

PINK-AND-WHITE BIRTHDAY CAKE

1 1/2 cups sugar
1 teaspoon salt
1 teaspoon vanilla
1/2 cup Crisco

2 cups cake flour
2 teaspoons baking powder
3/4 cup water
4 egg whites

Blend sugar, salt, vanilla and Crisco. Sift flour and baking powder twice. Add flour mixture alternately with water; beat till smooth. Beat egg whites stiff but not dry. Fold into batter. Bake in two 9" layer pans ("Criscoed" and-floured), in moderate oven (360° F.) 35 minutes. Put together with—

MARASCHINO CHERRY FILLING. To part of icing add 1/2 cup well-drained chopped cherries and 1/2 cup chopped pecans.

MARASCHINO ICING: Use juice from 8 oz. bottle of maraschino cherries; add enough water to make 1/2 cup. Boil juice and 2 cups sugar until syrup spins a thread (238° F.). Pour slowly over 2 beaten egg whites, beating constantly till icing holds shape. Use part for filling (above) and the rest as icing.

All Measurements Level

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