

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

## UNEXPECTED GUESTS COME TO SUPPER

ONE of our Links in the Daisy Chain, from Central Otago, writes to ask for some recipes for biscuits—"the kind one spreads with butter to take the place of bread, when the bread supply is not sufficient for the number of unexpected visitors for supper or afternoon tea."

This is a situation which arises in many families, both in town and in country, and so here are some recipes. Most of these will keep quite well in a tin for putting in overseas parcels if necessary.

You can ring the changes, too, by using various savoury mixtures on top of the butter. Sometimes, also, put two together with a filling in between.

### Bryan O'Brien's Bran Biscuits

One cup of flour; 1 heaped cup bran; ¼ lb. butter (half of this can be dripping); a nearly full cup of sugar; 1 teaspoon baking powder; and one egg. Just cream the butter and sugar, add the egg, and flour in the usual manner. Roll out, and cut into shapes. Bryan O'Brien says these are the best he has ever tasted.

### Plain Biscuits

These are very simple, and lovely spread with butter. Two cups of wholemeal; ½ cup brown sugar; ½ cup butter; and 1 good teaspoon baking powder. Cream the butter and sugar, and mix as usual. Roll thin, and cook in a hot oven 7 to 10 minutes.

### Bran Muffins

One piled teacup of bran; 1 piled teacup wholemeal; 3 level tablespoons brown sugar; 2 level teaspoons baking powder; 1 teaspoon ginger; 1 dessertspoon melted butter; about a teacup of milk; one small egg. Mix all the dry ingredients together. Beat egg and sugar till thick. Mix this into the dry ingredients with the milk, and lastly the hot melted butter. Cook in greased muffin or patty tins for about 15 minutes.

### Milk Biscuits

Eight ounces of flour; 1 gill milk; 1 oz. butter; and half a teaspoon of baking powder. Sieve the flour and the baking powder into a basin. Heat the milk with the butter in a saucepan, and when the butter is melted, stir the contents of the pan into the flour smoothly. Roll out thinly on a floured board, cut into round or fancy shapes. Prick well and bake on a greased tin in a moderate oven for about 20 minutes.

### Cracknell Biscuits

Three ounces of butter; ½ teaspoon salt; 4 eggs; 1¼ lbs. flour; about half a gill of water. Sift flour and rub in the butter. Make a well in the centre, put in the eggs and the water, and work into a smooth dough. Shape into biscuits, using the finger and thumb of the right hand, and the palm of the left. Drop into a pan of boiling water; when they float, remove them with a skimmer and put into a bowl of cold water for 2 hours; drain on a sieve. Place on clean trays and bake in a brisk oven till delicate brown.

### Mosgiel Wafers

Six ounces of flour; 3 oz. butter; ¼ teaspoon salt; mix with milk to a stiff dough like pastry. Roll very thin, cut into squares, and prick with a fork. They may be turned is necessary.

### Malt Meal Wafers

Four ounces of butter; 4 oz. sugar; 1 egg; 1 tablespoon malt; ½ cup flour; 2 tablespoons milk; 1 cup bran; 2 cups wholemeal; and 1 teaspoon baking powder. Cream the butter and sugar, add egg, then malt, and beat well. Mix in the milk, then the dry ingredients. Turn on to a floured board, and knead. Roll very thin, prick well and cut into squares. Bake in a moderate oven, but watch them carefully, as they burn easily.

### Celery Wafers

One large cup fine oatmeal; 1 cup flour; 1 small packet of celery soup powder; 1 teaspoon celery salt; 1 teaspoon baking powder; and ¼ lb. butter. Rub in the butter, and mix all stiff with cold water. Roll very thin, and cook light brown in a moderate oven.

### Good Biscuits

One cup of sugar; 1½ cups flour; ½ cup butter; 1 egg; 1 teaspoon baking powder; a few currants or sultanas. Mix the butter and sugar, add the egg, then flour and baking powder. If you cut them out with a mustard tin, then press them gently, when cooked they will just fit it, and can be packed in that tin so neatly. These are suitable for sending overseas, and some wholemeal could be used.

### Cheese Busters


These are always popular. It is just equal parts of flour, wholemeal and finely grated or sliced cheese, and a pinch of salt. Rub all in, and mix to a stiff paste with cold water. Roll out as thin as paper, and bake in a slow oven, till they are pale brown. They are brittle, so spread them carefully.

### Wholemeal Biscuits

Eight ounces of flour; ¼ lb. wholemeal; 1 egg; 4 ozs. butter or lard; ¼ teaspoon baking powder; ½ teaspoon salt; 2 oz. castor sugar; and milk as required.

Sift the flour into the basin with salt. A little less salt may be used if you are using salted butter. Stir in whole-

meal, baking powder, and sugar. Rub in the butter or lard. Make a hollow in the centre, and add the egg well beaten, and diluted with 3 tablespoons milk. Add as much more milk as is necessary to mix the ingredients to a stiff paste. Turn on to a lightly floured board. Roll out to ¼ inch, or less, and  
(Continued on next page)



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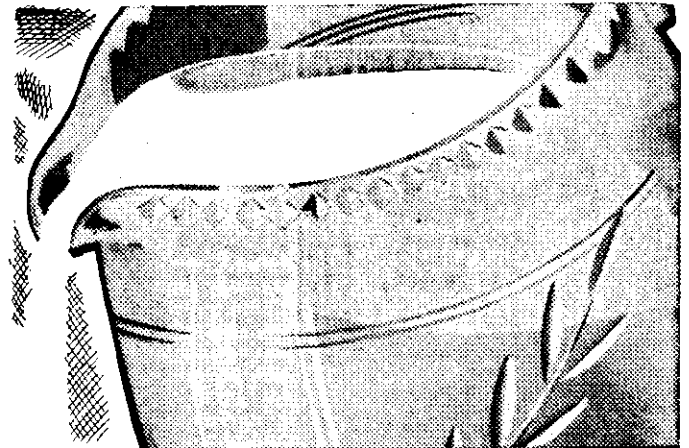
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