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The
WILLOW

HOUSEWIFE'S
HANDBOOK
on
COOKERY



SECOND

EDITION

Cheese Straws

4 ozs. flour.
Pinch of salt.
Cayenne.
 $\frac{1}{4}$ teaspoon dry mustard.
2 ozs. grated cheese.
2 ozs. butter
1 yolk of egg.
Lemon juice.
A little water

Method.—Sift flour and salt, add mustard and cayenne, rub in butter, add cheese. Mix yolk of egg, water and lemon juice; add, and mix into a stiff dough. Roll out $\frac{1}{8}$ inch thick, cut into strips, 4 inches x $\frac{1}{4}$ inch. Roll out trimmings and make rings. Put on a "Willow" Non-Burning Baking Tray and bake in a moderate oven 7 to 10 minutes. When cool, put 3 or 4 straws through rings.

Cheese Wafers

5 ozs. flour
1 oz. butter
2 ozs. grated cheese.
Pinch salt.
Dash of cayenne.
About $\frac{1}{2}$ gill water

Method.—Rub butter into flour, add cheese, salt, flour and pepper; mix into leathery dough. Leave as long as possible, as it becomes more leathery and easier to handle. Roll out as thinly as possible. Cut into small pieces. Place on greased "Willow" Tray and bake till light brown.

Puftaloons

$\frac{1}{2}$ lb. self-raising flour.
 $\frac{1}{2}$ gills (bare) milk.
Pinch salt.
Jam.

Method.—Sift flour and salt, mix to light dough with milk. Turn on to a slightly-floured board, knead slightly and roll out about $\frac{1}{4}$ inch in thickness. Cut out with "Willow" Round Cutter Melt fat in pan, and when quite hot fry the scones till a light brown underneath; then turn and fry on the other side till golden brown. Do not cook too quickly, or the centre will be underdone. Drain on paper, and serve at once with jam or honey, or, if for breakfast, garnish with bacon. With brown gravy, these are nice for children.

Tinned Corn

Corn.
1 egg.
1 cup of milk.
Salt and pepper
Breadcrumbs.
Little butter.

Method.—Put corn in a pie dish. Add egg (well beaten) and milk, salt and pepper to taste. Sprinkle with breadcrumbs and put a little butter on top. Bake in a hot oven till set.

Pancake Batter

Method. Prepare pancake batter, add the corn and mix thoroughly. Drop in spoonfuls into a well-greased frying pan. Brown on both sides. Serve with golden syrup.

Lentil Cutlets

1 lb. split lentils.
1 large onion.
1 beetroot.
2 eggs.
1 large tablespoon parsley
1 teaspoon thyme.
 $\frac{1}{2}$ cup ketchup or tomato sauce.
1 oz. butter
Pepper and salt to taste.

Method.—Soak lentils over night. Place them in a saucepan with enough water to cover, and stew till tender. Boil the beetroot and cut into small pieces, chop the onion and fry it. Then mix all the ingredients together and set aside to cool. Mould into shapes the size of a cutlet; brush each with beaten egg, toss in fine, dry breadcrumbs and fry a golden brown.

Savory Bouchee

Pastry case with Puff Pastry or
Rough Puff Pastry

Savory Meat Mixture

Cold meat, diced or minced.
Diced onion.
Little tomato sauce.
Salt.
Pepper
Chopped parsley
Cold mash potato.

Method.—Make the case. Fill with meat mixture. Cover with mashed potato, and cook in hot oven. The potato may be put on after the case has been cooked, if desired.

Chocolate Nut Cake (DELICIOUS)

2 or 3 eggs (well beaten)
1 small cup of sugar
3 tablespoons butter.
Little milk.
1 small cup self-raising flour
3 teaspoons cocoa.
 $\frac{1}{2}$ teaspoon spice.
 $\frac{1}{4}$ lb. chopped walnuts.
Vanilla.

Method.—Beat butter and sugar to a cream; add eggs, then milk, cocoa, vanilla, spice, flour and walnuts. Cook in moderate oven for from 15 to 20 minutes, for preference in "Willow" Cake Tin.

To Ice.—1 tablespoon of butter with 4 tablespoons of icing sugar (sifted) 3 teaspoons of cocoa, and vanilla flavoring. Dissolve butter and cocoa with a little boiling water. Spread on top and decorate with walnuts.

Rock Buns

1 tablespoon butter
1 tablespoon dripping
2 tablespoons sugar
1 egg.
A little milk.
A few sultanas.
8 ozs. self-raising flour
1 teaspoon ginger.

Method. Rub butter, sugar and dripping together, add egg (well beaten), then flour. Makes a short mixture. Bake for 10 minutes on greased "Willow" Non Burning Baking Tray

Swiss Roll

1 cup flour
1 teaspoon cream of tartar
 $\frac{1}{2}$ teaspoon soda.
2 eggs.
1 cup sugar
 $\frac{1}{2}$ cup boiling milk.
2 tablespoons chocolate or cocoa (if liked)

Method.—Sift flour and cream of tartar on to a plate, adding chocolate or cocoa (if liked). Put on to side of stove to keep warm. Beat eggs and sugar for 5 minutes; mix in flour, add soda to boiling milk, and mix in with flour and eggs. Bake for 15 minutes, in "Willow" Swiss Roll Tin, in moderate oven. Turn out on damp tea cloth and roll at once. Leave a few minutes, unroll, spread with jam or lemon cheese and roll again.

Brown Fruit Cake

$\frac{1}{2}$ lb. butter
1 cup sugar
2 eggs.
 $\frac{1}{2}$ cup milk.
1 tablespoon golden syrup.
2 cups plain flour
1 teaspoon cinnamon.
 $\frac{1}{2}$ teaspoon mixed spice.
1 teaspoon carbonate of soda dissolved in the milk.
1 cup mixed fruit and peel.

