DAWN RECIPES

THE SIMPLE AT—HOME WEDDING

The low key wedding, the one without the fanfare, curlicues and cupids gets an understated wedding cake, too. What's more it's cake that can easily be made by the bride or a group of the bride's or groom's relatives.

Plain on the outside but delicious on the inside, it's a cake with a chocolate and whole berry cranberry sauce filling. We've left the cake pristine and unadorned with the exception of two heart shaped cookies with the bride and groom's names. You can decide to decorate with fresh flowers or greens.

The Summer Breeze punch is a festive way to toast the bride and groom. Tiny ice molds studded with cranberries float in wine glasses and keep punch frosty.

CRANBERRY AND CHOCOLATE FILLED WEDDING CAKE

CAKE

3 cups sifted cake flour
2 teaspoons baking powder
½ teaspoon salt
1 cup vegetable shortening
2 cups sugar
1 teaspoon grated lemon rind
4 eggs
1 cup milk
2 tablespoons lemon juice

Preheat oven to 350°. Prepare cake batter twice; one recipe for one 10-inch pan. One recipe to be divided into one 7-inch pan and one 6-inch pan.

Grease pans: one 10-inch, one 7-inch and one 6-inch. Flour and shake out excess.

In a large bowl, sift flour, baking powder, and salt together. In a separate bowl, beat shortening, sugar, lemon rind and eggs at high speed on electric mixer, about 3 minutes or until light and fluffy. Add flour mixture alternately with milk and lemon juice; at low speed, beginning and ending with flour. Scrape bowl frequently. Turn into prepared pans as directed above, spreading tops evenly.

Bake as follows: 10-inch for 60 minutes
7-inch for 35 to 40 minutes
6-inch for 35 to 40 minutes

Cool in pans for 10 minutes. Remove from pans and cool thoroughly on wire rack.

CRANBERRY FILLING

4 tablespoons cornstarch
⅓ cup cointreau or other orange flavored liqueur
2 cans (16 ounces each) Ocean Spray Whole Berry Cranberry Sauce

In a small bowl, dissolve cornstarch in liqueur until smooth. In a medium saucepan, combine whole berry cranberry sauce and cornstarch mixture. Cook, over medium heat stirring frequently until sauce thickens and clears, about 5 minutes. Cool.

CHOCOLATE FILLING

⅓ cup butter or margarine, softened
4 squares unsweetened chocolate, melted and cooled
1 package (1 pound) confectioners' sugar, sifted
2 egg yolks
¼ cup milk

In a large bowl, combine butter or margarine, melted chocolate and half the sugar. Add yolks, remaining sugar and enough milk to make filling smooth and of good spreading consistency.

See directions for assembling cake, which follow.

MERINGUE BUTTERCREAM FROSTING
(Make this frosting 2 times)

6 egg whites
1 pound (4 cups) confectioners' sugar
1 pound butter, softened at room temperature
2 teaspoons vanilla

In large bowl of an electric mixer, place egg whites and confectioners' sugar. Set bowl over

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