

FLORAL INFLUENCE IN COOKERY

Daisy cakes
and
Floral cakes

IN addition to the natural food derived from flowers in the form of honey, floral influence manifests itself in cookery in many ways. This is especially true of sweets, savouries and cakes, where shape, color, flavour or decoration mean so much.

THESE tempting plates of cakes are the outcome of halved blanched almonds and almond paste combined with a little versatility. Their simplicity will amaze you and once you've got the idea, cake decoration can be carried still further.

Much depends upon the "finishing off," and we should all rejoice that we live in days when the confectioner can come to our aid, for lovely boxes containing cake decorations can now be bought, and our efforts made to look like the real thing.

And, talking of decoration, the prize this week has been awarded to Mrs. D. M. Tyler, 6 Cains Avenue, Gonville, Wanganui, for her recipe for Festive Snowballs.

"The getting ready for Christmas" effort has come and gone, and with 1939 stretching ahead of us, my sister home-cooks for this week, at any rate, are away on holiday and enjoying a well-earned rest. I do appreciate the support you have given these pages during the past year, and thank you all for your encouraging messages for their future, and I sincerely wish all my sister home-cooks a happy and prosperous New Year.

Floral Cakes

HALF-CUP butter, $\frac{3}{4}$ cup sugar, 2 eggs, $\frac{1}{2}$ cup milk, 2 level cups self-raising flour, pinch of salt, yellow or red colouring, few drops rose essence or rose water, $\frac{1}{2}$ cup apricot jam, $\frac{1}{2}$ lb. almond paste, yellow cake topping or few chopped pistachio nuts.

Cream the butter and sugar, gradually add beaten eggs, milk, essence, self-raising flour sifted with salt, and cook mixture in small paper patties in moderately hot oven for 12 to 15 minutes. When cold, brush surface with warmed jam. Colour almond paste pale pink or yellow, roll thinly and cut into rounds the size of sixpence. Arrange 5 to 6 on top of each cake to form petals, turning the edges a little. Place a little jam in centre and sprinkle with coloured cake topping or chopped pistachio nuts.

Daisy Cakes

THREE eggs, pinch of salt, 1 cup self-raising flour, 3 tablespoons hot water, $\frac{1}{2}$ cup sugar, 1 teaspoon

butter, chocolate icing, blanched almonds, 1 egg yolk, $\frac{1}{2}$ teaspoon vanilla essence, sifted icing sugar.

Add salt and whisk eggs lightly, stir in sugar and whisk to light thick froth. Stir in sifted flour, then butter dissolved in hot water and pour mixture into a buttered flour-dredged swiss roll pan. Bake in moderately hot oven for 20 to 25 minutes and lift on to cake cooler. Cut cold cake into squares or rounds, coat with chocolate icing and arrange blanched halved almonds, daisy-shape, in centre of each. Mix egg yolk and vanilla with sufficient icing sugar to form a thick paste, drop a little into the centre of each daisy and leave until firm.

Rose Filling

ONE cup crystal sugar, $\frac{1}{2}$ cup boiling water, 1 egg white, pinch of salt, $\frac{1}{2}$ teaspoon rose essence or water, 2 tablespoons each of chopped nuts and drained cherries.

Dissolve sugar in water in saucepan, boil without stirring until syrup "spins a thread" (230 degrees Fahr). Add salt to egg-white, whisk to stiff froth, then add syrup gradually, beating until mixture begins to thicken. Add flavouring, nuts and cherries, and few drops colouring if required. Stir until thick enough to spread, and use for layer or small cake fillings.

Apple Roses

SIX red apples, 1 cup seeded raisins or stoned prunes, $\frac{1}{2}$ cup chopped nuts, 1 tablespoon orange juice, 1 teaspoon butter.

Mix chopped raisins or prunes, nuts, orange juice and butter. Wash, dry and core apples, leaving a small wedge at base of each, and fill cavity with prepared mixture. Cut each apple into eight sections, about an inch deep, and place on buttered baking dish with about $\frac{1}{2}$ cup water, or in steamer over boiling water. Cover with buttered paper and steam or bake slowly until tender, but quite whole, turning each incised section down while cooking. Serve as an accompaniment to roast pork, or as dessert with whipped cream.

Tulip Salad

SIX tomatoes, 1 cup diced cucumber or celery, mayonnaise or salad dressing, salt and cayenne, 1

small can salmon or crab meat, 1 tablespoon cream, 1 tablespoon cream cheese, 1 tablespoon chopped parsley, shredded lettuce.

