

Butter Yellow

SATIN CAKE

freshest cake news of the year!

SOFTASILK Butter Yellow Satin Cake

2½ cups sifted SOFTASILK	½ tsp. salt	¾ cup water
Cake Flour	¼ tsp. baking soda	4 egg whites
2¼ tsp. baking powder	¼ cup orange juice	½ cup sugar

Preheat oven to 350° (mod.). Grease and flour 2 round layer pans, 8 or 9x1½". Beat 5 min., med. speed on mixer with ½ cup sugar, butter, orange rind and egg whites. Beat by hand until fluffy. Sift SOFTASILK Cake Flour, baking powder, salt, soda. Add gradually in 4 additions with orange juice and water. Beat egg whites un-

til frothy. Gradually beat in ½ cup sugar. Beat until stiff. Fold into batter. Bake 30 to 35 min. Cool. Split each layer into 2 layers. Spread Orange Butter Filling between layers and on top of cake. Sprinkle middle layer and top of cake each with ¼ cup chopped toasted almonds.

ORANGE BUTTER FILLING



"An exciting new Softasilk Cake Flour recipe that gives a satiny-smooth texture to old-fashioned butter cake!"

Betty Crocker

The delicate orange flavor is fresh and bright—with the richness of old-fashioned butter cake. But the texture is much smoother and satiny. You need soft . . . soft . . . Softasilk Cake Flour to create the soft new texture of *this* cake! Your secret for *more* special cakes



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