

# These Crisp Biscuits Have a Cheesy Tang

THESE savoury biscuits with a crisp shortbread texture are simple to make and keep well in an airtight container. The uncooked dough may be stored in a refrigerator for up to two weeks and the biscuits can be sliced and baked as needed.

## Ingredients

$\frac{1}{2}$  lb of mild cheese (grated)      1 lb of flour  
 $\frac{1}{2}$  lb of butter       $\frac{1}{2}$  teaspoon of mustard (optional)

Beat the butter and cheese to a cream and blend in the flour and mustard to make a very stiff dough. Knead the mixture with the hands if necessary.

Divide the dough in half and shape it into two rolls each 12 in. long and 2 in. in diameter. Wrap the rolls in waxed paper and chill in the refrigerator until firm (at least three hours).

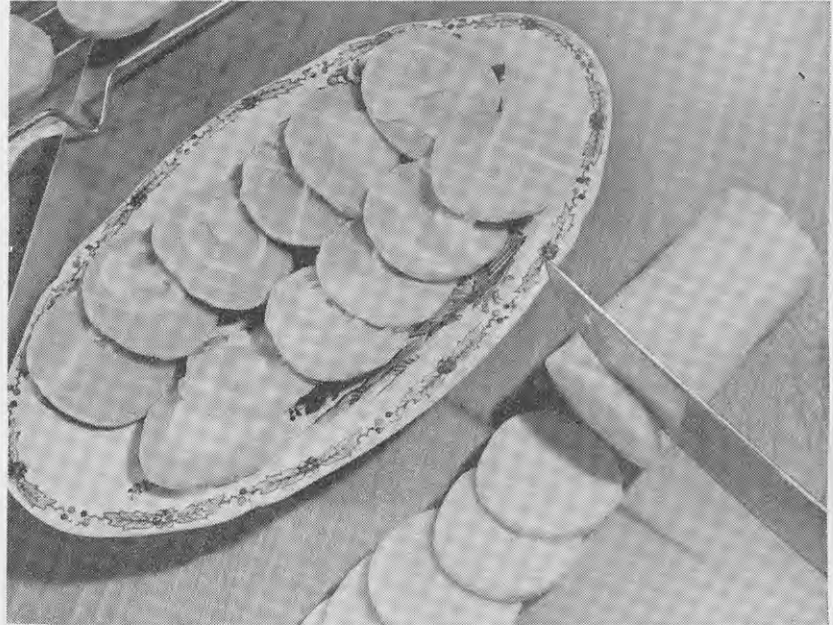
Slice the chilled dough into  $\frac{1}{4}$  in. slices and place on ungreased oven trays.

Bake at 400 degrees F for 12 to 15 minutes until light golden-brown. Remove the biscuits from the tray immediately and let them cool on a wire rack.

If desired, one cup of finely chopped nuts may be added to the dough, or the baked biscuits may be frosted with a thin, tart lemon icing made from one teaspoon of butter, two teaspoons of lemon juice, and half cup of icing sugar.

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The well chilled roll of uncooked dough is easily sliced for baking, and the biscuits look attractive decorated in patterns with a tart lemon icing.

## Aluminium Foil

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**Chocolate biscuits:** Add  $1\frac{1}{2}$  tablespoons of cocoa to the dry ingredients.

**Mocha biscuits:** Add  $1\frac{1}{2}$  teaspoons of cocoa and 2 teaspoons of powdered instant coffee.

**Spice biscuits:** Add  $\frac{1}{2}$  teaspoon each of cinnamon, ground cloves, and nutmeg to the dry ingredients.

**Nut biscuits:** Add  $\frac{1}{2}$  cup of very finely chopped nuts to the dry ingredients.

**Spotted biscuits:** Add 2 oz of dark chocolate chopped into small pieces to the dry ingredients.

**Coconut biscuits:** Add  $1\frac{1}{2}$  tablespoons of cocoa and  $\frac{1}{2}$  cup of desiccated coconut to the dry ingredients.

**Chequers biscuits:** Make plain and chocolate dough. Form separately into sticks about 1 in. across and 6 in. long. Press four together firmly,

alternating dark and light on top and bottom. Wrap and chill.

**Bullseye biscuits:** Make plain and chocolate dough. Form the chocolate into sticks about 6 in. long and 1 in. in diameter. Roll the plain dough  $\frac{1}{4}$  in. thick into oblongs 6 in. long and about 3 in. wide. Wrap firmly round the chocolate centre. Wrap and chill.

The dozens of variations in flavours and patterns which are possible make the dough well worth having on hand.

## Large Quantities of Ice Cream

The problem of making and storing large quantities of ice cream at home for special occasions is solved by lining the trays with aluminium foil. Do this neatly as you would a cake tin and allow sufficient depth of foil at the sides to fold over the top of the mixture when it is frozen. Pour in and freeze the mixture as usual. When it is solid, remove from the tray by pulling gently on the foil at both ends.

Fold the foil down over the block of ice cream to seal it completely and store in the ice cream compartment, where several wrapped blocks can be held safely for a few days, leaving the trays free.

To serve, simply unwrap and slice. This method gives much neater portions than those spooned directly from the tray. If deeper than usual blocks are desired, use a foil-lined meat loaf tin, but remember to allow extra time for freezing the greater depth of mixture.

Aluminium foil has a very definite place in the home freezing of foods, too, but its uses are by no means limited to the kitchen. One well known magazine recommends punctured aluminium foil to its younger readers as an excellent covering for tin cans containing live fishing bait, as apparently it keeps it fresh.

Photographs by Green and Hahn.