

## Giffy Fruit Cake.

$\frac{3}{4}$ lb. Butter	4 oz. Soda G. Syrup
$\frac{3}{4}$ " Sugar	$\frac{1}{2}$ teaspr. Soda
1 " Flour	$\frac{1}{2}$ " Salt
2 " Fruit	1 " Spice
4 Eggs	
1 tin crushed Pineapple (15 oz).	

Cover fruit with pineapple & gently bring to boil. Remove, add butter, G. Syrup & sugar stirring till dissolved. Leave to cool then add flour, spice & beaten egg & stir well.

Bake at 325 for 1 hr., reducing to 300° for final 2 hrs. When cooked cover with cloth to conserve moisture.

## Queen's Cake.

Soak 1 cup dates with 1 teaspr. baking soda in 1 cup boiling water. Cream 1 cup sugar with 2 oz. butter. Add egg & beat.

Add 1 teaspr. vanilla then  $1\frac{1}{2}$  cups flour, 1 teaspr. bkg. pdl.,  $\frac{1}{2}$  teas. salt & chopped walnuts (optional). Stir in date mixture.

Bake in 9x12 tin in mod. oven for 35 mins.

## Edmonds Christmas Cake.

1 lb. Butter	1 Heaped Teas. Bkq. Pst.
1 " Sugar	1 dessertsp. Glycerine.
1/2 lb. Flour	10 Eggs
4 " Fruit	Flavouring.

Cream butter & sugar, add eggs singly, mix in flour & rising, add fruit & glycerine.  
Boven 275° about 4 hrs.

## Fruit Cake (Shirley Rapsil).

1 lb. Butter	1 lb. Light Brown Sugar
1/2 " Currants	2 " Raisins
1/2 " Sultanas	1/2 " Peel
1/2 " Cherries	1/4 " Flour
3 teasp. Spice	1/2 " Almonds
3 " Nutmegs.	1 teasp. Glycerine.
1 " Almond Ess.	10 Eggs.
1 W/G. Brandy	Salt.

Beat butter & sugar well, beat in eggs, add flour, spices & Ess. Fruit last.

Boven 275° approx. 4 hrs.

1/2 Mixture " 2 1/2".

## Overnight Fruit Cake.

$\frac{3}{4}$ lb. Flour	2 lbs. Fruit
$\frac{1}{2}$ " Butter	2 Eggs
$\frac{1}{4}$ " Sugar	Small cup Milk
1 tablesp. Vinegar	2 level tablesp. Soda
1 tablesp. Lemon Ess.	Small tablesp. Salt

Rub butter into flour, then rub in sugar, salt & soda. Lastly rub in fruit. Cover & leave overnight.

Beat eggs, milk, vinegar, essence & add to dry mixture. Beat well.

Bake at  $275^{\circ}$  about  $2\frac{1}{2}$  hrs.

## 3 J. B. Christmas Cake.

2 Eggs	2 lbs. Fruit
2 tablesp. Bkng. Soda	1 " Flour
1 " " Pot.	$\frac{1}{2}$ " Sugar
Lemon Ess.	$\frac{1}{2}$ " Butter
Almond "	$\frac{1}{2}$ pt. Milk

Rub butter into flour, add sugar, soda, B. P. then fruit & Ess. Beat milk, add beaten eggs & beat again. Add to dry mixture & combine well.

Cook in  $8 \times 8 \times 3$  tin,  $275^{\circ}$  approx.  $2\frac{1}{2}$  hrs.

## Dark Fruit cake (Jean's).

3/4 lb. Butter	1 tablesp. Orange juice.
3/4 " Sugar	1 " Cinnamon
1 " Flour	1 " Spice
2 1/2 " Fruit	1 " Golden Syrup
6 Eggs	1/4 teasp. Soda
Orange rind.	1/2 " Bkg. Pst.

