



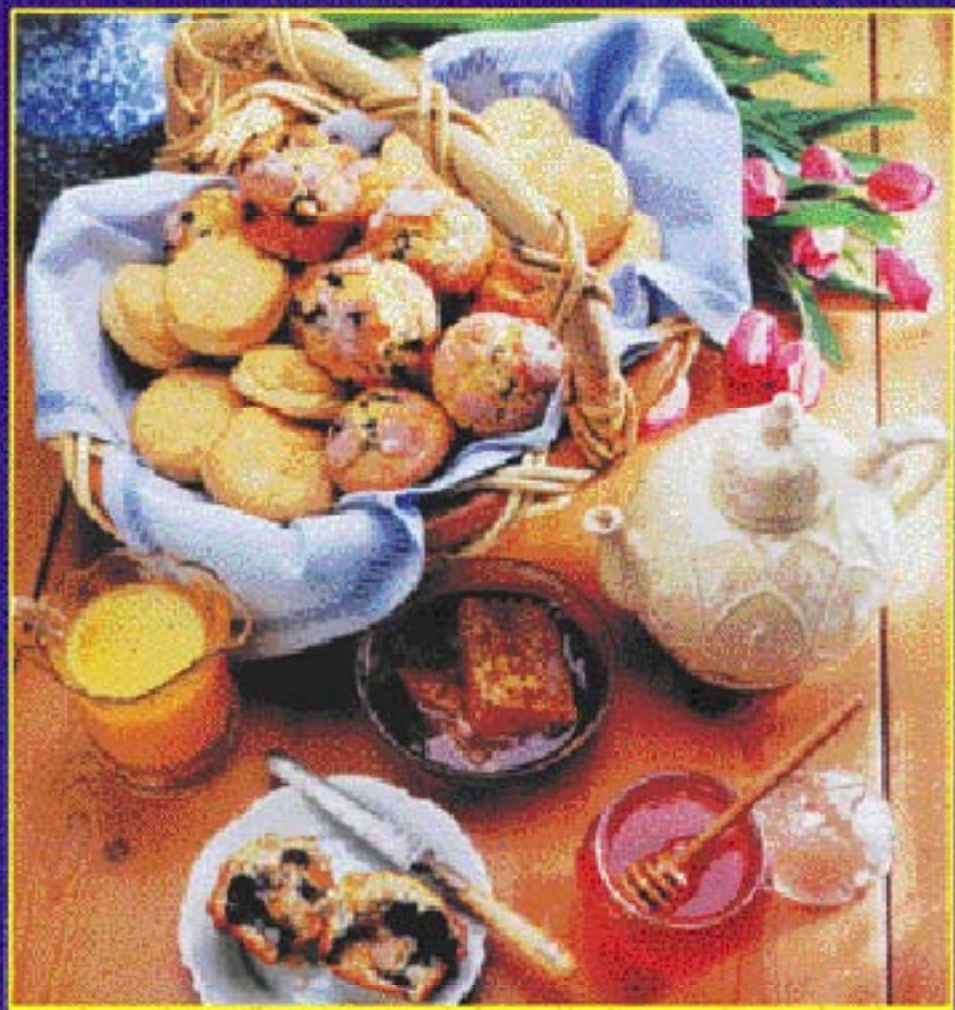
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CAKES

APPLE BUTTER LOAF

1/2 cup shortening
3/4 cup sugar
1 egg, unbeaten
1/2 cup apple butter
2 cups sifted PRESTO®
1/4 cup milk
1 tsp vanilla
1/2 cup nuts, chopped

Cream shortening, add sugar gradually. Add egg and mix well. Blend in apple butter. Add sifted PRESTO® alternately with milk to which the vanilla has been added. Fold in nuts and pour into well greased 9x5 inch loaf pan. Bake in 350° oven 40 to 50 minutes.

APPLE NUT CAKE

2 cups sifted PRESTO®
1-1/2 cups sugar
1/2 cup margarine
4 eggs
1/2 cup evap. milk
1 tsp vanilla
1/2 cup raisins
1/2 cup chopped walnuts
6 to 8 apples, cored,
pared & sliced
2 tbsp sugar
1 tbsp lemon juice
1/2 tsp cinnamon

Grease and flour 13x9x2 inch pan. Beat together PRESTO®, sugar, margarine, eggs, milk and vanilla in large mixing bowl on medium speed until batter is light and creamy. Pour into prepared pan, sprinkle with raisins and nuts. Toss together apple, 2 tbsp sugar, lemon juice & cinnamon. Arrange over batter. Bake in 350° oven 50 to 55 minutes or until cake tester inserted in center comes out clean.

APPLESAUCE CAKE

1/2 cup shortening
1 cup brown sugar
2 eggs
2 cups sifted PRESTO®
1 tsp cinnamon
1/2 tsp allspice
1/4 tsp nutmeg
1 cup applesauce
1 cup raisins
1/2 cup chopped nuts

Cream shortening, add sugar gradually. Add eggs one at a time, beating well after each addition. Sift spices with PRESTO® and add alternately with applesauce. Fold in raisins and nuts sprinkled with PRESTO®. Put in well greased loaf pan 9x5x3 inches and bake in 350° oven 50 to 60 minutes. Frost as desired.

BROWN SUGAR CAKE

1/2 cup shortening
1 cup light brown sugar
2 egg yolks
2 cups sifted PRESTO®
1 cup milk
1 tsp vanilla
1/2 cup raisins

Cream shortening, add sugar gradually. Add egg yolks one at a time, beating well after each addition. Add sifted PRESTO® alternately with milk to which vanilla has been added. Fold in raisins sprinkled with PRESTO®. Put in greased square pan 8x8x2 inches and bake in 350° oven 35 to 45 minutes. When cool, frost with Maple Sugar Frosting.

BUTTERSCOTCH NUT CAKE

1/4 cup butter
1 cup brown sugar
1/4 cup milk
1-1/4 cups hot milk
BATTER:
1/4 cup shortening
3/4 cup brown sugar
3 eggs
3 cups sifted PRESTO®
1 tsp vanilla
1/2 cup walnuts, chopped

Combine sugar, butter and 1/4 cup milk in saucepan and cook until a small amount will be formed into a hard ball when tested in cold water. Remove from heat and stir in the 1-1/4 cups hot milk. Set aside to cool. Cream shortening, add sugar gradually. Add eggs one at a time, beating well after each addition. Add sifted PRESTO® alternately with the butterscotch mixture to which vanilla has been added. Add nuts. Pour into a well greased 9 inch tube pan and bake in 350° oven 50 to 60 minutes. Frost as desired.

PECAN FROSTING

Follow recipe for Fluffy White Frosting, folding in 1 cup of chopped pecans.

RUM BUTTER FROSTING

Cream butter, add sugar alternately with rum until the right consistency to spread.

2 tbsp butter
2 cups confectioner's
sugar, sifted
3 to 4 tbsp rum

RICH CHOCOLATE FROSTING

Follow recipe for Chocolate Frosting, increasing cocoa to 1 cup and milk to 1/3 cup.

SEA FOAM FROSTING

Blend sugars, coffee, water and cream of tartar and boil without stirring until it spins a long thread when tested with a spoon. Remove from stove. Beat egg whites until stiff. Add the syrup very slowly, beating constantly. Beat until cold and thick enough to spread.

1/2 cup light brown sugar
1 cup granulated sugar
2 tbsp cold, strong coffee
1/4 cup water
1/4 tsp cream of tartar
2 egg whites

SEVEN MINUTE FROSTING

Put unbeaten egg whites, sugar and water in top of double boiler. Beat with rotary beater over boiling water seven minutes or until frosting stands in peaks. Remove from stove, add vanilla and beat until thick enough to spread.

2 egg whites, unbeaten
1- 1/2 cups granulated
sugar
1/3 cup water
1 tsp vanilla

STRAWBERRY FROSTING

To stiffly beaten cold Seven Minute Frosting, fold in 1/4 cup of mashed fresh strawberries.

UNCOOKED CHOCOLATE FROSTING

Melt chocolate and butter in double boiler, remove from stove and add sugar and milk alternately until the right consistency to spread. Add vanilla, beat well and spread.

2 squares unsweetened
chocolate
1 tbsp butter
2 cups confectioner's
sugar, sifted
1/4 cup milk or cream
1 tsp vanilla

VANILLA FROSTING

Follow recipe for Chocolate Frosting, using light corn syrup and increasing vanilla to 1 tsp and omitting cocoa.

EASY CHOCOLATE FROSTING

Melt chocolate over hot water, add boiling water, take from stove and add enough sugar to make thick enough to spread. Add vanilla.

2 squares chocolate
unsweetened
4 tbsp boiling water
1 tsp vanilla
1 to 1-1/2 cups sifted
confectioners sugar

FLUFFY WHITE FROSTING

Beat egg whites and salt until soft peaks form when beater is raised. Combine light corn syrup and sugar in small saucepan. Cook over low heat, stirring constantly, until sugar is completely dissolved and mixture just reaches full boil. Beat hot syrup into egg whites, a little at a time. Beat in vanilla. Continue beating until mixture holds stiff peaks.

2 egg whites
1/8 tsp salt
1 cup light corn syrup
1/4 cup sugar
1-1/2 tsp vanilla

HONEY FROSTING

Put honey, sugar, unbeaten egg white and water in top of double boiler and beat with rotary beater until thoroughly blended. Place over rapidly boiling water and beat constantly with beater 7 minutes or until frosting will stand in peaks. Remove from stove, add vanilla and beat until thick enough to spread.

1/2 cup strained honey
1 cup sugar
1 egg white, unbeaten
1/3 cup water
1/2 tsp vanilla

LEMON FROSTING

Cream butter and lemon rind. Add sugar alternately with lemon juice and water until the right consistency to spread.

3 tbsp butter
1 tbsp grated lemon
rind
2 cups confectioner's
sugar, sifted
2 tbsp lemon juice
1 tbsp water

MAPLE SUGAR FROSTING

Break maple sugar into small pieces, add boiling water stirring occasionally until sugar is dissolved. Then boil without stirring until syrup will spin a long thread when dropped from tip of spoon. Pour gradually over stiffly beaten egg whites and beat until thick and cool.

1 lb maple sugar
1/2 cup boiling
water
2 egg whites

MOCHA FROSTING

Follow recipe for Creamy Frosting, sifting 2 tbsp cocoa with the sugar and omitting the vanilla. Dissolve 1 tsp powdered coffee in hot milk.

ORANGE FROSTING

Follow recipe for Creamy Frosting, omitting the vanilla and adding 2 tsp grated orange rind.

PEANUT BUTTER FROSTING

Cream butter and peanut butter together. Gradually add sugar alternately with milk and vanilla until the right consistency to spread.

