

1930

250 recipes : for Use with Borwick's baking Powder

Elizabeth Craig

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6TH EDITION

250 RECIPES



By
**ELIZABETH
CRAIG**



Culinary History Pamphlets

D.T. CATHAL BRIDGE STREET LONDON

for use

with

BORWICK'S Baking Powder

621.5

DUBLIN INSTITUTE OF TECHNOLOGY



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*Mr. Messrs J. Bowler & Sons Ltd
1, Burlington Road, S.E. 1
From My Kitchen*

There are a few things to be remembered when you are cooking...

...the first is to have your ingredients ready...

...the second is to have your fire at the proper temperature...

...the third is to have your cooking utensils clean and ready...

6th EDITION

THIRD MILLION

...the fourth is to have your cooking time...

...the fifth is to have your cooking...

...the sixth is to have your cooking...

It's not hard to do your own cooking. Given the proper equipment, good recipes, and ingredients required any woman can be a good cook if she tries.

I want you all to be good cooks.

DLT. CATHAL BRUGHIA STREET LIBRARY

10 Messrs J. Borwick & Sons Ltd.
1 Beech Hill Row, E.C.1.

Dear Sirs,

I've much Pleasure in
recommending your Baking
Powder which I've used since
I started to bake when twelve
years old. I know all my
readers are sure to like it
too. Cliphelt Craig

From My Kitchen

*T*HERE was a time when we took a pride in baking our own Bread and Scones, and in filling our own Cake basket. In those not so distant days, no housewife would condescend to load her table with bought Bread and Cakes. Then it was our delight, when friends came to call, to present them with crisp loaves, dainty scones, and tea cakes as light as a feather, rich fruit cakes groaning under a cap of frosted almond paste, biscuits, cheese-cakes and sandwiches that made our name famous.

Earlier still, when Banbury cakes, Bath buns, Chelsea buns, Eccles cakes, Cumberland ginger shortcakes, Pitcaithley bannock, Sally Lums, Scotch buns, and Yorkshire parkin and many another tea-table delicacy—such as Devonshire splits and Northumbrian girdle cakes—were invented, the recipes were carefully written in manuscript Cookery Books, by housewives who took a pride in their table.

Let's be houseproud again !

It's not hard to do your own cooking. Given the proper equipment, good recipes, and ingredients required any woman can be a good cook if she likes.

I want you all to be good cooks.

Cliphelt Craig

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GUIDE TO THIS BOOK

By Elizabeth Craig



TABLES OF WEIGHTS AND MEASURES

MEMORIZE:

1 CUPFUL EQUALS	1 AVERAGE TEACUPFUL.
$\frac{1}{2}$ PINT EQUALS	1 CUPFUL AND A QUARTER.
1 WINEGLASSFUL EQUALS	...	$\frac{1}{2}$ GILL.	

LIQUID MEASURES

15 drops	1 saltspoonful	8 tablespoonfuls	...	1 gill
1 saltspoonful	...	$\frac{1}{4}$ teaspoonful		2 gills	...	$\frac{1}{2}$ pint
4 saltspoonfuls	...	1 teaspoonful		4 gills	...	1 pint
4 teaspoonfuls	...	1 tablespoonful		2 pints	...	1 quart
				4 quarts	...	1 gallon

SOLID MEASURES

$2\frac{1}{2}$ cupfuls castor sugar	1 pound	2 cupfuls rice	1 pound
$3\frac{1}{2}$ cupfuls icing sugar	1 pound	3 cupfuls (about) oatmeal	1 pound
$2\frac{3}{4}$ cupfuls brown sugar	1 pound	$4\frac{1}{4}$ cupfuls ground coffee	1 pound
$2\frac{1}{4}$ cupfuls fats	...	$2\frac{1}{2}$ cupfuls (packed) meat	1 pound
1 cupful currants	...	6 ounces	1 cupful stale crumbs	...	2 ounces
1 cupful raisins	...	6 ounces	1 square of chocolate	...	1 ounce
$\frac{1}{2}$ cupful chopped nuts	1 ounce	8 to 10 eggs	1 pound
4 cupfuls flour	...	1 pound			
1 heaped tablespoonful fat	1 ounce
2 heaped tablespoonfuls coffee	1 ounce
2 heaped tablespoonfuls flour	1 ounce
1 heaped tablespoonful castor sugar	1 ounce
2 heaped tablespoonfuls icing sugar	1 ounce
8 lumps sugar	1 ounce

NOTE.—When measuring ingredients which are not liquid, such as butter, flour, sugar, etc., a heaped spoonful equals 2 level or liquid spoonfuls.

HOW TO MEASURE

Always sift flour once before measuring. Those who do not have Standard Measuring Spoons must measure lengthwise when half a spoonful is required.

To measure a cupful or a spoonful of any dry ingredient, fill full, and level off top with a knife, taking care not to press. To measure fats, pack well down before levelling off, then measure.

REMEMBER

When I mention sugar I always mean you to use castor or fine granulated. If Barbados, Demerara, or icing sugar is wanted, *I will say so.*

To Rub in Butter—rub it lightly with the flour, using only *tips of fingers.*

Always sift flour and baking powder together with salt and spices if used, *unless otherwise stated.*

HINTS ON BAKING

To bake large cakes, place in lower part of oven, so that the under-heat will help them to rise to their fullest height before they start to brown. Divide period of baking into three. During first, oven should be only moderately hot. When cake is risen, increase heat to form a crust and brown top. During third, reduce heat till cake is thoroughly cooked in centre.

To test whether a cake is done or not, insert a knitting-needle or fine skewer. If it comes away clean, cake is ready to remove from oven. If sticky, bake a few minutes longer. When done, a cake should shrink slightly from the sides of the pan.

Never move cakes in the oven until they have reached their fullest height.

If cakes brown too rapidly, reduce heat and cover with a sheet of greased paper.

Always stand rich fruit cakes, after greasing the tins and lining them with three layers of buttered paper, in a shallow tin and embed in kitchen salt.

Muffins which are stale can always be re-heated in the oven in a covered pan.

Never bake more than one kind of cake in the oven at the same time.

Remove paper from a cake while hot. If left till cold, it is more difficult to remove without breaking the cake.

Stand small cakes for half a minute to allow them to shrink, when they will turn out clean.

Cool all cakes, pastry, and scones on cake rack, keeping them well out of draughts.

TIME TABLE FOR BAKING

						<i>Oven</i>
Small cakes	15 to 25 minutes	Quick.
Sponge cakes	45 to 60 minutes	Fairly quick.
Large fruit cakes...	2 to 4 hours	Moderate.
Layer cakes	20 to 30 minutes	Fairly quick.
Biscuits	5 to 12 minutes	Quick.
Muffins and Scones	15 to 30 minutes	Fairly quick.
Pastry	35 to 40 minutes	Quick.

Balanced Menus

SPRING

- BREAKFAST** Orange juice. Grilled ham and scrambled eggs. Thrums Bannocks. Toast. Lemon marmalade. Tea or coffee (adults). Milk or cocoa (children).
- LUNCHEON
OR
SUPPER** Fried fillets of haddock, tomato sauce. Lettuce salad, new potatoes. Steamed rhubarb and almond custard sauce. Horseshoe rolls and butter.
- OR**
- HIGH TEA** Fried Fish and Tomato sauce, or Scotch eggs. Bread and butter, and apricot jam. Forfar fruit loaf. Piccadilly Ribbon cake.
- DINNER** Tomato soup. Roast lamb, new potatoes. Buttered spring greens. Steamed chocolate pudding. Banana custard sauce.

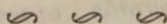


SUMMER

- BREAKFAST** Strawberries. Steamed eggs on anchovy toast. Scotch scones. Toasted brown bread. Tangerine marmalade. Tea or coffee (adults). Milk or cocoa (children).
- LUNCHEON
OR
SUPPER** Salmon mayonnaise. Fruit salad and cream.
- HIGH TEA** Tomato sandwiches. Shrimps. Brown bread and butter. Cupid cakes. Chocolate fingers and Oxford plum cake.
- DINNER** Iced melon. Stuffed eggs with cheese sauce. Roast guinea fowl. Orange and watercress salad. Potato crisps. Green peas. Tango Trifle.

AUTUMN

- BREAKFAST** Stewed prunes. Oatmeal porridge. Fried pork sausages and apple slices. Canadian drop scones. Red currant jelly. Toast. Tea or Coffee (adults). Milk or cocoa (children).
- LUNCHEON
OR
SUPPER** Cornish Pasties. Beetroot and onion salad. Baked stuffed apples with vanilla custard sauce. Biscuits, watercress and cheese.
- HIGH TEA** Ham and eggs and fried bread. Buttered nut bread. Watford nut cup cakes. Coconut pineapple layer cake.
- DINNER** Vegetable broth. Boiled turbot. Sauce tartare. Cucumber salad. Grilled steak. Potato straws. French beans. Cerise puddings with whipped cream.



WINTER

- BREAKFAST** Baked apples. Kedgeree. Toast. Chicken and ham paste. Brown muffins. Honey. Tea or coffee (adults). Milk or cocoa (children).
- LUNCHEON
OR SUPPER** Sausages and mash. Apricot flan. Biscuits, celery and cheese.
- HIGH TEA** Waffles. Sardines on toast. Rock cakes. Dundee cake. Banbury puffs.
- DINNER** Potato soup. Fried mackerel with black butter. Beef steak and kidney pudding. Mashed potatoes. Buttered kale. Baked custard with sliced peaches.

For Your Breakfast Table.

OATMEAL FARLS



- 1 lb. oatmeal.
- $\frac{1}{2}$ pint milk.
- $\frac{1}{4}$ lb. butter.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- 1 teaspoonful salt.
- $\frac{1}{4}$ lb. flour.

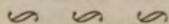
Sift flour, baking powder, oatmeal and salt into a basin. Rub in butter with the tips of fingers. Mix to a rather firm dough, and knead on a lightly-floured pastry board till smooth. Then cut into triangles and bake on a hot girdle till done on both sides. Or roll out lightly into an oblong. Cut into five-inch lengths and make two slits across the tops of each with a knife. Bake these "batons" on a greased baking-sheet in a quick oven.

NOTE.—Should you want to use fewer eggs in any recipes, allow $\frac{1}{2}$ teaspoonful more Baking Powder, and two tablespoonfuls more liquid for each egg left out.

EGG BREAD

- 3 eggs.
- 1 tablespoonful melted butter.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- 1 cupful cold, boiled rice.
- 2 breakfastcupfuls milk.
- 2 cupfuls cornmeal.

Add milk to beaten eggs, then, still stirring, mix in cornmeal, rice, and melted butter. Beat briskly three minutes, then add baking powder. Pour into a shallow, buttered tin, and bake in a quick oven.



DROP BISCUITS

- 1 quart flour.
- 1 teaspoonful sugar.
- 3 teaspoonfuls BORWICK'S BAKING POWDER.
- 1 teaspoonful salt.
- 2 tablespoonfuls butter.
- 1 pint milk.

Sift dry ingredients into a basin. Heat butter and a gill of the milk in a double boiler, then add remainder of milk, and quickly stir liquid into dry ingredients. Beat smartly with a wooden spoon. Drop tablespoonfuls of the dough in buttered tins, keeping them well apart. Bake in a very hot oven from eight to ten minutes. Serve very hot. Where cream is plentiful, you can omit butter and use a gill of thick cream. But in that case, you only require three gills of milk, instead of a pint.

THRUMS BANNOCKS

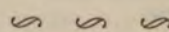
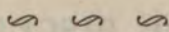
- 1 lb. *fine oatmeal.*
- 1 oz. *butter.*
- $\frac{1}{2}$ oz. BORWICK'S
BAKING POWDER.
- Water.*

Mix together oatmeal, salt, and baking powder. Rub in butter. Make into a stiff dough with a little water. Turn dough on to a pastry board, sprinkled lightly with oatmeal. Roll out as thinly as possible. Cut into two large rounds. Cut each round into four, or leave it one large round and cut into eight. Butter a hot frying pan or girdle very slightly. Cook Bannocks on both sides, or cook on one side and toast on the other. Serve with butter.

HORSE SHOE ROLLS

- 1 lb. *flour.*
- 2 oz. *butter.*
- 3 *teaspoonfuls* BORWICK'S
BAKING POWDER.
- $\frac{1}{2}$ *pint milk.*
- Pinch of salt.*

Sift flour, baking powder, and salt together. Rub in butter. Make a well in the centre and stir in enough milk to make a soft dough. Turn on to a floured pastry board. Roll out some of the dough to quarter of an inch thickness. Cut into small triangles and roll up, starting at the base, so that the point at the apex turns over on to the outside. Then curve into horse-shoes or shape into small rolls with the hands. Bake in a quick oven from fifteen to twenty minutes. When cooked, brush with a little milk and return to oven to dry.



FARMHOUSE SCONES

- 6 oz. *rye flour or wheatmeal.*
- 2 oz. *flour.*
- $1\frac{1}{2}$ oz. *sugar.*
- 2 *teaspoonfuls* BORWICK'S
BAKING POWDER.
- 2 oz. *butter.*
- $\frac{1}{2}$ *gill milk.*
- Pinch of salt.*

Sift baking powder and salt with the flour into a basin. Rub in butter. Stir in wheatmeal, sugar and milk to bind. Turn dough on to a floured pastry board, knead lightly into a flat round, and place on a buttered baking-tin. Mark into four with the back of a knife, and bake in a quick oven. Good hot or cold.

COTTAGE LOAF

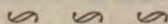
- 1 lb. *flour.*
- 1 *teaspoonful* *salt.*
- 2 oz. *butter.*
- 2 *teaspoonfuls* BORWICK'S
BAKING POWDER.
- $\frac{1}{2}$ *pint hot water or milk.*

Sift flour, salt, and baking powder into a basin. Melt the butter in hot milk or water, and stir into the flour. Turn quickly on to a floured board. Knead lightly, only for a second, then turn into a buttered loaf tin, and bake in a brisk oven about forty-five minutes.

BROWN MUFFINS

- $\frac{1}{2}$ cupful flour.
- 2 eggs.
- 1 cupful milk.
- $\frac{1}{2}$ teaspoonful salt.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- 1 tablespoonful castor sugar.
- $1\frac{1}{2}$ cupfuls wheatmeal.
- 1 tablespoonful softened butter.

Cream butter and sugar. Sift flour, baking-powder, and salt. Add beaten eggs to milk, and dry ingredients and liquid alternately to the butter and sugar. Beat thoroughly. Bake in buttered muffin-tins in a hot oven for twenty minutes.



FLANNEL CAKES

- $\frac{1}{4}$ lb. flour.
- $\frac{1}{2}$ oz. sugar.
- $\frac{1}{4}$ oz. BORWICK'S BAKING POWDER.
- $\frac{1}{4}$ teaspoonful salt.
- 2 eggs.

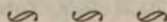
Sift flour and baking-powder into a basin, make a hollow in centre, crack in eggs, add sugar and salt. Beat thoroughly with a whisk till batter is smooth and light, adding milk if necessary. Now lightly butter the bottom of a large frying-pan and as soon as pan is thoroughly hot, pour in batter in tablespoonfuls, letting batter fall in as round shapes as possible. Cook till bubbles form on top, then turn and cook on other side. Pile up in a hot dish covered with a napkin and keep hot till all are ready, buttering the pan between each batch. Serve with butter and maple syrup.

CANADIAN DROP SCONES



- $\frac{1}{2}$ cupful flour.
- $1\frac{1}{2}$ cupfuls sifted breadcrumbs.
- $\frac{1}{2}$ cupful currants.
- 3 teaspoonfuls BORWICK'S BAKING POWDER.
- $\frac{1}{2}$ teaspoonful salt.
- $1\frac{1}{2}$ cupfuls milk.
- 2 tablespoonfuls melted butter.

Sift flour, crumbs, salt, and baking powder together. Pour over milk. Stand till crumbs have absorbed moisture. Add washed currants, which you have heated in the oven until plump. Stir in butter. Bake in spoonfuls on a hot, greased girdle, turning only once. Serve with butter and honey.



BREAKFAST ROLLS

- 1 lb. flour.
- 2 oz. butter.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- Pinch salt.

Sift flour, baking powder, and salt together. Rub butter lightly into flour with finger tips. Mix to a firm, soft dough with milk. Turn on to floured pastry board. Quickly shape with the hands into a long, even roll. Cut across at regular intervals with a sharp knife. Bake for about twelve minutes in a quick oven.

DATE LOAF



- $\frac{1}{2}$ cupful chopped dates.
- $\frac{1}{4}$ cupful boiling water.
- $\frac{1}{4}$ cupful butter.
- 1 egg.
- $\frac{1}{4}$ teaspoonfuls BORWICK'S
BAKING POWDER.
- Pinch salt.
- $\frac{1}{3}$ cupful sugar.
- 1 cupful flour.

Sprinkle a pinch of soda over the dates in a basin. Add boiling water, and stand till cool. Meanwhile, cream butter and sugar together, and when dates are cool, add flour, sifted with baking powder and salt to the butter and sugar alternately, with dates and water. Lastly, stir in well-beaten egg, and the grated rind of half a lemon. Beat well and bake in a moderate oven for about one hour in a loaf tin three inches and a half deep, seven inches long, and four inches wide.

CORN GIRDLE CAKES

- 1 cupful flour.
- $\frac{1}{2}$ cupful wheatmeal.
- $\frac{1}{2}$ teaspoonful salt.
- $\frac{1}{4}$ cupfuls milk.
- $3\frac{1}{2}$ teaspoonfuls BORWICK'S
BAKING POWDER.
- 3 tablespoonfuls sugar.
- 1 egg.
- $\frac{3}{4}$ cupful drained, tinned corn.

Sift together flour, meal, baking powder, sugar, and salt. Beat egg lightly, add to milk, and stir in corn. Mix lightly with dry ingredients, then beat well. Bake in large tablespoonfuls on a greased girdle, keeping the batter as round as possible as you drop it. When bubbles show on top and they are lightly brown underneath, turn cakes and cook on the other side. Serve buttered, hot. If preferred, you can omit the sugar, season with pepper and salt, and serve with hot bacon or sausages instead of fritters.

GIRDLE CAKES

- 1 cupful flour.
- 2 teaspoonfuls sugar.
- 1 egg.
- 2 teaspoonfuls BORWICK'S
BAKING POWDER.
- $\frac{1}{4}$ teaspoonful salt.
- 1 teaspoonful butter.
- 1 cupful milk.

Sift together baking powder, flour, salt, and sugar. Rub butter in very lightly, then make a hole in the centre with your wooden spoon and lightly stir in beaten egg, mixed with half a cupful milk. Beat well and swiftly, then add other half a cupful milk to make batter run easily. Now heat your girdle, grease it well with suet, margarine, or butter, and pour cakes on from the end of a large spoon, so as to get them round or oval, as you prefer. When bubbles appear all over them, turn and brown other side, wiping pan or girdle with a clean cloth, and greasing again before baking another batch. Serve buttered hot, accompanied by honey or maple syrup.

SCOTCH SCONES

- 3 *tablespoonfuls* sugar.
- 1 *large pinch* salt.
- $\frac{1}{2}$ *teaspoonful* BORWICK'S
BAKING POWDER.
- 1 *heaped teaspoonful* baking
soda.
- 3 *breakfastcupfuls* buttermilk.

Pour milk into a basin. Stir in baking powder, soda, salt, and sugar. Then lightly beat in enough flour to make a fairly thick batter—a little thicker than pancake batter. To bake, have girdle very hot, then rub with a piece of suet. Pour batter into a jug, then pour enough batter on to girdle to form a round the size of a teaplate. When scone is pale-brown underneath and fairly dry on top, turn and cook on other side. These can be made small and served at tea with butter and honey or jam.

HERTFORDSHIRE OVEN SCONES



- 1 *pint* flour.
- 1 *teaspoonful* sugar.
- 4 *tablespoonfuls* butter.
- 4 *teaspoonfuls* BORWICK'S
BAKING POWDER.
- $\frac{1}{2}$ *teaspoonful* salt.
- Cream and water, or milk.*

Sift flour, salt, baking powder, and sugar into a basin. Rub butter

thoroughly but lightly, into dry ingredients. Stir in enough rich milk, or half cream and half water, to make a soft dough, scarcely stiff enough to roll out. Turn on to floured pastry board. Roll to a quarter of an inch thickness and cut into rounds. Bake on a greased baking-sheet in a quick oven from ten to fifteen minutes. When almost ready, brush tops with milk. Serve hot, piled up on a hot dish, lined either with a folded napkin, or a lace paper d'oyley.

FRIED BACON AND CORN FRITTERS

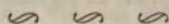
- Rashers of bacon.*
- 1 *small tin* sweet corn.
- 2 *teaspoonfuls* salt.
- $\frac{1}{2}$ *cupful* flour.
- 1 *teaspoonful* BORWICK'S
BAKING POWDER.
- $\frac{1}{4}$ *teaspoonful* paprika.
- 2 *eggs.*
- 1 *tablespoonful* parsley.

Drain corn into a basin. Stir in flour, sifted with baking powder, salt, and paprika. Add finely chopped parsley, and half a teaspoonful crushed herbs, if liked. Beat eggs well and stir into mixture. Have ready some boiling fat in a frying pan, and when blue smoke arises, drop batter in dessert-spoonfuls into the fat. Fry till crisp and golden, drain on kitchen paper, and serve at once, piled up on a hot dish, lined with a lace-paper d'oyley, and garnished with curls of bacon, allowing three to each person. To make curls—cut rashers in two and roll each up. String on skewers and bake in a tin in the oven till crisp. Sometimes I garnish corn fritters with fried pork sausages instead of bacon.

PRAIRIE POCKET BOOKS

- 1 quart flour.
- 2 eggs.
- $\frac{1}{2}$ teaspoonful salt.
- $\frac{2}{2}$ tablespoonfuls BORWICK'S BAKING POWDER.
- $1\frac{1}{2}$ cupfuls milk.
- 1 tablespoonful butter.

Sift baking powder, salt, and flour. Rub in butter. Beat the eggs, add milk, and stir this gradually into the flour. The dough must be moist, not wet. Roll it out into a sheet half an inch thick. Cut with a large, round cutter about four inches in diameter. Fold one half of the biscuit over the other. Stand in a greased pan. Brush tops of rolls with milk, and bake in a quick oven half an hour.



NUT BREAD

- 2 cupfuls flour.
- 1 egg.
- $\frac{1}{2}$ teaspoonful salt.
- $\frac{2}{2}$ tablespoonfuls BORWICK'S BAKING POWDER.
- $\frac{1}{2}$ cupful sugar.
- 1 cupful milk.
- 1 cupful walnuts.

Sift flour, baking powder, and salt into a basin. Stir in sugar and chopped walnuts. Beat egg well and mix with milk. Stir lightly into dry ingredients, and pour into a buttered loaf tin. Stand in a warm place for twenty minutes to rise, then bake from one to one hour and a quarter.

WAFFLES

- 1 tablespoonful melted butter.
- 1 cupful milk.
- 1 teaspoonful salt.
- 3 teaspoonfuls BORWICK'S BAKING POWDER.
- 2 egg whites.
- 2 egg yolks.
- $1\frac{3}{4}$ cupfuls flour.

Mix and sift dry ingredients. Add milk mixed with yolks of eggs well beaten and melted butter. Then lightly fold in the stiffly frothed whites of eggs. Cook on a hot waffle iron.

TO COOK WAFFLES

I always use an electric waffle iron which I brush thoroughly with salad oil when new. If this is done, the iron becomes seasoned, and requires no greasing before cooking waffles. Simply heat till it smokes, then put a tablespoonful of mixture in each compartment. Spread lightly with back of spoon so that every hole is filled, then cover. Cook from one to one minute and a half, when they should be pale and biscuit coloured. Serve at once, buttered hot, with maple syrup.

BEFORE BAKING

To grease paper for lining tins, cake or tart tins, or pie dishes, always use *unsalted butter*, or clarified fat.

POTATO DUMPLINGS WITH BACON FRY

4 *medium-sized potatoes.*

1 *cupful milk.*

1 *egg.*

Flour.

1 *teaspoonful BORWICK'S*

BAKING POWDER.

$\frac{1}{2}$ *teaspoonful salt.*

1 *teaspoonful melted butter.*

Bacon.

Peel, and put potatoes in a saucepan containing boiling salted water. Boil till tender, but not broken. Drain off water into a basin. Steam potatoes for a moment, then take off saucepan lid. Now

sift into a basin, salt, baking powder, and half a cupful flour. Mix beaten egg with milk and melted butter. Add sifted flour to half of the liquid. Beat till smooth, and add remainder of liquid, beating all the time. Then stir in enough flour to give you a rather stiff batter. When beaten quite smooth drop in potatoes. Return potato water to saucepan. When rapidly boiling, drop potato batter from the end of a spoon in small quantities. Cover pan closely and cook for fifteen minutes. Meanwhile, fry eight rashers of bacon; cut into dice, till crisp. Then remove dumplings from the liquor, place on a hot dish, and pour the hot bacon, fat and all, over their tops. If not very careful, the dumplings will break, but that does not really matter. Some housewives like them ragged-looking.

WHEN MAKING PASTRY

The cooler the conditions when making pastry, the lighter the pastry.

The less liquid and the more fat you put in shortcrust, the shorter it will be.

Always roll out pastry on a *lightly floured* pastry board, using a *lightly floured* rolling-pin, and rolling as *lightly as possible*.

Before putting a cover on a pie or a tart, wet the edges with cold water all the way round, then put on the pastry cover, and press lightly round the edges before trimming them evenly.

Always make an opening in the centre of pies and tarts to allow steam to escape.

The addition of a very small amount of Baking Powder, about a third of a teaspoonful to a cupful of flour, will lighten pastry.

Bake pastry in a quick oven—from 375 to 400 degrees Fah., reducing temperature after pastry has risen to 375 degrees Fah.

When making pastry cases for cooked or fresh fruit fillings, prick crust full of holes with a fork to allow steam to escape while baking.

Dine With Me!

HOT ROLLS

- 1 pint flour.
- 1 pint wheatmeal.
- 2 eggs.
- 1 tablespoonful BORWICK'S BAKING POWDER.
- 1½ cupfuls milk.
- 1 tablespoonful butter.
- ½ teaspoonful salt.

Sift flour, meal, baking powder, and salt into a basin. Lightly rub in butter with tips of fingers. Add milk to beaten eggs. Make a hollow in centre of flour. Stir in milk. The dough should be moist, but not too wet. When well mixed, turn on to a floured pastry board and roll to half an inch thickness. Cut into small rounds. Place two lightly together. Treat them all in this way. Brush tops with milk, and bake on a buttered tin in a quick oven for thirty minutes. Serve piping hot for dinner, when rolls can be easily split and buttered at table.

OATMEAL CAKES

- 1 lb. medium oatmeal.
- ¼ lb. butter.
- 1 teaspoonful BORWICK'S BAKING POWDER.
- 1 saltspoonful salt.
- Milk.

Mix together in a basin oatmeal, baking powder, and salt. Rub in butter with tips of fingers. Mix into a soft dough with milk, usually about one cupful. Roll out very thin on a lightly floured pastry board. Cut into rounds, and bake in buttered tins in a moderate oven till crisp.

BREADCRUMB MUFFINS

- 2 pints stale breadcrumbs.
- 1 pint milk.
- 2 eggs.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- ½ cupful flour.
- 1 tablespoonful melted butter.

I often use up left-over bread in this way. Soak stale breadcrumbs in milk for thirty minutes. Beat yolks of eggs till very light. Add a teaspoonful of salt to the bread mixture, pour in melted butter, and add flour, sifted with the baking powder. Beat well, then fold in whites of eggs, beaten to a stiff froth, and bake in buttered muffin rings or patty tins for about thirty minutes in a hot oven.

GRAHAM BISCUITS

- 2 cupfuls flour.
- 1 teaspoonful salt.
- 2 cupfuls wheatmeal.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- 1 tablespoonful brown sugar.
- 2 tablespoonfuls butter.
- 2 cupfuls milk.

Sift flour and salt into a basin. Add brown sugar, wheatmeal, and baking powder. Lightly rub in butter. Mix to a soft dough with the milk. Turn on to a floured board. Roll out as quickly as possible to an inch thickness. Cut into rounds. Prick each biscuit once or twice with a fork. Bake on greased tins in a quick oven till golden-brown.

BROWN BREAD

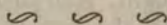
- 1 lb. wheatmeal.
- $\frac{1}{2}$ lb. flour.
- $\frac{1}{2}$ pint water.
- 3 teaspoonfuls BORWICK'S BAKING POWDER.
- $\frac{1}{2}$ pint milk.
- $\frac{1}{2}$ teaspoonful salt.

Sift flour, baking powder, and salt together into a basin. Stir in wheatmeal. Make a hollow in centre and add milk and water. Mix quickly. Then bake in two well-buttered bread pans for one hour, or shape into four rounds, marking each into four with the back of a knife, and bake in buttered sandwich tins.

POTATO ROLLS

- 2 cupfuls flour.
- $\frac{1}{2}$ teaspoonful salt
- Milk as required.
- $3\frac{1}{2}$ teaspoonfuls BORWICK'S BAKING POWDER.
- 2 teaspoonfuls sugar.
- $\frac{1}{2}$ cupful mashed potato.