Cream butter & sugar, add eggs singly, sifted flour & rising & fruit. Lastly juice & soda.  
Oven 275° about 3 1/2 hrs.

## Fruit cake (County Mills).

1/4 lb. Butter	3 Eggs
1 teacup sugar	1 lb. Fruit
1 cup Water	1 teasp. Bkg. Pst.
1 1/2 break-up Flour	1 tablesp. Marmalade

Soak fruit in water till latter is evaporated.  
Soak butter & sugar, add eggs, marmalade,  
soft in flour & B.P.  
Oven 275° 1 1/2 to 2 hrs.

## B.I. Christmas cake.

1/2 lb. Butter	3 Eggs
1/2 " Brown Sugar	2 tablesp. G. Syrup
1 " Flour	1 " Marmalade.
2 " Stewed Fruit.	1/4 teasp. Soda
1/2 teasp. Rum (G.M.)	1/4 " Brown Tartar.
1/2 " Almond } G.M.	1/4 " Salt.

Cream butter & sugar, add eggs, G. Syrup, marmalade & C.M. Beat well. Add flour, soda, C.O. Y., salt & fruit.

About 2 hrs. - mod. to stew over.

## Sugarless Fruit cake.

1/2 Tin sweetened Condensed Milk	2 Eggs.
1/2 tablesp. Golden Syrup.	1/2 lb. Butter.

Mix all together then add 1 1/2 cups flour, 2-3 lbs. fruit, 1/2 teasp. baking powder, flavouring, small teasp. Soda dissolved in 1/4 cup cold milk.

Mod. oven, about 2 hrs.

## Sultana cake.

1/2 lb. Butter  
1/2 " Sugar  
4 Eggs  
(9 ozs. Flour & 1 lb. Fruit for richer cake).

1/2 lb. Flour  
1/2 " Fruit  
1 teasp. Bkg. Pdr.

## Albest Squares.

2 cups Flour  
1 " Currants  
1 " (sm) Sugar  
1/4 lb. Butter  
2 teasp. Bkg. Pdr.

2 Eggs.  
1 dessertsp. Bk Syrup  
Ess. Lemon  
Salt  
Milk to mix. (1 Tbsp).

Cream butter & sugar, add eggs  
1 by 1, then dry ingred. & fruit. (Replace 2 ozs.  
flour with 2 ozs. god. almonds if desired).  
Bake in shallow tin 30-40 mins. 160°C.

## Marshmallow cake.

Whites of 2 Eggs.  
2 ozs. Sugar  
1 Tablesp. gelatine dissolved in 1/2 " boiling water.

Vanilla Ess.  
1/2 cup cold water or fruit juice

Beat all together 1/4 hr. Pipe on plate  
something to cake shape & cover with whipped cream  
& sliced fruit.

## Ginger cake.

60x (175g)

2 lb. Butter }  
2 lb. " Sugar } cream & add: -

1 cup Golden Syrup.      2 lightly beaten eggs.

2 1/2 cups Flour      1 dessertsp. Ginger.

1/2 teasp. Spice      1/2 teasp. Cinnamon

1 " Soda dissolved in 1 cup hot milk  
& water. (1/4 cup milk + 3/4 cup <sup>boiling</sup> water.) Bake about 1 hour.

## Butter Sponge (Mildas).

3 Eggs      1 breakfast cup sugar.

2 1/2 oz. Butter      1 1/4 " " " Flour.

1/2 teasp. Soda      1/2 " boiling milk & water.

1 " Cream o' Tartar

Beat eggs & sugar well, add flour & rising & lastly butter melted in liquid.

Mod. oven about 17 mins.

For orange sponge use orange juice & rind instead of milk & water.

## Swiss Roll (non-crack).

3 Eggs.

1/2 cup Flour

1/4 " Sugar

1 tablesp. con. Milk.

Raspberry Jam.

Beat eggs well. Add sugar & beat till thick. Add milk & beat again. Stir creamed mixture into flour, pour into shallow tin lined with grease-proof paper. Bake 7 mins. Turn onto sugared paper & spread with jam. Roll up quickly in same paper.

