

Mystery Cake

1 tsp Shortening
2 cups Flour
1 cup Sugar
1 tsp Cinnamon
1 tsp Nutmeg
1 tsp Lemon Peel, finely chopped
1/4 tsp Salt
1 tsp Baking Soda
1 cup Tomato Soup (mystery -
1 cup Chopped Nuts (ingredient)
1 cup Raisins

Blend flour with shortening; add sugar, cinnamon, nutmeg, salt and baking soda. Add tomato soup; beat until mixture is smooth. Add nuts, raisins and lemon peel and beat well. Pour into greased loaf pan and bake 1 hour at 350.

FROSTING:

1 pkg Cream Cheese
2 cups Confectioner's Sugar
1 tsp Vanilla
1/4 cup Milk

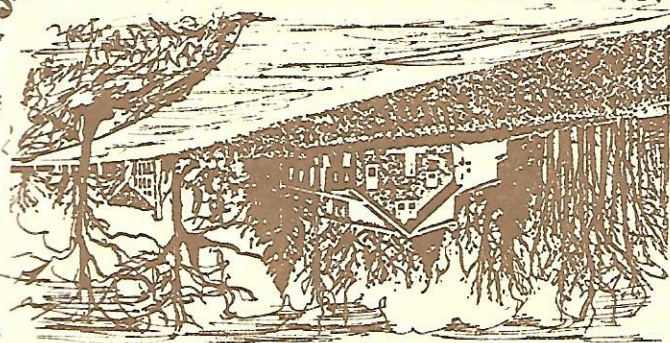
Gradually add sugar to cheese and blend; add vanilla and milk until smooth. Spread on cooled cake. Let guests guess the mystery ingredient.

Nut Cake

Annie R. Smith, Group #11, Cumberland Co.

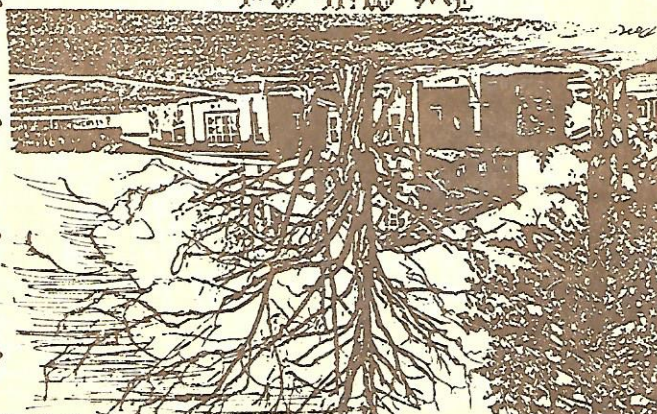
1 1/2 cups Butter
2 cups Sugar
1 cup Milk
3 cups Flour
1 cup Nuts
2 1/2 tsp Baking Powder
3 Egg Whites, beaten (last)

Cream butter; add sugar and beat until smooth. Combine dry ingredients and add to creamed mixture alternating with milk. Add well beaten egg whites last. Bake at 350 for 45 minutes.



Betty Parks, Society #13, Lancaster Co.

Hot Milk Cake



1 1/2 cups Sugar
2 cups Flour
1 tsp Baking Powder
1/2 tsp Salt
5 Eggs, separated
1/4 lb Butter
2 tsp Vanilla

Mix sugar and egg yolks very, very good. Add well beaten egg whites slowly. Sift flour, salt and baking powder together 5 times; add to sugar and egg mixture lightly. Last, add butter, milk and vanilla after it has been heated at low heat. Bake at 375 for 20 minutes in greased and floured pans. Makes 2 large layers. Makes a good coconut or chocolate cake.

Mandarin Orange Cake

Joan G. Wilmer, Society #34, Lancaster Co.

2 cups Sugar
2 cups Flour
2 tsp Baking Soda
1/2 tsp Salt
2 Eggs
2 cans Mandarin Oranges (1 1/2 ozs each, drained)

Beat eggs; add mandarin oranges and dry ingredients sifted together; mix 4 minutes with electric mixer. Use low speed so there are flakes of orange showing. Pour batter into greased and floured 9x13 pan. Bake at 350 for 30-35 minutes. In the meantime, bring 3/4 cup Brown Sugar 3 tbsps Milk 2 tbsps Butter to a boil. Pour over cake, not from the oven. When cool, serve with whipped topping if you like.