



ICINGS FROSTINGS

AND
CAKE
DECORATING
MADE EASY

IMPERIAL
 SUGAR

QUALITY SUGAR

You will find that beautiful icings, frostings, and decorations begin with the sugar used to make them. That's why you will do well to choose **IMPERIAL Pure Cane Sugars**... the choice of 103 out of 104 State Fair Culinary Contest Winners. **IMPERIAL Sugar** is 100% pure cane of finest quality, extra fast dissolving and full sweet.

IMPERIAL Granulated Sugar—100% Pure Cane, is uniformly fine. It dissolves quickly and thoroughly to give you smooth, grainless, dependable results.

IMPERIAL Powdered (Confectioners) Sugar—100% Pure Cane, is extra fine, full sweet. Its consistent quality makes it ideal for creamy frostings.

IMPERIAL Brown (Old Time) Sugar—100% Pure Cane, is famous for its delicious, unusual flavor. It adds freshness and variety to frostings of all kinds.

You can depend on the uniformity of **IMPERIAL Sugar**. When you use **IMPERIAL** your recipes always come out the same... always good. There's an **IMPERIAL Pure Cane Sugar** for every cooking need!



IMPORTANT: The basic ingredient in all icings, frostings, fillings and glazes is sugar. That's why to insure uniform results it is of utmost importance that you *always* use the finest Pure Cane Sugar... **IMPERIAL Pure Cane Sugar**.

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DEFINITIONS

If you are the kind of person who likes to know *WHY* before using a recipe, these definitions will have a special appeal to you.

What is an icing?

An icing is a mixture of confectioners powdered sugar and liquid, thin enough to be brushed on with a pastry brush or spread. It is usually used on pastries, rolls, and coffee cakes. It may be used on simple cakes.

What is a frosting?

A frosting is a thicker and more opaque mixture used for cakes. All frostings may be used to cover a cake but special ones are best for decorating it. You will find these special frostings on page 11 of this booklet.

What is a glaze?

A glaze is a mixture of sugar and liquid thin enough to be poured—about the consistency of thin corn syrup. Glazes are used to coat fruit cakes, cup cakes and pieces of cake which are to be used for tea cakes or petits fours.

What is a filling?

A filling is a thick mixture which is used between the layers of cake. It may be some of the frosting to which nuts, marshmallows or fruits are added. Whipped cream and custard mixtures are sometimes used as fillings.

TIPS FOR TOP-NOTCH FROSTINGS

To make velvety smooth frostings, use only the finest Pure Cane Sugar. And to make sure your recipe comes out the same every time, always use the same brand . . . **IMPERIAL Pure Cane Sugar**,

To measure IMPERIAL Powdered (Confectioners) Sugar for the recipes in this booklet, sift it by pressing it through a wire strainer onto a piece of waxed paper—this is easier than using a flour sifter. Then spoon the sifted sugar into a dry measuring cup and level off top with a spatula.

To measure IMPERIAL Brown (Old Time) Sugar, pack it into measuring cup firmly enough so that it holds its shape when turned from the cup. If brown sugar should become lumpy, crush lumps with rolling pin, then press through a coarse sieve. Store leftover brown sugar in a tightly covered can or jar to prevent its becoming lumpy.

To thicken frostings which are too thin, add **IMPERIAL Powdered (Confectioners) Sugar**, a little at a time, until of the desired consistency. Variations in weather, temperature or the size and freshness of eggs can cause variations in the consistency.

To thin frosting that is too thick, add more liquid, a drop at a time until just right.

To color frosting, place a small amount in a cup. Add enough pure food coloring to give it a rather bright

color. Blend this frosting into the rest of the mixture, a little at a time, until the desired color is obtained. It is usually best to tint frostings delicately. Too much color may give a cheap appearance.

To prevent frostings from crusting over, keep bowl of frosting covered with damp cloth when not in use.

CHOOSING THE CAKE PLATE

The right plate can make a “frame” for your pretty-as-a-picture cake.

The size:

A tray or plate 4 inches larger than the cake is about right. This allows a two-inch border all around the cake. A plate which is too small may make the cake look clumsy—one that is too large will dwarf the cake.

The shape:

To help the cake keep its fine shape, the cake plate should be as flat as possible. Choose oblong plates for oblong cakes, round ones for round cakes. Either round or square ones are fine for square cakes.

The kind:

Wooden trays add a masculine touch for the men of the family. Gay-colored tin trays delight the children. China, glass or pottery plates which harmonize with the cake decorations make a good frame for the cake. For special charm, try using an old-fashioned cake stand.

A substitute:

If you have no plate which is suitable, try cutting a piece of heavy cardboard a little larger than the cake. Cover with waxed paper, fastening the edges on the underneath side with cellophane tape. Place cake in center of cardboard. Cover the cardboard which extends beyond the cake with some of the frosting. Candles can be placed in this frosting or use fresh flowers or lace paper doilies to cover the cardboard. (You'll not have to worry about finding your cake plate after the church supper or picnic when you use this method.)

FROSTING THE CAKE

These steps make frosting a cake easy:

1. Cool cake and frosting

Frost the cake as soon as it is thoroughly cool. Frosting protects the cake—keeps it fresh and moist. To prevent the cake from becoming soggy, both frosting and filling should be cool. For best results, apply frostings in a cool room.

2. Provide a convenient place for applying the frosting

Set the cake plate on rim of large mixing bowl—with plate extending beyond rim of bowl, so that the cake can be turned around easily while frosting and decorating.

3. Get the cake ready for frosting

Brush loose crumbs away with hand and trim ragged edges with scissors. This keeps crumbs out of frosting. If desired, strips of waxed paper may be placed under the edges of the cake to catch frosting that might be spilled on the cake plate. When the cake has been frosted, carefully pull out the strips.

4. Single-layer cakes

Place one-layer and sheet cakes *right side* up on the cake plate. Frost sides and top. (Frostings go on top sides of cake more smoothly than on the bottom sides.)

5. Two-layer cakes

Place one layer, *upside down*, on cake plate. Spread with frosting or filling. Let stand until set. Then place second layer, *right side up*, on top of filling. If layers tend to slip, thrust a wire cake tester through both layers to anchor them until filling sets. This can be removed before frosting the top or left until frosting is set, then removed. The mark may be covered with decorations.

