



Sno White Cupcakes

Quick-Mix Method

Bake at 350°F. for 20 to 25 minutes.

Makes about 2 dozen cupcakes.

- Sift together 2¼ cups sifted cake flour
 3¼ teaspoons double-acting baking powder
 1 teaspoon salt
 1½ cups sugar
- Add ½ cup shortening
 ⅔ cup milk
- Beat for 2 minutes (300 strokes), until batter is well blended. (With electric mixer blend at low speed, then beat at medium speed for 2 minutes.)
- Add ⅓ cup milk
 ½ cup egg whites (4 medium), unbeaten
 1 teaspoon vanilla
- Beat for 2 minutes.
- Divide batter into medium-sized cupcake pans, well greased or lined with paper baking cups. Fill ⅓ to ½ full.
- Bake in moderate oven (350°F.) 20 to 25 minutes. Cool and frost.

Chocolate Cream Cheese Frosting

Soften 1 package (3 oz.) cream cheese by adding 3 tablespoons milk, a tablespoon at a time. Add 2½ to 3 cups sifted confectioners' sugar gradually, blending well after each addition. Blend in 2 squares (2 oz.) melted chocolate and ¼ teaspoon salt. Beat until smooth.

Orange Cream Cheese Frosting

Substitute 1 tablespoon grated orange rind for melted chocolate in Chocolate Cream Cheese Frosting recipe. Reduce milk to 2 tablespoons.

Gol

Bake at 350°F. for 2

All in

Sift together

Add

Beat

Add

Beat

Divide

Bake

Cream ¼ cup butter
 rind. Blend in 4 cu
 ½ cup hot cream. A

Prepare Golden Glo
 stitute ¼ cup orang
 tion of milk.

Prepare Golden Gl
 spice, ½ teaspoon n



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 Cool Book, Pillsbury's Miller, Inc.
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