

A Halloween Cake For All Ages



Halloween is one of the happiest days of the year for children, particularly when it is capped by a gathering of family and friends. This year, plan to meet for an extra-special treat of Jack-O'-Lantern Cake, a centerpiece dessert that will disappear like magic.

The Jack-O'-Lantern Cake is a treasure trove of treats — with candy baked inside as well as tumbling out. Its zesty taste results from crushed sour orange hard candies that also give it a light orange color. Two bundt pans are required to create the perfect pumpkin shape. The cakes are trimmed slightly of their rounded tops, stacked inverted so the bases face each other, and then iced with a gay pumpkin-hued buttercream frosting.

The center "well" of the cake is filled with confections, a charming way to reflect the tradition of the holiday. Cider or a simple punch made festive by adding sparkling club soda provides the perfect liquid refreshment.

An informal party is right in keeping with the "Meet 'n Treat" program urged by the National Confectioners Association for more than ten years. The program encourages parents to accompany their children on treating rounds, observing safety rules outlined by the NCA and the National Safety Council, and then climax the day's celebration with family, neighborhood or community parties.

The party can be kept very simple — no more than just a sharing of the "goodies" as parents watch — or it can be a full-scale production, featuring haunted house recreations and dinner. The point is to experience the sharing of an occasion with one another, which will insure that everyone has a truly happy Halloween.

Jack-O'-Lantern Cake

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| 4 1/2 cups unsifted all-purpose flour | 1 tablespoon orange extract |
| 3 1/4 teaspoons baking powder | 8 large eggs, at room temperature |
| 1/2 teaspoon baking soda | 1 3/4 cups milk |
| 1/2 teaspoon salt | 3/4 cup finely crushed extra sour orange |
| 1 1/2 cups butter or margarine, softened | hard candies (6-ounce package) |
| 2 cups sugar | Assorted candy for decoration |

Sift together flour, baking powder, baking soda and salt. In a large bowl cream butter and sugar until light and fluffy. Add orange extract. Beat in eggs, one at a time. Alternately add milk with dry ingredients to creamed mixture. Blend well. Stir in crushed candies. Grease two 10-inch bundt cake pans. Preheat oven to 350°F. Divide batter between two prepared pans and bake 40 to 45 minutes or until cake tester inserted in center of cake comes out clean. Cool 15 minutes in pan. Turn out onto cooling racks. Cool completely. With a sharp knife trim bottom of cakes so they lie flat. Invert one cake flat side up; frost with Orange Frosting*, place remaining cake on top so two flat surfaces are together; frost outside of cake. Decorate with licorice sticks and fill center with assorted Halloween candies. YIELD: 20 to 30 servings.

*Orange Frosting

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| 1/2 cup (1 stick) butter or margarine, softened | 4 cups confectioners' sugar (1-pound box) |
| 1 egg | 1 to 2 tablespoons milk |
| 1/2 teaspoon orange extract | Yellow and red food coloring |

Beat butter until light. Beat in egg and orange extract. Gradually stir in sugar. If necessary, add milk until frosting is of spreading consistency. Stir in yellow and red food coloring to make frosting orange. Use to frost Jack-O'-Lantern Cake.

Halloween Safety Recommendations

- Wear light-colored clothing short enough to prevent tripping, and add reflectors
- Make sure your children can see well through face masks
- Accompany young children
- Go out in daylight and carry a flashlight in case of delay
- Stay within the neighborhood and only visit homes you know
- Watch for traffic
- Only give or accept wrapped or packaged candy
- Examine candy before allowing children to eat it

National Safety Council's Pedestrian Safety Rules

- Cross streets only at corners, never between cars or diagonally across intersections
- Look in all directions before crossing the street
- Obey all traffic signals
- Always walk — never run — across streets
- Walk on the sidewalks, not in the road
- When waiting to cross the street, stay on the sidewalk, not on the curb
- Watch carefully for cars that may be backing out of driveways