

Let's Bake a Cake

Yellow Cake

Everyday and Sunday, too, it's that kind of cake. If you can keep hands off, it will stay moist for several days. Frost and fill it with yummy fudge frosting.

Preheat oven to 375 F.

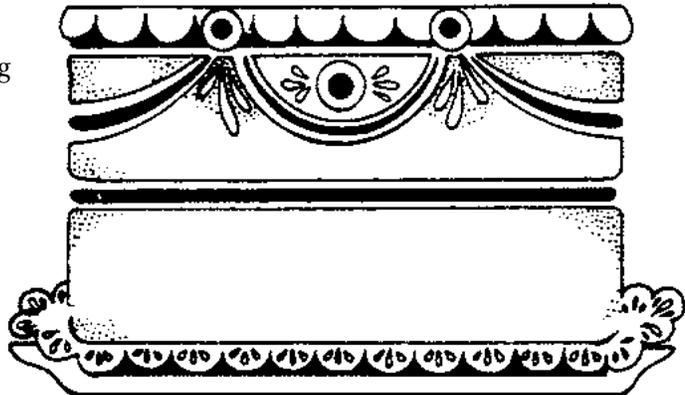
Use three 8-by-1½-inch round layer pans. Cut waxed papers to fit bottoms of pans. Be sure these papers lie flat and do not wrinkle at sides. Grease tops of papers and place in pans. Do not grease sides of pans.

Ingredients

3 cups sifted cake flour	1½ cups sugar
2¼ tsp. double-acting baking powder (at elevations of 7,000 feet or more, use only 1¾ tsp. baking powder)	2 tsp. vanilla
1 cup butter*	4 egg yolks
	1¾ cups milk
	4 egg whites

* You can use hydrogenated vegetable shortening in place of butter if you add 1/2 tsp. salt, sifted with flour and baking powder.

1. Sift flour, then measure. Add baking powder to flour and sift together three times. Set aside.
2. Stir butter to soften. Add sugar gradually and cream together thoroughly.
3. Blend in vanilla.
4. Add egg yolks, one at a time, blending thoroughly after each.
5. Add flour and milk alternately, beginning and ending with flour. Add flour in four portions, milk in three. Mix after each addition at lowest speed until just blended. Beat one minute at a medium speed after last addition of flour. (If mixing by hand, stir each addition until just blended. Beat 35 strokes after first three additions of flour. After last addition of flour, beat 70 strokes.)
6. Beat egg whites until they begin to hold a peak that stands straight up when you gently lift the beater. With a mixing spoon, fold egg whites into mixture; use 30 to 40 strokes.
7. Pour batter into pans lined with waxed paper. Spread from center so batter is slightly higher at edges.
8. Bake in 375 F oven about 30 minutes, or until cake springs back when lightly pressed.
9. Remove from oven. Immediately loosen layers from pans by running a thin spatula around the edges. Turn layers onto wire racks to cool and immediately lift off waxed paper.
10. Cover tightly or wrap the cooled cake to prevent drying.



Sponge Cake

Whether you call this a sponge cake or yellow angel food cake makes no difference. It's plain golden, delicious eating. What's it like outside and in?

Outside it is golden brown from top to bottom and about 3 inches high. Inside it's tender and light, with small, slightly irregular air spaces.

Preheat oven to 375 F.

Use ungreased 10-inch tube pan.

Ingredients

1¼ cups sifted cake flour	1¼ tsp. cream of tartar
1/2 tsp. salt	1/2 cup sugar
1/4 tsp. double-acting baking powder	1/2 cup egg yolks (about six)
1 cup sugar (at elevations of 7,000 feet or more, take out 2 Tbsp. sugar)	1/4 cup water
3/4 cup egg whites (about six)	1 tsp. vanilla
	1 tsp. lemon extract

1. Sift flour, then measure. Add salt, baking powder and 1 c. sugar to flour and sift together into small bowl. Set aside.
2. Beat egg whites until foamy. Add cream of tartar. Beat until very soft peaks form. Peaks turn over slightly when you lift the beater slowly from beaten egg whites. Use a hand rotary beater for better volume in baked cake.
3. Add 1/2 cup sugar gradually by sprinkling 2 Tbsp. at a time over whites. Beat after each addition. After beating last addition, the eggs and sugar mixture should form stiff peaks.
4. To flour mixture, add yolks, water, vanilla and lemon extract. Mix until flour is dampened. Then beat with electric beater two to three minutes or with hand rotary beater three to four minutes until yolk mixture is very thick. When you lift the beater, yolk mixture should mound slightly. The thicker the mixture, the better the volume of the baked cake.
5. Pour the flour and yolk mixture into the beaten whites and fold in, using a rubber spatula. Use 30 to 40 fold-over strokes.
6. Pour batter into ungreased tube pan. Using a circular stroke, cut gently through batter two or three times with knife to remove large air bubbles.
7. Bake in 375 F oven about 35 to 40 minutes or until cake springs back when you press it lightly.
8. Remove cake from oven. Invert pan on wire rack and let stand until cool.
9. When cool, loosen cake from sides and tube with spatula; gently remove from pan.
10. Cover tightly or wrap the cooled cake to prevent drying. Store upside down.



How does your cake rate?

Reasons for Butter Cake Failures

Undersized

- Too little leavening agent
- Too large a pan
- Oven too hot
- Overmixing

Tough Crusts

- Too much flour
- Too little sugar or shortening
- Oven too hot
- Cake baked too long

Fallen Cake

- Too much sugar
- Too much shortening
- Insufficient baking

Soggy or Heavy Bottom

- Undermixing
- Too little leavening
- Lower part of oven too cool
- Too much liquid

Course-grained

- Insufficient creaming
- Too much leavening
- All-purpose rather than cake flour
- Oven too slow

Reasons for Sponge Cake Failures

Tough Cake

- Oven too hot
- Not enough sugar
- Overmixing

Coarse Texture

- Underbeaten egg whites
- Too slow an oven
- Ingredients not blended well enough

Heavy Sticky Layer at Bottom

- Egg yolks not beaten enough
- Insufficient mixing of yolks with other ingredients

Cracks in Crust

- Overbeating egg whites
- Too much sugar
- Too hot an oven

Sticky Crust

- Too much sugar
- Underbaking

Undersized Cake

- Underbeaten or overbeaten egg whites
- Overmixing
- Too large a pan
- Too hot an oven
- Removed from pan too soon