

**113. Chocolate Biscuit Cake.**

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|--------------------------------------------|-----------------------------------------|
| $\frac{3}{4}$ tin fat (butter, spry, etc.) | $\frac{1}{2}$ tsp. vanilla              |
| $\frac{3}{4}$ tin castor sugar             | $\frac{1}{8}$ tsp. salt                 |
| 3 eggs                                     | $\frac{1}{2}$ lb. Petit Beurre biscuits |
| $\frac{1}{2}$ tin cocoa                    |                                         |

Mix the butter and sugar. Beat the eggs for 15 minutes and mix with the butter and sugar. Sift in the cocoa, and salt, mix and add the vanilla. Stir thoroughly.

Use a rectangular dish, preferably one which one can lay two biscuits for the width and three for the length. Line the dish with a greased paper. Put in a layer of biscuit then a layer of chocolate till all is used up. Three layers of six biscuits each will be about the quantity needed. Put in the refrigerator to harden. If left at room temperature it require at least 12 hours before it can be sliced satisfactorily.

**114. Chocolate Cake.**

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|------------------------------------------------------|---------------------------------------|
| $\frac{3}{4}$ tin grated bitter chocolate (or cocoa) | 3 eggs                                |
| $\frac{1}{2}$ tin strong coffee                      | $1\frac{3}{4}$ tsp. baking powder     |
| $\frac{1}{2}$ tin brown sugar                        | 2 tsp. baking powder                  |
| $\frac{1}{2}$ tin butter                             | 1 tsp. baking soda                    |
| 1 tin sugar                                          | $\frac{1}{8}$ tsp. salt               |
| g tsp. corfee essence                                | $\frac{1}{4}$ tin weak cocoa and milk |
|                                                      | 1 tsp. vanilla essence                |

Stir the chocolate, coffee and brown sugar in a double boiler over boiling water until the chocolate is melted. Remove and cool. Beat the butter and castor sugar to a cream. Stir in the chocolate mixture, coffee essence and egg yolks. Beat well. Sift the flour with the baking powder, baking sora and salt, and add to the moist ingredients alternately with the cocoa and milk. Mix well. Stir in the vanilla essence. Beat the egg whites until stiff and fold in. Divide equally between 2 buttered layer cake tins, 8 inches in diameter. Bake in a moderate oven for about 25 minutes. When cool put the layers together with butterscotch filling (Recipe 156).

**115. Chocolate Cake.**

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|----------------------------------|-------------------------|
| 8 eggs                           | 2 tbsp. rum or brandy   |
| 6 tbsp. finely minced walnuts    | 4 tbsp. chocolate       |
| 6 tbsp. finely minced almonds    | $\frac{3}{4}$ tin sugar |
| 4 tbsp. dried sifted breadcrumbs | $\frac{1}{2}$ tin salt  |

Beat the yolks sugar and salt very thoroughly. Mix in the walnuts, almonds, breadcrumbs, rum and grated chocolate. Fold in the stiffly beaten whites of egg. Cook in a 10 ins. cake tin, in a moderate oven. When cold cut through the millde and fill with whipped cream flavoured with rum or brandy. This cake should be made the day before it is wanted.

**116. Chocolate Macaroons.**

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|----------------|----------------------------------------|
| 3 white of egg | $1\frac{1}{2}$ tins walnuts or almonds |
|----------------|----------------------------------------|

- $\frac{3}{4}$  tin sugar
- $\frac{1}{4}$  tsp. salt
- 3 tbsp. cocoa

Beat the egg white. Add the sugar and salt and beat. Measure the nuts then chop and add with the cocoa. Grease and flour a tray and put on spoonfuls of the mixture. Bake in a moderate oven.

**117. Chocolate Shortbread.**

- 1 tin sifted flour
- $\frac{1}{4}$  tin cocoa
- $\frac{1}{2}$  tin castor sugar
- 6 tbsp. butter
- 1 tsp. baking powder
- 2 tbsp. milk
- $\frac{1}{8}$  tsp. salt
- Chocolate icing

Sieve together all the dry ingredients, rub in butter and mix to a smooth paste with milk. Roll out on a floured board to  $\frac{1}{4}$  inch thick. Cut into rounds or finger shapes. Bake in a moderate oven for 20—30 minutes. When cool ice with chocolate icing.

