

## STRAWBERRY RECIPES



STRAWBERRY MERINGUE CAKE

[Sparrow Industrial Pictures Ltd. photo.]

Fold in the sifted flour, baking powder, and salt. Spread the mixture evenly in a swiss roll tin lined with wax paper. Bake the cake in a moderately-hot oven (375 degrees) for about 12 minutes or until it springs back when pressed gently with the finger tip.

Loosen the edges and turn the cake out on to a cloth sprinkled with icing sugar. Peel off the paper quickly but carefully. If the edges of the cake are crisp, trim them off with a sharp knife or it will not roll without cracking. Lay a fresh sheet of waxed paper on the cake while it is warm and roll it up. Wrap it in a tea towel and leave it on a cake rack until it is cool, then unroll it and remove the paper.

Whip the cream, spread some of it on the roll, and cover it with sliced strawberries. Roll it up again and cover the top with the remainder of the cream and strawberry halves.

### Strawberry Toasts

For supper on a summer evening try these sweet toast tidbits:

4 thick slices of bread	Sugar
Small strawberries	Cinnamon
Butter	

Toast the bread lightly on one side only. Spread the other side with butter, sprinkle it with sugar and a dusting of cinnamon, and toast it lightly. Cover this side with strawberries, dot it with butter, sprinkle it with sugar, and toast or bake it lightly until the berries are hot.

### Strawberry Tarts

1 cup of flour	3 tablespoons of
4 to 5 tablespoons of	butter or lard
mock cream	Pinch of salt

Sift the flour and salt, add the fat, and cut it in with two knives until it is very fine. Mix in just sufficient top milk or mock cream to make a very firm paste. Roll the mixture into a

cooled. Red currant, gooseberry, or apple jelly may be used instead of apricot jam.

### Strawberry Meringue Cake

#### Cake Base:

1 cup of flour	Few drops of lemon
2 flat teaspoons of	essence
baking powder	2/3 cup of sugar
1/2 cup of milk	3 tablespoons of
Few drops of vanilla	butter
essence	2 egg yolks

#### Meringue Top:

2 egg whites	1 flat teaspoon of
1/2 cup of sugar	baking powder

Sift the dry cake ingredients, rub in the butter, add half the milk and the flavourings, and beat them thoroughly for 2 minutes. Add the rest of the milk and the egg yolks, and beat the mixture for another 2 minutes. Pour it into a greased and floured tin of 9in. diameter, and pile on top the meringue mixture, made by beating the 2 egg whites until they are stiff, adding 1/4 cup of sugar while still beating, and folding in 1 flat teaspoon of baking powder. Leave peaks round the edges and a hollow in the centre.

Bake the cake for forty minutes in a moderate oven (350 degrees), cool it in the tin for 10 minutes, loosen the edges, turn it out on to the hand, and place it right side up on a wire rack to finish cooling. Fill the hollow with sweetened, hulled strawberries reserving some choice berries for decorating the plate.

### Recipe for Mock Cream

1 (2oz. tin of un-	1 dessertspoon of
sweetened condensed	gelatine
milk	About 3 tablespoons of
Flavouring	icing sugar

Soak the gelatine in a tablespoon of cold water, pour over it 1/4 cup of boiling water, and set it aside to cool. Pour the milk into a large basin and whip it with an egg beater until it is thick. Add the gelatine mixture slowly while continuing the beating, then add the sugar gradually until the required sweetness is obtained.



STRAWBERRY ROLL

[Sparrow Industrial Pictures Ltd. photo.]