

CLOSED STACKS



BETTY CROCKER'S

PICTURE

COOK BOOK



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(Eighth Printing)*

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CHIFFON CAKES

Once upon a time we had a secret . . .



Read recipe

Assemble ingredients

Collect utensils

Preheat oven

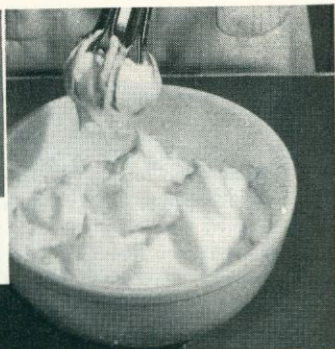
Sift flour and measure ingredients



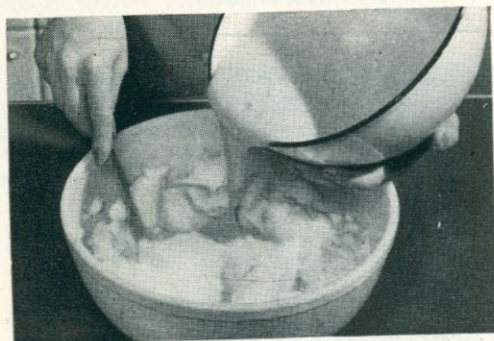
1 Sift flour, sugar, salt, baking powder into mixing bowl. Make a "well," add in order: oil, egg yolks, water, lemon rind, and flavoring.



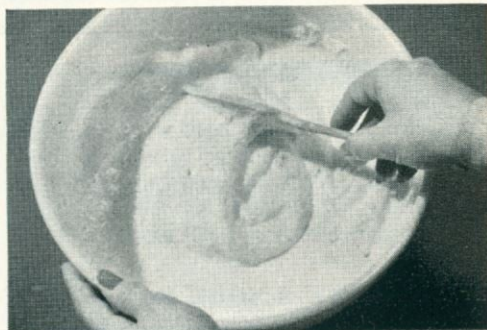
2 Beat with spoon (or electric mixer) until smooth.



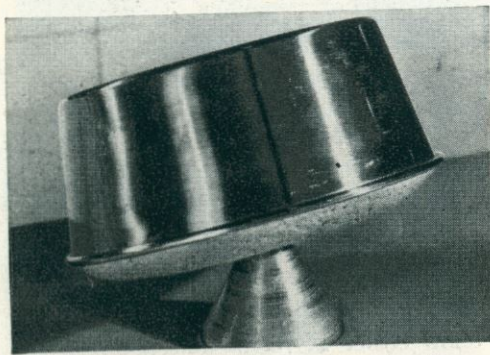
3 Add cream of tartar to egg whites. Beat until they hold *very stiff* peaks. Do not underbeat.



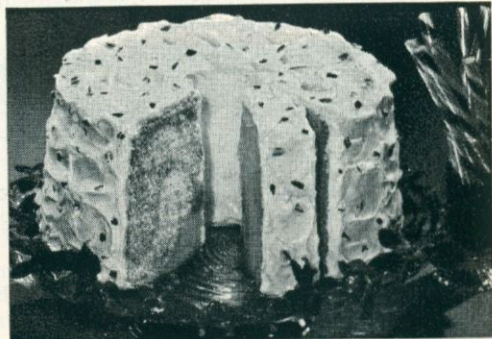
4 Pour egg yolk mixture in thin stream over entire surface of egg whites, gently cutting and folding in with rubber spatula.



5 Fold gently . . . bringing scraper across *bottom* of bowl, up the side and over. Turn bowl and continue until completely blended.



6 Pour into ungreased pan. Bake until surface springs back when lightly touched. Invert pan immediately. Let hang until cold. Loosen with a spatula. Turn pan over and hit edge sharply on table to loosen.



7 Frost and trim cake as desired. This is the Peppermint Chip Chiffon, p. 160, with a cooked white frosting and crushed peppermint candy sprinkled over it. Chiffon cakes are delicious unfrosted.

First new cake in a hundred years.

