

mixed. Fill well-greased patty or muffin pans two-thirds full. Bake in moderate oven of 400 degrees (regulo 6) about 25 minutes or until done. Should make about 13. A few raisins or chopped walnuts may be added to the flour mixture.

Not Big Enough

Dear Aunt Daisy,

Here is a recipe for a chocolate cake, a great favourite, which keeps very well and is delicious. However, each time I make it I resolve never to do so again, as the mixture makes such a small cake. Whether I do not cook it correctly or what I don't know, but although it rises just a little in the oven it comes out hardly bigger than the sandwich tins. Can you tell me what I may be doing wrongly, or how I can increase it economically. I always use a glass measuring cup and my eggs are usually big. I get the same result each time, although the cake is never a failure except in amount. One scant cup sugar, 1 level cup flour, 1 teaspoon baking powder, $\frac{1}{4}$ lb. butter, 3 eggs, 2 teaspoons cocoa dissolved in $\frac{1}{2}$ small cup boiling water. Cream butter and sugar, add eggs one by one, then flour, then cocoa in water. Lastly 1 big teaspoon baking powder.

"G.K." Hastings.

Perhaps a Link in our Daisy Chain may be able to answer this. I think that if the cake is "always delicious, keeps well, and is never tough, never a failure," it is probably quite right, although a 3-egg sponge cake is certainly quite a big one as a rule."

Lard in Cooking

Dear Aunt Daisy,

I have had the good fortune to be given a quantity of lard. I wonder if you could give me the proportions of lard to be used when the recipe says butter.

"Baiclutha."

"Pukerua Bay" writes: "I was married early in the war and had to do all my baking with lard, margarine or dripping. I found that by reducing the quantity of fat given in a recipe by about 1 oz. in every 5-6, it was all right. For example, if a recipe said 6 oz. butter, I used 5 oz. lard. Some people don't like the flavour of lard, but if you add about $\frac{1}{2}$ teaspoon lemon juice when creaming the lard it disguises the taste. Also we used to be able to buy a useful butter flavouring, but I don't know if it is still made now that butter is plentiful. I find lard makes beautiful rock cakes and cannot be improved on for ginger cakes. It has too strong a taste for any delicately flavoured cake such as a Madeira, but for cakes such as chocolate or spice which are well flavoured it is quite good."

"Hamilton" writes: "For pastry I use 4 oz. lard to 2 oz. butter and 9 oz. flour. Chop together on board, then mix in basin with water—a fairly dry mixture. Roll and fold, then leave 15 minutes in cool place and roll again. It is an excellent recipe for tarts, sausage rolls, etc. Add a little salt of course."

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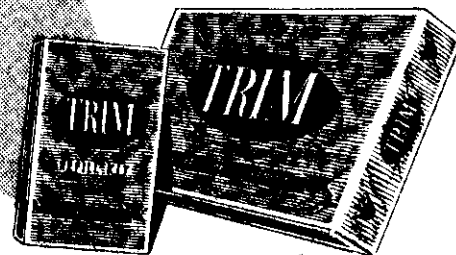


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