**118. Christmas Cake.**

- $1\frac{1}{2}$  tins butter
- $1\frac{1}{4}$  tins castor sugar
- 8 eggs
- $\frac{3}{4}$  tin blanched sweet almonds
- 3 tins raisins
- 3 tins currants
- 1 tin candied peel
- $2\frac{3}{4}$  tins flour
- 2 tbsp. mixed spice
- $\frac{1}{3}$  tin milk
- $\frac{1}{4}$  tsp. salt

Beat the butter to a cream, add the sugar and beat well. Add the well beaten eggs gradually. Chop the almonds and add with the raisins, currants, chopped peel, flour, spices, milk and salt. Mix well and turn into a greased cake tin lined with several layers of buttered paper. Bake in a moderate oven for  $3\frac{1}{2}$  to 4 hours. Spread almond paste over the top and cover with royal icing.

**119. Chroost.**

- 5 yolks of egg
- 1 tbsp. sugar
- 2 tbsp. rum
- $\frac{1}{4}$  tsp. salt
- Flour
- Olive oil
- Icing sugar or salt

Beat the egg yolks and sugar till white. Add the rum and salt and enough flour to make a firm daugh. Roll out thin and cut into slices 5-6 inches in length and  $1\frac{1}{2}$  in breadth. Cut a hole at one end and loop the other end through. Heat olive oil in a frying pan till smoking hot and fry the strips, taking care they do not touch each other. Turn with a fish slice. When ready drain on paper. If to be eaten at tea sprinkle with icing sugar, if for soup or cocktails with fine salt.

**120 Coconut Cakes or Bus.**

- 1 tin butter
- $\frac{3}{4}$ -1 tin sugar
- $2\frac{1}{2}$  tins desiccated cocoanut
- $\frac{1}{2}$  tsp. baking soda

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|--------------|----------------------------|
| 2 eggs       | 1 tsp. baking powder       |
| 2 tins flour | $\frac{1}{4}$ tsp. salt    |
|              | 1 tin milk (approximately) |

Cream the butter and sugar, mix in the other ingredients and bake in a large cake tin lined with greased paper or in small individual dishes.

**121. Doughnuts.**

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|--------------------------|-------------------------------------|
| 2 tins sifted flour      | $\frac{1}{2}$ tin sour milk (leban) |
| 2 tsp. baking powder     | $\frac{1}{2}$ tsp. salt             |
| $\frac{1}{4}$ tin butter | 2 eggs                              |
| 5 tbsp. sugar            | Frying fat or palmine               |

Mix together all the ingredients except the frying fat and work to a fairly firm dough. Roll the dough out on a well floured pastry board till it is about  $\frac{1}{4}$  inch thick. With a small wine glass or tin cut into circles and with a thimble cut a hole in the middle of each. Fry till golden brown and while still hot sprinkle with fine sugar.

**122. Bunde Cake.**

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|------------------------------------|-------------------------------------|
| $\frac{2}{3}$ tin butter           | $\frac{3}{4}$ tin currants          |
| $\frac{3}{4}$ tin soft brown sugar | $\frac{1}{2}$ tin sliced mixed peel |
| 4 large eggs                       | $\frac{1}{2}$ tin glacé cherries    |
| 2 tins sifted flour                | $\frac{1}{4}$ tin ground almonds    |
| 1 tsp. baking powder               | $\frac{1}{3}$ tin blanched almonds  |
| $\frac{1}{8}$ tsp. salt            | Rind and juice of 1 orange          |
| $\frac{3}{4}$ tin sultanas         | Rind and juice of 1 lemon           |

Beat together the butter and sugar until like cream. Add the eggs gradually and beat well. Mix in the sifted dry ingredients, then the fruit, lemon and orange, but not the lanchd almonds.

