

SECRETS FROM GRANDMA'S PANTRY



Dear Reader,

This nostalgia-filled collection of early Australian recipes is presented to you by the makers of two traditional and uniquely Australian cooking and baking ingredients — *Fairy* Margarine*, *Copha* Vegetable Shortening*.

These two products have been used by Australian families for generations and it is appropriate that they are associated in this way with some of the most delightful recipes from days gone by — the sorts of treats Grandma used to prepare for us when we visited her after school . . . the picnic lunches Mother packed for a sunny Sunday . . . or the special family dinners everyone looked forward to on festive occasions.

Many of the recipes found in this book will evoke fond memories for all of us — and we hope you will enjoy them as much as we enjoyed preparing this delightful collection for you!

The Editors
Sydney, Australia 1986.

*Registered Trade Marks.
EOI Pty Ltd,
registered user.

CONTENTS

	PAGE
Visiting Grandma	3
The Family Reunion	7
The Old Church Fete	13
Picnics in the Bush	19
The Easter Basket	23
The Christmas Day Feast	29
Special Cakes for Special Occasions	35
The Anzac Day Tradition	39
The Day Father Ignatius Came to Tea	43
After School Treats	49
Cutting the Wedding Cake	55
Sweet Childhood Memories	59
INDEX TO RECIPES	64



VISITING GRANDMA

There are few of us whose thought of a visit to Grandma's place would not evoke fond memories... the waft of hot scones greeting us as we walk up the path to her front door ... the anticipation of her kind smiling face as we wait for her to answer our impatient knocks ... and — most of all — the special treats she would inevitably make appear from some dark corner of her pantry!

Times have changed. But the loving care that goes into home-baking can never be replaced. Here are some of Grandma's original recipes that are bound to be with us, to cherish and enjoy for generations to come...

THE ART OF MAKING SCONES

40 g (2 tablespoons) Fairy margarine
250 g (2 cups) self-raising flour
½ teaspoon salt
185 ml (¾ cup) milk
extra milk for glazing



Cut Fairy into 1 cm (½ inch) cubes. Sift flour and salt into a mixing bowl. Add Fairy and rub in with the finger tips until it resembles fine breadcrumbs. Pour in milk, mix with a round bladed knife until mixture forms a soft dough. (Alternatively, this mixture may be mixed in a food processor.) Knead lightly on a floured board until dough forms a smooth ball. Roll out dough to approximately 2½ cm (1 inch) thick. Cut into rounds using a 6 cm (2½ inch) scone cutter. Place scones close to each other on a scone slide, previously brushed with melted Fairy. Glaze with milk. Bake towards the top of a very hot oven at 230°C (450°F) for 10-12 minutes or until golden brown. Cool on a wire cooling tray. Serve with jam and cream.

Makes approximately 12.

Variations:

Currant Scones: Mix in ¼ cup currants, 1 tablespoon mixed peel and 1 tablespoon sugar before adding the milk.

Sultana Scones: Mix in ½ cup sultanas and 1 tablespoon brown sugar before adding the milk.

Date Scones: Mix in ½ cup chopped dates, 1 tablespoon sugar and the grated rind of 1 lemon before adding the milk.

Fruit Scones: Mix in ½ cup dried mixed fruit, 1 tablespoon brown sugar and ½ teaspoon cinnamon before adding the milk.

GEM SCONES

60 g (¼ block) Fairy margarine, softened
165 g (¾ cup) caster sugar
2 eggs, beaten
185 g (1½ cups) self-raising flour
185 ml (¾ cup) milk

Preheat oven to 230°C (450°F) and place gem irons in the oven, to heat.

