

## EASY LITTLE CAKES FOR EASTER

**F**RESH little cakes are quickly and easily made, and take less fuel than the big, substantial ones, which we keep as a stand-by. Also, the few precious eggs are fairly spread out among the family, when used to make light, dainty cakes.

Try these:

### Foundation Mixture

Four oz. butter, 4oz. sugar (castor is best), 6oz. flour, 1 small teaspoon baking powder, 2 eggs, a few drops almond and vanilla essences mixed, about 1½ tablespoons of milk. The butter and sugar must be creamed *very thoroughly*. The eggs are added one by one and beaten in, with a sprinkling of the measured flour, to prevent curdling. Then add the flour and flavouring; and lastly the milk. Cook in patty tins or cases in a moderate oven.

### VARIATIONS

#### Queen Cakes

Add 1oz. more flour and sultanas to taste; or chopped walnuts and cherries.

#### Raspberry Buns

Cook in patty tins with a dab of raspberry jam in centre of each. Strawberry jam for strawberry buns.

#### Chocolate Cakes

Add a tablespoon of cocoa, mixed with an extra tablespoon of milk to the foundation.

#### Orange (or Lemon) Cakes

Add grated orange or lemon rind to the mixture—no juice.

#### Leamingtons

One small cup of sugar, 1½ cups flour, 2 tablespoons butter, ½ cup milk, 1 egg, 1 teaspoon baking powder. Cream sugar and butter, add egg, milk, and lastly flour and baking powder. Bake in a flat tin in a moderate oven. When cool, cut into squares and ice the following way. Heat in saucepan 2oz. chocolate or cocoa, 2 cups icing sugar, 2½ tablespoons water, and essence of vanilla. Heat, but do not boil. Dip cake squares into icing, holding each one on a skewer while dipping. Roll in desiccated coconut and put aside to dry.

#### Welsh Cheesecakes

Line patty tins with a good short crust. Put into each a little raspberry jam, and on top of that a teaspoon of the following mixture. Bake immediately in a quick oven till nicely brown. Before serving sprinkle with castor sugar.

**Filling.**—One egg and its weight in butter, sugar and flour; a pinch of baking powder, and the grated rind of ½ lemon. Cream the butter and sugar, add flour and egg alternately, a little at a time, beating well, then the lemon rind, and lastly the baking powder.

#### Crumpets (Real Berkshire)

One pound flour, ½ teaspoon salt, a little sugar, milk and tepid water, 1 egg, ½ oz. yeast. Stir yeast to cream with sugar. Sift flour and salt into warmed basin. Stir into yeast a beaten egg, dilute with ½ pint tepid milk, and pour

all into flour. Beat well till smooth, adding more milk or water till a smooth batter, slightly thicker than pancake batter. Cover, and leave in warm place 1½ hours. Put muffin rings on hot girdle, half fill with batter, and cook, turning once only. Serve toasted and buttered.

### Aotea Date Kisses

(with egg yolks)

One pound butter, ¾lb. sugar, 1½oz. cocoa, 4 egg yolks, 1¾lbs. flour, 1 teaspoon baking powder, dates. Cream butter and sugar, add yolks, then cocoa. Then add sifted flour and baking powder. Mix well, roll into little balls, press date in centre, brush with white of egg, cook in moderate oven 15 to 20 minutes. Makes about 84 kisses.

### Pavlova

(with egg whites)

This recipe was given to me by an excellent cook at Oamaru. Beat four egg whites stiff, then add 8oz. of sugar gradually, beating constantly; lastly add two teaspoons vinegar, and one of vanilla essence. Bake in slow oven for 1½ hours.

## FROM THE MAIL BAG

### Salt in Jam-making

Dear Aunt Daisy,

I would like to tell you that I have made all my jam by that "salt and half sugar" recipe this year, and it is a wonderful success. My husband would rather have it than full sugar. I use 1 teaspoon salt to 4lb. fruit, and ½lb. sugar to 1lb. fruit. Another thing: I had one quart bottle of peach jam left over from last year, and as it was very thick, it wasn't popular. So I made some apple jelly (about 4 cups) with salt and half sugar, and when it was nearly ready to set, I put in the peach jam and cooked a little longer. It is really very good. I also did one lot of quince jam this way and it was even more delicious.

Hoping this little hint will be useful.  
—From K-nitting K-nancy.

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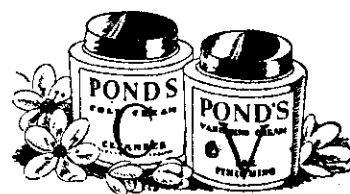
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