



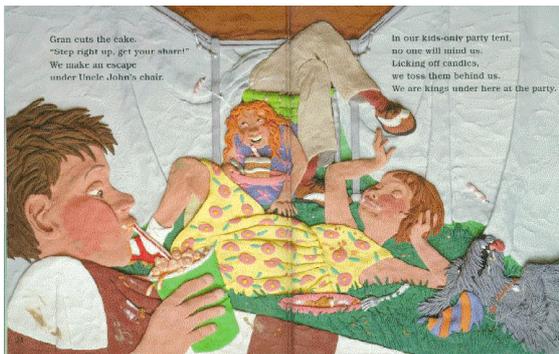
Pig and Pepper

The Cook, editor



They say it's your birthday! Happy Birthday To Ya!

No, it's not The Beatles, but The Cook, giddy with party fever. *The Looking Glass* is one year old, and what better way to celebrate than with a party -- or should we say *The Party*, the latest offering from Canadian author and illustrator Barbara Reid. *The Party* features Reid's trademark plasticine artwork, and it's never been better than this, a riot of colours and textures, poetry in motion to match perfectly the poetry of the story. Reid's book won the **1997 Governor-General's Award for Illustration**.



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The Looking Glass Anniversary Cake

Note: Do not overmix or overbake, or the cake will end up being dry.

INGREDIENTS:

- 3 large eggs
- 1 cup buttermilk
- 1 1/2 teaspoons vanilla
- 2 1/2 cups sifted cake flour
- 1 1/2 cups superfine sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/2 teaspoon cloves
- 1/2 teaspoon ginger
- 14 tablespoons butter, softened
- 1 cup raisins

METHOD:



Preheat oven to 350 degrees F.

Grease and flour two 9-inch cake pans.

Combine eggs, 1/4 of the buttermilk, and the vanilla.

In a second bowl, combine the flour, sugar, baking powder, salt, and spices. Add the remaining buttermilk and the butter, mixing on low speed with a hand mixer until the ingredients are just moistened. On high speed, beat for two minutes making sure to scrape down the side of the bowl.

Add the egg, vanilla, and buttermilk mixture in three batches, beating the ingredients briefly (twenty to thirty seconds at most) after each addition.

Fold the raisins in gently.

Pour batter into cake pans. Bake for twenty-five to thirty-five minutes, or until a toothpick inserted in the centre comes out clean, and the cake springs back when pressed lightly.

Cool the cake in the pans for ten minutes, then loosen from pans and invert onto wire racks.

Icing for the Cake

INGREDIENTS:

1/2 cup butter

2 tablespoons milk

2 teaspoons vanilla

2 1/2 cups icing sugar

small amount of shredded coconut for the top

METHOD:

In a bowl, beat together the butter, milk and vanilla until smooth.

Beat in the icing sugar in three batches, combining well, then beat until light and fluffy, about two minutes.

Assemble the cake by spreading about 1/4 of the icing between the two layers, then spread the rest on the top and sides. Sprinkle the top with coconut.

Cut yourself a slice, and join us in the "kids-only party tent". As Barbara Reid might say, "We are kings under here at the party."

Bibliographic Information:

Barbara Reid. *The Party*. Illustrations by the Author.

Toronto: North Winds Press, 1997.

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