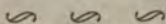
Mix and sift dry ingredients into a basin. Rub in potato. Add milk. Stir to a soft dough. Divide into small pieces. Knead each piece well. Shape into rolls. Place on a greased baking-sheet. Brush with melted butter. Stand in a warm place fifteen minutes, then bake in a quick oven. When nearly done, brush with butter.



CHEESE STRAWS

- 3 oz. flour.
- 1 oz. fine breadcrumbs.
- 3 oz. butter.
- $\frac{1}{4}$ saltspoonful cayenne.
- $\frac{1}{4}$ teaspoonful BORWICK'S BAKING POWDER.
- 3 oz. grated cheese.
- $\frac{1}{2}$ saltspoonful salt.

Sift flour, salt, powder, and cayenne into a basin. Rub in butter. Add breadcrumbs and grated cheese. Stir well. Knead to a smooth paste with yolk of egg as needed. Roll out into a strip five inches wide and one-eighth of an inch thick. Cut into fingers. Bake on a greased baking-sheet in a quick oven till pale brown. Sometimes I use only two-thirds of the pastry for the straws, and cut the remainder into a ring with a floured cutter. Then I serve the straws stuck through the ring. These are delicious as a savoury or passed round with clear soup, or any meat soup. Serve piping hot.



CHEESE MUFFINS

- $1\frac{1}{2}$ cupfuls flour.
- $\frac{1}{2}$ cupful grated cheese.
- $\frac{1}{4}$ teaspoonful salt.
- 4 teaspoonfuls BORWICK'S BAKING POWDER.
- 1 egg.
- $\frac{3}{4}$ cupful milk.

Beat egg lightly. Add salt and a tiny pinch of paprika, and milk. Sift flour and baking powder together, then stir in grated cheese. Make into dough with the liquid. Beat well. Pour into oiled muffin tins, only filling them half full, sprinkle grated cheese over the top. Bake in a hot oven twenty minutes.

SAVOURY PIES

FLAKY PASTRY

- $\frac{1}{2}$ lb. flour.
- 3 oz. butter.
- Water.
- 1 *teaspoonful* BORWICK'S
BAKING POWDER.
- 4 oz. lard.
- Pinch salt.

Sift flour with baking powder and salt. Rub in butter and mix to a stiff paste with water. Put lard on well-floured board and press out into thin pieces with a rolling pin. Roll out pastry to a square shape. Cover with lard and fold pastry sides to centre, both ways, then over in half. Pastry should then be folded in eight. Roll pastry slightly larger than the top of dish. Cut bands about half an inch wide. Moisten rim of dish with water. Lay on the bands. Moisten and lay on cover. Decorate edges with the back of the prongs of a fork. Cut a hole in centre. Brush top only with egg. Mark out leaves on cover with sharp-pointed knife. Bake in quick oven to firm pastry. Then reduce temperature.

SAVOURY BALLS FOR PIES

- 1 *tablespoonful* chopped bacon
or ham.
- Salt and pepper.
- 1 *tablespoonful* breadcrumbs.
- Heart and liver.
- Nutmeg and parsley.
- $\frac{1}{2}$ beaten egg.

Boil and chop heart and liver till tender. Mix with the chopped ham or bacon, and crumbs. Season to taste, adding a dash of paprika if liked. Moisten with beaten egg and make into balls with floured hands. These can be baked in the oven and served with roast chicken.

STEAK AND KIDNEY PIE

- 1 lb. shoulder steak.
- 2 *sheeps' kidneys*.
- 1 *tablespoonful* flour.
- Salt.
- Pepper.
- 1 *minced onion*.
- Stock or water.

Cut steak in very thin slices. Split, skin, core, and slice the kidneys. Mix flour and seasoning. Dip the meat in flour. Pack pie dish loosely to a little above the level. Fill with water or stock. Cover with flaky pastry. (*See recipe on left.*)

GIPSY PIE



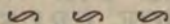
- 1 tender rabbit.
- $\frac{1}{2}$ lb. beef steak.
- 1 *teaspoonful* chopped parsley.
- $\frac{1}{4}$ lb. cooked ham, or pork
sausages.
- Salt and pepper.
- Nutmeg and Stock.

Soak rabbit in cold salted water for one hour and a half. Wipe dry. Joint. Slice ham or skin sausages, and with floured hands make meat into round balls. Cut steak in small pieces. Arrange rabbit, ham or balls, and beef in pie-dish. Sprinkle over the parsley, grated nutmeg, pepper, and salt to taste. Add stock. Cover with pastry and bake slowly for one hour and a half after the pastry has risen.

MUTTON PIE

- 1 lb. mutton (*thinly sliced*).
- 2 tomatoes.
- Water or stock.
- Salt.
- Pepper.
- 2 sheeps' kidneys.
- Chopped parsley.
- Little chopped onion.
- 2 sliced raw potatoes.

Fill pie-dish with alternate layers of meat and prepared kidney, and prepared vegetables. Season, and add stock. Cover like Steak and Kidney Pie with flaky pastry. Bake about one hour and a half.



CHICKEN CREAM PIE

- 1 chicken.
- 4 table-spoonfuls flour.
- Pepper and salt.
- $\frac{1}{2}$ cupful butter.
- 1 cupful thin cream, or half milk and half cream.
- 2 cupfuls chicken broth.

Choose a year-old chicken. Place in saucepan. Cover with water. Add a peeled onion, two cloves, one blade mace, and boil, *without salt*, till tender. Remove all bones, fat, and skin. Cut meat into suitable pieces. Place in a pie-dish. Melt butter and when bubbling hot stir in flour. Keep stirring till mixture froths. Then pour in cream, or milk and cream. When well blended, pour in broth. Stir till quite smooth, then pour over chicken and leave till cold. Cover with quick crust. (*See recipe on page 20.*)

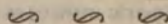
TO GLAZE MEAT PIES AND PATTIES

Brush pastry with beaten egg, but be careful not to glaze the edges as this would prevent pastry rising.

IRISH VEAL AND KIDNEY PIE

- 1 lb. stewing veal.
- $\frac{1}{2}$ onion.
- Sweet herbs.
- 2 veal kidneys.
- 1 bay leaf.
- 1 carrot.
- Salt and paprika.
- 3 teaspoonfuls tomato catsup.
- 2 teaspoonfuls Worcester sauce.

Cut veal into small pieces. Place in stew-pan. Add bay leaf, sliced onion, chopped carrot, and herbs to taste. Cover with cold water and cook till nearly tender, then add salt and paprika to taste. Then place veal in a baking-dish with prepared kidneys cut in pieces, and sauted in a little hot bacon fat. Make enough gravy to cover, filling from the strained liquor in which veal was cooked. Season with sauce and catsup. When cold, cover with potato crust.



AVIGNON CHICKEN PIE

- 1 chicken.
- $\frac{1}{2}$ pint stock jelly.
- 1 oz. butter.
- Salt, pepper, celery.
- $\frac{1}{2}$ lb. mushrooms.
- 1 lb. veal.
- Pork sausage balls.
- Flour.

Joint chicken neatly. Dip joints and chopped veal in seasoned flour. Arrange in a pie-dish with the sausage balls. Fry peeled mushrooms in butter, and mix with filling in pie-dish. If you like to make a little veal stuffing—say, a quarter of a pound, moisten with beaten egg, shape into balls, and add as well, along with stock jelly as required, made from veal bones. Cover with flaky pastry. (*See recipe on page 18.*)

PORK PIE

- 1 lb. fresh, lean pork.
- 1 lb. flour.
- 2 sage leaves.
- $\frac{1}{2}$ teaspoonful BORWICK'S
BAKING POWDER.
- $\frac{1}{4}$ lb. butter or dripping.
- Pepper and salt.

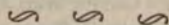
Cut pork into dice. Place in a basin. Add two tablespoonfuls cold water, and sage (powdered or chopped). Season with plenty of salt and pepper. Then sift flour into another basin with pinch of salt. Rub butter or dripping into flour with the tips of fingers. Then mix to a stiff paste with water. If you have not a proper pork-pie tin, choose a cake tin, five inches in diameter and grease well. Roll out pastry thinly, line tin, *taking great care that the pastry lies smoothly along the sides*. Cut the pastry off half an inch above tin, and roll out a round for the lid. Fill pastry case with pork mixture. Moisten the edge with water and press on lid well round the edges before trimming with the scissors. You should leave the edges a quarter of an inch from tin all the way round. Then snip the edges and turn one piece up and one piece down. Cut a large hole in the middle to allow steam to escape, and decorate with leaves. Brush with beaten egg and bake in a moderate oven for two hours. Make a little stock with the pork trimmings. Take a quarter of a pint of stock, dissolve two sheets of gelatine in it, and pour into the hole in the top after pie is cooked and still warm. Serve cold.

NOTE.—Should you want to use fewer eggs in any recipes, allow $\frac{1}{2}$ teaspoonful more Baking Powder, and two tablespoonfuls more liquid for each egg left out.

QUICK CRUST

- 1 cupful flour.
- $\frac{1}{2}$ cupful butter.
- $\frac{1}{4}$ teaspoonful BORWICK'S
BAKING POWDER.
- 3 tablespoonfuls boiling water.
- $\frac{1}{2}$ teaspoonful salt.

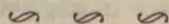
Sift the dry ingredients together in a basin. Cut in the butter with a knife, keeping mixture flaky. Stir in boiling water. Mix lightly. Cool before rolling out.



LAMB PIE WITH RICE CRUST

- 2 cupfuls lamb cut in cubes.
- 1 cupful sliced onion.
- 2 cupfuls stock.
- $1\frac{1}{2}$ cupfuls sliced potato.
- 1 tablespoonful pimento.
- Salt and pepper.

Cook peeled onions ten minutes in stock. Add pimento, lamb, cut in cubes, seasonings and potato slices. Cook ten minutes more. Pour into a baking-dish, and when cold cover with rice crust (*see below*) and bake in a moderately quick oven.



RICE CRUST

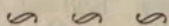
- 1 cupful cold boiled rice.
- 1 tablespoonful melted butter.
- $\frac{1}{2}$ cupful milk.
- 1 teaspoonful BORWICK'S
BAKING POWDER.
- $\frac{1}{2}$ teaspoonful salt.
- $1\frac{1}{2}$ cupfuls flour.
- 2 eggs.

Mix milk and rice till smooth. Add beaten egg yolks, sifted dry ingredients, and melted butter. Beat hard. Fold in stiffly beaten whites. Pour over top of meat mixture, and bake.

DEVONSHIRE PIE

2 lb. chops.
Salt and pepper.
2 teaspoonfuls sugar.
2 lb. tart apples.
2 onions.
Allspice to taste.

Trim chops. Cut them short. Peel core, and slice apples and peel and chop onions. Put a layer of apples in the bottom of pie-dish, sprinkle with sugar and ground allspice. Arrange chops on top. Repeat layers till meat is finished. Add one gill gravy. Cover with flaky pastry (See recipe on page 18.) Make a hole in the top. Ornament and bake in a moderate oven for one hour and a half.



STEAK AND KIDNEY PUDDING

1½ lb. steak.
Pepper and salt.
½ lb. ox kidney.
Onion.
Paprika.

Cut steak in pieces three inches long and two inches broad, removing all skin. Skin and slice kidney. Dip steak and kidney into flour, seasoned with salt, pepper, and paprika. Grease a quart basin well with dripping. Line with suet crust. (See page 22.) Then arrange meat and kidney in lined basin, fitting them neatly in. Pour in enough water to come to within half an inch of the top, and cover.

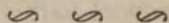
BEFORE BAKING

To grease paper for lining tins, cake or tart tins, or pie dishes, always use *unsalted butter*, or clarified fat.

CORNISH PASTIES

½ lb. beef skirt.
½ lb. potatoes.
1 onion.
6 oz. dripping.
1 teaspoonful BORWICK'S
BAKING POWDER.
1 lb. flour.
Salt and pepper.

Chop skirt into small pieces. Wash, peel, and mince potatoes. Peel and mince onion. Sift together into a basin, flour, salt, and baking powder. Rub dripping in with tips of fingers. Mix with cold water to a stiff paste. Turn pastry on to a lightly floured board. Roll out to a quarter of an inch thickness, and cut into six or seven inch squares. Place a little of the mixture in centre of each square. Season to taste with pepper, salt, and onion. Fold the paste over the meat, joining it by pressing the edges together with thumb and finger. Bake on greased tins in a quick oven from thirty to thirty-five minutes. When almost ready, brush with beaten egg.



POTATO CRUST

2 cupfuls cold mashed potatoes.
¼ teaspoonful salt.
Milk.
1½ teaspoonfuls BORWICK'S
BAKING POWDER.
1 cupful flour.
2 oz. butter.

The mashed potatoes must be very smooth. Mix with flour sifted with baking powder and salt. Add enough milk to give you a light, soft, but dry dough. Roll out. Dab one-third of butter over in morsels. Fold in three. Roll again. Repeat butter and rolling. After dabbing on last third of butter, roll out and cover pie. Ornament with a fork. Make with a skewer several holes in crust for steam to escape. Bake in a quick oven.

CAMBRIDGE SAUSAGE PUDDING

6 oz. *suet crust*. (See recipe on right.)

$\frac{1}{2}$ *teaspoonful salt*.

$\frac{1}{2}$ *teaspoonful sage*.

gill stock.

$\frac{1}{2}$ *lb. sausages (scalded)*.

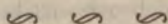
1 *small, minced onion*.

$\frac{1}{2}$ *oz. butter*.

$\frac{1}{4}$ *teaspoonful pepper*.

2 *teaspoonfuls flour*.

Line a small basin with half the pastry and put in half the sausage. Add pepper, salt, and sage. Fry onion in the butter. Add flour and stock. Boil two minutes. Allow to cool. Pour into basin. Add remainder of sausage. Cover with remainder of pastry, then cover the pudding with pudding-cloth, as described in *Steak and Kidney Pudding*, and steam it one hour and a half.



STEAK EN CASSEROLE

2 $\frac{1}{2}$ *lb. steak*.

1 *small carrot, cut in dice*.

1 *cupful strained tomatoes*.

2 *tablespoonfuls beef dripping*.

1 *tablespoonful flour*.

1 *bay leaf*.

1 *small sliced onion*.

Salt and pepper to taste.

Salt and pepper the meat and dust with flour. Heat fat in a frying-pan and brown the meat in it on all sides. Place meat in casserole. Add other ingredients. Cover and let simmer at a low temperature until tender, keeping the casserole well covered, so as not to allow the steam and juices to escape. Serve hot with mashed or baked potatoes, a green vegetable, and dumplings.

SUET CRUST

8 oz. *suet*.

1 *lb. flour*.

1 *teaspoonful BORWICK'S BAKING POWDER*.

$\frac{1}{2}$ *saltspoonful salt*.

$\frac{1}{2}$ *pint cold water*.

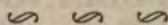
Before starting to make your crust, put a large saucepan of cold water on the fire to boil. Then remove all skin and gristle from suet before weighing. Chop suet finely, sprinkling a little flour over it while chopping, to prevent it sticking. Sift flour, baking powder, and salt together into a basin. Then lightly but carefully rub all suet into the flour with tips of fingers. Make into a paste with cold water, adding a little at a time. Roll out on lightly floured board two-thirds of the pastry. Remainder reserve for cover of pudding. Roll out the larger quantity to a round twice the size of the top of a basin—about one-third of an inch thick. Line basin inside very smoothly, and when filled roll remaining piece of paste to a round, the size of the top of the basin—a quarter of an inch thick. Brush the edge of the paste in basin with cold water and fit on top of paste, joining edges together by pressing with thumbs. Trim edges with a knife. Dip a pudding-cloth in boiling water, wring it and sprinkle it with flour. Then tie it tightly over the top of basin with a piece of string under the rim. Boil for three hours in a saucepan with water coming fully half-way up the basin. I always tie the ends of the cloth over the top to serve as a handle before putting basin into the saucepan.

NOTE.—It is better to have two sets of measuring spoons and two measuring cups. I like to reserve one cup and set of spoons for solids, and the others for liquids.

DUMPLINGS

- 1 *cupful flour.*
- Cold water.*
- $\frac{1}{2}$ *teaspoonful salt.*
- 2 *teaspoonfuls BORWICK'S*
BAKING POWDER.
- 2 *teaspoonfuls butter.*
- $\frac{1}{2}$ *teaspoonful minced parsley.*
- Crushed herbs to taste.*

Sift flour, baking powder, herbs, and salt into a basin. Rub in butter lightly with fingers. Add parsley, and enough water to make dough hold together. Drop by spoonfuls into any stew, whether cooked in a pan or casserole.



SCOTCH RHUBARB TART

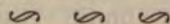
- $\frac{1}{2}$ *lb. flour.*
- Rhubarb.*
- $\frac{1}{4}$ *lb. butter.*
- $\frac{1}{2}$ *teaspoonful BORWICK'S*
BAKING POWDER.
- 1 *teaspoonful sugar.*
- Pinch salt.*
- Cold water to mix.*

Wipe rhubarb, and if coarse remove skin. Cut into equal pieces. Half fill pie-dish. Sprinkle in sugar, and pile the dish high. Rub butter into flour, add the sugar, salt, and baking powder, and enough cold water to make a firm paste. Turn on to floured board. Roll out quarter of an inch thick. Cut strip of pastry for edge of pie-dish, wet, and cover neatly. Notch the edges, brush with water or egg, and sprinkle slightly with sifted sugar. Bake in quick oven forty minutes. Serve with cream.

HIGHLAND ROLL

- $\frac{1}{2}$ *lb. short crust.*
- $\frac{1}{4}$ *lb. cooked ham.*
- Herbs to taste.*
- Pinch of grated nutmeg.*
- 1 *lb. cold minced meat.*
- 2 *eggs.*
- 1 *breakfastcupful cooked rice.*
- $\frac{1}{2}$ *teaspoonful chopped parsley.*
- Salt, pepper, cayenne.*

Mix all the ingredients well together. Bind with the eggs and a little stock if necessary. Form into a roll. Roll out pastry and use to roll the meat in, wetting the edges and making sure they are quite closed. Brush over with egg and bake in a fairly hot oven for thirty to forty minutes. Serve with tomato sauce.



MICHAELMAS MERINGUE PIE

- 2 *oz. castor sugar.*
- $\frac{1}{2}$ *lb. flour.*
- $\frac{1}{4}$ *lb. butter.*
- Pinch salt.*
- $\frac{1}{2}$ *teaspoonful BORWICK'S*
BAKING POWDER.
- 2 *yolks of eggs.*
- Few drops vanilla.*
- Tinned apricots or $\frac{1}{2}$ lb. stewed*
prunes.

Make short crust, but use yolks of eggs instead of water to moisten dough. Line around shallow tin neatly with pastry. Line with greased paper and fill up with raw rice or crusts. Bake in a smart heat for twenty-five minutes. Remove paper with rice, and bake five minutes longer to dry the bottom. Arrange tinned apricots in pastry case. Whip two whites of eggs until stiff, add two ounces castor sugar, and flavour with vanilla. Pile in heaps over the apricots. Brown slightly and serve either hot or cold. Half a pound of stewed prunes can be used instead of apricots.

CERISE PUDDINGS

- 2 eggs.
- 2 oz. sugar.
- 3 oz. flour.
- $\frac{1}{4}$ teaspoonful BORWICK'S
BAKING POWDER.
- Grated rind half a lemon.
- 2 oz. butter.

Beat butter and sugar to a cream. Beat eggs well. Add eggs and flour alternately to the butter and sugar until both are used up. Mix in grated lemon rind, also the baking powder. Pour it in greased moulds. Cover with a greased paper, and steam two hours. Serve with bottled or tinned cherries and sauce made from Borwick's Custard Powder.

creamed butter and sugar until well beaten in. Stone and chop raisins. Peel and shred apples, and add with all the other ingredients to mixture, using little milk if necessary to make soft mixture. Butter a plain mould and decorate in star pattern with glacé cherries. Pour in mixture. Steam for two hours. Serve with sauce made from Borwick's Custard Powder.

CHELMSFORD PUDDING



DUNDEE PUDDING

- 3 oz. flour.
- 3 oz. sugar.
- $\frac{1}{4}$ lb. muscatel raisins.
- 3 oz. butter.
- 2 apples.
- Pinch salt.
- $\frac{1}{2}$ teaspoonfuls BORWICK'S
BAKING POWDER.
- 2 oz. ground almonds.
- $\frac{1}{4}$ teaspoonful vanilla.
- 3 oz. sponge cake crumbs.
- 2 eggs.
- Milk to mix.

Beat butter and sugar to a cream. Mix crumbs and flour together. Add flour and eggs alternately to

- 4 oz. flour.
- 2 oz. butter.
- Stewed apples.
- 1 egg.
- 1 teaspoonful BORWICK'S
BAKING POWDER.
- 1 teacupful milk.
- 2 oz. sugar.
- Pinch salt.
- Few drops lemon essence.

Beat butter and sugar to a cream. Beat up egg, and add milk to it. Add flour and egg alternately to creamed butter and sugar. Beat well. Add the salt, flavouring, and baking powder. Arrange stewed fruit in greased ramekins or a greased pie-dish. Pour mixture over. Bake in moderate oven from thirty to forty minutes. Sprinkle with icing sugar and serve hot.

HONG KONG PUDDING

- 1 *tablespoonful rice flour.*
- 2 *oz. butter.*
- 2 *eggs.*
- Pinch salt.*
- $\frac{1}{4}$ *teaspoonful BORWICK'S*
BAKING POWDER.
- 4 *oz. preserved ginger.*
- 2 *oz. sugar.*
- 1 *teacupful milk.*
- 4 *oz. breadcrumbs.*

Beat butter and sugar to a cream. Separate whites from yolks of eggs. Beat yolks with a little milk until creamy. Add crumbs to creamed butter and sugar, then egg and milk. Beat well. Add the salt and baking powder, chopped ginger, and rice flour, reserving some for ornamenting. Pour mixture into a pudding-dish lined with short crust. Bake in moderate heat until set. Whip whites of eggs until stiff, sweeten with two ounces castor sugar, and flavour with vanilla to taste. Pile roughly over pudding. Decorate with diamonds of ginger. Brown meringue in oven.

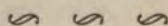
IMPORTANT BAKING POWDER OR BAKING SODA

When you see a recipe you would like to try, but find baking soda is given instead of *Baking Powder*, note the quantity of soda. If half a teaspoonful of soda, allow two level teaspoonfuls of Baking Powder to the same quantity of ingredients, except when the recipe is for Gingerbread, for which some soda is required. When more soda is required, add Baking Powder in proportions given.

HAWAIIAN FRITTERS

- 2 *oz. fine flour.*
- 1 *egg.*
- Pinch salt.*
- $\frac{1}{4}$ *teaspoonful BORWICK'S*
BAKING POWDER.
- 10 *pieces tinned pineapple.*
- $\frac{1}{2}$ *gill tepid water.*

Mix flour, baking powder, and salt together. Make into smooth batter with the yolk of egg and water. Set aside for one hour. Add the white of egg stiffly beaten just before required. Put pineapple on a sieve to drain. Dry on a towel. Sprinkle thickly with sugar and dip each piece well into the batter. Drop into smoking hot fat. Lift out when nicely brown, drain on paper, and serve very hot on a dish lined with a lace paper d'oyley, with sugar sprinkled over the top.



APRICOT FLAN

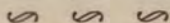
- 2 *lb. sound apricots.*
- 9 *oz. sugar.*
- Short crust. (See recipe on*
page 27.)
- 1 *pint water.*

Dissolve sugar in water before bringing to the boil. Add stoned apricots. *Boil gently till tender, but not broken.* Remove with a strainer and place on a dish till cold. Reduce the syrup, let it cool, then arrange apricots in the form of a crown in a baked pastry case, and pour syrup over. Serve with cream. You can use tinned apricots for this, bringing them to the boil in their own syrup, and then finishing off as before. If filling is wanted firm, thicken syrup before reducing with a little cornflour.

DAMSON PUDDING

- $\frac{1}{2}$ lb. flour.
- $1\frac{1}{2}$ lb. damsons.
- 4 oz. brown sugar.
- $\frac{1}{2}$ teaspoonful BORWICK'S
BAKING POWDER.
- Equal quantities milk and water.
- 3 oz. shredded suet.
- Pinch salt.

Mix in a basin the flour, suet, pinch of salt, and baking powder. Add just sufficient milk and water to form a stiff dough. Line a well-buttered basin and cut off a cover for the top. Put in half the damsons, then the sugar. Fill up with the damsons. Cover with paste. Tie a greased paper firmly over the top, and steam two hours. Serve with cream.



GINGERBREAD PUDDING

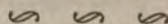
- 2 oz. flour.
- 6 oz. breadcrumbs.
- 1 egg.
- 3 oz. brown sugar.
- $\frac{1}{2}$ teacupful treacle.
- $\frac{1}{2}$ teaspoonful BORWICK'S
BAKING POWDER.
- 3 oz. shredded suet.
- Pinch salt.
- 1 gill milk.
- 1 teaspoonful ground ginger.
- 1 oz. chopped preserved ginger.

Mix in a basin the crumbs, suet, sugar, and flour, sifted with ground ginger, salt, and baking powder. Dissolve treacle in the milk, add the egg, and mix with the dry ingredients. Pour into a greased basin and steam three hours. Serve with sauce made from Borwick's Custard Powder.

CROMER PUDDING

- 6 oz. breadcrumbs.
- 1 oz. ground rice.
- 3 oz. raisins.
- 2 tablespoonfuls apricot jam or
marmalade.
- $\frac{1}{2}$ teaspoonful BORWICK'S
BAKING POWDER.
- 2 oz. sugar.
- 1 dessertspoonful brandy.
- 3 eggs.
- 3 oz. shredded suet.

Mix all dry ingredients. Stir in the marmalade or jam. Add brandy, beaten eggs, suet, and a little milk. Butter a mould, seed the raisins, and stick them in even rows in the mould. Pour in the pudding very gently. Cover with a greased paper. Steam two hours. Turn out and serve with wine sauce.



EPSOM ROLY POLY

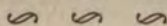
- $\frac{1}{2}$ lb. flour.
- Nutmeg.
- $\frac{1}{2}$ lb. treacle or golden syrup.
- $\frac{1}{2}$ teaspoonful BORWICK'S
BAKING POWDER.
- 3 oz. shredded suet.
- 1 oz. currants.
- $\frac{1}{2}$ oz. minced peel.
- Pinch salt.

Mix together flour, suet, salt, and baking powder. Add enough water to form into a stiff dough. Turn out on to a floured board and roll out. Damp edges of the paste all round. Spread over the treacle. Sprinkle on the fruit, and grate over a little nutmeg. Roll up like a bolster. Fasten edges securely and put pudding in a floured cloth. Tie at both ends, fasten in the middle and boil two hours.

ORANGE ROLY POLY

- 2 cupfuls flour.
- 1 teaspoonful salt.
- $\frac{3}{4}$ cupful milk.
- Water.
- 4 teaspoonfuls BORWICK'S BAKING POWDER.
- 4 tablespoonfuls butter.
- $\frac{1}{2}$ cupful sugar.
- 4 oranges.
- Grated rind one orange.

Sift flour, baking powder, and salt into a basin. Rub in half butter. Mix to a dough with milk. Halve four oranges. Remove pulp as whole as possible. Roll out dough to half an inch thickness. Mix sugar, grated orange rind, and remainder of butter together. Cover pastry with orange pulp. Dab with bits of orange butter. Roll up, brush ends with butter and pinch together. Place in a buttered baking-dish. Dust with a little sugar. Pour in enough water to keep roll from sticking, and bake about half an hour.



SHORT CRUST

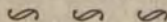
- $\frac{1}{2}$ lb. flour.
- Pinch salt.
- $\frac{1}{4}$ lb. lard or butter.
- $\frac{1}{4}$ teaspoonful BORWICK'S BAKING POWDER.
- 1 teaspoonful sugar.
- 1 gill water.

Sift flour, baking powder, salt, and sugar into a basin. Rub in fat lightly, and mix with enough water to bind. Roll out and use as required.

RITZ CREAMS

- Bananas.
- Grated chocolate.
- 1 breakfastcupful BORWICK'S VANILLA CUSTARD.
- Raspberry jam.

Put a teaspoonful of raspberry jam at the bottom of custard glasses, or you can use grated pineapple instead. Fill up with the custard till glasses are half full. Pile up with sliced banana, cover with a thin layer of whipped cream. Grate chocolate over to the depth of one-eighth inch. Serve very cold with sponge fingers.



STRAWBERRY CREAM

- 6 macaroon biscuits.
- Whipped cream.
- 1 quart BORWICK'S STRAWBERRY BLANCMANGE.
- 6 marshmallows.

Make a strawberry blancmange and pour into a border mould. When set turn out. Whip half a pint of cream. Add to half of it the crushed macaroons. Pile into centre. Add to remainder chopped marshmallows, or two tablespoonfuls well-drained grated pineapple, and pile up on top. You can flavour the cream with vanilla, pineapple, or orange essence. Sometimes I sprinkle grated pistachios or grated walnuts over the top. At other times I put three large bananas through a sieve, and mix them with a gill and a half of cream very lightly whipped. When strawberries are in season, arrange strawberries around the outside of cream and decorate with one or two on top.

BUTTERSCOTCH FLAN FRENCH FRUIT FLAN

Short crust. (See page 27.)

