



Fruit Cake Recipes

Decorating The Christmas Cake

THE usual Christmas cake decorations have disappeared from our shops—no more cheeky robins to adorn our cakes, no more Father Christmases made in celluloid. But perhaps you have ideas on novel decorations for Christmas cakes?

Send your method to the "Mixing Bowl." A prize of 2/6 is offered for the best idea received by October 20 for decorating a Christmas cake.

small teaspoon baking powder in $\frac{1}{2}$ cups flour; add it to the eggs, butter, and sugar; then add 1 lb. fruit and a little peel. (The cake I send my boy overseas.)—Mrs. Sanderson, North Auckland.

12 oz. flour, 8 oz. brown sugar, 8 oz. butter (very fresh), 4 eggs, $\frac{1}{4}$ lb. chopped almonds, $1\frac{1}{2}$ lb. mixed currants and sultanas, 2 teaspoons cinnamon, 1 tablespoon glycerine (to keep cake in good order), $\frac{1}{2}$ cup very strong coffee (cold), 2 teaspoons baking powder, 1 teaspoon vanilla, a pinch of salt.

Cream butter and sugar very well; add glycerine; add eggs singly and beat smooth. Add coffee and then flour mixed with the fruit, cinnamon, and powder. Some of the almonds can be put on top before baking, if fancied, but put plenty inside, too. Bake 3 hours in moderate oven. This cake has a flavour all its own, and surpassed by none.—R.L.V., Waikato.

$\frac{3}{4}$ lb. flour, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. raisins, $\frac{1}{2}$ lb. sultanas, $\frac{1}{4}$ lb. currants, 4 eggs, 1 tablespoon golden syrup, 1 teaspoon mixed spice, 1 teaspoon ground cinnamon, 1 teaspoon baking powder, 2 oz. mixed peel, pinch of salt, a little milk to mix.

Cream butter and sugar; add eggs one at a time. Add sifted dry ingredients and mix. Add floured fruit. Mix thoroughly. Add a little milk if it is too stiff. Bake for 2 hours.—Mrs. J. Fergusson, Epsom, Auckland.

1 lb. flour, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ lb. butter, 2 lb. fruit, 4 eggs, $\frac{1}{4}$ cup warm water, 1 teaspoon baking powder, 1 tablespoon plum jam.

Beat butter and sugar to a cream; add eggs, one at a time (unbeaten); then flour, fruit, water, jam, and lastly the baking powder. Bake 3 hours.—Mrs. I. M. Quinlan, Matamata.

$\frac{1}{2}$ lb. butter, 1 cup fruit juice (pineapple or orange), $1\frac{1}{2}$ cups sultanas, $1\frac{1}{2}$ cups currants, 1 cup raisins, $1\frac{1}{2}$ cups brown sugar, 4 eggs, $\frac{1}{2}$ cup shredded peel, small teaspoon salt, 1 teaspoon baking

Best Fruit Cake Recipe

The prize of 2/6 for the best fruit cake recipe is awarded to Mrs. E., Belmont, for the following recipe:—

ECONOMICAL FRUIT CAKE.

$1\frac{1}{4}$ lb. flour, $\frac{3}{4}$ lb. butter, $\frac{1}{2}$ lb. currants, $\frac{1}{2}$ lb. sultanas, 6 eggs, $1\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ lb. sugar, 2 tablespoons golden syrup, 1 teaspoon grated nutmeg, $\frac{1}{4}$ lb. peel.

Method.—Beat butter and sugar to a cream, add the eggs (beaten separately) and then the golden syrup. Mix in flour and baking powder, and fruit last. Cook in steady oven about two hours.

(This recipe has been made in my "Mixing Bowl," and I can tell you it is scrumptious. Do use it next time you are cooking for your boys overseas.—Mary.)

breakfastcup boiling water, 1 lb. raisins, $\frac{1}{2}$ lb. sultanas, $\frac{1}{2}$ lb. currants, $\frac{1}{4}$ lb. mixed peel, $\frac{1}{4}$ lb. cherries. (This, of course, can be varied according to taste.)

Pour water into cup and leave to cool. Cream butter and sugar; add eggs and beat again; then add flour and baking powder, and the fruit. By this time the water will be just warm; then add to cake mixture. Bake moderate oven about 2 hours. I bake mine in a tin 9 in. square. I have always found this reliable and not too expensive. The men, on the whole, I think, prefer the plainer cake to the very rich one. (This, like all other fruit cake, improves very much with keeping.)—Mrs. Laurie M. Perry, Pio Pio.

Beat $\frac{1}{2}$ lb. butter and 1 cup sugar until perfectly white and light; add 3 eggs, beating in one at a time. Mix 1

1 lb. butter, $\frac{1}{2}$ lb. brown sugar, $\frac{1}{2}$ lb. white sugar, 1 tablespoon golden syrup, 1 teaspoon grated nutmeg, 1 teaspoon cinnamon, 1 teaspoon mixed spice, 1 teaspoon ground ginger, 9 eggs, $1\frac{1}{2}$ lb. flour, $\frac{1}{4}$ lb. dates, 1 lb. sultanas, $\frac{1}{2}$ lb. currants, $1\frac{1}{2}$ lb. raisins, $\frac{1}{4}$ lb. preserved ginger, $\frac{1}{2}$ lb. peel, essence to taste.

Beat butter, sugar, and golden syrup to a cream; add eggs (beaten) gradually, then flour, spices and lastly fruit; beat well. Bake in moderate oven about 4 hours.—Mrs. A. Phillips, Douglas.

1 lb. butter, 1 lb. brown sugar, 10 eggs, 3 lb. fruit, $\frac{1}{4}$ lb. peel, 4 breakfastcups flour, 1 teaspoon vanilla, 1 teaspoon lemon, 1 teaspoon almond essence.

Beat butter to cream; add sugar, then eggs, one at a time; then essence and flour; lastly fruit, dredged with flour. Bake about 4 hours in moderate oven. I have sent both these cakes overseas and find they keep very well, so hope they may be some use to some other boys over there.—Mrs. A. Phillips, Douglas.

2 cups flour, 1 heaped teaspoon baking powder, 1 teaspoon spice, 1 tablespoon treacle, 1 teacup sugar, $\frac{1}{2}$ lb. butter, 2 eggs, $\frac{1}{2}$ lb. sultanas.

Mix flour, baking powder, and spice by putting through the sifter together. Then cream butter and sugar; add beaten eggs; mix in treacle; add wet to dry ingredients, and this will make a firm mixture. Mix in fruit, and bake 2 hours in medium oven. This recipe is original, and is in constant use.—Mrs. H. Holmes, Palmerston North.

1 lb. butter, 2 breakfastcups sugar, 4 breakfastcups flour, 2 teaspoons baking powder, 4 eggs, $\frac{3}{4}$