



YOUR CHRISTMAS CAKE

Cheaper This Year, But Still Nice

THIS is our second war-time Christmas, and while making the whole season as festive as possible, and seeing to it that the children, especially, do not miss the charm and sweetness of what is, after all, the children's own festival, most mothers will find it necessary to bring into play some ingenuity in order to make the usual brave display with a leaner purse.

Moreover, our rapidly-growing desire to eat as healthily as possible—to use every scrap of vegetable and meat in such a way as to derive the greatest nourishment from it, to use as much wholemeal and good vitalising food as we can—must not be scrapped or suspended during Christmas time; but rather incorporated into the usual procedure and so skilfully that even the sceptics and scoffers may be won over!

When to Cook?

It is impossible to declare a definite time for the cooking of the Christmas cake; because one must allow for difference of mixture, size of eggs, the kind of stove—and every stove of the same make does not behave exactly the same, any more than every motor-car of the same make does—even the position of the stove in the room, the draught, and many other little things. But generally speaking, a good Christmas cake will take four to five hours to cook. If less butter and eggs, three hours will probably do; but this again depends partly upon how deep a cake you make. Cooked in a square tin, like a meat-dish, a cake will take only about two and a-half hours, while the same mixture in a deep, round tin would need three and a-half to four hours.

As a general rule, however, have the oven at 350 deg. in an electric range with the top off and bottom at low, and put the cake just under the middle; and in a gas oven place the cake just above the middle. A teaspoonful of glycerine mixed in with the creamed butter will keep the cake moist, and does away with the necessity for spirits. A tiny sprinkling of cayenne pepper is another good hint, or a quarter of a teaspoonful of good curry powder.

Reasonable Christmas Cake

This recipe is the favourite one of "Green Ink," a trusty link in our Daisy Chain, at the Auckland end. She says it keeps good for twelve months. One pound of flour, $\frac{3}{4}$ lb. butter, $\frac{3}{4}$ lb. light brown sugar, $\frac{1}{4}$ lb. (four tablespoons) golden syrup, 6 eggs, 1lb. raisins, 1lb. currants and 1lb. sultanas; $\frac{1}{4}$ lb. almonds and $\frac{1}{4}$ lb. cherries, a large cup of milk, $\frac{1}{2}$ lb. of mixed peel if liked, and a teaspoon of baking powder. Put the baking powder with the flour. Now beat the sugar and butter to a cream, add the eggs one by one, and beat well after each egg. When all the eggs are in, add the fruit a little at a time, and still beat well until all the fruit is used. Warm the milk with the golden syrup, and add; lastly the flour and baking powder. Cook for 4 to 5 hours in a slow oven, 320 deg. to 350 deg. If an electric oven, 350 deg., top off and bottom low.

Light Coloured Cake

This is a special recipe for "Mary of Waitoa," who wrote asking for a light-coloured cake—a fairly rich one, also the time and temperature for cooking in an electric oven. Any rich cake

recipe would do, using only half the fruit, and no golden syrup, or spices or soda, but the same quantity of sugar, butter, eggs and flour. However, here is a definite recipe:

One pound of butter, 1lb. of castor sugar, $1\frac{1}{4}$ lb. of flour, 6 eggs, 1lb. currants, $\frac{1}{2}$ lb. raisins, $\frac{1}{2}$ lb. sultanas, 2oz. orange peel, 2oz. citron peel, $\frac{1}{4}$ lb. blanched chopped almonds, $\frac{1}{4}$ lb. cher-

Half a pound of butter, creamed with $\frac{1}{2}$ lb. of raw sugar. Add 1 egg lightly beaten, 2 teaspoons of vinegar, 1 teaspoon each of lemon and almond essences, 1lb. of mixed fruit, which can be bought already mixed, washed and prepared, 1lb. of wholemeal, and 1 cup of milk with 1 teaspoon of soda dissolved in it. Cook in a moderate oven, for approximately two hours.

Country Christmas Cake

This was sent to me from Blenheim, and is still economical, even if it does contain 9 eggs and a cup of sweet cream, because it uses 2lb. of flour and makes a big cake, and cream and eggs are both plentiful in the country. Two pounds of flour, $1\frac{1}{4}$ lb. butter, 14oz. of sugar, 1lb. currants, $\frac{1}{2}$ lb. raisins, 2lb. dates, 3 pieces of peel, 1 cup of sweet cream, 1 teaspoon of soda, and 9 eggs.

Beat the sugar and butter to a cream, add the cream, beat again. Then add the eggs one at a time, then the flour and fruit mixed together, the soda mixed well in a little warmed milk— $\frac{1}{4}$ cup is sufficient. Bake about 4 hours. Makes two fair-sized cakes. A tablespoon of brandy may be added, but this is not necessary. If $\frac{1}{4}$ lb. of ground almonds, and a little cinnamon, is added, it improves the flavour even more.

