

## Apple Shortcake.

1 breakfast Flour

1/4 lb. Butter

2 ozs. Sugar

1 Egg.

1 teasp. Bkg. Pdr.

Cream butter & sugar, add beaten egg & dry ingred. Spread cooked apple between 2 layers short cake & cook in moderate oven.

## Apricot Shortcake.

1/4 lb. Butter

1 sm. cup Sugar

1 Egg

1 large cup Flour & 1 teasp. Bkg. Pdr.

Beat 5 mins.  
& add: -

Mix like shortbread, press into tin & spread with jam & chopped nuts or coconut.

Slow oven — 1/2 hr.

## God. Rice Shortbread.

1 lb. Butter

1/2 lb. castor Sugar

Salt.

1/2" Flour.

Good 3ozs. god. Rice.

Knead well. Place on cold tray.

Oven 325 — 20 mins.

## Fudge Sponge.

1/4 cup Butter  
1 " Sugar  
1/2 " Milk  
1 1/2 " Flour  
1/4 " Boiling Water.  
1 Egg  
2 tablesps. cocoa  
2 teasp. bi. o' Tartar  
1 " Soda  
Salt.

Cream butter & sugar & cocoa well. Add unbeaten egg & beat well again. Add milk, flour etc., & lastly boiling water.

Bake moderate about 30-40 mins.

## Chewy Squares.

4 oz. Butter  
1 cup Brown Sugar  
1 " coconut  
1 " Rolled Oats.  
1 " Flour  
Vanilla  
Salt.

Cream butter & sugar, add other ingredients. Press into roll tin & bake about 20 mins. in mod. oven.

### EASY-MADE BISCUITS

4 oz butter	1 tsp baking soda
4 ozs sugar	1 dsp golden syrup
1 cup raisins	1 tbsp milk
Ess vanilla	8 ozs flour

Melt butter, add sugar, golden syrup, essence, milk and soda, then dry ingredients and raisins. Form into balls and flatten. Bake at 350 degrees F. for 15 minutes.

## Caramel Squares.

1 teasp. Vanilla  
1 cup Brown Sugar  
1 " White "  
2 " Flour

3ozs. Butter  
2 Eggs  
2 teasp. Bkg. Pdr.  
1 cup chopped nuts.

Cream butter & white sugar, add egg yolks & vanilla, then flour & rising. Press in flat tin.  
Beat whites stiffly, add brown sugar, gradually & nuts.  
Mod. oven. Cut when cool.

## Sultana Bakes.

Cream:  $\frac{1}{4}$  lb. Butter &  $\frac{1}{2}$  lge cup Sugar.  
Add: 2 well-beaten Eggs & 2 tablesps. cold milk.  
Add: 1 heaped break-cup flour,  
1 teasp. Bkg. Pdr.  $\frac{1}{2}$  teasp. Salt.  
1 cup Sultanas. Ess. Lemon.  
Mod. oven 10 mins.

### BRAN & MALT BISCUITS

4 oz butter  
4 oz sugar  
1 egg  
2 tsp baking powder  
(very small)

1 tbsp malt ext  
 $1\frac{1}{2}$  cups bran  
 $1\frac{1}{2}$  cups flour  
pinch salt

Cream butter and sugar. Add malt, egg and c  
Roll out and cut into shapes. Cook 375 degrees  
C) 20 minutes. Butter or leave plain.

### FAVOURITE BUNS

2 tbsp butter  
1 beaten egg  
1 tsp baking powder  
 $\frac{1}{2}$  cup sultanas

4 tbsp sugar  
2 tbsp milk  
1 cup flour

Cream butter and sugar, add egg and mix well. Add flour, baking powder and sultanas and lastly milk.

Place in spoonfuls on tray. Sprinkle with sugar. Bake 10 minutes at 400°F.