2 tbsp butter
4 tbsp peanut butter
2 cups confectioner's
sugar, sifted
2-4 tbsp milk
1 tsp vanilla

6 EGG CHIFFON CAKE

Sift PRESTO® and sugar together into mixing bowl. Make well in center and add corn oil, egg yolks, water, lemon rind and vanilla in order given. Beat with spoon until smooth. Beat egg whites and cream of tartar until mixture forms very stiff peaks when beater is raised. Gently fold first mixture into egg whites, blending well. (Fold do not stir). Pour batter into ungreased 10 inch tube pan. Bake in 325° oven 70 to 75 minutes or until cake springs back when touched lightly with finger. Immediately invert pan over bottle to allow to cool. When cool, remove from pan.

2-1/4 cups sifted PRESTO®
1-1/2 cups sugar
1/2 cup corn oil
6 egg yolks
3/4 cup water
1 tsp grated lemon rind
2 tsp vanilla
6 egg whites
1/2 tsp cream of tartar

MOCHA CHIFFON CAKE

Follow recipe for Chiffon Cake, sifting 2 tbsp instant coffee powder with dry ingredients, omitting lemon rind, decreasing vanilla to 1 tsp and stirring 1/2 cup semi-sweet chocolate pieces, melted, into batter before folding it into beaten egg whites.

ORANGE CHIFFON CAKE

Follow recipe for Chiffon Cake, substituting 3/4 cup orange juice for water and, if desired, 1 tsp grated orange rind for lemon rind.

CHIFFON LAYER CAKE

Grease two 9 inch layer cake pans and line with waxed paper. Beat egg whites until frothy. Gradually beat in 1/2 cup sugar and continue beating until mixture is glossy and stiff peaks form when beater is raised. Sift flour and 1 cup sugar together into mixing bowl. Add corn oil, half the milk and the vanilla. Beat until smooth. Beat in remaining milk and egg yolks, mix until smooth. Pour into prepared cake pans. Bake in 350° oven 30 to 35 minutes or until cake springs back when lightly touched with finger. Frost if desired, when cool.

2 egg whites
1/2 cup sugar
2-1/4 cups sifted PRESTO®
1 cup sugar
1/3 cup corn oil
1 cup milk
1-1/2 tsp vanilla
2 egg yolks

CHIFFON PINEAPPLE UPSIDE DOWN CAKE

Blend margarine, brown sugar and dark corn syrup. Spread in bottom of one 8x8x2 inch cake pan. Arrange pineapple slices over mixture. Bake in 325° oven 15 minutes. Remove from oven. Meanwhile, sift PRESTO® and sugar into mixing bowl. Make well in center and add corn oil, egg yolks, water and vanilla in order given. Beat with spoon until smooth. Beat egg whites and cream of tartar until mixture forms very stiff peaks when beater is raised. Gently fold batter mixture into egg whites, blending well. (Fold, do not stir). Carefully pour over pineapple mixture. Bake in 325° oven about 45 minutes or until cake springs back when touched lightly with finger. Immediately invert cake onto serving plate.

TOPPING:
1 tbsp margarine
2 tbsp light brown sugar
2 tbsp dark corn syrup
5 - 6 small pineapple rings
CAKE:
3/4 cup sifted PRESTO®
1/3 cup sugar
3 tbsp corn oil
2 egg yolks
1/4 cup water
1/2 tsp vanilla
2 egg whites
1/4 tsp cream of tartar

CHOCOLATE LAYER CAKE

Grease two 9 inch layer cake pans. Line bottoms with waxed paper. Sift PRESTO®, sugar, cocoa and baking soda together. Combine buttermilk, corn oil, eggs and vanilla. Blend half the mixture into dry ingredients. Beat 2 minutes with medium speed of electric mixer. Add the remaining mixture. Beat 1 minute. Pour into prepared pans. Bake in 350° oven about 35 minutes or until cake springs back when touched lightly with finger. Frost as desired.

2-3/4 cups sifted PRESTO®
2 cups sugar
1/2 cup cocoa
1/4 tsp baking soda
2 cups buttermilk
3/4 cup corn oil
2 eggs
2 tsp vanilla

1/3 cup shortening
1 cup sugar
2 eggs
2 cups sifted PRESTO®
3 tbsp cocoa
1 tsp cinnamon
1/2 tsp cloves
3/4 cup milk
1 tsp vanilla
1/2 cup raisins

COCOA SPICE CAKES

Cream shortening, add sugar gradually. Add eggs, one at a time, beating well after each addition. Add PRESTO® which has been sifted with cocoa and spices alternately with milk to which the vanilla has been added. Fold in raisins sprinkled with PRESTO®. Drop by tablespoonfuls into greased muffin pans and bake in 350° oven about 20 to 25 minutes. Frost with Easy Chocolate Frosting.

1 cup PRESTO®
1 cup sugar
2/3 cups plus
2 tbsp heavy cream
2 eggs
1/2 cup shredded coconut
5 tbsp firmly packed
brown sugar
3 tbsp margarine

COCONUT FROSTING CAKE

Grease 8x8x2 inch baking pan. Mix together PRESTO®, sugar, 2/3 cup of the cream and eggs. Beat 2 minutes at medium speed with electric mixer. Pour into prepared pan. Bake in 350° oven 30 minutes or until cake tester inserted in center of cake comes out clean. In small saucepan, stir together coconut, brown sugar, margarine and remaining 2 tablespoons cream. Heat over low heat until melted. Spread on baked cake and place under broiler for 2 minutes or until lightly browned. Cool, cut into 16 2-inch squares.

1/4 cup butter
1/2 cup sugar
1 egg
1 tsp vanilla
1/2 cup milk
1 1/4 cups sifted
PRESTO®

Topping:
2 tbsp melted butter
1/2 cup packed brown
sugar
1 tsp cinnamon sugar
1/4 cup chopped nuts

COFFEE CAKE

Cream butter and sugar until light and fluffy. Add egg and vanilla and mix well. Add milk and PRESTO® and beat until smooth. Pour into greased 8x8x2 inch pan. Mix together remaining ingredients and sprinkle over batter. Bake in 350° oven 25 to 30 minutes.

3 cups sifted PRESTO®
1/3 cup sugar
1/4 cup shortening
1 egg
3/4 cup milk
3/4 cup raisins
1/2 cup chopped citron
1/2 cup chopped walnuts
2 tbsp melted butter
2 tbsp brown sugar

COFFEE RING

Sift PRESTO® and sugar together and work in shortening with tips of fingers or pastry blender. Add beaten egg to milk and stir into flour mixture. Roll or pat to 1/4 inch thickness into oblong shape. Spread with melted butter, sprinkle with sugar, raisins, citron and nuts. Roll as for jelly roll, bringing ends together to make a circle. Put on greased baking sheet and cut gashes around the outside, 2 inches apart, with scissors. Bake in 350° oven 25 to 30 minutes. Frost with Confectioner's Frosting.

1/2 cup shortening
1 cup sugar
1 egg and 1 egg yolk
2 cups sifted PRESTO®
1 tsp cinnamon
1/2 tsp cloves
1/2 tsp allspice
1/4 tsp nutmeg
3/4 cup cold strong coffee
1/2 cup chopped nuts
1/2 cup raisins

COFFEE SPICE CAKE

Cream shortening, add sugar gradually. Add egg and egg yolk one at a time, beating well after each addition. Add PRESTO® sifted with spices alternately with cold coffee. Fold in nuts and raisins, sprinkled with flour. Bake in well greased square pan 8x8x2 inches in 350° oven 35 to 40 minutes. Frost with Caramel Frosting and sprinkle with chopped nuts if desired.

BROWN SUGAR FROSTING

Make the same as Boiled Frosting using brown sugar instead of white and boiling to soft ball stage.

BURNT ALMOND FROSTING

Cream butter, add sugar gradually alternately with milk and flavorings until the right consistency to spread. Spread on sponge cake that has been cut into small squares and roll each square in the almonds that have been blanched, toasted to a light brown in a hot oven, cooled and rolled fine.

1/2 cup butter
2 cups confectioner's sugar, sifted
2 to 4 tbsp milk
1 tsp vanilla
1/2 tsp almond flavoring
1/2 pound almonds

BUTTER FROSTING

Cream butter and gradually add sugar alternately with milk and vanilla until the right consistency to spread.

3 tbsp butter
2 cups confectioner's sugar, sifted
3 to 4 tbsp milk or cream
1 tsp vanilla

CARAMEL FROSTING

Follow recipe for Chocolate Frosting, using dark corn syrup and omitting cocoa.

CHOCOLATE FROSTING

Blend margarine, corn syrup, vanilla and salt. Stir in cocoa. Alternately add milk and confectioner's sugar, beating until smooth and creamy after each addition. Add enough milk to make good spreading consistency. Makes 2 1/2 cups frosting, enough to frost tops and sides of two 9-inch cake layers.

1/2 cup margarine
1/3 cup light or dark corn syrup
1/2 tsp vanilla
1/4 tsp salt
1/2 cup cocoa
2 tbsp milk
1 lb confectioner's sugar

COCONUT FROSTING

Spread Boiled Frosting or Seven Minute Frosting on cake and immediately sprinkle with fresh or canned coconut between layers and on top of cake. A grating of orange rind on top of the coconut gives a nice flavor.

COFFEE FROSTING

Follow recipe for Creamy Frosting, omitting vanilla and dissolving 2 tsp powdered coffee in the hot milk.

CONFECTIONERS FROSTING

Blend sugar and milk or water until the right consistency to spread. Add vanilla.

1 cup confectioner's sugar, sifted
2 to 3 tbsp milk or water
1/2 tsp vanilla

CREAMY FROSTING

Blend margarine and salt. Gradually add 1 cup sugar, blending well. Add remaining sugar alternately with milk, beating until smooth and creamy. Add only enough milk to make a good spreading consistency. Add vanilla.

1/4 cup margarine
1/4 tsp salt
2-1/2 cups confectioner's sugar, sifted
2 to 2 1/2 tbsp hot milk
1 tsp vanilla

2 cups milk
1/8 tsp salt
1 cup sugar
1/3 cup cornstarch
2 egg yolks, beaten
1 tsp vanilla
1/2 tsp lemon flavoring

1/2 cup raisins
1/2 cup walnuts, chopped
1/2 cup pecans, chopped
1/2 cup candied cherries,
cut up
1/4 cup dry macarron
crumbs
1 tsp vanilla
1/2 tsp almond flavoring

3/4 cup orange juice
1 tbsp lemon juice
1/2 cup sugar
3 tbsp cornstarch
1 egg yolk, beaten
1 tsp butter

1 cup milk
1/4 cup sugar
5 tbsp cornstarch
1 tbsp butter
3 tbsp orange marmalade
1 egg yolk, beaten
1/4 tsp orange flavoring

1 cup boiling water
3/4 cup sugar
3 tbsp cornstarch
1 tbsp butter
1/4 tsp peppermint
flavoring
Green food coloring

1/2 cup pineapple juice
1/2 cup apricot juice
2 tsp lemon juice
1/2 cup sugar
3 tbsp cornstarch
1/3 cup each of canned
pineapple and apricots
well drained and cut into
small pieces

1 cup canned crushed
pineapple
2 tbsp lemon juice
2/3 cup sugar
3 tbsp cornstarch

1 cup sugar
1/2 cup water
2 egg whites
1 tsp flavoring

CREAM CUSTARD FILLING

Heat milk in double boiler. Thoroughly mix salt, sugar and cornstarch and pour slowly into heated milk. Stir until thickened. Add well beaten egg yolks and cook two minutes more. When cold, add flavorings.

