



The Simpson cook book & kitchen aid

AUTHOR(S)

Simpson Bros

PUBLICATION DATE

01-01-1900

HANDLE

[10536/DRO/DU:30096835](#)

Downloaded from Deakin University's Figshare repository

Deakin University CRICOS Provider Code: 00113B



SPC

641.631

Sim/Scb

33217011823383

The Successful Cook



There is no more interesting household task than the preparation of such table delicacies as are listed in this book.

Every housewife in the land, whether she be widely experienced in household problems or just starting as a bride, is interested in having her baking-day results demonstrate her skill as a cook.

Simpson's Self-Raising Flour forms the basis for all good baking. Its absolute purity, and fine, even quality provide wonderful assistance to the experienced and inexperienced cook. Hence the wisdom of using it when trying the recipes in this book.



QUEEN DROP CAKES.

$\frac{1}{4}$ cup butter or dripping, $\frac{3}{4}$ cup sugar, 1lb. SIMPSON'S SELF-RAISING FLOUR, 3 eggs, $\frac{1}{2}$ cup currants, cinnamon and nutmeg, a little salt.

Beat sugar and butter to a cream; beat in eggs one at a time. Then add the currants and cinnamon and nutmeg, and lastly the flour. Beat all for 10 minutes, drop on a greased tin, and bake in a very sharp oven.

AFTERNOON TEA CAKES.

Sift 1lb. of SIMPSON'S SELF-RAISING FLOUR through a sieve; add 2 tablespoonfuls of butter, $\frac{1}{2}$ cup sugar, the grated rind of one lemon; mix into a dough with 1 egg and 1 cup of milk beaten well together; turn on to a floured board; roll out lightly to about $\frac{1}{2}$ in. thickness; cut out with round cutter, wet edge, fold over like turnover, brush over with milk and egg, place on a hot greased tin and bake in a quick oven for 15 minutes. Roll in clean cloth till cold.

VANILLA BISCUITS

1lb. SIMPSON'S SELF-RAISING FLOUR, $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sugar, 1 egg, essence vanilla. Mix sugar and butter well, then add 1 egg; add SIMPSON'S SELF-RAISING FLOUR; make into a dough; roll out about $\frac{1}{2}$ in. thick and cut into shapes. Bake in a hot oven. Keep biscuits in a well closed tin to keep them crisp.

SIMPSON'S SELF-RAISING FLOUR

WALNUT AND DATE CAKES.

$\frac{1}{2}$ lb. dates, $\frac{1}{2}$ lb. walnuts, $\frac{1}{2}$ lb. butter, $1\frac{1}{2}$ cups SIMPSON'S SELF-RAISING FLOUR, $\frac{1}{2}$ cup sugar, 1 egg. Cream butter and sugar, add egg, then nuts and dates chopped up; add flour and 1 tablespoonful of boiling water. Bake in patty tins in a moderate oven till brown. (These cakes keep fresh and moist for weeks if baked in paper containers.)

PERIWINKLES.

2 cups SIMPSON'S SELF-RAISING FLOUR, pinch salt, mix through with fingers, 1 small cup of butter or good beef dripping. Roll out on floured board, place in the middle $\frac{1}{4}$ lb. butter, 2 tablespoons sugar, fold over and roll out twice, then place a thin layer of currants or sultanas, a sprinkling of sugar and some small pieces of butter; roll up and cut in pieces about $\frac{3}{4}$ in. thick. Bake in a fairly brisk oven, sprinkle with icing sugar.

COCOANUT ROCKS.

3 tablespoons dripping, $\frac{1}{2}$ cup sugar, 1 cup cocoanut, $1\frac{1}{2}$ cups SIMPSON'S SELF-RAISING FLOUR, 1 pinch salt, $\frac{1}{2}$ cup milk. Cream dripping and sugar together, add cocoanut, then flour and salt. Mix, then add milk. Drop on a tray and bake in a quick oven.

ANZAC BISCUITS.

4ozs. sugar, 4ozs. butter, 2 eggs, $\frac{1}{2}$ teaspoon cinnamon, $1\frac{1}{2}$ cups SIMPSON'S SELF-RAISING FLOUR, 1 teaspoon mixed spice, 1 small cup of dates, chopped very fine. Mix with milk. Beat butter and sugar to cream, add eggs, well beaten, also other ingredients, lastly flour. Mix to a stiff paste, roll out and cut into biscuits. Bake a nice light brown in moderate oven for ten minutes.

COFFEE CAKES.

3 cups SIMPSON'S SELF-RAISING FLOUR, 2 eggs, $\frac{3}{4}$ cup milk, 1 dessert spoon of butter, $\frac{1}{2}$ saltspoon salt, 2 dessert spoons of sugar. Beat sugar and butter to a cream, add eggs, well beaten, then add milk and salt, and lastly add 3 cups flour. Make into a nice dough, flatten out with the hand, but do not roll. Cut into round or square cakes and bake a light brown.

CHEESE CAKES.

Line some tartlet tins with pastry made with $\frac{1}{2}$ lb. flour, $\frac{1}{4}$ lb. butter, 1 tablespoon sugar, rubbed together and made into a paste with water. Fill the cases with mixture made of one egg and its weight in butter, sugar, and SIMPSON'S SELF-RAISING FLOUR. Beat butter and sugar together, add the beaten egg and flour. Into each case put a little jam, then 1 spoonful of cake mixture, and bake in a moderate oven for about half-an-hour.

SCOTCH CRISPS.

1 cup sugar, 1 cup butter, 2 eggs, the juice and grated rind of one lemon, $\frac{1}{2}$ lb. SIMPSON'S SELF-RAISING FLOUR. Roll out very thin, cut in small shapes, rub the tops with egg and sprinkle on white sugar, place in the oven, and they will bake in a few minutes.

LUNCHEON CAKES.

1lb. SIMPSON'S SELF-RAISING FLOUR, 6ozs. dripping, 6ozs. sugar, 4ozs. sultanas, 2ozs. candied peel, the grated rind of half a lemon, 2 eggs, milk to mix and a good pinch of salt. Mix the flour and salt, then sift, rub in the dripping, add the sugar, grated rind of lemon, sultanas, and finely sliced peel. Mix well, then add the well beaten eggs and enough milk to make a batter that will just drop from the spoon. Turn into a well greased tin and put it at once into a hot oven. Reduce to moderate heat when cakes begin to brown and bake for about one hour.

