

More Prize Cakes

In a recent Recipe Exchange, we gave prizes to two readers for cake recipes. Choosing was so difficult, we've decided to award these additional prizes.

WALNUT TORTE

-From Marian D. Jones, Clinton, N.Y.

- 1/2 cup shortening
 - 1/2 cup sugar
 - 1/2 teaspoon vanilla
 - 4 egg yolks
 - 1 cup flour
 - 1 teaspoon baking powder
 - 1/4 teaspoon salt
 - 1/2 cup milk
- Walnut Meringue:**
- 4 egg whites
 - 1/8 teaspoon cream of tartar
 - 1 cup sugar, 3/4 cup chopped walnuts

To prepare cake: Cream shortening, sugar, and vanilla until fluffy. Beat in egg yolks. Sift flour, baking powder, and salt together. Add dry ingredients alternately with milk. Pour into two 8-in. layer cake pans. Set aside.

To prepare meringue: Beat egg whites with cream of tartar until stiff. Add sugar gradually, beating constantly. Stir in walnuts. Cover batter with meringue. Bake in a 300° oven for 1 hour. Serve with chocolate whipped cream, garnished with nutmeats. Serves 8-10.

ORANGE-CRANBERRY TORTE

-From Mrs. Mary Brady, Ossining, N.Y.

- 2 1/4 cups sifted all-purpose flour
- 2 cups granulated sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda

- 1/4 teaspoon salt
- 1 cup chopped walnuts
- 1 cup diced dates
- 1 cup fresh cranberries
- Grated rind of 2 oranges
- 2 eggs, beaten
- 1 cup buttermilk
- 3/4 cup salad oil
- 1 cup orange juice

Preheat oven to 350°. Sift together into a bowl: flour, 1 cup sugar, baking powder, baking soda, and salt. Stir in walnuts, dates, cranberries and orange rind. Combine eggs, buttermilk and salad oil. Add to fruit mixture. Stir well.

Pour into well-greased 10-inch tube pan. Bake in a 350° oven for 1 hour. Let stand in pan until lukewarm. Remove to rack placed over a wide dish. Combine orange juice and remaining 1 cup sugar; pour over cake. Pour drippings over cake again. Set cake in deep dish. Wrap in heavy foil. Refrigerate 24 hours. Serve in slices with whipped cream. (Keeps refrigerated for 3 weeks or more.) Serves 12-16.

GRAPEFRUIT CAKE

-From Mrs. Cassie E. Tartou, Moscow, Idaho

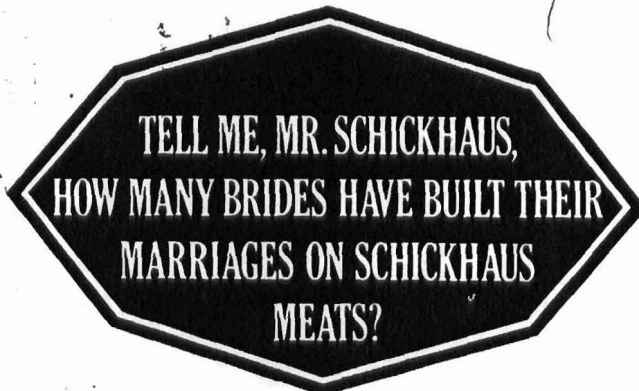
- 1 1/2 cups sugar
- 3/4 cup butter
- 1 tablespoon finely grated grapefruit rind
- 1/2 teaspoon finely grated lemon rind
- 3 eggs
- 2 cups cake flour
- 3 1/2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup grapefruit juice mixed with 1/2 cup water

- Frosting:**
- 3 packages (3 oz. each) cream cheese, softened
 - 1 tablespoon softened butter
 - 1/4 cup finely grated grapefruit rind
 - 1 teaspoon finely grated lemon rind
 - 1 teaspoon finely grated orange rind
 - 1/4 teaspoon vanilla
 - 6-6 1/2 cups confectioners' sugar
- Sections from 2 each grapefruit and oranges

To prepare cake: Preheat oven to 375°. Cream sugar, butter, and rinds in a mixing bowl until very light and fluffy. Add eggs, one at a time, beating well after each addition. Sift cake flour with baking powder, soda and salt. Divide dry ingredients into four parts.

Add 1/4 dry ingredients to creamed mixture along with 1/4 of grapefruit juice and water mixture and mix just enough to blend. Repeat twice, mixing thoroughly after each addition. Finally, mix in last quarter of dry ingredients. Place equal quantities of batter into two greased 9-in. layer cake pans and bake at 375° for 30 minutes until cake is browned.

To prepare frosting: Cream cheese, butter, rinds, and vanilla until light. Beat in sugar, a little at a time until fluffy and of good spreading consistency. Use as a filling, then frost top and sides of cake, swirling the frosting around. Garnish with alternate grapefruit and orange sections around the top of cake and with clusters of fruit sections at the base. Serves 8-10.



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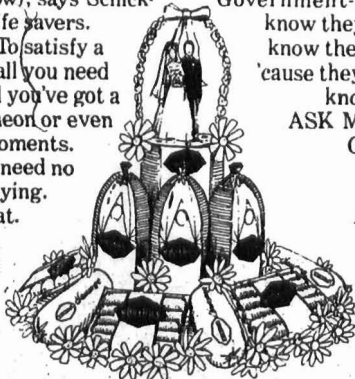
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