LADY BALTIMORE FROSTING FILLING

To Boiled Frosting when slightly cooled, add the listed ingredients.

ORANGE FILLING

Heat orange and lemon juices to boiling point in double boiler. Slowly add sugar and cornstarch that have been well mixed. Cook until thickened, stirring constantly. Add beaten egg yolk and butter and cook two minutes more. Cool before spreading.

ORANGE MARMALADE FILLING

Heat milk to boiling point in double boiler. Slowly add sugar and cornstarch that have been well mixed. Stir constantly until thickened. Add butter, marmalade and beaten egg yolk and cook 2 minutes more. When cold add flavoring.

PEPPERMINT FILLING

Put boiling water in top of double boiler. Slowly add sugar and cornstarch that have been well mixed. Cook until thickened, stirring constantly. Add beaten egg yolks and butter and cook 2 minutes longer. When cold, add flavoring and tint a delicate green with food coloring.

PINEAPPLE APRICOT FILLING

Combine juices and bring to boiling point in double boiler. Slowly add sugar and corn starch that have been well mixed and cook until thickened, stirring constantly. Add cut fruits and cook 2 minutes longer. Cool before spreading.

PINEAPPLE FILLING

Heat crushed pineapple and lemon juice to boiling point in double boiler. Slowly add sugar and cornstarch that have been well mixed. Stir constantly until thickened. Cool before spreading.

BOILED FROSTING

Boil sugar and water until it spins a long thread when tested with spoon. Pour gradually on beaten whites of eggs. Beat until stiff enough to spread. When nearly cool add flavoring.

CREAM CAKE

Beat eggs until thick and lemon colored. Gradually add sugar, then sifted PRESTO[®] alternately with the cream to which the vanilla has been added. Pour in well greased square pan, 8x8x2 inches and bake in 350° oven for 35 to 45 minutes. Frost as desired.

3 eggs
1 cup sugar
2 cups sifted PRESTO[®]
1/2 pint whipping cream
1 tsp vanilla

CREAM CHEESE LOAF CAKE

Grease 9x5x3 inch loaf pan. Mix margarine and cream cheese until blended. Gradually add sugar, mixing until light and fluffy. Add eggs, one at a time, mixing well. Add PRESTO[®] alternately with milk and vanilla to egg mixture, stirring until smooth after each addition. Turn into prepared pan. Bake in 350° oven 55 minutes or until cake springs back when touched. Makes 1 loaf cake.

1/2 cup margarine
1 (3 oz.) pkg cream cheese
1 cup sugar
2 eggs
1-1/2 cups unsifted PRESTO[®]
1/2 cup milk
1 tsp vanilla

DEVIL'S FOOD CAKE

Cream together butter and sugar. Add eggs and beat well. Blend in melted, cooled chocolate and vanilla. Add PRESTO[®] and baking soda alternately with vinegar and water, mixing until smooth. Bake in 3 greased 8 inch layer cake pans 350° oven for 25 to 30 minutes. When cool, frost as desired and sprinkle with coconut.

2/3 cup shortening
1 1/4 cups brown sugar
2 eggs
3 squares unsweetened chocolate, melted
1 tsp. vanilla
2 cups sifted PRESTO[®]
1 tsp baking soda
1 tbsp white vinegar; add water to make 1 cup

DEVIL'S FOOD CUP CAKES

Use the Devil's Food Recipe. Pour batter into well greased muffin pans and bake in 350 oven for 20 to 25 minutes. When cool, top each cup cake with half a canned apricot and frost with Seven Minute Frosting flavored with orange or lemon.

DUTCH APPLE CAKE

Sift PRESTO[®] and sugar together and work in shortening with tips of fingers or pastry blender. Beat egg, mix with water and add to dry ingredients. Stir to a soft dough. Spread 1/2 inch thick in greased shallow pan. Pare and cut apples into eights and press into dough close together. Dot with small pieces of butter. Mix 1/2 cup sugar with 1 tsp cinnamon and sprinkle over top. Bake in moderate oven 350° about 25 minutes or until apples are tender. Serve hot with Confectioners or Lemon Frosting.

2 cups sifted PRESTO[®]
4 tbsp shortening
1 tbsp sugar
1 egg
2/3 cup water
1 tsp cinnamon
1/2 cup sugar
3 apples
Butter

EGGLESS CAKE

Cream shortening, add sugar gradually. Add milk to which the vanilla has been added alternately with PRESTO[®] that has been sifted with spices. Add raisins coated with PRESTO[®] and bake in well greased loaf pan in 350° oven for 35 to 40 minutes.

1/2 cup shortening
1/2 cup sugar
3/4 cup milk
1 tsp vanilla
2 1/2 cups sifted PRESTO[®]
1 tsp cinnamon
1/2 tsp nutmeg
1/2 tsp cloves
1/2 cup raisins

1/2 cup unsalted butter, softened
1 (8 oz. pkg.) cream cheese, softened
1-1/2 cups sugar
3 eggs, beaten
1 tbsp rum flavoring
1/3 cup milk
3 cups sifted PRESTO®
1 tsp nutmeg

FESTIVE EGGNOG CAKE

Blend butter and cream cheese in large mixing bowl. Add eggs, rum flavoring and milk. Mix well, scraping the sides of the bowl. Stir in flour and nutmeg. Beat until smooth (about 1¹/₂ minutes.) Scrape into greased and floured 10 x 4 tube pan or 12 cup bundt pan and smooth surface with spatula. Bake in 350° oven 40 to 45 minutes or until toothpick inserted in center comes out clean. Before serving, dust with powdered sugar. (Texture is most evenly moist when prepared at least 8 hours ahead of serving.) Serve with Rum or Pumpkin Flavored Whipped Cream.

1 cup heavy cream
2 tbsp powdered sugar
1/2 tsp rum flavoring

RUM FLAVORED WHIPPED CREAM

Combine ingredients into bowl. Beat until stiff peaks just form.

1 cup heavy cream
2 tbsp powdered sugar
2 tbsp canned pumpkin
1/4 tsp pumpkin pie spice

PUMPKIN WHIPPED CREAM

Combine ingredients into bowl. Beat until stiff peaks just form.

1/2 cup shortening
1/2 cup sugar
2 eggs
1/2 cup corn syrup
1-1/2 cups sifted PRESTO®
1 tsp ginger
1 tsp cinnamon
1/2 cup water
1 tsp vanilla
1/2 cup nuts chopped

GINGERBREAD CAKE

Cream shortening, add sugar gradually. Add eggs one at a time, beating well after each addition. Mix in corn syrup. Add PRESTO® sifted with spices alternately with water to which vanilla has been added. Fold in chopped nuts. Put in well greased square pan 8x8x2 inches and bake in 350° oven for 40 to 50 minutes. When cool frost with Lemon or Orange Frosting.

1/2 cup shortening
1 cup sugar
3 egg yolks
2 cups sifted PRESTO®
1 tsp vanilla or orange flavoring
3/4 cup milk

GOLD CAKE

Cream shortening, add sugar gradually. Add egg yolks one at a time, beating well after each addition. Add sifted PRESTO® alternately with milk to which flavoring has been added. Bake in greased loaf pan, 9x5x3 inches in 350° oven for 50 to 60 minutes. Frost with Lemon or Orange Frosting.

3/4 cup shortening
1-1/4 cups sugar
9 egg yolks
2-3/4 cups sifted PRESTO®
1 cup milk
1 tsp lemon flavoring

GOLD LAYER CAKE

Cream shortening, add sugar gradually. Add egg yolks which have been beaten until thick and lemon colored. Add sifted PRESTO® alternately with milk to which flavoring has been added. Bake in three greased layer cake pans 8 inches in diameter in 350° oven for 25 to 35 minutes. Spread Lemon Frosting between layers and on top of cake.

3 cups sifted PRESTO®
1 cup margarine
2 tsp hot water
1-3/4 cups granulated sugar
3/4 cup milk
2 tsp vanilla
4 eggs, unbeaten

GOLDEN FEATHER CAKE

Sift and measure PRESTO®. Blend hot water and margarine in large bowl; sift in PRESTO® and sugar. Add milk, vanilla and 2 of the eggs. Beat 300 strokes with spoon or 2 minutes on medium speed of electric beater. Add remaining 2 eggs; beat 2 minutes. Turn into a greased and floured 9-inch bundt pan. Bake in 350° oven 1 hour or until done. Cool in pan on wire rack 10 to 15 minutes. Remove from pan; frost if desired.

HAMBURGER PIE

Saute ground beef and onion until brown. Drain. Stir soup and mushrooms into beef and onion mixture. Pour into ungreased 10 1/2 inch glass pie plate or 2 quart casserole. Combine PRESTO[®], milk and egg. Stir in cheese. Pour over ground beef mixture and bake in 400° oven for 30 minutes or until golden brown. Makes 8 servings.

1-1/2 lbs. ground beef
1 medium onion, chopped (about 1 cup)
1 can cream of mushroom soup (10 3/4 oz.)
1 can sliced mushrooms, drained (6 oz.)
1 1/2 cups unsifted PRESTO[®]
1 cup milk
1 egg
1/2 cup shredded cheddar cheese

SFINGE

Mix together ricotta cheese, PRESTO[®], sugar, eggs and vanilla. Pour corn oil into heavy, sturdy, flat bottomed 3-quart saucepan or deep fryer, filling no more than 1/3 full. Heat over medium heat to 375°. Carefully drop dough by 1/2 teaspoonfuls, 1 layer at a time into corn oil. Fry about 1 to 2 minutes or until well browned. Drain on paper towel. Sprinkle with confectioners' sugar. Makes 6 dozen.

1-1/2 lbs. ricotta cheese
2 cups PRESTO[®]
1/4 cup sugar
2 eggs, slightly beaten
1 tsp vanilla
1 quart corn oil
confectioners' sugar

SOPAIPILLAS

Place PRESTO[®] in medium bowl. With pastry blender or 2 knives, cut in margarine until fine crumbs form. With fork, gradually stir in water. (Dough will be crumbly.) Turn dough onto floured surface, knead into smooth ball. Divide dough in half; let stand 10 minutes. Roll each half into 12x12 inch square. Cut into 2-inch squares. Pour corn oil into heavy 3-quart saucepan, filling 1/3 full. Heat over medium high heat to 375°. Add dough squares, a few at a time. Fry, turning once, 2 minutes, or until golden brown. Drain on paper towels. Serve with honey. Makes 36 pieces.

