

cake and mix well. Pour into wetted mould to set. Serve with whipped cream piped around.

#### Ayrshire Shortbreads

Four ounces butter, 2 oz. cornflour, 2 tablespoons cream, 3 oz. sugar, 1 egg yolk, 6 oz. flour, ½ teaspoon baking powder. Beat butter and sugar well together, add cream and beaten egg yolk and mix well. Finally add dry ingredients. Place on tray in teaspoonfuls, and bake slowly approximately 10 minutes.

#### Little Gold Cakes

Six ounces flour, 1 teaspoon baking powder, 3 egg yolks, pinch salt, 4 oz. castor sugar, 4 oz. butter, milk to moisten. Cream butter and sugar, beat yolks. Add half to creamed butter and sugar, stir well, then add remainder and

#### NEXT WEEK: Suggestions for Dates

beat well. Sift flour with baking powder and add gradually to the mixture; a little milk to moisten. Bake in patty pans and when cold ice with orange icing made by mixing ½ lb. icing sugar with orange juice until of required consistency.

#### FROM THE MAILBAG

##### Icing Won't Stay On

Dear Aunt Daisy,

So many questions come to you about the crumbling of icing on cakes. Bought iced cakes invariably crumble and quite big pieces of icing fall off them. I do practically all my own baking and never have that trouble. Whether I am right or not in coming to this conclusion I don't know, but I put it down to lack of butter in the icing. I don't put much butter in my icing mixture, only just enough to soften it, and I never have the trouble of icing crumbling. Maybe this will help the lady in trouble. I do hope so.—*Constant Listener, Ranui, Henderson.*

Thank you. Another listener advises a teaspoon of glycerine mixed in with the icing. Here is another suggestion from "Mrs G.S.," Mornington, Dunedin:

I am only an average home baker and, as you say, we all have the same trouble at some time or other. I solved the problem thus: In my home I ice everything immediately it comes out of the oven. I have a few lunches to prepare each day, and bake a lot of squares such as apple, date, raspberry and fruit squares. All are iced immediately on taking from the oven. I make the icing ready whilst the baking is being cooked. Have the icing fairly thick and a jug of hot water handy to help with the spreading. It's a huge success; I do sponge cakes and small cakes the same way. I can honestly say this is tried and proven. I never use butter in icing.

Now one from "Mrs B.," Christchurch:

About the lady who has trouble with the icing falling off her cake when she cuts it: Well, I had the same trouble, so this is what I do to prevent it. Take a fork and with the prongs scrape the top off the sponge till you get that thin skin off. Then ice as usual, and I don't think she will have any more trouble.

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N.Z. LISTENER, SEPTEMBER, 13, 1957.

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