6. Three-layer cakes

Proceed as for a two-layer cake, then spread top of second layer with filling or frosting. Let stand until set. Place third layer, *right side up*, on top of filling.

7. Angel food and other cakes baked in tube pans

Turn upside down on cake plate. These cakes may be cut into layers and put together with fillings. Use a thin sharp knife and sawing motion for cutting. Use toothpicks in sides of cake as markers for cutting even slices. If desired, the hole in center of cake can be covered with a piece of waxed cardboard and frosting spread over it. If hole is not covered, spread inside with frosting.

8. Frosting the outside of the cake

Frost sides of cake, holding spatula in vertical position. Pull up toward top. Let the frosting reach the bottom of the cake all around. Pile remaining frosting on top and spread — smoothly if the cake is to be decorated — in swirls and ridges if it is to have no other decoration. To make the cake look taller, pull spatula around the top to form a ridge at edge of cake.

To obtain a smooth surface on cakes that are to be decorated, first frost with a thin layer of frosting to set crumbs. Fill in spaces at base and between layers. Let stand until set. Then frost with a thick layer of frosting. If necessary, smooth surface with spatula dipped into hot water.



Tools to make cake decorating easy

You will find these tools in stores which sell home furnishings:

- A flexible spatula about 8 inches long
- A cake decorator set
- Assorted cookie cutters
- Wooden toothpicks
- Waxed paper
- Scissors
- Sharp knife

Extra helps to make cake decorating more fun

You will find these in grocery and dime stores:

- Maraschino cherries
- Food coloring sets
- Gold and silver dragees (these are little candy balls covered with edible silver and gold coating)
- Red cinnamon candies
- Colored gumdrops
- Cake candy pellets (these are tiny, bright-colored balls of candy. They are usually sold in small jars)
- Paper lace doilies
- Paper patterns for outlining designs on cake. This booklet contains some patterns. You can find others in children's color books and magazines.
- Bright colored jellies and jams
- Chocolate
- Nuts
- Cocoanut

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SUGGESTIONS FOR USING CUT-OUT PATTERNS

Trace the patterns onto thin paper, then transfer to cardboard and cut out. When you have finished using the patterns, file them in the box with your decorator — all ready to use the next time you need them. Use the *bell* for Christmas, New Year, wedding and anniversary cakes. The *star* looks well on Washington's Birthday and Fourth of July cakes as well as "reward cakes" when the children have done something especially well or someone has received a reward or honor. The *heart* is for Valentine, birthday, or announcement cakes. The *jack-o-lantern* and *Christmas tree* patterns have their special days.

HOW TO USE A CAKE DECORATOR

Inexpensive cake decorator sets may be purchased at department and dime stores. Many of these give excellent results and if thoroughly washed and dried after each using, they last for years.

A cake decorator consists of a plastic-lined bag or a metal gun and various tips or tubes which fit into the bag or gun. The frosting is forced through the tips much the same way that toothpaste is forced from the tube. Just as different size and shape toothpaste tubes give different shaped ribbons of toothpaste, the different size decorator tips form different size and shaped frosting ribbons.

When the toothpaste tube is squeezed gently, only a small amount of toothpaste comes out on the brush and if the pressure is released and the tube lifted, a little point will form on the bit of toothpaste. In the same manner, if frosting is squeezed from the decorator, then the pressure released and the tip lifted, a little leaf or flower petal is formed.

Directions for using the decorator come with the sets. You can gain skill in using the set by practicing on a piece of waxed paper or the bottom of an enameled pan or cake pan. (The frosting can be scraped back in the decorator and used over and over until you have mastered the design you desire.)

Test the consistency of the frosting by placing a little in the decorator with the tube or tip to be used. It should be thin enough to force easily but should be thick enough to hold its shape. Variations in weather and temperature may cause variations in consistency. If frosting should be too thin, beat in a little *IMPERIAL Powdered (Confectioners) Sugar*. If too thick, add a few drops of water.

Most decorator sets have 4 tips or tubes — plain, rosette, leaf and shell or star tips.

The plain tip



The plain tip has a small round opening, much like that in the end of a mechanical pencil. This tip is used for fine writing and lines.

To use, first trace the letters or design on the frosted cake with a toothpick. Place the plain tip in the decorator and fill decorator two-thirds full of frosting. Hold tip barely touching the cake. Squeeze bag, or force gun, so that frosting flows with steady, even pressure. Follow the toothpick tracing. Once you have started a line or word, continue until it is finished. Stopping leaves a ragged line.

Many simple designs may be made with this tip. For flower stems, make curved lines. For flowers, make dots by forcing a bit of the frosting on the cake, releasing the pressure, then lifting the tip.

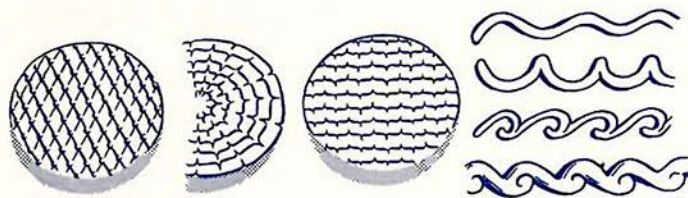


Use the plain tip to pipe lines diagonally across the cake to form diamonds. Place a flower dot on the crossed lines.

For a beautiful web effect, pipe circles one inch apart on cake, extending from center to edge of cake. While frosting is still soft, draw a toothpick through the lines, starting first in the center, then from the edge to the center.

For a marbled effect, pipe lines of contrasting color straight across the cake, making them about three-fourths inches apart. Before the lines harden, draw a toothpick through them, first from the bottom to the top, then from top to bottom.

For borders, use piped lines of loops and curves around the cake.



The rosette tip



This tip has a much larger opening than the plain tip. The opening consists of several slots or notches cut into the metal. Frosting forced through this tube forms a ridged, rope-like ribbon. It is used to write large letters or greetings or it may be used to make borders.

To make flower rosettes, hold tube upright, about one-fourth inch from the cake, press out frosting, release pressure, then lift tip away. Other flower shapes may be made by holding the tip at different angles.

The leaf tip



The leaf tip has a narrow flat opening, formed by long, narrow notches. Frosting forced through this tip forms a wide, flat ribbon with lines or veins. Use it for leaves, borders, and decorating sides of cake.