2 cups unsifted PRESTO[®]
2 tbsp margarine
2/3 cup luke warm water
1 quart corn oil
Honey

WAFFLES OR PANCAKES

Stir with wire whisk until blended. Bake in hot waffle iron until steaming stops or on hot griddle until edges are dry. Turn, cook until golden. Makes 8 waffles or 18 medium pancakes. For thicker pancakes, reduce milk to 1 1/4 cups. NOTE: Batter may be stored in tightly covered container in refrigerator for several days.

2 cups unsifted PRESTO[®]
2 tbsp sugar
1 1/3 cups milk
2 eggs, slightly beaten
1/4 cup oil

FILLINGS & FROSTINGS

BUTTERSCOTCH FILLING

Mix sugar and flour together, add boiling water slowly and cook over low heat until thickened, stirring constantly. Put in double boiler, add egg yolk, and cook two minutes. When cold add vanilla and nut meats. Nuts may be omitted if desired.

1 cup brown sugar
5 tbsp PRESTO[®]
1 cup boiling water
1 egg yolk, beaten
3 tbsp butter
1/2 tsp vanilla
1/2 cup chopped walnuts
or pecans

CHOCOLATE FILLING

Add 2 squares of unsweetened chocolate cut into small pieces to 2 cups heated milk and proceed as for Cream Custard Filling. Use vanilla flavor only.

APRICOT ORANGE COBLER

1 (1-pound, 14 ounce)
can apricot halves
3/4 cup orange sections
1/2 tsp grated orange rind
1/4 cup sugar
2 tbsp corn starch

TOPPING:

1 cup sifted PRESTO®
1/3 cup light cream
or milk
2 tbsp margarine, melted
2 tsp sugar

Drain apricot halves, reserving syrup. Arrange apricot halves and orange sections in bottom of 8x8x2 inch baking dish. Sprinkle with orange rind. Combine 1/4 cup sugar and corn starch in medium saucepan. Stir in reserved syrup. Cook over medium heat, stirring constantly, until mixture comes to a boil and boils 1 minute. Pour corn starch mixture over fruit. Heat in 400° oven while preparing biscuit topping. Combine PRESTO®, cream and margarine. Stir just until moistened. Drop by tbsp onto hot fruit. Sprinkle with 2 tsp sugar. Continue baking 20 to 25 minutes or until golden. Serve warm with ice cream.

BUNUELOS

1-1/2 cups unsifted
PRESTO®
1 tbsp sugar
2 tbsp margarine
Cinnamon-sugar
1 egg
1/3 cup milk
1 quart corn oil

In medium bowl, stir together PRESTO® and sugar. With pastry blender or 2 knives, cut in margarine until fine crumbs form. In small bowl, lightly beat egg and milk. Pour into flour mixture, stir until mixture forms a ball. Turn dough out onto board and knead lightly 2 minutes or until smooth. Shape into 1-inch balls; let rest 15 minutes. On lightly floured board, roll each ball into very thin rounds, 4-inches in diameter. Cut hole in center with 1/2-inch round cutter. Place in single layer on waxed paper until ready to cook. Pour corn oil into heavy 3-quart saucepan, filling no more than 1/3 full. Heat over medium-high heat to 375°. Add rounds, 2 at a time. Cook 1 minute, turning once or until golden brown. Drain on paper towels. Sprinkle with cinnamon sugar. Makes 30.

DOUGHNUTS

3/4 cup sugar
2 1/2 tbsp shortening
2 eggs
1 cup milk
4 cups sifted PRESTO®
(about)
1/4 tsp nutmeg
1/2 tsp cinnamon

Cream shortening and sugar, add eggs well beaten. Into this stir milk gradually, then sifted PRESTO® and spices. If too thin to roll, add more PRESTO®, but keep as soft as possible. Pat or roll lightly to 1/4 inch thickness. Shape with doughnut cutter and fry in deep fat until golden brown. The fat should be at 360° to 370° degrees. (Small cubes of bread brown in 1 minute.)

DUMPLINGS

1 cup sifted PRESTO®
1 egg
milk

Measure PRESTO® into a bowl. Break the egg into a measuring cup and add enough milk to equal 1/2 cup. Beat the egg and milk together and stir into PRESTO®. Drop by spoonfuls onto boiling stew. Cover and cook 10 minutes. Makes 10 medium sized dumplings.

HAMENTASHEN

4 eggs, slightly beaten
3/4 cup corn oil
3/4 cup sugar
Grated rind of 1 orange
5 cups sifted PRESTO®
Lekvar or applebutter

Combine slightly beaten eggs, corn oil, sugar and orange rind. Beat until mixture is fluffy and thick. Gently stir in PRESTO®. Chill about 1-1/2 hours or until firm. Divide dough into quarters. Roll out each on floured board or cloth to 1/8-inch thickness. Cut into 2-1/2 or 3-inch circles and place on greased cookie sheet. Spoon 1 tbsp lekvar into center of each. Form tricorns, bringing up edges of dough almost to center and making three seams. (Some filling should show in center.) Pinch seams together tightly. Bake in 350° oven for 15 to 20 minutes or until golden brown. Makes about 6 dozen 2-1/2 inch or 4 3-inch cookies.

JOHNNY CAKE

Add cornmeal and sugar to sifted PRESTO[®], then add milk, beaten egg and melted butter. Bake in shallow greased pan, 11x7x1-1/2 inches, in 450° oven for 15 to 20 minutes.

2 cups sifted PRESTO[®]
1-1/2 cups cornmeal
2 tbsp sugar
2 cups milk
1 egg
3 tbsp butter, melted

MARBLE LOAF CAKE

Cream shortening, add sugar gradually. Add eggs one at a time, beating well after each addition. Add sifted PRESTO[®] alternately with milk to which vanilla has been added. Divide batter in half and to one portion add 2 squares chocolate, melted and cooled. Put mixtures in greased loaf pan 9x5x3 inches, alternately by tablespoons and bake in 350° oven for 50 to 60 minutes. Frost with Uncooked Chocolate Frosting.

1/2 cup shortening
3/4 cup sugar
2 eggs
1 tsp vanilla
2 cups sifted PRESTO[®]
3/4 cup milk
2 squares unsweetened
chocolate, melted

MOCK POUND CAKE

Blend butter and cream cheese in mixing bowl. Gradually add sugar; beat until well mixed. Add eggs, 1 at a time, blending until smooth. Add vanilla. Stir in sifted PRESTO[®] alternately with milk, beginning and ending with flour and mixing until smooth after each addition. Pour into greased and floured 10x4 inch tube pan or 12 cup bundt pan. Bake in 350° oven 40-45 minutes or until cake tests done.

1/2 cup unsalted butter
1 (8 oz. pkg) cream cheese
1-1/2 cups sugar
3 eggs, beaten
2 cups sifted PRESTO[®]
3/4 cup milk
1 tsp vanilla

CHOCOLATE MOCK POUND CAKE

Follow recipe for Mock Pound Cake, stirring in 2 ounces unsweetened chocolate, melted before pouring batter into tube pan.

RAISIN MOCK POUND CAKE

Follow recipe for Mock Pound Cake adding 1 cup raisins after last addition of flour. Bake in 10x4 inch tube pan or 2-9x5x3 inch loaf pans.

NUT SPICE CAKE

Cream shortening, add sugar gradually. Add eggs one at a time, beating well after each addition. Blend in molasses. Add PRESTO[®], sifted with spices, alternately with milk. Add raisins and nuts sprinkled with flour. Bake in well greased loaf pan, 9x5x3 inches in 350° oven about 1 hour.

1/2 cup shortening
1 cup brown sugar
2 eggs
1/2 cup molasses
3 cups sifted PRESTO[®]
1 tsp cinnamon
1/2 tsp cloves
1/4 tsp nutmeg
2/3 cup milk
1/2 cup raisins
1/2 cup nuts, chopped

ONE EGG CAKE

Cream shortening, add sugar gradually. Add egg and mix well. Add sifted PRESTO[®] alternately with milk to which flavoring has been added. Put in greased shallow pan, 11x7x1-1/2 inches and bake in 350° oven about 25 minutes. When cool spread with current jelly or frost with Uncooked Chocolate Frosting.

1/4 cup shortening
3/4 cup sugar
1 egg
1-3/4 cups sifted PRESTO[®]
1/2 cup milk
1 tsp vanilla or lemon
flavoring

ORANGE COFFEE CAKE

2 1/2 cups sifted PRESTO®
3/4 cup sugar
1/3 cup margarine, softened
2 eggs, beaten
3/4 cup orange juice
TOPPING:
1/2 cup brown sugar,
firmly packed
1 1/2 tsp cinnamon
1 1/2 tbsp grated orange
rind
1/3 cup chopped nuts
2 tbsp margarine, softened

Combine PRESTO® and sugar. Cut in 1/3 cup margarine until mixture becomes crumbly. Add beaten eggs and orange juice. Stir in just enough to blend. Pour batter into 8x8x2 greased and floured cake pan. Combine brown sugar, cinnamon, orange rind, chopped nuts, and softened margarine. Sprinkle over cake batter. Bake in 350° oven for 30 minutes or until cake tester comes out clean. Serve warm.

PEANUT BUTTER CRUMB CAKE

1/3 cup shortening
3/4 cup brown sugar
1 egg
1-1/2 cups sifted PRESTO®
1/2 tsp cinnamon
1/4 tsp nutmeg
1/2 cup milk
1 tsp vanilla
TOPPING:
1/4 cup peanut butter
1 tbsp butter
1/2 cup sugar

Cream shortening, add sugar gradually. Add egg and beat well. Add PRESTO® sifted with spices alternately with milk to which vanilla has been added. Pour into greased shallow pan, 11x7x1-1/2 inches. Mix peanut butter, butter and sugar until it becomes granular. Sprinkle with topping and bake in 350° oven for 30 to 35 minutes.

PINEAPPLE SPICE CAKE

1/2 cup shortening
1 cup sugar
2 eggs
1-3/4 cups sifted PRESTO®
1 tsp cinnamon
1/2 tsp cloves
1 tbsp cocoa
1 cup crushed
canned pineapple
1 tsp vanilla
1/2 cup raisins
1/2 cup nuts, chopped

Cream shortening, add sugar gradually. Add eggs one at a time, beating well after each addition. Add PRESTO® sifted with spices and cocoa alternately with pineapple to which vanilla has been added. Fold in nuts and raisins sprinkled with PRESTO®. Bake in well greased square pan, 8x8x2 inches in 350° oven for 30 to 35 minutes. Frost with Butter Frosting.

POUND CAKE

3 cups sifted PRESTO®
1 lb. margarine
2 cups sugar
6 eggs
3/4 cup milk
1 tsp vanilla

Grease one 10-inch tube pan. Preheat oven to 350°. Place 2 cups sugar into softened margarine, mix well. Add eggs and beat until thoroughly combined. Add milk and vanilla and mix well. Mix in PRESTO® until ingredients are thoroughly combined. Beat for 20 minutes and pour into pan. Bake for 1 hour and 15 minutes.

