

★ DEVIL'S FOOD LAYER CAKE

1½ cups sifted cake flour
1 teasp. soda
¼ teasp. salt
¼ cup shortening

1 cup sugar
1 egg
2 sqs. unsweetened chocolate
1 cup buttermilk
1 teasp. vanilla extract

1. Sift together flour, soda and salt three times.
2. In a bowl mix shortening and sugar thoroughly.
3. Add egg; beat until fluffy; add chocolate; mix.
4. Add flour alternately with buttermilk, a little at a time.
5. Beat after each addition until smooth; add vanilla.
6. Pour into two greased 8-in. layer pans.
7. Bake in moderate oven (350°) 20 min.
8. Frost with **ORANGE LEMON FROSTING**.

2 layers



★ Orange Lemon Frosting

2 teasp. grated orange rind
½ teasp. grated lemon rind
3 tablesps. Blue Bonnet Margarine
or butter

1 egg
dash salt
3½ cups sifted confectioners' sugar
2 tablesps. orange juice
1 tablesp. lemon juice

1. Add orange and lemon rind to margarine; mix well.
2. Add egg and salt; beat until well mixed.
3. Add sugar, alternately with fruit juices.
4. Beat until of right consistency to spread.

Frosting for tops and sides of two 8-in. layers