

Cheese Biscuits.

8 ozs. Flour
3 " Butter
3 " Grated Cheese
1 Egg yolk.
1 tablesp. Bkg. Pdr.
Pinch Salt.
" Cayenne
Little water.

Roll butter into flour & rising, add cheese, salt, cayenne & mix with beaten egg & water. Roll thinly, pinch & bake in hot oven 7-10 mins.

Biscuits.

Beat 1 egg & 2 ozs. sugar, stir in $\frac{1}{2}$ cup milk, then add 1 scant cup flour mixed with $\frac{1}{2}$ tablesp. bkg. pdr., & lastly nob. of melted butter.

Ginger Gems. (Jeans)

2 ozs. Butter
 $\frac{3}{4}$ cup Sugar
 $1\frac{1}{2}$ " Flour
 $\frac{3}{4}$ " Milk
1 Egg
1 tablesp. G. Syrup
2 tablesp. Ginger
1 " (level) Soda.

Cream butter & sugar, beat in egg, add dry ingredients, & soda in milk.

Put in hot, buttered gem pans & bake about 10 mins. in hot oven. 400°

Scones

2 cups Flour
4 teasp. Bkg. Pav.
 $\frac{2}{3}$ - $\frac{3}{4}$ cup Milk
2 ozs. Butter
1 tablesp. Sugar
 $\frac{1}{2}$ teasp. Salt.

Sift flour, rising, salt into bowl. Stir in sugar. Cut in butter till resembles fine bread crumbs. Add milk, cutting into dry ingredients. Do not make too wet.

Once dough holds together, turn onto floured board & knead 2 or 3 times. Roll or pat to $\frac{1}{2}$ " thickness & cut lightly with floured knife.

Cook on unfloured, ungreased tray about 12 mins. at 450° . Makes 10 or 12.

Ginger Gems (Alicia)

$\frac{1}{4}$ lb. Butter
1 dessertsp. Spice
1 " Cinnamon
2 sm. teasp. Ginger
2 teasp. Soda
dissolved in \rightarrow
1 cup Sugar
2 Eggs
1 Tablesp. of Syrup
 $\frac{1}{2}$ teasp. Salt.
2 $\frac{1}{2}$ cups Flour
1 Tablesp. hot water & fill
cup & milk.

Coconut Loaf.

2 cups Flour
2 " Coconut
1 1/2 " Milk
1 cup Sugar
2 teasp. Bkg. Pat.
Salt.

Mix all together.
Oven 300° — 1 hour.

Billy Loaf.

1 cup Wholemeal
2 1/2 " Flour
4 1/2 teasp. Bkg. Pat.
4 1/2 dessertsp. G. Syrup
1 1/2 tabbsp. Butter
Salt
2 Eggs
2 cups Bran

Mix to soft dough with milk.
Bake in covered tin approx. 1 hr. Oven 350°.

Date Loaf.

1 cup Dates
1 1/2 " Hot Water
1/2 " Sugar
1 " Raisins
2 breakfast-cups Flour
2 oz. Butter
2 level teasp. Soda.

Boil dates, sugar, butter & hot water 8 mins.
cool & add flour & soda. Mix all together.

Bake slowly about 45 mins.

Pat's Phelets.

1 cup S.R. Flour

1/4 teasp. salt.

1 tablesp. sugar

1 " B. Syrup

1 Egg

1/2 cup Milk

Extra Milk

Sift flour & salt, stir in sugar, mix in egg, golden syrup & 1/2 cup milk. Add extra milk to dropping consistency. Drop from spoon onto lightly greased pans. Turn when bubbly.

Spiced Loaf.

2 cups flour
2 teaspoons baking powder
1 teaspoon salt
1 teaspoon mixed spice
1 teaspoon cinnamon
3/4 cup brown sugar
2 cups mixed fruit
300 ml (1/2 pt) milk

Sift dry ingredients together. Add sugar and fruit, mix with milk to make a soft dough.

Pour into a greased loaf tin and bake at 180°C (350°F) for 1 hour.

