

Lamb Cake

Traditions involving holiday meals provide some of our strongest memories. From grandma's special linen tablecloth and using the "good dishes," to the whimsical rabbit salt and pepper shakers, the presence of familiar items on the table are as comforting as the faces gathered around it.

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Bake your Easter cake in the shape of a lamb. Adds a distinctive touch to your Easter table. In easy-to-clean cast aluminum.

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Similar to the daffodil cake, lamb cakes served as centerpiece and dessert for families of German or Polish origin in the United States, keeping bakeries busy filling orders during the holiday season. By the 1920s, Erie's Griswold Manufacturing began producing a cast iron lamb cake mold for home bakers across the country. The molds included recipes for the cake as well as a 7-minute icing, to be sprinkled with coconut and swirled for the sugary fleece. Currants or dried cherries added the features of the lamb's face. Local variations might have shunned the coconut sprinkles, but coconut dyed green made

a realistic grass bed for the lamb to rest upon, better when scattered with jelly beans. Modern bakers find that a boxed pound cake stands in well for the original recipe, dusted liberally with confectioner's sugar and berries artfully arranged around the plate.

