

Ingredients

Lbs.-Oz.

Square Date Cake

Scale 7" square pan 14 oz. chocolate cake. After baked and cool, put Date Filling on top of cake and spread evenly. Ice with chocolate icing that has been warmed to a dipping consistency. Do not overheat.

Chocolate Marshmallow Cake

Use 2-7" layers chocolate cake. Fill with a thin layer of buttercream. Top with 3 oz. marshmallow; spread marshmallow smooth over top rounding it down to the edge of cake. Ice all over with chocolate icing that has been warmed to a dipping consistency. Do not overheat.

Square Chocolate Marshmallow Cake

Same as Chocolate Marshmallow Cake but use 7" square cake scaled 14 oz. Use 4 oz. marshmallow.

Brown-Eyed Susan Cake (Marble)

Use 7" layer pans. Drop yellow cake batter into pan in three spots approximately 4-5 oz. Add to these chocolate cake batter between the yellow spots enough to have total of 9 oz. each layer. With one finger, put into batter and make one round swirl to make marble effect. Bake cakes 360° F. Cool. Use two layers, fill with Caramel Nut Icing. Top with 3 oz. marshmallow applied as on Chocolate Marshmallow Cake. Ice with Caramel Nut Icing top and sides. May also be made in square shape same procedure as Square Chocolate Marshmallow Cake.

Caramel Nut Icing

Butter	1 - 0	
Hi ratio shortening	3 - 0	Cook to a rolling boil;
Brown sugar	6 - 0	Cool to about 150° F.
Salt	- 2	
Fresh milk	2 - 0	
Powdered sugar	6 - 0	Add to above and stir in
Vanilla	- 2	careful not to have sugar
		lumps; add in a cake
		machine bowl and beat with
		a paddle if necessary.

Sliced walnuts as desired Add and stir in.

This icing must be used warm; milk may be added for proper consistency. Best if used when fresh made.

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Windsor Chocolate Cake

Use German Sweet Chocolate Cake batter, but use only 3/4 of egg whites called for in the batter. Scale 15 oz. to a 7x7 square foil pan. Ice with Chocolate Icing lightened slightly with buttercream. Blend chocolate and buttercream together by hand without fluffing it up (fudgey).

Divinity Chocolate Cake

Same as Windsor Chocolate Cake except ice with boiled icing, just a pinch of chocolate sprinklets in the the center.

Royal Chocolate Fudge Cake

Bake devils food (chocolate) cake in square or oblong foil. Spread Sour Cream Filling over baked cake, then top with warmed chocolate icing. 7x7 foil - 13 oz. batter, 8 oz. topping, 8 oz. icing.

Sour Cream Filling - Topping

Yield 48 cakes.

Whole eggs	5 - 0	Beat eggs well; add sugar,
Granulated sugar	4 - 0	sour cream, and raisins;
Dairy sour cream	8 - 0	mix well; cook until
Ground raisins	4 - 0	thickened in double boiler
		or steam kettle; cool
Chopped walnuts	3 - 0	When above is cool, add
Vanilla	- 1	nutmeats, vanilla, salt
Salt	-3/4	

Chocolate Sundae Cake

For 7" cake:

Banana Layer Cake	- 10
Chocolate Layer Cake	- 10
Buttercream	- 8
Chocolate Icing	- 12

Split the chocolate layer and sandwich the banana layer between the halves with buttercream. Ice all over with chocolate icing. With plain tube, put dabs of boiled icing on top, size of half dollar and place half a marachino cherry on each dab.

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Windsor Gold Cake Batter

Makes 23-1/2 pounds

Cake flour	5 - 0	
Butter	1 - 0	
Hi ratio shortening	2 - 8	Cream together 6 minutes
Sugar	6 - 4	2nd speed of 4 speed
Salt	- 3	machine.
Baking powder	- 5	
Milk powder	- 7	1st speed of 3 speed
Water	2 - 0	machine for 6 minutes.
Whole eggs	4 - 8	
Water	1 - 5	Mix together; add in 3
Vanilla	- 1	stages; scrape well after
		each addition; mix 4 min.
		longer.

White Cake Batter #1

Makes 23 pounds

Cake flour	5 - 0	
Hi ratio shortening	2 - 12	
Sugar	7 - 0	Cream together 6 minutes
Salt	- 3	2nd speed of 4 speed
Baking powder	- 5	machine
Fresh whole milk	2 - 0	
Egg whites	3 - 0	Mix together by hand; add
Whole eggs	- 12	to above in 3 stages;
Fresh whole milk	2 - 4	scrape well after each
Vanilla	- 2	addition; mix 4 min. more

White Cake Batter #2

Cake flour	5 - 0	
Hi ratio shortening	2 - 4	
Sugar	6 - 0	Blend together in low speed
Salt	- 2	Scrape down sides of bowl;
Baking powder	- 5	Mix 5 minutes at medium
Milk powder	- 8	speed
Whole eggs	- 12	
Egg whites	3 - 0	
Water	3 - 8	Add in 3 portions; scrape
Vanilla	- 1	down; mix smooth after each
		addition; mix 3 min. at
		medium speed.

