

biscuit cutter. Take half these rounds and from each cut a small circle from the centre, leaving a ring. Bake the rounds and the rings on a greased tray in a hot oven (400 degrees F.) until lightly browned (about 8 minutes). Cool, spread the rounds with jam, and dip the rings in glace icing. Place the rings on top of the rounds so that the jam shows through the centre.

Glace Icing

4oz. of icing sugar 1½ tablespoons of
A few drops of warm water
almond essence

Put the sieved icing sugar and flavouring in a saucepan and add the water very gradually. Cook slowly until warm, but do not let the mixture become too hot.

Ginger Biscuits

2½oz. of golden syrup 1½oz. of butter
½ tablespoon of ¼ teaspoon of
ground ginger bicarbonate of soda
8oz. of flour ¼ teaspoon of salt
(Yields about 60)

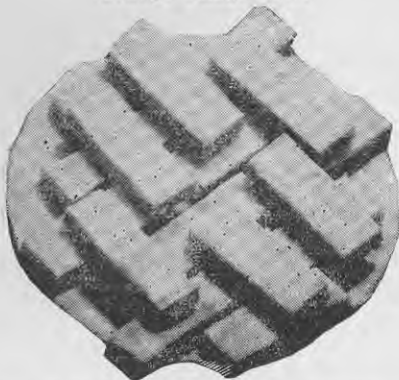
Heat the golden syrup and pour it over the butter. Add the sifted dry ingredients and mix well. Chill for 30 minutes. Then roll out as thinly as possible on a floured board. Cut into rings with a biscuit cutter, put on a greased tray, and bake in a moderate oven (375 degrees F.) for about 10 minutes.

Hokey Pokey Biscuits

4oz. of butter 1 teaspoon of
1 dessertspoon of bicarbonate of soda
golden syrup 1 dessertspoon of milk
6oz. of sugar 4oz. of flour
(Yields about 30)

Cream the butter and sugar. Heat the milk and golden syrup and beat in the bicarbonate of soda. Add the syrup mixture to the creamed butter and sugar and finally add the sifted flour. Put in small pieces on a cold greased tray, allowing room for the pieces to spread. Press down each piece with a fork. Bake in a moderate oven (350 degrees F.) for about 20 minutes.

Orange Fudge Cake



4oz. of butter 3oz. of desiccated
¼lb. of wine biscuits coconut
(or broken biscuits) ½ cup of sweetened
Rind of 1 orange condensed milk
(Yields about 36 fingers)

Put the butter and condensed milk into a saucepan. Heat very slowly. When melted remove from the heat and add finely crushed biscuits, coconut, and grated orange rind. Press into a tin about 7in. square and ice when set.

Icing

1 tablespoon of butter 2 teaspoons of sweet-
4 teaspoons of orange ened condensed milk
juice 5oz. of icing sugar

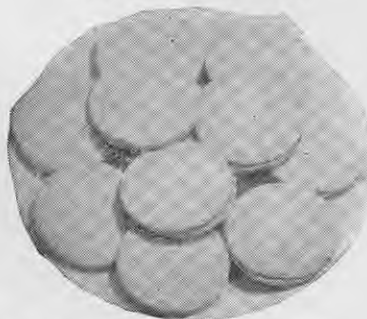
Put the butter and condensed milk in a saucepan and when the butter has melted remove from the heat and stir in icing sugar and orange juice alternately. Spread over the fudge cake before the icing is quite cold.

Orange Crackles

7oz. of butter 3oz. of sugar
7oz. of flour 2oz. of breakfast
1 dessertspoon of flakes
orange juice
(Yields about 48 pieces)

Cream the butter and sugar, work in the flour, add the breakfast flakes, and mix with orange juice. Put in small pieces on a cold tray. Bake in a cool oven (250 degrees F.) until golden brown. When cool, ice with orange butter icing.

Red Currant Shorties



3oz. of flour 1 drop of lemon
2oz. of butter essence
Red currant jelly Icing sugar
1oz. of sugar
(Yields about 24 biscuits)

Mix the flour and sugar and rub in the butter and lemon essence until the mixture binds together. Turn out on to a lightly floured board and knead until the mixture is very smooth. Then roll out very thinly; this can be done only if the mixture has been well kneaded. Cut into rounds. Place on a greased tray and bake in moderate oven (375 degrees F.) for about 7 minutes. The biscuits should remain very pale. Lift carefully on to a rack, cool, and when cold sandwich together with red currant jelly and dust with icing sugar. The finished biscuits should be very thin.

Sante Biscuits

4oz. of butter 2oz. of sugar
4 teaspoons of sweet- 6oz. of flour
ened condensed milk Two 3d. cakes of dark
1 teaspoon of baking chocolate
powder
(Yields about 30)

Cream the butter and sugar, add condensed milk, and beat thoroughly. Add sieved flour and baking powder and lastly mix in the chocolate roughly chopped. Put in spoonfuls on a cold greased tray. Press flat with a fork and bake in a moderate oven (375 degrees F.) for about 15 minutes or until a golden brown.

Whirligigs



3oz. of butter 3oz. of sugar
6oz. of flour ½ teaspoon of baking
1 tablespoon of cocoa powder
1 tablespoon of milk ¼ teaspoon of vanilla
(approx.) essence
¼ teaspoon of salt
(Yields about 36 biscuits)

Cream the butter and sugar. Add sifted flour, baking powder and salt, vanilla essence, and sufficient milk to make a stiff paste. Divide the mixture. Blend the cocoa thoroughly into one half. Roll out both halves thinly into equal rectangles. Place the chocolate piece on the white piece and roll up tightly as for a Swiss roll. Leave to stand in a cool place for 30 minutes; then cut in slices about ¼in. thick. Place on a greased tray and cook in a moderate oven (375 degrees F.) for 12 to 15 minutes.

Spanish Delights

4oz. of sugar 8oz. of flour
¼ pint of cream ½ teaspoon of
4oz. of cornflour bicarbonate of soda
¼ teaspoon of almond ½ teaspoon of grated
essence orange rind
4oz. of melted butter
(Yields about 60 biscuits)

Stir the sugar into the melted butter and add the cream. Sift and fold in the rest of the dry ingredients and flavourings. Put in spoonfuls on an ungreased tray and flatten with the back of a fork. Bake in a moderate oven (375 degrees F.) until light brown (15 to 20 minutes). This makes a very light biscuit.

Walnut Dreams

8oz. of butter 4oz. of chopped
8oz. of flour walnuts
4oz. of icing sugar
(Yields about 60 biscuits)

Cream the butter and icing sugar well and work in the sieved flour. Add the nuts. Roll out to ¼in. thickness on a board well floured with a mixture of