Recipes and reasons

Common errors plague bakers

SPONGE CAKES

A course texture may result from too little mixing or too much oven heat. Dryness may be -brought on by overbaking or a bat-ter with too much flour or too little

ter with too much flour or too little sugar. If your cake refuses to rise to its fill heights, it may be due to insuf-ficient baking or an overdose of mixing. When baking a sponge cake, try to turn out a golden brown crust with a finely textured, moist bat-ter beneath it. This is a cake light-weight for its size. Lo con belling water

OATMEAL CAK 1¼ cup boiling water 1 cup oatmeal 1/2 cup butter 1 cup white sugar 1 cup brown sugar 1 teaspoon vanilla 2 eggs

Director appointed for family service

for family service Robert Bergstrand will become the assistant director of the Fam-ily and Children Services of Oak-land Conty. We will replace Robert Daniels who will work on his doctoral de-gree at the Columbia University School of Social Work after Aug. 23. Daniels has been the assistant director since the merger of the agency in 1972. Prior to that, he hed a supervi-sory position with Catholic Social Service of Wayne County for six years.

Maybe it's fun to have candles burning atop the icing on cakes. But they shouldn't be there as a distraction from the mistakes beaten or cooked into your cake batter.

batter. Although the prospect of baking a cake frightens fewer cooks than the thought of whipping up baked alaska, those iced layers are not mistake proof. Tunneling in the batter, sugary crusts, peaking in the center and coarse texture can detract from the appearance and taste of both butter and sponge cakes. A common mistake when cake

the appearance and taste of both butter and sponge cakes. A common mistake when cake baking is not allowing ingredients, such as milk and eggs, to reach noom temperature before mixing them into the batter. More obvious bachecking to be-sure that your ubasis are marked with the U.S. standard stamp for accurate measuring. Over beating, underbeating, ov-ercooking and undercooking are other common errors which face cake bakers in the kitchen. Check your mistakes against birthday time, anniversary time or anytime UTTER CAKES Overbeating can cause a multi-batter of the cause to remedy or improve your cakes at birthday time, anniversary time or anytime UTTER CAKES

Overbeating can cause a multi-pheity of errors. Too much mixing

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Service of Wayne County for SA years. Announcement of Bergstrand's appointment was made by Robert Janes, executive director. 'Bergstrand is currently the Field Consultant for the Child Welfare League of America. He has worked for family serv-ices in Toledo and Milwauke. مدعن ع

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Designer/Sty

of butter cake batter can produce peaking in the center of a layer, a tough crust, a heavy cake or tun-neled batter which is uneven and lined. 1¹/₂ cups flour 1 teaspoon baking soda 1/2 teaspoon salt 3/4 teaspoon cinnamon 1/4 teaspoon nutmeg

Pour boiling water over oatmeal, cover and let stand 20 minutes. Beat butter, gradually add sugar and blend in yanilla and eggs. Add oatmeal mixture. Add sifted dry

tatimeal mixture. Add sitted dry ingredients. Bake at 350 degres square pan. Bake at 350 degres fo 50 to 55 minutes. Bake at 350 degres fo 50 to 55 minutes. Add sugar, vanila, salt square pan. Bake at 350 degres in flour. A tablespoons half and half 1/3 cup coconut 1/3 cup coconut 1/3 cup coconut 1/3 cup coconut spread on top of cake. Place und the broiler until bubbly.

SPONCE CAKES Sponge cakes are more sensitive than their butter counterparts. One particular area of difficulty in mastering a sponge cake may be the crust. If you are turning out a thick, hard crusted cake, you may be ov-erbaking the batter or baking in an overheated oven. But, if your crust is sticky and clings to your fingers at every touch, you may be allow-ing insufficient baking time or us-ing too much sugar in the batter. If your crust is cracked when you remove it from the oven, an ov-erheated oven or overbaene eggs could be the culpert. Getting below the crust to the batter an also be a slice into some at ourse texture may result Know warning signs of a heart attack

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