Scald tomatoes, remove skins without breaking the flesh, then cut each in quarters to half its depth, and carefully remove the centres. Combine celery or cucumber with mayonnaise, season with salt and cayenne, and partly fill tomatoes with mixture, turning back the sliced sections to resemble petals. Arrange on shredded lettuce on

FESTIVE SNOWBALLS

This Week's Prize Recipe

FILL a pudding basin with mincemeat, cover with paper and steam 2½ hours. Cool, stir up well, and roll into balls. Now roll each in soft white icing, made with gelatine, and dust with castor sugar. Wrap each pudding in cellophane, with a sprig of holly sticking out of the top, and tie round with cord.—Mrs. D.T. (Wanganui).

salad plates, with mounds of seasoned salmon or crab meat between. Combine cream cheese and cream, season with salt and cayenne, shape into small balls, dip in chopped parsley, and garnish the salad.

Temptation Salad

TWELVE small new potatoes, $\frac{1}{2}$ lb. ham (cooked), $\frac{3}{4}$ cup shredded cheese, 1 bunch spring onions, 1 lettuce, mayonnaise dressing.

Boil potatoes and allow to cool. Cut potatoes into thin slices. Mince ham and chop onions, mix together with ham and cheese. Dress with mayonnaise dressing and serve on lettuce leaves. Enough for six.—Mrs. E.A.B. (Dargaville).

Preserved Strawberries

TAKE equal weights of fruit and fine sugar. Lay fruit on a large dish and sprinkle half the sugar over, shake gently in order to coat with sugar. Next day make the other half of the sugar into syrup, using one pint of red currant

juice (instead of water) to each pound of strawberries, boil fruit slowly in this until jellied. Large berries, not over-ripe, are the best.—Mrs. R.A.C. (Maungaturoto).

Royalty Sponge

BEAT the yolks of 4 eggs, with $\frac{1}{2}$ cup of sugar, add (sifted together) $\frac{1}{2}$ cup of flour, $\frac{1}{2}$ cup of arrowroot, 1 teaspoon of baking powder, fold in the stiffly-beaten egg-whites and cook in 2 sandwich tins in a moderate oven for about 20 minutes. Put on wire to cool. Mix a packet of strawberry jelly crystals in 1 breakfast cup of water and put to set in a tin the same size as sponge. When it begins to set, arrange in it 12 strawberries cut in halves. Put the jelly on one half of sponge, spread with whipped cream and put other sponge on top. Ice top with thin pink icing and, with angelica, make a wreath of holly leaves. Delicious and dainty.—Mrs. C.S.L. (St. Albans).

Sunbeam Cake

HALF-POUND butter, 6 eggs, pinch salt, $\frac{1}{2}$ lb. sugar, 1 teaspoon baking powder, $\frac{1}{2}$ lb. sultanas, 4oz. peel, 12oz. flour, a few almonds and any flavouring. Almond or lemon is best for this cake. Beat the butter and sugar to a cream, then beat in the eggs one by one, then add flour sifted with baking powder and then fruit, peel (sliced thin) and essence. Bake in a moderate oven about 2 hours.—Mrs. A.M.W. (Pine Valley).

Fruit Squares

SHORT CRUST: $\frac{1}{2}$ lb. butter, 1 egg, 1 tablespoon sugar, 1 cup wholemeal, 1 teaspoon baking powder, pinch salt, cream butter and sugar, add egg, then flour and baking powder. Cut mixture in half and roll one half out on a piece of greaseproof paper. Spread with filling, then put the other half of rolled short crust on top. Bake about 20 minutes in moderate oven. When cool, dust with icing sugar and cut into squares.

Filling: 2oz. sugar (raw sugar can be used if desired), 1 tablespoon wholemeal, juice and rind of a lemon, $\frac{1}{2}$ cup water. Put all in a saucepan. Bring to boil, stirring

all the time, and boil for two minutes, then add $\frac{1}{2}$ cups dried fruits (raisins, sultanas, mixed fruit, etc.). Mix well and when cooled a little, spread on short crust.—Mrs. C.K. (Matamata).

(Turn to next page.)

Build
Strong Healthy
Children with
DELICIOUS
BIRTHDAY
RENCO



Junket is always a favourite ... but Junket made with BIRTHDAY RENCO is the most appetite-provoking dish imaginable! Cool, nourishing and delicious, BIRTHDAY RENCO for Junket is in easy-to-prepare liquid form and sets quickly and smoothly. Milk is life—and what better way of serving it than as Junket made with flavoured BIRTHDAY RENCO.

RENCO
In six tempting
flavours — Rasp-
berry, Passionfruit,
Greengage, Van-
illa, Orange and
Lemon. 10d. bot-
tle makes 8 pints.
At all grocers.

"We
make
MILK
SHAKES at HOME!"

So easy! Add a teaspoonful of Hansell's 'Milko' to a glass of hot or cold milk. Whisk it. Drink it... it's scrumptious! Makes children love milk. Six flavours. Vanilla, Lemon, Orange, Caramel, Raspberry and Rum. 1/6 4-oz bottle. Makes 20-30 milk shakes.

**HANSELL'S
MILKO**
For Home-made Milk Shakes

Hansell Laboratories Ltd.—manufacturers of Hansell's famous Cloudy Food Flavourings. Recommended by Aunt Daisy and other noted cooks throughout New Zealand.