APRICOT SUNBEAMS.

Beat 2 tablespoons of butter with 2 tablespoons of sugar, add 2 eggs, then 2 cups of SIMPSON'S SELF-RAISING FLOUR. Roll out into a flat paste, spread with apricot jam, roll up again and cut into round pieces about $\frac{1}{2}$ in. thick. Roll the pieces in cocoanut and bake in a flat dish.

CREAM PUFFS.

Ingredients:—2 to 3ozs. butter, 1 gill boiling water, 4ozs. SIMPSON'S SELF-RAISING FLOUR, 3 to 4 eggs. Put butter in a saucepan, add gradually 1 gill boiling water, stirring constantly, boil till butter is melted, then add flour gradually; cook till thick. Remove saucepan from fire and allow mixture to cool a little, add eggs one at a time and beat when eggs are all added, drop on a greased tin and bake in a moderate oven 30 to 35 minutes. When cool fill with cream.

SIMPSON'S SELF-RAISING FLOUR

LIGHT BISCUITS.

3 eggs, 2 cups SIMPSON'S SELF-RAISING FLOUR, $\frac{3}{4}$ cup sugar, 4 teaspoons cornflour, 3 tablespoons butter. Mix well together, roll out thin, cut into shapes and bake in a quick oven.

ARROWROOT FAIRY CAKES.

5 ozs. SIMPSON'S SELF-RAISING FLOUR, $\frac{1}{4}$ lb. butter, $\frac{1}{4}$ lb. sugar, 2 eggs, 2 ozs. arrowroot, milk. Sift flour and arrowroot, beat the eggs, sugar and butter to a cream; add by degrees flour and arrowroot and milk. Bake in patty tins well greased.

LADIES' FINGERS.

Beat well together 1 cup of sugar and $\frac{1}{2}$ cup of butter, add 1 egg, well beaten, and mix well; then add $\frac{1}{4}$ cup of milk and 1 pint of SIMPSON'S SELF-RAISING FLOUR; roll out, cut into strips, roll in sugar, and bake in a quick oven.

CAVENDISH WAFERS.

Mix 1 cup of sugar with 2 tablespoons of butter, break in 2 eggs, then add $\frac{1}{2}$ a cup of milk, mix 2 cups of SIMPSON'S SELF-RAISING FLOUR, roll out and cut into wafers 3 inches long; bake in a moderate oven.

SPONGE LILIES.

2 eggs, $\frac{1}{4}$ lb. SIMPSON'S SELF-RAISING FLOUR, $\frac{1}{4}$ lb. sugar. Beat eggs and sugar together till thick, then add flour. Drop from a dessert spoon on to a buttered tin (leave room for spreading). Roll up each round into a lily shape and fill the broad end with whipped cream. Put a bright yellow long-shaped sweet in for the spike and make the stalk of angelica.



ORANGE CAKE.

Take 3 eggs, $\frac{3}{4}$ cup of sugar, 2 tablespoonsful of butter, 1 orange, $1\frac{1}{2}$ cups of SIMPSON'S SELF-RAISING FLOUR. Beat eggs and sugar well together. Melt the butter, add it, and beat all well. Add the grated rind of the orange and a little juice. Add flour gradually to the other ingredients. Halve the mixture, then bake in two tins in a quick oven. Spread icing made with orange juice on top and between.

COFFEE SPONGE.

$\frac{3}{4}$ cup of sugar, 1 cup SIMPSON'S SELF-RAISING FLOUR, 3 eggs, 1 tablespoonful of butter, 1 tablespoonful of essence of coffee, 3 tablespoonfuls of boiling water. Beat sugar and eggs well, then add flour and lastly the boiling water, in which the butter and coffee is added. Bake in two sandwich tins in a moderate oven.

CHOCOLATE SPONGE.

3 eggs, $\frac{3}{4}$ cup of sugar, 2 tablespoonfuls of boiling water, a 6d. cake of plain chocolate, 1 dessert spoon butter, a few drops essence of vanilla, 5ozs. SIMPSON'S SELF-RAISING FLOUR. Beat eggs three minutes, add sugar, beat another twenty minutes, then mix

SIMPSON'S SELF-RAISING FLOUR

flour in very lightly, and lastly boiling water in which chocolate and butter has been dissolved; add essence. Beat all together lightly. Bake in two buttered sandwich tins for twelve minutes in a fairly hot oven. When cool join together with chocolate icing, as follows: 2 tablespoonfuls of boiling milk in a saucepan, add 1 tablespoonful of grated chocolate (off the fire), and thicken with icing sugar; flavour with vanilla essence. Spread on top of sandwich and cut pieces of chocolate over it while it is wet.

HONEY SPONGE CAKE.

1 large cup of honey, 1 large cup of SIMPSON'S SELF-RAISING FLOUR, 4 eggs. Beat yolks of eggs and honey together till creamed; beat whites of eggs to froth; now mix all together, stirring as little as possible; flavour with lemon juice. Bake in sandwich tins in a quick oven.

CHOCOLATE SANDWICH.

1 cup SIMPSON'S SELF-RAISING FLOUR, 1 dessertspoon of cocoa or chocolate grated, 1 teaspoon cinnamon, $\frac{1}{2}$ cup milk, $\frac{1}{4}$ cup sugar, 1 tablespoon butter, 2 eggs. Bake in a good oven for fifteen minutes. Icing:—1 tablespoon cocoa or grated chocolate, 2 tablespoons boiling water, thicken with icing sugar.

PASSION FRUIT SPONGE.

5 eggs, 2 cups sugar; beat well. Add 1 cup cornflour, 1 cup SIMPSON'S SELF-RAISING FLOUR, the juice and seeds of one passion fruit, $\frac{1}{2}$ cup hot water with $\frac{1}{2}$ teaspoon butter melted in it. Mix well, but do not beat sponge after the flour has been sifted in. Bake 10 to 15 minutes. Bake in layers and icing between and on top, made with one passion fruit and cup of icing sugar.

SPONGE SANDWICH.

Beat 3 eggs and $\frac{3}{4}$ cup of sugar until thick, then add 1 cup of SIMPSON'S SELF-RAISING FLOUR, to which has been added 1 tablespoon of cornflour. Add 4 tablespoons of hot milk, in which 1 tablespoon of butter has been dissolved. Bake fifteen minutes.

