**

## CRUST:

12 double graham crackers      1/4 c. sugar  
 1/4 c. butter, melted              Dash cinnamon

## FILLING:

12 oz. cream cheese                1 pint sour cream  
 1/2 c. sugar                            1/4 tsp. vanilla  
 1/4 tsp. vanilla                        5 T. sugar  
 2 eggs, separated

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**CHEESECAKE (Continued)**

Mix graham cracker crumbs with butter, sugar and cinnamon. Line 9-inch or 10-inch springform pan with mixture. Combine cream cheese with 1/2 cup sugar, 1/4 teaspoonful vanilla and 2 egg yolks. Beat egg whites until stiff and fold into cream cheese mixture. Pour into the form and bake at 375° for 20 minutes. Cool 20 minutes.

Beat sour cream and add 1/4 teaspoonful vanilla and 5 tablespoonfuls sugar. Pour slowly over top of cake. Bake at 475° for 5 minutes. Chill thoroughly at least 24 hours.

**CHOCOLATE CHEESECAKE****Roberta Gelatt****CRUST:**

1 (8 oz.) pkg. chocolate wafer cookies	1/2 tsp. cinnamon 1/2 c. melted butter
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**FILLING:**

1 c. sugar	1 tsp. vanilla
4 eggs	2 T. cocoa
1 1/2 lb. cream cheese, softened	3 c. sour cream
16 oz. semi-sweet chocolate	1/4 c. sweet butter, melted

Preheat oven to 350°.

To make crust, crush cookies with cinnamon and butter. Press in the bottom of a 9-inch springform pan. Chill.

To prepare filling, beat sugar with eggs. Add cream cheese gradually. Add melted chocolate, vanilla, cocoa and sour cream beating constantly. Add sweet butter and mix well.

Pour into chilled shell. Bake for about 45 minutes. Chill overnight.

**COCOA-CINNAMON POUND CAKE****Denise Swerdlik**

1 c. butter or pareve margarine	1 tsp. cinnamon
2 1/2 c. sugar	1/2 tsp. salt
5 eggs	1/2 tsp. baking powder
2 c. flour	1 c. milk or Coffee Rich
3/4 c. cocoa	1 tsp. vanilla

Preheat oven to 325°

Cream butter until light. Add sugar gradually, beating until smooth. Add eggs, one at a time, beating thoroughly. Sift flour with cocoa, cinnamon, salt and baking powder. Add to creamed mixture alternately with milk and vanilla.

Pour into a greased and floured 10-inch tube or bundt pan. Bake 1 1/2 hours. Cool 15 minutes before removing from pan.

Start checking for doneness at one hour, depending on your oven or type of pan, cake may be ready at that time or before 1 1/2 hours.

Moist and delicious. Looks even nicer sprinkled with powdered sugar.

**QUICK CHOCOLATE CAKE****Enid Reich**

3 c. flour	2 tsp. vanilla
2 c. sugar	2 tsp. vinegar
2 tsp. baking soda	2/3 c. oil
1 tsp. salt	2 c. cold water
1/2 c. cocoa	

Preheat oven to 350°.

Mix all ingredients together and put in 9 x 13 inch pan. Bake for 30-45 minutes.

This recipe can be made into cupcakes very nicely. Bake only for about 20 minutes.

**DATE COCOA CAKE****Henny Kogon**

1 c. chopped dates	1/2 c. shortening
1 tsp. baking soda	1 c. sugar
1 c. boiling water	2 eggs
1 3/4 c. sifted flour	1 tsp. vanilla
2 T. cocoa, heaping	1/2 c. chopped nuts
1/4 tsp. salt	1/2 c. chocolate chips
1/4 lb. butter	

Mix the dates, baking soda and boiling water. Set this aside. Sift together the flour, cocoa and salt. Cream together the butter, shortening, sugar, eggs and vanilla.

Add dry ingredients to cream mixture alternately with liquid date mixture. Mix well. Spread in 9 x 13 inch pan. Sprinkle with the nuts and chocolate chips. Bake at 325° for 35 minutes.