## Ginger Sandwich.

4 Eggs.

2 dessertsp. Flour

1/2 teasp. Soda

1 " Cream o' Tartar

1 " Ginger.

3/4 cup Sugar

1/2 " Arrowroot

2 teasp. Cinnamon

1 " Cocoa

1 dessertsp. golden syrup.

## Coconut Sponge.

1 cup Sugar

3 Eggs

3 tablesp. Butter

2 " Milk.

1 cup Flour

1 teasp. Bkg. Pat.

Handful coconut.

Cream eggs & sugar, add flour & rising, then butter melted in milk & coconut. Oven 400° - about 30 mins.



## Chiffon cake.

1 Large cup crushed Biscuits (wheat or rice).

4 Tablesp. melted Butter.

Press into tin lined with grease proof paper.

Beat 4 egg yolks,  $\frac{1}{2}$  cup sugar, juice & rind 1 lemon.  
Cook till thick, add 1 tablesp. gelatine dissolved  
in  $\frac{1}{2}$  cup hot water.

Beat whites till stiff, add  $\frac{1}{2}$  cup sugar, add to lemon  
mixture & blend. Pour over biscuit mixture &  
set in fridge.

## Fudge cake.

~~2~~ <sup>2</sup> ~~oz~~ <sup>(50g)</sup> light brown sugar.

~~4~~ <sup>4</sup> ~~oz~~ <sup>(100g)</sup> Butter

1 teasp. Vanilla

10 ~~oz~~ <sup>(250g)</sup> Wine Biscuits.

2 tablesp. Milk

1 " cocoa

1 Small egg.

Bring butter, sugar, vanilla,  
cocoa & milk just to boil. Add crumbled  
biscuits & beaten eggs.

Press into sandwich tin.

Ice & eat when cold.



## Caramel cake.

1/4 lb. Butter

1 cup sugar

1 Egg

1 teasp. Vanilla

Beat well & add 2 cups flour.

Boil 1 cup milk, 1 tablesp. G/ Syrup, 1 teasp. soda.  
Add to previous mixture. Put half in well greased  
tin & add 1 tablesp. cocoa to other half & spread on  
top. Bake 3/4 hr. in med. oven.

## Chocolate cake.

2 3/4 cups Flour

2 Teasps. Cream o' Tartar.

1/4 " cocoa

1 " bkg. soda

1 " sugar

2 " hot water

8 oz. Butter

About 1/2 cup milk.

4 Eggs.

Sift flour, cocoa, cr. o' Tartar. Cream  
butter & sugar until light & fluffy.

Add eggs one by one, beating well after each.  
Dissolve soda in hot water & stir into milk.

Fold dry ingredients into creamed  
mixture alternately with milk.

Bake at 325° for about 1 1/2 hours -  
until firm to touch.

## Orange cake.

2 Eggs	1 tablesp. cornflour
1/4 lb. Butter	Pinch salt
3/4 cup Sugar	Rind 1 Orange
1/4 " <sup>Milk</sup> <del>Flour</del>	1 tablesp. " juice.
1 " A.R. Flour	

Moderate oven. Orange icing.

## Lijoa cake.

4oz. Butter	1/2 cup mashed Lijoa pulp.	
1 Sm. cup Sugar	1 Tbsp. Vanilla	
1 Egg	1 1/2 cup Flour	1 teasp. Soda.
2 Tbsp. Milk.	1/2 teasp. Bkg. Pst.	

Cream butter & sugar, add egg & beat well, then add fruit mixture & beat again. Add flour & B.P. & lastly soda in milk. Mod. oven 30-40 min.