COCOANUT SPONGE

2 cups of SIMPSON'S SELF-RAISING FLOUR, $1\frac{1}{2}$ small cups sugar, $\frac{1}{2}$ cup cornflour, $\frac{1}{2}$ cup desiccated cocoanut, 3 eggs (well beaten), 3 tablespoons butter, $\frac{3}{4}$ cup milk, vanilla flavouring. Mix sugar and butter to a cream, then add eggs well beaten, a little milk, then flour, cornflour and cocoanut, etc. Mix all together slowly. Bake in two sandwich tins for about 15 to 20 minutes in a moderate oven.

SPONGE ROLL.

2 eggs, 2 heaped tablespoons sugar, 2 heaped tablespoons SIMPSON'S SELF-RAISING FLOUR, pinch of salt. Beat sugar and yolks of eggs until sugar is dissolved; add whites of eggs, which have previously been beaten to a stiff froth; sift in the flour and pinch of salt very gently. Bake in oblong tin which has been previously buttered or covered with buttered paper. Cook in a quick oven from five to seven minutes. Turn out on cloth sprinkled with sugar. Spread over with jam while still hot and roll quickly. Dust with icing sugar.

CORNFLOUR SPONGE.

Sift 1 breakfast cup of SIMPSON'S SELF-RAISING FLOUR, remove 2 tablespoons of the flour and add 2 tablespoons of cornflour; beat 3 eggs for 5 minutes; add breakfast cup of sugar gradually and beat for another 15 minutes. Fold in the dry ingredients lightly and lastly mix in 1 tablespoon butter melted in 3 tablespoons warm milk or water. Bake in a moderate oven in small sandwich tins. Stick together with jam or icing and dust the top with icing sugar.

GINGER SANDWICH.

Take $1\frac{1}{2}$ cups SIMPSON'S SELF-RAISING FLOUR, $\frac{1}{2}$ cup sugar, 1 tablespoon butter, 2 eggs, $\frac{1}{2}$ a cup golden syrup, $\frac{1}{2}$ a cup milk, 1 dessertspoon ground ginger, $\frac{1}{2}$ a grated nutmeg. Beat sugar and butter to a cream, add eggs, beat well together; add golden syrup and mix in the flour alternately with the milk; divide in two and bake in sandwich tins in a quick oven. Filling:—Beat 4 large tablespoons of icing sugar with two small tablespoons butter until nice and light; flavour to taste and sprinkle with desiccated cocoanut.

CINNAMON SPONGE.

Beat 3 eggs and 1 cup of sugar well together, then add 1 cup of SIMPSON'S SELF-RAISING FLOUR; add 3 teaspoons of cocoa and 1 teaspoon of cinnamon, and lastly add two tablespoons of butter melted in a cup of boiling water.

LINCOLN CAKES.

Take $\frac{1}{2}$ lb. SIMPSON'S SELF-RAISING FLOUR, 4 eggs, 4ozs. butter, 5ozs. sugar, essence, jam, and pinch of salt. Beat eggs well, sift flour and salt, beat butter and sugar to a cream, add eggs with essence, lastly add flour. Half fill some greased patty tins and bake in a quick oven from ten to fifteen minutes. Scoop out some of the top of the cake when cool, put in a little jam or whipped cream, then replace the top and sprinkle with icing sugar.

SIMPSON'S SELF-RAISING FLOUR



CHILDREN'S CAKE.

$\frac{1}{2}$ lb. SIMPSON'S SELF-RAISING FLOUR, $\frac{1}{4}$ lb. butter, $\frac{1}{4}$ lb. fine white sugar, a little essence of lemon, 3 eggs, half teacupful milk.

Put butter and sugar in a basin and beat to a cream. Beat up the eggs. Grease a cake tin and paper it. To the butter and sugar add a little flour and a little egg until they are all used up. Add the milk, then the essence; pour the mixture in tin. Bake in a moderate oven for two and a half hours.

PLUM CAKE WITHOUT EGGS.

Rub into 1lb. SIMPSON'S SELF-RAISING FLOUR $\frac{1}{2}$ cup butter, dripping or lard, add $\frac{1}{2}$ lb. currants or sultanas, 1 piece candied peel cut into small pieces, mix with one cup of milk with a teaspoon of soda dissolved in it, darken with $\frac{1}{4}$ cup caramel. Bake in a greased tin 1 $\frac{1}{2}$ hours.

SAND CAKE.

$\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sugar, 4 eggs, 6ozs. arrowroot, 4ozs. cornflour, 2ozs. SIMPSON'S SELF-RAISING FLOUR, vanilla flavouring. Beat butter and sugar to a cream, with the hand; add eggs one at a time, sift

in flour and other ingredients and beat for 15 minutes. Bake for one hour in a moderate oven. Icing:—1 teaspoonful butter, $1\frac{1}{2}$ tablespoons of boiling water, $1\frac{1}{2}$ tablespoons of lemon juice and icing sugar to thicken.

BIRTHDAY CAKE.

$1\frac{1}{2}$ lbs. SIMPSON'S SELF-RAISING FLOUR, 1lb. butter, 1lb. sugar, 1lb. raisins, 1lb. currants, $\frac{1}{2}$ lb. peel, $\frac{1}{2}$ lb. almonds, $\frac{1}{2}$ glass of brandy, $\frac{1}{2}$ teaspoon of spice, 1 teaspoon of salt, 8 eggs. Beat the butter and sugar together for about half-an-hour, then break in the eggs one at a time, add the fruit, flour and brandy. A little milk may be used if the cake is too stiff. Paper a cake tin and bake about four hours in a moderate oven.

CHRISTMAS CAKE.

1lb. butter, 1lb. sugar, 8 eggs, $1\frac{1}{2}$ lbs. SIMPSON'S SELF-RAISING FLOUR, 1 teaspoonful spice, 1 teaspoonful grated nutmeg or cinnamon, $\frac{1}{2}$ teaspoonful baking soda, 1lb. cleaned currants, 1lb. sultanas, 1lb. seedless raisins, $\frac{1}{2}$ lb. stoned dates, 1 gill brandy, 2ozs. sliced almonds. Cream butter and sugar together till white, add eggs slowly (beaten to a stiff froth); add flour, spice, nutmeg, soda and fruits. Add to the mixture the brandy. Line a large cake tin with paper and put mixture in, sprinkle with almonds, and bake in moderate oven five or six hours.

SULTANA CAKE.

