

Kitchen News For The Entire Family

HOW DO YOU LIKE YOUR CAKE?

Ask your family what kind of cake they want for supper tonight and nine times out of ten the answer will be devil's food.

There is something about the melt-in-the-mouth quality of a rich, fragrant devil's food cake that casts a spell of enchantment over any table audience and waves aside any desire to diet and stay slim.

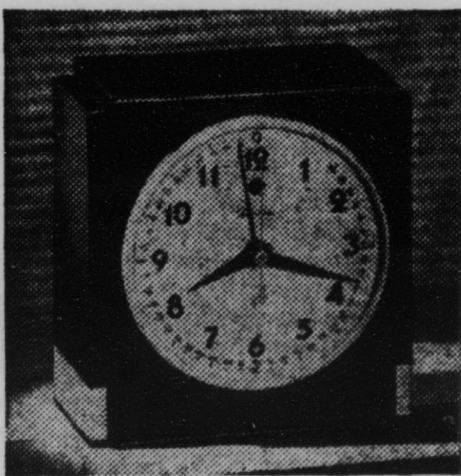
Even the most enthusiastic admirer of devil's food cake, however, welcomes a new version of his favorite cake. A new frosting or an elusive flavoring added to the batter often gives distinction to the finished cake. And lest there are a few doubters among the devotees of devil's food cake, here is a new recipe to prove the point.

This new version of devil's food cake adheres to all the important points in creating a cake that will meet with the approval of everyone who enjoys a dark, delicious slab of devil's food cake. It goes farther than that, for it is not only a devil's food cake of rare distinction but also one that is strikingly original and one that should gain many admirers in the realm of cake lovers, for it is so good to look at that few can resist its charms. The secret of its flavor may be traced to the liberal use of Brazil nuts in the batter. It is quickly and easily made from the tested recipe given below. It is especially adaptable for the small family as well as the large also for it keeps moist for a week, due to its high nut content.

BRAZIL NUT DEVIL'S FOOD CAKE

- 1/2 cup butter
- 1/2 cup white sugar
- 1 1/2 cups brown sugar
- 4 egg yolks
- 1 1/2 cups sifted cake flour
- 3/4 teaspoon baking powder
- 3/4 teaspoon soda
- 3/4 cup sour milk
- 1 1/2 cups ground Brazil nuts
- 4 — 1 oz. squares melted chocolate
- 2 egg whites

Cream the butter and sugar together. Add the egg yolks. Beat well. Add flour, sifted with baking powder and soda, alternately with the milk. Add ground Brazil nuts and melted chocolate. Fold in stiffly beaten egg whites. Pour batter into three greased eight-inch layer cake pans and bake thirty to forty minutes in a moderate oven, 350 degrees F. Frost with seven minute frosting and decorate with Brazil nuts.



Accurate Clock Aids Meticulous Cook

Every efficient housewife will welcome this new self-starting Telechron electric clock that has a special alarm that can be set to ring in five minute intervals up to three and a half hours. For the first time in clock history it is possible to have an alarm reminder for quick cooking foods—eggs, meringues and coffee—as well as for the longer cooking pies, cakes and roasts.

A charming appearance and fresh neutral coloring are also interesting features which make this new clock welcome in any kitchen. It comes in smart molded black plastic with side ornaments of buffed metal and is fitted with a six foot black artificial silk cord. The dial is metal, 3 1/4 inches in diameter with black Arabic characters on a light cream background.



Doesn't just looking at this Devil's Food Cake stir a lick of anticipation? And its taste—with the batter enriched with Brazil nuts—blends richness with a tempting nutty flavor.

New Ideas For Homemakers

Pineapple milk shake served with sugar cookies makes a simple but popular dessert for the children's evening meal. To prepare one serving, place one cup of milk, one-quarter cup Hawaiian pineapple juice and one scoop of vanilla ice cream in a mixer or a screw top jar, and shake well.

Delightfully different and easy to prepare is this pie shell made from rolled corn flake crumbs mixed with melted butter, sugar and cinnamon. To prepare corn flake pastry, roll or grind 4 cups corn flakes to yield 1 cup crumbs. Mix the crumbs with 1/3 cup melted butter, 1/4 cup sugar, and 1/2 teaspoon cinnamon, if desired. Press mixture into a large pie plate. Chill and fill with any desired

cream or chiffon filling. Chill until cold and firm before serving.