## Chocolate cake.

1 cup (250g) Sugar	1/2 cup (375 ml) Milk	2 Eggs
4oz. (25g) Butter	2 Tsp. L. Syrup	Vanilla
2 cups Flour	2 Tsp. Bkg. Pst.	Salt
2 Tbsp. Cocoa	1/2 " Soda	

Beat egg & sugar, add melted butter & L.S., add flour B.P., cocoa, salt. Mix well. Add vanilla then soda in milk.

20 C.M. - 8" tin. 1 hour.

## Chocolate Sponge.

3 Eggs  
1/2 cup sugar  
1/2 " Flour  
2 tablesp. boiling water.  
2 " cocoa  
1 teasp. Bkg. Pst.

Beat eggs & sugar till thick & creamy. Fold in sifted flour & B. P. Add water & mix again.

Spread evenly on tin lined with grease proof paper.

Bake 425 (230) 8-10 mins.

Loosen quickly from sides of tin, turn onto old tea towel (wet & wrung out well). Lift paper. Unroll when cold.

## Chocolate Cake.

6 ozs. Butter  
2 Beaten Eggs  
1 Tablesp. G. Syrup.  
1 Teasp. gra. Bngt  
1 " Cinnamon  
1 " Bkg. Pst.  
1 Teasp. Soda  
2 Tablesp. Cocoa  
1 Cup Sugar  
2 " Flour  
1 " Milk  
Salt.

Cream butter & sugar, add eggs & G. Syrup. Sift & add flour, salt, cocoa, B. P. & spices. Dissolve soda in milk & add.

Just before

## Chocolate Sponge.

3 Eggs                      2 tablesps. boiling water.  
1/2 cup sugar              2 "      cocoa  
1/2 "      Flour              1 teasp. Bkg. Pst.

Beat eggs & sugar till thick & creamy. Fold in sifted flour & B.P. Add water & mix again.

Spread evenly on tin lined with grease proof paper.

Bake 425 (230) 8-10 mins.

loosen quickly from sides of tin, turn onto old tea towel (wet & wrung out well). Lift paper. Unroll when cold.

## Chocolate cake.

6 ozs. Butter                      1 Teasp. Soda.  
2 Beaten Eggs                      2 Tablesp. Cocoa  
1 Tablesp. B. Syrup.                      1 Cup sugar  
1 Teasp. grd. Angel                      2 "      Flour  
1 "      Cinnamon                      1 "      Milk  
1 "      Bkg. Pst.                      Salt.

cream butter & sugar, add eggs & B. Syrup. Sift & add flour, salt, cocoa, B.P. & spices. Dissolve soda in milk & add.

Just before

## Madera cake.

6 oys Butter 9 oys. Apr Flour  
6" Castor sugar Vanilla or lemon essence.  
3 eggs.  $\frac{1}{3}$  cup milk.

Beat butter & sugar, add beaten eggs & milk essence & flour.

Bake about 45 mins. at  $375^{\circ}$  ( $190^{\circ}$ ).

1 Tablesp. cocoa in 2 of boiling water for chocolate cake.

## Large chocolate cake (Pat's).

8 oys. Butter 2 cups sugar  
2 tablesp. Golden Syrup. 4 " Flour  
4 eggs. 3 " Milk  
4 heaped tablesp. Soda 2-3 tablesp. Cocoa  
4 " " Bkg. Pat. (Very thin mixture).

Melt butter & G.S., add eggs & sugar beaten together. Add dry ingredients, then soda dissolved in milk.

Bake in large dish.  $370-400^{\circ}$  about  $\frac{3}{4}$  - 1 hour.

## Ship's Fruit cake

Place: 6 oys butter 8 oys sugar 1 cup water  
1 dessertsp. G. Syrup 1 lb. fruit in pot & boil gently  
5 to 10 minutes. Cool.

Add: 2 beaten eggs 1 tablesp. bkg. pat. 1 tablesp. Vanilla  
1 tablesp. almond 1 " Spice 12 oys. flour.

Mix all together.

Bake  $300^{\circ}$  approx. 1 hr. 40 mins.