$\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sugar, 3 eggs, 1 piece candied peel, 6ozs. SIMPSON'S SELF-RAISING FLOUR, $\frac{1}{2}$ lb. sultanas, 2 tablespoons milk. Put sugar and butter into bowl, cream together till white, add eggs one by one, add milk, then Self-Raising Flour, sultanas, and peel. Put into cake tin and bake in moderate oven.

GENOA CAKE.

Cream together $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. castor sugar, beat in the yolks of 5 eggs, $\frac{3}{4}$ lb. of SIMPSON'S SELF-RAISING FLOUR, and grate rind of $\frac{1}{2}$ lemon, $\frac{1}{2}$ lb. clean sultanas, 4ozs. sliced candied peel, 2ozs. ground almonds and the whipped whites of the eggs. Beat for ten minutes. Line a tin with buttered paper and bake two hours.

DATE CAKE.

1lb. dates (stoned), 1lb. currants or sultanas, $\frac{1}{2}$ lb. butter, 3 large cups SIMPSON'S SELF-RAISING FLOUR, 1 cup sugar, 1 cup milk, 2ozs. candied peel, a little grated nutmeg. Mix all dry ingredients, then add fruit and milk. Bake for one hour.

SIMPSON'S SELF-RAISING FLOUR

TENNIS CAKE.

Take 4ozs. butter, 4ozs. sugar, $\frac{1}{2}$ lb. SIMPSON'S SELF-RAISING FLOUR, 3 eggs, $\frac{1}{2}$ lb. of sultanas, 1oz. chopped almonds, a little shredded lemon peel. Beat the butter and sugar to a cream, beat in the eggs one at a time, mix in the other ingredients. Add the flour and a pinch of salt and mix all well. Then bake in a moderate oven for an hour and a half.

DELICIOUS CREAM CAKE.

2 cups SIMPSON'S SELF-RAISING FLOUR, 1 cup cream, $\frac{1}{2}$ lb. castor sugar, 2 eggs. Put flour and sugar in a basin, free from lumps; beat eggs thoroughly, add cream and line a tin with paper. Bake in oven till quite done.

CURRANT CAKE.

Take 1 cup of butter, 1 cup of sugar, 4 eggs, $\frac{1}{2}$ cup milk, 1 cup currants, $\frac{1}{2}$ cup sultanas, $\frac{1}{2}$ cup raisins, a little candied peel, a few drops essence of vanilla, and two large cups of SIMPSON'S SELF-RAISING FLOUR. Beat the butter and sugar to a cream, add eggs one at a time, beating well, and then add fruit, essence, flour, and lastly the milk. Bake in moderate oven about one hour.

RAISIN LOAF CAKE.

2 tablespoons butter, 1 cup sugar, 2 eggs, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups SIMPSON'S SELF-RAISING FLOUR, $\frac{1}{4}$ teaspoon cinnamon, 1 cup chopped raisins. Slightly melt the butter, cream with the sugar, add the eggs beaten together, sift the flour. Add alternately with the milk, stir in the floured raisins and the cinnamon. Bake in a loaf tin in moderate oven for one hour.

MARBLE CAKE.

$\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sugar, 3 eggs, 1 cup milk, 1oz. cocoa or chocolate, 1lb. SIMPSON'S SELF-RAISING FLOUR and a little essence. Cream the butter and sugar well, drop in the eggs and beat well, add milk, sift in flour, add essence and beat all together. Make the cocoa or chocolate into a thin paste with a little milk. Put a third of the mixture into a buttered tin, drop on the chocolate in small quantities, more mixture, and more chocolate, and let cake mixture be on top. Bake in a moderate oven for a good hour.

RAINBOW CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 4 eggs, 2 cups SIMPSON'S SELF-RAISING FLOUR. Mix sugar and butter to a cream, add eggs one at a time and beat well, add milk and flour, and mix well. Divide mixture and colour one with cochineal, one with cocoa, and one plain. Bake each one separately and put together when cold with butter icing.

PLAIN GINGER BREAD.

3 cupfuls SIMPSON'S SELF-RAISING FLOUR, 1 cupful brown sugar, 1 cupful treacle, 1 cupful milk, 1 tablespoon butter, 1 tablespoon ground ginger, 1 teaspoon spice. Beat treacle, sugar and butter well; add milk, and lastly flour with other ingredients mixed. Bake for one hour on well greased baking dish.

MADEIRA CAKE.

$\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sugar, 5 eggs, $\frac{1}{2}$ lb. SIMPSON'S SELF-RAISING FLOUR, flavouring to taste. Beat sugar and butter to a cream, add eggs, and lastly the flour and essence. Bake in a moderate oven for forty minutes.

ORANGE CAKE.

Beat $\frac{1}{2}$ lb. butter and 1 small cup of sugar to a cream, add 2 eggs well beaten, mixing thoroughly. Add 2 tablespoons of hot water, then the juice and grated rind of one orange. Add 2 cups of SIMPSON'S SELF-RAISING FLOUR (sifted). Beat all thoroughly and bake in two well greased sandwich tins from ten to fifteen minutes. Filling for cake:—Beat 1 tablespoon of butter with 1 cup of icing sugar and enough orange juice to make a paste. Spread between layers and on top of cake, and ornament with walnuts.

RIBBON CAKE.

The whites of 4 eggs, 1 cup SIMPSON'S SELF-RAISING FLOUR, $\frac{1}{2}$ cup cornflour, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 1 cup sugar, a few drops essence lemon. Cream butter and sugar, add whites well beaten, then milk, lastly flour. Divide into three parts, colour one part pink, bake in sandwich tins and place together with jam, putting pink in centre. Ice on top.

FRUIT CAKE.

Take 5 teacups of SIMPSON'S SELF-RAISING FLOUR, 1 cup of butter, 1 cup of cream, 1 cup of treacle, 1 cup of brown sugar, 4 eggs, $\frac{1}{4}$ oz. of powdered ginger, $\frac{1}{2}$ lb. of currants, $\frac{1}{2}$ lb. of sultanas. Sift the Simpson's Self-Raising Flour into a large basin, and add to it the sugar, ginger, currants and sultanas. When these are well mixed, stir in the butter, cream, treacle and eggs (having these last four ingredients well mixed before), and beat the mixture until thoroughly mixed (about ten minutes). Then butter the cake tin you require, and pour in the mixture. Bake in a moderate oven from two to three hours. When cold it can be iced and ornamented if required.

SIMPSON'S SELF-RAISING FLOUR



FROSTED APPLE TART.

