

Devil's food cake / Royal Baking Powder Co.

Contributors

Royal Baking Powder Company.

Publication/Creation

New York : Royal Baking Powder Co., [between 1910 and 1919?]

Persistent URL

<https://wellcomecollection.org/works/t762kewc>

License and attribution

Conditions of use: it is possible this item is protected by copyright and/or related rights. You are free to use this item in any way that is permitted by the copyright and related rights legislation that applies to your use. For other uses you need to obtain permission from the rights-holder(s).



Wellcome Collection
183 Euston Road
London NW1 2BE UK
T +44 (0)20 7611 8722
E library@wellcomecollection.org
<https://wellcomecollection.org>



SEE OTHER SIDE FOR RECIPE

Devil's Food Cake

Cream $\frac{2}{3}$ cup butter, add slowly $1\frac{1}{2}$ cups sugar. Add 3 well beaten yolks of eggs, Sift $2\frac{1}{2}$ cups flour with 3 level teaspoons Royal Baking Powder and $\frac{1}{4}$ teaspoon salt and add alternately a little at a time, with 1 cup milk to first mixture. Add 1 teaspoon vanilla extract and 3 oz. (3 squares) unsweetened chocolate, melted. Mix in without beating stiffly beaten whites of 3 eggs. Bake in 3 greased layer cake tins in moderate oven at 350° F. 25 to 30 minutes. For *Icing and Filling*: Heat in double boiler, $\frac{1}{2}$ tablespoon butter, 5 tablespoons milk and 3 oz. (3 squares) unsweetened chocolate; add slowly $3\frac{1}{2}$ cups confectioner's or icing sugar and 1 teaspoon vanilla extract beating continually until creamy. Add more milk if necessary and spread between layers and on top and sides of cake.

Send for New Royal Cook Book—It's FREE

ROYAL BAKING POWDER CO.
Dept. H 100 East 42nd Street, New York, N. Y.