Cream Fairy and sugar until light and fluffy. Beat in the eggs gradually, beating well after each addition. Fold in the flour alternatively with the milk. Remove gem irons from the oven, brush lightly with melted Fairy and half fill with batter. Bake in a very hot oven for 10-12 minutes until golden brown. Cool on wire cooling trays and serve spread with Flora* margarine. *Makes 24-30.*

CINNAMON SCONE WHIRLS

20 g (1 tablespoon) Copha Vegetable Shortening, melted
185 ml (¾ cup) milk
250 g (2 cups) self-raising flour
1 teaspoon salt
1 tablespoon sugar
60 g (¼ block) Copha Vegetable Shortening, melted
85 g (½ cup) brown sugar
2 teaspoons cinnamon
½ cup chopped nuts
1 cup sultanas, chopped raisins or mixed fruit

Mix Copha and milk together. Sift flour and salt into a large mixing bowl, add the sugar and mix well. Pour the Copha and milk into the dry ingredients, and, using a round bladed knife, mix to form a soft dough. (Alternatively, this dough may be made in a food processor.) Knead dough lightly on a floured board and roll into a rectangle 1 cm (½ inch) thick. Combine Copha, sugar and cinnamon and spread over the dough, leaving a 1 cm (½ inch) border. Sprinkle evenly with nuts and fruit. Brush edges of the dough with milk and roll up like a "roly poly". Cut into slices about 2.5 cm (1 inch) thick and place on a greased slide. Bake in a hot oven at 200°C (400°F) for 15-20 minutes. Serve warm spread with Flora margarine.

Variation: The slices may be arranged in a greased 20-22 cm (8-9 inch) sandwich tin and baked 20-25 minutes. The scones will bake together to form a teacake.

*Registered Trade Mark EOI Pty Ltd, registered user.

NANA'S CARAMEL WAFFLES

90 g (⅓ block) Fairy margarine
220 g (1¾ cups) flour
2 teaspoons baking powder
20 g (1 tablespoon) sugar
3 eggs, separated
375 ml (1½ cups) milk

Melt Fairy in a saucepan over a low heat. Sift flour and baking powder into a mixing bowl, stir in the sugar. Make a well in the centre and pour in the beaten egg yolks and milk. Mix lightly until the flour is moistened. Whisk egg whites until soft peaks form and fold into the mixture. Place mixture into a jug. Heat waffle iron and pour in sufficient batter to cover ⅔ of the surface. Close the iron and cook until no more steam escapes and the top of the waffle iron lifts off easily. Serve waffles warm with caramel sauce and ice cream.

Serves 8.



JAM SPLITS

90 g (⅓ block) Copha Vegetable Shortening
165 g (⅔ cup) sugar
1 egg
½ teaspoon vanilla
185 g (1½ cups) self-raising flour
½ teaspoon salt
100 ml (⅔ cup) milk
plum, raspberry or apricot jam
icing sugar for decoration

} sifted together

Melt Copha in a saucepan over a low heat. Place sugar, egg, vanilla and half the flour into a mixing bowl. Add milk to the Copha, then pour onto ingredients in bowl and beat with a wooden spoon for 3 minutes. Add remaining flour and stir in gently. Using two metal teaspoons, spoon mixture into well greased gem irons. Bake in a moderate oven at 180°C (350°F) for 12-15 minutes. Cool on wire cooling trays.

To finish Jam Splits: Use the rounded part as the top of the cake and split each diagonally. Fill with jam and sprinkle with icing sugar.

Makes approximately 3 dozen.



THE FAMILY REUNION

Remember when . . . family reunions meant the squishy kisses and knitted cardie cuddles of large old aunts; the "My, how you've grown" of relatives you never remember having seen before; red-faced uncles with jolly guffaws who did the same trick with eggs every time you saw them.

Remember . . . the end of the Sunday cricket match when you and your cousins played hide and seek round the barns, but you always got caught first because you were all dressed up in your Sunday best and daren't risk a tear by climbing a tree. Then there were steaming pots of tea for the ladies and a keg of beer for the men and someone produced the red and white tablecloth and suddenly it was heaped with plates that appeared from nowhere. Cheese Straws, Fairy Cakes, your favourite Coconut Slice. And Grandma's Apple Pie — the best Apple Pie in the world. You could smell the cloves on her fingers, and sometimes, when you peeled the apples for her, she made you a special pastryman with the trimmings from the crust.