## Wholemeal Queen Cakes.

4 ozs. Butter                      2 Eggs  
4 " Sugar                          1/4 cup hot Milk  
4 " Cornants                      1 level teasp. soda  
6 " Wholemeal                    1 dessertsp. G/Syrup  
Cream butter & sugar, beat in egg & ~~syrup~~  
syrup. Add fruit, wholemeal, soda in milk.  
Bake 15 mins. about 350°.

## Ginger Drops.

1/4 lb. Butter                      8 ozs. Stout  
1/4 " Sugar                          1 teasp. Ginger  
1 Egg                                  1 " Bkg. Pst.  
1/2 teasp. Cinnamon              1 tablesp. G. Syrup  
1/2 " Spice                          Fruit & nuts.  
Cream butter & sugar, add egg etc.  
Cook on tray in mod. oven.

## Choc. Chip Biscuits

6 ozs butter      1 egg      1 pkt. choc. ~~inst.~~ pudding      1 teas. bkg pst  
1 cup sugar      1/4 cup choc. chips      1/2 cup flour      3 tablesp. cornflour  
Cream butter/sugar & beat in eggs. Add instant pudding  
& other ingredients. Mix well. Without flouring  
hands roll into balls, place on greased tray, press  
with fork.                      375°F - 10 mins.

## Stuffed Monkeys.

½ lb. Brown Sugar

¼" Butter

¾" Flour

½ teasp. Bkg. Pdr.

1 Egg

½ oz. Cinnamon

Cream butter & sugar, add egg & dry ingredients. Roll thinly & cut into rounds. Put following mixture between 2 rounds & press edges together: -

Sultanas

Peel

Dates

Walnuts

Apples

Raisins

~~Brown Sugar~~

Almonds.

About ¾ lb. minced & moistened with water or lemon juice.

Mod. oven about 20 mins.

## Malt & Raisin Bst.

4 qts. Butter

¾ cup Sugar

2 " s Flour

1 Egg.

1 qtz. Tablesp. Malt.

½ teasp. Soda.

Salt.

Cream butter & sugar, add egg, malt etc. Put ½ dough in flat tin, cover with ½ lb. raisins, minced & moistened with lemon juice or warm water. Place remainder of dough on top.  
Mod. oven.

## Ginger Bunch.

$\frac{1}{4}$  lb. Butter  
2 qts. Sugar  
1 breakfast cup. Flour.  
1 tablesp. Bkg. Pds.  
1 " Golden Syrup.

Mix & press into roll tin. Cook about  
20 mins in slow oven.

Dissolve:

4 tablesps. Icing Sugar

2 " Butter.

1 tablesp. Grd. Ginger.

3 " Golden Syrup.

Put this  
mixture over short-cake while both are warm.  
Cut into fingers when cold.

## Walnut Biscuits

$\frac{1}{2}$  cup Flour

$\frac{1}{2}$  " nuts

1 dessertsp. G. Syrup

3 " Milk.

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

3 qts. Sugar

$\frac{1}{2}$  tablesp. Soda

1 " Vanilla

cream butter & sugar, add milk in  
which soda is dissolved, then Syrup, etc.,

Put on tray with teaspoon.

Slow oven.

## Malt Bunch.

1/2 lb. Malt Biscuits	1 cup Rice Bubbles
1 cup Chopped Fruit	2 Tablesp. Cond. Milk
1/2 " " Nuts	2 " Malt
1 " Brown Sugar	4 ozs. Butter.
1 " Coconut	

Dissolve butter, sugar, malt & cond. milk. Add crushed biscuits, coconut, rice bubbles, fruit & nuts.

Mix well & press into roll tin.  
Cut when set.

## Ginger Judge.

1 pkt. Wine Biscuits	3 ozs. Brown Sugar.
4 Tablesp. Condensed Milk.	4 " Butter
2 ozs. Pres. Ginger.	1 Teaspoon. Good Ginger.

Melt butter & sugar & cond. milk.

Fold in crushed biscuits & other ingredients.

