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and leave to stand. Keep a few of the biggest berries to decorate top of cake. Put lower half of sponge on a pretty dish, cover with sweetened berries, pile on some whipped cream, and cover with the other half sponge. Cover this with whipped cream and arrange whole firm berries all over it. You may use evaporated milk or cream. Take 1 tin unsweetened condensed milk, 2 teaspoons vanilla essence, ½ oz. gelatine, ½ oz. sugar. Mix sugar, vanilla and gelatine (which has been dissolved in a little warm water), and add to milk. Warm slightly. Do not allow to boil. When cold beat with egg beater until like whipped cream.

Mock Cream

Two teaspoons cornflour, ¼ pint milk, 3 teaspoons sugar, 1½ oz. butter, few drops vanilla. Mix cornflour to smooth paste with a little of the cold milk. Put rest of milk in small saucepan, and when boiling stir it into the cornflour paste. Mix well, return to saucepan, stir till it boils and cook 3 minutes, stirring all the time. Set aside to get stone cold. Cream the butter and sugar till light and fluffy, and drop in a teaspoonful at a time of the cold cornflour mixture, beating in each spoonful very well. Flavour to taste. Double quantities of this make quite a lot, and it really looks like clotted cream.

Strawberry Pavlova

Four egg whites, ¾ cup castor sugar, 1 teaspoon cornflour, 1 teaspoon vinegar, few drops vanilla, pinch salt. Whisk eggs and sugar in dry basin for 10 minutes with a very strong egg whisk. Add vinegar, then cornflour, vanilla and salt. Beat stiff enough to stand when cut. Line a tin with well buttered paper, or bake in paper alone, formed into a high-sided container. Put into 250 degree oven and turn off heat. Leave until cold. Cover with strawberries or raspberries and cream.

Berry Sponge de Luxe

Make your favourite sponge cake—two layers. Put a strawberry or raspberry jelly filling between. This is made by letting jelly set a little, then whipping it so that it remains fluffy. Then cut a big circle out of the top layer of sponge so that it leaves a double rim on the outside. Mash some strawberries or raspberries with a little castor sugar, and fill the cavity. Put whipped cream on and arrange prettily a few strawberries or raspberries on top, and dust with castor sugar.

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