RASPBERRY COCONUT SLICE

Base

125 g ($\frac{1}{2}$ block) Fairy margarine, softened
125 g ($\frac{1}{2}$ cup) sugar
1 egg
185 g ($1\frac{1}{2}$ cups) self-raising flour

Filling

90 g (1 cup) coconut
125 g ($\frac{1}{2}$ cup) sugar
1 egg
40 ml (2 tablespoons) raspberry jam

Base: Cream Fairy and sugar until light and fluffy. Beat in the egg and fold in the flour. Press mixture into a foil lined 20 cm (8 inch) square sandwich tin.

Filling: Combine coconut, sugar and egg and mix well.

To finish slice: Spread raspberry jam over the base and spread the coconut mixture evenly over the top. Bake in a hot oven at 200°C (400°F) for 15 minutes or until golden brown. Cool in tin and serve cut in slices.

Makes 25 slices.

GRANDMA'S APPLE PIE

Pastry

250 g (1 block) Fairy margarine
375 g (3 cups) plain flour
125 g (1 cup) self-raising flour
60 ml (3 tablespoons) cold water
1 teaspoon vanilla essence

} sifted together
} mixed together

Filling

20 g (1 tablespoon) Fairy margarine
6 large cooking apples, peeled, cored and sliced
85 g (½ cup) sugar
1 tablespoon sultanas
2 whole cloves
milk and caster sugar for glazing

Pastry: Rub Fairy into flour, until mixture resembles fine breadcrumbs. Using a round bladed knife, mix in liquid to form a stiff dough. (This may be mixed altogether in a food processor.) Knead dough lightly, pat two thirds into a round shape, then wrap in greaseproof paper with remaining pastry and chill for at least 30 minutes.

Filling: Melt Fairy in a heavy based pan, over a medium heat, add remaining ingredients. Cook until apple has softened, 5-7 minutes. Remove cloves, allow to cool.

To finish Pie: Roll out large piece of pastry and line a 23 cm (9 inch) pie plate. Spread apple in pastry case. Roll out remaining pastry large enough to cover pie. Brush rim of pie with cold water and place pastry on top, sealing edges. Make three vents in pie top to allow steam to escape. Glaze with milk and sugar. Place in hot oven 200°C (400°F) for 15 minutes, then reduce heat to 150°C (300°F) for a further 20 minutes. Served with whipped cream.

Serves 8.



TRADITIONAL DAMPER

85 g (⅓ block) Fairy margarine
375 g (3 cups) self-raising flour
250 ml (1 cup) water

Cut Fairy into 1 cm (½ inch) cubes. Sift flour into a mixing bowl. Add Fairy and rub in with the finger tips until it resembles fine breadcrumbs. Pour in water, mix with a round bladed knife until mixture forms a soft dough. (Alternatively, this mixture may be mixed altogether in a food processor.) Knead lightly on a floured board until dough forms a soft ball. Shape into a round and place in a greased and floured 18 cm (7 inch) sandwich cake tin. Bake in a hot oven at 220°C (425°F) for 25-30 minutes. Cool on wire cooling tray and sprinkle with a little extra flour. Serve sliced, spread with Flora margarine.

FAIRY CAKES

Cakes

125 g (½ block) Fairy margarine
165 g (¾ cup) caster sugar
2 eggs
1 teaspoon vanilla essence
185 ml (¾ cup) milk
250 g (2 cups) self-raising flour, sifted

Icing

10 g (2 teaspoons) Fairy margarine
20 ml (1 tablespoon) hot water
250 g (2 cups) icing sugar, sifted
squeeze lemon juice
edible pink food colouring

} combined

Cake: Cream Fairy and sugar until light and fluffy. Add eggs one at a time, beating well after each addition. Stir in vanilla essence. Fold through half the flour then the milk and remaining flour. Spoon mixture into greased patty tins filling them ⅔ full. Bake in top half of a hot oven at 200°C (400°F) for 12-15 minutes. Cool on wire cooling trays.

Icing: Beat all the ingredients together, except the pink food colouring, until a smooth consistency. Stir in a few drops of pink food colouring and mix well.

To finish cake: Ice with pink icing and allow to set.
Makes approximately 3 dozen cakes.

