

Marshmallow Icing.

1 cup Water

1 tablesp. Gelatine.

" " Sugar

Boil 5 mins., without stirring. Leave till cold then beat until creamy. Not too stiff. Put over cake & sprinkle with coconut.

Gelatine Filling.

Soak 2 teasp. gelatine in 2 tablesp. cold water. Put into saucepan: - 1 cup sugar, 2 tablesp. hot water & gelatine mixture. Heat gently till gelatine dissolved (do not boil). Add flavouring & beat till thick.

Mock Cream

(1) Soften 2 tablesp. butter, add 2 tablesp. icing sugar, 2 tablesp. cond. milk & 1 dessertsp. lemon juice.

(2) 2 Tablesp. Butter

2 " Cond. Milk. Vanilla.

Beat together & spread.

Pineapple fruit or crushed pineapple may be used.

Mock Cream.

$\frac{3}{4}$ cup Milk } cook & cool.
3 teasps. cornflour }
3 tablesps. Butter } beat well
3 " Sugar } & beat in above mixture.

Butter & Milk Filling.

1 tablesp. sweet cond. Milk } beat well.
1 " Butter. }

Spread with jam, passion fruit pulp or crushed pineapple if desired.

Five Minute Filling.

1 Tin sweet condensed milk
 $\frac{1}{2}$ Cup Lemon Juice
2 Egg yolks.

Combine, stir over hot (not boiling) water in double boiler until thickens. Chill.