PRESTO® WALNUT CAKE

1/4 cup shortening
1 1/4 cups sugar
2 whole eggs and 1 yolk
2 cups sifted PRESTO®
3/4 cup milk
2 tbsp sherry
1 tsp vanilla
1 cup walnuts, chopped

Cream shortening, add sugar gradually. Add eggs and egg yolk one at a time, beating well after each addition. Add sifted PRESTO® alternately with milk to which the flavorings have been added. Fold in walnuts. Put in well greased loaf or tube pan and bake in moderate oven, 350° about 1 hour. Frost with Seven Minute Frosting and decorate with walnut halves.

LEMON BREAD

Grease 9x5x3 inch loaf pan. Stir together PRESTO[®], wheat germ and lemon rind. Combine lemon juice and water. Mix together margarine and sugar until well blended. Add eggs, one at a time, beat until mixture is light and creamy. Stir in flour mixture, alternately with lemon juice mixture, beginning and ending with flour mixture. Pour into prepared pan and bake in 350° oven for about 1 hour .

3 cups unsifted PRESTO[®]
1/2 cup wheat germ
2 1/2 tbsp finely shredded
lemon rind
1/3 cup lemon juice
2/3 cup water
1/2 cup margarine
1 cup sugar
2 eggs

OAT NUT BREAD

Mix sifted PRESTO[®] and sugar. Cut in shortening with pastry blender or tips of fingers. Add oats and nuts and stir in well beaten egg and milk. (Do not beat). Put in well greased loaf pan, 9x5x3 inches and bake in 350° oven about 1 hour.

3 cups sifted PRESTO[®]
3/4 cup brown sugar
1/4 cup shortening
1 cup oats
1/2 cup chopped nuts
1 egg, well beaten
1-1/2 cups milk

ORANGE NUT BREAD

Mix sifted PRESTO[®], sugar and nuts together. Add well beaten egg. Fold in fruit juices mixed with grated rinds and melted butter. Mix well and put in well greased loaf pan 9x5x3 inches and bake in 350° oven 50 to 60 minutes.

2 cups sifted PRESTO[®]
3/4 cup sugar
1/2 cup chopped walnuts
1 egg, beaten
3/4 cup orange juice
Grated rind of 1 orange
Juice of half a lemon
Grated rind of half a
lemon
3 tbs butter melted

WALNUT BREAD

Cream shortening, add sugar gradually. Add eggs one at a time beating well after each addition. Add sifted PRESTO[®] alternately with milk to which the vanilla has been added. Fold in walnuts. Put in well greased loaf pan and bake in moderate oven 350° about 1 hour.

1/3 cup shortening
1 cup sugar
3 eggs
2 cups sifted PRESTO[®]
1/3 cup milk
1/2 tsp vanilla
1 cup walnuts, chopped
fine

ZUCCHINI BREAD

Cream margarine and sugar together. Beat in the eggs. Add the sifted PRESTO and spices and mix until well blended. Stir in grated zucchini and walnuts. Pour batter into greased and floured 9x5x3 loaf pan. Bake in 350° oven for 55 minutes or until tests done.

1/2 cup unsalted butter or
margarine, softened
1 cup brown sugar,
packed
2 eggs
2 cups sifted PRESTO[®]
1 tsp each: cinnamon,
ginger, cloves
1 1/2 cups grated zucchini
1/2 cup chopped walnuts

SPECIALTIES

APPLE FRITTERS

Sift PRESTO[®], add milk gradually. Add well beaten egg. Mix to make smooth batter. Pare and core two medium sized apples, cut in slices, sprinkle with powdered sugar and dip in batter. Drop apple, covered with batter in hot, deep fat, 360° - 370° degrees and fry until golden brown.

1 1/3 cups sifted
PRESTO[®]
1 egg
2/3 cup milk
2 apples
powdered sugar

5 tbsp cornstarch
1 cup sugar
1/8 tsp salt
1-1/2 cups boiling water
1 tbsp butter
3 tbsp lemon juice
Grated rind of 1 lemon
2 egg yolks, beaten
Baked Pie Shell
Meringue

2 egg whites
2 tbsp confectioner's or
granulated sugar
1 tsp vanilla or
1/2 tsp lemon juice

2 cups canned or
cooked pumpkin
3 eggs
1 cup brown sugar
1/4 tsp salt
1/2 tsp nutmeg
1/2 tsp ginger
1/8 tsp allspice
1/2 tsp cinnamon
3 cups scalded milk

LEMON MERINGUE PIE

Mix cornstarch with sugar and salt; slowly add boiling water and cook in double boiler, stirring constantly until thick. Cool slightly and add re-maining ingredients. Pour in baked Pie Shell, cover with Meringue and brown in 300° oven.

MERINGUE

Beat egg whites until stiff, add sugar slowly and continue beating. Add flavoring and spread with spatula evenly. Bake in 300° oven for 15 minutes or until delicate brown.

PUMPKIN PIE

To the cooked or canned pumpkin, add egg yolks well beaten, sugar, salt and spices. Add scalded milk and fold in stiffly beaten egg whites. Line pie plate with pastry, pour in pumpkin mixture and bake in 450° oven 10 minutes, then reduce oven to 325° and bake about 50 minutes.

BREADS

1/3 cup shortening
2/3 cup sugar
2 eggs
1 cup mashed, ripe
bananas
1-3/4 cups sifted
PRESTO®
1/2 cup chopped nuts

BANANA BREAD

Cream together shortening and sugar. Add the eggs and banana and beat well. Add PRESTO®, again beating well. Stir in nuts. Bake at 350° in greased 9x5 inch loaf pan for about 50 minutes or in a 8x4 inch loaf pan for about 1 hour.

5 cups unsifted
PRESTO®
1 tsp baking soda
2 cups currants, golden
raisins and diced
apricots
1/4 cup sugar
1/8 tsp cardamon or
coriander (optional)
1/4 cup butter or
margarine
1 egg
1 3/4 cup buttermilk

IRISH SODA BREAD

Combine in a large bowl: PRESTO®, baking soda, sugar and spice (if desired). Cut in butter or margarine until crumbly. Mix in dried fruits. Beat the egg lightly and mix it with the buttermilk; add the milk mixture little-by-little to the dry ingredients and stir until blended. On a floured board, knead the dough for about 3 minutes until it's smooth. You may choose to add a little more flour during the kneading. Divide the dough in half, and shape each into a round loaf. Place each loaf in an 8-inch cake or pie pan and then press down on it until the dough fills the pan. (Grease and flour pans for less resistance when removing the bread after baking.) Cut crosses - 1/2 inch deep - on the tops of the loaves. Bake at 375° for 40 minutes. Makes 2 loaves.

QUICK CHOCOLATE CAKE

Grease 2 (8-inch) layer cake pans and line bottoms with waxed paper. Sift PRESTO[®], sugar, cocoa and baking soda together. Stir margarine to soften. Sift dry ingredients over margarine. Add milk and vanilla. Stir until dry ingredients are completely moistened, then beat 1 minute with medium speed of electric mixer, scraping bowl and beaters often. Add eggs. Beat 1-1/2 minutes with medium speed of electric mixer. Pour into prepared pans. Bake in 350° oven for 40 to 45 minutes or until cake springs back when touched lightly with finger.

2-1/4 cups sifted PRESTO[®]
1-1/4 cups sugar
1/2 cup cocoa
1/2 tsp baking soda
2/3 cup margarine
1 cup milk
1-1/2 tsp vanilla
2 eggs

QUICK MIX LAYER CAKE

Grease 2 (9-inch) layer cake pans. Line bottoms with waxed paper. Stir margarine to soften. Sift PRESTO[®] and sugar together over margarine. Add 3/4 cup milk; mix until all flour mixture is dampened. Beat 2 minutes with medium speed of electric mixer. Add eggs, 2 tbsp milk and vanilla. Beat 1 minute with medium speed. Pour into prepared pans. Bake in 350° oven for 30 to 35 minutes or until cake springs back when lightly touched with finger. Frost as desired.

2-1/2 cups sifted PRESTO[®]
1/2 cup margarine
1-1/2 cups sugar
3/4 cup milk
2 eggs
2 tbsp milk
1 tsp vanilla

SHAKER LOAF CAKE

Grease and flour one 9x5x3 inch loaf pan. Put eggs and sugar into a 2-quart juice shaker. Cover tightly, shake vigorously 50 times, holding top and bottom of shaker securely. Add vanilla and heavy cream. Cover, shake 20 times. Add PRESTO[®], cover and shake 20 times. Pour into prepared pan. Bake in 350° oven about 50 minutes or until cake springs back when touched lightly with finger. Cool. Remove from pan.

2 eggs
3/4 cup sugar
1/2 tsp vanilla
1 cup heavy cream
1-1/2 cups unsifted PRESTO[®]

SHAKER SPICE CAKE

Follow Shaker Loaf Cake recipe, adding 1/2 tsp nutmeg, 1/2 tsp cinnamon and 1/4 tsp ground cloves with eggs and sugar.

SHORTCUT COFFEE CAKE

Melt 1/4 cup margarine in 8-inch layer cake pan. Stir in sugar thoroughly with fork. Put PRESTO[®] on top of sugar mixture. Break egg into measuring cup; stir in enough milk to make 3/4 cup. Pour into cake pan. Stir until flour disappears. Bake in 350° oven 25 minutes. Spread hot cake with 1 tbsp margarine. Sprinkle with cinnamon sugar and nuts; then 1 tbsp milk. Bake 5 minutes longer. Serve warm.

1/4 cup margarine
1/3 cup sugar
1 cup plus 2 tbsp unsifted PRESTO[®]
1 egg
Milk
1 tbsp margarine
cinnamon sugar
chopped nuts
1 tbsp milk

SILVER CAKE

Cream shortening, add sugar gradually. Add unbeaten egg whites one at a time, beating well after each addition. Add sifted PRESTO[®] alternately with milk to which vanilla has been added. Put in well greased square pan, 8x8x2 inches and bake in 350° oven for 35 to 40 minutes.

1/2 cup shortening
1 cup sugar
3 egg whites
2 cups sifted PRESTO[®]
3/4 cup milk
1 tsp vanilla

SOFT GINGERBREAD

Cream shortening, add sugar gradually. Add egg and beat well. Blend in molasses and water. Add PRESTO[®] sifted with spices and mix well. Bake in greased shallow pan, 11x7x1-1/2 inches in 350° oven for about 30 minutes.

