

Pack the butter into a dish and chill. It is a good idea to set the dish inside a container of cold water.

#### WHOLEMEAL BISCUITS.

4 ozs. flour, 4 ozs. wholemeal, 4 ozs. brown sugar, 3 ozs. butter,  $\frac{1}{2}$  teaspoon baking soda,  $\frac{1}{2}$  teaspoon salt, milk to mix.

Cream the butter and sugar, add the sifted flour and other dry ingredients. Dissolve the baking soda in a little milk and add, using sufficient milk to mix to a firm dough. Roll out on a floured board and cut into shapes. Bake 15 minutes at biscuit heat. Ice and decorate as desired.

#### CHOCOLATE OATINA WAFERS.

1 cup flour, 1 cup oatina,  $\frac{1}{2}$  teaspoon salt, 3 ozs. butter,  $\frac{1}{2}$  teaspoon baking powder, 2 dessertspoons cocoa.

Cream the butter and sugar together and add the dry ingredients. Mix with milk to a firm dough and roll out and cut into oblongs. Cook 15 minutes in a moderate oven. Chopped nuts and cherries with chocolate icing make a nice finish.

#### MERRY-GO-ROUNDS.

8 ozs. flour,  $\frac{1}{2}$  teaspoon salt, 2 ozs. butter, sugar and cinnamon, milk, 1 teaspoon baking powder.

Rub the butter into the sifted flour and add the salt and baking powder. Mix to a firm dough with milk, then knead lightly on to a floured board and roll out to about  $\frac{1}{4}$  inch in thickness. Sprinkle well with cinnamon and sugar (allow 1 teaspoon of cinnamon to 5 teaspoons of sugar). Roll up into the shape of a sponge roll and cut in slices. Bake in a hot oven 18-20 minutes.

#### DATE SQUARES.

$\frac{1}{4}$  lb. sugar,  $\frac{1}{4}$  lb. brown sugar, 1 cup flour,  $\frac{1}{2}$  cup water, 1 cup rolled oats, 1 teaspoon baking soda.

**Filling:**  $\frac{1}{2}$  lb. dates, 2 ozs. brown sugar, 3 tablespoons water.

Cream the butter and sugar, add the dry ingredients and lastly the soda dissolved in a small quantity of hot water. Use more water for mixing if necessary. Roll out half the mixture and spread with a filling made of dates and sugar cooked with a little water for a few minutes to soften them into a paste suitable for spreading. Cover with the remainder of the oatina pastry, cut into squares and bake in a moderate oven 15 minutes.

#### BIRTHDAY BUNS.

$\frac{1}{4}$  lb. butter,  $\frac{1}{4}$  lb. sugar, 1 cup flour, 1 teaspoon baking powder, 1 egg,  $\frac{1}{2}$  cup sultanas and walnuts.

Cream the butter and sugar, add the beaten egg, and then the rest of the ingredients. Bake in patty pans for about 20 minutes in a hot oven. These make ideal "individual" birthday cakes

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for children and can be decorated with frosting and tiny coloured birthday candles.

#### BRAN MUFFINS.

2 cups bran, pinch salt, 1 cup flour, 2 ozs. butter, 1 teaspoon baking soda,  $\frac{1}{2}$  teaspoon baking powder, 1 small cup golden syrup, 1 cup milk.

Warm the syrup, butter and milk together and add to the other ingredients, dissolving the baking soda in a little of the milk before mixing. (The resulting mixture will be very moist). Bake in patty pans or gem irons for 15-20 minutes in a moderate oven.

#### FUDGE.

2 cups sugar  $\frac{1}{2}$  cup milk, 1 oz. butter, 2 tablespoons coffee essence, vanilla.

Place all together in a pan and bring to the boil, then boil exactly 10 minutes (without stirring), only shaking it now and then. Remove from the heat, add vanilla essence to taste, and beat to a stiff paste. Then leave it in a buttered tin to set. Mark into squares and cut before it is cold.

#### DATE FONDANTS.

Dates, 1 cup icing sugar, milk, rose or raspberry flavouring, cochineal, small lump of butter.

Mix the icing sugar, butter, flavouring and milk together to form a stiff cream and add a few drops of cochineal for colouring. Stone the dates and fill with the fondant, dipping the dates afterwards in coconut.