

Mix the custard powder and sugar to a thin cream with some of the Heat the remainder of the milk and add it to the custard powder mixture. Return the mixture to the heat and stir until it thickens. Add the boysenberry pulp to the custard, stir-ring them until they are properly blended. Pour the mixture into a bowl and allow it to cool.

# Cooked Fruit

### Boysenberry Tarts

8oz, of flour 4oz, of fat (½ lard and ½ butter) 1 teaspoon of salt

Preserved boysen-berries Whipped cream

Pastry cases: Cut the fat into the flour with two knives or a pastry blender until the mixture has the consistency of coarse breadcrumbs. Sprinkle cold water on the mixture and mix it lightly to form a stiff

dough. Roll the dough out to a thickness of \$\frac{1}{4}\text{in.}\$ to \$\frac{1}{8}\text{in.}\$ and cut it into circular shapes. Place these shapes in patty pans, prick them, and cook them for 10 to 15 minutes in a hot oven (400 degrees F.).

Fill the cooled cases with preserved boysenberries from which the syrup has been drained. Decorate the tarts with whipped cream applied through an icing forcer.

#### Boysenberry Meringue Shortcake Shortcake

4oz. of flour 2oz. of cornflour 4oz. of butter 3oz, of sugar

egg white

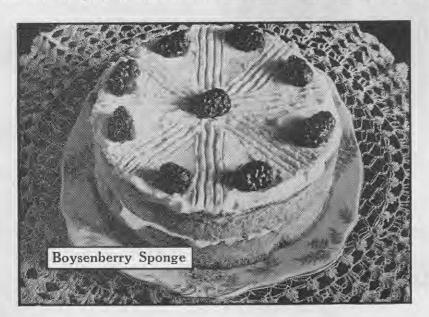
Pinch of salt

1 egg yolk 1 tablespoon of cream or top milk Boysenberry jam

Merinque

I tablespoon of sugar

Shortcake: Sift the flour and cornflour into a basin and rub in the



butter. Add the sugar and mix to a firm dough with the egg yolk beaten into the cream. Turn the mixture on to a floured board and roll it into a rectangular shape in thick. Place it in a greased baking dish lined with greased paper. Prick it all over and bake it in a hot oven (400 degrees F.) for 30 to 40 minutes. Turn it out and cool it on a rack. Spread the shortcake with the boysenberry jam.

Meringue: Beat the egg white until

Meringue: Beat the egg white until it is foamy and add the pinch of salt and 1 the tablespoon of sugar. Continue to beat the mixture, adding the remaining sugar gradually until the mixture forms peaks which just turn over. Pile it on top of the jam filling and bake the meringue in a moderate oven (375 degrees F.) until it is faintly

## Boysenberry and Banana Mould

1 packet of red jelly 1 cup of pouring crystals custard made from erystals 2 to 3 bananas custard powder Boysenberries

Arrange the sliced bananas in a mould and pour over them the jelly prepared according to the instructions on the packet. Leave these until the jelly is half set and then tip a mixture of the pouring custard and drained, preserved boysenberries into the mould. Chill the mould until the jelly is completely set and then unmould it. Serve it with preserved boysenberries arranged around it on the plate.

## Boysenberry Sponge

3 tablespoons of 3 eggs 3 tablespoons of flour SUPSE I tablespoon of cornteaspoon of baking flour teaspoon of vanilla A pinch of salt flavouring

Beat the eggs, sugar, and salt together until the mixture is thick and lemon coloured. Add the vanilla essence during beating. Sift the dry ingredients three times and lightly fold them into the beaten eggs and sugar. Pour the mixture into two 8in. sandwich tins and bake it in a hot oven (400 degrees F.) for 20 minutes. minutes.

Filling: Mash boysenberries with whipped cream and spread the mixture on to the lower layer. Spread whipped cream over the top of the cake and decorate it with boysenberries.

### Boysenberry Jam

Clean, sort, and weigh barely ripened boysenberries. Add enough water to them to prevent the berries from sticking and cook the fruit until it is broken up. Add Ilb. of sugar for every pound of prepared boysenberries and boil the mixture briskly until it falls off the spoon in sheets. Tip the jam into hot, sterilised jars after it has been allowed to cool slightly and cover the jars.

#### Preserved Boysenberries

Pick over the berries, discarding any that are overripe, clean them, and pack them into sterilised jars. Make a thin syrup by bringing to the boil a mixture of 1 cup of sugar to 3 cups of water. Pour this over the berries to within ½in. of the tops of the jars. Put lids on the jars and place them in a water bath. After the water comes to the boil leave the jars for 50 minutes in the gently boiling water. Remove them, allow them to cool. and Pick over the berries, discarding any Remove them, allow them to cool, and after 24 hours test the seals.