



Aunt Daisy takes part in a cooking demonstration

## Home-made Biscuits



**W**HAT useful things biscuits are, especially dainty home-made ones! To the housewife with a well-filled tin of biscuits in her pantry, the unexpected caller is never an embarrassment, for with a plate of novel biscuits, some thin bread and butter and a few sandwiches, either afternoon tea or supper can be set out in just a few minutes.

Biscuits, moreover, do not get stale, like cake, but stay crisp in their tin till eaten up; and even if they get a little soft through the children leaving the lid of the tin ajar, they soon crisp up and are as good as ever if put in the warm oven for a little while. Biscuits are cheap to make, too, for they are cooked so much more quickly than cake, need very few eggs, and seldom, if ever, any fruit. They offer an excellent opportunity to make the children eat bran, wholemeal, vimax and oatmeal; besides being hard to crunch on, thus exercising their teeth. With all this in mind, the Daisy Chain has just finished a competition for original biscuit recipes, and here are some of the wholesome ideas sent in. Cut the page out, and keep it.

### Short Biscuits With Variations—Savoury And Sweet

**Foundation Recipe.**—Four tablespoons of fine vimax, 2 tablespoons of white flour, 2 tablespoons fine wholemeal, 1 tablespoon cornflour, 6oz. butter, 1 large egg yolk (beaten), 2 small teaspoons baking powder, a little milk may be required, and 3 tablespoons castor sugar for the sweet biscuits.

Rub the butter into the sifted dry ingredients. Mix with egg to form a dough easy to handle. Knead lightly. Roll out  $\frac{1}{4}$  in. thick for savouries — thinner for sandwich biscuits or bars.

### Variations

**Curry Biscuits.** — Add  $\frac{1}{4}$  teaspoon curry powder. Use with meat, egg, or fish dishes.

**Tomato Biscuits.** — Use tomato juice, or tomato sauce, or tomato puree in mixing — or soup powder instead of cornflour. Use with cheese dishes and salads.

**Cheese Biscuits.** — Add  $\frac{1}{2}$  cup grated cheese. Use celery salt (with vegetables).

**Ham Biscuits.** — Add  $\frac{1}{2}$  cup minced ham. Use with scrambled eggs; peas.

**Herb Biscuits.** — Add  $\frac{1}{2}$  teaspoon of either powdered mint, sage, thyme, or fresh parsley (more). With meat stews.

**For Sweet Biscuits.** — Any flavouring or cocoa; ground almonds in place of cornflour. Cut in two sizes with fluted cutter and when cold, put one large and one small together with icing to suit.

### Witches' Hats For Parties

Round short biscuits rolled thinly and baked, ice cream cones, chocolate icing, ice cream or jelly. Just ice the tops of the biscuits; ice the cones on the outside, and fill with the ice cream or jelly. Turn upside down on the biscuits.

### Pinwheels

Divide the dough into two pieces and colour differently. Roll thinly. Place one colour on top of the other, moistening edges with milk to hold them together. Roll up and slice. Sprinkle with cinnamon and brown sugar.

**Apricot Peanut Bars** (foundation recipe to be used).—Roll short biscuit dough in longish strip,  $3\frac{1}{2}$  inches wide. Spread one half with the following filling — wet the edges with milk, fold over, and cut in bars.

**Filling.**—Mix  $\frac{1}{2}$  cup brown sugar with 1 tablespoon flour. Add gradually (while stirring)  $\frac{1}{2}$  cup water. Add  $\frac{1}{2}$  cup chopped dried apricots. Stir over fire until thick and no raw taste is there. Remove. Cool a little. Add  $\frac{1}{2}$  cup peanut butter. Mix well.

### Chocolate Dominoes From Foundation Recipe

Divide the mixture, colour one chocolate. Roll a little thinner, cut in strips, and then in lengths so that they are the size of a domino—2 in. x 1 in. Place when cool and cooked, a brown one on a white, with jam or icing between. Ice the top with contrasting colours and drop spots on with the aid of a skewer, or use tiny silver cachons. The dough may be rolled to fit the oven slide and cut into shapes after cooking.

### Short Biscuit Daisies

Ice the tops of round biscuits. Arrange halved or split almond or peanut kernels to form petals with coloured jubes for centres.

### Sandwich Biscuits

Stick two together with icing.

### Marshmallow

Top with marshmallow and finish with icing, made—1 packet of jelly crystals,  $1\frac{1}{2}$  cups water. Soak in  $\frac{1}{2}$  cup water for 10 minutes, add the rest of the water. Boil 8 minutes. Cool. Beat till thick.

### Filled Short Biscuits

Roll out thin sheet. Cover with a mixture of 1 cup of dates, 1 tablespoon brown sugar, 1 teaspoon lemon juice, 1 tablespoon butter, 2 tablespoons of water. Boil. Beat till thick. Add chopped nuts and cover with another sheet of dough. Press evenly with rolling movement of rolling pin. Bake and cut into biscuits.

So you see you have fourteen different kinds of biscuits from this one excellent foundation recipe.

(Continued on next page)