



Recipe for: Mystery Cake

From the kitchen of: Dottie Gray, Boundary
Co. Historical Society

Ingredients

Use level measurements for all materials

1/2 cup shortening
1 1/2 cups sugar
Grated rind of 1/2 an orange
1 egg and 1 yolk
1 1/2 cups flour
4 tsp Royal baking powder
1 cup milk
1 1/2 squares (1.5 ozs.) of unsweetened chocolate, melted
1/4 tsp salt



Directions

Cream shortening. Add sugar and grated orange rind. Add beaten egg yolks. Sift together flour, salt, and Royal baking powder, and add alternately with the milk.

Lastly, fold in 1 beaten egg white. Divide batter into two parts. To one part, add the chocolate. Put by tablespoons, alternating dark and light batter, into three greased layer cake pans. Bake in moderate oven for 20 minutes.

Filling and Icing

3 Tbls melted butter
3 cups confectioners sugar (powdered sugar can be used, but does not make as smooth icing)
Grated rind of 1/2 orange and pulp of 1 orange
3 Tbls orange juice
1 egg white
3 squares (3 ozs.) of unsweetened chocolate

Put butter, sugar, orange juice, and rind into a bowl. Cut pulp from orange, removing skin and seeds, and add. Beat all together until smooth. Fold in beaten egg white. Spread this icing on layer used for top of cake. While icing is soft, sprinkle with unsweetened chocolate shaved in fine pieces with sharp knife (use 1/2 square). To remaining icing, add 2 1/2 squares unsweetened melted chocolate. Spread this thickly between layers and on sides of cake.



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Story

While researching the local newspapers from 1921, for a display celebrating 100 Years of The Boundary County Fair, the Museum Curator came across an advertisement for a cake baking contest.

The year was 1921, and the contest was sponsored by Royal Baking Powder. The challenge was to make it, and name it, and send the name, but not the cake, to the Royal Baking Powder Company in New York City. The prize was \$250.00 for the #1 name selected from all entries, with lesser amounts for 2nd, 3rd, and 4th places. The deadline for entries was December 15, 1921.

Thinking this would make a great Face Book post, she did that very thing, posting it to the Museum's page. She challenged followers to bake the recipe and try it. One person whom we will refer to as Mrs. BP, took up the challenge of baking the "Mystery Cake," and even brought the cake for tasting to the next Museum Board of Trustees meeting. Flavorful, dense, heavy, tasty were descriptors for this delightful treat. Mrs. BP's name for it? "Never Again Cake!"

A Mystery Cake
Can you name it?

Here is another new Royal Cake, so delicious and appetizing that we have been unable to give it a name that does justice to its unusual qualities. It can be made just right only with Royal Baking Powder. Will you make it and name it?

\$500 for the Best Names

For the name selected as best, we will pay \$250. For the second, third, fourth, and fifth choices, we will pay \$100, \$75, \$50, and \$25 respectively.

Answer these rules for contest, the only ones that apply, please, and be successful.

All names must be received by December 15, 1921. In case of ties, the full amount of the prize will be given to each tying contestant. Do not send your cake. Please send the name you suggest, with your own name and address to the

How to make it
(Use level measurements of all material)

FILLING AND ICING

Put butter, sugar, orange juice and rind into bowl. Cut pulp from orange, removing skin and seeds, and add. Beat all together until smooth. Fold in beaten egg white. Spread this icing on layer used for top of cake. While icing is soft, sprinkle with unsweetened chocolate shaved in fine pieces with sharp knife (use ½ square). To remaining icing add 2½ squares unsweetened chocolate which has been melted. Spread this thickly between layers and on sides of cake.

ROYAL BAKING POWDER COMPANY
60 William Street, New York

How to make it
Use level measurements for all materials

¼ cup shortening
1½ cups sugar
Grated rind of 1½ orange
1 egg and 1 yolk
2½ cups flour
4 teaspoons Royal Baking Powder
1 cup milk
1½ squares (1½ ozs.) of unsweetened chocolate (melted)
¼ teaspoon salt

Cream shortening. Add sugar and grated orange rind. Add beaten egg yolks. Sift together flour, salt and Royal Baking Powder and add alternately with the milk; lastly fold in one beaten egg white. Divide batter into two parts. To one part add the chocolate. Put by tablespoonfuls, alternating dark and light batter, into three greased layer cake pans. Bake in moderate oven 20 minutes.

FILLING AND ICING

3 tablespoons melted butter	2 tablespoons orange juice
3 cups confectioner's sugar	1 egg white
(Powdered sugar may be used but does not make as smooth icing)	3 squares (3 ozs.) unsweetened chocolate
Grated rind of ½ orange and pulp of 1 orange	

Put butter, sugar, orange juice and rind into bowl. Cut pulp from orange, removing skin and seeds, and add. Beat all together until smooth. Fold in beaten egg white. Spread this icing on layer used for top of cake. While icing is soft, sprinkle with unsweetened chocolate shaved in fine pieces with sharp knife (use ½ square). To remaining icing add 2½ squares unsweetened chocolate which has been melted. Spread this thickly between layers and on sides of cake.