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Crisco makes it heavenly light—
DEVIL'S FOOD WHIRLIGIG CAKE
Makes two 9" layers

Follow directions carefully, as given, use Crisco and we promise you a lighter, tender, moister, more tender cake. The Crisco Success Cake Method is different—that's why it's sure-fire!

Measure into bowl: (All Measurements Level)
2 cups sifted cake flour
2 cups sugar
1/2 cup Crisco
1 teaspoon salt
3 squares melted chocolate
3/4 cup sour milk
(or buttermilk)

Mix thoroughly by hand or mixer (medium speed) for 2 minutes. Stir in:

1 1/2 teaspoons baking soda and
1/2 teaspoon baking powder

Add: **1/2 cup sour milk (or buttermilk)**
3 eggs - 1 teaspoon vanilla

Mix thoroughly by hand or mixer (medium speed) for 2 minutes. Pour into two deep 9-inch layer pans (1 1/2" deep) which have been rubbed with Crisco and lined with heavy waxed paper. (For smaller pans, fill half full, bake cup cakes with remaining batter). Bake in moderate oven (350°F.) for about 40 minutes. Cool cake in pan on rack 15 mins. before removing. Loosen edges from pan with spatula. Place rack over cake and pan; invert together. Ice between cooled layers, sides and top of cake with Creamy Icing. Trace top design with toothpick. Melt one square chocolate with one tablespoon Crisco; then follow tracing, letting chocolate run off tip of spoon.

CREAMY ICING

2 tablespoons water
4 1/2 tablespoons granulated sugar
2 1/3 cups sifted confectioners sugar
1 egg
1/4 cup Crisco
1 teaspoon vanilla

Boil water and granulated sugar together until sugar is dissolved. Mix confectioners sugar and egg; blend with syrup. Add Crisco and vanilla. Beat until creamy.

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Crisco-The One and Only-
Discovered this
Better Baking Secret!

It's lighter! It's richer!
It's made with Crisco!

He'll call you an angel for this Devil's Food Cake — it's *that* tender, rich 'n' luscious! It's *sure* to be if you bake it the simple, can't fail Crisco way!

Be sure you do! For pure, all-vegetable Crisco has a baking secret you find in no other type of shortening. And Crisco's Success Cake Method (given above and on every Crisco label) is built around that secret. Result? A lighter, richer, moister, more tender cake than you'll get with any other type of shortening or ordinary recipe.

It's quick—only 4 minutes' mixing time. And easy! Fluffy Crisco needs no creaming. There's only one bowl to wash. Yet every Crisco cake is a cake you'll be proud to say is *all* your very own!

Naturally, creamy, snowy Crisco will make any cake a better cake. But Crisco, plus the Crisco Cake Method is *double insurance* of success. See for yourself what this magic pair can do! Discover another wonderful reason why more women cook with Crisco than any other brand of shortening!



For Cakes and Pies and Tasty Fries... **use Crisco**
IT'S DIGESTIBLE!

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