**DARK CHOCOLATE CAKE (PAREVE)****Gladys Neuman**

1 1/2 c. sugar	2 c. cake flour, scant
1/2 c. shortening	2 eggs
1 c. tea, cooled or coffee	1/2 c. cocoa
1 tsp. soda	1/2 c. hot water
1 tsp. baking powder	

Cream shortening and sugar. Mix cocoa with hot water and add to shortening mixture. Add eggs, continue beating. Add dry ingredients alternately with cooled tea or coffee. Add vanilla. Bake in a greased oblong pan at 375° for 25 minutes.

**BOILED FROSTING FOR CAKE:**

1 c. sugar	2 T. water
1/2 c. white syrup	

Boil until it spins thread. While this is boiling beat:  
4 egg whites                      2 tsp. vanilla

Add boiled mixture to beaten mixture and continue beating for 5 minutes. This yields enough frosting for a very, very large cake. Cut in half for small cake.

**CHOCOLATE SUNDAE CAKE****JoEllen Hartman**

1 full bar German sweet chocolate	1 c. butter or margarine
2 T. water	1/2 c. Spry
2 T. light cream	2 1/4 c. sugar
4 1/2 c. flour	6 eggs
4 1/2 tsp. baking powder	1 1/2 c. milk
1 1/2 tsp. salt	1 1/2 tsp. vanilla

Preheat oven to 350°.

Grease and flour an extra large loaf pan or two regular-sized loaf pans. Melt chocolate with water, blend in cream. Sift the dry ingredients. Cream shortening and butter; add sugar gradually. Beat until light and fluffy, about 5 minutes. Add eggs, one at a time. Combine milk with vanilla. Alternate this and the flour mixture into the batter. Pour 1/4 batter into pan, drizzle some chocolate; add more batter. Do this until there are three layers of chocolate.

Bake 70-80 minutes. Cool in pan 15 minutes. Turnout on wire rack.

**CHOCOLATE CHIP COFFEE CAKE****Nell Locketz****PART ONE:**

1/4 c. sugar	1 tsp. cinnamon
1/3 c. brown sugar	1 c. chopped nuts
1 pkg. chocolate chips	

Mix ingredients and set aside.

**PART TWO:**

1 1/2 sticks butter	3 c. flour
1 1/2 c. sugar	1 1/2 tsp. baking powder
3 eggs	3 tsp. vanilla
	1 1/2 c. sour cream

Cream butter and sugar. Add eggs, one at a time. Sift dry ingredients and add alternately with sour cream to butter, sugar and egg mixture. Add vanilla. Grease bundt pan well.

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**CHOCOLATE CHIP COFFEE CAKE (Continued)**

Place part of part one mixture on bottom. Alternate layers of part one and two until used. Bake 1 hour at 350°.

**FRESH APPLE CAKE****Gladys Wahl**

4 c. apples, chopped	2 tsp. baking soda
3 c. flour	1 c. oil
1/2 tsp. salt	1 c. chopped nuts
2 eggs	2 tsp. vanilla
2 c. sugar	

Place 2 cups chopped apples in bowl. Cover with one cup sugar. Add balance of apples and cover with the other cup of sugar. Let stand 45 minutes to form syrup. Beat eggs with oil at medium speed on mixer for one minute. Add vanilla. Sift remaining dry ingredients together and add alternately with apple-sugar mixture and nuts. Stir by hand just enough to blend. Bake in large cake tube or loaf pans. For large pan bake at 350° for 1 1/4 hours. For small pans bake at 350° for 45 minutes. Frost when cool.

**BANANA CHOCOLATE CAKE****Sally Levenstein**

6 large over-ripe bananas, mashed	2 tsp. baking soda
2 c. sugar	1 tsp. salt
1/2 c. pareve margarine	4 large eggs, beaten
3 c. flour	12 oz. bag chocolate chips
1 tsp. cinnamon	
1 tsp. vanilla	

Preheat oven to 350°. Mix all ingredients together.

This can be baked in 4 greased loaf pans measuring 7 x 3 inches for 40 minutes or can be baked as bars in a 10 x 15 inch jelly roll pan for 25 minutes.