For leaves, hold tip at an angle, press (increasing pressure widens leaf), release pressure, then lift tip. This tip may also be used to make flower petals.

Shell or star tip



These tips have smaller openings than rosette tips. They may be used for borders and decorations in much the same way as rosette tip.

FLOWER NAILS

Roses and other large flower shapes may look flat if piped directly on the cake. To avoid this flat look, you can do as the baker does — make the flower on a flower nail, let stand over night, then place on the cake.



A flower nail has a sharp point, much like a common nail. The heads are of various sizes, depending on the size flower to be made. Flower nails, as well as cake decorators with a great variety of tips, may be purchased from bakery supply houses. A flower nail helps you do a better job shaping petals because you can rotate the nail while piping.

To use a flower nail, first pipe a little mound of frosting in center of the greased nail head. Stick nail in cardboard box. Let stand until set. Then, with leaf tip, pipe petals around the frosting mound, turning the nail in your hand as you pipe the petals. Let stand until set. For best results, each row of petals should be allowed to set before another row is added. Stick the nail with the finished flower into the cardboard box and let stand several hours before placing on cake.

If you have no flower nail, get a dozen or so 6 or 8 penny common nails from a hardware store. Cut pieces of cardboard the size you wish your flowers to be. Thrust the nails through the cardboard so that the underneath side of the nail head touches the cardboard. Brush tops of nails and cardboard with melted paraffin. Let dry before using.

LAYING OUT THE DECORATIONS

Before applying decorations, it is usually easier to trace the design on the frosted cake with a toothpick. Rulers, compass, tape measure, and paper patterns are helpful in spacing the designs evenly.

For an easy way to space the designs on sides of a round cake, first use a tape measure to measure around the pan in which the cake was baked. Then determine the number and width of designs. For instance, a cake which measured 28 inches could have 7 designs that are 4 inches wide ($7 \times 4 = 28$) or it could have 8 designs $3\frac{1}{2}$ inches wide ($8 \times 3\frac{1}{2} = 28$).

Use a compass or paper pattern as a pattern for marking where the designs begin and end.

FROSTINGS TO COVER THE CAKE

These frostings make your cakes a treat to the eye and the palate:

BUTTER CREAM FROSTING

Easy to make and easy to use

Cream $\frac{1}{4}$ cup soft butter or vegetable shortening
Gradually add 2 cups sifted **IMPERIAL Powdered (Confectioners) Sugar**
alternately with 2 tablespoons cream or top milk

Stir in 1 teaspoon vanilla
Beat until smooth. If too heavy, add a few more drops of cream.
Makes frosting for average-size cake. For more generous frosting, double the amounts of ingredients.

STRAWBERRY FROSTING

A springtime favorite

Follow the recipe for Butter Cream Frosting, *except* omit vanilla and in place of cream, use 3 tablespoons crushed fresh or frozen strawberries.

MOCHA CREAM FROSTING

Follow the recipe for Butter Cream Frosting *except* sift 1 tablespoon cocoa with the **IMPERIAL Powdered (Confectioners) Sugar**, use only $\frac{1}{2}$ teaspoon vanilla, and instead of cream, use strong black coffee.

CHOCOLATE BUTTER CREAM FROSTING

Follow the recipe for Butter Cream Frosting. Add 2 squares unsweetened chocolate, melted.

PINEAPPLE CREAM FROSTING

Follow recipe for Butter Cream Frosting *except* omit vanilla and cream. Add $\frac{1}{4}$ cup well drained crushed pineapple.

CHERRY FROSTING

Follow recipe for Butter Cream Frosting *except* omit vanilla and cream. Add 2 tablespoons juice from maraschino cherries. $\frac{1}{4}$ cup well drained chopped cherries may be added, if desired.

LEMON FROSTING

Just right for sponge cake

Blend together $\left\{ \begin{array}{l} 3 \text{ tablespoons butter or vegetable shortening} \\ 1 \text{ egg yolk} \\ \frac{1}{2} \text{ teaspoon grated lemon rind} \end{array} \right.$
Add $\left\{ \begin{array}{l} 1 \text{ teaspoon lemon juice} \\ 2 \text{ cups sifted } \mathbf{IMPERIAL Powdered (Confectioners) Sugar} \end{array} \right.$
alternately with $1\frac{1}{2}$ to 2 tablespoons cream
Mix until smooth.

Makes frosting to cover sponge cake baked in 9-inch tube pan.

ORANGE FROSTING

Heavenly for angel food cake

Follow recipe for Lemon Frosting *except* use orange rind in place of lemon rind and orange juice in place of cream.

BROWN SUGAR SEVEN-MINUTE FROSTING

Combine in top of double boiler

- 1½ cups **IMPERIAL Brown (Old Time) Sugar**, firmly packed
- ⅓ cup cold water
- 2 egg whites, unbeaten

Place over boiling water (water should not touch upper part of double boiler). Beat with rotary beater or electric mixer for 7 minutes. Remove from boiling water.

Add 1 teaspoon vanilla
Continue beating until mixture stands up in stiff peaks when beater is lifted. Spread on cake and sprinkle with toasted coconut, if desired.

Makes generous frosting for 8 or 9 inch two-layer cake.

PEANUT BUTTER FROSTING

Makes banana cake even better

Beat together until light

- ¼ cup peanut butter
- 1 egg yolk
- 2 tablespoons cream

Gradually blend in 1½ cups sifted **IMPERIAL Powdered (Confectioners) Sugar**

Beat until smooth.

Makes frosting for one 8 x 8 x 2 inch cake. For layer cake, double the amounts of ingredients.

QUICK PENUCHE FROSTING

Try it on Apple Sauce Cake

Mix together in sauce pan

- 2 cups **IMPERIAL Brown (Old Time) Sugar**, firmly packed
- ½ cup top milk
- ½ cup butter or margarine
- ¼ teaspoon salt

Stir over low heat until thoroughly blended. Then stir over high heat until mixture boils. Boil for 1 minute. Remove from heat. Beat until cold and of good spreading consistency. If desired, 1 teaspoon vanilla and ½ cup chopped nuts may be added.

Makes frosting for two-layer cake.



SHINY CHOCOLATE FROSTING

Crowning glory for white, yellow or chocolate cakes

Melt together over hot water

- 3 squares unsweetened chocolate
- 3 tablespoons butter or margarine

Mix in bowl

- 3 cups sifted **IMPERIAL Powdered (Confectioners) Sugar**
- 1 teaspoon vanilla
- 7 tablespoons milk
- ⅛ teaspoon salt

Add hot chocolate mixture. Stir until blended.

