

All Sorts of GINGERBREADS

AN old English cake, gingerbread is said to have been introduced from France in the reign of Henry IV. In due time, it became a feature of country fairs, where the sellers of this cake were a fraternity of note. Time has not "taken the gilt off the gingerbread" for in many homes it is still a favorite to-day.

asking for more space, to enable me to give you more recipes, and with Christmas so close at hand, I think we will have to do something about it.

I really want to recommend the creamy rice I told you about last week—this is really delicious and so simply made, and my family have voted it "just the thing" for a sweet with fruit, either stewed or tinned.

I FIND, too, that most children are fond of Gingerbread, and it will probably go on being handed down from generation to generation; made with or without eggs, it is equally delicious. From Gingerbread, has evolved the Gingercake, and I am glad to have the opportunity of passing on an economical and simple recipe of my own under this heading.

A correspondent has asked for the exact method of making an Italian sweet by the name of "Gateau St. Honore." It is composed of sponge fingers, bound with chocolate pralines, whipped cream and cherries, and the whole is covered with the hair of St. Honore, which is made of spun sugar, and looks like the finest spun gold hair. If any of my sister home-cooks have this recipe, would they be good enough to forward it on to me?

The prize this week is for a Date Jam recipe which requires no sugar. This in itself should be a saving, for it's sugar at 3½d. per lb. that makes jam-making expensive. Miss F. Cragg, of 157 Durham Street, Christchurch, is the sender, and for those in search of "something to tide over" until the small fruits become cheaper, this is just the thing.

This week a Gooseberry Chutney recipe is published, and with the advent of gooseberries and strawberries, many delicious recipes have been received. I am always

Plain Gingerbread Block.

Gingerbread Block

THREE level cups flour, 4 teaspoons powdered ginger, pinch of salt, ½ cup treacle, 1 cup hot milk, ½ cup brown sugar, 1 egg, 1 teaspoon carbonate of soda, 2 tablespoons butter.

Sift the flour, ginger, salt, soda and brown sugar into a basin. Melt

the butter and treacle in the hot milk and add with beaten egg to dry mixture, stirring until smoothly blended. Pour into a buttered shallow slab cake pan or baking dish and bake in a moderately hot oven for 40 to 45 minutes. Turn the cooked mixture on to cake cooler till cold, before storing in an airtight tin, lined with greaseproof paper.

Frosted Pineapple

HALF-CUP butter, ½ cup brown sugar, 2 eggs, ½ cup treacle or golden syrup, ½ cup drained,

crushed pineapple (or crystallised if preferred), ½ cup hot water, 2½ cups flour, pinch of salt, 2 teaspoons powdered ginger, 1 teaspoon powdered cinnamon, 1 level teaspoon carbonate of soda. For frosting: 1 tablespoon butter, 1 tablespoon grated orange rind, 1 tablespoon strained lemon juice, 1 tablespoon hot water, 1½ cups sifted icing sugar, chopped nuts and crystallised pineapple for garnish.

Cream the butter and sugar, gradually add beaten eggs, warmed treacle, crushed pineapple drained free from juice, or chopped crystallised pineapple, then stir in the sifted flour, salt, soda, cinnamon and ginger alternately with the hot water, mixing evenly until smooth. Bake in a buttered cake pan in moderately hot oven for about an hour and turn the cooked mixture on to cake cooler. Cream the butter and grated orange rind, gradually stir in the sifted icing sugar, then strained fruit juice and hot water, beating until smooth. Cover the cold cake with the frosting and decorate with sliced crystallised pineapple and cherries or sprinkle with chopped nuts.

Gingercake

TWO cups flour, 1 cup sugar, 1 cup golden syrup, 1 cup milk, two eggs, 1 teaspoon baking powder, 1 teaspoon carbonate soda, half-pound butter (half good dripping), 1 teaspoon ground ginger.

Mix all dry ingredients together. Mix syrup, milk, eggs and lastly melted butter, then add to dry ingredients and beat well. Pour into a greased and papered meat tin. Bake three-quarters of an hour, gas regulo at four.—"Chef."

Honey Gingerbread

TWO cups flour, 1 large teaspoon baking powder, 1 heaped teaspoon ground ginger, ½ teaspoon salt, sifted together.

Melt 1lb. butter, ½ cup honey, 1 tablespoon sugar, and when cool add 2 well-beaten eggs, and a little milk, then the dry ingredients, with ½ cup sultanas or raisins, ½ cup cherries, a little chopped lemon peel, and preserved ginger. Bake in a well-greased flat tin in a moderate oven.—Miss W. (Kamo).

by
CHIEF

Lemon Sponge

THREE lemons, 1 pint water, 2 whites of eggs, 1oz. gelatine, ½lb. sugar.

Soak the gelatine in the water. Add the thinly-peeled lemon rind and sugar. Stir over a gentle heat until the gelatine is dissolved, add the lemon juice and strain. Allow to cool, then beat in the stiffly-beaten whites and continue beating until foamy. Pour into a wetted mould. Lemons are cheap now.—Mrs. E.N. (Pio Pio).

Gooseberry Chutney

FOUR pounds green gooseberries, ½lb. raisins, ½lb. sultanas, 1lb. brown sugar, 2oz. whole ginger, 1oz. mustard seed, 1oz. tumeric, 1oz. cayenne pepper, 2 pints vinegar, 2lb. peeled and chopped onions.

Cut raisins, and gooseberries, sultanas, onions. Soak mustard seed in vinegar overnight; tie spices in muslin bag. Mix all together and cook gently 1½ hours. Thicken with a dessertspoon flour and tumeric together. Bottle while hot.—Mrs. L.T. (Hastings).

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