Ingredients: 6 apples, $1\frac{1}{2}$ cups SIMPSON'S SELF-RAISING FLOUR, 1 egg, $\frac{1}{4}$ lb. butter, $\frac{1}{2}$ cup sugar. Boil apples, with sugar to taste and a little water, till mashed. Beat butter and sugar to a cream; add egg, beat, then add flour. Roll out, place half of sandwich on a sandwich tin, place apples on top, and cover with remainder of pastry. Cook in a moderate oven from $\frac{1}{2}$ an hour to $\frac{3}{4}$ of an hour. Serve with mock cream.

DATE AND APPLE PIE.

Line a pie plate with rather rich pie crust, made with SIMPSON'S SELF-RAISING FLOUR, fill with a mixture of chopped dates and apples, sprinkle over half a cup of sugar and one teaspoon of cinnamon, add two tablespoons of water, cover with a top crust and bake about half-hour in a moderate oven.

PEACH PUFFS.

Mix $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup sugar, 1 cup SIMPSON'S SELF-RAISING FLOUR, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ cup milk, 1 egg, $\frac{1}{2}$ teaspoon vanilla essence, as for a plain cake. Drain the syrup from a tin of sliced peaches and place a layer of the sliced peaches at the bottom of well buttered individual baking dishes or pie tins. Cover the peaches with the cake batter and bake in a moderate oven about twenty-five minutes. Turn out the puffs so that the peaches are on top. Serve with the syrup.

PRUNE AND LEMON PIE.

Drain and stone $1\frac{1}{2}$ cups cooked prunes and cut them in pieces. To the syrup drained from the cooked prunes add hot water to make $1\frac{1}{2}$ cups of liquid and then heat. Mix $\frac{1}{2}$ cup sugar and 4 tablespoons corn-flour with $\frac{1}{4}$ cup cold water and add to the heated mixture; bring to the boiling point, stirring constantly, and cook in a double boiler for forty minutes. Pour on to two egg yolks and cook until they thicken. Remove from fire and add 1 tablespoon butter, $\frac{1}{4}$ teaspoon grated lemon rind, $\frac{1}{4}$ cup lemon juice, and the prunes. Pour into a baked crust made with SIMPSON'S SELF-RAISING FLOUR and cover with a meringue made with 2 egg whites beaten until stiff to which 5 tablespoons sugar have been added, and the mixture beaten until smooth. Brown in a moderate oven.

BANANA FRITTERS.

Take 1 cup SIMPSON'S SELF-RAISING FLOUR, $\frac{1}{4}$ teaspoon salt, 1 egg, 1 tablespoon melted butter, and $\frac{1}{2}$ cup milk. Mix and sift the flour and salt. Then beat egg until light and add the butter and milk. Then add this to the dry ingredients, beating until thoroughly mixed. Remove skins and scrape shreds off 8 bananas. Cut in halves lengthwise, then cut the halves in two pieces crosswise. Sprinkle with castor sugar, $\frac{1}{2}$ tablespoon lemon juice, $\frac{1}{2}$ tablespoon orange rind. Cover and let stand for thirty minutes. Then slip in the batter mixture, fry in deep fat, and drain on brown paper. Sprinkle with castor sugar.

BANBURY TARTS.

Take 1 cup raisins, 1 cup sugar, 1 egg, 1 tablespoon bread crumbs, juice and rind of one lemon. Chop raisins, add beaten egg, breadcrumbs and lemon. Make a nice pastry (about $\frac{1}{8}$ of an inch thick) with SIMPSON'S SELF-RAISING FLOUR, and cut in pieces $3\frac{1}{2}$ x 3in. Put two teaspoonsful of the mixture on each piece of pastry, moisten edges, fold over and bake twenty minutes in a hot oven.

BANANA CREAM PIE WITH MERINGUE.

You require $\frac{3}{4}$ cup hot milk, $\frac{1}{2}$ cup sugar, 1 tablespoon butter, 2 egg yolks, $\frac{1}{4}$ cup SIMPSON'S SELF-RAISING FLOUR, 3 bananas, 2 egg whites, $\frac{1}{4}$ teaspoon vanilla flavouring essence, 2 tablespoons sugar, 1 baked piecrust shell. Scald the milk in a double boiler. Cream together the sugar and butter, beat in the egg yolks and flour. Add to milk, and cook until thickened, stirring constantly. Peel and scrape the bananas.

SIMPSON'S SELF-RAISING FLOUR

Have your pastry shell ready. Spread with a layer of the cream, then a layer of sliced bananas, alternating the two layers with a top layer of the cream. Whip the egg whites with two tablespoons of sugar until frothy and dry. Add vanilla essence. Spread over the pie and brown the meringue in the oven. This pie will serve six people.

TASMANIAN PIE

Steam six large cooking apples and run them through a colander; stir in while hot 1 dessert spoonful of butter. When cool, stir in the yolks of 3 eggs, the rind and juice of 1 lemon and $\frac{1}{2}$ a teacupful of sugar, which have been beaten together. Cover a deep plate with a good piecrust made with SIMPSON'S SELF-RAISING FLOUR and fill with the mixture, baking in a moderate oven forty minutes.

LUNCHEON BUNS.

Take $\frac{1}{2}$ cup butter and $\frac{1}{2}$ cup of sugar and mix together, then stir in 1 egg (do not beat as for cake), add $\frac{1}{2}$ teaspoonful of essence of lemon, then add $\frac{1}{2}$ of a cup of milk, and lastly 2 large cups of SIMPSON'S SELF-RAISING FLOUR with a good pinch of salt. Put a tablespoonful at a time on slide, wet top with milk and sprinkle with sugar. Serve either hot or cold, sliced and buttered. This will make nine large buns.

SHORT PASTE.

Take 2 cupfuls of SIMPSON'S SELF-RAISING FLOUR, 2 tablespoonfuls of butter and dripping, $\frac{1}{2}$ cup of water, 1 teaspoon of salt. Put all ingredients into a basin, mix together quickly with a knife, turn out on a floured board, roll lightly, bake in a quick oven.

SUMMER PASTE.

Cream 1 tablespoon of butter and 1 dessert spoon of sugar, add 1 egg well beaten and a good $\frac{1}{2}$ teacup of milk, sift in 2 teacups of SIMPSON'S SELF-RAISING FLOUR, and pinch of salt. Bake in moderate oven from twenty to thirty minutes. If used for meat pie omit sugar.