## Auntie Lil's Judge.

1 Tin Condensed milk.	1/2 cup Nuts.
4 ozs. Butter.	1 " of nut.
1/2 lb. crushed wine Biscuits.	1 Tablesp. G. Syrup.

Cook very slowly.

## Lemon Langs.

125 gr. Butter  
1 tablesp. Golden Syrup.  
1 teasp. Bkg. Pds.  
2 lge. cups cornflakes  
Pinch salt

1/4 cup Sugar  
1 " Coconut  
1/2 " Flour  
Grated rind 1/2 lemon.  
Juice 1/2 lemon.

Warm butter & syrup. Sift flour, bkg. pds., & salt. Add sugar, coconut, rind & stir well. Stir in cornflakes. Add lemon juice, melted syrup & butter, pour into dry ingredients & mix well.

Press into tin & bake in mod. oven 20 mins. As soon as it comes from oven pour over the following icing & cut when cold: -

4 tablesps. Icing sugar.  
Grated rind 1/2 lemon.  
1 tablesp. Butter  
Lemon juice

} warmed in saucepan.

## ~~Burger~~ Sponge Drops

2 eggs (separated)      60g/2ozs Flour      75g/2 1/2 ozs. castor sugar  
30 gr/1oz cornflakes      1/4 teasp. cream of tartar      1/2 teasp. bkg. soda

Beat egg whites till stiff, add yolks, beat well. Add sugar 1 tablesp at time. Beat till sugar dissolves. Fold in sifted dry ingredients.

Teaspoonful on greased trays. Bake 5-7 mins at 190° (375 F).



## Wheat Germ Biscuits

75 gr. (3oz) Margarine  
2 Tblsps. G. Syrup  
1 Tsp. Vanilla

$\frac{3}{4}$  cup raw sugar  
Salt

Cream to-gether then add:

$\frac{3}{4}$  cup flour

$\frac{3}{4}$  cup wh/germ

1 " Cornflakes

1 teasp. blk. pot.

lastly add  $\frac{1}{4}$  teasp. baking soda in 2 tbsps. hot milk.

300 °F - 15 min.

## Shortbread

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

$\frac{1}{2}$  cup cornflour

$\frac{3}{4}$  cup icing sugar.

1  $\frac{3}{4}$  "s flour

Beat sugar/butter, add dry ingredients, make into roll & wrap in grease proof paper. Put in fridge 1 hour. Cut in  $\frac{1}{4}$ " slices. Put on cold greased tray. 250-300 °F or 120-150 °C for  $\frac{3}{4}$  hour

### HOWIE'S SHORTBREAD

Ingredients:  
250g butter  
1 cup icing sugar  
2 cups flour  
 $\frac{1}{2}$  cup cornflour  
pinch of salt

#### Method:

Cream butter and sifted icing sugar until light and fluffy. Add sifted flours and salt. Now turn the mixture out onto a floured board and knead lightly. Divide the mixture in half and shape into two rolls - the ends should be the size you want the finished biscuits to be.

Wrap in plastic wrap and refrigerate until the mixture is firm (about an hour). Cut into 5mm slices, place on greased oven trays, and bake at

150 °C for 40-50 minutes until cooked - but not coloured.

Then make yourself a hot cuppa, sit down in your most comfortable chair, and sink your teeth into something special!

P.S. Hide the rest from your kids!

□



## Kiwi Crisps.

6 ozs. Flour	1 tablesp. Bkg. Pat.
4" Butter	2 tablesps. Cond. Milk
2" Sugar	2 ozs. dark chocolate.

Cream butter & sugar, add cond. milk, chopped chocolate & flour, rising & salt.

Roll into balls, flatten & bake about 15 min.

## Sultana Malties.

1/4 lb. Butter	1 tablesp. Milk
1/4" Sugar	1 " Malt
1 heaped cup Flour	1 tablesp. Vanilla
3/4 Cup Sultanas.	3/4 " Soda.

