

# Mama Bakes the Wedding Cake

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IT'S A great day when the Mother of the Bride can bake her daughter's wedding cake without undue fuss and trouble.

How can this be done? By using several packages of pound-cake mix and baking them in a rectangular roasting and baking pan—the roomy sort with rounded corners. Then an apricot glaze, a base coat and Royal Icing frost and decorate the cake.

We first came upon wedding cake baked in this particular shape when a neighbor's daughter got married. It was a pretty home wedding and we were asked to slice the cake. We had some trepidation until we saw the cake had been baked in this one-layer shape with the frosting piped to make neat demarcations. Our cutting task was easy—and most important, all comers were quickly satisfied.

### ROYAL WEDDING CAKE

- 3 packages (each 1-pound and 1-ounce) pound cake mix
- 2 cups milk
- 6 egg yolks
- 3 whole eggs
- 1 cup commercial sour cream
- Apricot Glaze and Base Coat
- Royal Icing

Empty pound cake mix into large bowl of electric mixer. Add milk; stir to blend; beat 1 minute at medium low speed. Add egg yolks; stir to blend; beat 1 minute at medium low speed. Add whole eggs; beat 1 minute at medium low speed. Stir in sour cream. Pour into greased roasting and baking pan (13-1/2 by 9 by 2-1/2 inches). Bake in a slow (325 degrees) oven for 1-1/2 hours or until cake tester inserted in center comes out clean. Cool in pan. Turn out of pan; trim 1/2- to 3/4-inch from ends of cake to make sharp corners;

## VA QUESTIONS and ANSWERS

Q.—I served in World War II. Are my wife and children eligible for any benefits should I die before the children finish school?

A.—Much depends upon the financial condition of the family after your death since your question would indicate you have no service-connected disabilities. You should instruct your wife to get in touch with the Veterans Administration at the time of your death. In that way, she may learn of any other benefits due her in addition to the \$250 burial allowance.

Q.—I was discharged from service for a disability during World War II after a comparatively short term of service. Because of this short service am I ineligible for a GI home loan?

A.—All World War II veterans discharged for a service-connected disability have the maximum entitlement for a GI loan which extends to July 25, 1967. Check with the VA to see if you are in this group.

Q.—I have a \$10,000 NSLI insurance policy and am 61 years old. If I now become totally disabled before age 65, am I eligible for waiver of insurance premiums?

A.—Yes. As of January 1, 1965, and before age 65, you would be eligible for a waiver of premiums upon a showing of total disability existing six months or more.

wrap in foil until ready to glaze. Add Apricot Glaze and Base Coat and Royal Icing as directed in those recipes. Makes 50 servings.

Notes: Cake may be baked about a week ahead and stored at room temperature; or it may be baked many weeks ahead and freezer-stored. Do not add glaze, base coat and icing more than 2 days before using because of the possibility of moisture from the Apricot Glaze discoloring the white Royal Icing.

The 6 egg whites leftover after making cake are for use in the Royal Icing.

### APRICOT GLAZE AND BASE COAT

- 2 cups apricot preserves
- 1/2 cup cognac
- 2 cups sifted confectioners sugar
- 4 tablespoons warm water

In a heavy 1-1/2-quart saucepan over low heat, heat the preserves, stirring often, until they liquefy somewhat; over moderate heat, continue cooking for 12 to 20 minutes or until preserves reduce by about 1/2 cup; stir often at beginning and constantly toward end of this cooking period because preserves become a thick glaze and may scorch. Remove from heat; cool for about 1 minute; thoroughly stir in cognac; cool for 5 minutes. Stir and spread over top and sides of cake. Allow to set before applying base coat.

For base coat—stir together the confectioners sugar and water to make a smooth, thin mixture. Place cake on wire rack; pour base coat over top, allowing it to flow down sides and spreading it with a spatula. Allow to dry. Add Royal Icing.

### ROYAL ICING

- 6 egg whites (use those left after making cake)
- 1 teaspoon cream of tartar
- 5-1/2 cups sifted confectioners sugar
- 1 teaspoon lemon juice

Have egg whites at room temperature. Using electric mixer and large bowl, beat egg whites and cream of tartar until foamy; gradually beat in sugar. Add lemon juice. Beat at medium speed for 10 minutes. Reserve 2 cups of this icing for decorating, covering it tightly and refrigerating. Spread remainder of icing over entire base coat of cake. Allow to dry before decorating.

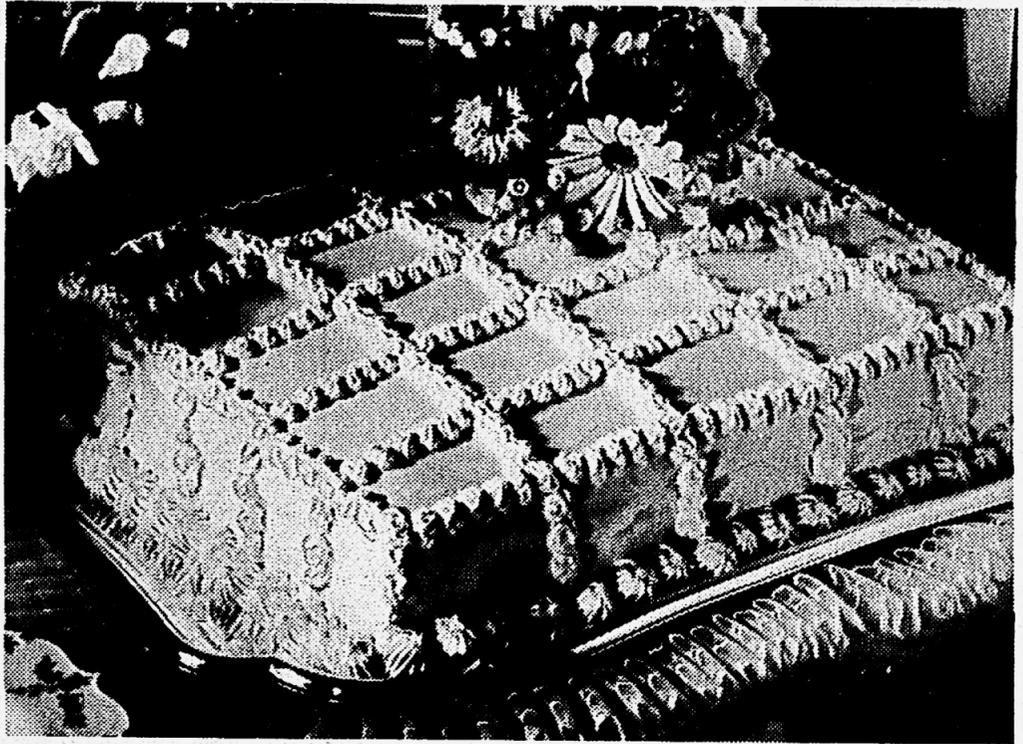
To decorate: Because a slightly stiffer mixture is needed for use in a decorating tube than for icing cake, it may be necessary to add a little confectioners sugar to the reserved icing. To use this decorating icing—mark the surface of the iced cake, crosswise and lengthwise, into 5 equal portions. Using a number 30 rose tube, pipe decorating frosting over top surface to form squares—there should be 25. Pipe rows down each of the four sides of the cake to continue the top surface piping; pipe rows down corners. Pipe base edge of cake—using a larger rose tube if you like.

### The Old Timer



"No mechanical device builds up momentum as fast as the human tongue."

Nobody's opinions are worthless. Even a stopped clock is right twice a day.



FOR SUMMER WEDDINGS—The Mother of the Bride can use a pound-cake mix to produce a delightful cake.

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