

RECIPES **ASK** Aunt Daisy **ANSWERS**

FOR FESTIVAL TIME

Bake Some "Specials" Well In Advance

HERE are some good cake recipes for the Christmas and New Year holidays. We can't eat Christmas Cake all the time; and yet we do like to have a few nice "specials" put away in the tins. It is such a restful feeling to know that there won't be any baking to do.

Cherry Christmas Cake

This is from Flintshire, England. It is a lovely cake, and the longer it is kept the better.

Two and a-half pounds of currants, ½ lb. small mixed peel, ¼ lb. glace cherries, 1 lb. butter, 1 lb. flour, 1 lb. granulated sugar, ½ grated nutmeg, 8 eggs, 2 tablespoons rum, whisky or brandy, and a good pinch of salt. Cream the butter and sugar together, beat in the eggs one at a time, add the flour and other ingredients, bake in a moderate oven for 5 hours.

Never Fail Gingerbread

This is an Irish recipe. Quarter of a pound of butter, ¼ lb. of sugar, 2 cups flour, ½ cup of treacle, 1 teaspoon of bicarbonate of soda, 2 eggs, 1¼ teaspoons of mixed spice, ½ teaspoon of ginger, and ½ cup of boiling water. Cream the butter and sugar, add the eggs well beaten, flour, ginger, and spice. Lastly add the treacle, and the soda dissolved in a little boiling water. Put into a well-greased square tin, and bake for 30 minutes. When cool, cut into squares.

Danish Christmas Cake

This is made with compressed yeast, and is quite interesting and worth trying. If wanted quickly, you may use 2 teaspoons of baking powder instead of the yeast. One pound of flour, ½ lb. butter, 1 cup currants, 1 cup sultanas, 1 oz. yeast, 2 eggs, 2 tablespoons of sugar, 4 ozs. candied peel, ½ pint of milk, and some almonds. Mix together the dry ingredients, except the sugar and the almonds. Put the yeast and sugar in a basin and work them together with a wooden spoon, add the milk, and with this and the beaten eggs make all into a dough. Put it to rise, then knead and let it rise again. Roll it out—make it first into a long roll, and then into the shape of an "S." Brush over with egg, sprinkle with chopped almonds, and bake.

Lintzer Cake

This is a very sustaining and delightful cake. A Hawera lady, travelling in the mountains of Austria before the War was given some of it and found it so unusual and delicious that she begged the recipe. Half a pound of butter, a pinch of salt, 4 ozs. of fine white breadcrumbs, the yolks of 2 eggs, 2 teaspoons spice, a good pinch cayenne pepper, 1 teaspoon rum, which is optional, 6 ozs. flour, ½ lb. sugar, 8 ozs. of finely ground walnuts or hazelnuts, the rind and juice of a large lemon, a teaspoon of finely ground coffee, a small half teaspoon of carbonate of soda. Put all the dry ingredients on a board and work into a stiff paste. Put in a square tin lined with buttered paper. Smooth the mixture over, cover with raspberry

jam, and make a trellis of thin strips of the paste—not too many. Bake in a moderate oven for about one hour.

Lindy Lou's Cake

This has an unusual method of mixing. It needs only 2 eggs. One pound of flour, ½ lb. of butter, 4 ozs. sugar, 4 ozs. golden syrup, 8 ozs. currants, 8 ozs. sultanas, 2 ozs. lemon peel (almonds if liked), 2 eggs, ½ teaspoon only of bicarbonate of soda, and about a teacup of milk. Dissolve the sugar in the milk. Sieve the flour and soda, rub in the butter till it is like breadcrumbs, add the peel and the fruit. Beat the eggs, add the syrup melted, then sugar and milk, add to the flour, fruit, etc., and beat well. This is very important. Bake in a moderate oven 2 hours.

"Jumbles," A.D. 1485

This recipe was sent to me by "Jane" of Wanganui, who found it in an old English cookery book, which she came across when spring-cleaning this year. It is said to have been picked up on the Battlefield of Bosworth, 1485, having been dropped by the cook of Richard III!

