

Look! : you can make all these different kinds of cake with your Max Madeira Mix.

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EXTRA — EXTRA

Here are some easy recipes for

EXCITING ICINGS

TO GRACE YOUR MAX CAKES FOR
THOSE EXTRA-SPECIAL OCCASIONS

Glacé Icing to top your cake

4 ozs. sieved icing sugar
About 3 teaspoonfuls warm water
Small squeeze of lemon juice

Put the icing sugar into a small saucepan, add most of the water and lemon juice, and mix to a coating consistency. Warm over gentle heat for half-a-minute and pour over the top of the cake.

N.B. If you wish, a little colouring and/or flavouring may be added, or orange juice may be used in place of the water, or one teaspoonful liquid coffee extract may be used in place of some of the water for mixing.

Butter Cream Icings

The following icing recipes will each make sufficient Butter Cream for you to make this glamorous Max Madeira Sandwich Cake:— *Cut the cake into three horizontally, spread with Butter Cream Icing, sandwich together, spread Butter Cream Icing on the top and decorate to taste.*

BUTTER CREAM ICING

1½ ozs. butter or best margarine
4 ozs. sieved icing sugar
2 teaspoonfuls hot milk

Cream the butter until soft. Beat in half the sugar. Add the milk with any flavouring and/or colouring desired, and the rest of the sugar. Stir, beat until smooth.

for Chocolate	BUTTER CREAM ICING	Add 1 oz. plain grated chocolate dissolved in the hot milk.
for Coffee	BUTTER CREAM ICING	Add 1 teaspoonful powdered coffee extract dissolved in the hot milk.
for Orange	BUTTER CREAM ICING	Add 1 level teaspoonful finely grated orange rind to the butter.
for Lemon Curd	BUTTER CREAM ICING	Add 2 teaspoonfuls lemon curd to the butter cream icing.
for Peppermint	BUTTER CREAM ICING	Add a few drops of peppermint essence to taste and a little green colouring to the butter cream icing. (This is ideal for the 'Chocolate Chunks' Cake!)

HAVE YOU TRIED THESE TWO OTHER MAX MIXES?

There are, in the shops, *two more* delicious Max Cake Mixes to delight you—Chocolate, and Layer. And, as with Madeira, there are easy-to-follow directions for working many different miracles with each. Have you tried them yet? If not, buy a packet next time you're out shopping. You'll be glad you did. Remember the names. Max Chocolate Cake Mix and Max Layer Cake Mix. Same price, 1/11½d.

Look!

YOU CAN MAKE ALL THESE DIFFERENT KINDS OF CAKE WITH YOUR MAX MADEIRA MIX

Directions on the back of your Max Madeira Cake Mix packet show how to make both delicious Madeira Cake, and rich, wholesome Fruit Cake. And on the side of the packet you'll see directions for Max Quick Cakes, and for Max Fruit Buns. Now here are further suggestions for different kinds of cake to delight you—all so very easy to make with Max Madeira Cake Mix.

These are the cakes you can make—

**MARMALADE, SEED, WALNUT, GINGER, COCONUT
ORANGE, CHERRY, CHOCOLATE CHUNKS, COFFEE, DATE**

And these are the first steps to take

- 1 Have ready your packet of Max Madeira Cake Mix and the amount of milk given in the directions for Madeira Cake on the back of the packet.
- 2 Pre-heat oven, Regulo Mark 4, or 360°F.
- 3 Prepare a 6" cake tin as directed on the back of the packet.

Now!		BAKING PERIOD
for Marmalade Cake	Add 2 heaped tablespoonfuls thick marmalade before adding milk and beating as directed on the packet for Madeira cake.	1 hr. 10 mins.
for Seed Cake	Add 2 heaped teaspoonfuls caraway seeds before adding milk and beating as directed on the packet for Madeira cake.	1 hour
for Walnut Cake	Add 2 ozs. coarsely chopped walnuts and a few drops vanilla essence before adding milk and beating as directed on the packet for Madeira cake.	1 hr. 10 mins.
for Ginger Cake	Add 2 level teaspoonfuls ground ginger and 2 ozs. chopped crystallized ginger before adding milk and beating as directed on the packet for Madeira Cake.	1 hour
for Coconut Cake	Add 1½ ozs. desiccated coconut before adding milk and beating as directed on the packet for Madeira Cake.	1 hour
for Orange Cake	Add grated rind of 1 orange before adding milk and beating as directed on the packet for Madeira Cake.	1 hour
for Cherry Cake	<i>After</i> mixing as directed on the packet for Madeira Cake, stir in 4 ozs. glacé cherries cut into 4 and rolled in 1 heaped teaspoonful ground rice.	1 hr. 10 mins.
for Chocolate Chunks Cake	<i>After</i> mixing as directed on the packet for Madeira Cake, stir in 2 ozs. plain chocolate cut into rough pieces with a knife.	1 hour
for Coffee Cake	Dissolve 1 level dessertspoonful powdered coffee extract in one tablespoonful of the measured milk. Mix as directed on the packet for Madeira Cake.	1 hour
for Date Cake	<i>After</i> mixing as directed on the packet for Madeira Cake, stir in ½ lb. chopped dates.	1 hr. 20 mins.