## Cornflake Meringues.

2 Egg Whites	2 large cups Cornflakes
5 tablesps. castor Sugar.	2 tablesps. cornflour.

Beat whites very stiffly with pinch salt, fold in sugar & cornflakes.

Put on cold greased tray with teaspoon. Bake slowly over about 1/2 hour or until lightly browned & dry.

## Angae Biscuits.

- |                                       |                               |
|---------------------------------------|-------------------------------|
| 1 cup Sugar                           | 1 1/2 tablesps. Golden Syrup. |
| 1 " Wholemeal                         | 1/4 lb. Butter.               |
| 1 1/2 " Flour (or 1 flour & 1/2 bran) | 1 teasp. soda dissolved in    |
| 1 " Coconut                           | 2 tablesps. boiling water.    |
| 1 " Walnuts (optional).               |                               |

Melt butter & syrup, add dry ingredients, then water.  
Slew oven about 15 mins.

## Cola Shortbread.

- |              |                             |
|--------------|-----------------------------|
| 3 ozs. Sugar | 2 heaped tablesp. cornflour |
| 6 " Butter   | 1 cup crushed Weet-bix.     |
| 5 " Flour    |                             |

Cream butter & sugar, add flour & cornflour  
& work in weet-bix.

Flatten with fork. Slew oven till  
golden brown

## Hard Ginger Nuts.

- |                    |                     |
|--------------------|---------------------|
| 1 cup Golden Syrup | 3 cups Flour        |
| 1 " Butter         | 1 dessertsp. Ginger |
| 1 " Sugar          | 1 teasp. Soda.      |

Melt butter, syrup & sugar. When dissolved  
add dry ingredients. Roll into small balls,  
press & bake in slow oven.

## Bran Biscuits.

4 ozs. Butter  
3 " Sugar  
3 teasp. bkq. powder.  
Salt

1 cup Flour  
1 " Bran  
Milk to mix.

Cream butter & sugar, add dry ingredients & mix with milk. Roll, cut & bake in mod. oven.

## Shortbread.

1/2 lb. Butter  
3/4 cup Sugar  
Salt.

2 cups Flour  
1/2 " cornflour

## Bumble Bees.

3 tablesp. G. Syrup  
1 tin Sweet Condensed Milk  
3 cups Nornies or wal-pix  
1 " coconut

1/2 cups mixed Fruit.  
1 Tablesp. cocoa.

Steam cond. milk & G. Syrup 1/2 hour. Stir in other ingredients. Roll into balls & roll in coconut.

## Meringues

2 stiffly beaten egg whites

6 ozs. Sugar.

Fold sugar into whites.

Oven 275°. Switch off. Cook in stored heat several hours. Second tray.

## News/Opail Meringues.

Beat well 2 egg whites & add: -

1½ cups sugar.

4 tablesp. boiling water.

2 teasp. Vinegar

Pinch salt

¼ " Vanilla

Continue beating till thick & sugar dissolved. Cover oven tray with greased & floured paper, drop on spoonfuls mixture.

Bake at 250 F a good hour.

## Rolled Oats Biscuits (Pat's)

¾ cup S/R Flour.

2 cups rolled Oats

½ " Br. Sugar.

4 ozs. Roast peanuts.

4 ozs. Butter

2 tablesp. G. Syrup. 1 Egg.

Mix dry ingredients. Melt butter, add G. S. & beaten egg. Mix all together.

Teaspoon onto tray & flatten.

Oven 350° 12-15 mins.

## Short bread (1) Pops.

½ lb. Butter } no need to cream too much.  
5 ozs. Sugar }  
11 " Flour.

(2). 8 ozs. Butter. 4 ozs. Icing Sugar.  
10 ozs. Flour. 2 " cornflour. Pinch salt.  
Cook both recipes at 300°F for about 30 mins.

## Walnut Biscuits

4 ozs. butter 8 ozs. flour  
4 " Icing sugar 4 " chopped nuts.  
Cream butter / sugar, add flour & nuts.

Drop on tray - press with fork. 375°F - 10 mins.