

Cookery Calendar



FOR THE CAKE

Mock Almond Paste

(a) using cake crumbs:

2 oz. margarine
2 oz. sugar

1-2 teaspoons almond essence
8 oz. plain cake crumbs

Cream the margarine and sugar until light, add the almond essence and beat again. Mix in the cake crumbs and knead the mixture together. Roll out and use as required.

(b) using soya flour:

2 oz. margarine
2 tablespoons water
1-2 teaspoons almond essence

4 oz. soya flour
4 oz. sugar

Melt the margarine in the water and add the essence. Mix in the soya flour and sugar, turn on to a board and knead well. Roll out and use as required.

White Icing

(This is similar to royal icing; the gelatine takes the place of egg white)

$\frac{1}{2}$ level teaspoon gelatine
2 tablespoons boiling water

8 oz. icing sugar
Few drops of lemon juice

Dissolve the gelatine in the water and allow to cool until almost set. Sift the icing sugar into a bowl, add the gelatine mixture and lemon juice and beat very well with a wooden spoon.

Note: If required for decoration, use 10 oz. icing sugar instead of 8 oz.

FRUIT JELLY (FOR 4)

A 1 lb. jar of bottled fruit
1 oz. gelatine

Sugar to taste
Mock cream

Drain the juice from the fruit and make up to one pint with water; chop or stone the fruit if necessary. Dissolve the gelatine in the fruit juice, sweeten to taste and allow to become quite cold and just beginning to set. Mix the fruit with the jelly and turn into a wetted mould. Allow to set, turn out and serve, decorated with mock cream.

VANILLA SLICES

Shortcrust pastry using 8 oz.
flour and 4 oz. fat
3 level tablespoons custard powder
 $\frac{3}{4}$ pint milk, or milk and water
1 oz. sugar

$\frac{1}{2}$ oz. margarine
A few drops of vanilla essence
1 level tablespoon raspberry jam
A little icing sugar for dusting
the tops

Roll out the pastry to form a square $\frac{1}{4}$ inch thick, cut across the centre both ways to form four squares and place these one on top of the other in a pile. Roll out into an oblong 9" x 12" and cut in half lengthwise. Place the strips on a baking tin and cook in a hot oven until lightly brown, approximately 10 minutes; lift on to a cooling tray. Blend the custard powder with a little of the milk; bring the rest of the milk to the boil, pour over the blended mixture and return to the saucepan. Bring to the boil, stirring all the time, and boil gently for three minutes. Remove from the heat, add the sugar, margarine, vanilla essence and allow to become almost cold. Spread one piece of pastry thinly with the jam and then thickly with the custard, put the other piece of pastry on top and dust with icing sugar. Leave for half an hour to set and then cut across into pieces $1\frac{1}{2}$ "-2" wide.

HARLEQUIN SLAB

Pastry using 8 oz. flour
4 oz. mixed dried fruit
1 large cooking apple, peeled
and cored
2 oz. stale bread
Pinch of salt

$\frac{1}{2}$ level teaspoon ground nutmeg
1 level tablespoon marmalade
2 level tablespoons syrup
2 teaspoons lemon juice
3 tablespoons milk
Water icing to decorate

Line a greased Yorkshire pudding tin with the pastry, trim the edges and put the pieces aside to be used later. Mince the dried fruit, apple and bread, add the other ingredients and mix well together; spread over the pastry. Cut the remaining pastry into $\frac{1}{4}$ " wide strips and use these to form a criss-cross pattern over the filling. Brush the pastry with a little milk and bake in a moderately hot oven for 20-25 minutes. Allow to cool, ice with water icing in every alternate square or diamond and when quite set, cut into fingers or squares.

CHERRY SHORTBREADS

2 oz. margarine
3 oz. flour
Pinch of salt

1 oz. sugar
1 oz. glacé cherries, chopped

Rub the margarine into the flour, salt and sugar and add the cherries. Knead into a dough without adding any water. Roll out to about $\frac{1}{8}$ " thick and cut into fancy shapes and rounds. Bake in a cool oven until pale brown. Makes 18 biscuits with a 2" cutter.

FAIRY BISCUITS

$1\frac{1}{2}$ oz. margarine and cooking fat
4 oz. plain flour
Pinch of salt
 $1\frac{1}{2}$ level tablespoons sugar
Milk or water to mix

Red jam
Yellow jam
Mock cream or butter icing
Water icing
Cherries or nuts to decorate

Rub the fat into the flour, salt and sugar. Mix to a stiff dough with the liquid and roll out very thinly. Cut into rounds or shapes and bake in a moderate oven till crisp and golden brown. When cold sandwich two together with a little jam and mock cream. Decorate the tops with water icing and put a piece of cherry or nut in the centre.

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A. D. M.