Half a pound of sugar, 6 ozs. of butter, ½ lb. of flour, and 1 large egg. Rub all

2 cups of raisins, 1 cup of chopped walnuts, 1 teaspoon of cinnamon, 4 well beaten eggs, 1 teaspoon of ground nutmeg, 2 teaspoons of baking soda, 2 cups of sugar, 2 cups of flour, 1 cup of butter, ¼ cup of cocoa or ½ cup of chocolate, 1 teaspoon of ground cloves. Cream the butter and sugar, then add the eggs. Beat well. Sift all the dry ingredients well together, add them to the liquid, mix in the mashed potatoes, lightly. Lastly add the chopped walnuts. Put into a prepared tin, and bake 2½ to 3 hours in a moderate oven.

Highland Potato Bun

This is an authentic recipe, sent in by a lady living in South Canterbury. For the filling: Take ½ lb. of freshly mashed potatoes, ½ lb. flour, 1 tablespoon of raw grated potato, ½ lb. of sugar, 1 lb. of raisins, 1 lb. of currants, ½ lb. of peel, ½ lb. sultanas, ¼ lb. of almonds, 1 teaspoon each of ginger and cinnamon, 1 tablespoon of grated apple, a pinch of cayenne pepper, 1 teaspoon of golden syrup, 1 teaspoon of bicarbonate of soda, 1½ teaspoons cream of tartar, 1 breakfast cup of milk, and if plentiful, 1 egg.

Now make a short crust with ½ cup of mashed potatoes, 1 cup of flour, and ½ teaspoon of baking powder, sieved together. Rub into this 6 ozs. of butter, and make into a rather stiff pastry with water. Roll out, and line a greased cake tin with this pastry, reserving one third for a lid.

Method for the filling: Sieve mashed potatoes, flour and rising together, add grated potato and apple. Mix and add sugar, then fruit and spice, and chopped peel. Mix with the milk, golden syrup, and egg, if using one. Stir well together, and turn into the lined tin; roll out the remainder of the pastry. Wet the edges, then flatten the mixture smoothly, and cover with the thinly rolled pastry lid. Prick all over with a fork. Glaze with egg. Bake in a moderate oven 3 to 3½ hours. Turn out, and keep for 3 or 4 weeks before using. It improves with keeping.

An Old-Fashioned Pudding

Here is an old-fashioned Christmas pudding, using stout and marmalade. One pound each of suet, moist sugar, currants, raisins, sultanas; ½ lb. each of flour, breadcrumbs and peel; 2 lemons, 1 nutmeg, 3 ozs. shelled sweet almonds, 1 teaspoon salt, 2 tablespoons marmalade, 6 eggs, ½ pint stout, 1 oz. bitter almonds. Mix all the dry ingredients, break the eggs and stir them in. Lastly add the stout. Stir all very well together. Put the mixture into pudding basins, pressing well down. Cover the tops with scalded and floured pudding cloths, and boil for eight hours.

BRANDY SAUCE: The whites of 3 eggs, whipped for ten minutes. Add ¼ lb. sugar, ¼ pint whipped cream, ½ cocktail glass brandy, few drops of vanilla, and a little pink colouring. Beat until well mixed.

together, and stir in the egg. Cut into pieces the size of a walnut. Make into the shape of an "S." Put on a hot tin and bake in a medium oven to a pale brown.

Imperial Cake

A Tauranga "link" sent in this one, which she makes frequently and recommends. Two cupfuls of mashed potatoes,

FROM THE MAIL BAG

Cooking Peas

Dear Aunt Daisy,

I was listening to you talking about cooking peas with boiling water. I was sad to hear you say water. For the last 25 years I have never cooked peas any other way than by putting a good knob of butter into a saucepan, washing the peas, straining, and popping them in with the butter, adding 1 tablespoon of sugar and 1 good teaspoon of salt. Shake the pot often, and cook slowly for a good half hour. Once cooked this way

(Continued on next page)



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