1/4 cup shortening
1/4 cup sugar
1 egg
1/2 cup molasses
1/2 cup hot water
1-3/4 cups sifted PRESTO[®]
1 tsp cinnamon
1/2 tsp cloves
1 tsp ginger

1/3 cup sugar
1/3 cup brown sugar,
packed firmly
1/2 cup chopped nuts
1 tsp cinnamon
1/2 tsp baking soda
1 cup sour cream
1 cup margarine
1 cup sugar
3 eggs
3-1/2 cups sifted
PRESTO®

SOUR CREAM COFFEE CAKE

Grease 1 (10-inch) tube pan. Combine 1/3 cup sugar, brown sugar, nuts and cinnamon. Stir baking soda into sour cream. Set aside both mixtures. Blend margarine and 1 cup sugar. Add eggs, 1 at a time, blending until smooth. Stir in PRESTO® alternately with sour cream mixture, beginning and ending with flour and mixing until smooth after each addition. Pour half the batter into prepared pan, spreading batter evenly. Sprinkle with half the sugar mixture. Repeat with remaining batter and sugar mixture. Bake in 350° oven about 50 minutes or until cake springs back when touched lightly with finger.

2/3 cup shortening
1-1/4 cups sugar
3 eggs
3 cups sifted PRESTO®
1 tsp cinnamon
1/4 tsp nutmeg
1/4 tsp allspice
1 cup milk
1 tsp vanilla
3 tbsp cocoa
3 tbsp cold water

SPANISH THREE LAYER CAKE

Cream shortening, add sugar gradually. Add eggs one at a time, beating well after each addition. Add PRESTO® sifted with spices alternately with milk to which vanilla has been added. Divide batter into thirds. To one third add cocoa that has been dissolved in cold water. Put batters in three greased layer cake pans, 8 inches in diameter and bake in 350° oven 25 to 30 minutes. When cool, place dark layer in center and fill with Prune Almond Filling. Frost with Cocoa-Coffee Frosting.

1/2 cup shortening
1 cup sugar
2 eggs
1/2 cup molasses
2-1/2 cups sifted
PRESTO®
1 tsp cinnamon
1/2 tsp cloves
1/2 tsp ginger
1/4 tsp nutmeg
1 cup hot water
1/2 cup raisins

SPICE CAKES

Cream shortening, add sugar gradually. Add eggs one at a time, beating well after each addition. Blend in molasses. Add PRESTO® sifted with spices alternately with hot water. Fold in raisins sprinkled with flour. Put in well greased muffin pans and bake in 350° oven 15 to 20 minutes. Frost as desired.

3 eggs, separated
1 cup sugar
2/3 cup cold water
1 tsp vanilla or grated
lemon rind
1 cup sifted PRESTO®

SPONGE CAKE

Beat egg whites until foamy. Gradually add 1/2 cup sugar, beating until mixture forms soft peaks when beater is raised. Set aside. Beat egg yolks, gradually add remaining 1/2 cup sugar; beat until mixture is thick and lemon colored. Add water and flavoring, then PRESTO®, stirring until batter is smooth. Fold in egg white mixture. Pour into ungreased 9 x 3-1/2 inch tube pan. Bake in 300° oven about 60 minutes or until cake springs back when touched lightly with finger. Immediately invert pan over funnel or bottle. When cake is cool, remove from pan.

2 cups sifted PRESTO®
2 tsp sugar
1/4 cup margarine,
softened
2/3 cup milk
3 cups sweetened fresh or
frozen strawberries

STRAWBERRY SHORTCAKE

Mix sifted PRESTO® and sugar together. Cut in margarine until mixture is crumbly. Add milk, mixing to a soft dough. Divide dough in half on floured surface. Roll out each half to form an 8 inch circle. Place one circle in a greased and floured 8 inch round cake pan, brush with melted butter, and place second circle on top. Bake in 450° oven for 15 minutes. Remove from pan and cool. Split circles of shortcake and spread fruit between layers and on top. Serve with whipped cream.

NOTE: Individual shortcakes may be made using the same recipe. Pat the dough to 1/2 inch thickness and cut into rounds with a 2 1/2 - 3 inch biscuit cutter. Place on greased baking sheet and proceed as above.

CREAMY FILLING

Combine sugar, corn starch and salt in top of double boiler. Gradually add milk, stirring until smooth. Cook over boiling water, stirring constantly, until mixture thickens. Cover and continue cooking 10 minutes, stirring occasionally. Blend a little hot mixture into beaten egg, then stir into re-remaining hot mixture in top of double boiler. Cook over boiling water 2 minutes, stirring constantly. Remove from heat. Stir in vanilla. Chill.

1/4 cup sugar
1-1/2 tbsp cornstarch
1/4 tsp salt
1 cup milk
1 egg, beaten
1 tsp vanilla

THIN CHOCOLATE FROSTING

Melt margarine and chocolate in top of double boiler over boiling water. Stir in hot water. Remove from boiling water. Stir in confectioner's sugar. Place over boiling water and beat 1 to 2 minutes or until smooth and glossy. Cool slightly before pouring on cake.

1 tbsp margarine
1 ounce unsweetened
chocolate
2 tbsp hot water
3/4 cup sifted
confectioner's sugar

BUTTERSCOTCH PIE

Heat one cup milk with sugar until well dissolved. Add well beaten egg yolks and cook 2 to 3 minutes. Stir in cornstarch which has been dissolved with other half of milk and cook in double boiler until thick, stirring constantly. Remove from heat and add butter. When cool, pour in baked Pie Shell. Cover with Meringue.

1-1/2 cups milk
1 cup brown sugar
2 tbsp cornstarch
2 egg yolks
2 tbsp butter
Baked Pie Shell
Meringue

CHOCOLATE PIE

Melt chocolate in double boiler, add milk and when hot add sugar, salt, slightly beaten egg yolks and dissolved cornstarch. Cook until thickened. Cool, add vanilla, pour in baked Pie Shell, cover with meringue made from the three egg whites and bake in 300° oven until light brown.

2 squares unsweetened
chocolate
2 cups milk
1 cup sugar
1/4 tsp salt
1/4 cup cornstarch
dissolved in 2 tbsp water
3 egg yolks
1 tsp vanilla
Baked Pie Shell
Meringue

FRESH CHERRY TARTS

Mix flour, sugar and salt together in top of double boiler. Add boiling water slowly, stirring constantly. Add butter and cook until thick and smooth. Add well beaten egg yolks and cook two minutes more. Remove from heat, add lemon juice and cherries, mixing well. Fill baked Tart Shells with mixture and cover with Meringue made from the two whites of eggs. Bake in slow oven 300° 20 minutes or until a golden brown.

4 tbsp flour
2/3 cup sugar
1/4 tsp salt
1 cup boiling water
2 tbsp butter
2 eggs, separated
2 tbsp lemon juice
1 cup pitted, fresh cherries
Baked Tart Shells
Meringue

FRESH STRAWBERRY AND PINEAPPLE PIE

Combine strawberries and pineapple and add enough sugar to taste. Put in baked Pie Shell. Just before serving time, cover with sweetened, flavored whipped cream.

3 cups strawberries
washed & hulled
1 cup fresh pineapple cut
in small pieces
1 cup cream, whipped
sweetened & flavored
Baked Pie Shell

PIES & TARTS

COLD WATER PASTRY

2 cups sifted PRESTO®
2/3 cup shortening
3 to 4 tbsp cold water

Sift PRESTO® and work in shortening with pastry blender or 2 knives. Add cold water and cut dough with blender until mixture will hold together. Sprinkle a little sugar on dough before rolling. (This avoids the breaking of the crust while transferring the dough from the board to pie plate and also imparts a very excellent flavor.) If the dough is chilled, it is not necessary.

HOT WATER PASTRY

1/4 cup boiling water
1/2 cup shortening
1-1/2 cups PRESTO®

Gradually pour boiling water over slightly softened shortening and beat until creamy. Cool slightly and sift in PRESTO®. Mix to a soft dough with a pastry blender or fork. Cover with wax paper and chill thoroughly. Roll thin on slightly floured board. This pastry can be made a day ahead and kept in the refrigerator.

PIE SHELL

Line an 8-inch pie plate with either Hot Water or Cold Water Pastry. Prick with fork in center and lower edges. Flute upper edges and moisten with milk. Bake in 450° oven about 15 minutes or until lightly browned.

TART SHELLS

Roll either Hot Water or Cold Water Pastry (above) to 1/8 inch thickness. Invert tart or muffin pans and cover with pastry, trimming edges. Prick with fork. Bake in hot oven 450° about 15 minutes or until lightly browned.

APPLE PIE

2 cups sliced sour apples
1/2 to 2/3 cup sugar
2 tsp butter
1 tsp cinnamon or nutmeg

Line an 8-inch pie plate with pastry and fill with sliced apples which have been thoroughly mixed with sugar and cinnamon. Add butter in small pieces. Cover with upper pastry and bake in 400° oven about 45 minutes.

BERRY PIE

(RASPBERRY, BLUEBERRY OR BLACKBERRY)

1 qt berries
2 to 3 tbsps PRESTO®
1/2 to 3/4 cup sugar

Line pie plate with pastry, fill with berries sprinkled with PRESTO®, sprinkle with sugar, and cover with pastry. Bake in moderate oven 400° about 45 minutes.

BOSTON CREAM PIE

2 eggs
1/2 cup sugar
1/2 tsp vanilla
1 cup sifted PRESTO®
1/3 cup heavy cream
1 recipe Creamy Filling
1 recipe Thin Chocolate Frosting

Grease one 8-inch layer cake pan; line bottom with waxed paper. Beat eggs until thick and lemon colored. Add sugar and vanilla; beat until light and fluffy. Stir in sifted PRESTO® alternately with cream, adding PRESTO® about 1/2 cup at a time and mixing batter until smooth after each addition. Pour into prepared pan. Bake in 325° oven 25 to 30 minutes or until cake springs back when touched lightly with finger. Cool completely before assembling. Beat chilled Creamy Filling just until smooth. Split cake layer in half horizontally. Spread one half with Creamy Filling. Top with second half. Pour Thin Chocolate Frosting over top of cake, letting some drip down the sides.

SUNSHINE CAKE

Cook sugar in water until it spins a long thread when dropped from the end of spoon. Beat egg whites until stiff and add cooked sugar and water mixture slowly. Cool. Beat egg yolks until light and lemon colored. Add them to egg white mixture. Fold in sifted PRESTO[®] and flavoring. Bake in ungreased tube pan 9 x 3-1/2 inches in 300° oven about 1 hour. Remove baked cake from oven. Turn the pan upside down on wire rack. Do not remove cake from pan while warm. When cake is cool use a thin knife to cut away clinging cake from pan. Frost as desired.

6 eggs, separated
1 cup sugar
1/2 cup water
1 cup sifted PRESTO[®]
1 tsp flavoring or rind and
juice from 1 lemon

THREE LAYER CAKE

Cream shortening, add sugar gradually. Add eggs and egg yolk one at a time, beating well after each addition. Add sifted PRESTO[®] alternately with milk to which flavorings have been added. Put in three greased layer cake pans, 8 inches in diameter, and bake in 350° oven for 25 to 30 minutes. Frost as desired.