Cool, stirring occasionally, until of good spreading consistency.

Makes generous amount for a two-layer cake.

CARAMEL FROSTING

Caramelized brown sugar gives it a richer flavor

Place in small skillet . . . ¼ cup **IMPERIAL Brown (Old Time) Sugar**

Stir constantly over medium heat until melted.

Add ¼ cup hot water

Stir over low heat until dissolved. Cool. Pour into measuring cup. Add cream, if necessary, to make ¼ cup liquid.

Blend with

- 6 tablespoons butter
- 3 cups sifted **IMPERIAL Powdered (Confectioners) Sugar**
- ⅛ teaspoon salt
- 1 teaspoon vanilla

Beat until smooth.

Makes frosting for large cake.

COFFEE-SCOTCH FROSTING

Good on anything chocolate

Follow recipe for Caramel Frosting *except* use only 2 tablespoons caramel syrup and add 2 tablespoons cold black coffee.

TOASTED ALMOND FROSTING

Delicious with white cake

In heavy skillet, heat until lightly browned

Gradually blend in

- ¼ cup butter
- 2 cups sifted **IMPERIAL Powdered (Confectioners) Sugar**
- 2 tablespoons cream
- ½ teaspoon vanilla
- ¼ teaspoon almond flavoring

Stir until smooth and add

- ¼ cup finely chopped toasted almonds (or toasted pecans)

If too thick for good spreading, add a little more cream. Frosting for tops and sides of 2 eight inch layers.

COCONUT-BROWN SUGAR BROILED FROSTING

Blend together $\left\{ \begin{array}{l} \frac{1}{3} \text{ cup soft butter or} \\ \text{margarine} \\ \frac{2}{3} \text{ cup IMPERIAL Brown} \\ \text{(Old Time) Sugar} \\ 4 \text{ tablespoons cream} \\ 1 \text{ cup shredded coconut} \end{array} \right.$

Spread on slightly warm sponge cake. Place under broiler, on low heat, until mixture bubbles up and is lightly browned.

Makes frosting for 13 x 9 inch cake.

FILLINGS

Fillings can add mystery and surprises to your cakes.

BROWN SUGAR CHOCOLATE FILLING

A rich creamy filling—nice with sponge or chiffon cakes

Combine in top of double boiler $\left\{ \begin{array}{l} 2 \text{ squares unsweetened} \\ \text{chocolate} \\ \frac{1}{2} \text{ to } \frac{3}{4} \text{ cup IMPERIAL} \\ \text{Brown (Old Time)} \\ \text{Sugar*} \\ \frac{1}{2} \text{ cup whipping cream} \end{array} \right.$

Heat over boiling water until chocolate is melted. Beat with rotary beater until well blended.

Remove from boiling water and add 1 teaspoon vanilla

Beat with rotary beater until cold and mixture holds its shape when beater is lifted. (In warm weather, the pan may be set in bowl of cold water.)

Spread. Store cake in the refrigerator.

Makes filling for three-layer cake or generous amount for a sponge roll.

* $\frac{1}{2}$ cup IMPERIAL Brown Sugar gives bittersweet flavor. The larger amount makes a sweeter filling.

MOCK WHIPPED CREAM FILLING

A rich white filling

Blend together $\left\{ \begin{array}{l} 1\frac{3}{4} \text{ cups IMPERIAL Pow-} \\ \text{dered (Confectioners)} \\ \text{Sugar} \\ \frac{1}{2} \text{ cup butter or} \\ \text{margarine} \end{array} \right.$

Add $\left\{ \begin{array}{l} 1 \text{ egg white} \\ 1 \text{ teaspoon vanilla} \end{array} \right.$

Beat vigorously with spoon or electric mixer until mixture stands in soft peaks—about 5 minutes. In warm weather, chill for 15 minutes before spreading on cake. Place filled cake in the refrigerator.

Makes filling for 3 layer cake.

WHIPPED CREAM FILLING

An old favorite

Pour into chilled bowl . . . 1 cup heavy cream
Beat with cold rotary beater until mixture thickens slightly.

Add $\left\{ \begin{array}{l} \frac{1}{2} \text{ cup IMPERIAL Pow-} \\ \text{dered (Confectioners)} \\ \text{Sugar} \\ \frac{1}{2} \text{ teaspoon vanilla} \end{array} \right.$

Continue beating until mixture mounds up slightly when beater is lifted. (Over-heating causes curdling.) Spread between layers or use to cover cake if desired. Store leftover cake in the refrigerator.
Makes about 2 cups of filling.

FRUIT-NUT FILLING

Delicious with spice cake

Mix together in sauce pan $\left\{ \begin{array}{l} 1 \text{ cup chopped dates or} \\ \text{raisins} \\ 2 \text{ tablespoons IMPERIAL} \\ \text{Brown (Old Time)} \\ \text{Sugar} \end{array} \right.$

$\left\{ \begin{array}{l} \frac{1}{2} \text{ cup water} \\ \frac{1}{2} \text{ teaspoon grated} \\ \text{orange or lemon rind} \end{array} \right.$

Cook over low heat, stirring constantly until thickened—about 5 minutes. Cool.

Stir in $\frac{1}{2}$ cup chopped nuts
Makes filling for 2-layer cake.

BUTTER-SCOTCH FILLING

Mix together in sauce pan $\left\{ \begin{array}{l} \frac{3}{4} \text{ cup IMPERIAL Brown} \\ \text{(Old Time) Sugar} \\ 6 \text{ tablespoons flour} \\ \frac{1}{8} \text{ teaspoon salt} \end{array} \right.$

Gradually stir in . . . 2 cups milk
Cook over medium heat, stirring constantly, until mixture boils. Boil 1 minute.

Stir $\frac{1}{3}$ of the mixture into . . . 2 eggs (or 4 egg yolks) slightly beaten

Blend with mixture in sauce pan.
Cook over medium heat, stirring, until mixture boils.

Remove from heat. Add $\left\{ \begin{array}{l} 2 \text{ tablespoons butter} \\ 1 \text{ teaspoon vanilla} \end{array} \right.$

Stir occasionally until cold. Spread. Store leftover cake in the refrigerator.

