

cake and pastry

Cakes may be divided into two classes—Butter, and Butterless or Sponge. A good Butter cake should be fine grained or of smooth texture. This is obtained by accurate measuring and skill in combining ingredients which require effort and time. The butter should be creamed until light colored. Fine granulated sugar should then be blended well with it. Eggs should be separated and well beaten before adding.

Dry ingredients should be sifted before and after measuring, and these should be added alternately with the milk to the butter, sugar, and egg mixtures. Beaten egg whites and flavoring should be then folded into batter. Butter cakes require a moderate oven—350 to 400 degrees Fahrenheit.

Sponge cakes require a slow oven—275 to 350 degrees Fahrenheit. Do not grease pans for sponge cakes.

Frost cakes after they are cold.

Frosting should be cold when put on.

Skill is required in making good pastry. Flakiness, crispness, and tenderness are characteristics of good pastry; and these are realized by the selection of good ingredients, accurate measurements, and skillful mixing.

