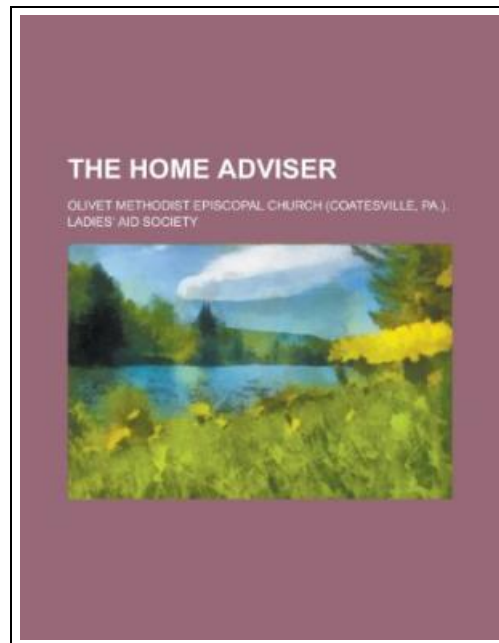


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Rarebooksclub.com, United States, 2013. Paperback. Book Condition: New. 246 x 189 mm. Language: English . Brand New Book ***** Print on Demand *****.This historic book may have numerous typos and missing text. Purchasers can usually download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1911 edition. Excerpt: .the cake can never wait for the oven. Cake will sometimes be heavy if the sugar and butter are not sufficiently well creamed; they should be partially liquified. Cakes without butter require a quick oven; never move the cake or shake the oven before the center is set, and dc not remove it from oven unless surely done; run a broom splint through the center; if no dough adheres it is done, or put your ear to the cake; if it ticks loudly put it back; if very faint, it is done; turn out very gently on a cloth or sieve to cool Do not open oven door, at Least until fifteen minutes have elapsed after putting the cake in. Creaming the butter makes the cake more delicate than melting it. Always cream the butter and sugar together first, add the beaten yolks, then the milk, the flavoring, the flour, then beat vigorously, and lastly stir in the whites, unless otherwise directed in recipe. Fine grained cake can only be made by long beating. Baking is more important than the mixing; too cool an oven makes the cake coarse; too much baking the effect will be the same. Layer cake requires a hotter oven than a loaf cake. Sponge cake requires a cool oven. A piece of wrapping paper should turn a golden brown in five minutes for a loaf cake, then slightly increase the heat after the cake is well risen. For layer...

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