Makes generous amount for 3-layer cake.



FROSTINGS TO ORNAMENT THE CAKE

CONFECTIONERS FROSTING

The easiest of all to make for simple decorations

Pour into bowl . . . { 2 tablespoons water*
1 teaspoon vanilla
Gradually blend in . . . 2 cups sifted **IMPERIAL Powdered (Confectioners) Sugar**

Mix until smooth. Add more **IMPERIAL Powdered (Confectioners) Sugar** if necessary to thicken for use in decorator.

Makes enough for average decorations on 1 cake.

*Milk, strong coffee, fruit juice or maple syrup may be used to replace water.

ORNAMENTAL BUTTER CREAM FROSTING

A fine flavored, rich frosting. Easy to use.

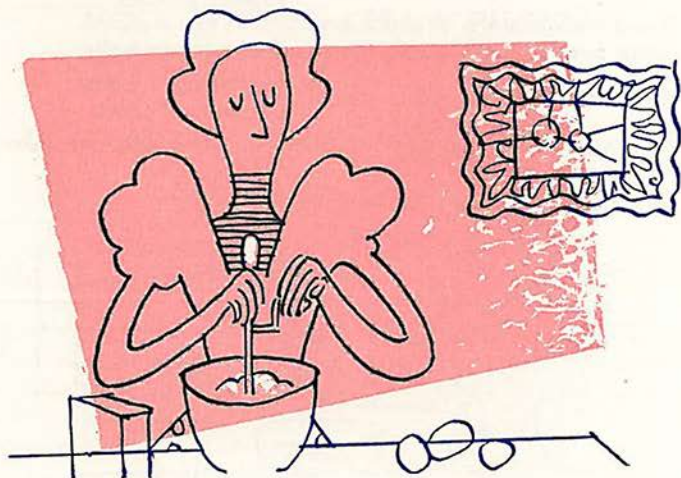
Cream well . . . { 1/3 cup butter or vegetable shortening
Gradually blend in . . . { 1 1/2 to 1 3/4 cups sifted **IMPERIAL Powdered (Confectioners) Sugar**
1 teaspoon vanilla

Mix until smooth. Use enough **IMPERIAL Powdered (Confectioners) Sugar** to give a rather thick frosting. If necessary, a few drops of milk or cream may be added to thin frosting for use in decorator.

NOTE: To prevent Butter Cream decorations from losing their shape in very hot weather, store the decorated cake in the refrigerator.

ORNAMENTAL CHOCOLATE BUTTER CREAM FROSTING

Follow the recipe for Butter Cream Frosting *except* blend 2 squares unsweetened chocolate, melted and cooled, with the butter.



ROYAL FROSTING

The beauty queen of decorator frostings. May be used to cover the cake and ornament it too.

Small Recipe

Beat until light but not dry . . . 1 egg white
Add . . . 1/8 teaspoon cream of tartar
Gradually blend in . . . 1 1/2 cups sifted **IMPERIAL Powdered (Confectioners) Sugar**

Flavor as desired

Continue beating until velvety smooth and so thick that a knife drawn through the frosting leaves a clean cut. Keep bowl covered with damp cloth when not in use.

Large Recipe

Sift into top of double boiler 1 pound **IMPERIAL Powdered (Confectioners) Sugar**
Add . . . { 1/2 teaspoon cream of tartar
3 egg whites, unbeaten
Stir over hot (not boiling) water until slightly warm.
Turn into bowl and add . . . { 1 teaspoon almond flavoring
1 teaspoon vanilla

Beat with spoon or electric mixer until thick and smooth—about 3 minutes if the frosting is to be used to cover the cake. Beat frosting to be used in the decorator 5 minutes longer. In damp weather more **IMPERIAL Powdered (Confectioners) Sugar** may be needed.

To prevent frosting from crusting over, keep bowl covered with damp cloth when not in use.

Royal Frosting decorations may be applied directly to the cake or made first on waxed paper, dried over night then placed on the cake.



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ICINGS

CONFECTIONERS ICING

It's so easy to make. Use often for coffee cake, sweet rolls, or cookies.

Mix	1 cup IMPERIAL Powdered (Confectioners) Sugar
with enough milk, cream or water to give a thin spreading consistency, about	2 tablespoons liquid
Add	½ teaspoon vanilla (or flavor as desired)

PEPPERMINT ICING

A delicate pink icing. Nice for simple 1-layer chocolate cakes or cup cakes. If desired, use it warm as a glaze.

Heat together . . .	{ 1/4 cup crushed peppermint candy
	{ 1/4 cup milk
When cool, stir in . . .	2 cups sifted IMPERIAL Powdered (Confectioners) Sugar

GLAZES

CHOCOLATE GLAZE

Heat together until melted } 2 tablespoons butter
2 squares unsweetened
chocolate

Blend in { 1 cup sifted **IMPERIAL**
Powdered (Confectioners) Sugar
3 tablespoons boiling water
Dash of salt

Pour warm over small cakes or eclairs, or cool and spread as an icing.

FONDANT GLAZE

A glossy glaze for small cakes. Use white or tint with food coloring.

Cook together to a thin
syrup (226° F.) . . .

2 cups **IMPERIAL Pure
Cane Sugar**
1/8 teaspoon cream of
tartar
1 cup hot water

Cool to lukewarm (110° F.)
 Stir in 1 1/2 cups sifted **IMPERIAL**
Powdered (Confectioners) Sugar
 Add 1 teaspoon vanilla, if
 desired

Pour over cakes. If glaze should become too thick, heat over hot water. Makes enough for about 1 dozen small cakes.

TEA CAKES

Here's how to make Petits Fours, the glamorous tea cakes that are so pretty and shiny, they look like candy. Once you find how easy they are to make, you'll want to serve them often. (Pronounce them "pet-tee-foor"!) Bake a white cake in square or oblong pan. The baked layer should be 1 inch thick. Cut into 2-inch squares or strips about 1½ x 3 inches—or cut the cake into fancy shapes with cookie cutters.

Line the little cakes in rows on wire cake rack. Allow about $\frac{3}{4}$ inch between cakes. Put a cookie sheet or piece of waxed paper under the rack to catch the drip. Pour Fondant Glaze over cakes, a row at a time, so each little cake is completely covered. Let stand until glaze is firm. Then if desired, give them a second coat of glaze. (The glaze which drips onto the waxed paper may be reheated and used again.)