**BANANA TEA MUFFINS****Dee Peacock**

1 3/4 c. sifted enriched flour	1/3 c. shortening
2 tsp. baking powder	2/3 c. sugar
1/4 tsp. baking soda	2 eggs, beaten
1/2 tsp. salt	1 c. mashed, ripe bananas

Preheat oven to 350°. Sift together first four ingredients. Work shortening with a spoon until fluffy and creamy; add sugar gradually to shortening; continue to work until light; add eggs and beat well. Slowly add flour mixture, alternately with banana, beating until the batter is smooth after each addition. Put in muffin pans and bake for 35 minutes or until done. For banana nut or date muffins add 1/2 cup chopped walnuts or 1 cup chopped pitted dates.

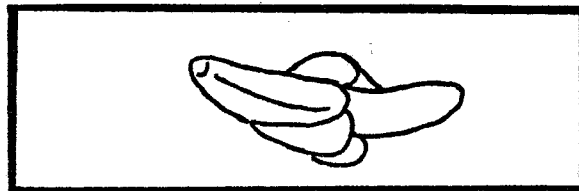
This can be baked in 9 x 5 inch loaf pan for 60-70 minutes.

**FRUIT COCKTAIL TORTE****Hannah Daniel**

1 1/4 c. fruit cocktail, drained	1 egg, beaten
1 c. sugar	1/2 tsp. salt
1 1/4 c. cake flour	1/3 c. plus 1 T. fruit cocktail juice
1 tsp. baking soda	1/2 c. brown sugar
	1/2 c. chopped nuts

Sift dry ingredients. Add egg and fruit juice alternately to dry ingredients. Fold in fruit cocktail last. Before baking, sprinkle top with brown sugar and nuts.

Bake for 45 minutes at 350° in 8 x 12 inch pan. Serve with whipped cream.



**NORA STONEHILL'S FRUITCAKE****Marilyn Sachs**

3 eggs	2 tsp. cold water
3/4 c. sugar	1 tsp. vanilla
1 c. oil	1 can pie filling, cherry or blueberry
1 1/2 c. flour	Cinnamon, sugar, chopped pecans
1 3/4 tsp. baking powder	

Preheat oven to 350°. Beat eggs and sugar. Add oil. Add flour and baking powder slowly. Add water and vanilla. Pour half of batter into greased 9 x 13 inch or 12 x 14 inch Pyrex pan. Add fruit and cover with rest of batter. Sprinkle with cinnamon, sugar and nuts. Bake 40 minutes. Freezes well.

**DUMP CAKE****Sandy Perlmutter**

1 can crushed pineapple with juice	Chopped nuts, optional
1 can cherry pie filling	1/2 lb. margarine
1 pkg. yellow cake mix	

Preheat oven to 350°. In a 9 x 13 inch pan spread first three ingredients in order. Sprinkle with nuts. Dot with margarine. Bake 1 hour.

**ORANGE FLUFF CAKE****Fay Sharp**

7 eggs, separated	1 c. cake flour
1 1/2 c. sugar, sifted	1/2 tsp. baking powder
Juice of 1/2 lemon	3/4 tsp. cream of tartar
1/2 c. orange juice	

Beat egg yolks until light; add sugar slowly. Beat until very light; add orange and lemon juice. Sift together flour and baking powder; fold into mixture. Beat egg whites until foamy; add cream of tartar and beat until stiff. Fold into egg yolk mixture and bake in ungreased tube pan for 50 minutes at 325°. Invert pan to cool before removing.



**LEMON TEA CAKE****Jill Bernstein**

1 1/2 c. unsifted flour	1 tsp. baking powder
1/2 c. grated blanched almonds	1 tsp. salt
1 1/4 c. sugar	1/3 c. butter, melted
Grated rind of 2 lemons	2 eggs
1/2 c. milk	2 T. lemon juice

Preheat oven to 350°. Grease a 9 x 5 x 3 inch loaf pan. Stir together the flour, baking powder and salt. Stir in almonds. In a medium bowl stir together 1 cup of the sugar, butter, and lemon rind. Thoroughly beat in eggs. Stir in flour-almond mixture in three additions alternately with milk just until dry ingredients are moistened. Turn into prepared pan. Bake until cake tester inserted in center comes out clean, about 45 minutes.