- 1 *cupful brown sugar.*
- 1 *pint milk.*
- 1 *tablespoonful butter.*
- 1 *oz. butter.*
- 3 *heaped tablespoonfuls flour.*
- 2 *eggs.*

Line a round, fireproof glass flan dish with thin short crust. Prick well with a fork. Line pastry with a buttered paper, and bake. Melt the tablespoonful of butter in a saucepan, stir in the flour, and when butter is absorbed, thin down with tepid milk. Keep on stirring till sauce is quite smooth, then bring to boil, and boil, stirring all the time, till sauce is mellow. Now melt a cupful of brown sugar and the ounce of butter together in an iron saucepan, stirring occasionally till you get a brown caramel, when stir into hot sauce over the fire. The caramel will go into toffee, but keep stirring, and it will soon dissolve again, and give you a rich butterscotch blancmange mixture. Remove saucepan from fire, add vanilla to taste, and the yolks of two eggs well beaten. When cold, and ready to set, turn into cold prepared pastry case. Decorate on top with trails of sweetened whipped cream with the aid of a forcing-pipe. The trails should run side by side and almost entirely cover the pie. Flavour cream with vanilla to taste.

TO GLAZE FRUIT PUFFS AND TARTS

Brush with beaten white of egg or with water, and dredge with castor sugar when pastry is half cooked.

Short crust. (See recipe on page 27.)

- Apricots.*
- Plums.*
- Peaches or pears.*
- Sugar.*
- Apples or cherries.*
- Cinnamon.*

Before starting to make your flan, brush well round flan tins with butter. Line with pastry. To make apple flan—cut rennet apples into equal sized fingers. Arrange them in the flan, one piece resting half over the other. Sprinkle well with fine sugar and a little ground cinnamon. Bake in a hot oven for thirty to forty minutes. Sprinkle again with sugar before sending to table. Make cherry flan in the same way, after stoning. Gooseberry flan needs the gooseberries topped and tailed. Fruits like plums, peaches, and pears should be halved; plums stoned, apricots, too, then arrange whichever you use as nearly in the shape of a crown as possible, in the middle of the uncooked pastry case. Sweeten in the same way. Bake from thirty to forty minutes, sugaring again before serving.

PINEAPPLE CREAM PIE

Short crust. (See recipe on page 27.)

- $\frac{1}{2}$ *tin grated pineapple.*
- 4 *yolks of eggs.*
- $\frac{1}{4}$ *cupful cream.*
- 2 *tablespoonfuls sugar.*
- 4 *whites of eggs.*

Beat egg yolks with sugar till light. Add cream, pineapple, and fold in the stiffly frothed whites of eggs. Pour into a baked pastry case, spread with a layer of apricot jam or apple jelly, flavoured with rose-geranium leaves. Return to oven and cook till delicately brown.

AMERICAN LEMON FLAN

Shortcrust. (See page 27.)

$\frac{3}{4}$ cupful flour.

3 yolks eggs.

$2\frac{1}{2}$ cupfuls milk.

$\frac{1}{2}$ cupful sugar.

1 tablespoonful butter.

Juice and rind one lemon.

Meringue.

3 whites of eggs.

3 tablespoonfuls sugar.

Sift sugar and flour together into a basin. Bring milk to the boil, and stir into the sugar and flour. Pour mixture into double boiler, add butter, then boil till mellow, stirring all the time. Remove pan to side of fire, cool a second, then stir in beaten yolks of eggs. When well blended return saucepan to fire, and stir again till thick; but it must not boil. Add strained juice and grated rind of lemon, and stand aside till cool. If wanted very lemony, add the juice of two lemons and a half instead of one. The filling is more delicate if you use only half the grated rind. When cool, pour into baked pastry case, beat up whites of eggs till very stiff, lightly fold in sugar, and heap meringue over flan. Sprinkle liberally with grated or desiccated coconut, and cook till biscuit colour in a slow oven. If a large pastry case is used you will require twice the quantity of filling.

WHEN MAKING PASTRY

The cooler the conditions when making pastry, the lighter the pastry. The less liquid and the more fat you put in short crust, the shorter it will be.

Always roll out pastry on a *lightly floured* pastry board, using a *lightly floured* rolling pin, and rolling as *lightly as possible*.

CORNISH APPLE FLAN

Short crust. (See recipe on page 27.)

4 large apples.

$\frac{1}{4}$ cupful seeded raisins.

$\frac{1}{4}$ cupful sugar.

1 lemon.

$\frac{1}{4}$ lb. almonds.

$\frac{1}{4}$ teaspoonful ground cinnamon.

Line a flan dish with short crust, and bake in the usual way. Cool on a wire rack. Chop apples into a saucepan. Add blanched and chopped almonds, chopped raisins, sugar, cinnamon, and strained juice and grated rind of lemon. Cover and stew five minutes, till apples are tender. Cool. Put into prepared pastry case. Dot with bits of butter, and make piping hot in the oven. Sometimes I add a quarter of a teaspoonful of ground cinnamon to my pastry mixture.

CHOCOLATE CREAM PIE

Short crust. (See recipe on page 27.)

2 oz. chocolate.

$1\frac{1}{2}$ cupfuls milk.

$\frac{3}{4}$ cupful sugar.

$\frac{3}{4}$ cupful flour.

$\frac{1}{2}$ tablespoonful butter.

$\frac{1}{2}$ teaspoonful salt.

2 egg yolks.

$\frac{1}{2}$ teaspoonful vanilla.

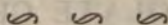
Bring the milk almost to the boil in a double boiler. Mix flour to a paste with two extra tablespoonfuls of milk. Add chocolate dissolved in a tablespoonful of hot water. Stir till sauce is thick. Add sugar, salt, beaten egg, stirring constantly. Then beat in butter and cook over hot water from fifteen to twenty minutes. Add vanilla, and chill before filling into the cooked pastry shell. Top with either whipped cream or meringue.

FROSTED ORANGE PIE

Short crust (rich). (See recipe below.)

- $\frac{1}{4}$ lb. sugar.
- 2 oranges.
- 3 eggs.
- $\frac{1}{2}$ gill milk.
- 1 oz. butter.
- 1 oz. cornflour.
- 3 oz. sponge cake crumbs.

Beat butter and sugar to a cream. Add well-beaten yolks of eggs and cornflour. Mix well. Stir in crumbs, milk, and the strained juice of oranges, and grated rind of one. Pour into a pie-dish, lined with rich short crust. Bake till well set, when cover with meringue, made from three whites of eggs and three ounces of sugar. Then sprinkle with a few pistachio nuts and return to oven till meringue is biscuit colour, and set.



RICH SHORT CRUST

- 6 oz. flour.
- 3 oz. butter.
- Pinch salt.
- $\frac{1}{4}$ teaspoonful BORWICK'S BAKING POWDER.
- 1 egg.
- 1 oz. sugar.

Sift dry ingredients into a basin. Rub in butter very lightly. Add beaten egg. Knead till smooth and firm, when roll lightly on a floured pastry board to a quarter of an inch thickness and use.

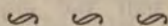
Remove sugar from peel before weighing.

Wash and dry currants before weighing.

FELIXSTOWE TART

- $\frac{1}{4}$ lb. cornflour.
- $\frac{1}{4}$ lb. flour.
- 3 oz. butter.
- 1 teaspoonful BORWICK'S BAKING POWDER.
- 1 tablespoonful sugar.
- 1 egg.
- 1 cupful milk.

Sift dry ingredients into a basin. Rub in butter. Beat egg. Mix with milk, and use as much as you need to moisten ingredients. The dough should be soft. Turn on to a floured pastry board. Roll out and place on an old buttered plate. Prick the centre with a fork, and ornament the edges. Bake till golden brown. Fill with jam and cover with the stiffly frothed white of egg, mixed with two tablespoonfuls of fine sugar. Return to oven and cook slowly till meringue is set and pale brown.



DATE AND APPLE TART

- Spiced short crust. (See recipe on page 31.)*
- $1\frac{3}{4}$ lb. tart apples.
- 1 teaspoonful ground cinnamon.
- $\frac{1}{4}$ oz. butter.
- $\frac{1}{4}$ lb. dates.
- $\frac{1}{4}$ lb. brown sugar.

Pare and slice apples, stone dates, and cut each into three. Place in a stewpan with butter, cinnamon, and sugar. Cover and stew till tender, when turn out on a plate to cool. Use as a filling.

APPLE DUFF

- 2 cupfuls flour.
- 1 teaspoonful salt.
- $\frac{3}{4}$ cupful milk.
- 2 cupfuls sugar.
- $\frac{1}{2}$ lemon rind.
- 4 teaspoonfuls BORWICK'S
BAKING POWDER.
- 2 tablespoonfuls butter.
- 1 quart apples.
- Pinch salt.
- 2 tablespoonfuls lemon juice.
- $\frac{1}{2}$ tablespoonfuls butter.

Sift together into a basin, flour, salt, and baking powder. Rub in the two tablespoonfuls butter with tips of fingers. Add milk gradually. Mix to a dough with a knife. Turn on to a lightly floured board, knead slightly, roll to one inch thickness, and shape to fit top of pudding basin. Butter bottom and sides of pudding basin. Pare, core, and slice apples. Mix with sugar, salt, grated lemon rind, and lemon juice, then place in pudding-dish. When full, dab over with the one tablespoonful and a half butter. Wet edges of basin. Cover with dough. Press on to edge of dish, cover with a buttered paper and pudding-cloth, and steam two hours. Serve with Borwick's Custard Sauce.

SPICED SHORT CRUST

- $\frac{1}{2}$ lb. flour.
- $\frac{1}{4}$ lb. butter.
- $\frac{1}{2}$ teaspoonful BORWICK'S
BAKING POWDER.
- 2 oz. sugar.
- $\frac{1}{2}$ teaspoonful cinnamon.

Sift flour, baking powder, cinnamon, and sugar into a basin. Rub butter lightly in. Moisten with beaten yolk of egg and a little milk.

The dough should be fairly firm. Divide into three. Butter a tart ring and oven tin well. Roll out one piece for the bottom of tart, another for the cover, and a third into a strip one-inch wide, and long enough to go round the ring. Place one round in bottom of ring on oven shelf. Moisten round the edge and fit in the side, moistening the ends with water, and moulding them well together. Brush top of edge with cold water. Fill in tart with apple mixture. Lightly fit on cover of paste. Bake in a quick oven for about forty-five minutes. Cool and ice with sifted icing sugar moistened with water till spreadable. Sprinkle with hundreds and thousands.

MOTHER EVE'S PUDDING

- 4 large apples.
- 2 tablespoonfuls butter.
- Milk.
- 2 teaspoonfuls BORWICK'S
BAKING POWDER.
- 1 heaped teaspoonful BORWICK'S
EGG SUBSTITUTE.
- 2 cupfuls flour.
- 2 oz. sugar.

Pare and core apples. Slice thinly. Sift flour with baking powder and egg substitute, and a pinch of salt. Rub in butter. Mix with sugar and milk enough to give you a nice batter. Then stir in apples. Steam in a greased bowl covered with a buttered paper and a pudding-cloth for one hour and a half. Serve with sauce made from Borwick's Custard Powder.

RAILWAY PUDDING

1 cupful flour.
2 oz. butter.
1 egg.
1 teaspoonful BORWICK'S
BAKING POWDER.
 $\frac{1}{2}$ cupful sugar.
 $\frac{1}{2}$ cupful milk.
Grated rind of one lemon.

Beat butter and sugar together. Add flour, sifted with baking powder and pinch of salt, lemon rind, and beaten egg mixed with milk. Beat well for a minute, then bake in a buttered, shallow tin for twenty minutes. Serve hot, cut into squares with jam sauce poured over, or accompanied as well by sauce made from Borwick's Custard Powder.

MARMALADE PUDDING

3 oz. flour.
2 oz. shredded suet.
Grated rind of half a lemon.
2 teaspoonfuls BORWICK'S EGG
SUBSTITUTE.
 $\frac{1}{2}$ teaspoonful BORWICK'S
BAKING POWDER.
 $\frac{1}{2}$ lb. breadcrumbs.
6 oz marmalade.
Pinch salt.

Sift flour, crumbs, egg substitute, baking powder, and salt into a basin. Stir in suet, marmalade, lemon rind and milk enough to make mixture nicely moist, so as to allow breadcrumbs to swell. Put in a buttered basin, cover in the usual way, and steam two hours. Serve hot with sauce made from Borwick's Custard Powder.

SYRUP BATTER PUDDING

$\frac{1}{2}$ lb. flour.
1 egg.
2 oz. butter.
 $\frac{1}{2}$ teaspoonful BORWICK'S
BAKING POWDER.
 $\frac{1}{2}$ pint milk.
 $\frac{1}{4}$ lb. syrup.

Put syrup into a buttered basin. Sift flour, baking powder, and a pinch of salt. Rub butter into flour. Make into a batter with beaten egg mixed with milk, and pour into prepared basin. Cover as usual and steam one hour.

JAM TARTS

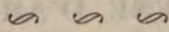
Short crust. (See recipe on
page 27.)
Jam.

Roll pastry out thinly on a lightly floured board. Cut into twenty-four rounds. Brush fluted tartlet tins with melted butter. Line with pastry. Bake. Fill with jam according to taste. The pastry should be rolled to about a quarter of an inch thickness. These baked pastry shells, filled with two tablespoonfuls apricot or raspberry jam can be finished with meringue, or with whipped cream. If with cream, ornament with chopped glacé pineapple. Sometimes I use lemon or orange curd instead of jam. Another idea is to cover the jam, or a filling of tinned fruit, and a little syrup with the following: Mix half a cupful of brown breadcrumbs with a quarter of a cupful grated chocolate and a quarter of a cupful of fine sugar. Stir lightly into two cupfuls of whipped cream. Pile up rockily on top, and garnish with a glacé cherry. Serve latter cold.

STEAMED CHOCOLATE PUDDING

- $\frac{1}{4}$ cupful butter.
- $\frac{1}{2}$ cupful sugar.
- $\frac{1}{4}$ teaspoonful salt.
- 1 cupful milk.
- 4 teaspoonfuls BORWICK'S
BAKING POWDER.
- $2\frac{1}{4}$ cupfuls flour.
- 1 egg.
- 1 teaspoonful vanilla.
- 2 oz. chocolate.

Beat butter and sugar to a cream, stirring constantly. Sift together flour, baking powder, and salt. Add flour to butter and sugar alternately with well-beaten egg mixed with milk. Keep on beating when adding melted chocolate and vanilla. Steam in a buttered mould two hours. Serve hot with sauce made from Borwick's Custard Powder, with which you have mixed sliced banana, allowing one banana to half a pint of sauce.



REDCAP PUDDING

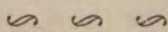
- $\frac{1}{2}$ lb. flour.
- $\frac{1}{4}$ lb. butter.
- $\frac{3}{4}$ gill milk.
- Pinch salt.
- Jam.
- 2 teaspoonfuls BORWICK'S
BAKING POWDER.
- 3 oz. sugar.
- 1 heaped teaspoonful BORWICK'S
EGG SUBSTITUTE.

Sift flour, salt, baking powder and egg substitute into a basin. Rub in butter. Add sugar and vanilla to taste, and stir in milk. Beat thoroughly. Butter mould. Put a layer of jam at the bottom. Pour in mixture and steam two hours.

APPLE DUMPLINGS

- 2 cupfuls flour.
- $\frac{3}{4}$ cupful milk.
- $\frac{1}{4}$ cupful butter.
- 1 cupful water.
- 4 teaspoonfuls BORWICK'S
BAKING POWDER.
- $\frac{1}{2}$ teaspoonful salt.
- 6 apples.
- 1 cupful sugar.

Sift dry ingredients into a basin. Rub in butter. Mix with milk to a soft dough. Turn on to floured pastry board. Roll and cut into six-inch squares. Place on each, one apple (peeled and cored) covered with a tablespoonful sugar. Draw up corners. Moisten and twist and pinch together. Place side by side in a well-buttered baking tin. Pour over water and remainder of sugar. Bake in a quick oven about three-quarters of an hour, or until crisp and well baked. Serve hot with liquid in pan.



CHEESE BISCUITS

- 2 cupfuls flour.
- $\frac{3}{4}$ cupful milk.
- 6 oz. grated cheese.
- 4 teaspoonfuls BORWICK'S
BAKING POWDER.
- 2 tablespoonfuls butter.
- $\frac{1}{2}$ teaspoonful salt.

Sift flour, baking powder, and salt into a basin. Rub in butter. Add grated cheese and just enough milk to make a soft dough. Roll out on floured pastry board. Cut into small rounds. Bake in a hot oven. The quicker these are mixed and cooked, the better.

CHEESE FEATHERS

- $\frac{1}{2}$ pint cold water.
- $\frac{1}{2}$ oz. butter.
- $\frac{1}{2}$ yolk egg.
- 1 egg white.
- $\frac{1}{4}$ teaspoonful BORWICK'S BAKING POWDER.
- 2 oz. flour.
- $1\frac{1}{2}$ oz. grated cheese.
- Salt and mustard to taste.

Put water and butter in a saucepan. Sift flour with salt, and mustard. Add to water and butter when they come to the boil. Stir well over the fire, until mixture is quite smooth and leaves the sides of the saucepan. Cool. Beat in baking powder, cheese, and yolk of egg. Then stir in the white, stiffly frothed. Drop in teaspoonfuls into deep, smoking hot fat. Fry till crisp and golden. Drain on kitchen paper, and serve as a savoury on a hot dish lined with a lace-paper d'oyley, after sprinkling feathers with grated Parmesan.

TO GLAZE MEAT PIES AND PATTIES

Brush pastry with beaten egg, but be careful not to glaze the edges, as this would prevent pastry rising.

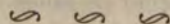
TO PREPARE LARGE CAKE TINS

Grease bottom and sides of large cake tins with melted suet, lard, or butter, or brush with oil. Line with two or three layers of kitchen paper, greased or oiled.

SIMPLE PANCAKES

- $\frac{1}{2}$ lb. flour.
- Pinch salt.
- $\frac{1}{2}$ teaspoonful BORWICK'S BAKING POWDER.
- 1 pint milk.
- 1 egg.

Sift flour, salt, and baking powder into a basin. Make a hollow in centre. Add beaten egg. Beat well, stirring in milk gradually as you do so. Beat to a smooth batter. Melt a piece of lard or butter, about the size of a walnut, in a frying-pan. When hot, pour in enough batter just to cover bottom of pan. When batter is set and lightly browned underneath, shake it loose, and toss pancake on to the other side and brown also. If you cannot "toss," turn with a palette knife. When ready, turn on to paper, sprinkle with sugar and lemon juice and roll up. Keep hot while others are being cooked.



CHEESE D'ARTOIS

- Flaky pastry. (See page 18.)
- 2 oz. grated cheese.
- 1 oz. butter (melted).
- 1 egg white.
- 2 egg yolks.
- Salt, pepper, paprika.

Roll out half the pastry into a thin sheet eight inches long and three inches broad. Mix together butter, cheese, beaten yolks of eggs, and seasoning. Fold in stiffly frothed white. Spread this mixture over the pastry. Cover with another thin sheet of pastry. Mark into oblongs with the back of a knife. Brush over with beaten egg. Bake in a quick oven ten minutes. Cut through where marked. Serve on a hot dish lined with a d'oyley. Sprinkle with grated cheese and garnish with parsley.

Come to Tea

ORANGE WALNUT BREAD

- 5 cupfuls flour.
- 1 teaspoonful salt.
- $\frac{1}{2}$ cupful candied orange peel.
- 6 teaspoonfuls BORWICK'S BAKING POWDER.
- 1 cupful sugar.
- 1 egg.
- $\frac{1}{2}$ cupful chopped walnuts.
- 1 cupful wheatmeal.
- 2 cupfuls milk.

Sift flour, wheatmeal, salt, baking powder, and sugar together. Stir in peel, finely minced, and walnuts. Mix thoroughly, then lightly beat in milk and beaten egg. Turn at once into a buttered loaf tin. Bake three-quarters of an hour in a moderate oven.

SWEET TEA BREAD

- $\frac{3}{4}$ lb. flour.
- $\frac{1}{4}$ lb. butter.
- 1 egg.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- 2 teaspoonfuls sugar.
- 1 pinch salt.

Sift flour, salt, baking powder, and sugar into a basin. Rub in butter. Beat egg, add a tablespoonful of milk, and mix into dry ingredients. Add enough milk to make a soft but firm dough. Turn on to a floured board. Knead quickly and lightly into a round. Place in a well-buttered cake tin. Prick roughly with a fork, and bake in a fairly-quick oven until bread rises and bursts, when reduce heat and leave till dry in centre. Can be eaten hot or cold.

FORFAR FRUIT LOAF



- $\frac{1}{2}$ lb. margarine.
- 1 lb. flour.
- 2 eggs.
- $\frac{1}{2}$ lb. sultanas.
- 2 oz. almonds.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- $\frac{1}{2}$ lb. sugar.
- $\frac{1}{2}$ lb. currants.
- 2 tablespoonfuls milk.

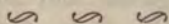
Beat margarine and sugar to a cream. Sift flour and baking powder together. Beat eggs. Add flour and eggs alternately to the margarine and sugar. Lightly stir in washed and dried currants and picked sultanas, chopped, blanched almonds, and the milk. Mix well, but lightly. Then pour into a well-buttered and floured loaf tin. Bake in a fairly hot oven from two and a half to three hours. But test cake at the end of two hours and a half with a skewer in case it is done. If baked in a long ridged tin, bake only from one and a half to two hours.

A rich fruit cake should be kept at least a fortnight before cutting.

DEVONSHIRE SPLITS

- $\frac{3}{4}$ lb. flour.
- $\frac{3}{4}$ cupful milk.
- $\frac{1}{2}$ cupful butter.
- 2 teaspoonfuls BORWICK'S
BAKING POWDER.
- $\frac{1}{4}$ teaspoonful salt.
- $\frac{1}{2}$ oz. castor sugar.

Sift baking powder, flour, sugar, and salt into a basin. Lightly rub in butter with the tips of fingers. Stir in milk. If your cup is very small you will require a little more. The dough must be moist, but not wet. Turn on to a floured board. Knead lightly till free from cracks. Shape with the hands into round balls the size of a large egg. Place close together on a buttered pan. Brush with melted butter. Bake in a quick oven, then pull apart. Cool on a wire tray. When cold, split, spread with strawberry jam, then with Devonshire cream, and put halves together again.



SHETLAND SCONES

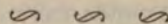
- 1 lb. flour.
- $\frac{1}{4}$ lb. butter.
- $\frac{1}{2}$ oz. caraway seeds.
- 2 teaspoonfuls BORWICK'S
BAKING POWDER.
- $\frac{1}{4}$ lb. sugar.
- Pinch salt.

Sift flour, baking powder, and salt into a basin. Rub in butter. Mix with milk to a light dough, adding caraway seeds, and essence of lemon to taste. Roll out on a floured board. Shape into rounds with a cutter. Bake one hour in a hot oven. 1 oz. minced peel added to dry ingredients, instead of caraway seeds, gives you Kelso Scones.

GINGERBREAD

- $3\frac{1}{8}$ cupfuls flour.
- $\frac{1}{2}$ cupful sugar.
- 1 egg.
- $\frac{1}{2}$ teaspoonful cloves.
- $\frac{1}{2}$ teaspoonful salt.
- $\frac{1}{3}$ cupful fat.
- 4 teaspoonfuls BORWICK'S
BAKING POWDER.
- 1 cupful treacle.
- $\frac{1}{2}$ teaspoonful baking soda.
- $\frac{1}{2}$ teaspoonful cinnamon.
- 1 cupful molasses.
- 1 cupful milk.
- $\frac{1}{2}$ teaspoonful ground ginger.

Sift flour, baking powder, cinnamon, cloves, ginger, salt, soda, and sugar into a basin. Beat egg slightly and mix with milk and treacle. Stir into dry ingredients. Lastly, add melted fat. Bake in a well-buttered, shallow loaf tin in a moderate oven. Or make into small loaves and bake in buttered muffin tins, but in this case the oven must be fairly hot—400 degrees Fah. should you use an oven thermometer.



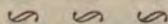
TO PREPARE LARGE CAKE TINS

Grease bottom and sides of large cake tins with melted suet, lard, or butter, or brush with oil. Line with two or three layers of kitchen paper, greased or oiled.

FINGER SCONES

- $\frac{1}{2}$ lb. flour.
- 2 oz. butter.
- 1 egg.
- 1 *teaspoonful* BORWICK'S BAKING POWDER.
- 1 *tablespoonful* sugar.
- Milk.
- Pinch salt.

Sift flour, baking powder, sugar, and pinch salt into a basin. Rub in butter. Moisten with beaten egg and milk enough to make a nice, soft dough. Roll out into a strip on a floured board. Cut into fingers. Bake about fifteen minutes in a quick oven, on a greased oven-sheet, brushing over with milk when half baked.



RAISIN AND WALNUT LOAF

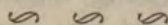
- 2 *cupfuls* flour.
- 1 egg.
- 1 *cupful* milk.
- $\frac{1}{2}$ *cupful* sugar (brown).
- 1 *saltspoonful* mace.
- 2 *teaspoonfuls* BORWICK'S BAKING POWDER.
- $\frac{1}{4}$ *teaspoonful* salt.
- $\frac{3}{4}$ *cupful* shelled walnuts.
- $\frac{1}{4}$ *cupful* chopped raisins.

Beat egg thoroughly. Add sugar and beat again. Sift baking powder, flour, mace, and salt together. Stir in raisins. Chop walnuts roughly and add to mixture. Stir in flour mixture alternately with the milk, to the eggs and sugar. Turn gently into a well-buttered loaf tin. Stand in a warm place twenty minutes, to rise. Bake in a moderate oven from one to one and a quarter hours. When ready, cool on a cake rack, spread lightly with butter, and serve with tea or coffee.

BRAN MUFFINS

- 1 *cupful* bran.
- 1 egg.
- 1 *cupful* flour.
- 2 *tablespoonfuls* butter.
- 4 *teaspoonfuls* BORWICK'S BAKING POWDER.
- $\frac{1}{4}$ *teaspoonful* salt.
- $\frac{1}{4}$ *cupful* sugar.
- $\frac{3}{4}$ *cupful* milk.

Beat butter and sugar to a cream. Add bran to milk, and stand till bran is thoroughly soaked, then beat egg. Mix with butter and sugar, then stir in soaked bran. Sift flour, baking powder and salt together. Add quickly. Bake in well-buttered muffin tins about half an hour.



WELSH CREAM TEA CAKES

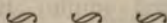
- 1 lb. flour.
- $\frac{1}{2}$ *teaspoonful* salt.
- $\frac{1}{4}$ lb. currants.
- Grated nutmeg.
- 1 $\frac{1}{2}$ *teaspoonfuls* BORWICK'S BAKING POWDER.
- $\frac{1}{4}$ lb. butter.
- 2 oz. sugar.
- Cream to mix.

Sift flour, baking powder, and salt into a basin. Rub in butter, then mix in washed and dried currants, sugar, and grated nutmeg to taste. Mix to a stiff batter with fresh cream, and roll out on a floured pastry board. Cut into squares. Bake on a greased tin in a quick oven. Sometimes I make mixture a little thinner, and cook it in buttered muffin tins. Again, I fork out pieces of dough, and arrange them on tin, like rock cakes, without rolling mixture.

SALLY LUNN MUFFINS

- 4 cupfuls flour.
- 3 eggs.
- 2 tablespoonfuls sugar.
- 3 teaspoonfuls BORWICK'S BAKING POWDER.
- 2 cupfuls milk.
- 2 tablespoonfuls butter.
- 1 teaspoonful salt.

Sift flour, baking powder, salt, and sugar into a basin. Mix beaten eggs and milk together. Stir in gradually. Add melted butter. Beat well. Bake in well-buttered muffin tins in a quick oven.



POTATO SCONES

- 1 lb. cooked potatoes.
- $\frac{1}{4}$ lb. flour.
- $\frac{1}{4}$ teaspoonful salt.
- $\frac{1}{4}$ teaspoonful BORWICK'S BAKING POWDER.
- 1 oz. butter.
- 1 tablespoonful milk.

Sift flour, salt, and baking powder into a basin. Rub in butter, then add potatoes, mashed so that all lumps have disappeared. Only add milk if necessary. Turn on to a floured board. Divide in three. Roll out each piece thinly. Shape into rounds. Prick and cut in four. Bake on a hot girdle, dusted with flour, first on one side, then on the other. Serve while still hot. I always pile my potato scones in a clean kitchen cloth as I make them.

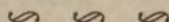
Remove sugar from peel before weighing.

Wash and dry currants before weighing.

CURRANT BREAD

- $\frac{1}{2}$ lb. flour.
- 2 oz. butter.
- 6 oz. currants.
- 1 teaspoonful BORWICK'S BAKING POWDER.
- $1\frac{1}{2}$ oz. sugar.
- Pinch salt.
- Milk.

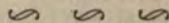
Sift flour, baking powder, salt, and sugar into a basin. Rub in butter. Stir in currants. Mix to stiff dough with milk. Knead lightly into a round loaf. Place in a buttered baking tin. Bake in a hot oven three-quarters of an hour, reducing heat after first twenty minutes. Cool on a wire rack. If wanted richer, use less milk and add a beaten egg.