Ingredients

Lbs.-Oz.

White Cake Batter #3

Cake flour	5 - 0	
Hi ratio shortening	2 - 8	
Sugar	7 - 0	Blend together on low speed
Salt	- 3	Scrape down sides of bowl;
Baking powder	- 5	Mix 5 min. at medium speed
Cream of tartar	-1/2	
Milk powder	- 8	
Water	2 - 0	
Water	2 - 0	Add in 3 portions; scrape
Egg whites	3 - 4	down and mix smooth after
Egg yolks	- 4	each addition; mix 3 min.
Vanilla	- 1	at medium speed.

Poppyseed Cake Batter

Make 25 pounds.

Cake flour	5 - 0	Mix on low speed until all
Hi ratio shortening	3 - 8	is wet; scrape down sides
Sugar	6 - 4	of bowl.
Salt	- 3	Mix 6 minutes on medium
Baking powder	- 5	speed - 2nd speed on
Milk powder	- 6	4 speed machine.
Water	2 - 0	
Whole eggs	1 - 0	Mix together; add to above
Egg whites	3 - 12	in 3 portions; scrape bowl
Water	- 10	often after each addition;
Vanilla	- 1	Mix 4 minutes longer.
Poppyseed	1 - 0	Soak poppyseed in the milk
Fresh milk	1 - 0	overnight. Add to above to
		incorporate fully.

Ingredients

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Chocolate Layer Cake Batter #1

Makes 25 pounds.

Cake flour	4 - 4	Mix together in low speed until all is wet; scrape down sides well; mix at medium speed (2nd speed on 4 speed machine); mix 6 minutes.
Hi ratio shortening	2 - 6	
Granulated sugar	7 - 8	
Salt	-2-1/2	
Soda	-2-1/2	
Baking powder	-1-1/2	
Milk powder	- 12	
Cocoa	1 - 0	Stir together by hand; add to above in 3 stages; scrape down well after each addition. When all is mixed in, mix another 4 min at medium speed.
Water	3 - 0	
Whole eggs	3 - 6	
Water	3 - 0	
Vanilla	- 2	
Liquid red color	- 1	

Chocolate Cake Batter #2

Cake flour	5 - 0	Blend together in low speed Then mix 6 minutes medium speed
Sugar	7 - 8	
Hi ratio shortening	2 - 7	
Cocoa	1 - 0	
Soda	-1-1/2	
Baking powder	- 2	
Salt	- 2	
Whole eggs	1 - 0	Add in 3 parts; scrape down and mix smooth after each addition; mix 3 minutes more at medium speed.
Egg whites	2 - 0	
Fresh milk	1 - 0	
Fresh milk	5 - 8	

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Chocolate Cake Batter #3

Cake flour	5	-	0	
Hi ratio shortening	3	-	0	
Sugar	7	-	8	Blend together on low speed
Milk powder	1	-	0	then mix 6 minutes at
Numoline	1	-	0	medium speed
Cocoa	1	-	0	
Salt		-	3	
Baking powder		-	3	
Soda		-	1-1/2	
Water	3	-	0	
Water	2	-	8	Add in 3 portions; scrape
Egg yolks	1	-	0	down; mix smooth after each
Whole eggs	2	-	4	addition; mix 3 minutes at
Vanilla		-	1	medium speed

Chocolate Malted Milk Cake

Cake Flour	6	-	0	
Hi ratio shortening	4	-	2	
Granulated sugar	9	-	0	
Cocoa	1	-	8	Blend all together; scrape
Salt		-	4-1/2	sides; mix 6 minutes medium
Soda		-	1-1/2	speed; scrape down well
Baking powder		-	4-1/2	
Milk powder	1	-	2	
Liquid malt	1	-	8	
Water	3	-	12	
Whole eggs	5	-	12	Add in 3 portions; scrape
Water	3	-	12	down after each addition;
Vanilla		-	3	mix 4 minutes medium speed

Malted Milk Icing & Filling

Buttercream	12	-	0	
Chocolate fudge	1	-	14	Cream
Liquid malt		-	15	

Total 14 - 13

2-7" layers scaled 9 oz. each. Use 4-1/2 oz. filling and 6 oz. topping. Cello band around sides.