

Miscellaneous Recipes



Winnipeg Cookies

Ingredients: ½ lb. chopped dates, 2ozs. chopped walnuts, 2½ozs. butter, 1 egg, 1 tablespoon hot water, ½ cup flour, ½ cup sugar, ½ cup chopped peel, 1 teaspoon each cinnamon, cloves, and baking-powder.

Method: Cream the butter and sugar, add the beaten egg, then the baking-powder dissolved in the hot water, and lastly the other ingredients. The whole must make a fairly stiff mixture. Take out in rough heaped spoonfuls and put on a cold oven tray. Bake in a moderate oven 10 to 15 minutes.

Muffins

Method: Mix 2 teaspoonfuls of baking-powder with 2 cupfuls of flour, add a little salt and ½ cup sugar, and rub in one tablespoonful of butter. Add one egg, beaten in a cup of milk. Stir well and bake in greased tins for twenty minutes. Split and spread with butter. Delicious, eaten hot or cold.

Corn Cakes (to be eaten fresh)

Ingredients: 3ozs. Indian cornflour, 3ozs. butter, ½oz. candied lemon-peel (finely chopped), ½ teaspoonful of baking-powder, 1oz. castor sugar, 1 egg.

Method: Butter a dozen small patty-pans and get oven fairly hot. Cream the butter and sugar together, well beat egg and add it to the cream; mix the peel and baking-powder together by tossing them in paper. Sift in the flour gradually beating all the time. Last of all, when the cake is quite smooth, add the peel and baking-powder. Put one teaspoonful of the mixture into each patty-pan and bake for about five minutes.

Belgian Fingers

Ingredients: 1 large cup flour, ½ lb. butter, 3 tablespoons sugar, one tablespoon cream of tartar, ½ teaspoon soda, one egg.

Method: Mix all together, roll out very thin, spread with raspberry jam, fold over. Bake in fairly hot oven. When cold ice and sprinkle with chop-

ped nuts and cut in fingers. Icing: One tablespoon butter, 5 tablespoons icing-sugar, few drops of essence vanilla. dough is still warm, roll out and cut into small squares. Bake in a moderate oven and when cold, ice.

Almond Coffee Slices

Ingredients: One teacup butter, 2 teacups sugar, 3 teacups flour, one teacup milk, 3 eggs, one teaspoon B.P.

Method: Cream butter and sugar. Add well-beaten eggs, milk, flour and

Harmony Tarts

Method: To ½ cup butter and ½ cup sugar, beaten to a cream, add 1 egg yolk well-beaten with a tablespoon of milk. Next sift 1 large cup of flour to which has been added ½ teaspoon

Method: Melt the butter and sugar and cream well together. Then add eggs, one at a time, rolled oats, flour, salt and vanilla, and lastly baking-powder. Place in small spoonfuls on a cold tray and bake in a moderate oven until a golden brown—from 20 to 30 minutes.

Almond Drink

PUT 6oz. sweet almonds into a saucepan and 1 of bitter, with 1½ pints warm water; set on the fire and when boiling, take off the skins, put the almonds in cold water to cool, dry them in a cloth, and chop finely. Set 1½ lb. sugar and 1 pint water to boil, and throw in the almonds; boil all together for a few minutes, then leave it to simmer for ½ hour. It is then ready to strain for use. Bottle, and when required, add a small quantity of the syrup to a glass of cold water, according to the strength required.

Passing Bells

*Oh Time! you steal the swift days from us, and once more
You hover, like a grim hawk, o'er the year that dies.
The last day wanes in silence, and the golden store
Of full, rich hours glides far into the empty skies.*

*Oh, night of many memories! How calm you are, how still!
And yet in thy grey silence there is misty pain and tears.
I watch the darkness creep, a phantom, from the hill,
And all the time I hear the wailing of the years.*

*My glad, glad days! They vanish as a mist away.
Loved hours, loved joys, loved faces, pass into the night.
Oh! now the year is dead! Glad bells ring in the day . . .
My heart is dark with tears . . . but in the East is Light!*
—BASBLEU.

B.P. Bake in a shallow, oblong tin (greased) in moderate hot oven. When ready cover with fairly thick coffee butter icing, making this with equal parts creamed butter and icing-sugar. Leave the icing on roughly and cover with sliced burnt almonds. Cut into fingers.

Honey and Almond Cakes

Method: Put 2 cups honey in a saucepan with ½ lb. castor sugar. Cook 3 minutes, add ½ lb. of almonds (chopped) and cook 5 minutes longer; then add enough flour to make a stiff dough. Take from fire and when slightly cooled, add ½ lb. orange-peel cut fine, rind of 1 lemon grated, ½ teaspoon each of ground cinnamon and grated nutmeg, ½ teaspoon of soda, pinch of salt. While

baking-powder and a pinch of salt. Roll out, line patty-tins with this pastry, and fill with the following: Beat the egg white quite stiff, add ½ cup of sugar and ½ cup cocoanut and essence of lemon. Bake in a moderate oven.

Delicious Cakes

Ingredients: 3oz. flour, 2oz. butter, 3oz. castor sugar, 4oz. ground almonds, a few glace cherries, and sweet almonds; beaten egg to mix.

Method: Beat butter to a cream, add sugar, almonds and flour. Mix well. Then add enough beaten egg to make a soft paste that will pass easily through a forcing bag. Pipe the mixture on to greased tins, using a large rosetube, or it may be just put on the tins in little heaps. Press a glace cherry or blanched almond on each and bake in a moderate oven 15 or 20 minutes.

Oatina Brownies

Ingredients: ½ cup of butter, 2 tea cups brown sugar, 2 eggs, 4 teacups Oatina, 1 cup of flour, 2 teaspoons baking-powder, pinch of salt, 1 small teaspoon vanilla essence.



A Cooking Hint.

—One that means lighter, fluffier, more delicious scones and cakes—with higher food value and a much longer period of freshness.

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