

# ★ Recipes to stretch your Sugar Ration



# Corn Syrup Cake

2 cups cake flour  
 $\frac{1}{2}$  teaspoon Arm &  
Hammer Brand or  
Cow Brand Baking  
Soda

$\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  cup shortening  
 $\frac{1}{4}$  cup sugar

$\frac{3}{4}$  cup corn syrup  
(white)

2 eggs, separated  
4 teaspoons lemon  
juice or vinegar  
plus enough milk  
to make  $\frac{1}{3}$  cup  
liquid

$\frac{1}{2}$  teaspoon vanilla

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                               | $\frac{1}{2}$ cup shortening   |
| 1 teaspoon Arm & Hammer Brand or Cow Brand Baking Soda | $\frac{1}{4}$ cup sugar        |
| $\frac{1}{4}$ teaspoon salt                            | $\frac{3}{4}$ cup corn syrup   |
| $\frac{1}{4}$ teaspoon cloves                          | 1 egg, slightly beaten         |
| $\frac{1}{2}$ teaspoon nutmeg                          | 1 cup thick applesauce         |
| 1 teaspoon cinnamon                                    | 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

# Chocolate Wafers

1  $\frac{1}{2}$  cups all-purpose flour  
1  $\frac{1}{2}$  teaspoon Arm &  
Hammer Brand or  
Cow Brand Baking  
Soda

1  $\frac{1}{4}$  teaspoon salt  
1  $\frac{1}{2}$  cup shortening  
1  $\frac{1}{4}$  cup sugar

3  $\frac{1}{4}$  cup corn syrup  
1 egg, slightly beaten  
2 squares (2 oz.) un-  
sweetened choc-  
olate, melted  
1 teaspoon vanilla  
1  $\frac{1}{4}$  cup milk  
3  $\frac{1}{4}$  cup coarsely  
broken nutmeats

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

2. Cream shortening. Add sugar, cream thoroughly. Add corn syrup and beat until light and fluffy. Add egg gradually, beating after each addition. Add chocolate that has been melted and cooled. Blend.

3. Add sifted dry ingredients alternately with mixture of milk and vanilla. Stir in nutmeats. Drop by teaspoonfuls on ungreased baking sheet. (For a crisp cookie, spread batter thin.) Bake.

Amount: 5 dozen 2  $\frac{1}{2}$  inch cookies

Temperature: 375° F      Time: 10-12 minutes





# Cocoa Cake

$\frac{3}{4}$  cup cocoa

$\frac{1}{3}$  cup sugar

1 cup scalded  
milk

1 teaspoon  
vanilla

2 cups cake flour

$1\frac{1}{4}$  teaspoons Arm &  
Hammer Brand  
or Cow Brand  
Baking Soda



$\frac{1}{2}$  teaspoon salt

$\frac{2}{3}$  cup shortening

1 cup corn syrup

3 eggs

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

$\frac{1}{8}$  teaspoon salt

1 cup corn syrup

12 marshmallows, cut  
in quarters

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.

# Honey Layer Cake

2 cups cake flour  
 $\frac{1}{4}$  teaspoon salt  
1 teaspoon Arm &  
Hammer Brand or  
Cow Brand Baking  
Soda  
 $\frac{1}{2}$  teaspoon ginger  
 $\frac{1}{2}$  teaspoon cinnamon

$\frac{1}{2}$  cup shortening  
1 cup honey  
1 egg, separated  
2 tablespoons lemon  
juice or vinegar  
plus enough milk  
to make  $\frac{1}{2}$  cup  
liquid

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

2. Cream shortening. Add honey gradually, beating until light and fluffy. Add egg yolk, beating thoroughly.

3. Add sifted dry ingredients alternately with milk mixture. Blend thoroughly. Fold in stiffly beaten egg white. Turn into two greased 8 inch layer pans. Bake.

Amount: 2-8 inch layers

Temperature: 350° F

Time: 30-35 minutes



## Quick Strawberry Frosting

1 egg white  
 $\frac{1}{8}$  teaspoon salt

1 cup strawberry preserves,  
or any tart jam or jelly

1. Combine egg white, salt and preserves. Beat with a rotary egg beater until frosting will stand in peaks.

## ★ Honey Chip Cookies



1 1/2 cups all-purpose flour  
1/2 teaspoon Arm &  
Hammer Brand or  
Cow Brand Baking  
Soda  
1/2 teaspoon salt  
1/2 teaspoon cinnamon  
1/2 cup shortening

3/4 cup honey  
1 egg  
4 teaspoons lemon  
juice or vinegar  
7 oz. semi-sweet  
chocolate chips  
1/2 cup coarsely  
broken nutmeats

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

2. Cream shortening. Add honey gradually, beating until light and fluffy. Add egg and beat thoroughly.

3. Add sifted dry ingredients alternately with lemon juice (or vinegar). Add semi-sweet chocolate and nutmeats. Blend. Drop by teaspoonfuls onto greased baking sheet. Bake.

Amount: 5-6 dozen cookies

Temperature: 375° F      Time: 10-12 minutes

## Honey Coconut Cookies

USE Honey Chip Cookie recipe (above). Substitute 1 cup shredded coconut for the semi-sweet chocolate and nutmeats.

# Honey Chocolate Cake

2 cups cake flour	1 cup honey
$\frac{1}{2}$ teaspoon salt	2 eggs, well beaten
$1\frac{1}{4}$ teaspoons Arm & Hammer Brand or Cow Brand Baking Soda	2 squares (2 ounces) unsweetened chocolate, melted
$\frac{1}{2}$ cup shortening	$\frac{3}{4}$ cup milk

1. Sift, then measure flour. Sift three times with salt and baking soda.
2. Cream shortening. Add honey gradually, creaming thoroughly.
3. Slowly add eggs, beating after each addition. Add chocolate that has been melted and cooled. Blend thoroughly.
4. Add sifted dry ingredients alternately with milk. Blend thoroughly. Turn into two greased 9 inch layer pans. Bake.

Amount: 2-9 inch layers

Temperature: 350° F      Time: 25-30 minutes

