

Vary Your Cake Fillings

YOU can make all varieties of sandwich cake simply by using different fillings. And you can make your cakes even more interesting by baking in three shallow layers so that you have two lots of filling.

Toasted Walnut

CHOP a gill and a half of shelled walnuts and brown slightly in the oven. Put in a double boiler with three ounces of brown sugar, three ounces of butter, three lightly-beaten egg yolks and a teaspoonful of water. Stir constantly until thickened.

Custard Cream

SIFT together an ounce and a half of flour, five ounces of castor sugar, and a pinch of salt, and work in two beaten eggs. Pour on a pint of scalded milk, return to double boiler and stir until thick. Flavour with vanilla, almond or coffee.

Lady Baltimore

COOK together ten ounces of castor sugar, a tablespoonful of golden syrup and a gill of water, until it forms a sort of ball when tested in cold water. Beat two egg-whites stiffly and pour on the sugar mixture in a thin stream, beating all the time. Mix together 12 chopped glace cherries, a gill of chopped almonds, half a gill of chopped walnuts, a gill of macaroon crumbs, two teaspoonfuls of lemon juice and half a teaspoonful of orange juice. Combine with the other mixture and spread between and on top of your cake.

Fig

CHOP a pint of figs finely and cook for eight minutes in a double boiler with four ounces of sugar and a gill of boiling water. Remove from fire, add a tablespoonful each of lemon juice and soft butter.

Raisin Nut

HEAT five ounces of brown sugar with two tablespoonfuls of butter and half a gill of water until the mixture forms a soft ball when tested in cold water. Remove from the fire and mix with a gill and a half each of chopped walnuts and chopped seeded raisins. Add enough cream or tinned milk to make the right consistency for filling.

Orange

MIX together five tablespoonfuls of flour, six ounces of sugar, the grated rind of an orange, and stir in a gill of orange juice, three tablespoonfuls of lemon juice and half a gill of water. Work in a beaten egg and two teaspoonfuls of melted butter and cook in a double boiler for ten minutes, stirring all the time.

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