Meanwhile, stir together the remaining 1/4 cup sugar and lemon juice (not all the sugar will dissolve). As soon as cake is out of the oven, very slowly spoon lemon juice mixture over top of hot cake. Let stand 5 minutes. With a small spatula loosen edges and turn out on wire rack. Turn right side up and cool completely.

**POUND CAKE****Jill Bernstein**

1/2 lb. margarine	1 c. sugar
1 c. confectioners' sugar	4 eggs, separated
1 tsp. vanilla extract	1 tsp. almond extract
3 c. sifted flour	1 tsp. baking powder
1/4 tsp. salt	1 c. milk

Preheat oven to 350°. Have all ingredients room temperature. Cream margarine. Sift sugars together and gradually add to margarine, blending well after each addition. Add egg yolks, one at a time, beating well after each. Add extracts. Sift flour, baking powder and salt together. Alternately add flour and milk, starting and ending with flour. Beat egg whites until stiff; fold into batter. Pour into 2 greased and floured 8 1/2 x 4 1/2 x 2 1/2 inch loaf pans. Bake for about 1 hour or until done. Let stand in pans 10 minutes, remove and cool.

**CINNAMON-PECAN WONDER CAKE****Jill Bernstein**

2 c. sifted flour	1 tsp. baking powder
1 tsp. baking soda	1/2 tsp. salt
1 c. softened butter	1 c. sugar
2 eggs	1 tsp. vanilla
1 c. (1/2 pint) sour cream	1/3 c. packed brown sugar
1/4 c. sugar	2 tsp. cinnamon
1 c. chopped nuts	

Preheat oven to 350°. Sift dry ingredients together.

Cream butter with 1 cup sugar; stir in eggs and vanilla. Add sour cream alternately with sifted dry ingredients. Spread half of batter in greased and floured 9 x 13 inch pan. Combine remaining ingredients. Sprinkle half of mixture over first layer of batter. Repeat layers ending with nut mixture. Bake 35 minutes. Yields 12-16 squares.

**POPPY SEED BUNDT CAKE****Nell Locketz**

1 1/2 c. sugar	1/3 c. poppy seed
1 c. butter	2 1/2 c. flour
4 eggs, separated	2 1/2 tsp. baking powder
1 tsp. lemon extract	1 tsp. baking soda
1 c. buttermilk	1/2 tsp. salt

Soak poppy seeds in buttermilk. Cream butter and sugar. Add egg yolks. Sift dry ingredients 3 times and add alternately with poppy seed mixture to creamed mixture. Beat egg whites and fold into batter. Pour into well-greased bundt pan. Bake 350° 1 hour.

**SOUR CREAM CAKE****Susann Annis**

1/2 c. butter	1/2 tsp. salt
1 c. sugar	1 c. sour cream
2 eggs	1 tsp. vanilla
2 c. sifted flour	1/3 c. brown sugar
1 tsp. soda	1/4 c. granulated sugar
1 tsp. baking powder	1 tsp. cinnamon

Cream butter and sugar. Add eggs, beat. Sift flour, soda, baking powder and salt. Add to creamed mixture alternately with sour cream. Stir in vanilla. Pour 1/2 of batter into a greased square pan. Mix brown sugar, white sugar and cinnamon. Sprinkle this mixture over batter in pan. Pour remainder of batter over this. Bake 40 minutes at 325°.

**MY FAVORITE BOILED FROSTING****Gladys Neuman**

1/2 c. sugar	2 egg whites
1/4 c. white syrup	1 tsp. vanilla
2 T. water	

Beat egg whites until stiff peaks form. Add vanilla. Boil sugar, syrup and water until mixture spins a thread. (When spoon is lifted from pot, the mixture should drip from spoon like a thread.) Add this to egg whites and mix well.

**CHOCOLATE FROSTING****Jill Bernstein**

4 T. butter	1/8 tsp. salt
3 c. sifted confectioners' sugar	4 oz. baking chocolate
1/3 c. hot milk	1 tsp. vanilla

Melt butter and chocolate in double boiler. In a mixing bowl, stir hot milk into sugar; beat until smooth. Stir in vanilla, salt and chocolate mixture. Beat until smooth and thickened, about 5 minutes. Yield: filling and top for 2 9-inch layers.

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