FAIRY CAKES

- 3 eggs.
- Pinch salt.
- 1 teaspoonful BORWICK'S BAKING POWDER.
- Weight of two eggs in sugar and flour.

Sift flour, baking powder, and salt into a basin. Stir in sugar, and well-beaten yolks of eggs. Lightly fold in stiffly frothed whites of eggs after flavouring to taste with grated lemon rind. Three-quarters fill buttered patty tins. Bake in a very quick oven.



BUTTERSCOTCH SAUCE

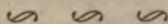
- 4 tablespoonfuls butter.
- $\frac{1}{2}$ tablespoonful vinegar.
- 1 cupful brown sugar.
- $\frac{1}{4}$ cupful water.
- 1 teaspoonful cornflour.

Put all the ingredients in a saucepan and boil until it forms a soft ball when tested in cold water, like toffee.

HOT SCONES

- $\frac{1}{2}$ lb. flour.
- 1 oz. butter.
- 1 heaped teaspoonful BORWICK'S BAKING POWDER.
- Pinch salt.

Sift flour, baking powder, and salt into a basin. Rub in butter. Mix to a soft dough with cold milk. Turn out on a floured board. Knead into a smooth dough. Roll into a thick round, and stamp out with a fluted cutter. The scones should be small and dainty, suitable for afternoon tea. Cook in an enamelled frying-pan, dusted with flour, shaking pan constantly till scones have risen and are a nice brown underneath. Turn on to the other side. You can keep turning them from one side to the other till you get them the colour you want. Remove from pan. Split, butter well, and place in the oven for a moment or two before serving on a hot muffin dish.



COCONUT WAFFLES

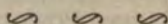
- $1\frac{1}{2}$ cupfuls flour.
- $\frac{1}{2}$ teaspoonful salt.
- 2 eggs.
- $1\frac{1}{2}$ tablespoonfuls melted butter.
- 1 teaspoonful BORWICK'S BAKING POWDER.
- 1 tablespoonful sugar.
- $\frac{1}{2}$ cupful desiccated coconut.
- 1 cupful milk.

Sift dry ingredients. Add milk slowly, and yolks of eggs well beaten. Then stir in butter and coconut, and fold in the stiffly beaten whites of eggs. Bake. Serve with butter. These are delicious for lunch or supper, if served hot with Butterscotch Sauce over them.

CREOLE WAFFLES

- 2 cupfuls boiled rice.
- $1\frac{1}{2}$ pints milk.
- 1 cupful flour.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- 2 eggs.
- 1 teaspoonful salt.
- 1 tablespoonful butter.

Mash rice through a sieve into a basin. Add the lightly-beaten yolks, then beat in salt, baking powder, and milk. Beat well, melt butter, and add gradually to batter. Fold in the stiffly frothed whites of eggs, then add enough flour to make a thin batter. Sometimes I use rice flour instead of flour when I have only one cupful of rice and about two cupfuls of flour. In making waffles, you can, when short of milk, use lukewarm water or half milk and lukewarm water. Butter waffle iron between each batch, as anything made of rice sticks easily.



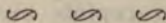
SWEET RICE WAFFLES

- $1\frac{3}{4}$ cupfuls flour.
- $1\frac{1}{2}$ cupfuls milk.
- 1 egg.
- 2 tablespoonfuls sugar.
- 4 teaspoonfuls BORWICK'S BAKING POWDER.
- $\frac{1}{4}$ teaspoonful salt.
- 1 tablespoonful melted butter.
- 5 oz. cold boiled rice.

Sift flour, baking powder, salt, and sugar into a basin. Rub in rice with the tips of the fingers, then add milk, well-beaten yolk of egg, and butter. Beat well. Then fold in stiffly frothed white of egg. Cook on hot waffle iron. As rice sticks so easily it would be a good idea to butter iron as well every time you use it and every time in between each batch.

HOW TO SERVE WAFFLES

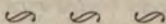
Waffles should always be buttered as soon as they come off the iron. For breakfast serve them also with maple syrup, honey, or marmalade. For tea, serve them with maple syrup, or jam, or jelly. For dinner, serve them plain with creamed chicken, pork, or veal, shrimp, or tuna fish. They make a delicious savoury spread with Welsh rarebit, and an excellent dessert, mashed with butterscotch or chocolate sauce, or spread with jam or crushed berries and covered with whipped cream. For Butterscotch Sauce, see page 38.



PRAIRIE BUN

- 2 eggs.
- 1 cupful sugar.
- 1 cupful flour.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- $\frac{3}{4}$ cupful milk.
- 2 teaspoonfuls ground cinnamon.

Beat eggs with sugar till frothy. Stir in milk, and flour sifted with cinnamon and baking powder. Bake in a narrow, deep, buttered baking tin till ready. Cover with meringue icing at once.



MERINGUE ICING

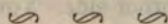
- $\frac{1}{2}$ cupful icing sugar.
- 1 teaspoonful ground cinnamon.
- 1 white of egg.

Stiffly froth white of egg. Stir in icing sugar and cinnamon, and spread over cake. Bake icing in a cool oven till set and golden. Serve hot, cut in slices.

MILK BISCUITS

- $\frac{1}{2}$ lb. flour.
- 1 gill milk.
- 1 teaspoonful BORWICK'S BAKING POWDER.
- 1 oz. butter.

Sift flour and baking powder into a basin. Melt butter in warmed milk in a saucepan, then stir into the flour, turn paste, which should be smooth and stiff, on to a floured board, and roll as thinly as possible. Cut into rounds the size of a teacup with a floured cutter or tumbler. Place on buttered oven sheets, and bake twenty minutes in a moderate oven. Cool on a rack.



CAROLINA BUNS

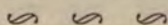
- 1 heaped breakfastcupful flour.
- 1 egg.
- $\frac{1}{2}$ breakfastcupful brown sugar.
- 1 heaped dessertspoonful picked sultanas.
- Pinch salt and grated nutmeg.
- $\frac{1}{2}$ teaspoonful BORWICK'S BAKING POWDER.
- 1 tablespoonful butter.
- 1 dessertspoonful chopped candied peel.
- 1 heaped dessertspoonful picked currants.
- $\frac{1}{2}$ saltspoonful each ground allspice, ginger, and mace.

Sift flour, baking powder, salt, and spices into a basin. Rub in butter or margarine. Stir in sugar, chopped peel, washed and dried currants, and sultanas. Mix to a soft dough with beaten egg, and milk as required. Fork out in rough heaps on buttered tins in a quick oven till firm and brown. Remove from oven. Sprinkle with icing sugar, and cool on a cake rack.

SULTANA TEA BUNS

- $\frac{1}{2}$ lb. sifted flour.
- 2 oz. sultanas.
- 2 eggs.
- 1 heaped teaspoonful BORWICK'S BAKING POWDER.
- 2 oz. fresh butter.
- Pinch salt.
- Cream.
- 1 oz. sugar.

Sift flour, baking powder, and salt into a basin. Rub in butter lightly. Stir in sugar and picked sultanas. Add to beaten yolks of eggs about a quarter of a cupful of thin cream—just enough to form mixture into a soft, moist dough. Shape with floured hands into small, round buns, and bake at once on greased tins in a quick oven. Butter, and serve hot.



PALACE BISCUITS

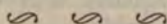
- $\frac{1}{2}$ lb. sifted flour.
- 5 oz. butter.
- 1 tablespoonful cream.
- 1 teaspoonful BORWICK'S BAKING POWDER.
- 5 oz. sugar.
- $\frac{1}{4}$ lb. ground almonds.
- 3 large eggs.

Sift flour with baking powder. Cream butter and sugar in a basin. Then lightly stir into the butter and sugar the sifted flour and beaten eggs alternately. Stir in almonds and cream. Bake in a greased baking tin, lined with buttered paper. When cold, split, and spread with apricot jam. Cut into fingers. Then spread with the following icing: Mix one teaspoonful of melted butter with two tablespoonfuls milk, the lightly beaten white of an egg, half a teaspoonful vanilla essence, and enough icing sugar to make icing spreadable. Beat well. Decorate each with half a shelled walnut.

OATMEAL CRACKERS

- 7 oz. flour.
- 3 oz. butter.
- 1 egg.
- $\frac{1}{4}$ teaspoonful BORWICK'S BAKING POWDER.
- 3 oz. medium oatmeal.
- 3 oz. sugar.

Mix flour, oatmeal, sugar, and baking powder in a basin. Melt butter and stir in. Beat egg with a tablespoonful of cold water and stir into other ingredients. Then turn dough on to a floured pastry board. Roll out very thinly. Cut into biscuits and bake twenty minutes on a greased baking tin in a hot oven. Cool on a wire sieve.



WATFORD NUT CUP CAKES

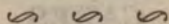
- 2 cupfuls flour.
- $\frac{1}{2}$ cupful butter.
- 1 cupful sugar.
- 2 eggs.
- $\frac{1}{2}$ teaspoonful ground cloves.
- $\frac{1}{2}$ teaspoonful ground cinnamon.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- $\frac{3}{4}$ cupful milk.
- $\frac{1}{2}$ cupful raisins.
- 1 cupful walnuts.
- $\frac{1}{2}$ teaspoonful grated nutmeg.
- 1 teaspoonful vanilla.

Beat butter and sugar to a cream. Sift flour with spices, a pinch of salt, and baking powder. Add flour and beaten yolks of eggs mixed with milk, alternately to butter and sugar. Have raisins prepared—stoned and chopped. Dredge them in two tablespoonfuls of flour and add, along with vanilla, and nuts, to mixture. Lastly, fold lightly in stiffly frothed whites of eggs. Bake in buttered patty pans in a moderate oven. Cool on a wire rack.

ALMOND CAKE

- 4 oz. butter.
- Milk.
- 5 oz. sugar.
- $\frac{1}{4}$ teaspoonful BORWICK'S BAKING POWDER.
- 5 oz. flour.
- 2 eggs.
- 2 oz. ground almonds.

Beat butter and sugar to a cream. Beat eggs well. Sift together flour, baking powder, and almonds. Stir into butter and sugar, flour and eggs alternately, adding a little milk, if necessary, to give you a thick batter. Pour into a shallow, buttered tin, and bake in a quick oven for ten or fifteen minutes. Cut into squares and dust with sugar when cold.



CHOCOLATE FINGERS

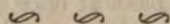
- 6 oz. flour.
- 3 oz. butter.
- 1 teaspoonful vanilla.
- 2 eggs.
- $\frac{1}{2}$ teaspoonful BORWICK'S BAKING POWDER.
- 3 oz. sugar.
- $\frac{1}{2}$ oz. cocoa.
- Pinch salt.

Beat butter and sugar to a cream. Add flour, sifted with cocoa, sugar, and baking powder, and beaten eggs alternately. Flavour with vanilla. Pour into a buttered baking tin, lined with buttered paper. Bake half an hour in a moderate oven. Remove from tin. Skin off the paper. Spread with chocolate icing and cut into fingers, or, if liked, cut cake in two and put together with butter icing. (See page 44.) Then cut into fingers and sprinkle with icing sugar.

HERMIT'S KISSES

- 10 oz. flour.
- $\frac{1}{4}$ lb. sugar.
- 2 tablespoonfuls milk.
- 1 teaspoonful BORWICK'S BAKING POWDER.
- Vanilla to taste.
- $\frac{1}{4}$ lb. butter.
- 2 eggs.

Cream butter and sugar. Beat eggs well. Sift flour and baking powder together. Then add flour and egg and milk alternately to butter and sugar. Flavour with vanilla. Drop teaspoonfuls of dough, well apart, on a buttered baking tin. Sprinkle with castor sugar. Bake ten minutes in a sharp oven.



CHERRY BUNS



- 2 oz. ground rice.
- 3 oz. fresh butter.
- 6 oz. flour.
- 1 teaspoonful BORWICK'S BAKING POWDER.
- 3 oz. sugar.
- 1 egg.
- 2 oz. candied cherries.
- Milk.

Sift rice, flour, and baking powder into a basin. Rub in butter. Add sugar, halved cherries, and moisten with beaten egg and a little milk. Flavour with grated rind of quarter of a lemon. Bake in small, buttered, patty tins in a quick oven.



This recipe will be found suitable for
Cake Making Competitions (See page 96)

KOKO GEMS

- $\frac{1}{4}$ cupful dry cocoa.
- 1 cupful flour.
- $\frac{1}{4}$ cupful butter.
- $\frac{1}{2}$ cupful cold water.
- 3 teaspoonfuls BORWICK'S BAKING POWDER.
- 1 cupful sugar.
- 2 eggs.
- 1 teaspoonful ground cinnamon.
- $\frac{1}{4}$ teaspoonful ground cloves.

Sift flour, baking powder, pinch of salt, and spices together. Beat butter and sugar to a cream. Stir in cocoa, and the spiced flour and beaten yolks of eggs alternately. Add cold water gradually, then lightly fold in stiffly frothed whites of eggs. Three-quarter fill buttered gem pans. Bake in a quick oven till firm. Cool on a wire rack and ice, if liked, when cold.

TUNIS GEMS

- $1\frac{3}{4}$ cupfuls flour.
- 1 cupful sugar.
- 2 eggs.
- 1 cupful chopped dates.
- $\frac{1}{4}$ teaspoonful grated nutmeg.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- $\frac{1}{2}$ cupful butter.
- $\frac{1}{2}$ teaspoonful ground ginger.
- $\frac{1}{2}$ cupful milk.
- $\frac{1}{4}$ teaspoonful ground cloves.

Beat butter and sugar to a cream. Sift flour, baking powder, ginger, nutmeg, and cloves into a basin. Beat eggs well. Add flour and eggs alternately to butter and sugar. Stir in milk and dates. Mix well. Butter and flour gem tins. Three-quarter fill with mixture. Bake in a moderate oven about twenty minutes. Cool on a cake rack. Then decorate each with icing sugar, moistened with orange juice and a good squeeze of lemon juice. Top with stoned dates.

SHREWSBURY BISCUITS

- $\frac{1}{2}$ lb. flour.
- $\frac{1}{4}$ lb. butter.
- $\frac{1}{4}$ lb. castor sugar.
- 6 drops essence of lemon.
- $\frac{1}{4}$ teaspoonful BORWICK'S BAKING POWDER.
- 1 egg.

Cream butter. Beat in sugar. Stir in beaten egg and lemon essence. Beat in flour, sifted with baking powder, by degrees. Turn on to a floured board. Knead lightly. Roll out thinly and cut into small rounds. Place on a buttered baking sheet in a fairly quick oven for ten minutes. They should be pale brown. Sift over with sugar. Sometimes I vary recipe by adding 2 oz. cleaned currants to the mixture, and the grated rind of a quarter of a lemon.

SULTANA SCONES

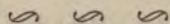
- 1 lb. flour.
- 1 oz. castor sugar.
- $\frac{1}{2}$ pint milk.
- 3 oz. sultanas.
- 1 egg.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- 3 oz. butter.
- $\frac{1}{2}$ oz. minced orange peel.

Sift flour, baking powder, and a pinch of salt into a basin. Rub butter lightly in. Stir in cleaned sultanas, minced peel, and castor sugar, then the milk. Turn on to a pastry board. Knead well, and divide in two. Form each portion into a round. Place each on a flat baking tin, and cut each criss-cross in four with the back of a knife blade. Brush over with a beaten egg. Prick on top with a fork. Bake in a hot oven from fifteen to twenty minutes.

BUTTER ICING

- 6 oz. icing sugar.
- 1 tablespoonful brandy.
- 2 oz. butter.

Beat butter and sugar to a cream. Stir in brandy very gradually, or flavour to taste with coffee essence, orange juice, or anything you like.



CREAM SCONES

- $\frac{1}{2}$ lb. flour.
- 1 oz. butter.
- 1 gill cream.
- 1 egg.
- 1 teaspoonful BORWICK'S BAKING POWDER.
- $\frac{1}{4}$ teaspoonful salt.

Sift flour, baking powder and salt into a basin. Rub butter in with the tips of the fingers. Beat egg well and dilute it with half the cream. Stir into the dry ingredients. If dough is too dry, add remainder of cream. The quantity of cream depends on the dryness of the flour. Turn dough quickly on to a lightly floured board. Roll out once, prick well over with a fork, then cut into rounds, and bake on a floured baking sheet in a very hot oven about fifteen minutes. Serve hot, split, and buttered.

BEFORE BAKING

To grease paper for lining tins, cake or tart tins, or pie dishes, always use *unsalted butter*, or clarified fat.

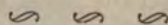
Never turn out a sponge roll or layer cakes on a plain cloth or paper. Sprinkle cloth or paper all over with castor sugar before turning out cakes.

Always sift icing sugar before using.

GENOETTES

- 6 oz. flour.
- 2 oz. sultanas.
- $\frac{1}{4}$ lb. castor sugar.
- 1 oz. almonds.
- Grated rind 1 lemon.
- $\frac{3}{4}$ teaspoonful BORWICK'S BAKING POWDER.
- 1 oz. candied peel.
- $\frac{1}{4}$ lb. butter.
- 2 oz. currants.
- 1 egg.
- Milk if required.

Cream butter, then beat in sugar. Sift flour with baking powder and a tiny pinch of salt and add to butter and sugar alternately with beaten egg. Beat well. Stir in the minced candied peel, grated lemon rind, chopped blanched almonds, cleaned currants, and sultanas, and milk if required. Bake at once in buttered patty pans or shells from fifteen to twenty minutes. The almonds can be omitted from the ingredients and sprinkled on the top before baking.



COCONUT ROCKS

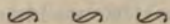
- 4 oz. flour.
- 4 oz. ground rice.
- 1 egg.
- 4 oz. desiccated coconut.
- 1 teaspoonful BORWICK'S BAKING POWDER.
- 4 oz. butter.
- 6 oz. castor sugar.

Cream butter. Beat in sugar. Stir in flour, sifted with baking powder, then coconut and ground rice. Moisten with beaten egg. Put out in little heaps on a buttered baking sheet. Bake in a hot oven fifteen minutes.

LEMON CHEESE CAKES

- 5 oz. flour.
- 1 oz. cornflour.
- 3 oz. butter.
- $\frac{1}{4}$ teaspoonful BORWICK'S
BAKING POWDER.
- $1\frac{1}{2}$ oz. castor sugar.
- Pinch salt.

Beat butter and sugar together with a teaspoonful of cold water. Stir in flour sifted with the cornflour, baking powder and salt. Roll out on a lightly floured pastry board. Cut into rounds. Line buttered patty pans with the pastry. Prick well. Half fill with lemon curd. Make a cross with tiny strips of pastry, and bake in a quick oven.



CINNAMON COFFEE CAKE

- 2 cupfuls flour.
- 1 cupful castor sugar.
- $\frac{1}{4}$ lb. butter.
- 3 eggs.
- 1 teaspoonful cinnamon.
- 2 teaspoonfuls BORWICK'S
BAKING POWDER.
- $\frac{1}{4}$ cupful milk.

Covering.

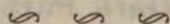
- 1 teaspoonful ground cinnamon.
- $\frac{3}{4}$ cupful castor sugar.
- $\frac{1}{4}$ cupful flour.
- $\frac{1}{4}$ cupful butter.

Beat butter and sugar together, stir in the beaten egg yolks mixed with the milk, then the flour sifted with the baking powder, and lastly fold in the stiffly frothed whites. Spread in a shallow buttered baking tin. Cover the top with sugar, flour and cinnamon, rub with butter until a crumbly mixture is formed. Bake in a hot oven twenty-five minutes.

FIVE O'CLOCK TEA CAKES

- $\frac{1}{2}$ lb. flour.
- 2 oz. butter.
- 2 eggs.
- Pinch salt.
- 1 teaspoonful BORWICK'S
BAKING POWDER.
- 2 oz. currants or sultanas.
- 2 oz. castor sugar.

Sift flour, sugar and salt into a basin. Rub in butter. Stir in currants and baking powder, then beaten eggs. Turn out to a floured board. Roll out to three-quarters of an inch thick, then cut into rounds. Bake on a buttered baking sheet in a quick oven for fifteen minutes. Serve in a hot muffin dish, after splitting and spreading them with butter. Sprinkle a little castor sugar over the top.



BANANA LAYER CAKE

- $\frac{3}{4}$ cupful castor sugar.
- $\frac{1}{4}$ cupful butter.
- 2 eggs.
- 1 cupful flour.
- 2 teaspoonfuls gelatine.
- $\frac{1}{2}$ cupful stiffly whipped cream.
- 3 level teaspoonfuls BORWICK'S
BAKING POWDER.
- 2 bananas.
- $\frac{1}{2}$ teaspoonful vanilla essence.

Cream butter and sugar. Add flour, baking powder and well-beaten eggs alternately, then mashed bananas. Mix thoroughly. Divide mixture between two buttered sandwich tins. Bake in a quick oven for twenty minutes. When cold, put halves together with $\frac{1}{2}$ cupful mashed bananas, mixed with $\frac{3}{4}$ cupful of castor sugar, 2 teaspoonfuls gelatine dissolved in 3 teaspoonfuls water, $\frac{1}{2}$ cupful stiffly whipped cream, and $\frac{1}{2}$ teaspoonful vanilla essence. Dust top with icing sugar.

MARBLE CAKE

Light Part

- 1 *cupful castor sugar.*
- $\frac{1}{2}$ *cupful butter.*
- $\frac{1}{2}$ *cupful milk.*
- 2 *small cupfuls flour.*
- $1\frac{1}{2}$ *teaspoonfuls BORWICK'S BAKING POWDER.*
- 3 *egg whites.*

Cream together butter and sugar. Stir in milk. Add flour, sifted four times, then the baking powder. Fold in stiffly frothed whites. Before adding the whites and the baking powder, you should mix the dark batter.

Dark Part

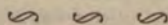
- 2 *small cupfuls flour.*
- 3 *egg yolks.*
- $\frac{1}{2}$ *cupful brown sugar.*
- $\frac{1}{4}$ *cupful butter.*
- $\frac{1}{4}$ *teaspoonful ground mace.*
- 1 *teaspoonful BORWICK'S BAKING POWDER.*
- $\frac{1}{2}$ *cupful treacle.*
- $\frac{1}{2}$ *cupful milk.*
- 1 *teaspoonful ground cinnamon.*
- $\frac{1}{4}$ *teaspoonful ground cloves.*

Cream butter and sugar. Stir in treacle, yolks of eggs, lightly beaten, then sift flour, spices and baking powder together, and stir into the other ingredients. Have a loaf tin well buttered. Add the light and dark batter alternately. Bake from forty-five to fifty minutes in a moderate oven. Ice, if liked, with sifted icing sugar, moistened with cold water and flavoured to taste with orange essence or juice.

HARROW BUNS

- 2 *oz. butter.*
- 3 *oz. sugar.*
- 2 *oz. chopped walnuts.*
- $\frac{1}{2}$ *lb. flour.*
- 1 *teaspoonful BORWICK'S BAKING POWDER.*
- 2 *tablespoonfuls grated chocolate.*
- 2 *oz. stoned raisins.*
- $\frac{1}{4}$ *teaspoonful ground cinnamon.*
- 1 *egg.*

Sift flour, cinnamon, and baking powder into a basin. Rub in butter. Stir in sugar, walnuts, chocolate, chopped raisins, and moisten with a well-beaten egg and just enough milk to make a soft but dry dough. Form quickly into balls with floured hands. Place on a lightly floured tin. Sprinkle minced almonds on top of each. Bake twenty minutes in a moderate oven.



ROCK CAKES

- 4 *cupfuls flour.*
- $\frac{3}{4}$ *cupful butter.*
- 4 *eggs.*
- $1\frac{1}{2}$ *cupfuls chopped raisins.*
- 1 *teaspoonful BORWICK'S BAKING POWDER.*
- 1 *cupful sugar.*
- Grated rind one lemon.*
- 1 *tablespoonful chopped walnuts.*

Cream butter and sugar in a basin. Sift flour with baking powder and a pinch of salt. Add alternately butter and sugar, flour and the well-beaten eggs. Stir in lemon rind, raisins, and walnuts. Drop in round cakes on a buttered baking tin, well apart. Bake in a quick oven till golden brown. Cool on a cake rack.

MEMUS BISCUITS

6 oz. sifted flour.

$\frac{1}{4}$ lb. sugar.

Beaten egg.

Jam.

1 teaspoonful BORWICK'S
BAKING POWDER.

$\frac{1}{4}$ lb. butter.

$\frac{1}{2}$ teaspoonful ground cinnamon.

Sift flour with baking powder and cinnamon. Rub in butter and stir in sugar. Moisten with beaten egg as required. Roll out thinly on a lightly floured board and cut into rounds with the top of a wineglass or a fluted cutter. Bake on a lightly greased tin in a fairly quick oven for ten minutes. Cool and put two together with raspberry jam in between. Ice top of each biscuit with sugar, moistened with cold water, and flavoured very, very delicately with orange-flower water. If biscuits run when baking, cut them afresh with the cutter you used before. *Do this as soon as they come out of the oven.* Put two together when liked and plant half a walnut in the centre and stick with icing.

CINNAMON CAKES

3 oz. butter.

14 oz. flour.

2 oz. syrup.

$1\frac{1}{4}$ teaspoonfuls BORWICK'S
BAKING POWDER.

$\frac{1}{4}$ lb. sugar.

1 teaspoonful ground cinnamon.

Beat butter and sugar to a cream. Add syrup and beat well. Sift flour, baking powder, and cinnamon together. Add beaten egg as required to make into a fairly thick batter. Three-quarters fill small, greased cake tins. Place two half almonds on top of each cake, and bake in a moderate oven.

CHELSEA ROCK CAKES

$\frac{1}{2}$ lb. sifted flour.

$\frac{1}{4}$ lb. butter.

6 oz. currants.

1 egg.

1 teaspoonful BORWICK'S
BAKING POWDER.

$\frac{1}{4}$ lb. sugar.

1 oz. candied cherries.

1 tablespoonful candied peel.

$\frac{1}{2}$ lemon rind.

Sift flour with baking powder and a pinch of salt into a basin. Rub in butter. Add sugar, washed and dried currants, minced peel, chopped cherries, and grated lemon rind. Mix together with well-beaten egg, adding a little milk if necessary. Put out on a greased baking-sheet in rough pieces, well apart. Bake in a sharp oven to start with, then reduce heat, baking from twenty to thirty minutes. Cool on a cake rack after sprinkling with castor sugar.

GLENOGIL SAND CAKES

$\frac{1}{4}$ lb. butter.

3 oz. sugar.

2 eggs.

$\frac{1}{2}$ teaspoonful BORWICK'S
BAKING POWDER.

5 oz. cornflour.

Beat butter and sugar till creamy. Add cornflour and well-beaten eggs alternately. Lastly, stir in baking powder. Well butter eighteen patty pans. Half fill them with mixture and bake in a very hot oven. If cakes are wanted less crisp, use only half the quantity of cornflour, substituting ordinary flour for the remainder.

DOUGHNUTS

- $\frac{1}{4}$ lb. flour.
- 1 egg.
- Grated nutmeg.
- $1\frac{1}{2}$ teaspoonfuls BORWICK'S
BAKING POWDER.
- 2 oz. sugar.
- Milk.

Sift flour, baking powder, sugar and spice into a basin. Beat egg well, add a tablespoonful of milk and mix into dry ingredients, adding more milk as required to make a slack dough. Turn on to a floured board, knead a little, then roll out. Cut first into large rounds. Then cut out the centre of the cakes with a smaller cutter, forming them into rings. Fry in smoking-hot fat to a pale gold. Remove, drain on paper, and dust with fine sugar.

CREAM CAKE

- 2 eggs.
- $1\frac{1}{4}$ gill cream.
- $\frac{1}{2}$ lb. flour.
- $\frac{1}{8}$ teaspoonful ground mace.
- $2\frac{1}{4}$ teaspoonfuls BORWICK'S
BAKING POWDER.
- $\frac{1}{2}$ lb. sugar.
- $\frac{1}{4}$ teaspoonful salt.
- $\frac{1}{4}$ teaspoonful ground cinnamon.
- $\frac{1}{8}$ teaspoonful ground ginger.

Beat eggs well in a basin. Add sugar and cream, and beat again for five minutes. Then stir in flour, sifted together with baking powder, salt, cinnamon, mace, and ginger. Turn into a well-buttered shallow tin. Bake for half an hour in a moderate oven. Cool on a rack, then cut into squares. Dust with castor sugar.

COFFEE BUNS

- $\frac{1}{2}$ lb. flour.
- 2 oz. butter.
- 1 egg.
- 1 teaspoonful BORWICK'S
BAKING POWDER.
- 2 oz. sugar.
- 1 dessertspoonful coffee essence.
- Milk.

Sift flour and baking powder into a basin. Rub in butter. Add sugar, egg, and coffee essence. Moisten to a stiff dough with milk. Roll into balls. Place in floured baking tin. Brush with beaten egg flavoured with coffee. Sprinkle with sugar and bake in a hot oven.

ABERNETHY BISCUITS

- $\frac{1}{2}$ lb. flour.
- 3 oz. sugar.
- 1 egg.
- 1 tablespoonful milk.
- $\frac{1}{2}$ teaspoonful BORWICK'S
BAKING POWDER.
- 3 oz. butter.

