

(Continued from previous page)

the sugar (as for a sponge), until the sugar is dissolved—about five minutes. Add the remaining flour with the salt, and baking powder added, now the fruit, which should be cleaned beforehand. Mix well. Rinse well the bowl in which the eggs were beaten with the warm milk, add to the mixture, and beat well. Bake in a well-papered tin 4 to 5 hours in a slow oven. The oven should be hot when the cake is put in.

Pineapple Christmas Cake

One cup of butter, 1½ cups of brown sugar, 4 eggs, 3 cups of flour, 2 small teaspoons of salt, 1 teaspoon of baking powder, 2 teaspoons of ground cinnamon, 2 teaspoons of allspice, 1 teaspoon ground cloves, 1 cup of tinned pineapple juice, 1½ cups of candied cherries, 1½ cups of chopped figs, 1½ cups of chopped tinned pineapple, 1 cup of raisins, 2 cups of chopped nuts, ½ cup of shredded peel. Mix the butter, sugar and egg yolks, and beat. Sift 2 cups of flour, spices, salt and baking powder, and add alternately with the fruit juice to the first mixture. Then add the fruits and nuts, previously mixed with the other cup of flour. Fold in the stiffly beaten whites of eggs, put into well-greased papered tin, and bake in a very slow oven for 3 or 4 hours. These quantities make a very large cake which keeps moist for a long time.

12R Special Christmas Cake

Half a pound of butter, 2lb. sugar, 5 eggs, 2lb. of mixed fruit, ½ teaspoon each of the following food flavourings—vanilla, lemon, pineapple, brandy, cherry and almond, or any other flavourings; 1 teaspoon of baking powder, ¼ to ½ a teaspoon of curry powder, and 10oz. of flour. Prepare the fruit, and sprinkle with flour. Put in a warm place while creaming the butter and sugar. Also have the flour sifted ready, and in a warm place. After the butter and sugar are nicely beaten, add the eggs one at a time, and sprinkle in a little flour with each egg to prevent curdling. Now add the curry powder, then the fruit and flour alternately, and the baking powder last. Turn quickly the mixture into a well greased tin, and bake in a moderate oven for 3½ hours, at a temperature of 300 deg. to start with, and after the first three-quarters of an hour, the heat may be lowered.

FROM THE MAIL BAG

Crumpets Please

Dear Aunt Daisy,

Could you please send me a recipe for crumpets? We are so fond of them, and it is not always possible to procure them. Apart from that, when seven or eight people enjoy crumpets it is an expensive repast. As it is not always possible to listen in to your session could you reply in *The Listener*?

I also enclose a recipe for a cake, especially popular with the men folk, and also economical when eggs are expensive. The cake is light, and no one would think there were no eggs in it.

Quarter of a pound of butter, ¼lb. sugar, ½lb. flour, 2 tablespoons of cocoa, ¼lb. to ½lb. chopped dates, 1 teaspoon baking soda, ¼lb. chopped walnuts, 1 cup milk, a pinch of salt, and

1 teaspoon of vinegar. Cream the butter and sugar, add the soda, dissolved in milk, then the vinegar. Now the dates and walnuts, and then the dry ingredients. Mix well and bake in a fairly flat tin about 1 hour to 1¼ hours in a moderate oven.

Have you tried Anzacs made with brown sugar instead of white, and adding a few chopped walnuts? They are delicious.—B.M.G. (Hamilton).

Thank you very much for the cake recipe. I hope members of our Chain will cut it out and paste it in their note-

books. Also, I will give the recipe for Anzacs as it stands, in case some of our Chain have not a copy, and they can use your variation. Here it is—Melt ¼lb. butter with 1 tablespoon golden syrup. Add 1 teaspoon of baking soda dissolved

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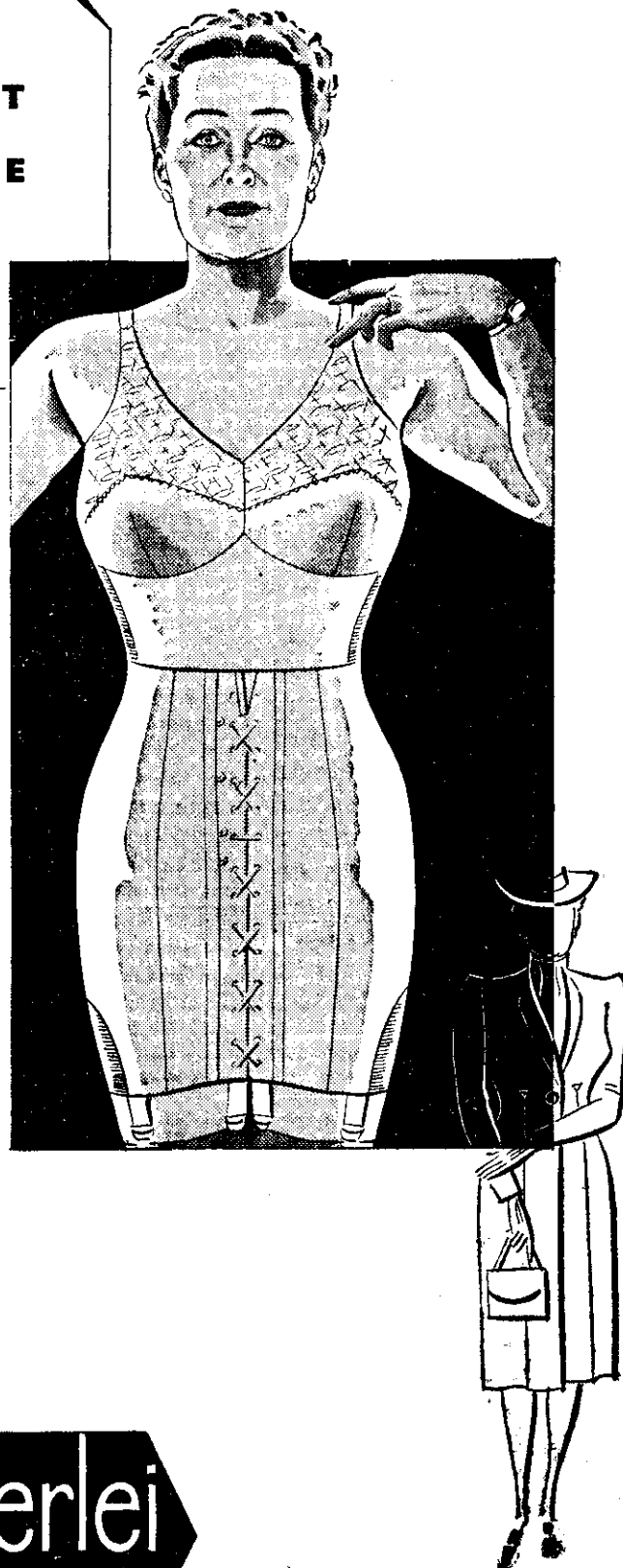
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