

FOOD FORUM *

Dorothy Johnson

The wedding cake a bride remembers for a lifetime is the cake in tiers a bride's ambitious mother (or friend who wants to give the bride a cake) can make at home.

A TIERED cake, not as difficult to make as one might believe, is made in pans of graduating size for tiered effect.

The artistic baker has a chance to show off her frosting talents, tinting some of the frosting floral patterns with a pastry tube. Incidentally, cake layers can be made ahead and frozen until the day before the wedding.

HOME WEDDING CAKE

2-1/3 c. sifted cake flour, 2-1/4 tsp. baking powder, 3/4 c. butter or margarine, 3 eggs, 1-1/2 c. sugar, 1/2 tsp. salt, 2/3 c. milk, 1 tsp. vanilla, fruit-nut filling, wedding cake frosting.

Sift together flour, baking powder and salt. Cream butter until softened. Gradually add sugar and cream until light and fluffy. Add eggs, one at a time, beating well after each addition. Alternately add flour mixture and milk, a small amount at a time, beating well after each addition until smooth. Blend in vanilla.

Line the bottoms of an 8-in. and a 9-in. layer pan with waxed paper. Divide batter between pans filling equally. Bake at 350 deg. 20 to 25 minutes for the 8 inch layer and 25 to 30 minutes for the 9 inch layer--cool.

Spread top of 9-inch layer with fruit-nut filling to within 1 inch. Top with 8 inch layer. Measure 1/2 c. wedding cake frosting and set aside. Spread remaining frosting over top and sides of cake. Place measured frosting in decorating tube--decorate cake as desired.

If wished, decorate top of cake with a tulle bow and fresh flowers. Makes 16 to 20 servings. Note: To make enough cake for 40 servings, double the cake filling and frosting recipes and bake two 8-inch and two 9-inch layers. Then assemble and decorate each cake as directed above.

FRUIT NUT FILLING

2/3c. raisins, water, 2/3 c. sugar, 1 tbsp. cornstarch, 4 egg yolks, 1/3 c. orange juice, 2/3 c. broken pecans, 2 tsp. butter or margarine.

Cover raisins with water in saucepan and simmer 5 minutes or until tender. Drain and chop coarsely. Add sugar, cornstarch, egg yolks, orange juice, and pecans. Bring to boil over medium heat; stirring constantly. Add butter, stirring to dissolve. Makes about 1-1/3 cups filling.

WEDDING CAKE FROSTING

1/2 c. butter or margarine, 5 c. sifted confectioners sugar, 2 tsp. vanilla, 1/4 tsp. salt, 1/4 c. milk.

Cream butter and gradually add half the sugar blending well. Add vanilla and salt, also blending well. Add remaining sugar alternately with milk, until of spreading consistency, beating after each addition until smooth. Makes about 2-3/4 cups frosting.

ENGLISH WEDDING CAKE

3 c. raisins, 3 c. dates seeded, 2 c. walnuts or pecans, 1 lb. mixed candied fruit, 1/4 c. molasses, 1/4 c. brandy or fruit juice, 1 c. butter or margarine, 1-1/4 c. brown sugar, 4 eggs, 2 c. sifted flour, 1/2 tsp. salt, 1/4 tsp. soda, 1/2 tsp. cinnamon, 1/2 tsp. cloves, 1/2 tsp. nutmeg, 1/2 tsp. allspice, almond paste, Butter Icing.

Rinse raisins in boiling water and drain--quarter dates and chop nuts. Combine raisins and dates with mixed fruit, molasses and brandy. Cream together butter and brown sugar until light and fluffy.

Beat in eggs one at a time. Add creamed mixture to fruit and nuts. Sift together flour, salt, soda, cinnamon, cloves, nutmeg and allspice. Stir into fruit mixture. Grease a 10-inch tube pan and line with aluminum foil. Grease foil. Pour batter into pan and place in oven with pan of water on lower rack. Bake at 275 deg. about 2-1/2 hours. Cool on wire rack and wrap

Bethel Baptist Church's Baby Contest A Winner



SURROUNDED BY DARLINGS--Rev. I. W. Wilson, Pastor of Bethel Baptist Church, is pictured in the midst of the adorable babies who were participants in the Church's recent Baby Contest...the dimpled darlings' rivalry produced funds to purchase an air conditioning unit for the church. In photo right "King" Dorzella Fuller, Jr. is flanked by "Queen" Angelica Brewer, left, and runner-up Joshline Wilson. (More on the little 'moneymakers' in Eddy Kim's Who's Who.)



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History On The Move

NEW YORK - (NPI)--A vehicle called a Palmobile is touring all parts of this city in an effort to publicize the Negro's historic accomplishments.

The Palmobile, which gets its name from the Police Athletic League, is dedicated to the late poet and writer Langston Hughes.

During its tour of the city this summer, it will offer films, books, pamphlets, biographies, and other material on famous American Negroes of the past and present.

The vehicle's staff will show films and get children to act in plays on the lives of famous Negroes. The program will concentrate principally on the lives of Negroes outside the fields of entertainment and sports.

in foil. Let stand one day or longer in a cool, dark place. Spread top and sides of cake with almond paste. Frost and decorate as desired with Butter Icing.

BUTTER ICING

1/4 c. butter or margarine, 1/4 c. shortening, 4 c. sifted confectioners sugar, 1/4 c. cream, 2 tsp. vanilla. Cream together, butter and shortening. Gradually blend in sugar. Beat together cream and vanilla until smooth. Stir into butter mixture, blending well.

ALMOND PASTE

1 lb. shelled almonds, 2 c. sugar, 1 c. water, 6 to 8 tbsp. fruit juice, few drops rosewater (optional). Put almonds through a meat grinder, using fine blade. Grind four times. Combine sugar and water.

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