2/3 cup shortening
1-1/4 cups sugar
3 eggs and 1 egg yolk
3 cups sifted PRESTO[®]
1 cup milk
1 tsp vanilla
1/2 tsp almond flavoring

THREE LAYER FUDGE CAKE

Cream shortening, add sugar gradually. Add eggs one at a time, beating well after each addition. Add chocolate that has been melted and blended with coffee and cooled. Add sifted PRESTO[®] alternately with milk to which soda and vanilla have been added. Fold in nuts. Bake in three greased layer cake pans, 8 inches in diameter, and bake in 350° oven 25 to 35 minutes. Fill with Peppermint Filling and frost with Uncooked Chocolate Frosting.

1/2 cup shortening
1-1/2 cups sugar
3 eggs
4 squares unsweetened
chocolate, melted
2/3 cup strong coffee
3 cups sifted PRESTO[®]
3/4 cup sour milk
1/2 tsp baking soda
1 tsp vanilla
3/4 cup walnuts,
chopped

YELLOW CAKE

Grease and lightly flour two 9-inch layer cake pans. Blend margarine and sugar. Add eggs, 1 at a time, blending until smooth. Add vanilla and almond extract. Add sifted PRESTO[®] in 4 additions alternately with milk, beginning and ending with flour and mixing just until smooth. Pour into prepared pans. Bake in 350° oven 30 to 35 minutes.

3/4 cup margarine
1-1/3 cups sugar
3 eggs
1 tsp vanilla
1/2 tsp almond extract
3 cups sifted PRESTO[®]
1 cup milk

WHIPPED CREAM CAKE

Whip cream slightly, just enough to thicken. Fold in stiffly beaten egg whites. Add alternately to this the PRESTO[®] and sugar that have been sifted together and water to which vanilla has been added. Put in greased square pan, 8x8x2 inches and bake in 350° oven 35 to 40 minutes. Frost with Lemon Frosting. (This batter may be baked in 2 greased 8 inch layer cake pans at 350° for 25 to 30 minutes. When cold, put together with sweetened and flavored whipped cream. Sprinkle with toasted almonds.)

1/2 pint whipping cream
3 egg whites
2 cups sifted PRESTO[®]
1-1/2 cups sugar
1/2 cup cold water
1 tsp vanilla

1/2 cup shortening
1-1/4 cups sugar
4 egg whites
3 cups sifted PRESTO®
1 cup milk
1/2 tsp lemon flavoring

WHITE LAYER CAKE

Cream shortening, add sugar gradually. Add egg whites one at a time, beating well after each addition. Add sifted PRESTO® alternately with milk to which flavoring has been added. Bake in three well greased layer cake pans, 8 inches in diameter, in 350° oven for 25 to 35 minutes. Frost and fill as desired.

3/4 cup shortening
1-1/2 cups sugar
4 egg whites
3 cups sifted PRESTO®
1 cup milk
1 tsp vanilla
2 squares melted
unsweetened chocolate

WHITE MARBLE CAKE

Cream shortening, add sugar gradually. Add egg whites one at a time, beating well after each addition. Add sifted PRESTO® alternately with milk to which vanilla has been added. To one half of the batter add the chocolate that has been melted and cooled. Drop batters alternately by tablespoons into large greased tube pan, 9 inches in diameter 3-1/2 inches deep and bake in 350° oven 50 to 60 minutes. Frost with Uncooked Chocolate Frosting.

1/2 cup shortening
1 cup sugar
2 whole eggs
and 1 egg white
1-3/4 cups sifted
PRESTO®
2/3 cup milk
1 tsp vanilla
1 egg yolk

WHITE AND TAN CAKE

Cream shortening, add sugar gradually. Add eggs and egg white one at a time, beating well after each addition. Add sifted PRESTO® alternately with milk to which vanilla has been added. Pour 3/4 of batter in greased square pan, 8x8x2 inches. To the remaining batter add the egg yolk, molasses, spices, grated orange rind and raisins, sprinkled with flour. Mix well and spread over batter in pan. Bake in 350° oven 35 to 40 minutes. If desired, frost with Orange Frosting.

COOKIES, BARS & BROWNIES

1/4 cup butter or
margarine, melted
1 cup packed brown sugar
1 egg
1/2 tsp vanilla
1 cup sifted PRESTO®
3/4 cup chopped walnuts

BUTTERSCOTCH BROWNIES

Stir brown sugar into melted butter until dissolved. Add egg and vanilla and beat well. Add PRESTO®, mix until smooth. Stir in walnuts. Spread in greased 8x8x2 inch pan and bake 350° oven for 20 to 25 minutes. Cool and cut into 16 bars.

1/4 cup margarine
1/2 cup chunky peanut
butter
1 cup sugar
2 eggs, beaten
1 tsp vanilla
1 cup sifted PRESTO®
1 cup flaked coconut

CHEWY COCONUT PEANUT BARS

Grease one 9x9x2 inch pan. Blend margarine and peanut butter. Stir in sugar, beaten eggs and vanilla. Add sifted PRESTO® and beat to make a smooth dough. Fold in coconut. Spread evenly in prepared pan. Bake in 350° oven 30 to 35 minutes or until golden brown. Cool; cut into bars. Makes 24 bars.

1/4 cup shortening
1/2 cup sugar
1 egg
1-1/2 cups sifted
PRESTO®
1/2 milk
2 cups coconut
1 tbsp lemon juice

COCONUT COOKIES

Cream shortening, add sugar gradually. Drop in egg and beat well. Add sifted PRESTO® alternately with milk. Add lemon juice and coconut. Drop by teaspoonfuls on greased baking sheet and bake in 350° oven 15 to 20 minutes.

BRAN MUFFINS

Combine the bran and the PRESTO®. Beat egg, add to molasses and baking soda which have been stirred together. Beat slightly, pour into milk and melted shortening and then into dry ingredients. Beat well, turn into well greased muffin pans and bake in 375° oven 20 to 25 minutes.

1-1/2 cups sifted PRESTO®
1 cup bran
1 egg
1/3 cup molasses
1/2 tsp baking soda
3/4 cup milk
2 tbsp melted shortening

CINNAMON SHAKER MUFFINS

Prepare Shaker Muffin batter. Bake muffins 15 minutes. Meanwhile, melt 2 tbsp butter or margarine and mix 2 tbsp sugar with 1/2 tsp cinnamon. Brush muffins with melted butter and sprinkle generously with cinnamon-sugar mixture. Bake approximately 5 minutes longer.

CORNMEAL MUFFINS

Sift PRESTO® into large bowl. Add cornmeal and sugar and mix well. Make a well in center of dry ingredients. Blend together eggs, cooking oil and milk. Add to dry ingredients. Mix only until all dry particles are moist. Pour into muffin pans, filling 3/4 full. Bake in 375° oven for 18 minutes. Makes one dozen.

1 cup PRESTO®
1 cup cornmeal
1/2 cup sugar
2 eggs, beaten
1/2 cup cooking oil
1/2 cup milk

JELLY MUFFINS

Prepare Muffin batter. Fill greased muffin pans 1/3 full with batter, drop a tbsp of jelly or jam in center, cover with more batter and bake in 375° oven about 25 to 30 minutes.

BLUEBERRY MUFFINS

Prepare Shaker Muffin batter. Fold in 12 oz. can of blueberries, rinsed and drained or 1 cup of fresh blueberries. Proceed as for Shaker Muffins.

ORANGE MARMALADE MUFFINS

Sift PRESTO® and work in shortening with tips of fingers. Add beaten egg to milk and stir into PRESTO® and shortening. Add orange marmalade and mix well. Drop by tbsp into well greased muffin pans and bake in 375° oven 25 to 30 minutes.

2 cups sifted PRESTO®
1/4 cup shortening
1 cup milk
1 egg
3 tbsp orange marmalade

PINEAPPLE MUFFINS

Prepare Shaker Muffin batter, omitting milk and adding 1-1/8 cup undrained crushed pineapple. Bake in 375° oven 25 to 30 minutes.

SHAKER MUFFINS

Put egg & milk into 2 quart juice shaker. Cover tightly. Hold top and bottom securely and shake vigorously 20 times. Add oil, sugar and PRESTO®. Shake 20 times. Batter will be lumpy. Alternate Method: Mix together first four ingredients. Stir in flour. Fill greased muffin cups 2/3 full and bake in 400° oven for 15 to 20 minutes. Makes 12 muffins.

1 egg, beaten
1 cup milk
1/4 cup corn oil
1/4 cup sugar
2 cups unsifted PRESTO®

BISCUITS, CUP CAKES & MUFFINS

1/4 cup margarine
2 cups sifted PRESTO®
2/3 cup milk

QUICK BISCUITS

Cut margarine into sifted PRESTO® until coarse crumbs form. Add milk. Stir lightly and quickly with fork until flour mixture is moistened. Knead gently on floured board 1 minute. Roll out to 1/2 inch thickness. Cut with floured biscuit cutter or into squares with sharp knife. Place on greased cookie sheet. Bake in 450° oven 8 to 10 minutes or until golden brown. Makes 10 biscuits.

2 cups sifted PRESTO®
4 tbs shortening
1 egg
1/2 cup milk
FILLING:
1/2 cup brown sugar
4 tbs butter, softened
1/2 cup chopped nuts

BUTTERSCOTCH ROLLS

Work shortening into sifted PRESTO® with tips of fingers or pastry blender. Add milk, slowly mixing to a soft dough. Put on board sprinkled lightly with PRESTO® and pat or roll into oblong shape 1/4 inch thick. Spread with butter, sprinkle with brown sugar and nuts. Roll as for jelly roll. Cut into one inch pieces and put in well greased muffin pans. Bake in 450° oven for 15 minutes.

2 cups sifted PRESTO®
3 tbs shortening
3/4 cup sharp cheese,
grated
2/3 cup milk and water in
equal parts

CHEESE BISCUITS

Work shortening into sifted PRESTO® with tips of fingers or pastry blender, add grated cheese and liquid, slowly mixing to a soft dough. Place on board sprinkled with PRESTO®, pat or roll to about 3/4 inch thickness. Cut into rounds and place on greased baking sheet. Bake in 475° oven 10 to 12 minutes.

2 cups sifted PRESTO®
3 tbs shortening
3 tbs maple syrup
1/3 cup milk
1/4 cup finely chopped
walnuts

CLOVERLEAF BISCUITS

Work the shortening into the sifted PRESTO® with finger tips. Add maple syrup and stir in with knife. Cut in milk with knife. Add chopped nuts lightly sprinkled with PRESTO®. Mix well and shape into small balls, placing three together to make one biscuit. Place in greased muffin pans & bake in 400° oven for 12 to 15 minutes.

1-1/2 cups sifted
PRESTO®
1/4 cup sugar
1/3 cup shortening
1 cup oats
3/4 cup milk

OAT DROP BISCUITS

Sift PRESTO® and sugar and work in shortening with tips of fingers or pastry blender. Add oats and milk, mixing to a soft dough. Drop by tablespoonfuls onto greased baking sheet and bake in 400° oven for 10 to 12 minutes.

