

# Create A Special Cake This HALLOWEEN



Every Halloween, adults and kids get ready for a day of fun and fantasy. From the first flickerings of a costume idea until the last piece of candy is eaten, Halloween surely ranks as one of the year's most enjoyable celebrations.

In Celtic mythology, the spirits of the departed were said to visit their former homes on this night. Villagers donned costumes to deceive the spirits and feasted on the harvest to forget their fears.

Today, too, a favorite way to celebrate is by "disappearing" into a disguise and then joining friends and family for Halloween "Meet 'n Treat" festivities. For over ten years, the National Confectioners Association has supported the "Meet 'n Treat" program, the purpose of which is to encourage parents and children to observe Halloween safety rules and preserve wholesome Halloween traditions.

One of the best-loved activities for youngsters is the traditional door-to-door candy collecting rounds. Parents should make sure children wear reflector tape on light-colored clothing short enough to prevent tripping, and that they can see well through face masks. They should accompany young children, and warn their older youngsters to stay within the neighborhood, watch for traffic and carry a flashlight in case they return after dusk.

When the treating rounds are completed, adults should examine candy before allowing children to eat it, and make sure everything collected is wrapped. Then the fun can continue at home with a neighborhood Halloween party. In addition to such popular games as bobbing for apples and a "best costume" contest, start a new tradition with a do-it-yourself Halloween Candy Cake. This tasty three-tiered centerpiece is deliciously chocolatey inside, with a zesty orange tang from the crushed orange candies baked right in. Outside, iced with a flavorful orange buttercream frosting, there's plenty of room for decoration with everyone's favorite confections.

Add to the excitement by choosing three children and having each decorate one layer. Give each child an assortment of candy, and let their imaginations be their guide. Serve the cake with refreshing apple juice or a simple fruit punch.

Remember that the National Safety Council urges all pedestrian "meet 'n treaters" to cross streets only at corners and never between cars or diagonally across intersections, to look in all directions before crossing the street and to obey all traffic signals. Always walk — don't run — across streets, walk on sidewalks and not in the road, stay on the sidewalk when waiting to cross and watch for cars that may be backing out of driveways.

Keep this Halloween safe and add to the fun by celebrating with family friends.

## HALLOWEEN CANDY CAKE

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| 5 cups all-purpose flour                    | 3 cups sugar  |
| 1 1/2 cups unsweetened cocoa                | 1 1/2 tablespoons orange extract                          |
| 1 tablespoon plus 2 teaspoons baking powder | 9 large eggs, at room temperature                         |
| 3/4 teaspoon baking soda                    | 2 2/3 cups milk   |
| 3/4 teaspoon salt                           | 1 1/4 cups finely crushed orange hard candies (10 ounces) |
| 2 1/4 cups butter or margarine, softened    |   |

Grease and line bottoms of 11-inch, 8-inch and 5-inch round cake pans (2 inches high) with waxed paper. Grease paper and sides of pans. Sprinkle pans lightly with flour or cocoa, tapping pans to distribute evenly; remove excess. In a large bowl (at least 2 quart capacity) stir together flour, cocoa, baking powder, baking soda and salt. In a very large bowl (at least 5 quart capacity) cream butter and sugar together until light and fluffy. Beat in eggs, one at a time. Add orange extract. Alternately add milk with dry ingredients to creamed mixture. Blend well. Stir in crushed candies. Heat oven to 350°F. Spoon batter into prepared pans to within 1 inch from top of pan. Bake 5-inch cake 50 to 55 minutes, 8-inch cake 60 to 65 minutes and 11-inch cake 70 to 75 minutes or until cake tester inserted in center of each cake comes out clean. Cool cakes 15 minutes in pans. Turn out onto cooling racks. Cool completely. With a sharp knife

trim tops of cakes so they are flat. Layer cakes together with Orange Frosting\*; frost top and sides of cake. Decorate with Halloween candles and your favorite Halloween characters.

## \* ORANGE FROSTING

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|------------------------------|------------------------------|
| 1/2 cup vegetable shortening | 2 teaspoons orange extract   |
| 10 cups confectioners' sugar | 4-8 tablespoons milk         |
| 3 egg whites                 | Yellow and red food coloring |

In a large bowl cream shortening and confectioners' sugar. Blend in egg white, orange extract and milk. Add more or less milk as needed for suitable spreading consistency. Stir in yellow and red food coloring to tint frosting orange. Use to frost Halloween Cake.

### NOTE:

If desired, a square version of this tiered cake can be made using one 9 x 13-inch cake pan and one 8-inch square cake pan. Prepare pans and batter as above. Bake square cake 60 to 65 minutes and 9 x 13-inch cake 70 to 75 minutes. When cakes are cool, trim 1 inch from two sides of 8-inch cake to create a 7-inch square. Cut a 9-inch section from the 9 x 13-inch cake to form a 9-inch square. Cut a 4-inch section from remaining piece to form a 4-inch square. Assemble layers and decorate as above. (There will be a 4 x 5-inch piece of cake left over. Set aside for another use.) YIELD: 40 servings.