Brazil nuts wrapped in bacon and broiled make delicious appetizers. Wrap each Brazil nut in half a slice of bacon. Fasten nut and bacon together with a toothpick. Broil about five minutes, turning once during the broiling. Serve hot.

Frappe Hawaiian pineapple juice is the perfect first course for your first spring luncheon or dinner party. To serve: Fill frappe glasses 3/4 full of crushed ice and pour over pineapple juice to fill glass. Garnish with fresh strawberries and mint leaves. Arrange glasses on small plates and accompany each with a teaspoon.

SEVEN MINUTE FROSTING FOR DEVIL'S FOOD CAKE

- 2 egg whites, unbeaten
- 1 1/2 cups sugar
- 5 tablespoons water
- 1 1/2 teaspoons white corn syrup
- 1 teaspoon vanilla

Put unbeaten egg whites, sugar, water and corn syrup in upper part of double boiler. Beat with a rotary egg beater until sugar is dissolved. Place over boiling water, beating constantly with egg beater and cook 7 minutes, or until frosting will stand in peaks. Remove from fire. Add vanilla. Beat until thick enough to spread.

Youngsters Will Enjoy Making All-Bran Patties

Boys as well as girls love to don an apron and putter around in the kitchen over a batch of candy. These first attempts at candy making are frequently sorrowful failures, but delightful experiences nevertheless except to mothers who see their sugar, butter, chocolate and nutmeats going to waste.

These candy failures can be avoided, however, if mothers will select for these first attempts at candy making a recipe that can be successfully prepared without requiring any particular skill on the part of the maker. The accompanying recipe for all-bran patties is just such a recipe. It is a wholesome candy also for it contains all-bran which provides desirable "bulk" in which most candies are decidedly lacking.

ALL-BRAN PATTIES

- 2 cups granulated sugar
- 1 cup brown sugar
- 1/2 cup light corn syrup
- 1 cup water
- 1/4 cup butter
- 1/2 teaspoon salt
- 3/4 cup all-bran
- 1/2 cup nutmeats

Put the sugars, corn syrup, and water into a saucepan and cook, stir-

ring until sugar is dissolved. Continue cooking without stirring until 300 degrees F. is reached (cold water test, very brittle). Remove from fire, add butter and salt, and stir only enough

to mix well. Add all-bran and nutmeats, and pour into greased muffin pans. Remove from pans. Wrap in wax paper.

Yield: 1 1/4 pounds.



RESTOCKING THE JAM CLOSET

Depleted shelves in the jam closet at this time of year are not uncommon. The modern housewife, however, does not worry.

Canned fruit juices lend their support to the housewife all-year-round in helping her to keep her pantry shelf stocked with delicious homemade jellies that her family demands for their breakfast toast, biscuits and muffins. These fruit juices are already prepared which makes preserving a speedier process than when fresh fruits are used for they can be measured straight from can preserving kettle without any preliminary preparation. This speeds up the process of jelly making and takes but a minimum of time from other household duties.

The housewife finds it advisable also when her time is short to make only small quantities of jelly at a time. This is possible when canned fruit juices are used for her jelly making supplies are always in readiness on her pantry shelves.

Naturally Hawaiian pineapple juice is a favorite from which to make jellies for its flavor appeals to every member of the family. It is a versatile fruit juice also combining with many other fruits or juices to give added variety to the pantry shelves.

PINEAPPLE, RHUBARB AND NUT CONSERVE

- 2 cups Hawaiian pineapple juice
- 2 quarts diced pink rhubarb, unpeeled (about 3 pounds)
- Juice and grated rind of 1 large orange
- 6 1/4 cups sugar
- 1 cup sliced Brazil nuts

Combine pineapple juice, diced rhubarb, juice and grated rind of orange and sugar and mix thoroughly. Bring fruit to a boil in a porcelain preserving kettle. Boil rapidly until thick, about 25 minutes. Be careful that mixture does not stick to bottom of kettle. Add nuts and seal in clean hot glasses. Makes ten 9-ounce glasses.

PINEAPPLE JELLY

- 3 cups Hawaiian pineapple juice
- 6 1/2 cups sugar
- 1 cup (8 ounces) fruit pectin

Measure juice and sugar into a large saucepan and mix. Bring to boil over hottest fire and at once add fruit pectin, stirring constantly. Then bring to a full rolling boil and boil hard 1/2 minute. Remove from fire, skim, pour quickly. Paraffin hot jelly at once. Makes about nine 8-ounce glasses.