CAKES**CHIFFON**★ **CHIFFON CAKE** (♣ **Recipe**) *Light as angel food, rich as butter cake.*

	<i>For Large Cake</i>	<i>Small Cake</i>
Set out but do not grease	10" tube pan, 4" deep or 13x9" oblong pan	9" tube pan or 9x5x3" loaf or 8" or 9" square pan
Sift together into mixing bowl.....	2¼ cups sifted SOFTASILK *or 2 cups sifted GOLD MEDAL Flour	1½ cups *or 1 cup
"Make a well" and add in order.....	1½ cups sugar 3 tsp. baking powder 1 tsp. salt ½ cup cooking (salad) oil *5 egg yolks, unbeaten, (if you use SOFTASILK)	¾ cup 1½ tsp. ½ tsp. ¼ cup *2 yolks
Beat with a spoon until smooth.	¾ cup cold water 2 tsp. vanilla 2 tsp. grated lemon rind	¾ cup 1 tsp. 1 tsp.
Then measure into large mixing bowl..	1 cup egg whites (7 to 8) ½ tsp. cream of tartar *7 egg yolks, unbeaten (if you use GOLD MEDAL Flour)	½ cup (4) ¼ tsp. *3 egg yolks

Whip together until whites form very stiff peaks. Pour egg yolk mixture gradually over whipped whites, gently folding with rubber scraper just until blended. Pour into ungreased pan. Bake. When cake tests done, invert and let hang until cold.

TEMPERATURE and TIME:

Bake 10" tube at 325° for 55 min., then at 350° for 10 to 15 min.
Bake 9" tube at 325° for 50 to 55 min.
Bake oblong cake at 350° for 45 to 50 min.
Bake loaf cake at 325° for 50 to 55 min.
Bake square cake at 350° for 30 to 35 min.

All you have to do -

To make variations for Small Cake: use only half the amount of ingredients.

MAPLE PECAN CHIFFON

Follow ♣ recipe for Large Cake above except omit vanilla and lemon rind. Sift only ¾ cup white sugar with the dry ingredients. Add ¾ cup brown sugar (no lumps) to the sifted dry ingredients. Use 2 tsp. maple flavoring. Gently fold in at the last 1 cup very finely chopped pecans.

BUTTERSCOTCH CHIFFON

A sun-tanned favorite.

Follow ♣ recipe for Large Cake above except omit sugar and lemon rind. Add 2 cups brown sugar to sifted ingredients. Finish with Penuche Frosting.

PINEAPPLE CHIFFON

Follow ♣ recipe for Large Cake above except use pineapple juice or syrup in place of water. Add to "well" ½ cup well drained finely crushed pineapple.

CHOCOLATE CHIP CHIFFON

Delicious chips all through.

Follow ♣ recipe for Large Cake above except increase sugar to 1¾ cups and omit rind. At the last, sprinkle over batter and fold in carefully with a few strokes 3 sq. grated chocolate (3 oz.). Frost with Creamy Chocolate Icing, p. 237.

SPICE CHIFFON

Tantalizing combination of flavors.

Follow ♣ recipe for Large Cake above except omit vanilla and lemon rind. Add to the dry ingredients 1 tsp. cinnamon, ½ tsp. each of nutmeg, allspice, and cloves. 2 tbsp. of caraway seeds may be added.

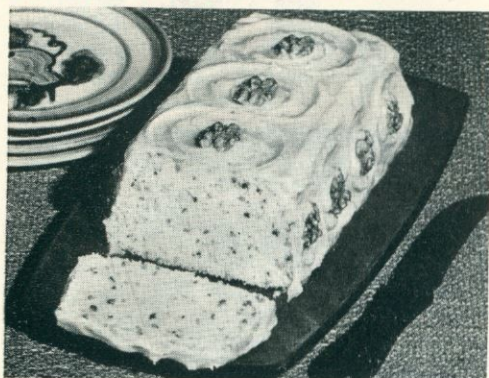
ORANGE CHIFFON

Follow ♣ recipe for Large Cake above except omit vanilla and lemon rind. Add 3 tbsp. grated orange rind. All or part orange juice may be used in place of water. Finish with Orange Butter Icing.

CHIFFON CAKES

More Chiffon Cake variations.