Decorate with Royal or Butter Cream Frosting designs or candies, fruits or nuts.

When dry, lift from rack with spatula and trim ragged edges with a sharp knife.

Place on small doilies on tray.

Suggestions for decorating

Make rosettes with rosette tip in decorator and use Butter Cream or Royal Frosting tinted pink, yellow or lavender. Add two green leaves. (These can be made several days ahead and dried on waxed paper until needed.)

With plain tip in decorator make lily of the valley designs, or forget-me-nots—five blue dots around a yellow one.

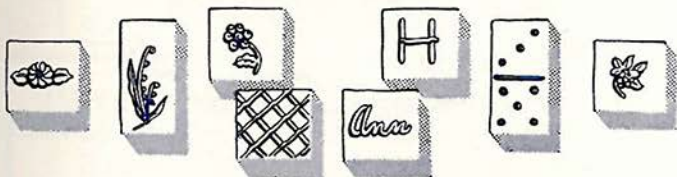
Pipe lines on cakes to form squares or diamonds.

Write guests' names on cakes.

Write one letter of "HAPPY BIRTHDAY" on each cake.
Line up on tray to spell out the greeting.

Make domino cakes, using cinnamon candies for the dots. Use silver dragees and green leaves for mistletoe design.

Variations: Decorate cup cakes or use glaze to cover top of cake layer; cut into desired shapes, and decorate as above.



GIVE YOUR CAKES A LIFT!

White, chocolate, spice or sponge—they're all delicious, but most can stand a little help to make them glamorous. You need not be an artist to decorate cakes that give pleasure to your family and friends. Here are suggestions for every month of the year with special consideration for the days when you have little time. (You can follow these without doing any overtime in the kitchen.) Take your time and have fun on the others.

CAKE CALENDAR FOR JANUARY

THE CLOCK CAKE

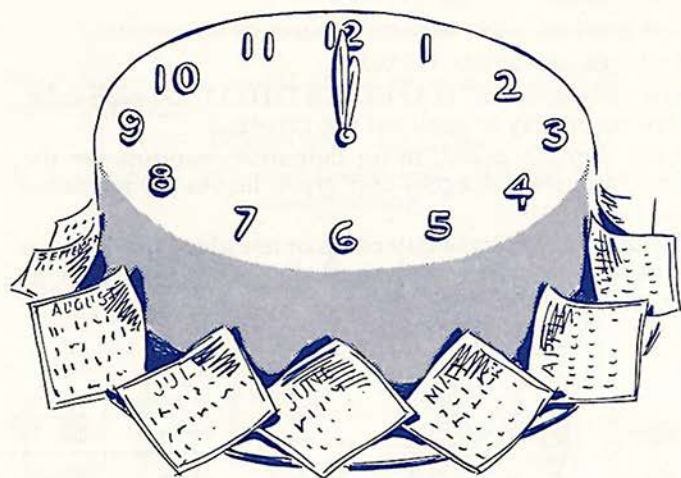
(For New Year's Eve)

Frost round layer cake with white Butter Cream Frosting. With toothpick, trace face of clock design on the frosted cake. Use decorator with plain tip and frosting, tinted red, to form the hours and the hands, pointing to midnight.

Paste calendar sheets of the months of the new year around the cake plate.

(For a small amount of red frosting, cream 2 teaspoons butter with $\frac{1}{2}$ cup IMPERIAL Powdered (Confectioners) Sugar and about 1 teaspoon cream. Tint with red food color.)

Short Cut: Use pattern cut-out and toothpick to trace bell on the frosted cake. Fill in with tiny colored candies.



CAKE CALENDAR FOR FEBRUARY

HEART CAKE

Frost cake with white Butter Cream or Royal Frosting. Use pattern cut-out and toothpick to trace heart shape in center of frosted cake.

Use frosting tinted pink or red, and the rosette tip in the decorator to outline heart and to make a border of hearts, two inches high, around the sides of the cake. (Hearts are easy to form if each side is piped separately. Start at center of the top and pipe to the tip for each side. Ragged edges may be trimmed with the scissors before the frosting is thoroughly dry.)

For ruffy borders around the top and sides of the cake, use leaf tip and white frosting in the decorator. Moving the tip back and forth slightly while piping the ribbon of frosting gives the ruffled effect. Use pink or red frosting and plain tip to write the greeting or name on the cake.

Quickie: Frost cake with Strawberry or Cherry Frosting. Place heart pattern on top of cake. Outline pattern with silver dragees or red cinnamon candies. Lift pattern and fill in with more of the candies. Or use pastel colored heart candies—the kind with sentimental greetings—to make a border around the top of the cake.



IMPORTANT: The basic ingredient in all icings, frostings, fillings and glazes is sugar. That's why to insure uniform results it is of utmost importance that you *always* use the finest Pure Cane Sugar . . . IMPERIAL Pure Cane Sugar.

CAKE CALENDAR FOR MARCH

SHAMROCK CAKE

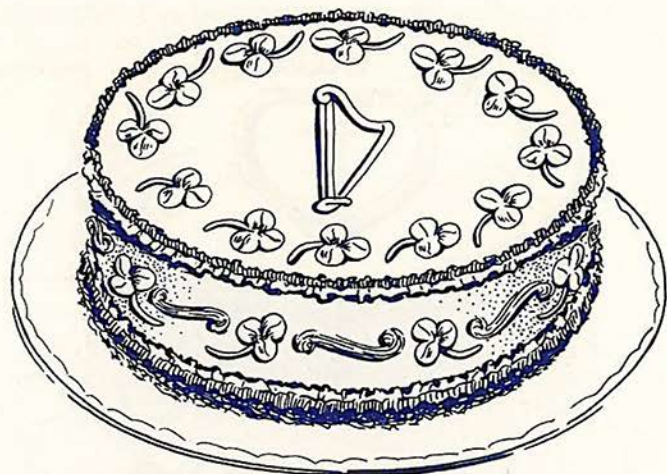
Frost cake with White Royal or Shiny Chocolate Frosting.

Use leaf tip and Royal Frosting tinted pale green in decorator to make a border of shamrocks around the top of the cake. Start piping leaves at the tip and move toward the center where the three leaves join—makes the outer edge of leaf round.