Method.—Beat butter, sugar and golden syrup together till creamy, add the eggs, 1 cup of flour, then the milk, in which the soda has been dissolved, and finally the rest of the flour, sifted with the spices, and fruit. Beat the mixture well at each stage of the mixing. Pour into a greased (or papered) "Willow" Cake Tin and bake in a slow oven for about 1 $\frac{1}{2}$ hours.

Rainbow Cake

$\frac{3}{4}$ lb. self-raising flour
6 ozs. butter
9 ozs. sugar
3 eggs.
 $\frac{1}{2}$ cup milk.
1 tablespoon cocoa.
 $\frac{1}{4}$ teaspoon essence of lemon.
 $\frac{1}{4}$ teaspoon essence of vanilla.
Few drops of carmine.

Method.—Sift flour, beat eggs, cream butter and sugar. Add eggs gradually, and beat well. Add milk, then flour, and stir in lightly and quickly. Divide into 3 equal parts. Add cocoa to one, vanilla and carmine to another, and essence of lemon to the third. Bake in "Willow" Sandwich Tins in a hot oven for from 20 to 30 minutes.

Sponge Sandwich

4 eggs.
Pinch of salt.
 $\frac{3}{4}$ cup flour
 $\frac{1}{4}$ cup cornflour
1 small cup sugar.
1 teaspoon baking powder
1 teaspoon butter melted in 4 tablespoons boiling water
Essence of vanilla.

Method.—Beat sugar and eggs for $\frac{1}{2}$ hour, then add sifted flour, salt, cornflour and baking powder, mix well. Then add essence and boiling water with butter melted. Bake in "Willow" Sandwich Tins in moderate oven for from 15 to 20 minutes.

Butter Cream Filling

1 dessertspoon butter
 Little milk or hot water
 Icing sugar

Method.—Mix butter with milk or hot water, and beat in enough icing sugar to make it the consistency of cream.

Mock Cream

$\frac{1}{2}$ pint milk.
 1 tablespoon cornflour
 1 teaspoon plain flour
 1 tablespoon butter
 1 tablespoon sugar
 Flavoring.

Method.—Boil milk and thicken with cornflour and plain flour. Let it get cold. Take butter and sugar, and beat well together, add flavoring to taste, then beat in the sauce, 1 tablespoon at a time, till all used up. Beat well for 5 or 10 minutes, and use for filling

Chocolate Drop Cakes

$1\frac{1}{2}$ cups flour
 $1\frac{1}{2}$ teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt.
 $\frac{1}{2}$ cup butter
 1 cup sugar
 2 eggs (well beaten).
 1 tablespoon cocoa.
 $\frac{1}{2}$ cup walnuts.
 $\frac{1}{2}$ cup sultanas.
 $\frac{1}{2}$ cup milk.
 $\frac{1}{2}$ teaspoon vanilla essence.

Method. Sift together, through "Willow" Sifter, flour, baking powder and salt. Cream butter and sugar. Add eggs, cocoa mixed with a little of the milk), nuts and sultanas, and beat well. Add flour and milk gradually, and beat till smooth. Add vanilla. Drop by teaspoon into small greased "Willow" Patty Tins, and bake in hot oven for 10 minutes.

Three-Minute Sandwich

$\frac{3}{4}$ cup sugar
 1 tablespoon butter melted)
 3 eggs.
 2 tablespoons milk.
 1 cup plain flour

Method. Beat 3 minutes. Sift in 2 teaspoons cream of tartar and 1 teaspoon bicarbonate of soda. Mix in lightly. For a brown one, add 1 tablespoon cocoa to the flour. Bake in greased "Willow" Sandwich Tins for from 10 to 15 minutes.

Cocoanut Rocks

2 tablespoons flour
 1 teaspoon baking powder
 2 tablespoons cornflour
 2 tablespoons butter
 2 tablespoons sugar
 2 tablespoons desiccated cocoanut.
 2 eggs.

Method.—Cream butter and sugar. Add well beaten eggs. Sift flour, baking powder and cornflour together, add to mixture, lastly adding cocoanut, and mix well. Drop teaspoonful on cold greased "Willow" Tray. Bake in quick oven for about 10 minutes.

Marble Cake

$\frac{3}{4}$ lb. self-raising flour
 $\frac{1}{2}$ lb. butter
 $\frac{1}{2}$ lb. sugar.
 3 eggs.
 $\frac{3}{4}$ gill milk.
 A few drops cochineal.
 1 heaped tablespoon powdered chocolate or cocoa.
 Essence of vanilla.

Method.—Beat butter and sugar to a cream. Beat eggs well, and add the milk and essence, lastly the sifted flour. Divide the mixture into 3 parts. 1 pink, 1 chocolate, the other white. Arrange the different colors in a greased "Willow" Cake Tin. Bake about 1 hour

Lamingtons**Plain Cake Mixture**

$\frac{3}{4}$ lb. self-raising flour
 $\frac{1}{4}$ teaspoon salt.
 5 ozs. butter
 7 ozs. castor sugar
 1 gill milk.
 3 eggs.
 $\frac{1}{4}$ teaspoon essence.

Method.—Cream butter and sugar till white and soft, add eggs, and beat well. Add milk (gradually), then flour and salt (sifted), and mix thoroughly, but lightly. Stop beating directly there is no dry flour visible. Bake $1\frac{1}{2}$ hours in a moderate oven, or less, according to depth of tin. Bake in "Willow" Lamington Tins. Turn on to sieve to cool. Next day cut into square blocks. Dip in Lamington icing (see that it is well covered), drop in cocoanut and toss till it is well covered.