CHEESE STRAWS

90 g ($\frac{3}{8}$ block) Cofa Vegetable Shortening
250 g (2 cups) self-raising flour
1 teaspoon salt
 $\frac{1}{4}$ teaspoon cayenne pepper
125 g (1 cup) grated cheddar cheese
40 ml (2 tablespoons) cold water

Melt Cofa in a saucepan over a low heat. Sift flour, salt and pepper into a mixing bowl. Stir in the grated cheese. Add the water to melted Cofa and pour into the dry ingredients. Mix to form a firm dough. Knead dough lightly on a floured surface and roll out thinly. Cut straws into $\frac{1}{2}$ cm x 10 cm ($\frac{1}{4}$ x 4 inches) and twist slightly. Place straws onto a lightly greased baking tray and bake in a very hot oven at 230°C (450°F) for 8-10 minutes. Cool on wire cooling trays.

Makes 30.

CHEESE AND BACON LOAF

90 g ($\frac{3}{8}$ block) Fairy margarine
250 g (2 cups) self-raising flour
 $\frac{1}{4}$ teaspoon mustard powder
pinch cayenne pepper
3 rashers bacon, rind removed and chopped
90 g ($\frac{3}{4}$ cup) grated tasty cheese
1 egg
60 ml ($\frac{1}{4}$ cup) milk
extra grated tasty cheese for topping

Cut Fairy into 1 cm ($\frac{1}{2}$ inch) cubes. Sift flour, mustard and cayenne pepper into a mixing bowl. Using your fingertips, rub in the Fairy until the mixture resembles fine breadcrumbs. Add the bacon and cheese. Beat the egg and milk together and pour sufficient liquid into the dry ingredients to make a soft dough. Place the mixture into a greased 0.5 kg (1 lb) loaf tin. Sprinkle top with extra cheese and bake in a moderate oven at 180°C (350°F) for 40-45 minutes or until cooked. Cool, wrap in foil and serve sliced the following day, spread with Flora margarine.



ASPARAGUS TART

Pastry

85 g ($\frac{1}{8}$ block) Fairy margarine
155 g (1 $\frac{1}{4}$ cups) plain flour
 $\frac{1}{4}$ teaspoon baking powder
1 egg yolk, lightly beaten
squeeze lemon juice
40-60 ml (2-3 tablespoons) cold water

Filling

4 eggs
500 ml (2 cups) cream
 $\frac{1}{4}$ teaspoon nutmeg
 $\frac{1}{4}$ teaspoon sugar
pinch cayenne pepper
freshly ground black pepper
1 x 340 g green asparagus spears, drained and chopped
125 g (1 cup) tasty cheese, grated

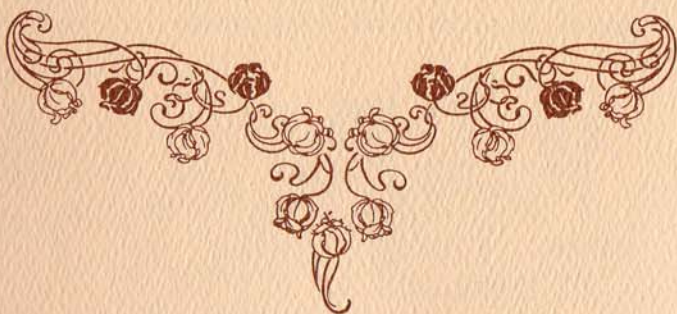
Pastry: Cut Fairy into small pieces and refrigerate until required. Sift flour and baking powder together into a mixing bowl and, using your fingertips, rub Fairy into flour until mixture resembles fine breadcrumbs. Using a round-bladed knife mix in egg yolk, lemon juice and sufficient water until pastry comes together into a firm ball. (Alternatively, pastry may be made in a food processor.) Knead dough lightly, pat into a round shape then wrap in greaseproof paper and chill at least 30 minutes.

Filling: Lightly beat eggs and cream, mix in nutmeg, sugar and pepper.

