

Proudly Presents

## CARSON GULLEY'S RECIPES FOR

May 23, 1955

Mrs. Lydia K. Kindschi, Guest, Recipes

PARTY CAKE

1-1/2 cups sifted cake flour  
3/4 cup sugar  
9 eggs, separated  
1/4 cup cold water  
1 tablespoon lemon juice  
1 teaspoon vanilla

9 egg whites  
1 teaspoon cream of tartar  
1 teaspoon salt  
3/4 cup sugar

Sift flour and 3/4 cup sugar together. Make a well in center and add water, lemon juice and beaten egg yolks which have been mixed together and beat until smooth. Beat egg whites until frothy. Add 3/4 cup sugar gradually, 2 table-  
spoons at a time, continue to beat until all sugar is added and a stiff meringue is formed. Fold egg yolk mixture into meringue mixture until well blended. Pour batter in a 10-inch ungreased tube pan. Cut through the batter with a knife to break the bubbles. Bake in a moderate oven at 325 for 30 minutes. Increase the temperature to 375 and cook 30 minutes longer or until top springs back with a light touch. Remove from oven and invert pan during cooling process.

Remove from pan and cut into four equal layers, and spread between each layer generously portions of whipped cream. You will need

1 quart of whipping cream  
4 tablespoons powder sugar  
4 teaspoons vanilla

Whip cream until stiff. Add powdered sugar and vanilla during the whipping process.

BRITTLE FOR TOPPING

1-1/2 cups sugar  
1/4 cup light syrup  
1/4 teaspoon instant coffee

1/4 cup hot water  
1 tablespoon soda

Combine sugar, corn syrup, instant coffee and hot water. Cook, stirring constantly until sugar is dissolved and mixture boils. Continue cooking until it reaches a temperature 290 degrees or until small amount of mixture is brittle when dropped in cold water. Remove from fire, add soda, stirring just enough to mix. Pour into large greased baking dish about 1 inch thick. When cold, break about 1 cup into 1/2 inch irregular pieces. Crush 1 cup very fine. Put the larger pieces all over the cake. Sprinkle the fine crushed brittle over the entire cake.

1 cup blanched and toasted almonds

Cut toasted almond in thin slices lengthwise. Put the slices all over the cake also as with the large pieces of brittle.

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#### ING RING SALAD

3 pkg. lime Jell-o  
2 cups hot water  
2 cups cold water  
3 tablespoons vinegar  
1-1/2 teaspoon salt  
Marscheno Cherries

1-1/2 cups mayonnaise  
1-1/2 cups creamed cottage cheese  
3/4 cup chopped celery  
1/4 teaspoon grated onions  
1 #2-1/2 can sliced peaches  
3/4 teaspoon salt

Dissolve gelatin in two cups hot water. Mix 2 cups cold water, vinegar, and salt and add to jell-o mixture and chill until it is of egg white consistency. Blend mayonnaise, cottage cheese and salt together. Add to jell-o and whip until thoroughly blended. Add celery and grated onions and pour in salad mold which has been lined with sliced peaches....on the inner edge overlapping each other to form a ring. Place Marscheno Cherries on the outer edge of mold beside the peaches. Chill until firm. Unmold on a large plate which has been lined with leaf lettuce. Garnish with spring of parsley.

#### ROLLS

1 cup milk  
2 cakes compressed yeast  
1/3 cup shortening  
1/2 cup sugar  
1 tsp. vanilla

4 cups flour  
3 eggs

Put sugar, salt and shortening in bowl. Pour hot milk over it. When cooled to lukewarm, add yeast, vanilla and beaten eggs and mix well. Add 2 cups of flour and beat until smooth. Then add the last 2 cups flour, and again beat very hard. Do not knead. Let rise. Flatten dough and divide in half, and roll to about 12 by 12 inches. Spread with butter, sprinkle with sugar and cinnamon. Roll up as for jelly roll. Cut into 1 inch rolls. Greased muffin tin well, add a piece of butter in center, sprinkle brown sugar over bottom, then sprinkle nuts, and lastly 1 tsp. of dark corn syrup. Place rolls on top and let rise. Bake at 350 F. until done.

#### HAM, SWEET POTATO AND PINEAPPLE PATTY

1 pound raw ground ham  
1 egg beaten  
4 cups mashed sweet potatoes or 2-No.2 cans of yams  
8 slices of pineapple  
16 slices of bacon

Beat egg mix with ham and form into 8 patties. Mash sweet potatoes and form into 8 sweet potato patties. Cut pineapple slices into halves cross-wise. Alternate layers of pineapple, ham patty, and sweet potato to form a large patty. Put strips of bacon crosswise on top...fasten with a toothpick and bake 45 minutes in a 350° oven.