1/2 cup shortening
1 cup sugar
2 eggs
2 cups sifted PRESTO®
3/4 cup milk
1 tsp vanilla

CUP CAKES

Cream shortening, add sugar gradually. Add eggs one at a time, beating well after each addition. Add PRESTO® alternately with milk to which vanilla has been added. Put in greased muffin pans and bake in 350° oven 20 to 25 minutes. A half cup of raisins may be added to batter before baking. Frost as desired.

1/2 cup shortening
1/2 cup sugar
2 eggs and 1 egg yolk
3 tbs orange marmalade
2 cups sifted PRESTO®
1/2 cup orange juice

ORANGE MARMALADE CUP CAKES

Cream shortening, add sugar gradually. Add eggs and egg yolk one at a time, beating well after each addition. Blend in marmalade. Add PRESTO® alternately with orange juice. Put in well greased muffin pans and bake in 350° oven 20 to 25 minutes. Frost with Seven Minute Frosting.

COCOA DATE DROP COOKIES

Cream shortening, add sugar gradually. Add egg and beat well. Add PRESTO[®] sifted with cocoa alternately with milk to which the flavoring has been added. Stir in dates sprinkled with flour. Drop by teaspoonfuls on greased baking sheet and bake in 350° oven 12 to 15 minutes.

1/2 cup shortening
3/4 cup sugar
1 egg
2 cups sifted PRESTO[®]
2 tbsp cocoa
1/2 cup milk
1 tsp vanilla
3/4 cup chopped dates

EASY PETIT FOURS

Grease and lightly flour one 15-1/2x10-1/2x1-inch jelly roll pan. Blend margarine and sugar. Add eggs, one at a time, blending until smooth. Add vanilla and almond extract. Add PRESTO[®] in 4 additions alternately with milk, beginning and ending with flour and mixing just until smooth. (If electric mixer used, use low speed). Pour into prepared pan and bake in 350° oven 30 to 35 minutes. Frost cake when cool while still in pan with Petit Four Frosting. Let frosting harden, then cut into 1 x 2 inch pieces. Decorate with Decorator's Frosting. Makes 75 pieces.

3/4 cup margarine
1-1/3 cups sugar
3 eggs
1 tsp vanilla
1/2 tsp almond extract
3 cups sifted PRESTO[®]
1 cup milk

PETIT FOUR FROSTING

Blend margarine and light corn syrup. Add 1/2 cup sifted confectioner's sugar alternately with water. Stir in almond extract. If desired, frosting may be tinted with food coloring.

3 tbsp margarine
1/4 cup light corn syrup
1 pound confectioner's sugar, sifted
1/3 cup water
1/2 tsp almond extract

DECORATOR'S FROSTING

Combine margarine and sifted confectioner's sugar, beating until smooth. Tint desired color with food coloring. Use in decorating tube. If frosting becomes too stiff, blend in a few drops of water.

1 cup margarine
1 pound confectioner's sugar, sifted
Food coloring

FUDGE BROWNIES

Grease 1 (8x8x2 inch) pan. Beat eggs well. Gradually add sugar; beat well. Mix in corn oil, melted chocolate and vanilla. Stir in sifted PRESTO[®] and nuts, mixing well. Pour into prepared pan. Bake in 350° oven for about 30 minutes. Cool; cut into squares. Makes 16 2-inch brownies.

2 eggs
1 cup sugar
1/4 cup corn oil
2 oz unsweetened chocolate, melted
1 tsp vanilla
2/3 cup sifted PRESTO[®]
1/2 cup coarsely chopped nuts

FUDGE SQUARES

Melt chocolate and butter in top of double boiler. Beat eggs until thick, add sugar and blend with chocolate mixture. Add sifted PRESTO[®], vanilla and walnuts. Mix well, put in well greased shallow pan 11x7x1-1/2 inches and bake in 350° oven 20 to 25 minutes.

2 squares unsweetened chocolate
1/2 cup butter
2 eggs
1 cup sugar
1/2 cup sifted PRESTO[®]
1 tsp vanilla
1 cup chopped walnuts

2 eggs
1 cup sugar
1/2 cup milk
2 tsp vanilla
4 cups sifted PRESTO®
1 tsp cinnamon
1/2 tsp cloves
1/2 tsp nutmeg
1 cup raisins
1/2 cup chopped nuts
3/4 cup melted shortening

HERMITS

Beat eggs well, add sugar and milk to which the flavoring has been added. Add PRESTO® which has been sifted with spices, raisins and nuts sprinkled with PRESTO®. Add melted shortening and stir until blended. Drop by teaspoonfuls onto greased cookie sheet and bake in 350° oven for 10 to 12 minutes.

2/3 cup shortening
1/4 cup brown sugar
1 egg
2/3 cup molasses
3 cups sifted PRESTO®
1 tsp cinnamon
1/2 tsp ginger
2/3 cup buttermilk

MOLASSES DROP COOKIES

Cream shortening, add sugar gradually. Add egg and beat well. Blend in molasses and PRESTO® which has been sifted with spices alternately with buttermilk. Drop by teaspoonfuls onto greased cookie sheet and bake in 350° oven for 12 to 15 minutes.

1/4 cup butter
1/4 cup shortening
1 cup sugar
1 egg
1/3 cup milk
1-1/4 cup sifted PRESTO®
1/2 tsp cinnamon
1/4 tsp cloves
1/4 tsp allspice
3/4 cup chopped walnuts
1 cup oats
walnut halves

OAT DROP COOKIES

Cream butter and shortening, add sugar gradually. Add egg and mix well. Add PRESTO® sifted with spices alternately with milk. Stir in oats and nuts. Drop by teaspoonfuls onto greased cookie sheet, place half a walnut in center of each and bake in 350° oven 12 to 15 minutes.

2-1/4 cups sifted
PRESTO®
1 tsp cinnamon
3 cups oats
1 cup raisins
1-1/4 cups margarine
1-1/4 cups sugar
2 eggs, slightly beaten
1/4 cup milk

OATMEAL RAISIN COOKIES

Combine PRESTO®, cinnamon, oats and raisins. Set aside. Blend margarine and sugar. Add eggs; beat until fluffy. Stir in half the dry ingredients, then milk, then remaining dry ingredients. Drop batter onto ungreased cookie sheet by teaspoonfuls, 2 inches apart. Bake in 400° oven 8 to 10 minutes or until edges are lightly browned. Remove from cookie sheet immediately. Makes about 6 dozen.

2 eggs
1 cup sugar
1/2 cup corn oil
1-1/4 cups sifted
PRESTO®
1 cup chopped nuts
1/2 tsp orange extract
confectioner's sugar

ORANGE NUT SQUARES

Grease 1 (9x9x2-inch pan). Beat eggs; add sugar and corn oil alternately, beating well after each addition. Sift PRESTO® over egg mixture and blend thoroughly. Stir in nuts and orange extract. Spread batter in prepared pan. Bake in 350° oven about 35 minutes or until crust is crisp and brown. Cool slightly and sprinkle with confectioners sugar. Cut into squares. Makes 16 squares.

1/2 cup shortening
1/2 cup peanut butter
1/2 cup granulated sugar
1/2 cup brown sugar
1 egg
1-1/4 cups sifted
PRESTO®

PEANUT BUTTER COOKIES

Cream shortening, add peanut butter and blend well. Gradually add both sugars and mix well. Add unbeaten egg and mix thoroughly. Add sifted PRESTO® and shape into small balls with hands. Put on greased baking sheet about two inches apart and bake in 350° oven 15 to 20 minutes.

PECAN DROPS

Cream butter, add sugar gradually. Add eggs one at a time, beating well after each addition. Add PRESTO[®], flavoring, nuts, cherries and dates lightly sprinkled with flour. Drop by teaspoonfuls onto greased baking sheet and bake in 350° oven for 10 to 12 minutes.

1/2 cup butter
3/4 cup brown sugar
2 eggs
2 cups sifted PRESTO[®]
1 tsp vanilla
1/2 tsp almond flavoring
1 cup pecans, chopped fine
1/2 cup candied cherries,
chopped fine
1/2 cup dates cut into
small pieces

RAISIN NUT SQUARES

Grease 1 (9x9x2) inch pan. Blend margarine and sugar, beat in eggs and vanilla. Combine raisins and nuts with PRESTO[®] and stir into egg mixture. Spread batter into prepared pan. Bake in 350° oven about 45 minutes or until cake tester inserted in center comes out clean. Cool, cut into squares.

1/4 cup margarine
1 cup sugar
2 eggs
1 tsp vanilla
1-1/2 cups raisins
1 cup coarsely chopped
nuts
2/3 cup sifted PRESTO[®]

RANGER COOKIES

Add sugars to melted shortening. Blend well. Add well beaten egg, vanilla and rest of dry ingredients. Roll into balls a little smaller than a walnut and press two ways with a fork. Bake on greased baking sheet in 350° oven for 12 to 15 minutes.

1/2 cup shortening, melted
1/2 cup white sugar
1/2 cup brown sugar
1 egg, beaten
1/2 tsp vanilla
1 cup oats
1 cup wheat flakes
1/2 cup coconut
1 cup sifted PRESTO[®]
1/2 tsp soda

SUGAR COOKIES

Cream shortening, add sugar gradually. Add egg and mix well. Add PRESTO[®] alternately with milk to which vanilla has been added. Toss on board dusted with PRESTO[®], adding more PRESTO[®] if necessary to make a dough stiff enough to roll out thin. Cut into rounds, sprinkle with sugar and bake on greased baking sheet in 400° oven for 8 to 10 minutes.

1/2 cup shortening
1 cup sugar
1 egg
3 to 4 cups sifted PRESTO[®]
1/3 cup milk
1 tsp vanilla

SWEET CHOCOLATE COOKIES

Cream shortening, add sugars gradually. Add egg and beat well. Add PRESTO[®] and vanilla. Fold in nuts and chocolate. Mix well and drop from teaspoon onto greased baking sheet. Bake in 350° oven 12 to 15 minutes.

1/2 cup shortening
1/3 cup granulated sugar
1/3 cup brown sugar
1 egg
1-1/4 cups sifted PRESTO[®]
1 tsp vanilla
1/2 cup walnuts or
pecans, chopped
1/2 lb. sweet chocolate
cut into small pieces

YELLOW NUT COOKIES

Blend margarine, sugar and almond extract. Add egg yolk; beat well. Blend in PRESTO[®]. Roll into 1-inch balls, then roll balls in chopped almonds. Place on greased cookie sheet. Bake in 350° oven 15 to 18 minutes. Makes about 2 dozen.

1/4 cup margarine
1/2 cup sugar
1/4 tsp almond extract
2 egg yolks
1 cup sifted PRESTO[®]
1/4 cup finely chopped
blanched almonds