Twenty-Minute Cake

This is a great labour-saver, but not particularly economical otherwise. It takes only twenty minutes to mix! This is the method: Mix all the dry ingredients together, including the sugar and the fruit. Melt all the butter and let it cool slightly—do not oil it. Beat all the eggs well, and add the butter to them. Then pour this into the dry ingredients, and beat well till smooth. Here are the ingredients: $\frac{1}{4}$ packet of spice, 1lb. of butter, 1lb. of sugar, 1 grated nutmeg, 9 eggs, $1\frac{1}{4}$ lb. of flour, $\frac{1}{4}$ lb. peel, 1lb. of currants, 1lb. of raisins, $\frac{1}{4}$ lb. of almonds, 1lb. of sultanas. If you are using the packets of mixed, washed fruits, you would need $3\frac{1}{2}$ lb. Bake in a large tin for approximately 5 hours. A wineglass of brandy or whisky optional.

Auckland Christmas Cake

This has another rather different method, although the ingredients are much as usual. It was given me in Auckland some years ago. One pound of butter, $1\frac{1}{4}$ lb. of flour, 1lb. of sugar, 1lb. of raisins, 1lb. of sultanas, 1lb. of currants, $\frac{1}{2}$ a grated nutmeg, 1 tablespoon of finely cut preserved ginger, 1 teaspoon of lemon and almond essences mixed, 6oz. of cherries, 1 small cup of warm milk, 6oz. of blanched and chopped almonds, 1 teaspoon of salt, 1 teaspoon of baking powder, 9 large eggs or ten small ones, 1 teaspoon of mixed spice, 4oz. of mixed peel, cut fine. Cream butter alone, then add half the flour and cream these together, until like a thick cream; next add the eggs, which should be beaten well with

(Continued on next page)

SPECIAL GINGER ALE CAKE

One pound of sugar, $1\frac{1}{4}$ lb. butter, $1\frac{1}{2}$ lb. flour, 12 eggs, 1lb. currants, 1lb. raisins, 1lb. sultanas, $\frac{1}{2}$ lb. peel, 4oz. cherries, 4oz. ground almonds, 2 tablespoons glycerine, 2 tablespoons brandy, 1 grated nutmeg, 1 teaspoon cinnamon, pinch salt, 1 bottle of ginger ale.

Cut up the fruit very finely, and soak all night in the ginger ale—a 6d bottle will do for this amount of fruit. Cream the butter and sugar, add the eggs, well beaten, little by little, so that the mixture will not curdle. Beat well. Then add flour, spices, fruit, and lastly the glycerine and the brandy.

This cake requires about $4\frac{1}{2}$ hours' cooking. For an electric oven, 400 deg., bottom element low. When the range comes down to 300, put the top element on for a while. For a gas oven, the same time cooking, shelf three ledges from the top all the time, regulo at 4 for an hour, then down to 2 for the remainder of the time. This cake will keep for a year.

ries, and one teaspoon each of the following flavouring essences—brandy, whisky, rum, gin, and vanilla, and $\frac{1}{2}$ teaspoon of cinnamon flavouring essence. Cream the butter and sugar together, add the flavourings, and the eggs one at a time, unbeaten. Add three-quarters of the flour gradually, and mix the remaining flour with the fruit. Bake this mixture in a 12-in. cake tin for $4\frac{1}{2}$ hours—at 350 deg. with the top off, bottom low, and placed just a little under the centre of the oven.

One-Egg Wholemeal Cake

This is a very economical cake indeed. In fact, I had not thought of using it as a Christmas recipe till I received a letter from an Island Bay "link" who says: "I would like to point out what a splendid cake that one-egg fruit cake is, the recipe for which you gave us a little while ago—it was made with wholemeal and raw sugar. I have never tasted a better or more economical cake, and I may say that I shall use the recipe for my Christmas cake this year, as it behoves us to economise. It is very moist and delicious."



NEW enlarged 'VIYELLA' BABY BOOK

Mothers . . . and mothers to be! Here is a NEW and larger edition of the useful 'Viyella' Baby Book, "How Would YOU Dress a Baby?" New designs . . . larger pages . . . special smocking section . . . mother's and baby's outfits. Send for your copy to-day!

To H. PETTIT, N.Z. Agent, William Hollins & Co. Ltd., Box 1440, Wellington. Please send me a copy of the NEW edition of the 'Viyella' Booklet.* I enclose 3d in stamps to cover postage and packing.

NAME
ADDRESS

POST COUPON
NOW for your
Free Copy!