

LAMB, BUNNY OR SANTA MOLD CAKE

Lady Baltimore Recipe

2 cups sifted flour
2½ tsp. baking powder
¾ tsp. salt
1 cup sugar

3 egg whites, beaten
½ cup shortening
¾ cup milk
1 tsp. vanilla

Sift dry ingredients together. Cream shortening; add sifted dry ingredients. Add milk and vanilla and beat for two min. Fold in beaten egg whites and beat for one min.

Grease and flour mold and fill the half containing the face. Insert a toothpick in the nose for reinforcement and cover with other half of the mold being sure that the edges "lock."

Lamb Mold: Place on cookie sheet and bake at 370° for 45-55 min. Cool 10 min., turn mold on back half and remove face half. Frost with white fluffy icing and sprinkle with coconut. Place a cherry for nose, raisins for eyes and a bow around neck.

Bunny Mold: Follow above directions. Bake at 370° for 50-60 min. Use cherry or jelly beans for eyes, a ribbon around neck and a small carrot between front feet. Outline ears with pink icing.

Santa Mold: Follow directions above. Use any good icing recipe and color half of it red. Chocolate may be added to a small amount for mittens, boots and bag. Other decorating hints:

Face: Frost a delicate, pale pink. Use maraschino cherry for nose.

Eyes: Use two small raisins; put a dab of white icing over each eye, with a few shreds of coconut for brows.

Whiskers: Frost white and sprinkle with coconut.

Clothing: Frost red. Use white for trim and tassel.

Toy Bag: Frost gifts with white and sprinkle with colored sugar. Put cherry on toothpick for that "bright red ball." Make tiny bows of red or green ribbon and place on pkgs. with common pin.

Chimney: Frost white. Outline bricks with red, using toothpick.

Buttons: Use raisins.