LEMON BUNS.

Take 2 eggs, their weight in butter and sugar, 6ozs. of SIMPSON'S SELF-RAISING FLOUR, 1 lemon, and a little milk to mix. Cream butter and sugar together, beat eggs, add these, then mix well, beating for a minute or two. Then sift in a tablespoonful of flour and beat the mixture, adding the remainder

gradually, until all beaten in. Grate lemon rind and put in lastly the juice of lemon. Grease some small cake tins or shape the mixture into buns and bake in a moderate oven for twenty minutes.

BANANA BUNS.

1lb. SIMPSON'S SELF-RAISING FLOUR, $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. castor sugar, yolks of 2 eggs, 10 bananas, and sufficient milk to mix. Put the bananas through a sieve and then mix the pulp with some of the flour. Lay it aside for a few minutes while you rub the butter into the rest of the flour. Then add the sugar and banana pulp, yolks of eggs and milk, mixing them into a soft, light dough. Cut into square pieces and shape each like a banana. Bake for twenty minutes on a greased tin, brushing with beaten egg when half done.

FLANNEL SCONES.

Weigh 1lb. SIMPSON'S SELF-RAISING FLOUR into a basin, add 3 tablespoons butter, 1 teaspoon salt. Pour $1\frac{1}{2}$ cups of milk into the flour, etc., and mix together, then turn out on floured board. Do not handle any more than is necessary. Roll lightly and cut into shapes $\frac{1}{2}$ in. thick. Have a frying pan over good fire of red coals. When pan is nicely hot, flour well and place therein the shapes. When nicely brown on one side turn and cook until brown on the other side.

TEA BUNS.

Cream together 2 tablespoons sugar, 1 tablespoon butter, then add 1 egg, and 2 cups SIMPSON'S SELF-RAISING FLOUR, a few sultanas and lemon peel, essence of vanilla. Make into little buns and bake in a quick oven.

JAM TARTLETS.

Put 2 cups of SIMPSON'S SELF-RAISING FLOUR, 1 tablespoon of sugar and pinch of salt through sifter; then rub in $\frac{1}{2}$ cup of good dripping, moisten with good $\frac{1}{2}$ cup of water, in which you put 1 teaspoon of glycerine and 1 teaspoon of lemon juice. Roll out on floured board three times, then cut in rounds and put on patty tins. Put a little jam or apples on each. Beat the whites of an egg stiff, with 1 tablespoon of sugar, add a few drops of essence of vanilla. Put little on each tart and brown in oven.

SIMPSON'S SELF-RAISING FLOUR

PUMPKIN SCONES.

Mix $\frac{1}{2}$ cup castor sugar and 1 tablespoon of butter to a cream, then add 1 egg, $\frac{1}{2}$ cup cooked, mashed pumpkin, and lastly two cups of SIMPSON'S SELF-RAISING FLOUR. When thoroughly mixed, turn out on to floured slab, roll out and cut into shape. Bake in a quick oven on hot floured tins.

OUT-BACK BUNS.

2 cups SIMPSON'S SELF-RAISING FLOUR, $\frac{1}{2}$ cup of brown sugar, 2 tablespoons of good dripping, 1 egg, $\frac{3}{4}$ cup of milk, a little grated nutmeg. Beat the sugar and dripping to a cream, add the egg, then a little flour, then part of the milk and more flour till all is used, grate in nutmeg, put on greased tins in lumps, and bake in a brisk oven for about fifteen minutes. This quantity makes about fifteen buns.

LEMON CHEESE TARTS.

3 breakfast cups SIMPSON'S SELF-RAISING FLOUR, pinch salt, 5 tablespoons of clear dripping, 1 cup water. Put flour in dish and stand on stove till just warm, add salt and dripping, mix well till it resembles breadcrumbs, then add water. Put on well floured board, roll out, put in patty tins (greased) and bake in hot oven for about ten minutes. Fill with lemon cheese.

FIG ENVELOPES.

2 cups SIMPSON'S SELF-RAISING FLOUR, $\frac{1}{2}$ teaspoon salt, 2 tablespoons sugar, 2 teaspoons shortening, $\frac{3}{4}$ cup of milk, 1 cup chopped figs, 1 egg. Sift together flour, sugar, and salt, add shortening and mix in very lightly, add slowly enough milk to form soft dough. Dust board with flour and roll out dough $\frac{1}{4}$ in. thick, cut into squares and on each piece put 1 tablespoon of figs, brush edges with milk (cold), fold like an envelope and press edges together. Brush tops with egg beaten with one tablespoon milk and one teaspoon sugar. Bake twenty minutes in a hot oven.

AFTERNOON TEA SCONES (Sweet).

3 heaped cups of SIMPSON'S SELF-RAISING FLOUR; 2 tablespoons butter, $\frac{1}{2}$ cup sugar, 1 egg, a little salt, 1 cup sweet milk, $\frac{1}{2}$ cup sultanas or currants. Beat together butter, egg, and sugar, for five minutes,

then add milk; sift flour, salt and sultanas, add above, mix into a very light dough, don't roll; pat it out with hand. Let stand for three minutes, then cut into round shapes, brush over with milk, and bake in a very hot oven for fifteen minutes.



SUGAR BUNS.

3ozs. butter, $\frac{3}{4}$ lb. SIMPSON'S SELF-RAISING FLOUR, 3ozs. sugar, 1 egg, handful of sultanas.

Beat butter and sugar together. Beat egg in a cup, and fill with milk. Mix all together, turn out on a board and knead lightly, then roll into buns. Dust top with feather dipped in milk, and sprinkle sugar on the top.

LEMON TART.

$\frac{1}{2}$ lb. SIMPSON'S SELF-RAISING FLOUR, $\frac{1}{2}$ lb. lard or dripping, $\frac{1}{4}$ teaspoon of salt, 1 small cup of milk or water. Sift flour and salt in a bowl, rub dripping in lightly with tips of fingers, work into a dough with water or milk, then roll on to floured board and knead lightly. Roll out after dividing in halves, large

SIMPSON'S SELF-RAISING FLOUR

enough to fit an ordinary size enamel plate. For the filling:—1 egg, $\frac{1}{2}$ pint milk, 1 tablespoon of cornflour, 1 lemon, 1 cup of sugar, $\frac{1}{2}$ oz. butter. Bring the milk to boiling point, stir in cornflour previously mixed with a little cold milk, add a cup of sugar, butter, lemon rind (grated) and juice. Stir for a few minutes, till cooked and thickened. Take off fire, and when cooled a little add beaten egg, then spread on layer of pastry on plate and cover with another layer and bake in a quick oven for about twenty minutes. When cold cut in finger shaped pieces. Sift castor sugar over and serve.

