

RECIPES ASK QUESTIONS ANSWERS Aunt Daisy

FANCY PARTY DISHES

MY page of suggestions for children's party dishes a week or two ago met with so much interest and approval, that I am following it up with some idea for older people's parties. Some of them may sound a little expensive, but you need only make one or two of these, and balance up with some cheaper dishes.

Food for Fairies

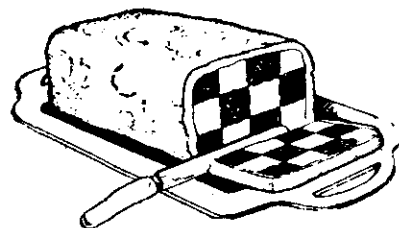
This is a delicious cold sweet, and very simple to make. Lady Bledisloe was served with this when in New Zealand, and pronounced it a great success. Whip two pints of cream to a stiff froth, sweeten it a little, and flavour with vanilla. Now stir in thoroughly two dessertspoons of gelatine dissolved in water, and cool. When this is mixed, you must "get busy" and work very quickly, because the mixture sets so soon. Put a layer of the cream at the bottom of a glass dish, cover with a layer of apple or red currant jelly, and then tiny macaroons. Repeat the layers of cream, jelly and macaroons, ending always with one of cream. Sprinkle the top with very finely chopped nuts, cherries, and angelica, and the result is delicious.

Danish Apple Cake

This is a very old traditional recipe. It is both cheap and easy, but oh! so nice, and so "out of the ordinary." You will probably need cake-forks when serving it. Prepare 4 cups of apple puree (but don't make it too sloppy) and 3 cups of breadcrumbs. Next butter well a cake tin with a loose bottom, and sprinkle it with breadcrumbs and brown sugar. Now melt ½ lb. of butter and add the three cups of breadcrumbs, mixed with brown sugar to taste. After mixing well, remove from the fire, and put a good layer of the mixture into the cake tin, next put a layer of the apple puree, then more crumb mixture, and then a layer of strawberry conserve. Now put on another layer of the crumbs, then more puree, and finish with crumbs. Dust over with cinnamon, and bake in a moderate oven for an hour, or a little more, depending on the depth of the cake. Turn out and serve cold, covered with whipped cream, and decorated with pieces of apple jelly, or a little of the strawberry conserve.

Caprice Cake with Coconut Paste

This is well-named as to appearance, with its pretty pale green, all-over



icing, and its pink and cream draught-board slices. It takes two cups of flour:

two teaspoons baking powder; ¾ cup sugar, a pinch of salt; 4 tablespoons butter; 2 egg whites stiffly beaten, ½ cup milk; ½ teaspoon vanilla. Cream the butter, add the sugar gradually, and beat until light and fluffy. Add the sifted flour, baking powder and salt alternately with the milk, a little at a time. Beat thoroughly after each addition, then add vanilla. Lastly, fold in the stiffly beaten egg whites. Divide the batter, and colour one half pink with a few drops of cochineal. Bake in two greased and floured square sandwich tins in a moderate oven, about 20 minutes. Cool thoroughly, then cut each layer into six even strips. Join the layers together, draught-board fashion, with strawberry filling and cover the outside of the cake with pale green coconut paste, made as follows: One and a-half cups of sifted icing sugar; ½ cup desiccated coconut; 1 tablespoon butter; ½ teaspoon salt; 2 tablespoons lemon juice; ¼ teaspoon almond essence. Cream butter, add sugar, salt and lemon juice; add sufficient hot water to make a smooth paste. Add almond essence and sufficient green colouring to make it an attractive shade. Add coconut, and beat well. Spread thickly on sides as well as on top of the cake. The paste should be as thick as possible.

STRAWBERRY FILLING: Use this filling to stick the strips of cake together before icing. One cup sifted icing

sugar; 2 tablespoons strawberry jam; 1 teaspoon melted butter. Beat jam into the icing sugar, add the butter and sufficient hot water to make a smooth spreading paste.

Luxury Layer Cake

This is really a sweet, and a real special. The "layers" must be baked a day beforehand, and then "assembled" with the fillings a couple of hours be-

Peach Jam

To every pound of stone fruit, allow ¾ lb. of sugar. Peel the peaches and cut in thin slices. Cover with some of the sugar and leave all night. Next day, boil with a little water until tender—about half an hour. Then add the rest of the sugar, heated in the oven, so that the boiling is not stopped. Boil until it will set when tested. This jam is improved by boiling a piece of root-ginger with it. Take out the ginger before bottling the jam, of course.

fore serving. An ingenious person can easily think out any number of varieties of fillings; and, of course, cheaper recipes for the layers could be used. But this one is the real thing, and is absolutely wonderful. It was given to me by a clever "chef." Cream ½ lb. butter thoroughly; add ½ lb. sugar and cream well again. Stir in 4 yolks of eggs until

quite light, add a little flavouring—(almond or ratafia is nice)—and 6oz. of sifted flour. No baking powder. Lastly, add the stiffly beaten whites. Bake in a hot oven in four separate tins, and do not let them get dark.

ASSEMBLING THE LAYERS: At the bottom, put a layer of macaroons spread with quince jelly. Then the first cake; cover with a good wine-flavoured custard. Now the second cake which is spread with apple jelly. Then the third cake, upon which is put strawberry puree; and the fourth cake is covered thickly with whipped cream. Decorate the top with strawberries and chopped angelica. Take care not to make either the fillings, or the macaroon foundation too thick.

Hot Strawberry Tea Cakes

Cream together 1 tablespoon of butter with 1 cup of sugar; when very light, add 1 well beaten egg and ¾ cup milk. Next sift 1½ cups flour with 2 level teaspoons baking powder and a pinch of salt. Add this to the butter and sugar mixture, and beat well. Crush a good cupful of prepared strawberries, and fold them into the batter. Bake in patty pans and sprinkle with sugar. Serve fresh from the oven if possible, though they are quite nice eaten cold.

Sunflower Cake

This is a pretty cake, quite plain, and suitable for children who love the appearance of it almost as much as the taste.

Make the cake itself with 4oz. of flour; 1 level teaspoon of baking powder; (Continued on next page)

DELICIOUS DESSERTS No. 3

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