

thin pieces for savouries (hot), or as a hot dish at a meal, or in small wedge-shaped pieces for morning or afternoon tea or supper.

Picnic Pie

Fry pork sausages till brown, but not quite cooked. Line deep pie plate with flaky pastry. Put on sausages halved lengthwise, then rashers of bacon, sliced tomatoes, and lastly break carefully on top some eggs. Season with pepper and salt, cover with pastry. Bake till done. Serve hot or cold.

Salmon Patties

Line patty tins with short pastry. Make filling with 1 lb. salmon, 1 cup cold cooked rice, 1 cup, mashed potatoes, 2 hard-boiled eggs, salt and pepper, 2 tablespoons butter, 1 tablespoon tomato sauce. Flake salmon, add rice and potatoes, eggs cut small, pepper, salt and tomato sauce. Melt butter in pan, add mixed ingredients and heat thoroughly. Stir constantly. Place spoonfuls in each lined patty pan. Cover with circle of pastry, brush with beaten egg. Crimp edges. Bake in hot oven about 20 minutes. Serve hot with parsley.

Vol-au-Vent Cases (for Savouries)

Roll puff pastry to about 3/4 inch in thickness. With a large cutter, stamp out rounds; with a cutter 3 sizes smaller make a mark half-way through each round; bake in a quick oven for 3/4 to 1 hour. Reduce heat gradually. Lift off the inner circle which you marked, remove the soft centre, return the case to a moderate oven for about 10 minutes. The case is then ready to be filled with any mixture desired, such as oysters or salmon in white sauce. Place the inner circle (or lids) on top of mixture as desired. Best served hot. Smaller cases are made in the same way, only rolled out thinner, cut with small cutters, and baked a shorter time.

Spaghetti Tartlets

Cook 1/4 lb. spaghetti in boiling water for about 20 minutes with pinch of salt. Drain, add 2 tablespoons tomato sauce, 1 dessertspoon butter, 2 tablespoons grated cheese, salt and pepper. Line

NEXT WEEK: Pies for Dessert

patty pans with short pastry, fill with mixture, sprinkle freely with grated cheese, cover with pastry, seal edges, brush over with egg yolk, bake 1/4 hour in a hot oven.

FROM THE MAILBAG

Disappointing!

Dear Aunt Daisy,

Will you please tell me why my chocolate cakes never come up to expectations? I don't care for the type that has golden syrup in it. I use this plain cake recipe and put in different flavourings, such as lemon or orange rind, coffee, etc., and the cakes turn out excellent; but chocolate, i.e., cocoa, no! It does not rise so well and is tight on top. Two ounces butter, 1 cup flour, salt, 1/2 cup sugar, 2 eggs, 1 teaspoon cream of tartar, 1/2 teaspoon baking soda in 2 tablespoons milk. Usual method and cook in one 6-inch tin half an hour in a moderate oven. Would you put your answer in *The Listener*?—Constant Reader, North Island.

I put the question to the *Daisy Chain* and here are two replies: I do think chocolate cakes flavoured with cocoa need a little more moisture. From Ashburton comes the first one:

"I hope this recipe will suit the lady who has been unsuccessful with her chocolate cake. It is a very moist cake. (This is just a little extra I like. Fill with lemon honey and put a few drops

of peppermint in the icing. If you wish to have a showy effect, put a white icing on first with the peppermint essence)—"

Chocolate Sponge: 3 large eggs, 1 tablespoon butter, 6 oz. sugar, 4 oz. flour, 1 teaspoon baking powder, 2 tablespoons cocoa, 3 tablespoons warm water. Beat eggs and sugar very well for about 10 minutes. Add sifted flour. Put cocoa, butter and water in a small saucepan and heat; stir until smooth; add eggs to flour, etc. Add baking powder last. Bake 30 minutes in a moderate oven.

No. 2 from Ponsonby: "I have just heard about the chocolate cake being dry. This recipe I have used for years—in fact, I use it also for small cakes and any kind of cake, often making double the recipe; add essence according to whatever kind of cake one wishes to make—4 oz. butter, 4 oz. sugar, 6 oz. flour (sieved), 1 good tablespoonful cocoa, 2 good tablespoons cold milk, 1 teaspoon baking powder, 2 eggs. Mix in usual way, creaming butter and sugar, then beating in eggs, fold in flour, then add cold milk. Add essence of vanilla to taste with butter and sugar; baking powder, of course, added to flour. I never have a failure. Bake in a good oven (not hot enough to burn) for half an hour. I never open the oven door for half an hour. If cake is firm on top, or leaves the sides of the cake tin, it is cooked."

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