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EASTER REQUEST RECIPES

THIS week must be given up to answering as many requests as possible. Many people have sent stamped addressed envelopes, and have already received their recipe for Hot Cross buns and various cakes. I hope this page will be in time for the others.

Hot Cross Buns (one egg)

1lb. flour, $\frac{3}{4}$ oz. yeast, 1 level teaspoon powdered cinnamon, 2oz. mixed candied peel, 2oz. sultanas, pinch salt, 2 tablespoons sugar, 1 teaspoon mixed spice, 2oz. butter, 2oz. currants, $\frac{1}{2}$ pint milk, 1 egg. Sift flour with salt and spice, rub in butter and add prepared fruit and sugar, keeping back $\frac{1}{2}$ teaspoon of sugar to mix with yeast. Mix sugar and yeast till liquid, then stir in warm milk. Strain this mixture into centre of dry ingredients, make into soft dough, adding also beaten egg. Divide into small portions, shape into buns, put on greased slide. Mark with a cross, leave to rise until twice the size. Bake in hot oven, brush over with sugar and milk, and return to oven for 2 minutes.

Hot Cross Buns (with Sponge)

First mix together an ounce packet of compressed yeast and a teaspoon of sugar till they liquefy; then add a teaspoon of lukewarm milk ($\frac{1}{4}$ pint). Have ready 4oz. sifted flour in a large mixing bowl, and pour the yeast mixture into it. Mix to a smooth batter, cover with a cloth and stand in a warm place for $\frac{1}{2}$ to $\frac{3}{4}$ hour. Meanwhile, sift into another bowl $1\frac{1}{4}$ lb. flour, 1 teaspoon ground cinnamon, $\frac{1}{2}$ teaspoon grated nutmeg, $\frac{1}{4}$ teaspoon each of ground cloves and ginger. Rub into this 5oz. butter, add 4 or 5oz. castor sugar (you can roll ordinary sugar fine instead), a little shredded candied peel, and $\frac{1}{2}$ lb. currants; and mix well. When the yeast mixture is ready—in the big bowl—gradually stir into it the second mixture, adding also a beaten egg and another $\frac{1}{2}$ pint lukewarm milk. Mix all lightly, and beat well. Cover bowl with a cloth and leave in a warm place till it is double the size—about $1\frac{1}{2}$ hours. Then turn on to floured board and divide into 36 portions. Work each into a smooth bun shape, and place on lightly greased and floured oven shelves, leaving space between each to allow for rising. Make a cross on each bun, cover with a cloth, and leave in warm place till they are double the size—about 20 minutes. Bake in hot oven 20 to 25 minutes. Brush over with a glaze made by dissolving 1 tablespoon castor sugar in 2 tablespoons milk, and return to the oven for a minute or two.

Wholemeal Hot Cross Buns (no egg)

Three cups of wholemeal, $\frac{1}{2}$ cake compressed yeast, 1 tablespoon lard or butter (cut up), 1 heaped tablespoon sugar, 1 teaspoon mixed spice, 1 teaspoon cinnamon, 1 teaspoon salt, 1 cup sultanas or raisins, 1 large cup lukewarm scalded milk, or milk and water,

white flour for kneading. Liquefy yeast and sugar; mix butter, salt and yeast into lukewarm liquid till smooth. Mix fruit into sifted meal. Pour in liquid and mix well, adding if necessary a little more lukewarm liquid to make soft dough. Stand in a warm place till double size. Turn out on white-floured board. Knead lightly 5 to 10 minutes. Cut into buns. Place on greased oven shelf in warm place, till again doubled in size (about $\frac{1}{2}$ hour). Brush with melted butter and sprinkle with cinnamon. Mark with a cross. Bake in hot oven. When cooked, brush over with sweetened milk, and return to oven for a minute or two.

Orange Juice Cake (American, two eggs)

Two cups sifted flour, 2 teaspoons baking powder, $\frac{3}{4}$ teaspoon salt, 2 teaspoons grated orange rind, 1 teaspoon vanilla, $\frac{1}{2}$ cup lard or other shortening, $1\frac{1}{4}$ cups sugar, 2 egg yolks unbeaten, 2-3rds cup of orange juice, 2 egg whites unbeaten. All measurements are level.

Method: Sift flour once, measure, add baking powder and salt, and sift three times. Add orange rind and vanilla to shortening and cream well. Add 1 cup of the sugar gradually and cream together until light and fluffy. Add $\frac{1}{4}$ of the flour and mix well. Add egg yolks to orange juice and beat slightly to break up yolks; add to creamed mixture, alternately with remaining flour, a small amount at a time, beating after each addition till smooth. Beat egg whites till foamy, add remaining $\frac{1}{4}$ cup sugar gradually and continue beating till stiff. Add to batter and beat thoroughly. Turn into 2 layer tins, which have been greased and lightly floured. Bake in moderate oven (375 deg.) about 25 minutes. Spread quickly with orange frosting, between layers, and on top.

There are a great number of requests for this delicious recipe. Only 2 eggs required.

Feather Coconut Cake (one egg)

This is another American recipe.

One and a-half cups flour, 7-8ths cup sugar, $1\frac{1}{2}$ teaspoons baking powder, 4 tablespoons melted shortening, 1 egg, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup coconut, 1 teaspoon lemon essence. Sift flour, sugar, baking powder. Add shortening and beaten egg to milk, and add to dry ingredients. Mix well; add flavouring and coconut, and bake in greased loaf pan in moderate oven about 45 minutes. Sprinkle with powdered sugar, or ice and sprinkle with coconut.

Noel Francis Layer Cake

Four eggs, $1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ cups flour, 2 good teaspoons baking powder, 1 small teaspoon salt. Sift flour, baking powder and salt three times. Mix the egg yolks with half of the sugar, and beat very well. Beat the egg-whites stiff, then add the rest of the sugar and beat again well. Blend these three mixtures together thoroughly, and lastly add 1 cup of boiling water, and beat well

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