Turn into a well greased and lined cake tin. Smooth over the top and lay on the blanched almonds. Bake in a slow oven for  $1\frac{3}{4}$  to 2 hours.

If wanted a lot of blanched almonds may be used and stuck in rows all over the surface of the cake each almond being upright and very little of it stuck into the cake.

**123. Eclairs.**

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|--------------------------|-------------------------|
| 1 tin water              | 1 tin flour             |
| $\frac{1}{2}$ tin butter | 4 eggs                  |
|                          | $\frac{1}{8}$ tsp. salt |

Boil the water and butter and while boiling stir in the flour and the salt (if the butter is not salty). Beat with a fork till the mixture leaves the side of the pan. Turn into a basin and continue to beat till just warm. Beat in the eggs one by one. Have the tray quite cold. Grease and drop on the mixture in spoonfuls of the size wanted. They should not be placed too close as they swell considerably. Bake in a hot oven for 20—25 minutes or

until golden brown Open at the side and fill with whipped cream. Coat with icing if wanted.

**124. Fruit Cake.**

1 tin Valencia raisins	1½ tins sugar
1½ tins sultanas	6-7 eggs
1½ tins currants	3½ tsp. salt
1 tin candied peel	
¾ tin blanched almonds	1 tsp. broing
1½ tins butter	1 tsp. baking powder
	1 tsp. spice

Pick over and wash the fruit the day before so that it is dry when wanted. Warm the bowl and cream the butter and browning. Add the eggs unbeaten, and the sifted flour alternately and gradually. Add the baking powder, spice and salt with the last spoonful of flour. Beat till the mixture stands in points. Fold in the fruit and chopped almonds. The mixture must be stiff but if too thick a little milk may be added. Line a large tin with several layers of greased paper, put in the mixture, making a depression in the centre to prevent it rising too high, brush with cold water and put into a hot oven for 15 minutes. Reduce to a moderate oven cook for at least 4 hours. When cooked pour over half a glass of whisky while still warm, if it is wanted.

**125. Gateau aud Amondes.**

5 whites of egg	2 tsp. baking powder
¼ tsp. salt	¼ tin fine gread crumbs—dried and sifted
1 tin castor sugar	Whipped cream
1½ tin finely minced almonds	

Beat the egg whites with the salt until stiff. Add the sugar slowly. Add the almonds and baking powder and finally the breadcrumbs. Butter tow 7 inch tart moulds—if larger a biscuit will be obtained—fill with the mixture and cook in a moderate oven. When cold layer with whipped cream flavoured with French almond rock.

**126. Gateau aux Marrons.**

1 tin castor sugar	1 tin chestnut purée
8 eggs	¼ tin sifted breadcrumbs
¾ tin minced walnuts	½ tsp. vanilla
	¼ tsp. salt

Beat the sugar and yolks of eggs. Add the walnuts, chestnut purée and breadcrumbs. Fold in the egg whites, stiffly beath with the salt. Bake in a moderat oven. Decorate with pieces of marrons glacés.

**127. Gharab.**

1 tin powdered sugar	¼ tsp. salt
2½ tins sifted flour	1 tin fat

Pound the sugar thoroughly, sift the flour and salt and beat the fat till it is white. Mix all, form into cakes about two inches in diameter and bake on a greased tray. If wanted three or four pounded cardamon seeds may be added.

**128. Ginger Cake.**

$\frac{1}{2}$ tin butter	$\frac{1}{3}$ tin sultanas
$\frac{1}{2}$ tin sugar	2 tsp. ground giner
2 eggs	$\frac{1}{2}$ tin preserved ginger
1 tin black treacle	1 tsp. bicarbonate of soda
1 tin sifted flour	$\frac{1}{4}$ tin milk
	$\frac{1}{2}$ tsp. salt

Cream the butter, add the sugar and beat for a few minutes. Beat in the two eggs, adding the treacle with the flour, sultanas, ground ginger and sliced preserved ginger. Warm the bicarbonate of soda in the milk and add to the mixture. Butter and flour a cake tin, pour in the mixture and bake in a slow oven for  $1\frac{1}{2}$ —2 hours or until the cake comes away from the side of the tin. Turn onto a rack to cool.