Sift flour and baking powder into a basin. Rub in butter. Add sugar and moisten with beaten egg and milk. Turn on to a floured board. Roll out thinly. Cut into rounds. Place on a greased baking-sheet and bake for ten minutes in a moderate oven.

NOTE.—Should you want to use fewer eggs in any recipes, allow $\frac{1}{2}$ teaspoonful more Baking Powder, and two tablespoonfuls more liquid for each egg left out.



Christmas
Layer Cake



Breakfast
Scones



Lamb Pie



Trifle



Eccles Cakes &
Banbury Puff



Junis Gems



Nursery Cake



Assorted
Biscuits



Childrens
Party Cake



Welsh Cream Tea Cakes



Health Food Pudding

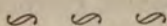


Date & Apple Tart

PALACE QUEEN CAKES

- $\frac{1}{4}$ lb. flour.
- $1\frac{1}{2}$ oz. currants.
- 3 oz. butter.
- 1 lemon.
- $\frac{1}{2}$ teaspoonful BORWICK'S
BAKING POWDER.
- 2 eggs.
- 3 oz. sugar.
- 2 tablespoonfuls milk.
- 1 teaspoonful brandy.

Beat butter and sugar to a cream. Beat eggs. Sift flour with baking powder and add flour and eggs alternately to the sugar. Stir in washed and dried currants, brandy, and grated lemon rind. Add milk. Beat mixture well and half fill buttered patty pans. Bake fifteen minutes in a quick oven.



SPICED ROCK CAKES

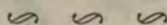
- $\frac{3}{4}$ lb. flour.
- $\frac{1}{4}$ lb. Barbados sugar.
- 2 eggs.
- $\frac{1}{4}$ lb. butter.
- 1 saltspoonful ground mace.
- $1\frac{1}{2}$ teaspoonfuls BORWICK'S
BAKING POWDER.
- 2 oz. run honey.
- 1 oz. chopped raisins.
- 2 oz. chopped preserved ginger.
- 1 oz. chopped citron peel.
- Cinnamon and allspice to taste.

Beat butter and sugar to a cream. Beat in honey. Sift flour with baking powder and spices. Add a pinch of salt, chopped peel, ginger, raisins, and moisten with beaten egg. Place in little heaps on a buttered tin, and bake till light and rocky on top.

COBURG CAKES

- $\frac{1}{2}$ lb. flour.
- $\frac{1}{2}$ lb. butter.
- $\frac{1}{2}$ teaspoonful ground ginger.
- $\frac{1}{4}$ teaspoonful ground cloves.
- $1\frac{1}{2}$ teaspoonfuls BORWICK'S
BAKING POWDER.
- 6 oz. sugar.
- $\frac{1}{2}$ teaspoonful mixed spice.
- 1 teaspoonful ground cinnamon.
- 2 eggs.
- Milk as required.

Beat butter and sugar to a cream. Beat eggs. Sift flour, baking powder, and spices together, and add flour and liquid alternately to the butter and sugar. Bake in well-buttered patty tins, after putting half an almond in each.



MAIDS OF HONOUR

- Flaky pastry. (See recipe on
page 18.)
- 2 oz. sugar.
- 1 egg.
- 1 tablespoonful cooked sago.
- 2 oz. butter.
- Grated rind and juice of half a
lemon.
- 1 oz. desiccated coconut.

Beat butter and sugar to a cream. Stir in coconut and beaten egg. Add lemon rind and juice, and lastly the sago. Half fill buttered patty tins lined with pastry. Bake in a hot oven about fifteen minutes.

BEFORE BAKING

To grease paper for lining tins, cake or tart tins, or pie dishes, always use *unsalted butter*, or clarified fat.

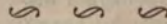
CUPID CAKES



- 3 oz. butter.
- $\frac{1}{4}$ lb. flour.
- 1 oz. citron peel.
- $\frac{1}{2}$ teaspoonful vanilla essence.
- $\frac{1}{4}$ teaspoonful BORWICK'S BAKING POWDER.
- 3 oz. sugar.
- 1 oz. glace cherries.
- 2 eggs.

Beat butter and sugar to a cream. Beat eggs. Sift flour with baking powder, and add flour and eggs alternately to the sugar. Stir in chopped cherries, citron peel, and vanilla. Mix slightly but well. Pour into a large, buttered sand-

wich tin. Bake in a moderate oven about twenty minutes. When firm, turn on to a rack covered with a cloth. Cut into rounds, crescents and domino shapes. Spread with water icing, flavoured with orange essence. Decorate top with cherries, angelica, and silver balls, or with chopped almonds.



ALMOND FINGERS

- 3 tablespoonfuls butter.
- 2 cupfuls brown sugar.
- 4 eggs.
- $\frac{1}{2}$ teaspoonful ground mace.
- 1 cupful blanched almonds.
- $1\frac{1}{2}$ teaspoonfuls BORWICK'S BAKING POWDER.
- 1 teaspoonful ground cinnamon.
- $\frac{1}{2}$ teaspoonful allspice.
- $1\frac{1}{2}$ cupfuls flour.
- 1 teaspoonful vanilla.

Icing

- 1 cupful icing sugar.
- 2 tablespoonfuls cream.
- 1 teaspoonful vanilla.

Beat butter and sugar to a cream. Sift flour, baking powder and spices together. Beat eggs. Add flour and eggs alternately to sugar and butter. Then add vanilla and almonds shredded longwise. Pour into a baking tin, greased and lined with buttered paper. Bake in a quick oven twenty minutes. When cake is ready, spread with icing, just made from mixing sugar with vanilla and cream, and cut into oblongs before taking out of tin.

APRICOT CHEESE CAKES

Flaky pastry. (See recipe on page 18.)

Apricot jam.

Essence of almonds.

*Pinch BORWICK'S BAKING
POWDER.*

1 egg.

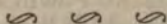
Weight of one egg in butter.

Weight of one egg in sugar.

Weight of one egg in flour.

Enough for 6 oz. pastry.

Line greased patty pans with pastry. Put a teaspoonful of jam in the bottom of each. Cream butter and sugar. Stir in egg, then flour sifted with baking powder, and three drops of essence of almonds. Put a teaspoonful of this mixture on top. Bake twenty minutes. Sometimes I substitute ground rice for flour.



ALMOND CHEESE CAKES

Short crust. (See recipe on page 27.)

1 lemon rind.

1 tablespoonful thick cream.

1 teaspoonful brandy.

2 egg whites.

¼ lb. ground almonds.

¼ lb. castor sugar.

¼ oz. butter.

3 drops almond essence.

Line some buttered patty tins with pastry. Mix almonds in a basin with sugar, grated lemon rind, and melted butter. Gradually stir in brandy, cream and essence. Fold in the stiffly frothed whites of eggs. Three-quarter fill lined patty tins. Bake in a moderate oven.

ORANGE SPONGE SANDWICH

1 cupful flour.

¾ cupful sugar.

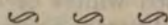
*2 teaspoonfuls BORWICK'S
BAKING POWDER.*

3 eggs.

1 orange.

Lemon honey.

Beat sugar and egg yolks together till light. Add strained juice and grated orange rind, then flour, sifted with baking powder. Fold in stiffly frothed egg whites, and bake twenty minutes in two small, buttered sandwich tins. Put together when cold with lemon honey.



ICED VANILLA SANDWICH

3 eggs.

2 teaspoonfuls vanilla.

*½ teaspoonful BORWICK'S
BAKING POWDER.*

*Weight two eggs in butter and
sugar and flour.*

¼ lb. icing sugar.

Cream butter and sugar in a basin. Sift flour with baking powder and a tiny pinch of salt. Beat two eggs and one yolk together, and add flour and eggs alternately to butter and sugar. Stir in vanilla, then spread in a greased tin, eight inches by twelve inches, lined with well-oiled or buttered paper. Bake in a moderate oven till firm and golden. Turn on to a cloth lightly sprinkled with castor sugar, and when cold ice with the stiffly frothed white of an egg mixed with icing sugar. Cut in squares.

TIP TOPS



Flaky pastry. (See recipe on page 18.)

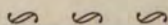
2 oz. castor sugar.

2 egg whites.

2 oz. almonds.

Raspberry jam.

Roll pastry out very thinly. Cut into small rounds and bake in a greased tin. Spread with jam. Mix stiffly-frothed whites of eggs with one ounce of sugar. Spread quickly over jam. Sift remainder of sugar over. Sprinkle with chopped almonds and brown delicately in the oven.



LANCASHIRE NUTS

$\frac{1}{4}$ lb. flour.

$\frac{1}{4}$ lb. butter.

$\frac{1}{4}$ lb. sugar.

$\frac{1}{2}$ teaspoonful BORWICK'S BAKING POWDER.

$\frac{1}{4}$ lb. cornflour.

1 egg.

Lemon curd.

Beat butter and sugar to a cream. Add egg beaten and flours sifted with baking powder, alternately. Shape into small round balls of an equal size. Flatten a little. Bake in a hot oven. When cold, put two together with lemon curd and dust with castor sugar.

CANADIAN SHORT-BREAD BISCUITS

$\frac{1}{4}$ lb. flour.

$\frac{1}{4}$ lb. cornflour.

$\frac{1}{4}$ lb. butter.

1 teaspoonful BORWICK'S BAKING POWDER.

$\frac{1}{4}$ lb. sugar.

2 eggs.

Sift dry ingredients into a basin. Lightly rub in butter. Make into a dough with eggs. Shape into little balls with lightly floured hands. Place on well buttered tins, well apart, and bake in a quick, but steady, oven till brown.



SPICED FRUIT WHEELS

2 cupfuls flour.

$\frac{1}{2}$ teaspoonful salt.

$\frac{3}{4}$ cupful milk.

1 cupful raisins.

4 teaspoonfuls BORWICK'S BAKING POWDER.

4 tablespoonfuls butter.

3 tablespoonfuls brown sugar.

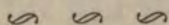
1 tablespoonful cinnamon.

Sift flour, baking powder, and salt into a basin. Rub in half the butter lightly. Make into a dough with the milk, and roll out to quarter-inch thickness on a floured board. Spread with remaining butter, melted. Sprinkle with sugar, mixed with three-quarters of the cinnamon and chopped raisins. If liked, use only half a cupful of raisins, and quarter of a cupful each of washed and dried currants and minced candied peel. Roll up like a roly-poly. Cut off in half-inch pieces and lay in a well-buttered tin with cut part uppermost. Leave to rise for fifteen minutes, then brush with milk. Sprinkle with a little sugar and remainder of cinnamon, and bake in a quick oven for fifteen minutes.

MINARET CAKE

- 1 cupful flour.
- 1 cupful sugar.
- $\frac{1}{2}$ cupful milk.
- 2 tablespoonfuls butter.
- 1 teaspoonful BORWICK'S
BAKING POWDER.
- 2 eggs.
- 1 teaspoonful vanilla.

Beat sugar and eggs together while milk and butter are heating in a saucepan. When sugar and eggs are creamy, stir in the flour, sifted with the baking powder, and the vanilla. Then add milk and butter. Pour quickly into two buttered, warm layer-cake tins. Bake in a quick oven till firm and golden. Cool on a cake rack and put together with one of my favourite fillings—1 cupful sifted icing sugar, 2 teaspoonfuls cocoa, $\frac{1}{4}$ cupful butter, and 2 tablespoonfuls strongly made coffee, well mixed to a paste.



COLISEUM FUDGE CAKE SANDWICH

- 1 cupful butter.
- 1 cupful sugar.
- 3 eggs.
- 3 cupfuls flour.
- 1 teaspoonful BORWICK'S
BAKING POWDER.
- 1 cupful milk.
- $\frac{1}{4}$ cupful grated chocolate.
- $\frac{1}{2}$ cupful chopped walnuts.

Cream butter and sugar in a basin. Add flour sifted with baking powder, and beaten eggs, mixed with milk alternately. Then stir in chocolate and walnuts, lightly dredged with flour. Bake in three small, well-greased layer-cake tins, and when firm, cool on a rack. Put layers together with fudge filling (see Page 54), and ice with sifted icing sugar, moistened with orange juice and a dash of lemon juice.

WALNUT LAYER CAKE

- 10 oz. flour.
- Pinch salt.
- 4 oz. butter.
- 1 gill milk.
- 4 eggs.
- $\frac{1}{2}$ oz. BORWICK'S
BAKING POWDER.
- 9 oz. sugar.
- 2 oz. walnuts.
- 1 teaspoonful vanilla essence.

Filling

- 3 tablespoonfuls apricot jam.
- 1 tablespoonful chopped walnuts.
- 3 tablespoonfuls ground almonds.
- 1 teaspoonful vanilla essence.

Sift flour, baking powder, and salt into a basin. Beat butter and sugar to a cream. Chop walnuts. Add a little flour to the butter and sugar, then one egg alternately until you have used up flour and eggs and milk. Add walnuts, and vanilla. Bake in three well-buttered layer-cake tins, 8 inches in diameter. See that mixture is spread right up to the rim and slightly flatter in the centre than elsewhere. When firm and golden, turn on to lightly sugared cloths, laid over cake racks, and when cold put together with the filling. Dust with icing sugar.

Never turn out a sponge roll or layer cakes on a plain cloth or paper. Sprinkle cloth or paper all over with castor sugar before turning out cakes.

Always sift icing sugar before using.

CHOCOLATE ROLL

- 3 oz. flour.
- 4 oz. sugar.
- 3 eggs.
- $\frac{1}{4}$ teaspoonful BORWICK'S
BAKING POWDER.
- $\frac{1}{2}$ oz. chocolate.
- 1 teaspoonful vanilla essence.

Icing

- 4 tablespoonfuls icing sugar.
- Boiling water.
- 1 dessertspoonful chocolate
powder.
- Vanilla.

Grease a baking tin or Swiss roll tin, and line with oiled or well-buttered paper. Beat eggs, sugar, and grated chocolate in a basin over hot water till they begin to thicken, then beat till almost cold. Shake out the whisk, add flour sifted with baking powder, and vanilla, folding the flour lightly in. Spread evenly all over and into the corners. Bake in a hot oven for only a few minutes till spongy. Turn on to a paper sprinkled with castor sugar. Spread quickly with hot apricot jam. Roll up quickly. Stand a few moments till the roll is set in shape. Then place on a sieve to cool and ice. Sift the sugar and chocolate powder together. Add vanilla, and just enough boiling water to make icing spreadable.

FUDGE FILLING

- 2 cupfuls sugar.
- $\frac{3}{4}$ cupful milk.
- $\frac{1}{4}$ cupful chocolate.
- 1 tablespoonful butter.

Put all the ingredients into a porcelain-lined pan. Boil six minutes, stirring all the time. Then remove from fire. Add vanilla to taste and beat till mixture thickens, then use.

COCONUT PINEAPPLE LAYER CAKE

- $1\frac{1}{2}$ cupfuls flour.
- 2 eggs (whites only).
- $\frac{1}{2}$ cupful butter.
- 2 teaspoonfuls BORWICK'S
BAKING POWDER.
- 1 cupful sugar.
- $\frac{1}{2}$ cupful milk.

Filling

- $\frac{1}{2}$ cupful pineapple-juice.
- $\frac{1}{4}$ cupful cold water.
- $\frac{1}{4}$ cupful sugar.
- Pinch salt.
- 2 tablespoonfuls cornflour.
- 1 tablespoonful lemon-juice.
- $\frac{1}{2}$ cupful grated pineapple.
- $\frac{1}{2}$ cupful desiccated coconut.

Beat butter and sugar to a cream in a basin. Stir in flour sifted with baking powder, and milk alternately. Lastly, fold in stiffly frothed whites of eggs. Bake in two well-buttered layer tins till firm and pale gold. Cool on a cake rack, then put together with the coconut-pineapple filling. Heat pineapple juice in a saucepan and stir in cornflour, dissolved in water and mixed with sugar and salt. Keep stirring till mixture boils. Cook twenty minutes, add pineapple, cool slightly, then add lemon-juice and coconut and use.

Always brush a cake with melted jelly before covering with almond paste. Start with the sides. Cover with paste. Jelly the top, then put on almond paste cover, moulding edges together, and you get a smooth cap. A rich fruit cake should be kept at least a fortnight before cutting.

GRAMPIAN LAYER CAKE

- $\frac{1}{2}$ lb. flour.
- $\frac{1}{4}$ lb. butter.
- 3 eggs.
- 2 *teaspoonfuls* BORWICK'S
BAKING POWDER.
- $\frac{1}{2}$ lb. sugar.
- 2 *tablespoonfuls* milk.

Custard Cream Filling

- 1 *tablespoonful* water.
- 1 egg.
- 1 *gill* milk.
- 1 *dessertspoonful* BORWICK'S
VANILLA BLANCMANGE
POWDER.

Beat butter and sugar to a cream in a basin. Stir in flour sifted with baking powder alternately with the beaten eggs. Add the milk, still beating lightly, a few drops of vanilla essence and grated rind of half a lemon. Bake in two large, round, buttered sandwich tins for about half an hour till firm and golden. Turn on to a cake rack, and when cool, put layers together with custard cream. Gradually add water to blanchmange powder, stirring smoothly all the time. Drop in egg and beat well. Bring milk to boil and pour on to powder, still stirring well. Turn all into a double boiler or enamelled saucepan, bring to the boil, and when cool flavour with vanilla and use for filling. Ice cake with chocolate icing, made by boiling three ounces of grated chocolate with half a gill of water for a few seconds, stirring all the time and beating till smooth. Remove from fire, stir in icing sugar very quickly, flavour with vanilla, and pour over the cake. Decorate, if liked, with chopped walnuts.

TANGERINE GATEAU CAKE

- 3 *cupfuls* flour.
- $\frac{1}{2}$ *cupful* butter.
- 1 *cupful* milk.
- 4 *teaspoonfuls* BORWICK'S
BAKING POWDER.
- 2 *cupfuls* sugar.
- 4 egg whites.
- 1 *teaspoonful* vanilla.

Sift flour, baking powder, and a pinch of salt into a basin. Beat butter and sugar to a cream. Then add flour and milk alternately to butter and sugar. Flavour with a teaspoonful of vanilla. Lastly, fold in stiffly frothed whites of eggs, and bake in two, or three, if preferred, buttered layer tins. Sometimes I dredge my buttered tins with flour before adding mixture. Only be sure to invert after flouring, so as to get rid of any superfluous flour. See that mixture comes well to the sides, and has a slight depression in the centre, or the cake will not be quite flat. Bake in a moderate oven till golden and firm to touch. When cold, put layers together with Confectioner's Custard or lemon curd, and ice top with Tangerine Icing. (See page 56.)

Confectioner's Custard

- $\frac{3}{4}$ oz. *cornflour*.
- 2 egg yolks.
- $\frac{1}{2}$ *teaspoonful* vanilla.
- $\frac{1}{2}$ *pint* milk.
- 1 oz. *sugar*.

Make cornflour into a paste with the milk. Turn into a double boiler. Stir in sugar, bring to the boil, stirring all the time, and when mellow remove pan from fire, stir in vanilla and beaten yolks of eggs, and use when cold and almost set.

Tangerine Icing

Grated rind one tangerine.

1 egg yolk.

$\frac{1}{2}$ teaspoonful lemon-juice.

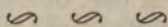
1 teaspoonful brandy.

1 dessertspoonful orange-juice.

1 dessertspoonful tangerine-juice.

Icing sugar.

Stand grated rind, brandy, and fruit juices together in a basin for fifteen minutes. Strain. Add liquid gradually to yolk of egg slightly beaten. Then stir in sifted icing sugar till frosting is smooth and thick enough to spread. Decorate with piped butter-icing and chopped candied fruits.



LUNCH CAKE

$\frac{1}{2}$ lb. flour.

6 oz. moist sugar.

3 oz. butter.

Rind of $\frac{1}{2}$ lemon.

1 egg.

$\frac{1}{2}$ teaspoonful BORWICK'S

BAKING POWDER.

4 oz. sultanas.

$\frac{1}{4}$ pint boiling milk.

Little grated nutmeg.

Rub butter into the flour. Mix in the dry ingredients and then stir in the milk and beaten egg. Bake in a moderate oven for one hour. This makes a good nursery cake.



This recipe will be found suitable for Cake Making Competitions (See page 96)

Always brush a cake with melted jelly before covering with almond paste. Start with the sides. Cover with paste. Jelly the top, then put on almond paste cover, moulding edges together and you get a smooth cap.

HALLOWE'EN CAKE WITH BLACK MAGIC CREAM



2 cupfuls flour.

2 cupfuls sugar.

4 eggs.

2 teaspoonfuls vanilla.

2 teaspoonfuls BORWICK'S

BAKING POWDER.

1 cupful milk.

4 tablespoonfuls butter.

Beat eggs and sugar to a yellow foam in a basin. Heat milk and butter in a double boiler. Lightly stir in sifted flour to the eggs and sugar. Add vanilla, half teaspoonful of grated lemon rind, milk, and butter, and lastly the baking powder. Put mixture in two warm, buttered sandwich tins. Bake in a quick oven, and when golden and firm, remove pan from oven, stand a moment or two, then turn on to a sugared paper. When quite cold, put layers together with the cream. Spread with water icing flavoured with rum, and decorate with walnut halves and mimosa balls.

Black Magic Cream

2 cupfuls icing sugar.

$\frac{1}{2}$ tablespoonful cocoa.

1 tablespoonful finely minced pecan or walnuts.

$\frac{1}{2}$ cupful fresh butter.

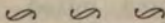
4 tablespoonfuls strongly made coffee.

Beat butter and sugar to a cream. Add cocoa, coffee, and nuts, finely crushed, then use.

DUNDEE CAKE

- $\frac{1}{2}$ lb. flour.
- $\frac{3}{4}$ lb. brown sugar.
- 3 eggs.
- 6 oz. butter.
- 2 teaspoonfuls BORWICK'S
BAKING POWDER.
- $\frac{3}{4}$ lb. currants.
- 4 oz. candied lemon peel.
- About 1 gill milk.
- $\frac{1}{2}$ lb. rice flour.
- A few almonds.

Cream butter and sugar. Add eggs (beaten) and flour alternately, and stir in rice, flour, and milk. Beat until mixture is smooth. Then add baking powder and lastly currants, which have been cleaned and picked, and the peel, cut into small pieces. Pour into a greased and floured tin, decorate with almonds, and bake in a moderate oven about two hours and a half. This cake ought to be kept at least a week before cutting.



LADY BALTIMORE CAKE

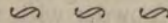
- 1 cupful butter.
- $3\frac{1}{2}$ cupfuls sifted flour.
- 1 cupful milk.
- 3 teaspoonfuls BORWICK'S
BAKING POWDER.
- 3 whites of eggs.
- 2 cupfuls sugar.
- $\frac{1}{2}$ teaspoonful vanilla.

Cream butter and sugar in a basin. Add sifted flour and milk alternately. Stir in vanilla, then baking powder, and lastly the whites of eggs very stiffly frothed. Beat well and quickly, then bake in three buttered layer tins till firm. Turn out, and when cold put together with filling.

Baltimore Filling

- 3 cupfuls castor sugar.
- 3 egg whites.
- 1 cupful chopped walnuts.
- $\frac{1}{2}$ wineglassful sherry.
- 1 cupful boiling water.
- 1 cupful seeded raisins.
- 6 dried figs.

Stir sugar and water in a saucepan till sugar is dissolved. Boil till syrup will spin a thread from along spoon, then beat in stiffly frothed whites of eggs, and continue beating until mixture is almost cold. Add chopped figs, chopped raisins, and nuts, with which you have mixed the wine. Use for filling, and spread top and sides of cake with glacé icing.



BRISTOL CAKE

- 9 oz. flour.
- 5 oz. sugar.
- 5 oz. butter.
- 3 eggs.
- $1\frac{1}{2}$ teaspoonfuls BORWICK'S
BAKING POWDER.
- Grated rind 1 lemon.
- 3 tablespoonfuls milk.
- 3 oz. currants.

Beat butter to a cream. Add sugar. Beat the eggs, then add eggs and flour alternately to the butter and sugar. Beat mixture well. Mix in currants, lemon rind, milk, and baking powder. Pour into a round cake tin greased, and lined with paper also well greased. Bake about one hour in a moderate oven. Just before the cake is done, brush the top with white of egg, and dredge with castor sugar.

CHRISTMAS LAYER CAKE

- 3½ cupfuls flour.
- 2 cupfuls sugar.
- ¼ cupful chopped figs.
- 1 cupful milk.
- 4 whites of eggs.
- 2 oz. glace fruit.
- ¼ teaspoonful ground mace.
- 5 teaspoonfuls BORWICK'S
BAKING POWDER.
- ½ cupful butter.
- ¼ cupful seeded raisins.
- 4 yolks of eggs.
- 1 teaspoonful treacle.
- ½ teaspoonful ground cinnamon.
- ¼ teaspoonful grated nutmeg.

Beat butter and sugar to a cream in a basin. Beat yolks of eggs and mix with milk. Sift flour twice. Reserve half a cupful of the flour, then add flour and eggs and milk alternately to the butter and sugar. Sift baking powder with the half a cupful of flour and stir in last of all, then fold frothed whites lightly into mixture. Bake two-thirds of mixture in two well-buttered, layer-cake tins. Mix remaining one-third with chopped raisins, chopped glacé fruits, figs, spices, and treacle, and bake in a tin like the plain mixture. When all are firm turn out on to a cake rack. Cool, and put layers together with apple or quince jelly between, taking care that the dark layer is in the centre. Spread top and sides with thin water icing, then sprinkle thickly with flakes of coconut. Decorate with glacé strawberries and red sugar berries.

NOTE.—Should you want to use fewer eggs in any recipes, allow ½ teaspoonful more Baking Powder, and two tablespoonfuls more liquid for each egg left out.

SPICED FRUIT CAKE

- ¾ lb. flour.
- 7 oz. butter.
- ½ lb. raisins.
- 2 oz. almonds.
- 3 eggs.
- ¼ teaspoonful ground mace.
- ¼ cup milk.
- 2 teaspoonfuls BORWICK'S
BAKING POWDER.
- 1 lb. currants.
- ½ lb. mixed peel.
- 6 oz. brown sugar.
- 2 oz. brown sugar.
- ¼ teaspoonful grated nutmeg.
- Grated rind of ½ lemon.

Line greased tin with four layers of greased paper, then place tin firmly on a bed of common kitchen salt, banked up on a baking tin. Now sift flour, baking powder, mace, and grated nutmeg, and, if you use fresh butter or margarine, half a teaspoonful of salt as well into a basin. Rub in butter with tips of fingers, then clean and pick currants, seed, and roughly chop raisins, shred mixed peel, and blanch and roughly chop almonds. Mix the six ounces of sugar with flour, then add all the fruit. Now beat eggs with the two ounces of sugar for ten minutes, mix into cake with grated lemon-rind, then pour into prepared cake tin. Hollow cake out slightly and lightly in centre, and bake steadily till dry when tested with a fine knitting-needle or a skewer. When baked, cool on a cake rack, and when cold, ice, if liked, with almond paste and royal icing.

NOTE.—It is better to have two sets of measuring spoons and two measuring cups. I like to reserve one cup and set of spoons for solids, and the others for liquids.

INSTITUTE POUND CAKE



- 12 oz. flour.
6 oz. butter.
6 oz. sultanas.
4 oz. currants.
 $\frac{1}{4}$ teaspoonful lemon essence.
2 teaspoonfuls BORWICK'S
BAKING POWDER.
7 oz. sugar.
3 eggs.
2 oz. shredded peel.
 $\frac{1}{4}$ teaspoonful vanilla essence.
1 cupful of milk.

Beat butter and sugar to a cream. Sift flour with baking powder. Add flour, beaten eggs and milk alternately to butter and sugar, then stir in shredded peel, picked sultanas, washed and dried currants, and essences. Bake in a buttered tin lined with buttered paper. Sometimes I substitute the grated rind of a lemon for the essences.

This recipe will be found suitable for
Cake Making Competitions (See page 96)

TELEGRAM CAKE

- Weight 3 eggs in butter, sugar,
and flour.
 $\frac{1}{2}$ teaspoonful BORWICK'S
BAKING POWDER.
2 oz. desiccated coconut.
3 eggs.
A few drops of cochineal.

Beat butter and sugar to a cream. Then add well-beaten eggs. Stir mixture thoroughly, adding by degrees, flour and coconut. Lastly, add the baking powder and cochi-

neal. Beat all for ten minutes, then sprinkle a little coconut over cake before baking in a tin in a moderate oven from twenty-five to thirty minutes.

OXFORD PLUM CAKE

- 2 cupfuls brown sugar.
2 cupfuls butter.
5 cupfuls flour.
1 lb. currants.
4 eggs.
2 teaspoonfuls ground cinnamon.
2 teaspoonfuls BORWICK'S
BAKING POWDER.
6 oz. mixed peel.
1 lb. raisins.
1 pint milk.
 $\frac{1}{2}$ cupful treacle.
1 teaspoonful ground cloves.
 $\frac{1}{4}$ teaspoonful ground mace.

Melt the butter a little, then beat it well. Add sugar and eggs gradually, beating well after every addition. Continue beating and add the treacle, the spices, chopped raisins, washed and dried currants, the flour sifted with the baking powder, milk, and a pinch of salt. Put in a greased tin, lined with three folds of well-greased paper, and bake in a moderate oven. If made in one large cake it will take about three hours to cook. For an icing, stir icing sugar into the white of an egg. Add the juice of half a lemon, or as much as is required to make icing spreadable. Spread over with a knife dipped in water.