Use the green frosting and the plain tip to write greeting or outline harp in center of cake.

For two-toned frosting border, put leaf tip in decorator. Then carefully fill one side of the decorator from top to bottom with green frosting. Fill the other half with white frosting. Squeeze frosting from decorator into bowl until the two colors come from the tip at the same time; then make ruffy green and white borders around the top and sides of the cake. (Moving the tip back and forth slightly while piping gives the frilly effect.) Add a few shamrocks to the sides of cake if desired.

Quickie: Frost cake with pale green frosting. Sprinkle sides and a two-inch border around top of cake with shredded coconut. Cut shamrocks from slices of green gum drops and arrange in center.



CAKE CALENDAR FOR APRIL

EASTER EGG CAKE

Frost cake with Lemon, Orange, or Royal Frosting tinted pale yellow.

Trace large Easter egg in center of cake. Outline with pink, green or lavender frosting. Use plain tip to write name or greeting inside the egg outline.

With leaf tip and white frosting, make a narcissus spray on each side. To make these flowers, first pipe a little mound of frosting for the center. Then surround it with six white petals. When frosting petals have set, use plain tip and bright orange frosting to make a little circle in the center of each flower. Add long green leaves and stems.

If desired, use white frosting and leaf tip to make frilly border around top and to decorate sides.

Short Cut: Frost cake with Orange or Lemon Frosting. Place a mound of coconut in center of cake to make a nest. Arrange bright-colored jelly beans in the nest. Add a few fresh flowers on the cake plate if you have them.



CAKE CALENDAR FOR MAY

MOTHER'S DAY CAKE

Frost cake with white Butter Cream or Royal Frosting. Use pink frosting and leaf tip in decorator to make a cluster of three carnations at one side of the top. To make the flower, hold the leaf tip at an angle and pipe frosting with an up and down motion to make a fan shape. Let set, then pipe another layer of petals directly over the first. Let set a few minutes, then make a third little fan on top of the first two. Use the plain tip in the decorator with green frosting and the same up and down motion to make the little green cup which holds the petals. Add gracefully curved stems and leaves with the same tip. Write the greeting with pink frosting. Use shell or star tip to make borders around the top and to decorate the sides if desired.

No Time for Decorating! Just frost an angel food or chiffon cake (baked in tube pan) with pink or white frosting. Place a small glass, half filled with water, in center of cake. At serving time, tuck a few short stemmed carnations or roses into the glass. (Nice for May Day cake, too.)



IMPORTANT: The basic ingredient in all icings, frostings, fillings and glazes is sugar. That's why to insure uniform results it is of utmost importance that you *always* use the finest Pure Cane Sugar . . . **IMPERIAL Pure Cane Sugar.**

CAKE CALENDAR FOR JUNE

WEDDING OR ANNIVERSARY CAKES

If you've been making the borders and flowers on other cakes, you'll want to try your hand at decorating a wedding or anniversary cake.

The flowers for the cake may be made a week in advance and stored in a covered box until needed, then pasted to the cake with a bit of frosting.

Here is a suggestion for orange blossoms often used on these cakes. Grease flower nails, or substitutes. They should have heads about the size of a quarter. Use leaf tip and Royal Frosting in the decorator to cover the nail head with 6 white petals—make sure the petals cover center of nail. As each blossom is piped, set nail in hole in cardboard box. When firm, use plain tip and very heavy frosting, tinted yellow, to make 4 or 5 dots in center of each flower. When flowers are dry, lift with a spatula and place on pieces of waxed paper. (You will need about 24 flowers for a 3-tiered cake.)

Use Royal Frosting and follow directions for "frosting cake to be decorated." Now is the time to show your skill making beautiful borders! After flowers have been arranged on cake, use leaf tip to pipe white or palest green leaves.

P. S. Here is a suggestion for the size of your cake. Use two 12-inch layers for the bottom tier, two 8-inch layers for the center and two 5-inch layers for the top tier.

Bride and groom figures for top of cakes may be purchased from department stores, bakeries, and bakery supply houses. China doves, angel figurines or fresh flowers may be used instead.

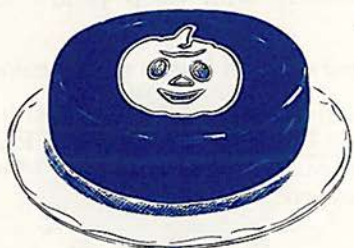
For a Less Elaborate Cake: Frost layer cake with white Butter Cream Frosting. Outline the bell pattern with gold or silver dragees, lift pattern and fill in with more of the candies.



CAKE CALENDAR FOR OCTOBER

JACK-O-LANTERN CAKE

Frost cake with Chocolate Butter Cream Frosting. Use pattern cut-out and toothpick to trace jack-o-lantern shape on cake. Outline with chocolate frosting, using the plain tip in the decorator. Fill in with Butter Cream Frosting, tinted orange. Use chocolate frosting and plain tip to trace eyes, nose and mouth on the pumpkin. *Spur of the Moment Cake:* Frost cake with orange or pineapple frosting, tinted with orange food coloring. Place pattern cut-out on the cake just before the frosting hardens. Sprinkle chocolate shot over all. Carefully lift off the pattern. (Leaves a grinning jack-o-lantern on the cake.)



CAKE CALENDAR FOR NOVEMBER

NOVEMBER BIRTHDAY CAKE

Frost spice cake with white Butter Cream or Quick Penuche Frosting. Cut a diamond shaped paper pattern 5 inches long and 3 inches wide. Use toothpick to trace on top of cake. Use decorator with leaf tip and frosting, tinted yellow, to outline the diamond and to make a border around the cake. With the same tip, pipe a small 5 petal flower along each side of the diamond. Use plain tip and chocolate frosting in the decorator to write greeting or name inside the diamond and to make dots in center of the flowers.

Short Cut: Put spice cake together with Butterscotch Filling and frost with Caramel or Quick Penuche Frosting. Before frosting hardens, arrange a circle of candy corn around the edge of the cake and another in the center of the cake.



CAKE CALENDAR FOR DECEMBER

CHRISTMAS TREE CAKE

Frost cake with white Butter Cream Frosting or Royal Frosting.

Use pattern cut-out and toothpick to trace Christmas Tree design on cake. Fill in with frosting tinted green. (Plain tip in decorator and back and forth motion make it easy.) Sprinkle tree with a few bright colored cake candies.

