

Cooking Corner

Tips To Help You

The Official Campbell Kids 100th Birthday Celebration Cake

(NAPSA)—Since the Campbell Kids™ were born in 1904, they have found their way into the hearts and homes of millions of Americans. Over the last century, the round-faced, wide-eyed Campbell Kids have been featured in advertisements and on picture postcards and ornaments, in coloring books and storybooks, in games, clothes, dinnerware, and dolls, many of which are valuable collectibles today.

To celebrate their 100th birthday, Campbell's has created a special birthday cake decorated by Rose Levy Beranbaum, noted baker and author of *The Cake Bible*.

Campbell's Tomato Soup Ginger Cake

Prep Time: 10 min.

Cook Time: 25 min.

1 box (about 18 oz.) spice
cake mix

1 can (10 $\frac{3}{4}$ oz.) Campbell's®
Tomato Soup

$\frac{1}{2}$ cup water

2 eggs

$\frac{1}{4}$ tsp. ground ginger

$\frac{1}{2}$ cup chopped walnuts

Whipped Cream Cheese
Frosting

Red food coloring paste

1 can (14.1 oz.) Pepperidge
Farm® Creme Filled

Pirouette® Entertaining
Cookies, French Vanilla
flavor

Assorted Colored Sugars



FOREVER YOUNG, 100 YEARS LATER—As the Campbell Kids™ celebrate their 100th birthday, their popularity shows no sign of waning. No matter how old they get, the Campbell Kids still help millions of Americans remain young at heart.

PREHEAT oven to 350°F.
Grease and lightly flour two 9"
round cake pans.

MIX cake mix, soup, water,
eggs and ginger according to
pkg. directions. Stir in wal-
nuts. Pour into prepared pans.

BAKE 25 min. or until done.

COOL on wire racks 10 min.
Remove from pans and cool
completely.

PREPARE Whipped Cream
Cheese Frosting. Reserve $\frac{1}{4}$
cup frosting. Fill and frost
cake with remaining frosting.

TINT reserved frosting with
red food coloring paste. Cut
each of 22 cookies in half.
Place cookies around side of

frosted cake. Pipe red frosting
on top of each cookie with
small star decorating tip to
resemble a small flame. Sprin-
kle top of cake with assorted
colored sugars. Serves 12.

**Whipped Cream Cheese
Frosting:** Cream together 1
pkg. (8 oz.) cream cheese (soft-
ened) and $\frac{1}{2}$ cup butter in bowl
until light and fluffy, using
electric mixer at medium
speed. Blend in $\frac{1}{2}$ tsp. rum
extract. Gradually add 1 box
(16 oz.) confectioners' sugar,
beating well after each addi-
tion, using low speed. Continue
beating until smooth and
creamy. Makes 3 cups.