TO PREPARE LARGE CAKE TINS

Grease bottom and sides of large cake tins with melted suet, lard, or butter, or brush with oil. Line with two or three layers of kitchen paper, greased or oiled.

FARMHOUSE CAKE



- $\frac{1}{2}$ cupful soft butter.
3 oz. minced mixed peel, slightly chopped.
4 eggs.
 $\frac{1}{2}$ lb. picked sultanas.
 $3\frac{1}{2}$ cupfuls flour
5 teaspoonfuls BORWICK'S BAKING POWDER.
1 teaspoonful grated nutmeg.
 $2\frac{1}{4}$ cupfuls brown sugar.
1 oz. glace cherries.
1 teaspoonful ground cinnamon.
1 cupful milk.
A few almonds.

Sift flour with baking powder, cinnamon, and nutmeg. Rub butter lightly in. Stir in beaten eggs very lightly, then add sugar and fruit. Add a very little milk—just enough to make mixture wet enough to fall into cake tin lined with two folds of buttered paper. Decorate with almonds. Bake in a moderate oven for two hours. Ice, if liked, when cold

This recipe will be found suitable for
Cake Making Competitions (See page 96)

SEED CAKE

- 5 oz. flour.
4 oz. sugar.
3 oz. butter.
1 teaspoonful BORWICK'S BAKING POWDER.
2 eggs.
1 dessertspoonful caraway seeds.

Beat butter and sugar to a cream. Add whipped eggs gradually. Sift in flour and baking powder, then half of caraway seeds. Sprinkle

other half on top of cake, and bake for three-quarters of an hour in a moderate oven.

CHERRY CAKE

- $\frac{1}{2}$ lb. butter.
4 eggs.
 $\frac{3}{4}$ lb. flour.
Pinch of salt.
 $\frac{1}{2}$ lb. sugar.
 $\frac{1}{2}$ teaspoonful BORWICK'S BAKING POWDER.
 $\frac{1}{2}$ lb. glace cherries.
2 oz. citron peel.
2 lemon rinds.

Beat butter and sugar to a cream. Add eggs one by one, beating each in separately. Sift flour, baking powder, and salt together, and add to butter and eggs. Stir in halved cherries, chopped peel, and the grated rinds of the lemons. Mix in a little more milk if necessary, and bake in a greased cake tin, lined with two layers of buttered paper, in a moderate oven for one hour and a half.

MADEIRA CAKE

- $\frac{1}{2}$ lb. flour.
5 oz. butter.
4 eggs.
1 teaspoonful BORWICK'S BAKING POWDER.
6 oz. sugar.
1 lemon.

Line a greased cake tin with four layers of greased paper. Beat butter and sugar in a basin. Then beat in eggs one by one. Stir in flour sifted with baking powder, and a tiny pinch of salt; and add grated rind of lemon. Turn into cake tin. Bake in a moderate oven for one hour and a quarter. When half done, place a slice of citron peel on top and finish baking. Cake will require about another half an hour.

This recipe will be found suitable for
Cake Making Competitions (See page 96)

NEW YEAR CAKE

- 1 lb. sifted flour.
 $\frac{3}{4}$ lb. butter.
 $\frac{1}{2}$ lb. mixed peel.
 $\frac{1}{4}$ lb. raisins.
 $1\frac{1}{2}$ teaspoonfuls mixed spice.
1 teaspoonful browning.
2 teaspoonfuls BORWICK'S
BAKING POWDER.
 $\frac{3}{4}$ lb. sugar.
 $\frac{3}{4}$ lb. sultanas.
 $\frac{3}{4}$ lb. currants.
 $1\frac{1}{2}$ teaspoonfuls ground ginger.
 $\frac{1}{2}$ lb. blanched and chopped
almonds.
2 teaspoonfuls brandy.
6 eggs.
Milk.

Line large cake tin, or two medium-sized ones, with three folds of buttered paper, after greasing tin or tins well. Mince peels, Pick sultanas. Seed and chop raisins. Wash and dry currants, and mix all together with the almonds. Beat butter and sugar in a basin till creamy. Add flour, sifted with a pinch of salt, alternately with the well-beaten yolks of eggs, mixed with two tablespoonfuls of milk. Stir in spices sifted with baking powder. Beat well five minutes, then add browning, and brandy, and a little more milk if necessary. Lastly, fold in stiffly frothed whites of eggs and bake, if a large cake, for about four hours in a moderate oven. When cold, cover with almond paste and ice.

BEFORE BAKING

To grease paper for lining tins, cake or tart tins, or pie dishes, always use *unsalted butter*, or clarified fat.

SULTANA CAKE

- 1 lb. flour.
 $\frac{1}{2}$ lb. sugar.
 $\frac{1}{2}$ lb. sultanas.
5 eggs.
2 teaspoonfuls BORWICK'S
BAKING POWDER.
 $\frac{1}{2}$ lb. butter.
3 oz. mixed peel.

Line cake tin as usual. Sift flour and baking powder together. Chop peel and pick sultanas, then rub sultanas in flour. Beat butter and sugar to a cream in a basin. Then beat in eggs one by one. Stir in flour. Add fruit, mix thoroughly. Turn into tin. Bake in a moderate oven for one hour and a half.

MOKA CAKE

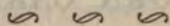
- 4 eggs.
4 oz. flour.
4 oz. sugar.
 $\frac{1}{2}$ teaspoonful BORWICK'S
BAKING POWDER.
6 oz. fresh butter.
Essence of coffee.
 $\frac{3}{4}$ lb. icing sugar.

Beat yolks and whites of eggs in separate basins. Add sugar to the yolks. Beat till creamy. Sift flour and baking powder together. Whip the whites to a stiff froth. Stir the flour and whites into the yolks and sugar. Mix lightly and quickly. Butter a cake tin. Pour in the mixture. Bake in a moderate oven for about thirty minutes. When cooked, turn it on to a cake rack to cool, then put the butter and icing sugar into a basin. Cream them together until soft. Add some coffee essence, a few drops at a time, until the icing is the right colour and consistency. Cover the cake with this icing, and decorate it through a forcing-bag with a rose-pipe.

DEMERARA GINGER CAKE

- 5 oz. softened butter.
- $\frac{3}{4}$ lb. flour.
- 2 oz. crystallised ginger.
- 1 teaspoonful BORWICK'S BAKING POWDER.
- 5 oz. golden syrup.
- 1 teaspoonful ground ginger.
- 2 oz. almonds.
- 2 eggs.

Beat butter and syrup together, then beat in the eggs. Sift in flour, ginger, and powder, and add chopped crystallised ginger. If not moist enough, add a little milk. Turn into a greased tin. Sprinkle tops with halves of almonds, blanched and skinned. Bake in a moderate oven for about three-quarters of an hour.



BIRTHDAY, PARTY OR SIMNEL CAKE

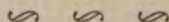
- $\frac{1}{2}$ lb. butter.
- $\frac{3}{4}$ lb. flour.
- $\frac{3}{4}$ lb. currants.
- $\frac{1}{4}$ oz. mixed spice.
- 1 teaspoonful BORWICK'S BAKING POWDER.
- $\frac{1}{2}$ lb. sugar.
- $\frac{1}{4}$ lb. citron peel.
- 6 eggs.

Almond Paste

- 2 oz. melted butter.
- 10 oz. castor sugar.
- 1 lb. ground almonds.
- 2 eggs.
- Juice of 2 lemons.

Beat butter and sugar to a cream in a basin. Beat in eggs one at a time. Add flour sifted with baking powder, washed and dried currants, chopped citron, and spice. Stir well together. Put half the cake mixture into greased cake tin, lined with three layers of buttered paper. Place a layer—about half a pound

of almond paste on top, taking care that it is even in thickness. It should be about three-quarters of an inch thick. Cover with remainder of cake mixture. Press down well and bake in a moderate oven. When nearly done, rough a roll of almond paste up with a fork and place it round the edge. Cover with a piece of kitchen paper and return to oven to cook. Then remove paper and ice first with water icing, then with royal icing. Decorate with fruit pastes, scrolls of icing, and silver strands and candles, if wanted for a Birthday Cake. If for a Simnel Cake, decorate with eggs and chickens.



STRAWBERRY CAKE

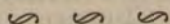
- 3 or 4 eggs.
- 4 oz. sugar.
- Butter icing.
- $\frac{1}{4}$ lb. BORWICK'S STRAWBERRY BLANCMANGE POWDER.
- $\frac{1}{2}$ teaspoonful BORWICK'S BAKING POWDER.

Separate yolks and whites of eggs. Beat yolks thoroughly with the sugar. Sift the two powders and a pinch of salt together. Whisk whites stiffly. Stir powder lightly into the sugar and eggs. Then fold in whites of eggs very lightly. Bake in a greased tin in a moderate oven for about half an hour. Cool on a sieve. Then split in two. Spread with strawberries and half a pound of icing sugar. Beat butter and sifted icing sugar till soft, then flavour with strawberries rubbed through a hair sieve. Place other half of cake on top, then sift half a pound of icing sugar, and mix with enough sifted strawberries to make it spreadable, and when ice is set on cake, decorate with a little strawberry icing put through a forcing-pipe.

A FEATHER COCONUT CAKE

- 1 egg.
- $\frac{1}{2}$ cupful milk.
- $1\frac{1}{2}$ cupfuls flour.
- $\frac{7}{8}$ cupful sugar.
- 2 teaspoonfuls BORWICK'S
BAKING POWDER.
- 1 teaspoonful lemon essence.
- $\frac{1}{2}$ cupful coconut (desiccated).
- 2 tablespoonfuls melted butter.

Sift flour, sugar, and baking powder. Add butter and beaten egg to milk, and add to dry ingredients. Mix well. Add flavouring and coconut. Bake in a greased loaf tin in a moderate oven. Sprinkle with powdered sugar and coconut on top.



NO EGG CAKE

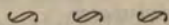
- 1 cupful brown sugar.
- $1\frac{1}{4}$ cupfuls water.
- 1 cupful raisins.
- 2 cupfuls flour.
- 5 teaspoonfuls BORWICK'S
BAKING POWDER.
- 1 teaspoonful nutmeg.
- $\frac{1}{3}$ cupful fat.
- 1 teaspoonful cinnamon.
- $\frac{1}{2}$ teaspoonful salt.

Boil sugar, water, fat, raisins, spices, and salt together in a saucepan two minutes. When cool, add flour and baking powder, which have been sifted together. Mix well. Bake in a greased, shallow cake tin lined with buttered paper in a moderate oven.

CHOCOLATE CAKE

- $1\frac{1}{2}$ cupfuls sugar.
- $\frac{3}{4}$ cupful melted butter.
- $\frac{1}{2}$ cupful hot, strong coffee.
- $\frac{1}{2}$ cupful milk.
- Pinch salt.
- 1 teaspoonful BORWICK'S
BAKING POWDER.
- $\frac{1}{2}$ cupful cocoa.
- 3 egg yolks.
- 2 cupfuls flour.
- 1 teaspoonful vanilla.

Beat butter and sugar to a cream in a basin. Dissolve cocoa in the coffee. Beat yolks of eggs, and stir into coffee. Add flour, sifted with salt, and coffee and eggs alternately to the butter and sugar, then stir in milk, in which you have dissolved the baking powder and vanilla. Lastly, fold in the stiffly frothed whites of two of the eggs, and bake in a greased tin lined with a buttered paper. When ready, cool on a cake rack, then boil one cupful of castor sugar and one-third of a cupful of cold water, *after dissolving sugar*, for three minutes, till the syrup threads, when stir in stiffly frothed white of egg and vanilla to taste. Beat till firm, then use.



DRIPPING CAKE

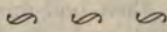
- 1 lb. flour.
- $\frac{1}{4}$ lb. currants.
- $\frac{1}{2}$ pint milk.
- 2 teaspoonfuls BORWICK'S
BAKING POWDER.
- 4 oz. dripping.
- $\frac{1}{4}$ lb. sugar.
- Pinch salt.

Rub the dripping into the flour. Add dry ingredients. Mix with milk. Bake in a cake tin lined with greased paper for one hour and a half.

WALNUT CAKE

- 1 cupful sugar.
- 1½ cupfuls flour.
- ½ cupful milk.
- 1½ teaspoonfuls BORWICK'S
BAKING POWDER.
- 1 cupful finely chopped walnuts.
- 1¼ tablespoonfuls butter.
- 3 eggs.

Chop walnuts. Cream butter and sugar. Sift flour with baking powder and a pinch of salt. Beat two yolks and one egg together. Then add flour and eggs alternately to butter and sugar. Stir in milk gradually, then add walnuts and fold in the two whites of eggs stiffly frothed. Bake in a greased tin lined with buttered paper in a moderate oven till risen and firm. This cake can be iced, if liked.



SHERWOOD CAKE

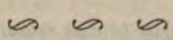
- 4 tablespoonfuls butter.
- 1 cupful sugar.
- 1 cupful water.
- 2 teaspoonfuls BORWICK'S
BAKING POWDER.
- 2 eggs.
- 2½ cupfuls flour.
- ¼ grated nutmeg.

Beat the yolks, sugar, and butter together until light. Sift baking powder and flour. Measure the water. Add the water and flour alternately, beat thoroughly, add the nutmeg, and stir in the beaten whites of eggs. Bake in a loaf tin for three-quarters of an hour. If liked, you can bake this cake in a sandwich tin, and put it together with whipped cream.

LEMONADE CAKE

- 1½ cupfuls sugar.
- ¼ lb. chopped almonds.
- 6 whites of eggs.
- 1 lemon rind.
- ½ teaspoonful BORWICK'S
BAKING POWDER.
- 1½ cupfuls grated brown bread.
- 1 cupful lemonade.
- ¼ teaspoonful ground cinnamon.

Mix sugar with blanched and chopped almonds, breadcrumbs, baking powder, and grated rind. Stir in cinnamon, then fold in whites of eggs beaten to a stiff froth. Bake in a shallow, buttered tin lined with a buttered paper in a rather slow oven for one hour. Turn out, pour over hot lemonade, one teaspoonful at a time, until all the cake is thoroughly soaked, then serve cut in squares with a fork, hot for tea, on a cold day. To make lemonade: Dissolve two tablespoonfuls of sugar in a cupful of boiling water, and add strained juice of a lemon.



NEWMARKET CAKE

- 2 cupfuls flour.
- 1 cupful butter.
- 1 cupful strong coffee.
- ¾ cupful almonds.
- 2 teaspoonfuls BORWICK'S
BAKING POWDER.
- 2 cupfuls sugar.
- 4 eggs.
- 1 cupful grated chocolate.

Beat butter and sugar to a cream. Sift flour with baking powder and chocolate. Add to butter and sugar alternately with the beaten yolks of eggs. Stir in coffee, chopped blanched almonds, and whites of eggs stiffly frothed. Bake in greased cake tin lined with greased paper.

A SIMPLE SPONGE CAKE

- 2 eggs.
- 1 cupful flour.
- $\frac{1}{4}$ teaspoonful salt.
- $1\frac{1}{2}$ teaspoonfuls BORWICK'S
BAKING POWDER.
- 1 cupful sugar.
- $\frac{1}{4}$ teaspoonful lemon-juice.

Beat yolks till thick and lemon coloured. Stir in half the sugar gradually and beat well. Add between half and three-quarters of a cupful of hot milk or hot water, then stir in remainder of sugar, lemon-juice, and flour sifted with baking powder and salt. Lastly, fold in stiffly frothed whites of eggs. Bake thirty-five minutes in a cake tin, well buttered, and dusted over with equal quantities of sugar and flour mixed. Shake out any loose mixture that remains. Stand cake tin on a baking tin when baking.

SNOW CAKE

- $1\frac{1}{2}$ cupfuls flour.
- $\frac{3}{4}$ cupful sugar.
- 2 egg whites.
- Flavouring.
- 2 teaspoonfuls BORWICK'S
BAKING POWDER.
- $\frac{1}{4}$ cupful butter.
- $\frac{1}{2}$ cupful milk or water.
- $\frac{1}{4}$ teaspoonful salt.

Measure sifted flour, then sift flour again with sugar, salt, and baking powder four times. Break egg whites into cup, then fill to half-full with softened butter, but it must not be melted. Then fill up cup with cold liquid. Add lemon or orange essence to taste, then turn into the flour mixture and beat till smooth. Bake in a shallow, un-buttered cake tin in a slow oven. As soon as cake rises to top of pan, increase temperature and bake till firm, then turn pan upside down and don't remove from pan till cool.

CRUSTY LOAF CAKE

- 2 cupfuls flour.
- 1 egg.
- $\frac{1}{2}$ lemon.
- 1 cupful milk.
- Ground cinnamon to taste.
- 3 teaspoonfuls BORWICK'S
BAKING POWDER.
- $\frac{1}{2}$ teaspoonful salt.
- 3 tablespoonfuls butter.
- 3 tablespoonfuls sugar.

Sift flour, baking powder, salt, sugar, and cinnamon into a basin. Rub in butter, and add milk mixed with well-beaten egg. Lastly stir in the grated rind and juice of a lemon. Turn into a well-buttered, rather shallow loaf tin. Brush top with melted butter. Sprinkle with streusel, which is one teaspoonful sugar mixed with one teaspoonful flour and made into a dough with one teaspoonful butter. Rub tiny pellets of this out of the mixture, by rolling in the palms of the hands. Sprinkle over cake. Bake in a moderate oven till cooked and brown.

ALGERIAN TORTE

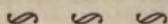
- 1 cupful flour.
- 1 cupful sugar.
- $\frac{1}{2}$ teaspoonful vanilla.
- 4 eggs.
- 2 teaspoonfuls BORWICK'S
BAKING POWDER.
- $\frac{1}{4}$ teaspoonful salt.
- 1 cupful chopped, stoned dates.
- 1 cupful chopped walnuts.

Beat eggs till honey coloured. Sift flour, salt, baking powder, and sugar together, and stir into egg mixture. Add nuts, dates, and vanilla. Turn into a greased baking tin—rather shallow. Bake slowly for about three-quarters of an hour. This is usually served cut in pieces and with a spoonful of whipped cream on top.

EGGLESS FRUIT CAKE

- 1 lb. flour.
- $\frac{1}{4}$ lb. currants.
- 6 oz. sugar.
- 2 oz. mixed peel.
- 1 gill milk.
- 2 oz. butter.
- 2 teaspoonfuls BORWICK'S
BAKING POWDER.
- $\frac{1}{2}$ lb. sultanas.
- 4 heaped teaspoonfuls BOR-
WICK'S EGG SUBSTITUTE.
- 1 small teaspoonful salt.
- 1 small teaspoonful ground
mace.

Sift flour, baking powder, salt, and spice into a basin. Rub in butter. Add washed and dried currants, picked sultanas, and finely chopped peel. Then stir in sugar and egg substitute, and mix well. Make into a stiff batter with milk and pour into a greased loaf tin. Bake in a moderate oven from one hour and a half to two hours.

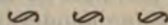


CORNISH CINNAMON CAKE

- 1 $\frac{3}{4}$ cupfuls flour.
- 1 cupful sugar.
- 2 egg yolks.
- 1 teaspoonful cinnamon.
- 3 teaspoonfuls BORWICK'S
BAKING POWDER.
- $\frac{1}{2}$ cupful butter.
- $\frac{1}{2}$ cupful milk.
- 1 tablespoonful shaved, blanched
almonds.
- 2 egg whites.

Beat butter and sugar to a cream. Slowly stir in yolks of eggs, and when well mixed add milk, then flour sifted with baking powder and cinnamon. Fold in stiffly frothed whites and almonds. Bake in shallow, buttered tin. When cold,

spread with Ascot icing.—Melt one teaspoonful of butter in a saucepan. Stir in one cupful and a half of sugar and half a cupful of milk. Keep stirring so that sugar does not stick to the saucepan till it dissolves, then bring to boil, and boil without stirring for thirteen minutes. Then remove from fire, beat till spreadable, flavour with half a teaspoonful of vanilla, and spread evenly over the cake, decorating with the prongs of a fork.



CHOCOLATE POTATO CAKE

- 2 cupfuls flour.
- $\frac{1}{2}$ cupful butter.
- 3 eggs.
- $\frac{1}{2}$ teaspoonful salt.
- $\frac{1}{2}$ nutmeg.
- 4 teaspoonfuls BORWICK'S
BAKING POWDER.
- 2 cupfuls sugar.
- 1 cupful hot mashed potatoes.
- 1 teaspoonful ground cinnamon.
- $\frac{1}{2}$ cupful hot milk.
- 1 $\frac{1}{2}$ oz. chocolate.

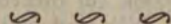
Beat butter and sugar to a cream. Add the well-beaten eggs, then stir in the potatoes, which should have been mashed till quite smooth. Sift flour, baking powder, salt, cinnamon, and grated nutmeg together. Add to butter and sugar alternately with hot milk, in which chocolate has been dissolved. Bake in two small, buttered cake tins, and when cold spread with orange icing. Let the grated rind of one orange soak in the juice of half a large orange and the juice of a tangerine for half an hour. Stir in lightly beaten yolks of two eggs, two teaspoonfuls lemon-juice, and enough icing sugar to make icing spreadable.

MY WEDDING CAKE

- $2\frac{1}{2}$ lb. sugar (*Barbados*).
- $2\frac{1}{2}$ lb. fresh butter.
- 2 lb. ground almonds.
- 3 lbs. eggs.
- 4 lb. shredded mixed peel.
- 5 lb. currants.
- 3 lb. sultanas.
- 1 glass brandy.
- $\frac{1}{2}$ teaspoonful ground mace.
- 1 teaspoonful BORWICK'S
BAKING POWDER.
- 2 teaspoonfuls of allspice.
- $\frac{1}{4}$ teaspoonful lemon essence.
- $1\frac{1}{2}$ teaspoonfuls rose essence.
- $\frac{3}{4}$ teaspoonful mixed spice.
- $\frac{3}{4}$ teaspoonful cinnamon.
- 1 teaspoonful vanilla essence.
- Juice of $\frac{1}{2}$ lemon.
- 2 lb. 14 oz. best sifted flour.

Have the cake tins ready in advance (the number depending on whether you want a two or three-tiered cake), grease well, then line each with five folds of greased paper and tie a thick band of paper round the outsides as well. Prepare the fruit very carefully. Shred the peel finely, using two pounds of orange, one pound of citron, and one pound of lemon. Clean the currants well, and clean and pick the sultanas. When all are ready, cream together the butter and sugar in a large basin, using your hand instead of a spoon. Beat eggs till light and frothy. Then add flour and beaten egg alternately to the sugar and butter till all egg is used up, after which add remainder of the flour alternately with the fruit and ground almonds. *One thing to remember—keep on beating with your hand all the time.* Lastly, add brandy, spices, essences, baking powder, lemon juice, and salt. Pour mixture into the lined tins, half filling them, hollow out the centres, and place tins on a bed of kitchen salt on baking tins, push-

ing the salt close to the sides. To test if oven is ready for cake, put in a piece of writing-paper. It should take just one minute to curl up. If it takes longer, the oven is too cold; if less too hot. When just right, put in your cakes and keep them there until, when you test them with a knitting-needle, the needle comes out quite dry. Be sure to maintain the same heat all the time they are cooking. When you remove them from the oven, leave in tins for a few moments, then turn them out on a wire tray to cool. But they must on no account be placed in a draught. Keep for a day or two in large tins, then cover with almond paste and ice next day.



BERLIN SANDWICH CAKE

- $\frac{1}{2}$ lb. flour.
- $\frac{1}{4}$ lb. sugar.
- 1 egg.
- 1 teaspoonful BORWICK'S
BAKING POWDER.
- $\frac{1}{4}$ lb. butter.
- 1 teaspoonful vanilla essence.

Rub butter, sugar, and flour together, till like breadcrumbs. Stir in baking powder, essence, and egg well-beaten. Work to a smooth dough, adding a little milk if necessary. Divide in two. Butter a dinner-plate well. Roll out half the paste to its size and lay it on plate. Spread with raspberry jam, then cover with other piece of rolled-out paste. Trim edges and pinch them between four fingers and thumbs to keep in the jam. Brush over top with beaten egg or milk, and sprinkle with a handful of desiccated coconut. Bake in a moderate oven for half an hour. When cold, cut into triangles.

What about Lunch or Supper?

CREAM FISH CRESCENTS

2 oz. short crust. (See page 27.)

$\frac{1}{2}$ oz. flour.

$\frac{1}{2}$ gill milk.

Salt, pepper, paprika.

2 oz. cold fish.

$\frac{1}{2}$ oz. butter.

$\frac{1}{2}$ oz. chopped pimento.

Egg and breadcrumbs.

Melt butter in a saucepan. Add flour, and cook till mixture froths, then stir in milk and boil till thick and smooth. Beat in fish and seasoning and spread on a plate to cool. Roll pastry out very thinly. Cut into rounds with a cutter and wet edges. Put a teaspoonful of the mixture on each round and fold over. Brush with egg and dip in sifted breadcrumbs. Fry till golden in deep, smoking-hot fat. Then drain on brown paper and serve on a dish lined with a lace-paper d'oyley. Garnish with fried parsley and lemon, cut into butterflies.

RUSSIAN FISH PIE

$\frac{3}{4}$ lb. flaky pastry. (See page 18.)

2 hard-boiled eggs.

2 tablespoonfuls cold white sauce.

$\frac{1}{2}$ lb. cooked white fish.

$\frac{1}{2}$ teaspoonful lemon-juice.

Pepper and salt.

Cayenne.

Divide pastry in two. Roll each out into a square. Flake fish into a basin. Remove all skin and bones and season to taste with pepper, salt, lemon-juice, and cayenne or

paprika. Lightly mix in the seasoned sauce. Divide fish between two squares of pastry. Place it in the centre of each square. Cover each mound with sliced egg. Brush edges of each square with cold water and fold up like an envelope. Turn each pie upside down on a buttered baking tin. Mark across tops in diamond marks with a knife, and glaze with a beaten egg diluted with a table-spoonful of milk. Bake twenty-five minutes in a hot oven. You can make this pie of halibut, had-dock, bream, sole, turbot, or whiting.

SAUSAGE MUFFINS

2 $\frac{1}{2}$ cupfuls flour.

$\frac{1}{2}$ teaspoonful salt.

Milk.

5 teaspoonfuls BORWICK'S
BAKING POWDER.

4 tablespoonfuls butter.

Sausage meat.

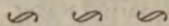
Sift flour, baking powder, and salt into a basin. Lightly rub in the butter. Add enough milk to make a soft dough. Turn on to a lightly floured pastry board. Knead lightly then roll into a thin sheet, a quarter of an inch thick. Cut into small rounds. Brush over with melted butter. Place a small pat of sausage meat into the centre of each, pressing it lightly into the dough. Cover it with another round and press edges, moistened with cold water, together. Bake in a quick oven on a greased tin.

FISH BOUCHEES



Flaky pastry. (See page 18.)
7 oz. *cooked fish.*
1 *tablespoonful cream.*
8 *prawns.*
1 *gill white sauce.*
Lemon-juice.

Line buttered patty tins with the pastry. Brush over with egg and bake in a hot oven, after pricking the centres. Chop the shelled prawns and add to sauce. Boil up, season highly, and add the flaked fish and cream. When piping hot, stir in one tablespoonful of chopped cooked mushroom, or green peas, and fill into the pastry cases. Garnish each neatly with a prawn head and a little chopped pistachio nuts. Serve at once in a hot dish, garnishing with fingers of lemon and sprigs of parsley.

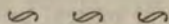


PORK SHORTCAKE

3 *cupfuls flour.*
1 *teaspoonful salt.*
Milk and water.
6 *teaspoonfuls BORWICK'S*
BAKING POWDER.
 $\frac{1}{4}$ *cupful butter.*
 $1\frac{3}{4}$ *cupfuls white sauce.*
3 *heaped cupfuls chopped pork.*
2 *heaped tablespoonfuls chopped*
pimento.

Sift flour, baking powder, and salt together into a basin. Rub in

butter. Add enough milk or water, or equal quantities of milk and water to make a moist, but not a wet dough. Divide in two, shape each piece, or roll them out to the size of a sandwich tin. Butter tin well. Press in one half. Brush lower "cake" lightly with melted butter or olive oil. Put other cake on top and bake in a very hot oven—from 375 to 400 degrees Fah.—for about half an hour. When ready, the two layers can be separated. If not quite dry in centre, return to oven, placing the top one upside down on another tin, so that both halves can be equally well but lightly cooked. Mix white sauce, flavoured with onion to taste, pimento, and chopped meat together. Spread over half of shortcake. Put the second half on top of filling. Return to oven for a moment to make piping hot. Garnish if liked, with a criss-cross of pimento and parsley.



ROCK POTATO PANCAKES

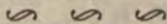
1 *lb. raw potatoes.*
1 *beaten egg.*
 $\frac{1}{2}$ *teaspoonful salt.*
1 *teaspoonful BORWICK'S*
BAKING POWDER.
1 *tablespoonful melted butter.*
Flour.

