

Gooseberry Pudding

THIS is a delicious and unusual pudding—not a boiled one with suet crust, nor with pastry. Put three tablespoons of flour and a pinch of salt into a basin, then beat three eggs, one at a time, and add to them. Gradually pour in two breakfast cupsful of milk, and three tablespoons of fine sugar, stirring and beating all the time.

Grease an oven-proof piedish, and into it put 1lb. of gooseberries, which you have picked over and washed; add half cup water and one tablespoon sugar. Pour your already made mixture over the fruit and bake in a fairly good oven until the pudding is set and coloured to an attractive pale brown—it usually takes about 20 minutes. If you are a sweet tooth use more sugar.—Mrs. W.H. (Spreydon).

Apple Cakes

TWO eggs, a little milk, 1lb. butter, three cups flour, one cup sugar, two teaspoons cream of tartar, and one teaspoon carbonate of soda.

Sift flour, add sugar, rub in butter, mix with eggs and milk. Cut in rounds and put in greased patty-pans. Put a little stewed apple in each. Cover with another round of

PRIZE RECIPE

Wholemeal Xmas Cake

WHOLESOME, moist, and every bit as delicious as the most expensive cake. Ingredients: 1lb. butter, 4 eggs, 4oz. sugar or honey, 1lb. almonds, 1lb. walnuts, 1lb. each currants and raisins, 1lb. mixed peel, 1lb. cherries, 1 teaspoon mixed spice, pinch salt, 1lb. wholemeal flour, sour milk.

Cream butter and sugar, add eggs one by one, sift in dry ingredients, add fruit, nuts (chopped), and peel. Mix with sour milk to which has been added 1/2 teaspoon baking soda, make fairly moist. Put into greased tin and bake in slow oven with slide underneath for four hours.

CHRISTMAS PUDDING

Use exactly the same ingredients as for the cake, but with the addition of 1lb. sultanas. Pour into a greased basin, tie down and steam 4 or 5 hours.

PLUM MOULD

Delicious hot Christmas Day sweet. Place in a saucepan and bring to the boil 1 pint milk, pinch salt, 1 tablespoon sugar. When boiling dissolve, 3 penny cakes plain chocolate, 1 tablespoon gelatine and stir in. Add 1 cup seedless raisins, 1 cup stoned dates, 1 cup soaked stoned prunes and 1 cup each chopped walnuts and almonds, grated rind and juice of orange. Set in mould and serve very cold with whipped cream.

—Mrs. C.S.P. (Wanganui).

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spoon butter, 2 tablespoons castor sugar for meringue.

Heat the milk and butter, pour on to crumbs and grated lemon rind, and add sufficient sugar to sweeten (according to crumbs used). Separate the egg yolks and whites, combine yolks with milk mixture and pour into buttered piedish. Place in baking dish with water and bake slowly until custard is firmly set, then spread surface with jam. Whisk egg whites to stiff froth, add castor sugar and pile meringue on top of jam. Bake slowly to set and lightly brown the meringue.

Macaroons

THREE egg whites, pinch of salt, 1 cup castor sugar, 1oz. drained cherries, 2oz. each of preserved ginger, pineapple, seeded raisins, chopped dates, and ground almonds.

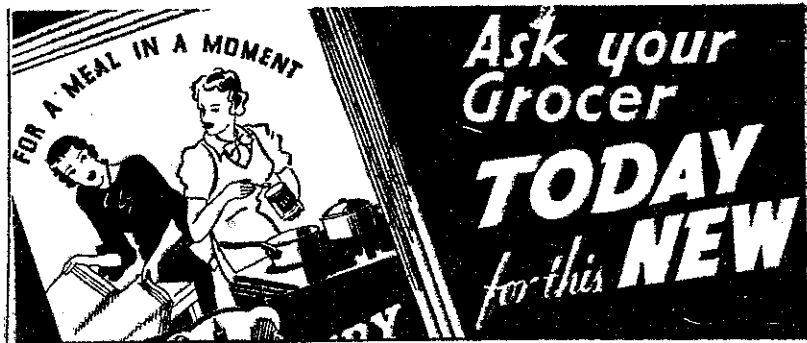
Whisk the egg whites to stiff froth and gradually add sugar. Stir in the salt, diced pineapple, ginger, raisins, dates, almonds and half the cherries. Mix well and drop small portions from a teaspoon on to baking trays lined with oiled or buttered paper. Top each with sliced cherry (or a blanched almond), and bake slowly for about 1/2 hour until firm and lightly browned. Lift on to cake cooler and leave until cold. If required, sandwich together with sweetened whipped cream just before serving.

Tutti Frutti Salad

HALF cup of stoned dates, prunes, cherries (fresh or preserved), seeded raisins, diced pineapple, preserved figs, and chopped nuts, strained juice of 1 lemon, 1 cup mayonnaise, 1 cup whipped cream, 1 lettuce, 2 tomatoes, curled celery.

Cut the dates, prunes, cherries, raisins, pineapple and figs into small dice and mix together in basin with chopped nuts, strained lemon juice, mayonnaise and whipped cream. Season as required and place in mould or refrigerator tray. Freeze the mixture thoroughly, then unmould on to serving dish and garnish with crisp lettuce leaves, curled celery and sliced tomatoes, and serve with mayonnaise.

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pastry. Bake in moderate oven for 10 to 15 minutes. When cold sprinkle with icing sugar. Can use 1lb. lard and 1lb. butter instead of the 1lb. butter.—Mrs. A.W. (Auckland).

Crumb Custard

TWO cups milk, 2 or 3 eggs, 4 tablespoons cake or bread-crumbs, 1 or 2 tablespoons sugar (as required), grated lemon rind, apricot or raspberry jam, 1 tea-

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