BIT O' WALNUT CHIFFON



Follow ♀ recipe for Large Cake, p. 159—*except* omit rind. At the last, sprinkle over batter . . . gently folding in with a few strokes . . . 1 cup very finely chopped walnuts. (If black walnut flavor is desired, use black walnuts or $\frac{1}{2}$ tsp. black walnut extract.) Frost top and sides with Browned Butter Icing with toasted walnut halves.

HOLIDAY FRUIT CHIFFON

Follow ♀ recipe for Large Cake, p. 159—*except* add 1 tsp. cinnamon to dry ingredients. At the last, sprinkle over batter . . . gently folding in with a few strokes . . . $\frac{3}{4}$ cup very finely chopped candied cherries, $\frac{1}{2}$ cup very finely chopped pecans, $\frac{1}{4}$ cup very finely chopped citron.

COCOA CHIFFON

For Large Cake *Small Cake*

Combine and let cool . . .

$\frac{3}{4}$ cup boiling water	$\frac{3}{8}$ cup
$\frac{1}{2}$ cup cocoa	$\frac{1}{4}$ cup

Sift together . . .

$\frac{1}{4}$ cups sifted SOFTASILK	$\frac{7}{8}$ cup
$\frac{1}{4}$ cups sugar	$\frac{7}{8}$ cup
3 tsp. baking powder	$1\frac{1}{2}$ tsp.
1 tsp. salt	$\frac{1}{2}$ tsp.

Make a "well" and add . . .

$\frac{1}{2}$ cup cooking (salad) oil	$\frac{1}{4}$ cup
7 egg yolks, unbeaten	4 yolks
cooled cocoa	cocoa
mixture	mixture
1 tsp. vanilla	$\frac{1}{2}$ tsp.

Beat until smooth. Then measure into mixing bowl and beat until very stiff . . .

1 cup egg whites (7 or 8)	$\frac{1}{2}$ cup (4)
$\frac{1}{2}$ tsp. cream of tartar	$\frac{1}{4}$ tsp.

To combine, see directions in right hand column. Finish with Brown Beauty Icing (hobnail design, if desired). See p. 168.

PEPPERMINT CHIP CHIFFON

Follow ♀ recipe for Large Cake, p. 159—*except* omit lemon rind and use 1 tsp. peppermint extract in place of the vanilla. At the last, sprinkle over batter . . . gently folding in with a few strokes to give marbled effect . . . $\frac{1}{2}$ tsp. red food coloring. To frost, see picture, p. 158.

CHERRY NUT CHIFFON

Follow ♀ recipe for Large Cake, p. 159—*except* omit rind, use only 1 tsp. vanilla. Use $\frac{1}{4}$ cup maraschino cherry juice and $\frac{1}{2}$ cup water. At the last, sprinkle over batter . . . and fold in with a few strokes . . . $\frac{1}{2}$ cup each very finely chopped nuts and well drained maraschino cherries.



To cool a square or oblong cake . . . rest edges of pan on two other inverted pans.



When cold, loosen with spatula. Invert pan, hit sharply on table. Cake drops out.

★ BANANA CHIFFON

For Large Cake

Small Cake

Sift together . . .

$\frac{2}{4}$ cups sifted SOFTASILK	$1\frac{1}{8}$ cups
$1\frac{1}{2}$ cups sugar	$\frac{3}{4}$ cup
3 tsp. baking powder	$1\frac{1}{2}$ tsp.
1 tsp. salt	$\frac{1}{2}$ tsp.

Make a "well" and add . . .

$\frac{1}{2}$ cup cooking (salad) oil	$\frac{1}{4}$ cup
5 egg yolks, unbeaten	2 yolks
$\frac{1}{3}$ cup cold water	$2\frac{1}{2}$ tbsp.
1 cup mashed ripe bananas	$\frac{1}{2}$ cup
1 tsp. vanilla	$\frac{1}{2}$ tsp.

Beat until smooth. Then measure into large mixing bowl and beat till very stiff . . .

1 cup egg whites (7 or 8)	$\frac{1}{2}$ cup (4)
$\frac{1}{2}$ tsp. cream of tartar	$\frac{1}{4}$ tsp.

Pour egg yolk mixture in thin stream over entire surface of egg whites, gently cutting and folding in with rubber spatula until completely blended. Pour into ungreased pan. Bake until cake tests done. Invert. Let hang until cold.