

MAINLY ABOUT

Christmas Cake Recipe



Oriental Cake

TAKE 1lb. flour, 1lb. ground rice, 1lb. butter, 1lb. sugar, 12 eggs, 1lb. preserved ginger, 1lb. figs, 1lb. dates, 1 teaspoonful baking powder. Method: Beat butter and sugar; add eggs. Cut fruit and add. Add flour and baking powder and rice. Mix rather moist and bake 4 hours in moderate oven. Makes a large cake, but can easily be halved. Mrs. J.M. Masterton.

Butterscotch Layer Cake

REQUIRED: 1 cup cocoa, 1 teaspoon vanilla essence, 1½ cups castor sugar, 2 teaspoons baking powder, two-thirds cup milk, 1 teaspoon baking soda, 1 cup milk, 1 cup butter, 3 eggs. 2 cups flour, grated rind half lemon, crushed butterscotch and whipped cream, icing and chocolate drops to garnish. Cream butter and sugar. Measure two-thirds cup milk and the cocoa into a saucepan. Stir till thick and smooth, then cool. Sift flour, baking powder and soda. Add beaten egg yolks to the butter and sugar and rinse out the egg basin with the 1 cup milk and add alternately with the flour, lemon rind and cocoa mixture. Stir in essence. Fold in stiffly beaten whites.

A Delicious Cake for Christmas

Cream 1lb. of butter and 1lb. brown sugar, and add 1 large tablespoon treacle. Next add 6 well-beaten eggs and 1 teaspoon salt and 2 drops each of almond, lemon and vanilla essence and 1 tablespoon of orange flower water. Mix in dry ingredients: 1½lb. flour, 1 packet spice, a grated nutmeg and 1 teaspoon baking powder. Add the following fruit, which has been prepared:—1½lb. currants; 1lb. seeded raisins; 1lb. cherries; 1lb. dates; 1lb. preserved ginger; 1lb. cooking almonds; 1lb. mixed peel; 1lb. golden sultanas. Lastly, add 1 teaspoon lemon juice and grated rind of lemon. Bake 4 hours. Icing: Place in saucepan 1lb. icing sugar, 1 egg, almond essence, 1lb. ground almonds. Stir incessantly over moderate fire till a stiff dough. Cover top of cake and rub with palm of hand till a smooth, even surface. Place in an airtight tin and leave to mature, preferably for a couple of months. Put on final coat of icing and decorate for use.—Mrs. N., Te Aroha.

Bake in 3 buttered sandwich tins in moderate oven for 25 minutes. Put together with crushed butterscotch mixed with whipped cream, and garnish.—M.E.J. (Devonport).

Chocolate Marshmallow Biscuits

1LB. butter, 1lb. flour, 1 teaspoon baking powder, 1lb. sugar, 1 egg. Add egg, then flour and baking powder. Make into rounds the size of walnuts, flatten a little, bake till golden. Marshmallow for top part of biscuit: One large cup sugar, one small cup water, one tablespoon powdered gelatine. Boil all together for 20 minutes, then whisk quickly with egg-beater till the mixture thickens. Pour a little of the thick marshmallow mixture over each biscuit. When cool and set pour a thin chocolate icing over each biscuit—enough to cover it—then place half a walnut on top. These biscuits are very delicious and keep indefinitely.—Mrs. B. (Wellington).

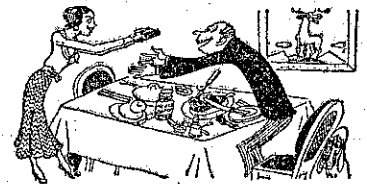
Fruitless Birthday Cake

TAKE 14oz. flour, 2oz. ground rice, 1oz. ground almonds, 1lb. butter, 1lb. sugar, 10 eggs, 1 gill sherry, a pinch of salt, essence of vanilla. Method: Grease and line a cake tin, sieve the flour, salt, rice and ground almonds and mix thoroughly. Cream the butter and sugar; when pale in colour and of a creamy consistency beat in the eggs one at a time, adding some of the flour, etc., alternately with the eggs. When all the eggs have been added, stir in the sherry and the vanilla. Pour into the tin, make a small well in the centre, and bake in a moderate oven for about 2½ hours. When cold cover the top with a layer of almond paste, pressing it down finely along the top edge. Arrange a cake band in position and decorate the top with either crystallised fruits or a coat of royal icing may be put over the almond paste, and "Many Happy Returns" piped round the top.—Mrs. B. (Napier).

Sand Cake

TAKE 1lb. butter, 1lb. castor sugar, 4oz. each flour, ground rice and cornflour, 1 teaspoon baking powder, pinch salt, 3 eggs. Sieve the flours, salt and baking powder; beat the butter and sugar to a cream, add yolks, one by one, beating each well in; stir in the flours, and when well mixed fold in the whites, which have been whisked to stiff froth. Pour into a tin which has been brushed over with clarified butter, and dusted with flour and castor sugar. Bake in a moderate oven until firm when pressed, which will be about one hour.—"Housewife" (Invercargill).

Send in Your Recipes to "The Chef"



This week Mrs. N., Te Aroha, wins the half-guinea prize which is offered every week for the best original recipe received from readers, her entry being the recipe for a Christmas cake, which is printed on this page, with a selection from other entries. Recipes for this competition should be addressed "Chef," c/o "N.Z. Radio Record," G.P.O. Box 1630, Wellington.

Curry and Walnut Puffs

MAKE a curry of 1lb. cooked chicken. 2 tablespoons curry, 1lb. cooked rice, 1lb. white raisins. Salt and pepper to taste. Thicken. When nearly cooked add 1lb. shelled walnuts. When cool put a little in each of two dozen "patty pans" lined with puff pastry. Cover each with pastry and press round edges. Bake in hot oven until golden brown. Serve at once. These make a delicious luncheon dish. Also excellent cold for picnics.—"Tapj" (Nelson).

Rhubarb Chutney

INGREDIENTS: 5lb. rhubarb, 5lb. onions, 3lb. sugar, 1lb. raisins, 1 tablespoon curry, 1 tablespoon chillies, 1 tablespoon cloves, 1 tablespoon mustard, 1 tablespoon ground ginger, 1½ quarts vinegar, 1 tablespoon salt. Mix all together and boil for 2 hours.—T.S. (Abbotsford).

An Old Offender

He's at it again. Incapacitating office staffs—attacking family circles—worrying mothers—annoying fathers! An old offender, this influenza. Be on your guard! Nullify the services of WINCARNIS, that sterling friend of good health and bitter enemy of influenza. Carefully-selected wine, extract of the finest beef, and the most valuable properties of malt make WINCARNIS the supreme tonic for all cases of physical and nervous debility. After influenza, WINCARNIS will help you mend quicker and more completely than any other tonic.