APPLE SCONE ROUND

2 cups plain flour
1/2 tsp salt
2 tsp baking powder
2 oz margarine
1/4 cup castor sugar

3 tbsp milk
1 medium apple, peeled,
cored and coarsely grated
Glaze: a little milk and
1 tbsp of raw sugar

Sift together the flour, salt and baking powder. Rub in margarine. Add sugar, grated apple and add enough milk to give a soft dough. Turn mixture onto a floured surface and knead lightly. Roll out to an 8 inch circle and place on a greased and floured baking sheet. Score scone into 8 pieces. Brush with milk and sprinkle with sugar. Bake in a hot oven for 20-25 minutes or until golden brown. Remove from oven, cool for 10 minutes then serve warm with butter.

Scones

3 cups Flour
4 1/2 teaspoons Edmonds
Baking Powder

1/4 teaspoon Salt
50 gr (2 oz) Butter
1-1/2 cups Milk

Sift dry ingredients, rub in butter, add milk and mix quickly to a soft dough with a knife.

Turn out on a floured board, roll lightly till about 15mm (3/4 inch) thick, cut and place on a cold oven tray. Bake in a hot oven 230°C (450°F) for 10-15 minutes, till golden brown.
(Makes approx. 16.)

Baking Powder Bread.

4 cups Flour	2 tsp. Butter
About. $\frac{3}{4}$ cup Milk	$\frac{1}{4}$ cup Sugar
3 teasp. Bkg. Pdr.	1 Egg
1 " Soda	1 teasp. Salt.

Sift flour salt & rising. put in butter. Stir in sugar. Beat egg with milk.

Make well in centre of flour & add liquid.

Mix to soft dough.

Turn onto lightly floured board & knead till soft & smooth. Place dough in greased $4\frac{1}{2} \times 3\frac{1}{2}$ " loaf tin & press down well.

With sharp knife, cut 3 slits through top of dough.
Bake 35-40 mins. 190°C or 375°F .

Banana & Ginger Loaf.

85 g. (3oz) Butter	$\frac{1}{2}$ cup Sugar	1 Egg
1 tsp. B. Syrup	2 Sm. Bananas	$\frac{3}{4}$ cup S.R. Flour
$\frac{1}{4}$ tsp. Soda	$1\frac{1}{2}$ Teasp. Cinnamon	$\frac{3}{4}$ " plain "
1 " Ginger	$\frac{1}{4}$ " grd. cloves.	$\frac{1}{3}$ " Milk

Cream butter & sugar, add beaten eggs gradually, beating well after each addition. Add B.S. & bananas, dry ingredients alternately with milk.

Moderate oven, 8×4 tin, 40-50 mins.

Bread.

4 lge cups Flour

Milk & water.

Compressed yeast.

1 teasp. Salt.

Sugar.

Mix yeast first thus: 2 teasp. sugar & $\frac{1}{2}$ cake compressed yeast. Mix until liquid.

Sift flour & salt into large bowl; make hole in centre of flour.

To yeast mixture add 8 cgs. of $\frac{1}{2}$ milk & $\frac{1}{2}$ hol. (not boiling) water. Pour into hollow of flour & mix.

Dough should be like scone mixture.

Rise in H. W. cupboard 3 hrs. or overnight on kitchen bench. Cover well with old tea towels.

When risen should be twice original bulk.

Knead 3 mins, & place in well greased bread tin. Leave to rise in warm place then bake 1 hour at 400° .

Potato Bread.

1/4 cup Mashed Potato

3 " S. R. Flour

1 " Plain Flour

1/2 pint Milk.

1/2 cup Water

1 Teasp. salt

1 " Sugar.

Sift flours, salt & sugar into bowl. Rub in potato until mixture like fine breadcrumbs. Make well in centre, add milk & water & mix to stiff dough. Turn onto lightly floured surface & knead lightly. Form into loaf, press into 9x5 greased tin. Brush top with milk. Mod. oven 40-45 mins. or till golden brown.

Carrot Loaf.

4 1/2 tbsp. Margarine

1 Egg

2 ripe mashed bananas

1 teasp. bkg. soda

1/2 cup walnuts

1/2 cup raw sugar

1 " grated carrot

1 1/2 " flour

1/2 teasp. cinnamon

1/2 cup sultanas

Beat margarine/sugar to cream. Add egg, beat well. Fold in carrot/banana. Add dry ingredients, nuts/fruit. Mix well.

170° C (350 F) 1-1/2 hours.