Pare and grate quickly the potatoes, adding the beaten egg at the same time, so that the coating of egg will prevent potatoes discolouring. When all are grated, add butter and baking powder, sifted with two tablespoonfuls of flour and salt. Then stir in as much more flour as is needed to give you a thin batter. Cook on a hot girdle, greased with bacon fat, and serve with baked ham or roast pork.

MEAT PASTIES

- $\frac{1}{2}$ lb. flaky pastry. (See page 18.)
- 1 oz. butter.
- 1 tablespoonful flour.
- 1 lb. cooked meat.
- $\frac{1}{2}$ small onion.
- 1 teacupful gravy or water.

Trim the gristle and fat from the cold meat. Use beef, mutton, pork, or veal. Or you can use a mixture of meat or of game. Mince meat finely. Melt butter. Fry onion, finely minced, in butter till well cooked, but not coloured. Shake in flour and stir till smooth, then add liquid and boil up. Put in meat and season well. Sometimes I add a little finely chopped parsley, or pimento, but this is not necessary. Roll out pastry thinly. Cut into rounds, line greased patty tins. Prick the bottom with a fork. Fill up with prepared meat, moisten edges with cold water, and cover with the second round. Ornament with strips of pastry, prick with a fork, and make a hole in the centre to allow steam to escape. Brush over with beaten egg and bake in a quick oven.



RICE AND CHEESE PIE

- Potato pastry. (See page 21.)
- $2\frac{1}{2}$ oz. grated cheese.
- Salt and pepper.
- $1\frac{1}{2}$ oz. boiled rice.
- 1 gill thick white sauce.

Line a greased, shallow cake tin with pastry. Mix ingredients well together and place in tin. Cover with a lid of the pastry, pressing down the edge well. Brush with beaten egg on top. Prick with a fork. Bake about thirty minutes in a good, hot oven till crisp and golden.

POTATO PASTIES

- $\frac{1}{2}$ lb. cooked potatoes.
- $\frac{1}{2}$ lb. flour.
- Cooked meat.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- 6 oz. butter.
- Tomato sauce.

Rub butter into sifted flour. Add baking powder, and stir in the sieved potatoes, and enough cold water to make a stiff dough. Roll out and use as short crust for any savoury dishes. To make pasties: Roll out and cut into ovals. Lay some seasoned meat, nicely moistened with tomato sauce, on one half. Then turn other half over. Pinch together, prick with a fork, and bake a light brown.

ROMAN PIE

- $\frac{3}{4}$ lb. short crust. (See page 27.)
- 2 oz. vermicelli.
- $\frac{1}{2}$ teaspoonful lemon rind.
- Salt, pepper, nutmeg.
- $\frac{1}{4}$ lb. cooked ham.
- 1 lb. cooked veal.
- 1 oz. Parmesan cheese.
- $\frac{1}{2}$ pint white sauce or cream.

Well butter a pie-dish. Line it all through with some of the short crust. Put vermicelli into a pan of fast-boiling, salted water. Boil from five to ten minutes till tender. Drain well. Put a layer of the vermicelli in dish, pressing it well round the sides, so that it lines the pastry. Next put in veal and ham, cut into small pieces. Season now and then with grated cheese, lemon rind, salt, pepper, and nutmeg. When dish is full, pour in the sauce. Roll out rest of pastry, and cover as an ordinary pie. Bake about three-quarters of an hour in a quick oven. Loosen edges with a knife, turn out pie, and brush all over with a little milk mixed with beaten egg. Return to oven for about ten minutes to glaze.

SEASIDE PIE

- 1 lb. flour.
- $\frac{1}{2}$ lb. butter or lard.
- 1 raw egg.
- 3 sheep's kidneys.
- 1 lb. potatoes.
- 1 tablespoonful flour.
- 4 sheets gelatine.
- 1 teaspoonful BORWICK'S
BAKING POWDER.
- 1 teaspoonful salt.
- 2 lb. top side of beef.
- 2 small onions.
- $\frac{1}{2}$ pint shelled peas.
- Pepper, paprika, and salt.
- Stock or water.

Grease a pie-dish well. Then sift flour, salt, and baking powder into a basin. Rub in butter lightly and mix to a stiff paste with cold water. Roll out on a floured board to about a quarter of an inch thickness. Line the pie-dish smoothly over inside, bringing the paste up over the edge. Cut beef into thin strips and roll up each strip with a piece of fat inside. Mix a tablespoonful flour with salt, pepper, and paprika. Dip each roll in this mixture. Arrange in a dish in alternate layers, with thinly sliced onion, peeled and rather thickly sliced potatoes, peas, the kidneys (skinned, cored, and cut into large, thin pieces), then fill dish three-quarters full with stock. Cover with remainder of pastry. Decorate with leaves of pastry. Make a hole in the centre. Brush top all over with raw beaten egg. Bake first of all in a quick oven, then reduce heat after pastry has risen, and finish cooking till meat is tender. If pastry is inclined to brown too much, cover with a buttered paper. When ready, fill up pie with some good bone stock, which will jelly itself, or else stock in which gelatine was dissolved. To do this, remove ornament in centre and pour in gravy through a

small funnel. If used hot leave out the gelatine. Sometimes I add to the filling half a pound of chopped, peeled mushrooms, or floured balls of sausage meat.

SAVOURY ROLLS

- 1 quart flour.
- 1 egg.
- $1\frac{1}{2}$ cupfuls milk.
- 6 rashers bacon.
- 2 hard-boiled eggs.
- 2 teaspoonfuls BORWICK'S
BAKING POWDER.
- 1 tablespoonful butter.
- $\frac{1}{2}$ teaspoonful salt.
- 6 curls bacon.
- 1 tablespoonful mayonnaise.
- 1 tablespoonful pimento.

Sift flour, baking powder, and salt into a basin. Rub in butter. Stir in beaten egg mixed with milk and make into a dough. Cut into neat rounds four inches across. Fold one half of biscuit over the other. Bake in a greased pan in a quick oven for thirty minutes after brushing rolls with milk. If wanted hot: Chop six rashers of fried bacon and six slices of fried tomato, and put between slit, buttered rolls. Serve each with half a rasher of bacon, rolled round a teaspoonful of fried sheep's kidney and grilled. Cold: Mix chopped bacon with chopped pimento and mayonnaise to moisten and fill rolls (split and spread thinly with mayonnaise), and cover with shredded lettuce or mustard and cress.

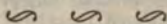
TO GLAZE MEAT PIES AND PATTIES

Brush pastry with beaten egg, but be careful not to glaze the edges as this would prevent pastry rising.

CHEESE PASTRY

6 oz. flour.
2 oz. butter.
6 oz. grated cheese.
Water.
 $\frac{1}{2}$ teaspoonful BORWICK'S
BAKING POWDER.
1 yolk of egg.
Salt, pepper, cayenne.

Rub butter finely into flour. Add all the dry ingredients and mix to a stiff paste with yolk of egg and water if necessary. Turn on to a floured board and work a little. Roll out once and use as required. Can be made into biscuits.



CHEESE AND CELERY BISCUITS

2 oz. cheese pastry. (See above.)
 $\frac{1}{2}$ gill thick cream.
 $\frac{1}{2}$ oz. grated Parmesan cheese.
Finely chopped celery.
Salt, pepper, cayenne.

Roll out pastry. Prick and cut into small biscuits. Bake in a moderate oven, then cool. Mix together all the other ingredients and whisk slightly. Pile neatly on top of biscuits. Garnish with small pieces of celery and serve with sprays of water-cress.

Before putting a cover on a pie or a tart, wet the edges with cold water all the way round, then put on the pastry cover, and press lightly round the edges before trimming them evenly.

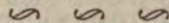
Always make an opening in the centre of pies and tarts to allow steam to escape.

The addition of a very small amount of Baking Powder, about a third of a teaspoonful to a cup of flour, will lighten pastry.

TOAD IN THE BUNKER

6 oz. flour.
1 egg.
1 breakfastcupful milk.
 $\frac{1}{2}$ teaspoonful crushed herbs.
 $\frac{1}{2}$ teaspoonful BORWICK'S
BAKING POWDER.
Pinch salt.
1 teaspoonful chopped parsley.
10 oz. pork sausages.

Arrange skinned and halved sausages in the bottom of a greased pie-dish. Sift flour, salt, and baking powder into a basin. Beat up egg and mix with milk. Stir into flour mixture gradually and beat till smooth, then stir in parsley and herbs and pour gently over the sausage. Bake in a good oven from forty-five minutes to one hour.



WELSH PASTY

$\frac{1}{2}$ lb. flour.
 $\frac{1}{4}$ lb. butter or lard.
 $\frac{1}{4}$ teaspoonful BORWICK'S
BAKING POWDER.
Pinch salt.
6 oz. raw mutton.
3 new potatoes.
1 small onion.

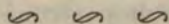
Rub butter into dry ingredients. Make into a stiff paste with cold water. Roll out on a floured board into an oval shape a quarter of an inch thick. Mix a dessertspoonful of flour with pepper and salt, and roll six ounces of raw mutton, cut small, in the flour. Add three new sliced potatoes, one small onion, parboiled and chopped, and a tablespoonful of cold water. Place filling in middle on pastry, and leave a good margin all round. Wet edge and close down over the middle, pinching the edges well together and folding under. Brush with beaten egg. Bake in a hot oven. When pastry is cooked, reduce temperature of oven, and cook very slowly till meat is tender. Sometimes before closing the pastry in the middle an egg is dropped in.

SALMON VOL AU VENTS

Flaky Pastry (see page 18).

- 1 tin salmon.
- 2 hard-boiled eggs.
- 1 cupful tinned peas.
- 1 cupful white sauce.
- 1 teaspoonful chopped parsley.
- Salt and pepper.

Remove all skin and bone from salmon. Flake and mix with sauce, peas, and chopped hard-boiled egg. Make piping hot, season well, and pile into little cooked cases of flaky pastry. Serve garnished with a cross of pimento. If liked, you can fill a large vol au vent with the same mixture.



SARDINE FRITTERS

- Sardines.
- 1½ cupfuls flour.
- 1 egg.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- ¼ teaspoonful salt.
- ⅓ cupful milk.

Sift dry ingredients into a basin. Add milk gradually, and when smooth stir in well-beaten egg. Have sardines drained free from oil, and skins and tails removed. Dip into batter and fry in smoking hot fat till golden. Dry on brown paper. Serve with hot tomato sauce.

NOTE.—It is better to have two sets of measuring spoons and two measuring cups. I like to reserve one cup and set of spoons for solids, and the others for liquids.

SAUSAGE ROLLS



- ½ lb. dripping.
- 1 lb. flour.
- 1 egg.
- 1 small onion.
- 1 teaspoonful BORWICK'S BAKING POWDER.
- ½ lb. cooked or uncooked meat.
- 4 sage leaves.
- ½ shallot.
- Seasoning.

Remove all fat from meat. Mince finely. Season with pepper, salt, chopped sage leaves, shallot, and onion. Sift flour into a basin with baking powder, saltspoonful of salt, and rub in dripping well with the tips of fingers. Mix to a stiff paste with cold water. Then turn on to a floured board. Divide paste quickly in two and roll out into thin sheets. Cut into pieces six inches square. There should be one dozen sausage rolls. Put a tablespoonful of meat mixture in the centre of each square. Fold the paste round the meat, joining it smoothly down the centre. Press ends together with finger and thumb. Place on a greased baking sheet. Brush with slightly beaten egg, and bake for fifteen minutes in a quick oven, if the meat is already cooked. If raw, bake half an hour. Sometimes I substitute small veal or pork sausages for the meat.

NORFOLK PANCAKES

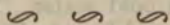
- 1 pint milk.
- 1 egg.
- Pinch salt.
- $\frac{1}{2}$ teaspoonful BORWICK'S
BAKING POWDER.
- $\frac{1}{2}$ lb. flour.

Make ingredients into a batter. Stir in the milk gradually, and when half is added, beat well, then add remainder and make into pancakes. Stuff with the following mixture.

Meat Filling

- 3 oz. butter.
- 1 lb. minced cooked meat.
- 3 gills stock.
- Seasoning.
- 2 teaspoonfuls lemon-juice.
- 2 teaspoonfuls Worcester sauce.
- 3 oz. flour.

Melt butter in a saucepan. Stir in flour till frothy. Mix thoroughly. Add stock by degrees, and beat till sauce is smooth and thick, when stir in other ingredients and make piping hot. Then make the batter into pancakes. Remove to a hot plate. Place some of the hot mixture in the middle. Fold over and serve on a hot dish lined with a lace paper d'oyley. Serve at once.



PALESTINE FRITTERS

Batter as for prawn fritters opposite.

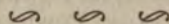
Jerusalem artichokes.

Boil artichokes all about the same size for about ten minutes in the usual way, sharpening the boiling water with lemon-juice. Dry on a clean cloth. Then slice and cook like prawn fritters, but sprinkle coarse salt over before serving. You can make celery fritters in the same way, after boiling celery till soft, cutting it into three-inch pieces, and sprinkling it with salt and pepper.

CALF'S BRAIN FRITTERS

- Calf's brains.
- $\frac{1}{2}$ cupful flour.
- $\frac{1}{4}$ teaspoonful salt.
- $\frac{1}{4}$ cupful milk.
- 1 teaspoonful BORWICK'S
BAKING POWDER.
- 1 egg.

Clean the brains. Place in a pan of boiling water. Add half a teaspoonful of salt, one tablespoonful of lemon-juice, two slices of onion, half a bay leaf, and three cloves. Boil twenty minutes. Remove pan from range, and stand in water till cold. Drain. Dry between towels and divide into pieces. Make a batter of the flour, baking powder, salt, pepper to taste, beaten egg, and milk. When smooth add brains, and drop mixture by spoonfuls into greased muffin-rings, placed in a deep frying-pan with a lavish supply of smoking-hot fat. Cook on one side till well brown. Then turn and cook on other. Serve with a highly seasoned tomato sauce, sharpened with lemon-juice.



PRAWN FRITTERS

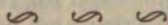
- 1 pint prawns.
- 2 eggs.
- $1\frac{1}{2}$ cupfuls flour.
- 2 teaspoonfuls BORWICK'S
BAKING POWDER.
- $\frac{1}{2}$ cupful milk.
- Salt, pepper, paprika.

Make a batter in the usual way with flour, salt, baking powder, pepper, paprika, eggs, and milk. If liked, you can beat yolks and whites of eggs separately, adding yolks last. Dip each prawn in batter when smooth. Fry till golden in deep smoking-hot fat. Drain on brown paper. Serve on a hot dish lined with a lace paper d'oyley, garnished with fingers of lemon.

YORKSHIRE PUDDING

- $\frac{1}{4}$ lb. flour.
- $\frac{1}{2}$ pint milk.
- Pinch salt.
- $\frac{1}{2}$ teaspoonful BORWICK'S
BAKING POWDER.
- 1 egg.

Sift salt, flour, and baking powder into a basin. Beat egg well and mix with milk. Gradually stir in about a third of liquid to the flour. Beat hard till smooth, then stir in the remainder of liquid. Then pour into a baking-tin lined with enough dripping to well cover the bottom of the tin. Pour in batter to depth of half an inch. Bake quickly from twenty to thirty minutes. Then cut in pieces about two inches square. The pudding can be cooked under the meat if meat is roasted on a trivet, as it should be.



LENTIL AND CHEESE ROLLS

- $\frac{1}{2}$ lb. flaky pastry. (See page 18.)
- 2 tomatoes.
- 1 oz. butter.
- 1 cupful lentils.
- 2 oz. cheese.
- 1 cupful breadcrumbs.
- Pepper, salt, mustard.

Wash lentils, tie loosely in a cloth, and cook for one hour in boiling, salted water. When soft, rub through a wire sieve, add butter, skinned and chopped tomatoes, grated cheese, and enough breadcrumbs to thicken the mixture. Season to taste. Roll pastry into a thin sheet. Cut into squares. Brush with beaten egg. Place in the centre of each square a roll of the mixture. Fold pastry over. Trim edges. Brush with beaten egg, and bake twenty minutes.

DEESIDE PUFFS

A Tasty Savoury

- Rough puff pastry. (See below.)
- 1 egg.
- 2 teaspoonfuls butter.
- 2 oz. grated cheese.
- 2 oz. scraped finnan haddock.
- Salt and cayenne pepper.

Rough Puff Pastry

- 1 lb. flour.
- 10 oz. butter, or half butter
half lard.
- Lemon-juice.
- 1 teaspoonful BORWICK'S
BAKING POWDER.
- $\frac{1}{2}$ teaspoonful salt.
- $\frac{1}{2}$ pint cold water.

Sift flour, salt, and baking powder into a basin. Cut in butter or other fat in pieces the size of a walnut. Mix to an elastic dough with cold water and lemon-juice. Turn on to a floured board. Knead a little, then roll into a long strip. Flour lightly. Fold in three. Half turn round on board and roll out again. Repeat this process three or four times until the dough is well mixed with the shortening. Roll out and use as required.

To Make Puffs

For puffs, roll out thinly, cut into rounds, put a spoonful of the cheese, melted butter, scraped finnan, mixed with seasoning and beaten egg, in the centre. Cover. Sprinkle lightly with crushed vermicelli. Bake on greased tins fifteen minutes in a quick oven. Serve piping hot garnished with parsley.

CROSSWAY CHEESE CAKES

Short crust. (See page 27.)

2 oz. ground almonds.

2 eggs.

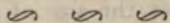
3 drops almond essence.

2 oz. butter.

2 oz. sugar.

1 dessertspoonful cornflour.

Line patty-pans with pastry. Prick the bottoms with a fork, and put a teaspoonful of jam or jelly in each. Beat butter to a cream. Stir in sugar, cornflour, two yolks of eggs, and one white. Mix in almonds, flavouring, and the other white beaten to a stiff froth. Half fill lined patty-pans. Decorate with tiny narrow bars of pastry. Brush with white of egg. Dust with castor sugar. Bake twenty minutes in a hot oven. Sometimes I decorate the cakes only with a cherry.



IONA TARTLETS

Short crust. (See page 27.)

2 eggs.

$\frac{1}{2}$ oz. butter.

8 ratafias.

1 gill cream.

1 teaspoonful flour.

2 teaspoonfuls sugar.

Grated rind of half lemon.

Line buttered patty-pans with pastry. Prick, put in a little raspberry jam, and half fill with flour and cream mixed to a paste, then beaten with sugar, lemon-rind, melted butter, crushed ratafias, and the beaten eggs. Bake in a hot oven.

BANBURY PUFFS

Flaky pastry. (See page 18.)

$\frac{1}{2}$ oz. flour.

$\frac{1}{4}$ lb. currants.

1 egg yolk.

Pinch allspice and cinnamon.

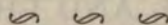
1 oz. butter.

1 tablespoonful brandy.

$\frac{1}{2}$ oz. mixed peel.

2 oz. moist sugar.

Melt butter in a saucepan. Add flour and brandy. Cook till thick. Cool. Then add washed and dried currants, chopped peel, sugar, spice, and egg yolk. Roll pastry thinly. Cut into rounds. Spread mixture over half of each round. Wet edges with cold water, then turn over half of round on top. Press edges together. Decorate round the edges with the back of a fork, prick on top, and dust with castor sugar. Place on a wet tin. Cook in a hot oven for twenty-five minutes till crisp and brown.



CREAM BASKETS

3 oz. short crust. (See page 27.)

A little cream.

1 oz. grated pineapple.

2 eggs, their weight in butter,
sugar, and flour.

$\frac{1}{2}$ teaspoonful BORWICK'S
BAKING POWDER.

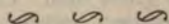
Line buttered patty-tins with thin pastry. Beat butter and sugar to a cream. Add beaten eggs and flour, sifted with baking powder, alternately. Place a teaspoonful in each lined tin. Bake in a hot oven from fifteen to twenty minutes. When cold, cut a small round out of the centre of each cake, and fill up with whisked, sweetened cream, into which you have stirred the pineapple.

ECCLES CAKES

Rough puff pastry. (See page 75.)

- 1½ oz. Demerara sugar.
- 3 oz. washed and dried currants.
- 1½ oz. butter.
- 2 oz. chopped mixed peel.
- Grated nutmeg.

Roll pastry out to a quarter of an inch thickness on a lightly floured board. Turn into rounds about the size of a breakfastcup. Turn best side downwards on board. Wet edges. Place a large spoonful of mixture in centre of each. For mixture, melt butter in a saucepan, add sugar. Stir over fire till melted. Then add fruit and nutmeg to taste. Bunch up edges into the centre of each round. Turn bunched sides downwards on board. Roll out each until currants just show through. Make three shallow cuts alongside each other, down the middle of each cake. Brush with water. Dredge with castor sugar. Bake about twenty minutes in a quick oven.



TANGO TRIFLE

Sponge fingers.

Bananas.

Macaroons.

1 packet BORWICK'S VANILLA
CUSTARD POWDER.

Cream.

Hundreds and Thousands.

Put sponge cake fingers together with apricot jam. Allow two for each trifle. Chop up and arrange in the bottom of tall Melba glasses. Moisten cakes with equal quantities of sherry and pineapple juice. Cover with a layer of vanilla custard. Pile up with chopped banana, or mixed banana and chopped pineapple. Cover with whipped cream and rim with macaroons or ratafias. Sprinkle with Hundreds and Thousands.

COLD VELVET AND JELLY PUDDING

2 eggs.

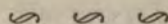
1 pint milk.

Vanilla essence.

1 teaspoonful BORWICK'S VANILLA
CUSTARD POWDER.

Sugar to taste.

Mix yolks of eggs, custard powder, and a tablespoonful cold milk to a smooth paste in a basin. Boil milk in an enamelled saucepan. Remove from fire, and stir into the paste gradually, so as not to curdle, and stirring all the time. Return to saucepan, stir over fire for three or four minutes. Remove from fire, flavour with vanilla, and sweeten to taste. Then, with a large spoon, lightly stir in the stiffly frothed whites of eggs. They should show in rocky heaps. Turn mixture into a crystal bowl, and when cold, decorate on top with whipped cream and chopped lemon jelly.



STRAWBERRY CUSTARDS

1 lb. strawberries.

1 tablespoonful chopped walnuts.

1 packet BORWICK'S STRAWBERRY
BLANCMANGE.

1 gill cream.

Make strawberry blancmange according to the directions on the packet, adding only half a gill more milk, so as to make blancmange thinner. Divide the strawberries between six custard-glasses, keeping out half a dozen. Cover with blancmange. Slightly whip the cream, and run a layer over the top of each. Sprinkle with chopped walnuts. Put a strawberry on the centre of each.

APPLE PUFFS

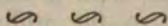
Flaky pastry. (See page 18.)

Meringue.

Stewed apples.

BORWICK'S VANILLA CUSTARD.

Line buttered tartlet tins with flaky pastry. Prick and bake. Half fill with stewed apples, sweetened and flavoured with sherry or lemon-juice. Run a layer of custard over the top and when set pile up with a meringue made from beating two whites of eggs till stiff with one ounce of castor sugar. Then fold in another ounce of castor sugar. Sprinkle a little more sugar lightly on top of each, and bake till meringue is set.



NAARTJE TRIFLE

2 oz. *ratafia biscuits.*

1 oz. *sugar.*

$\frac{1}{2}$ pint *cream.*

Slices of sponge cake.

$\frac{1}{2}$ pint BORWICK'S VANILLA CUSTARD.

$\frac{3}{4}$ pint *Naartje jelly.*

$\frac{1}{2}$ oz. *angelica.*

3 or 4 *sweet oranges.*

Cut cake into strips. Place in a glass dish, covering the bottom well and piling up in the centre. Arrange ratafia biscuits on top. Peel and halve oranges. Scoop out pulp as you scoop out grape-fruit, and arrange fingers of pulp among the ratafias. Melt half the jelly and pour over, and when set pour over the custard. Whip cream to a stiff froth, stir in sugar, and flavour with the grated rind of an orange. Heap on top, alternately with the remainder of the jelly daintily chopped. You can use an ordinary orange jelly for the trifle. Decorate with angelica.

RASPBERRY TRIFLE

1 lb. *raspberries.*

6 *sponge cakes.*

$2\frac{1}{2}$ oz. *sugar.*

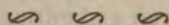
Vanilla essence.

1 pint thick BORWICK'S

VANILLA CUSTARD.

$\frac{1}{2}$ pint *cream.*

Cut sponge cakes in slices. Arrange raspberries in a crystal dish. Sprinkle over two ounces of the sugar. Cover with the sliced cake, spread thinly with raspberry jam. Pour over the custard, and ornament with the cream, whipped, flavoured, and sweetened with the half ounce of sugar.



SWISS TRIFLE

6 *sponge cakes.*

2 *egg whites.*

1 oz. *ground almonds.*

3 gills BORWICK'S VANILLA CUSTARD.

$\frac{1}{2}$ tin *pears.*

$\frac{1}{2}$ teaspoonful *vanilla.*

Cut fruit into dice. Put two-thirds of it into a glass dish. Cover with sliced sponge cakes, ground almonds, and syrup from the fruit. When custard is ready, stir in the whites of eggs frothed, and vanilla. When cool pour over the sponge cakes, and decorate with sweetened whipped cream, ratafias, miniature glacé oranges, and silver strands.

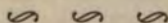
Always brush a cake with melted jelly before covering with almond paste. Start with the sides. Cover with paste. Jelly the top, then put on almond paste cover, moulding edges together, and you get a smooth cap.

A rich fruit cake should be kept at least a fortnight before cutting.

RICE HEDGEHOG

- 1 *cupful rice.*
- 3 *pints milk.*
- 3 *oz. sugar.*
- 3 *oz. crystallised cherries.*
- $\frac{1}{2}$ *pint BORWICK'S thick CUSTARD.*
- 2 *oz. almonds.*
- 1 *gill cream.*
- Pinch salt.*

Pour milk into a saucepan. Flavour with a pinch of grated nutmeg and the grated rind of a small lemon. Wash rice and simmer it in the milk till thoroughly cooked, then stir in sugar and salt, and turn into a basin. When quite cold, add cream, custard, chopped cherries, and minced almonds. Pile up in a glass dish, and decorate with more cherries.



APRICOT CUSTARD

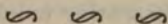
- $\frac{1}{4}$ *lb. rice.*
- 3 *oz. sugar.*
- $\frac{1}{2}$ *gill water.*
- 1 *pint BORWICK'S VANILLA CUSTARD.*
- Milk as required.*
- $\frac{1}{2}$ *lemon.*

Boil rice gently in milk till tender. Sweeten with one ounce of sugar, and place in a glass dish. Stew apples with water, lemon-rind, and two ounces of sugar, adding, if liked, one tablespoonful minced peel, before stewing. When tender, spread over the rice, then cover with hot custard and serve hot or cold with halved tinned apricots on top.

GOOSEBERRY FOOL

- Gooseberries.*
- Sugar.*
- BORWICK'S VANILLA CUSTARD.*
- Vanilla essence.*
- Cream.*

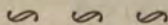
Rinse and top and tail some gooseberries. Stew them in a very little water, then rub through a hair sieve, and sweeten to taste. When cold, mix with half their quantity in custard and half in flavoured whipped cream. Serve in tall glasses. Decorate each on top with chopped marshmallow or whipped cream, and hand round with them sponge fingers.



EASTER MERINGUE

- Enough for Six.*
- 6 *pairs meringue cases.*
- 1 *gill thick cream.*
- 1 *gill BORWICK'S VANILLA CUSTARD.*
- 3 *ratafia biscuits.*

Crush ratafias into powder with a rolling pin. Stir into the custard. Whip cream, and lightly fold in. Fill up half the meringue shells and cover with other half. Use more cream if liked.



APRICOT EGGS

- Sponge cake.*
- Tinned apricots.*
- BORWICK'S VANILLA CUSTARD.*

Cut a home-made sponge cake into squares or rounds about half an inch thick. Sprinkle with enough apricot juice to moisten cake without making it soggy. Lay an apricot in the centre of each, arranged in a long, flat dish. Pour over a layer of custard so thin that it will run off the apricots, but remain on the sponge cake. If wanted very dainty, pipe a trail of whipped cream round the edge of each square or round.

CHERRY CREAM JELLY

$\frac{1}{2}$ pint cherry jelly.

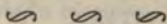
$\frac{1}{2}$ lb. ripe cherries.

1 gill cream.

BORWICK'S BLANCMANGE,
flavoured with almond
essence.

1 dessertspoonful cherry brandy.

Make the jelly in the usual way and flavour with brandy. Turn into a wet mould and leave till half set, then make blancmange and turn into the bottom of a border mould. When set, cover with jelly, only half set. Stew cherries in a little syrup, and when cold turn out mould and surround with stewed cherries, decorating mould, if liked, with whipped cream. Better still to set the blancmange and jelly in a border mould, so that the cherries can be poured into the centre.



HYDROPATHIC PUDDING

$1\frac{1}{2}$ lb. black currants.

5 oz. sugar.

$\frac{1}{2}$ pint BORWICK'S VANILLA
CUSTARD.

$\frac{1}{2}$ stale loaf.

Pick and stew the fruit with the sugar and a gill of water. Cut the bread in slices a third of an inch thick and line a pudding-basin with them. Pour in the boiling fruit and cover top with a round of bread. Stand pudding in a soup plate and balance on top of it a small plate and a heavy weight to press it into shape. Leave till the following day—twenty-four hours if possible. Then turn out carefully on to a glass dish, and either pour over the custard or simply use enough custard to coat the pudding, and serve with thick cream.