DATE SHELLS.

$\frac{1}{2}$ lb. SIMPSON'S SELF-RAISING FLOUR, 2 ozs. butter, 2 ozs. sugar, dates. Beat butter and sugar well together, beat in the egg and add the flour and knead in lightly. Turn on to floured board and roll out, not too thin. Cut in 2 in. wide strips. Place a stoned date on the end of a strip and roll it up until the date is covered. Cut the roll from the strip and moisten cut edges of the roll to keep it together, then put another date on strip and roll as before. Continue until all pastry is used. Bake rolls for about $\frac{1}{4}$ hour in a quick oven.

TART WITH COCOANUT FILLING.

2 cups of SIMPSON'S SELF-RAISING FLOUR, pinch salt, 2 tablespoons dripping. Rub dripping in and mix with water, roll out thin and put on plate. Filling:—1 cup cocoanut, $\frac{1}{2}$ cup sugar, 1 egg, dessert spoonful butter, enough milk to make it soft, put raspberry jam in the bottom. First mix the cocoanut and sugar, beat egg and milk together, and add melted butter and put on top of jam and bake in a moderate oven.

GEM SCONES.

2 cups SIMPSON'S SELF-RAISING FLOUR, 2 tablespoons sugar, 1 tablespoon butter, 1 egg, 1 cup milk. Use teacups for all. Cream butter and sugar, add egg, well beaten, and milk. Then sift in flour. Make gem irons very hot and butter well. Cook in brisk oven ten or twelve minutes.

add 1 teaspoon baking powder.



DAINTY PUDDING.

1 egg, 1 tablespoonful butter, 1 cup sugar, $2\frac{1}{2}$ cups SIMPSON'S SELF-RAISING FLOUR, 1 cup milk
1 cup raisins.

Cream the butter and sugar, add the egg and milk, then raisins. Sift in flour. Do not beat after the flour is added. Put into a buttered mould, cover with greased paper, and steam for two hours.

APPLE PUFF.

Stew 6 large apples in $\frac{1}{2}$ cupful water till soft, flavour with lemon juice, add teaspoonful of butter and sweeten to taste, put into pie-dish, spread with jam and then cover with cake mixture, bake half an hour; sprinkle with icing sugar before serving. Cake mixture:—2 tablespoons of butter, 2 tablespoons of sugar, 3 tablespoons of SIMPSON'S SELF-RAISING FLOUR, and one well beaten egg.

APPLE PUDDING.

Rub 2 tablespoons of butter into 4 tablespoons of SIMPSON'S SELF-RAISING FLOUR, stir in 3 tablespoons of sugar and add one well beaten egg with a little milk; roll out half of mixture and line plate or sandwich tin and cover with 2 or 3 stewed and sweetened apples, cold, with most of the juice drained off; roll out rest of mixture and cover apples; bake in a brisk oven thirty minutes. Dust with icing sugar on top when baked. Excellent hot or cold. Serve with custard or cream, or juice off apples after stewing.

SIMPSON'S SELF-RAISING FLOUR

DATE PUDDING.

Stone the dates and cut into small pieces. (The quantity used may depend on individual taste, but I generally use about twenty dates.) Beat to a cream 1 tablespoon butter, one tablespoon dripping, and $\frac{1}{2}$ breakfast cup sugar; break in 1 egg and beat well, then stir in $\frac{1}{4}$ breakfast cup milk, then the stoned dates, and lastly 1 breakfast cup SIMPSON'S SELF-RAISING FLOUR, to which a pinch of salt has been added. Put mixture in greased pudding bowl, cover with greased paper, tie a cloth over top and steam for about two hours. Serve hot with custard or sweet sauce.

CURRENT DUMPLINGS.

1lb. SIMPSON'S SELF-RAISING FLOUR, 6ozs. of suet, $\frac{1}{2}$ lb. currants, $\frac{1}{2}$ pint milk. Chop the suet fine, mix in the flour, add the currants, mix into dough with the milk, divide in eight dumplings, tie in cloths, boil one and a half hours.

FRUIT ROLL.

2 cups of SIMPSON'S SELF-RAISING FLOUR, $\frac{1}{4}$ lb. chopped suet, a little salt, 2 tablespoons of sugar, $\frac{1}{4}$ lb. of raisins, $\frac{1}{4}$ lb. of sultanas, $\frac{1}{4}$ lb. of currants. Mix to a light dough with water, boil in well floured cloth for one hour.

EGGLESS PLUM PUDDING.

1 cup bread crumbs, 2 cups SIMPSON'S SELF-RAISING FLOUR, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon salt, 1 cup chopped suet, 1 cup seeded raisins, 1 cup chopped apples, 1 cup golden syrup, 1 cup milk. Mix the dry ingredients thoroughly, add the suet and the prepared fruit, mix well and add gradually the syrup and milk, stirring continually. Steam $2\frac{1}{2}$ hours. Serve with sauce.

POOR WOMAN'S PUDDING.

3 cups of SIMPSON'S SELF-RAISING FLOUR, $1\frac{1}{2}$ cups of brown sugar, $\frac{1}{2}$ cup of currants, 2 tablespoons of dripping, a little spice and salt, 1 cup of boiling water. Mix the flour, sugar, currants and spice together, dissolve the dripping in a cup of boiling water and add to the dry ingredients, tie loosely in a floured cloth and boil three hours. Serve with sauce.

LEMON PIE.

1½ cups soft bread crumbs, 1 cup sugar, 1 cup boiling water, 2 eggs, 3 tablespoons butter, 1½ teaspoons cornflour, 3 tablespoons lemon juice, grated rind of 1 lemon. Make pie by sifting SIMPSON'S SELF-RAISING FLOUR, add salt to taste, make short crust with dripping, add little sugar, beat an egg well, add little water and mix, line your pie dish. Break bread crumbs into small pieces, add butter, pour cup boiling water over, let stand until soft, then add cornflour, sugar, lemon juice, and rind, add the yolks of eggs (well beaten), combine mixture, add to crust and bake in quick oven. When done cover with meringue, using the whites of the eggs and enough sugar to sweeten, beat to a stiff froth, and return to oven to brown.

