

NICE LITTLE CAKES

EVERYBODY likes to have several good "standby" recipes for nice little cakes—so useful for morning or afternoon teas and suppers, or to pop in with a cut lunch. Try some of these. They are quickly made, do not need much fuel, and are inexpensive generally.

Aotea Date Kisses

One pound butter, $\frac{3}{4}$ lb. sugar, $1\frac{1}{2}$ ozs. cocoa, 4 egg yolks, $1\frac{1}{4}$ lbs. flour, 1 teaspoon baking powder, and dates. Cream butter and sugar, beat in yolks then cocoa. Then add sifted flour and baking powder. Mix well, roll into little balls, press a date in the centre, brush with white of egg, cook in moderate oven 15 to 20 minutes. Makes about 84 kisses.

Apple Spice Cake

Two tablespoons butter, 4 scant tablespoons sugar, 2 eggs, 1 teaspoon spice, 8 tablespoons flour, $\frac{1}{2}$ teaspoon baking powder, 1 dessertspoon milk, 2 cooked apples, and some thin, warm icing, and a few chopped nuts. Cream the butter and sugar, add eggs and beat well. Add flour, baking powder, and spice, which have been sifted together. Spread a teaspoon of the mixture in greased patty tins, place $\frac{1}{2}$ teaspoon cooked apple in the centre, and cover with a little of the cake mixture. Bake in a fairly hot oven. When cold, cover with pink icing, and decorate with chopped nuts.

Apple Gems

Half cup melted butter, 1 egg, $1\frac{1}{4}$ cups flour, 1 teaspoon spice, 1 cup sultanas, $\frac{3}{4}$ cup sugar, 1 cup apples, stewed and allowed to drain, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon ground nutmeg, a pinch of salt, and 1 teaspoon baking soda dissolved in a little cold water. Mix as usual, and cook in hot gem irons, or patty pans.

Banbury Cakes

Pastry: 1 lb. flour, 6 ozs. butter or dripping, 1 dessertspoon sugar, 1 egg yolk, 1 teaspoon baking powder, sufficient milk to mix to paste. Roll out fairly thinly, and spread with following mixture: $\frac{1}{4}$ lb. brown sugar and $\frac{1}{4}$ lb. butter melted together in a saucepan and mixed with 6 ozs. currants, 2 ozs. sultanas, 2 pieces candied peel grated, $\frac{1}{2}$ teaspoon each ground cinnamon and nutmeg, and 3 ozs. breadcrumbs. Let get quite cold before spreading. Beat up the egg white and spread over the top, sprinkle with a little sugar, and mark in squares with the back of a knife. Bake a pale brown. Leave on the slide till quite cold before cutting up.

California Kisses

Three egg whites, 1 cup powdered sugar, 1 cup chopped nuts, 4 teaspoons cocoa, $\frac{1}{2}$ teaspoon salt, 1 cup chopped dates. Beat egg whites very stiff. Mix and sift the cocoa, sugar, and salt. Fold in the egg whites, then fold in dates and

nuts. Drop from spoon on greased pan, and bake in moderate oven about 30 minutes.

Candlestick Biscuits—For Children's Parties

Beat 4 ozs. butter and 2 ozs. sugar to a cream, add 1 well-beaten egg. Mix in 8 ozs. flour, 2 ozs. arrowroot (or corn-flour), and 1 teaspoon baking powder, knead well, roll out fairly thin, and cut in rounds. Bake about 12 minutes. When cold ice with different coloured icings. In the centre of each biscuit place a marshmallow or other similar sweet to act as candle-holder, and insert a small candle.

Chocolate Indians

One cup sifted flour, teaspoon baking powder, 2 tablespoons cocoa, 3 well-beaten eggs, $\frac{1}{2}$ cup chopped dates, $\frac{1}{2}$ cup walnuts, 4 ozs. butter, 1 teaspoon vanilla, 1 level breakfast cup sugar. Sift flour once. Add baking powder and sift again. Add butter to cocoa, melt and cool. Beat sugar with eggs until thick. Add melted butter and cocoa, then all other ingredients. Bake in patty pans in quite moderate oven. Mixture is quite wet but not runny. Ice with chocolate icing, and put walnuts on top. May also be cooked in sandwich tins or baked as one cake in a meat tin, and cut into squares.

Tango Cakes

One large cup flour, 1 small cup sugar, 2 ozs. butter, 4 ozs. dates, chopped, 4 ozs. walnuts, 1 egg, 1 tablespoon cocoa, 1 teaspoon baking powder, 1 oz. cornflour, vanilla essence. Cream butter and sugar, add egg beaten, sift flour, cornflour, baking powder and cocoa. Stir into the butter and sugar, and egg, add dates and nuts. Bake in paper cases 10 minutes, approximately, in hot oven. Ice with icing made with icing sugar and cocoa dissolved in a little boiling water. Place half a walnut on top of each. These are nice economical little cakes.

FROM THE MAIL BAG

The Beans are Hard

Dear Aunt Daisy,

I have always been successful with the process of salting down French beans. This year, however, I used iodised salt, and am in trouble. The beans have kept well and are beautifully green, but they will not boil soft enough to eat. Can you suggest a remedy? I should be most grateful as I have five large jars full.—H.H. (Christchurch).


The iodised salt is the trouble, as you suggest, and so far we have found no certain method of making beans thus preserved cook tender. One Link in the Chain recommends putting a little borax in the water you cook them in, as well as a teaspoon of sugar. She has found this

work with hard green vegetables, so you might try it with the beans. A little butter or dripping put in the water is also a help. Do you soak them all night?

Just Like Fresh!

A New Plymouth Link writes: "I had the same difficulty, and tried soaking overnight, and all sorts of methods advised by friends, without success. However, now I can get them just like fresh beans by the following method: Wash the beans and put in cold water and bring to the boil. Boil a little while. Strain, put on in more cold water. Do this three times, the third time adding a little baking soda, and boil till tender."

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