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Cakes

Pauline Jones

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DELECTABLE CAKE BAKING FROM SCRATCH

— Pauline Jones

Aunt Susan was the Julia Child during the Depression years. Our family listened to her daily radio program and copied many recipes that are still used. My 86-year-old mother is noted in Kiowa County for making a delicious Red Earth Cake from Aunt Susan's recipe.

RED EARTH CAKE

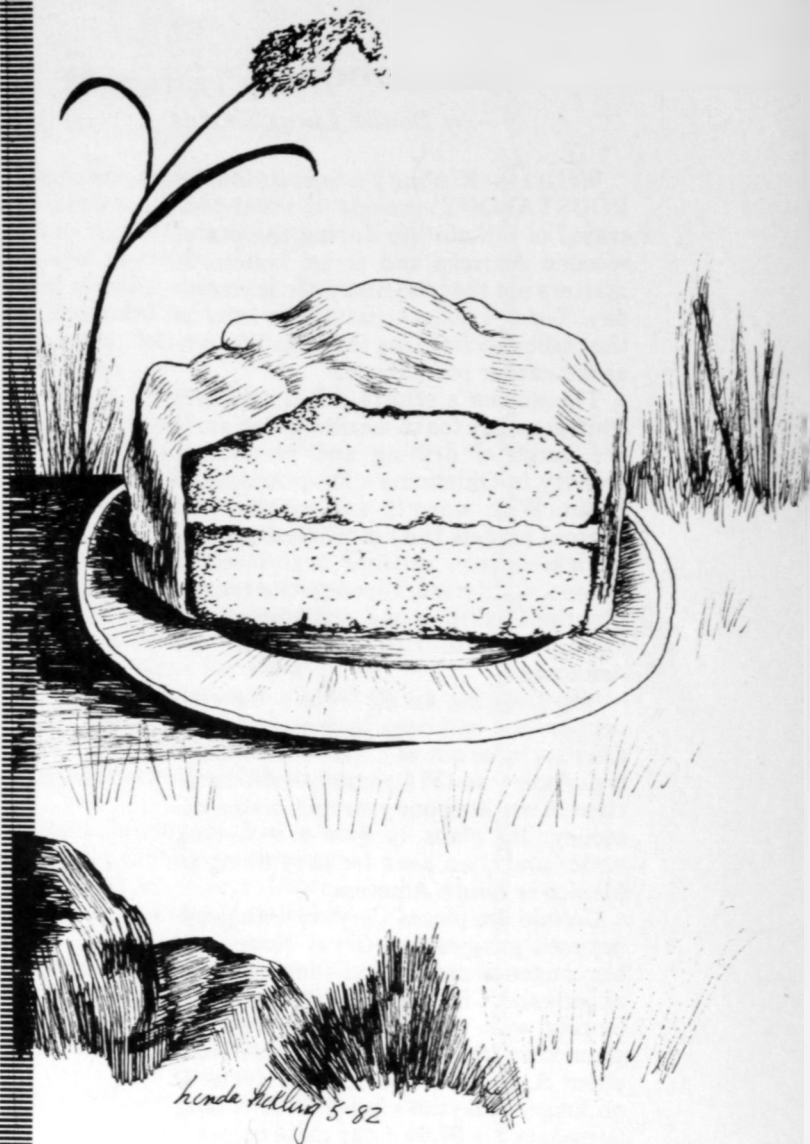
Ingredients:

- ½ cup shortening (oleo may be used)
- 1½ cup sugar
- 1 egg well beaten
- 4 level T. cocoa
- 1 t. red food coloring
- 2 T. strong, hot coffee
- 2 cups sifted, measured cake flour
- 1 t. salt
- 1 t. soda
- 1 cup fresh buttermilk
- 1 t. vanilla

Preparation:

Cream sugar and shortening until very light and fluffy. Blend in the well-beaten egg. Mix cocoa, coffee, red food coloring to smooth paste. Stir into first mixture. Sift flour with salt and soda. Add flour mixture alternately with buttermilk, beginning and ending with flour. Mix only enough to mix ingredients. Pour batter into two well-greased, floured eight-inch cake pans. Bake in 350 degree oven for 25 - 30 minutes. Don't overbake; cool on racks and ice.

This is another of my favorite cake recipes from the "good old days." Yes, these cakes take time, but what a sense of accomplishment when the compliments keep coming and requests for another cake. I feel that they are much less expensive than the ready mixes — as well as the increased moisture, the finer texture, and freshness for a longer period of time. It just gives me a good feeling to know that "I can do it myself."



cuisine



old-time RECIPES

BURNT SUGAR CAKE

Ingredients:

- ½ cup shortening (Crisco, recommended)
- 1½ cups sugar
- 2 egg yolks
- 1 t. vanilla
- 2½ cups sifted, measured cake flour
- ¼ t. salt
- 2½ t. baking powder
- 1 cup milk
- 3 T. Burnt sugar *
- 2 stiffly beaten egg whites

Preparation:

Thoroughly cream shortening and sugar; add egg yolks and vanilla; beat until fluffy. Add sifted dry ingredients alternately with milk, beating well after each addition. Add burnt sugar and fold in egg whites. Bake in two well-greased, floured eight-inch cake pans. Bake in 350 degree oven for 30 minutes. Cool and frost.

* Burnt Sugar — Melt ½ cup sugar in a cast-iron skillet over very low heat, stirring sugar constantly with a long-handled spoon. When sugar has melted to a honey color, add ½ cup boiling water; return to heat and stir rapidly until of syrup consistency.

ICING

I use the unwashed skillet in which the burnt sugar was prepared to make the icing.

Ingredients:

- 3 cups sugar
- 1 cup cream or milk
- ½ t. salt

Preparation:

Boil, stirring to loosen the burnt sugar. Continue to boil to firm soft ball stage. Set aside with a stick of oleo until warm. Beat! Beat! — to spreading consistency. Ice the cooled cake immediately.