Use plain tip and frosting tinted pale yellow or red to write "Merry Christmas." Make borders on top and sides with white frosting, if desired.

Short Cut: Frost cake with white frosting. Sprinkle sides and a 1-inch border around top with shredded coconut. Use pattern cut-out and toothpick to trace Christmas Tree in center of cake. Fill in with green cake candies. (Or use bell and red candies, or star and gold dragees.)



Pretty and Practical Uses for IMPERIAL Powdered (Confectioners) Sugar

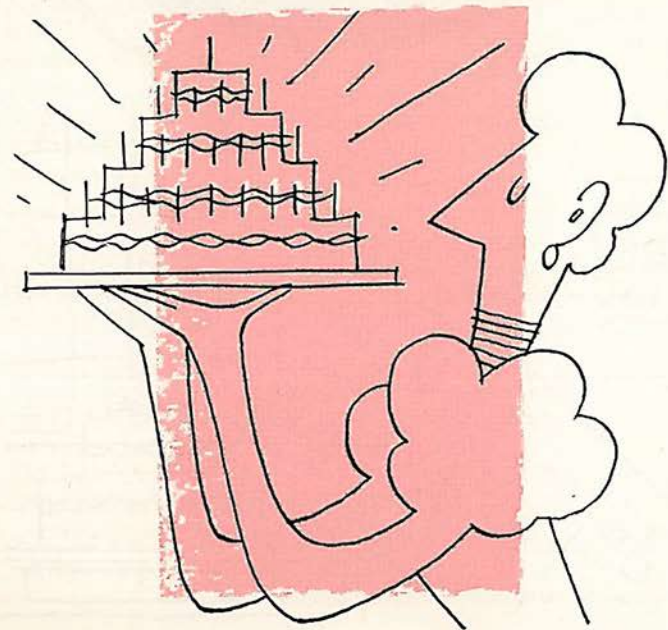
IMPERIAL Powdered (Confectioners) Sugar makes foods look glamorous and it is *practical* because it goes to work on the *sweetening* job quickly.

1. Start the day right by giving everybody a mound of IMPERIAL Powdered (Confectioners) Sugar surrounded with sliced oranges or fresh berries. Gives the fruit a can't-wait-to-eat-it look and each bite can be sweetened just right.

2. Put an iceberg look on glasses for tall frosty drinks by dipping rims of glasses first in lemon juice, then in sifted IMPERIAL Powdered (Confectioners) Sugar. Let them dry while you fix the drinks. Use IMPERIAL Powdered (Confectioners) Sugar to sweeten fruit drinks and milk shakes too. It *dissolves* so quickly.

3. Give your cakes a frosty finish. Just sift IMPERIAL Powdered (Confectioners) Sugar lightly over unfrosted angel food or sponge cakes. Tip and turn the cake as you sift and use just enough to make the cake look like the first frost on the roof tops. Or try placing 1-inch strips of paper diagonally across an oblong cake at inch intervals. Sift IMPERIAL Powdered (Confectioners) Sugar generously over all. Carefully lift off the paper. Leaves frosty stripes on the cake. Use paper lace doilies in the same way for a fancy trim.

4. Jelly roll won't stick to the towel if you've dusted it generously with IMPERIAL Powdered (Confectioners) Sugar. Adds a sweet touch to an unfrosted roll, too.



Festive Touches and Fine Flavor With IMPERIAL Brown (Old Time) Sugar

1. Sprinkle servings of hot cereal generously with IMPERIAL Brown (Old Time) Sugar. Top with a bit of bright colored jelly and a few chopped nuts—looks like a butterscotch sundae. They'll scrape the bowl and ask for more.

2. Tender flaky hot biscuits are even better with sweet centers. Just press each biscuit with your thumb to make a little well. Brush tops with milk and fill wells with brown sugar. Bake as usual. They come from the oven golden brown with sweet centers.

3. If cinnamon rolls are your specialty, and you admire crusty sugar tops, just dip the tops of slices of cinnamon roll first in milk, then into IMPERIAL Brown (Old Time) Sugar. Place, sugar side up, in baking pan. They'll come from the oven with the beautiful tops you like. If it's the delicious gooey glaze you're after, spread the pan with a mixture of melted butter or margarine and IMPERIAL Brown (Old Time) Sugar—about $\frac{1}{2}$ cup each for a dozen big rolls. Add nuts and candied cherries if desired. Place the cut slices on top of the glaze. Let rise and bake. Immediately, turn upside down on plate. Let the pan stay over the rolls a moment so the golden glaze can drip down over the rolls.

4. Shiny glazed yams! Dot hot cooked slices of sweet potato with butter; sprinkle generously with IMPERIAL Brown (Old Time) Sugar. Heat in the oven. They'll be all golden shiny—ready for the ham platter.

5. Think you didn't care for winter squash? Perhaps you haven't tried mixing the baked pulp with butter, IMPERIAL Brown (Old Time) Sugar, nuts and raisins—about 1 tablespoon each for 2 cups pulp. Add salt to taste. Pack squash back into shells. Drizzle with more IMPERIAL Brown (Old Time) Sugar mixed with melted butter and a little water. Bake in hot oven until tops are crusty.

6. If you've not tried IMPERIAL Brown (Old Time) Sugar as the sugar you melt for burnt sugar cake, then you're in for a treat—the flavor is much richer.

7. Want a frosting in a hurry? Just let a 9 x 13 x $1\frac{1}{2}$ inch cake cool in the pan for 5 minutes, then spread with $\frac{1}{4}$ cup soft butter. Sprinkle with $\frac{1}{2}$ cup each, IMPERIAL Brown (Old Time) Sugar and chopped pecans. Place under broiler—low heat—until bubbly and lightly browned. Folks won't guess it was so easy.

8. When the family coaxes for a "really good" syrup for pancakes and waffles, make Brown Sugar Syrup. Just combine 1 pound IMPERIAL Brown (Old Time) Sugar, 1 cup water and a dash of salt. Stir and heat over medium heat until mixture boils. Cover pan and boil slowly for 10 minutes. The flavor is grand, and the man of the house is sure to praise you for being so thrifty.

P. S. If someone insists on maple flavored syrup, just add a few drops maple flavoring.



To be sure of finest
quality **pure
Cane** sugar

demand

IMPERIAL