

of salt, water to mix to a light dough. Roll out thin. For the toffee, mix together 2 oz. butter and 2 oz. brown sugar, and cover carefully the bottom and sides of a piedish. Then line the dish with half of the thinly-rolled suet crust, and pile in plenty of sliced apples. Sprinkle with brown sugar—about 6 teaspoonfuls. Cover over with the remaining crust, and bake in a hot oven—about 1½ hours, or till done. This pudding may be served from the piedish, or turned out on to a separate dish, when the rich toffee sauce will be seen to cover it.

Sussex Pudding

This is a traditional recipe. Line a pudding basin with a suet crust, using shredded suet, and leave enough to cover the top. Take a large lemon and prick well all over. Cover thickly with butter, and place in the lined basin. Completely cover the lemon with sugar (1 to 2 cups). Put on lid of pastry. Tie grease-proof paper over all and tie down. Steam 2 hours.

Pudding Tonight, Cake Tomorrow

This recipe was sent in by a man. Cream 1 oz. butter, 1 cup sugar, and 1 beaten egg. Add 1 cup flour, sifted, with 1 teaspoon baking powder. Add ½ cup sultanas, and milk to moisten. Bake ½ hour in buttered dish. Nice if more butter is added. Can be used as cake next day.

FROM THE MAILBAG

Discoloured Refrigerator

Dear Aunt Daisy,

I seldom miss your interesting column and tonight I read of a discoloured refrigerator. Mine was the same, and looked rather dreadful; so we painted it with enamel, and the result is excellent. That seems easier than sending it to be sprayed.—Regular Reader, Hastings.

Plastic Icing Recipes

Dear Aunt Daisy,

Here are the quantities of ingredients for the plastic icing asked for by J.R., Wairarapa: ¼ lb. LIQUID glucose, ¼ lb. vegetable fat, 2 egg whites, 1 lb. 12 oz. of icing sugar. This quantity will cover a cake cooked in a 9½ inch square tin or a 10 inch round one.—T.T.W., Hamilton.

And from E.M., Kilbirnie: Boil 8 oz. sugar, 12 oz. glucose, and ½ cup water to 225 degrees; add ½ lb. vegetable fat; soak ½ oz. gelatine in ¼ cup water 5 minutes, add to sugar mixture. Stand till mixture is nearly cold, then beat vigorously, using a wooden spoon, till mixture is very white. Pour into airtight jar. When required sieve icing sugar on to paste board, add desired quantity foundation mixture. Knead together till firm enough for rolling. Colour and flavour as desired. Full quantity will absorb 3 lb. of icing sugar.

Liquid glucose may be obtained from the bakers' supplies firms. Your own baker may be able to tell you exactly where, or will sell you a little.

GOURMETS RECEIVE SETBACK

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