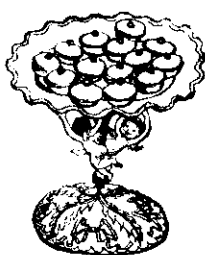


Nice Little Cakes

IN practically every home there will be a welcome for a batch of recipes for nice little cakes, especially simply-made ones. It is often very convenient to have these handy, instead of cutting slices of big cakes. It's economical, too—no crumbs to waste! So here are some practical "Daisy Chain" ones, and if you have a new pet recipe just send it in to help the collection.



Afghans

Ordinary Recipe: 3 oz. sugar, 6 oz. flour, pinch salt, 6 oz. butter, 1 tablespoon cocoa, 2 oz. cornflakes. Cream butter and sugar, add dry ingredients. Roll in balls, cook on cold oven tray, moderate oven.

Variations: Substitute 2 oz. cornflour for cornflakes or 1 oz. cornflour and 1 oz. cornflakes, and add about 2 tablespoons boiling water when creaming butter and sugar. When cold ice with chocolate icing, and put a piece of walnut on top.

Fairy Cakes

Cream together 3 oz. butter, 3 oz. castor sugar. Add yolks 2 eggs. Sift together 4 oz. flour, 2 oz. cornflour. Add flour and cornflour to butter and sugar, then add stiffly-beaten egg whites. Finally add 1 teaspoon baking powder. Bake in a good oven 10 to 12 minutes.

Butterfly Cakes

Two tablespoons cornflour, $\frac{3}{4}$ cup flour, 1 tablespoon butter, 1 tablespoon sugar, 1 teaspoon baking powder, 1 well-beaten egg, 1 tablespoon or more milk, flavour with vanilla. Beat butter and sugar to a cream, then add flour and baking powder, lastly egg and milk. Place 1 teaspoon of mixture in cake cups. Bake in hot oven 10 minutes. Take top off cakes and fill with following: 1 teaspoon whipped cream flavoured with vanilla, 1 teaspoon raspberry jelly on top of cream. Cut cake top into two long wings and place on each side of cake.

Chocolate Kisses Without Cooking

Two ounces plain chocolate, 2 oz. crisp biscuits, 2 oz. ground almonds, 2 oz. castor sugar, white of egg. Grate chocolate finely, add sugar and ground almonds. Crush biscuits with rolling pin and rub through sieve. Mix all together with the white of egg to stiff paste. Roll out on pastry board dusted with castor sugar. Cut into small rounds with pastry

cutter and leave to dry. Fasten together with jam or whipped cream. These are delicious.

Real Queen Cakes

Nine ounces butter, 6 oz. castor sugar, 9 oz. flour, 1 teaspoon baking powder, 6 oz. sultanas or currants, 3 eggs, 1 tablespoon milk in eggs. Cream butter and sugar, add eggs well beaten, then flour and baking powder. Add fruit, bake in smart oven in tins or paper cases.

Bumble Bees

One cup chopped dates, $\frac{1}{2}$ cup walnuts, $\frac{1}{2}$ cup preserved ginger, $\frac{1}{2}$ cup figs, 1 cup sultanas or raisins, 1 cup coconut, 1 small tin condensed milk. Mix all together and squeeze into oval shapes, put on a greased tray and bake in a moderate oven till golden brown.

Cornflake Meringues

One white of egg, 1 cup icing sugar, 1 cup walnuts, 1 cup cornflakes. Beat the white of the egg, add icing sugar, walnuts and cornflakes. Stir well and bake on cold greased slide about 10 minutes or until a pale cream.

Cream Lilies

Two eggs, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup flour, 1 teaspoon baking powder. Beat eggs 10 minutes, then add sugar, beat another 10 minutes, add sifted flour and baking powder. Put heaped dessertspoons on cold tray and bake about 5 minutes. When cooked, roll, turning over with fold downwards till cold. Put on cake cooler or tray, sprinkled with icing sugar. Roll while hot, taking out of oven

one at a time. Fill with cream and jelly when cold as required. If a length of yellow jelly is inserted, it will look like an arum lily.

Coconut Cheese Cakes

Rub $4\frac{1}{2}$ oz. butter into 8 oz. flour. Add 1 tablespoon sugar, 1 teaspoon baking powder, 2 egg yolks and enough water to make into stiff paste. Roll out fairly thin and cut into rounds, and place in little patty tins. Then place a little of following mixture in: Beat whites of 2 eggs till stiff, add 6 oz. sugar and 3 tablespoons coconut, and mix. Bake in moderate oven about 20 minutes or till golden brown.

Pearl Cakes

Six ounces butter, $\frac{3}{4}$ cup sugar, 1 egg, $1\frac{1}{2}$ cups flour, 1 teaspoon baking powder, 1 cup dates, $\frac{1}{2}$ cup walnuts. Cream butter and sugar, add egg, then all dry ingredients and fruit, keep mixing till the butter has thoroughly mixed all the flour and everything into very stiff consistency, on no account add any liquid. Rub about 1 teaspoon in cornflakes into ball shape and bake in moderate oven about $\frac{1}{4}$ hour. The cakes should be put in air-tight tins, and will keep for quite a time.

Dusky Dan

One cup flour, 1 small cup sugar, 1 cup coconut or dates, or weetbix, 1 teaspoon baking powder, 1 tablespoon cocoa, $\frac{1}{4}$ lb. butter. Melt the butter and pour into dry ingredients. Vanilla or peppermint essence may be added. A crumbly



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