PORCUPINE PEACHES

6 peaches.

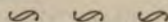
2 oz. almonds.

3 drops almond essence.

1 tablespoonful chopped wal-
nuts.

$\frac{3}{4}$ pint BORWICK'S CUSTARD.

If you use ripe peaches, place them in a glass dish and sprinkle them with a quarter of a cupful of castor sugar. Cover closely and stand in a cool place for two hours. Then pour over the custard, already chilled. When required, cover with lightly whipped cream, mixed with the walnuts and sweetened and flavoured to taste. Prick each peach with split, roasted almonds. When you use tin peaches, prepare for table at once.



CARROT PANCAKES

1 small cupful flour

$\frac{1}{2}$ teaspoonful salt.

1 beaten egg.

2 tablespoonfuls butter.

2 teaspoonfuls BORWICK'S
BAKING POWDER.

$\frac{1}{2}$ cupful milk.

1 cupful mashed carrots.

Scrape, wash, and steam enough young carrots till tender, to give you a cupful when properly mashed. Stir butter into the mixture while hot. Sift flour, baking powder and salt together, then make into a batter with milk mixed with beaten egg. Add carrots, beat till smooth, and cook like pancakes in a hot frying-pan, greased with bacon.

Things For The Nursery Table

PETER PAN PUDDING

- 6 oz. flour.
- 2 oz. butter.
- 1 oz. margarine.
- $\frac{1}{4}$ lb. castor sugar.
- $\frac{1}{2}$ teaspoonful vanilla essence.
- 1 large teaspoonful BORWICK'S BAKING POWDER.
- 1 egg.
- 4 apples.

Beat butter and sugar to a cream. Beat egg well, and add to butter and sugar alternately with flour sifted with baking powder. Stir in enough milk to make a light batter. Add vanilla, and pour batter over the apples, pared, cored, sliced, and arranged in the bottom of a buttered pie-dish, sprinkled with a little sugar. Sometimes I substitute apricot jam for the apple. Bake in a hot oven about half an hour.

RED RIDING-HOOD PUDDING

- $1\frac{1}{2}$ cupfuls flour.
- $\frac{1}{2}$ teaspoonful salt.
- 4 tablespoonfuls castor sugar.
- $\frac{1}{2}$ cupful milk.
- 1 cupful berries.
- $1\frac{1}{2}$ teaspoonfuls BORWICK'S BAKING POWDER.
- 2 eggs.
- 1 tablespoonful melted butter or margarine.

Sift flour, salt, and baking powder into a basin. Stir in sugar, melted butter or margarine, well-beaten eggs, and the milk. Beat till perfectly smooth, then stir in either fresh berries, rolled in flour, or tinned berries. Pack into a well-buttered pudding mould. Cover closely with buttered paper. Steam from forty-five minutes to one hour. Turn out and serve with custard sauce. Or, if tinned berries are used, pour over the syrup after bringing it to the boil and slightly sweetening it.

WENDY PUDDING

- 1 cupful golden syrup.
- 3 tablespoonfuls castor sugar.
- 1 cupful flour.
- 1 egg.
- 1 tablespoonful chopped nuts.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- 1 tablespoonful margarine.
- $\frac{1}{4}$ teaspoonful salt.
- $\frac{1}{2}$ cupful milk.

Pour syrup, brought to the boiling point, into a baking dish. Beat margarine and sugar to a cream. Stir in well-beaten eggs, milk, and flour, mixed and sifted with baking powder and salt. Pour batter into the syrup-lined dish. Bake in a moderately hot oven from twenty-five minutes to half an hour till well browned. Serve turned upside-down, sprinkled with either chopped walnuts or coconut.

SPOTTED DICK ROLL



- $\frac{1}{2}$ lb. sifted flour.
- 2 oz. butter, or margarine.
- 1 tablespoonful castor sugar.
- 4 teaspoonfuls BORWICK'S BAKING POWDER.
- $\frac{1}{2}$ teaspoonful salt.
- $\frac{3}{4}$ cupful milk.
- 1 egg yolk.

Filling

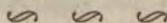
- $\frac{3}{4}$ cupful currants, sultanas, chopped peel, and raisins mixed.
- $\frac{1}{4}$ cupful castor sugar.
- 2 tablespoonfuls butter.
- $\frac{1}{4}$ teaspoonful mixed spice.

Sift dry ingredients into a basin. Rub in the butter or margarine lightly with the tips of the fingers. With a wooden spoon stir in the milk and beaten egg yolk, though yolk can be omitted, and milk substituted. Roll out on a floured board into an oblong half an inch thick. Beat butter to a cream and spread over the paste. Sprinkle first with mixed fruit, then with castor sugar sifted with spice. Roll up like a Swiss Roll. Tie in buttered paper. Place in a buttered steamer, and steam one hour. Can be cooked like a Roly Poly. Serve with vanilla custard sauce or cream.

NURSERY CAKE

- 2 cupfuls flour.
- 1 cupful sugar.
- 1 egg.
- $\frac{3}{4}$ cupful water.
- 3 teaspoonfuls BORWICK'S BAKING POWDER.
- 2 tablespoonfuls butter.
- Grated rind $\frac{1}{2}$ lemon.

Beat butter till creamy. Gradually stir in sugar, then egg, and beat well. Stir in water, lemon rind, then flour sifted with baking powder together thrice. Beat thoroughly and bake in a moderate oven. If wanted fruity, add a cupful of picked sultanas, washed and dried currants, or chopped raisins, or half sultanas and half chopped mixed peel.



BUSY BEE LAYER CAKE

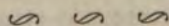
- 1 $\frac{3}{4}$ cupfuls flour.
- $\frac{1}{2}$ cupful butter.
- $\frac{1}{2}$ cupful milk.
- $\frac{3}{4}$ cupful castor sugar.
- $\frac{1}{4}$ teaspoonful ground mace.
- 1 $\frac{1}{2}$ cupfuls icing sugar.
- 3 teaspoonfuls BORWICK'S BAKING POWDER.
- 2 eggs.
- $\frac{3}{4}$ teaspoonful ground cinnamon.
- Heather honey.
- $\frac{1}{2}$ cupful strained orange juice.

Beat butter and sugar to a cream. Stir in yolks of eggs. Mix well. Sift dry ingredients together and add to butter mixture alternately with the milk. Lastly, fold in stiffly frothed whites of eggs. Bake in two buttered cake tins. When cold, put together with heather honey. Ice on top with sifted icing sugar, moistened with orange juice. Sprinkle with hundreds and thousands or chopped walnuts. A very good Children's Party Cake.

CINDERELLA BUNS

- $\frac{1}{2}$ lb. flour.
- 2 eggs.
- $\frac{1}{4}$ lb. butter.
- 1 teaspoonful BORWICK'S
BAKING POWDER.
- 5 oz. castor sugar.
- 1 oz. seeded raisins.
- 1 oz. currants.
- A pinch of nutmeg.
- 1 oz. chopped walnuts.

Beat butter and sugar to a cream. Sift the flour with a pinch of grated nutmeg and the baking powder. Beat yolks and whites of eggs separately. Stir flour and beaten egg yolks alternately into butter and sugar till both are used up. Rinse egg basin with a few drops of milk into the mixture. Stir in fruit and walnuts. Lastly, add the stiffly frothed whites of eggs. Bake twelve minutes in buttered bun tins in a quick oven.

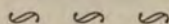


ETON FINGERS

- $\frac{1}{2}$ cupful flour.
- 1 cupful butter or half butter
and half margarine.
- $\frac{1}{2}$ lb. dates.
- 2 tablespoonfuls flour.
- 1 egg.
- 2 teaspoonfuls BORWICK'S
BAKING POWDER.
- Pinch salt.
- 1 cupful castor sugar.

Beat butter to a cream. Stir in sugar and beaten egg. Sift the half cupful of flour with baking powder and salt into the butter mixture. Stone and mince dates. Mix them with two tablespoonfuls flour and stir into other ingredients. Add enough flour to make a soft

dough, stiff enough to roll out without sticking to the pastry board. Pack lightly into a shallow buttered baking tin. Bake in a quick oven twenty minutes. Cut into fingers while warm. If wanted for a party, ice with sifted icing sugar moistened with peach or apricot syrup, taken from a tin of fruit, and stir in minced glacé cherries or citron peel to taste.



JACK HORNER SLAB CAKE



- $1\frac{3}{4}$ cupfuls flour.
- $\frac{1}{2}$ cupful butter.
- 1 cupful castor sugar.
- $\frac{1}{2}$ cupful milk.
- $\frac{1}{4}$ teaspoonful ground cinnamon.
- $2\frac{1}{2}$ teaspoonfuls BORWICK'S
BAKING POWDER.
- 2 eggs.
- 1 cupful currants.

Beat butter to a cream. Stir in sugar, then eggs well beaten. Sieve flour, cinnamon, and baking powder together. Stir into the creamed mixture alternately with the milk. Clean currants. Mix them with two tablespoonfuls flour and lightly stir into the other ingredients. Bake for about forty-five minutes in a buttered baking tin.

MOTHER HUBBARD BUNS



6 oz. ground rice.

6 oz. flour.

2 oz. butter.

1 egg.

A little milk.

Few teaspoonfuls Strawberry
jam.

1 large teaspoonful BORWICK'S
BAKING POWDER.

2 oz. margarine.

4 oz. castor sugar.

Sift ground rice, flour, sugar and baking powder into a basin. Rub in butter and margarine with the tips of the fingers. Mix into a stiff paste with beaten yolk of egg and a very little milk. Divide into equal portions. Shape into balls with lightly floured hands. Hollow each ball, and place a small teaspoonful of strawberry jam in the centre. Draw up into a ball shape again. Dip in slightly beaten white of egg. Flatten a very little, and bake in a sharp oven till the buns crack and the jam shows through, then sprinkle with castor sugar, and leave in the oven for two minutes before taking out.

A rich fruit cake should be kept at least a fortnight before cutting.

UTENSILS REQUIRED FOR CAKES, SCONES, & OTHER TEA BREADS

Pastry board.

Rolling pin.

Mixing basins.

Wooden spoons.

Measuring spoons.

Flour sifter.

Measuring cup.

Weights and scales.

Knives.

Egg whisk.

Flour dredger.

Sugar sifter.

Pastry brush.

Biscuit cutters.

Loaf and cake tins.

Grater.

Mincer.

Wire rack.

Muffin tins.

Waffle iron.

Baking sheets.

Icing set.

Revolving cake stand.

Palette knife.

Stainless saw-edged knives.

Set of skewers.

Fancy cake tins.

Griddle.

Lemon squeezer.

Before putting a cover on a pie or a tart, wet the edges with cold water all the way round, then put on the pastry cover, and press lightly round the edges before trimming them evenly.

Always make an opening in the centre of pies and tarts to allow steam to escape.

The addition of a very small amount of Baking Powder, about a third of a teaspoonful to a cup of flour, will lighten pastry.

A Merry Christmas!

MY FAVOURITE CAKE



- 15 oz. flour.
- 15 oz. washed and dried sultanas.
- 6 or 7 eggs.
- 12 oz. brown sugar.
- 3 oz. roughly chopped glace cherries.
- 1 teaspoonful grated lemon rind.
- 1 teaspoonful BORWICK'S BAKING POWDER.
- 12 oz. butter.
- 3 oz. mixed peel.
- 1 dessertspoonful rose-water.
- 15 oz. washed and dried currants.
- 1½ teaspoonfuls mixed spice.
- ½ teaspoonful vanilla essence.
- ¾ gill sherry.
- Pinch salt.

Stand butter and sugar in a basin where the butter will soften, but not melt. Beat both well together till very creamy. Clean currants, sultanas, chop cherries and peel, after removing sugar from centres of rinds. Beat eggs well together in a basin. Add a little of the flour, sifted with the salt to the cream of butter and sugar, then add a little beaten egg and flour alternately till eggs are all incorporated and flour

nearly all added. Stir in flour and sherry in two portions, add fruit, grated lemon-rind, spice, flavourings, and beat quickly but lightly for one minute before stirring in baking powder. Bake in one large prepared cake tin, or if a two-tiered cake is wanted, bake in a large and small tin in a moderate oven from three to three hours and a half. If made into two cakes, from two hours and a half to two hours and three-quarters should be enough. Should cakes brown too quickly on top while baking, cover with a buttered paper. When ready leave on a cake rack till quite cold before covering with almond paste. (See page 86.)

ENGLISH SHORTBREAD

- ½ lb. butter.
- 6 oz. sugar.
- 1 teaspoonful BORWICK'S BAKING POWDER.
- 14 oz. flour.
- 2 oz. rice flour.

Beat butter and sugar to a cream, then mix with flour, sifted with baking powder and rice flour. Turn on to a board and knead into a smooth, stiff dough. Roll out. Cut into two thick rounds or shape in wooden shortbread moulds, brushed with melted butter, then dust with equal quantities of ground rice and castor sugar. Bake in a moderate oven on a greased, flat tin from twenty to thirty minutes.

ALMOND PASTE

- 1 lb. ground almonds.
- 4 drops almond essence.
- $\frac{1}{2}$ teaspoonful orange-flower water
- 1 teaspoonful rose-water.
- 2 lb. icing sugar.
- $\frac{1}{2}$ teaspoonful vanilla essence.
- 4 or 5 yolks of eggs.
- $\frac{1}{4}$ teaspoonful each of pineapple, orange, rose, violet essence.
- 1 dessertspoonful strained lemon-juice.
- 1 dessertspoonful noyEAU.
- Melted red-currant jelly.

Sift icing sugar through a hair sieve into a large basin. Stir in almonds. Mix with your fingers like rubbing in butter. Make a hole in the centre. Add noyEAU and lemon-juice. If you don't care for noyEAU, substitute one teaspoonful of heliotrope and one teaspoonful of honeysuckle essence. Now add the vanilla and other essences and the yolks of four eggs, keeping one yolk back until you see if you need it or not. Knead and roll out on a pastry-board, lightly dusted with icing sugar. If not moist enough to roll, add fifth yolk. If your eggs are small you may need six yolks altogether. Knead paste well like bread dough till free from cracks. Then roll strips for side of cake before rolling out rounds to fit the top. When sides are brushed with jelly and paste moulded on, fit rounds neatly on top, and mould gently and evenly till your cakes are covered with almond-paste caps. Leave overnight to harden.

Always brush a cake with melted jelly before covering with almond paste. Start with the sides. Cover with paste. Jelly the top, then put on almond paste cover, moulding edges together, and you get a smooth cap.

CHRISTMAS PLUM PUDDING

- 14 oz. flour.
- $1\frac{1}{4}$ lb. shredded suet.
- $1\frac{1}{4}$ lb. sultanas.
- $\frac{1}{2}$ teaspoonful ground cinnamon.
- $\frac{1}{2}$ pint sherry.
- 14 oz. breadcrumbs.
- $1\frac{3}{4}$ lb. currants.
- 2 oz. ground almonds.
- $\frac{1}{4}$ oz. BORWICK'S BAKING POWDER.
- 1 lb. candied peel.
- Juice of 1 lemon.
- $\frac{1}{2}$ teaspoonful ground mace.
- 1 carrot.
- 6 eggs.
- 1 lb. stoned raisins.
- 1 lb. Barbados sugar.
- Pinch salt.

Enough for three puddings

Sift crumbs into a large basin, add the flour, sifted with baking powder, and salt, suet, sugar, prepared currants, peel, raisins, sultanas, almonds, spices, washed, scraped, and grated carrot, eggs, lemon-juice and sherry. Beat well together all dry ingredients, then stir in well-beaten eggs, before very slowly, but lightly, stirring in sherry or stout. If not moist enough, add more eggs or liquid. Steam pudding in a well-buttered mould, with boiling water coming half-way up the sides, for seven or nine hours. Keep a kettle of water handy at the side of the stove to enable you to add water to pans as the water in them boils away. Let puddings stand a minute or two after removing from pans before turning out. A half-cooked pudding is a pudding spoiled. Hang puddings up where the air can get to them till required to cook again for another three hours on Christmas Day.

PRUNE WHIP WITH CUSTARD SAUCE

- 2 dozen prunes.
- $\frac{1}{2}$ cupful sugar.
- $\frac{1}{3}$ teaspoonful salt.
- 6 whites of eggs.
- 1 pint BORWICK'S CUSTARD.
- 2 tablespoonfuls lemon-juice.
- 1 teaspoonful grated lemon-rind.

Wash prunes. Cover with cold water and stand over night. Cook in the morning along with the water until tender. Then stone and rub pulp through a sieve. Add sugar to pulp along with lemon-juice, lemon-rind, and salt, then fold in the stiffly whipped whites of eggs. Turn mixture into a buttered fireproof dish. Stand in a baking tin surrounded with water, and bake half an hour in a moderate oven. Serve with custard. Half quantity is enough for four people.

ROYAL ICING

- 2 lb. icing sugar.
- 6 drops acetic acid.
- 4 or 5 whites of eggs.
- 1 dessertspoonful lemon-juice.
- 6 drops confectioners' blue.

Rub sugar with the point of a wooden spoon through a sieve, then add whites of eggs and beat well. Add acetic acid and beat well. Add confectioners' blue and lemon-juice, beat well again, and give cake its first coat. Keep top edges as sharp as possible when icing. If cake has risen too much in centre, which you can avoid by hollowing centre slightly before baking, slice down till even, then turn upside down, and make the bottom the top. Give your cake two coats of royal icing, or even three, drying each coat before applying the next. Then thicken icing with a little

more sifted icing sugar before you begin to decorate with the aid of an icing syringe, and a forcing pipe. It is not necessary to add either acetic acid or confectioners' blue, but their addition gives a purer white icing. Brush the back of twelve miniature crackers with a little icing and fix them round cake an equal distance apart. Decorate top with Eskimos, robins and a frosted tree, etc.

YULE LOG CAKE

- 3 oz. flour.
- 3 eggs.
- 4 oz. sugar.
- 1 teaspoonful BORWICK'S BAKING POWDER.
- 3 tablespoonfuls heated jam.
- Few drops vanilla essence.

Whisk eggs and sugar together till light and frothy and full of air bubbles. Add flour, sifted with baking powder, and vanilla essence. Fold in quickly and lightly. Spread mixture evenly over a Swiss-roll tin or baking tin that has been greased and lined with buttered paper. Bake seven minutes in a very hot oven, heating jam in the meantime and sprinkling a clean kitchen towel with castor sugar. When roll is golden, and firm to touch, turn out quickly. Spread rapidly with heated jam. Snip off edges with a sharp knife and roll up quickly and carefully. Stand on a cake rack to cool. Decorate with chocolate butter icing, applied with a forcing-bag and pipe. You can make short branches or knots with pieces of roll you snipped off. Allow icing to cool and grow firm before using, and decorate the cake with angelica, or mistletoe, the berries of which I usually make with marzipan, before the chocolate icing is set.

YE OLDE MINCE PIES

Mincemeat

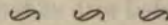
- 1 lb. *Valencia raisins.*
- 1 lb. *tart apples.*
- 2 oz. *glace cherries.*
- 2 oz. *crystallised figs.*
- $\frac{3}{4}$ lb. *Demerara sugar.*
- $\frac{1}{2}$ *teaspoonful grated nutmeg.*
- 2 *lemons.*
- 1 lb. *currants.*
- 1 *teaspoonful ground ginger.*
- 1 *teaspoonful ground cinnamon.*
- 1 lb. *sultanas.*
- 2 oz. *each of citron, lemon, and orange peel.*
- $\frac{1}{2}$ *teaspoonful ground cloves.*
- 1 *gill rum.*
- 1 *gill brandy.*
- 1 *tangerine.*
- $\frac{1}{4}$ *teaspoonful ground mace.*
- $\frac{3}{4}$ lb. *shredded suet.*
- 1 *saltspoonful salt.*

I always prepare the fruit before starting to mix the mincemeat. Stone and chop raisins, wash, dry, and pick currants and clean sultanas. Peel, core, and chop apples, and mince the figs, cherries, and mixed peel, *which should be weighed free from sugar.* Blanch and chop two ounces almonds. Mix all together in a large basin. Stir in sugar, suet, cloves, nutmeg, cinnamon, mace, and salt. Grate in the rind of a tangerine and of one lemon. Sprinkle over the strained juice of the tangerine and two lemons. Mix thoroughly with a wooden spoon, then stir in brandy and rum. Pot and seal like jam. If you want a real meaty mincemeat, add to the above mixture half a pound of minced, boiled tongue, or use beef instead. Sometimes I add a liqueur glass of curacao to my mincemeat before filling up pies.

FLAKY PASTRY FOR MINCE PIES

- $\frac{1}{2}$ lb. *flour.*
- 3 oz. *butter.*
- Pinch salt.*
- 1 *teaspoonful BORWICK'S BAKING POWDER.*
- 4 oz. *lard.*
- Water.*

Sift flour with baking powder and salt. Rub in butter and mix to a stiff paste with water. Put lard on well floured board and press out into thin pieces with a rolling-pin. Roll out pastry to a squarish shape. Cover with lard and fold pastry sides to centre both ways, then over in half. Pastry should be then folded in eight.



TO MAKE MINCE PIES

Roll out, cut into rounds. Line buttered tartlet tins with rounds, fill up with mincemeat, moisten edges with cold water, and cover. Cut across in the centre and bake in a quick oven. If wanted glazed, brush with beaten white of egg or water and dredge with castor sugar when pastry is half cooked. Sometimes I make my mince pies as described, without using tartlet tins.

BEFORE BAKING

To grease paper for lining tins, cake or tart tins, or pie dishes, always use *unsalted butter*, or clarified fat.

Never turn out a sponge roll or layer cakes on a plain cloth or paper. Sprinkle cloth or paper all over with castor sugar before turning out cakes.

Always sift icing sugar before using.

SCOTCH BUN

Cake Crust

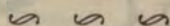
- 1½ lb. flour.
6 oz. butter.
1½ teaspoonfuls BORWICK'S
BAKING POWDER.
Beaten egg to mix.

Mixture

- 1 lb. flour.
2 lb. raisins.
¼ oz. pimento.
6 oz. sweet almonds.
2½ lb. currants.
½ lb. Demerara sugar.
2 oz. citron peel.
½ oz. cinnamon.
½ oz. ground ginger.
2 oz. lemon peel.
1 teaspoonful baking-soda.
Buttermilk when possible. (Or
use more eggs.)
1 tablespoonful brandy.
2 eggs.
1 teaspoonful cream of tartar.
¼ lb. orange-peel.
A little black pepper.

Clean fruits, sifting soda and spices with flour. Add to flour mixture stoned and chopped raisins, washed cleaned, and dried currants, minced peels, chopped, blanched almonds, beaten eggs, brandy, and buttermilk or sweet milk. If preferred, use more eggs and no milk. Grease cake tin well, then make crust. Sift flour with a pinch of salt, lightly rub in butter with tips of fingers, stir in baking powder, and make into a paste the consistency of good short crust with beaten egg. Line cake tin smoothly with paste, making sure it is evenly thin all over. Smooth out all wrinkles. Fill in mixture—half of this quantity and two-thirds of the pastry makes a good-sized cake. Damp top of edge, flatten on round top. Make four holes right down to bottom of cake

with a skewer. Prick with a fork all over top, and brush with beaten egg. Bake till ready, then cool on a rack and keep at least a week before cutting.



WHEN MAKING PASTRY

The cooler the conditions when making pastry, the lighter the pastry.

The less liquid and the more fat you put in shortcrust, the shorter it will be.

Always roll out pastry on a lightly floured pastry board, using a lightly floured rolling-pin, and rolling as lightly as possible.

Before putting a cover on a pie or a tart, wet the edges with cold water all the way round, then put on the pastry cover, and press lightly round the edges before trimming them evenly.

Always make an opening in the centre of pies and tarts to allow steam to escape.

The addition of a very small amount of baking powder, about a third of a teaspoonful to a cupful of flour, will lighten pastry.

Bake pastry in a quick oven—from 375 to 400 degrees Fah., reducing temperature after pastry has risen to 375 degrees Fah.

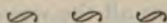
When making pastry cases for cooked or fresh fruit fillings, prick crust full of holes with a fork to allow steam to escape while baking.

Diet For Health

WHEATEN MEAL BISCUITS

- $\frac{1}{2}$ lb. *wheaten meal.*
- 2 oz. *sugar.*
- A little milk.*
- 2 oz. *butter.*
- 1 *egg.*
- 1 *teaspoonful BORWICK'S BAKING POWDER.*

Rub butter into meal. Add sugar and baking powder, and beaten egg to make a stiff dough. Roll out to half an inch thick. Prick all over. Bake in a hot oven ten minutes.



HEALTH FOOD PUDDING

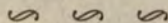
- 4 oz. *breadcrumbs.*
- 4 oz. *flour.*
- 2 *eggs.*
- Little nutmeg.*
- 2 oz. *currants.*
- 2 *tablespoonfuls treacle.*
- 1 *teaspoonful BORWICK'S BAKING POWDER.*
- 2 oz. *brown sugar.*
- 3 oz. *shredded suet.*
- Rind and juice 1 lemon.*

Mix all well together and steam two hours in a basin covered with a buttered paper. Turn out on a hot dish. Spike if liked with blanched, peeled and browned almonds. Serve with custard sauce.

ALMOND BREAD FOR INVALIDS

- 2 lb. *blanched almonds.*
- 3 *eggs.*
- Pinch salt.*
- $\frac{1}{2}$ *teaspoonful BORWICK'S BAKING POWDER.*

Dry almonds and put them through a mincer. Beat yolks of eggs. Mix with almonds, then stir in salt and baking powder. Lightly stir in stiffly frothed whites of eggs. Turn into a buttered baking pan. Stand in a warmish place till double its size, then bake.



HONEY CAKES

- 1 lb. *flour.*
- $\frac{1}{2}$ lb. *run honey.*
- $\frac{1}{4}$ *teaspoonful ground cloves.*
- 2 *tablespoonfuls ground almonds.*
- 3 *eggs.*
- $\frac{1}{4}$ lb. *butter.*
- 2 *teaspoonfuls BORWICK'S BAKING POWDER.*
- $\frac{1}{2}$ *cupful milk.*
- $\frac{1}{2}$ *grated lemon rind.*
- $\frac{1}{2}$ lb. *castor sugar.*
- $\frac{1}{4}$ *teaspoonful mace.*

Sift flour with spices. Beat butter and sugar to a cream. Add flour and eggs beaten with milk alternately. Stir in ground almonds and honey. Beat well and bake in a buttered shallow cake tin, or in an ordinary cake tin lined with buttered paper.

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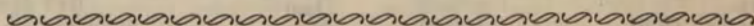
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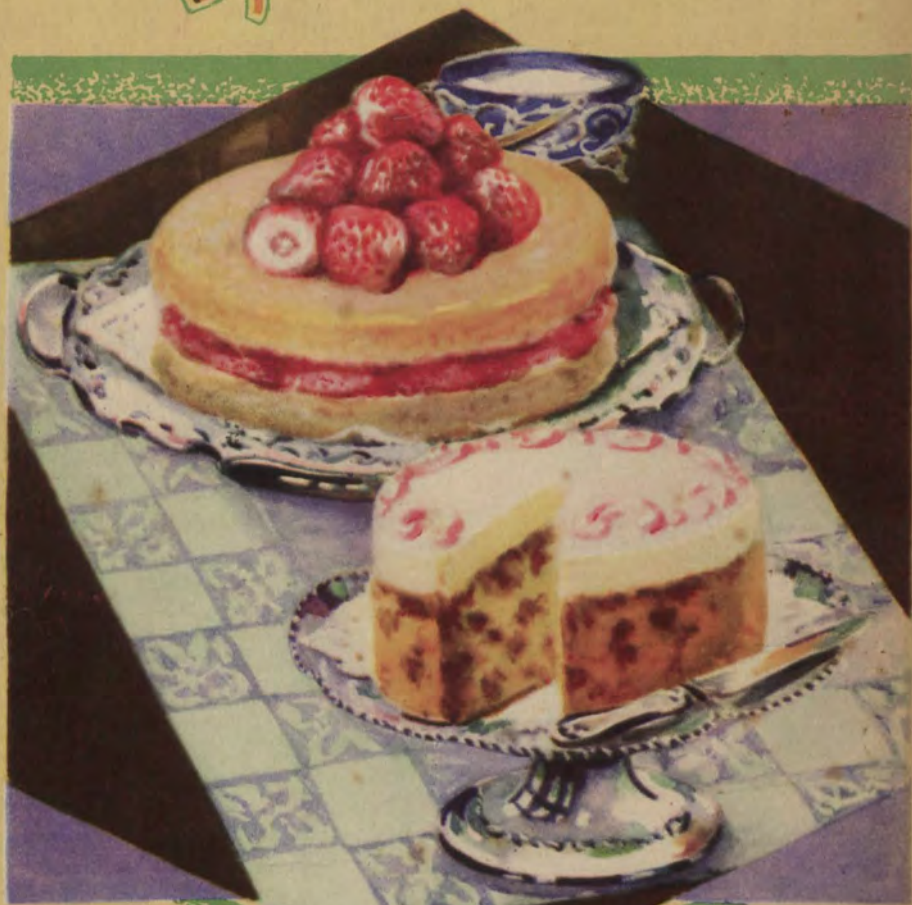
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