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“Iced Cake with a Compote of Strawberries,” *Hot Weather Dishes* [Tv* 861 v.1]

Original Recipe:

4 eggs

4 ounces of butter

2 cups of sugar

1 cup of milk

2 cups of flour

2 teaspoonfuls of baking powder

Beat the butter, sugar and yolks of the eggs together until light; add the milk and then the flour. Beat well. Now beat the whites of the eggs to a stiff froth, and stir them carefully into the cake; add the baking powder, and mix well; pour into a greased cake pan and bake in a moderate oven for three-quarters of an hour.

For the filling:

For the filling, make a Frozen Custard, and stand it away until ready to serve. When the cake is cold and you are ready to serve, cut off the top and take out the centre, leaving a bottom and wall about one inch thick. Fill this space with the frozen custard, put the top back, if it is high in the centre cut the elevation off. Heap strawberries over the top, dust thickly with powdered sugar, and pour around a syrup made by boiling one pound of sugar and a half pint of water for ten minutes. Syrup should be made early and stood away to cool.

Working Recipe:

4 eggs

4 ounces of butter

2 cups of sugar

1 cup of milk

2 cups of flour

2 teaspoonfuls of baking powder

2 round baking pans

Baking grease

15 strawberries

1 container of cool whip or vanilla icing

Pink or red food coloring

Optional: Strawberry ice cream

Preheat the oven to 325 degrees. Beat the butter, sugar and yolks of the eggs together until light. Add the milk and then the flour and beat well. Now beat the whites of the eggs to a stiff froth, and fold them carefully into the cake. Add the baking powder last, and then mix well. Pour half of the batter into one round greased cake pan and the other half into the other greased cake pan. Bake both at 325 degrees for 45 minutes.

For the filling:

For the filling, take 3/4 of a cup of either cool whip or vanilla icing and separate it into a bowl. Add 2-3 drops of pink or red food coloring. Stir until completely pink or red in color. When the cake is cool, add this colored filling onto the top of one cake, then place the other half on top, creating a colorful filling. Ice the rest of the cake with the rest of the white cool whip/vanilla icing. Place strawberries on the top, and serve with strawberry ice cream if desired.