**129. Hermites.**

1 tin butter	2 tsp. bicarbonate of soda
1— $1\frac{1}{2}$ tins sugar	$\frac{1}{4}$ tin hot water
4 eggs	2 tsp. cinnaman
1 tin chopped dates	2 tbsps. mixed spice
2 tins chopped walnuts	$2\frac{1}{2}$ tins sifted flour
	$\frac{1}{4}$ tsp. salt

Mix together all the ingredients. Put spoonfuls of the mixture on a greased baking dish, some distance apart, as they spread. Bake in a moderate oven until lightly browned and firm.

**130. Honey Cake.**

1 tin honey or Golden Syrup	6 figs finely cut
1 tin sugar	8 dates finely cut
2 tins sifted flour	4 tbsps. mixed peel
4 eggs	$\frac{1}{2}$ tin sultanas
$1\frac{1}{4}$ tins coarsely ground walnuts (or 40 walnuts)	$\frac{1}{2}$ tin currants or raisins
$\frac{1}{2}$ tsp. salt	1 tsp. cinnamon
	1 tsp. bicarbonate of soda

Beat the honey and suggr well together. Add the flour and eggs. Mix in the dry ingredients. Grease a shallow cake tin, dust it with flour and spread the mixture evenly in it. Bake in a moderate oven. Cut in squares.

**131. Kleicha.**

2 tins flour	$\frac{1}{2}$ tsp. baking powder
$\frac{1}{2}$ tsp. salt	4 tbsps. tepid water
10 tbsps. melted butter	1 egg
	Date or nut filling

Make a paste with the flour, salt, butter, baking powder, water and half of the beaten egg. Roll out thin and cut small rounds of the dough. Fill with chopped dates or crushed nuts mixed with sugar and rosewater and a dash of salt. Put a little on each round, fold them over, firm down the edge, coat with egg and bake in a quick oven.

If filled with cheese and egg this is usually known as Sanbusak.

**132. Langue de Chat.**

$\frac{1}{2}$ tin butter ( $\frac{1}{4}$ lb.)	$\frac{1}{8}$ tsp. salt
$\frac{1}{2}$ tin sugar	3 whites of egg
$1\frac{1}{4}$ tins flour	$\frac{1}{4}$ tsp. vanilla essence

Beat together the sugar and butter till like cream. Add the essence. Whip the whites of eggs and add to the mixture. Gradually stir in the flour. Have trays already greased and dusted with flour and with a forcing tube force fingers of the mixture onto the tray leaving plenty of room between them as they spread a lot. Bake until the edges are golden brown.

These may be sandwiched together with a little sieved jam to make Lady Fingers or used in the preparation of charlotte Russe.

**133. Marble Cake.**

1 tin butter	$2\frac{1}{2}$ tins flour
$1\frac{3}{4}$ tins sugar	1 tin milk
$\frac{1}{2}$ tsp. salt	1 tsp. vanilla or rum
6 eggs	1 tin hopped walnuts and raisins
3 tsp. baking powder	mixed
	2 tbsp. cooa

Cream the butter, sugar and salt for half an hour. Add the well beaten egg yolks, the sifted flour and baking powder, and the milk little by little. Add the flavouring, nuts and raisins and fold in the well beaten egg whites. Divide the butter into two parts to one of which add the cocoa. Arrange in layers in a cake tin lined with well greased paper. Bake in a moderate oven.

**134. Marmalade Cake.**

1 tin butter	2 tbsp. ginger
1 tin sugar	1 tbsp. mixed spice
$\frac{1}{4}$ tsp. salt	4 tsp. baking powder
$\frac{1}{4}$ tin marmalade	1 tin milk
4 tins sifted flour	4 eggs

Cream the butter, sugar and salt. Add the Marmalade. Sieve together the sifted flour, ground ginger, spice and baking powder. Beat together the eggs and milk and add to the creamed butter and sugar. Stir in the flour. Bake in a deep cake tin about 5 inches in diameter lined with well greased paper.