VRAY PUDDING.

2 eggs, 1 cup of SIMPSON'S SELF-RAISING FLOUR, 1 tablespoon butter, 2 tablespoons of sugar, 2 tablespoons of milk and jam. Beat butter and sugar to a cream, then the eggs, and beat well; add flour gradually, and then jam. Steam for half an hour.

ORANGE PUDDING.

½lb. butter, 1 cup sugar, 1 cup SIMPSON'S SELF-RAISING FLOUR, 1 cup bread crumbs, 3 eggs, rind of 1 orange grated, and juice of ½ orange. Cream butter and sugar, add eggs (well beaten), rind and juice of orange, then flour and bread crumbs. Put into a well buttered basin, cover with buttered paper and steam three hours. Serve with orange sauce.

COTTAGE PUDDING.

1 cupful SIMPSON'S SELF-RAISING FLOUR, ½ cup sugar, ½ cup butter, 3 eggs, ¾ cup milk. Beat butter and sugar, add well beaten eggs, then add flour, lastly adding the milk by degrees. Bake ¾ of an hour in a moderate oven.

DURBAN PUDDING.

1 breakfast cup of SIMPSON'S SELF-RAISING FLOUR, 2ozs. of butter, 1 teacup of sugar, 1 egg and a pinch of salt. Rub butter into flour and sugar, mix into a nice paste, with well beaten egg, roll out in a

SIMPSON'S SELF-RAISING FLOUR

long strip, spread with jam, then roll up and place in pie dish, pour over 1 teacup of milk, and bake for forty minutes until milk is dry. Instead of jam, spread golden syrup over the paste, and sprinkle a small cup of currants on top, then roll.

PLUM PUDDING.

6ozs. SIMPSON'S SELF-RAISING FLOUR, 6ozs. bread crumbs, 6ozs. finely chopped suet, 6ozs. moist sugar, 6ozs. seeded raisins, 6ozs. currants, 1 saltspoon of salt, $\frac{1}{2}$ saltspoon of ground mace, $\frac{1}{2}$ saltspoon of grated nutmeg, $\frac{1}{2}$ pint milk. Mix all the dry ingredients well together, add sufficient milk to make a very stiff batter, put into a well greased basin. Boil for six hours, or steam for seven hours. Sufficient for nine persons.

STEAM PUDDING.

1 tablespoon of butter or dripping, 4 tablespoons sugar, 1 teaspoon vinegar, $\frac{1}{4}$ lb. dates, 1 teaspoon spice, $\frac{1}{2}$ cup milk, 1 cup SIMPSON'S SELF-RAISING FLOUR. Mix butter or dripping with sugar until it creams, add vinegar, mix well, add milk, then dry ingredients. Steam two hours. Serve with sweet sauce.

EGGLESS OR BUTTERLESS PUDDING.

6 tablespoons of SIMPSON'S SELF-RAISING FLOUR, 6 tablespoons of bread crumbs, 3 tablespoons of sugar, 2 tablespoons of good dripping, $\frac{1}{2}$ grated nutmeg, $\frac{1}{2}$ cup of sultanas. Mix together, moisten with a cup of fresh milk, pour into a greased bowl and steam for 2 $\frac{1}{2}$ hours. Any kind of sweet sauce if preferred.

MARGUERITE PUDDING.

$\frac{1}{4}$ lb. butter, $\frac{1}{4}$ lb. sugar, $\frac{1}{2}$ lb. SIMPSON'S SELF-RAISING FLOUR, 2 eggs, $\frac{1}{2}$ cup milk, pinch salt. Beat butter and sugar to a cream, add eggs, then milk, lastly the flour. Grease well a basin, spread it over with jam, pour in the mixture, and steam one hour.

RHUBARB BATTER PUDDING.

Stew 2 bunches of rhubarb with six tablespoons sugar, pinch of carbonate of soda, level teaspoon ground ginger, $\frac{1}{2}$ pint water. Strain off most of the liquid into a cream jug and serve with the pudding at

SIMPSON'S SELF-RAISING FLOUR

table. Put the rhubarb and very little liquid into a pie dish. Batter mixture:—2ozs. butter, 4ozs. sugar, 2 eggs, $\frac{1}{2}$ pint milk, 6 drops essence, 8 ozs. SIMPSON'S SELF-RAISING FLOUR, pinch salt. Cream sugar and butter, add well beaten eggs, milk and essence, stir in the flour and salt lightly and quickly. Pour this mixture in on top of the hot stewed rhubarb. Bake in a moderate oven about $\frac{1}{2}$ an hour till nicely browned. Sprinkle icing sugar on top, place a pie collar round dish to serve it. Serve with boiled custard and also a little of the rhubarb liquid.

MILK LOAF.

Sift 2 large cups of SIMPSON'S SELF-RAISING FLOUR and 1 small teaspoonful of salt into mixing bowl, add sufficient milk to make into a firm loaf (about $\frac{3}{4}$ of a cup), flour well, and place in large cerebos salt tin with the lid on. Cook in medium oven for one hour. To be used next day, when it can be cut into very dainty rings (and rolled if desired).

DATE ROLLS.

2 tablespoonsful butter, $\frac{1}{2}$ cup sugar, 1 egg, $\frac{3}{4}$ cup milk, $\frac{3}{4}$ lb. dates (stoned and cut in pieces), $1\frac{1}{2}$ cups SIMPSON'S SELF-RAISING FLOUR, $1\frac{1}{2}$ teaspoonsful cinnamon. Beat butter and sugar together, add eggs well beaten, then milk, dates, flour and cinnamon sifted together. Bake in two cerebos salt tins without the lids for about $\frac{3}{4}$ hour. Chopped walnuts or any kind of nuts chopped up can be added.

DATE LOAF.

$2\frac{1}{2}$ cups SIMPSON'S SELF-RAISING FLOUR, 1 cup dark brown sugar, $\frac{3}{4}$ cup milk, 1 egg, 2 tablespoons treacle, 1 tablespoon butter, 1 teaspoon spice, 1 lb. dates. Mix butter and sugar well, add egg (well beaten), then treacle, milk, flour and spice, and dates. Bake one hour. When cold cut in slices and butter.

COOKERY TALKS BY RADIO!

"Tune in" to Radio Station 4QG each Thursday afternoon at 4 p.m., and hear Betty Simpson's interesting talks.

