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THE
CORONATION
COOKERY BOOK



COMPILED BY THE
COUNTRY WOMENS ASSOCIATION OF N.S.W.

SULTANA CAKE.

$\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. brown sugar, $1\frac{1}{2}$ lb. sultanas, $\frac{1}{2}$ lb. peel, $\frac{1}{2}$ lb. flour, 4 or 5 eggs, 1 dessertspoon treacle, 1 teaspoon baking powder, $\frac{1}{2}$ cup fig jam, pinch salt, a little milk.

Cream butter and sugar, add treacle, then add jam and beat the eggs in one at a time, then milk, and flour sifted with baking powder and salt. Bake 3 or 4 hours.

DARK MOIST FRUIT CAKE.

1lb. flour, $\frac{1}{2}$ lb. ground rice or cornflour, 1 small teaspoon carbonate soda, 1 teaspoonful cinnamon, 2 teaspoons mixed spice, $\frac{1}{2}$ cup brandy, 1lb. each butter, brown sugar, sultanas, currants and raisins, 8 eggs, $\frac{1}{2}$ lb. mixed candied peel, $\frac{1}{2}$ lb. almond kernels, $\frac{1}{4}$ teaspoon salt. Bake about 3 hours.

PINEAPPLE WHEEL CAKE.

1 tin pineapple (thick round slices), $\frac{1}{2}$ cup butter, 2 cups brown sugar, 4 eggs, 1 cup white sugar, 1 cup self raising flour.

Method. Melt butter, place in bottom of cake tin, cover evenly with the brown sugar, place 1 slice of pineapple (cored) in centre of tin on top of the brown sugar, cut rest of the slice of pineapple in strips across, arrange these to represent the spokes of a cart wheel, radiate from centre piece of pineapple, all around the bottom of cake tin.

Make sponge cake mixture using 4 eggs, and 1 cup sugar, beaten for 10 minutes with rotary egg beater, add 1 cup self raising flour, and a little pineapple juice. Pour this mixture over the arranged pineapple wheel, place in moderate oven and bake until firm and turn out upside down on plate.

Serve whipped cream on top if liked, cook about 35 to 45 minutes.

RAINBOW CAKE.

Beat $\frac{1}{2}$ lb. butter and $\frac{1}{2}$ lb. sugar to a cream and add 3 eggs separately, not beaten, $\frac{1}{2}$ a cup of milk with $\frac{1}{2}$ a teaspoonful of carb. soda in it. Next add $\frac{1}{2}$ lb. flour, with 1 teaspoonful of cream of tartar. Divide into 3 parts, leaving one plain and colouring the others with cochineal and chocolate. Double this mixture and you can make two sandwiches and a few small cakes flavoured with coconut.

CARAMEL CAKE.

5ozs. self raising flour, 3ozs. sugar, 2 tablespoons butter, 1 egg, 1 tablespoon golden syrup, $\frac{1}{4}$ (scant) teaspoon soda in $\frac{1}{2}$ cup milk. Cream butter and sugar, add beaten egg, and then golden syrup. Sift in flour, and finally soda and milk. Cook about $\frac{1}{2}$ hour in moderate oven. Cook in narrow tin.

Caramel Icing: 1 cup brown sugar, 2 tablespoons milk, 1 tablespoon butter. Put all in saucepan and boil very slowly for 7 minutes.

BANANA CAKE.

2 tablespoons butter, 1 cup sugar, 1 egg, $1\frac{1}{2}$ cups flour, 3 mashed bananas, 1 teaspoon bicarbonate soda, 1 teaspoon baking powder, 2 tablespoons milk.

Method: Cream butter and sugar, add beaten egg, and then mashed bananas (one at a time), then add the dry ingredients, milk last. Put in well greased shallow round tin and bake 35 to 45 minutes in moderate oven. Ice with vanilla butter icing and decorate with walnuts.

ICING FOR BANANA CAKE.

1 dessertspoonful butter, melted, 1 tablespoon of cocoa, 1 tablespoon of strong coffee, $\frac{1}{2}$ teaspoon vanilla.

THREE MINUTE SANDWICH.

Put into mixing bowl 1 cup flour, 1 teaspoon cornflour, 1 cup sugar, 3 tablespoons milk, 2 tablespoons melted butter and 3 eggs. Beat all together for 3 minutes by the clock, and then add 1 teaspoon baking powder. Put into sandwich tins and bake in a moderate oven, the same as you would sponge made in the old way.