



The chilled blocks of refrigerator cookie dough are sliced $\frac{1}{8}$ in. thick with a very sharp knife. Unused dough is rewrapped in foil and returned to the refrigerator, where it will keep for at least a month.

A loaf of bread wrapped closely in foil will keep moist for several days out of a tin.

Another idea for children's school lunches is to make foil containers by moulding foil round the base of a glass or mug and set jellies or fruit whips in them. Leave enough foil at the top to seal over and exclude dust and pack into the lunch tin when set.

Similar containers are useful for cooking individual savoury dishes and for steamed and baked puddings. At Christmas and for children's parties set home-made sweets in tiny foil cases moulded on the base of an egg cup.

Casseroles and oven dishes without lids can be covered with foil moulded to fit. Food browning too quickly in the oven can be covered with a piece of foil to prevent further darkening.

Brown sugar stored in a foil-lined container will keep soft and moist, and an opened jar of jam covered closely with foil will not become sugary on top.

On Oven Trays

Much time can be saved when biscuits are being baked if two pieces

of foil are used alternately on each oven tray. The foil should be cut slightly smaller all round than the trays. Put the uncooked mixture out on to the foil and when each batch is done slip the foil with cooked biscuits off the tray and replace with the other pieces of foil and the uncooked biscuits.

No time is wasted between batches in waiting for the biscuits to cool before they are firm enough to be transferred to the cooling rack. Grease the foil if this is usually done.

Standby Cookies

The American housewife finds ice box cookies a great standby, as the dough is prepared ahead in quantity, wrapped in aluminium foil, and stored in a refrigerator ready for biscuits to be sliced off and baked in as much time as the oven takes to heat. A basic dough and suggested variations are made as follows:

Ice Box Cookies

3 cups of sifted flour	1½ cups of brown sugar
2½ teaspoons of baking powder	1 egg, well beaten
¾ cup of butter	1 teaspoon of vanilla essence
¼ teaspoon of salt	

(Makes about five dozen)

Sift the flour, baking powder, and salt together twice. Cream the butter and sugar with the vanilla until very light and fluffy. Add the beaten egg and mix well. Blend in the flour mixture thoroughly. The dough will be stiff, but do not be tempted to add more liquid.

Flour the hands and shape the dough into blocks about 6 in. long and 2 in. wide or into rolls about 2 in. in diameter. Wrap each in a double layer of aluminium foil and place in the ice box of the refrigerator for 20 to 30 minutes to chill and harden the dough. Remove and store the wrapped dough on a lower shelf, where it will keep for three weeks to a month.

When fresh biscuits are wanted heat the oven to 375 degrees F and in the meantime unwrap the dough and use a very sharp knife to slice biscuits $\frac{1}{8}$ in. thick on to ungreased oven trays. Bake for 10 to 12 minutes until lightly browned. Store when cold and crisp.

Rewrap and return the remainder of the dough to the refrigerator.

Variations

Divide the mixture into two and add one of the following to each half.

(Continued on page 544)