

* Recipes to stretch your Sugar Ration



Corn Syrup Cake

2 cups cake flour
1/2 teaspoon Arm & Hammer Brand or Cow Brand Baking Soda
1/2 teaspoon salt
1/2 cup shortening
1/4 cup sugar
1/2 teaspoon vanilla

SAVES 3/4 CUP SUGAR

1. Sift, then measure flour. Sift three times with baking soda and salt.

2. Cream shortening. Add sugar and cream thoroughly. Add corn syrup and beat until light and fluffy. Add egg yolks one at a time, beating after each addition.

3. Add sifted dry ingredients alternately with milk mixture and vanilla. Fold in stiffly beaten egg whites. Turn into two greased 8 inch layer pans. Bake. Frost with Chocolate Frosting.

Amount: 2-8 inch layers
Temperature: 350° F
Time: 25-30 minutes

Chocolate Frosting

Cool cake slightly, then remove from pans. Cover each layer with chips of semi-sweet chocolate. Place in moderate oven (350° F) for 3 minutes, or until chocolate is softened. Remove from oven and while still warm spread evenly over cake.



Applesauce Cake



2 cups all-purpose flour
1 teaspoon Arm & Hammer Brand or Cow Brand Baking Soda
1/4 teaspoon salt
1/4 teaspoon cloves
1/2 teaspoon nutmeg
1 teaspoon cinnamon

1/2 cup shortening
1/4 cup sugar
3/4 cup corn syrup
1 egg, slightly beaten
1 cup thick applesauce
1 cup raisins
1 cup coarsely broken nutmeats

1. Sift, then measure flour. Sift three times with baking soda, salt and spices.

2. Cream shortening. Add sugar, cream thoroughly. Add corn syrup gradually, beating after each addition. Add egg and beat until light and fluffy.

3. Add sifted dry ingredients alternately with applesauce. Add raisins and nutmeats. Bake in 9 x 9 inch loaf pan lined with greased wax paper. When cool, dust with confectioners sugar, if desired.

Amount: 9 x 9 inch loaf
Temperature: 350° F Time: 50-60 minutes

Soda Biscuits

2 cups all purpose flour
1/2 teaspoon Arm & Hammer or Cow Brand Baking Soda

1/2 teaspoon salt
4 tablespoons shortening
3/4 cup sour milk or buttermilk (about)

1. Sift, then measure flour. Sift again with the baking soda and salt.

2. Rub or cut shortening into the dry ingredients until it is as fine as coarse corn meal.

3. To sour 3/4 cup sweet milk artificially and quickly, place 1 tablespoon lemon juice or vinegar (preferably white vinegar as it makes a whiter product) in a measuring cup, fill 3/4 full with sweet milk and mix well.

4. Add enough milk to make a soft dough. This may take 1 tablespoonful more or less milk.

5. Turn onto floured board. Knead slightly. Roll 1/2 inch thick and cut with floured biscuit cutter. Prick with fork.

6. Place biscuits on ungreased baking sheet. Bake in hot oven.

Amount: 12 — 2 inch biscuits
Temperature: 475° F. Time: 12-15 minutes



Cocoa Cake

3/4 cup cocoa
1/3 cup sugar
1 cup scalded milk
1 teaspoon vanilla
2 cups cake flour
1 1/4 teaspoons Arm & Hammer Brand or Cow Brand Baking Soda

1/2 teaspoon salt
2/3 cup shortening
1 cup corn syrup
3 eggs

SAVES ONE CUP SUGAR



1. Mix cocoa and sugar. Add scalded milk gradually and stir until smooth. Cool. Add vanilla.

2. Sift, then measure flour. Sift three times with baking soda and salt.

3. Cream shortening. Add corn syrup gradually and beat until light and fluffy. Add eggs one at a time beating after each addition.

4. Add flour alternately with cocoa mixture. Bake in three greased 8 inch layer pans.

Amount: 3-8 inch layers
Temperature: 350° F Time: 25-30 minutes

Marshmallow Frosting

1 egg white
1/8 teaspoon salt
1 cup corn syrup

1. Combine egg white, salt and corn syrup in top of double boiler. Cook over boiling water, beating constantly with rotary egg beater until stiff (about seven minutes). Remove from heat, add quartered marshmallows. Beat until marshmallows are thoroughly blended in. Cool.