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Why Buy Baker's Cakes?

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Why Buy Baker's Cakes?

By Nellie Goethe

Big cakes! Little cakes! And each one is decorated with delicately colored frostings. Of course, you may buy cakes at the pastry shops, but the ones I will tell you about are the real home-made kind. They taste ever so good, and are very simple cakes with professional touches.

When you make the cake you may ornament it in the way which is most suitable for your own party. Perhaps, it is a birthday cake or a Christmas cake. Again, it may be a cake for a St. Patrick's or a Hallowe'en party; and speaking of Hallowe'en, the time for witches and pumpkin faces is almost here.

Tiny little cup cakes made of plain cake and frosted with an orange icing will look like pumpkin faces if you drop melted chocolate for the eyes and nose and make a streak of chocolate for the mouth. Or round chocolate cookies with orange icing and the pumpkin face made with melted chocolate are very nice to use for children’s parties.

But the Hallowe’en witches must not be forgotten in planning cake decorations! The witch may be made of melted chocolate on the center of a large cake, and just outside the “reach” of this wicked witch may be placed some glaring pumpkin faces. Pastry tubes are inexpensive and easy to use, so with the colored frostings, anyone can give a professional touch to even a simple cake.

Shamrocks and high top hats in St. Patrick’s colors are suggestive of a March party. April showers suggest umbrellas for the April party. Per May, a May pole cake is very appropriate. A long piece of stick candy in the center makes a glistening May pole to which tiny ribbons may be attached. If the icing is tinted, a very pretty color scheme may be worked out with the colored ribbons.

Perhaps, the children most of all are delighted by a decorated cake. Someone has suggested a merry-go-round cake, and it has proven to be very popular with the kiddies. Bake this merry-go-round cake in a large, round pan, and frost it with chocolate powdered-sugar icing. Insert a stick of candy in the center of the cake to form the center tent pole. Arrange shorter sticks around the edge. Put spots of brightly colored frosting on animal cookies, and arrange in pairs around the edge of the cake for ponies.

The tent top may now be made. Cut and bend a fine wire to fit on top of the candy sticks around the edge. Wrap it with white crepe paper. Cut and arrange another piece of white crepe paper so that it will fit over the center pole, and will extend an inch below the outer edge. Dab bits of frosting on the top of each stick to hold firmly the wire and the paper top. The frosting should be fairly deep to hold the animal cookies. When it dries, it will hold the tent in shape.

This cake is not difficult to construct and is inexpensive. You will feel well repaid for the time spent, by the laughter and the shouts of surprise which greet you when it is first seen by the children.

That Precious Antique

(Continued from page 7)

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