

Pineapple Bliss

THIS is a delicious dinner or supper sweet. Ingredients:—Half a tin (1lb.) of preserved pineapple, 1 packet of pineapple jelly crystals, 1 cup white sugar, 1-teaspoonful of vanilla essence, pinch of cinnamon. Method:—Take 1-tin of pineapple carefully drain off all juice, chop the pieces of pineapple, add the sugar and cinnamon and boil in a double-boiler for five minutes. Re-

Zulu Christmas Pudding



1lb. breadcrumbs, 1lb. ground rice, 1lb. flour, 1lb. semolina, 1lb. well-chopped beef suet, 1lb. brown sugar, 1lb. candied peel, 1lb. stoned raisins, 1lb. currants, 1lb. French plums, 1lb. figs, 1lb. apples, 2 oranges, 1lb. dried peaches, 1oz. allspice, 3 eggs, 1 glass of brandy, 1 glass of port.

Method.—Peel, chop, and mix the ingredients together, whip the eggs and add them, also the brandy and port. Mix well again, and put into a greased pudding basin (two thirds full to leave room for swelling), tie firmly down. Boil for four hours. Take it out and leave for a few days, and boil again for 2 hours when required.—J.H.S. (Aptit).

move from the fire and again drain off all juice. Set aside, carefully covered, till next day. To the pineapple juice add sufficient water to see the jelly crystals, putting in a few small pieces of the pineapple, if liked. Set in a fruit bowl and leave till next day. To the prepared pineapple add 2 tablespoons (or more) of cream, stiffly whipped, 1 teaspoon of sugar, and 1-teaspoon of vanilla essence. For a dinner sweet pile the bliss on top of the jelly and decorate with crystallised cherries and small pieces of angelica. For a supper sweet, break up the jelly and three parts fill champagne or custard glasses, put bliss on top, and decorate with angelica and cherries.—Mrs. A.M.S. (Timaru).

Sponge Sandwich

Take 4 eggs, separate the whites from the yolks, and beat the former into a stiff froth, then add the yolks and beat 5 minutes. Now add 1 level cup sugar and beat 15 minutes (making 20 minutes for the beating). Sift 1 level cup flour with 1-teaspoon bi-carb. soda, 1 level teaspoon cream of tartar. Stir until evenly mixed. While beating have 4 tablespoons milk and 3 level teaspoons butter in a vessel boiling on the stove, add this to the other mixture and put this in to an oven which has been very hot, but with a descending heat, and cook 20 minutes. A hot oven spells disaster, as slow cooking is essential to allow a sponge to rise evenly. Use a 9in. by 12in. dish.—Mrs. E.L.Q. (Takapuna).

Good Xmas Pudding

1 1/2lb. flour, 3 teaspoons baking powder, 12oz. breadcrumbs, 1 1/2lb. chopped suet, 12oz. brown sugar, 1 desertspoon treacle, 9 eggs, 2 cups milk, 1-teaspoon essence of lemon, 1-teaspoon salt, 1 nutmeg (grated), 1-teaspoon ginger, 1 packet mixed spice, 1-teaspoon soda, 1 1/2lb. sultanas, 1lb. chopped dates, 1lb. currants, 1lb. raisins, 8oz. almonds (blanched), 8oz. mixed peel, 8oz. figs, and a wineglass of brandy. Mix all dry ingredients well together, add fruit, treacle, eggs (well beaten), and lastly soda dissolved in milk, with essence and brandy. Place in scalded pudding cloths and greased basins. Divide into two and boil eight hours, or if divided into four, boil six hours.—Mrs. M.C.W. (Inglewood).

Chocolate Pudding.

TAKE 2ozs. butter, 1 1/2ozs. sugar, one egg, one desertspoon milk, 3ozs. flour, one tablespoon cocoa, one small teaspoon baking powder, vanilla essence. Cream the butter and sugar,

add the egg, milk, flour, baking powder and cocoa (sifted), and then add vanilla essence. Put into greased basin. Cover pudding with one tablespoon raspberry jam. Steam 40 minutes. Enough for four people. Very good.—H.D. (Westport).

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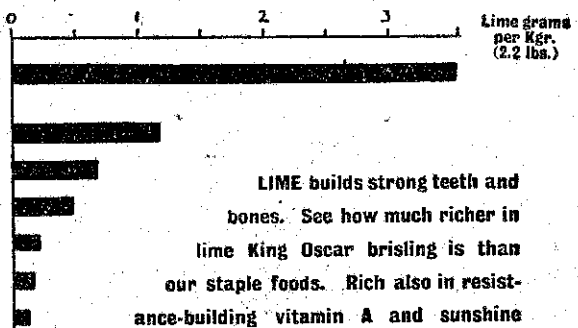
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