To finish tart:

Roll pastry out on a lightly floured board or surface to a round and line a 20 or 23 cm (8 or 9 inch) flan tin. Spread asparagus over the base and sprinkle with cheese. Gently pour over egg mixture and place flan tin on a baking tray. Bake in the centre of a hot oven at 200°C for 10 minutes then reduce the temperature to moderate at 180°C for 20 minutes or until filling is puffed and golden brown. Serve hot or cold accompanied by a tossed salad. *Serves 6.*





THE OLD CHURCH FETE

Remember when . . . you were allowed to stay up almost all night helping with the food for the fete; how carefully you tied the little gingham tops on the jars of jellies and jams and pickles; how loudly the peanut brittle crunched when you sneaked just one little corner piece; how the first time you cut the sponge for the lamingtons you ended up with all of the pieces crooked?

Remember . . . being so excited when Dad gave you his change for the Lucky Dip (pink for girls, blue for boys); how the Chocolate Wheel man once let you choose a number just before the wheel stopped spinning, for fun, and then gave you a prize for guessing it right; the merry-go-round and its crackly music; Dad and his friends down behind the shed sneaking a quiet beer. How you loved the Devonshire tearoom where you could always find Mum and Grandma when they weren't on the stall. And remember the year you won the prize for the best Coconut Ice — with Grandma's special secret recipe.



FUDGY BROWNIES

90 g ($\frac{3}{8}$ block) Copha Vegetable Shortening
 185 g ($\frac{3}{4}$ cup) sugar
 2 eggs
 1 teaspoon vanilla
 1 tablespoon coffee essence
 155 g ($1\frac{1}{4}$ cups) self-raising flour)
 $\frac{1}{2}$ teaspoon salt) sifted together
 1 tablespoon cocoa)
 60 g ($\frac{1}{2}$ cup) chopped hazelnuts

Melt Copha in a saucepan over a low heat. Place sugar, egg, vanilla, coffee essence and half the flour mixture into a mixing bowl. Pour over the Copha and beat 2 minutes. Mix in remaining flour and hazelnuts. Place in a foil lined 28 cm x 18 cm (11 x 7 inch) swiss roll tin and bake in a moderate oven at 180°C (350°F) for 30-35 minutes. Cool in tin and serve cut in fingers.

Makes approximately 33 fingers.

LAMINGTONS

Cake

125 g (½ block) Fairy margarine
1 teaspoon vanilla essence
165 g (¾ cup) caster sugar
2 eggs
250 g (2 cups) self-raising flour
125 ml (½ cup) milk

Chocolate Icing

5 g (1 teaspoon) Fairy margarine
125 ml (½ cup) boiling water
375 g (3 cups) icing sugar
55 g (½ cup) cocoa
2 drops vanilla essence
desiccated coconut

Cake: Cream Fairy and vanilla and gradually add sugar until light and fluffy. Add eggs one at a time, beating well after each addition. Fold in the flour, alternately with the milk. Place mixture into a 30 cm x 20 cm (12 x 8 inch) lamington tin previously brushed with melted Fairy and base lined. Bake in a moderate oven at 180°C (350°F) for 25 to 35 minutes. Cake is cooked when a warmed skewer inserted in the centre comes out clean. Turn cake out onto a wire cooling tray. Cool, wrap in foil and store for 1 day.

To make Lamingtons: Cut cake into 21 even pieces. Dissolve Fairy in boiling water. Sift icing sugar and cocoa into a large mixing bowl. Stir in water and vanilla and beat until smooth. Keep icing warm by placing the bowl over another bowl or pan partially filled with boiling water. Working quickly (using two forks) dip cake into chocolate icing and roll in coconut. Allow to set on wire cooling trays. Store in an airtight cake tin.

Makes 21.



CHOCOLATE CRACKLES

250 g (1 block) Copha Vegetable Shortening
55 g (½ cup) cocoa
250 g (2 cups) icing sugar
90 g (1 cup) desiccated coconut
100 g (4 cups) Rice Bubbles**

Melt Copha in a saucepan over a low heat. Sieve icing sugar into a mixing bowl and mix in cocoa, coconut and rice bubbles. Pour melted Copha onto ingredients in bowl and mix well. Place metal tablespoons of mixture into paper patty cases, standing on a baking tray, and refrigerate until set.

Makes 40.

Variations:

Chocolate Crackle Fingers: Make half quantity of mixture. Press into a lamington tin and refrigerate until set. When firm, cut into fingers and serve as a biscuit or in place of wafers with ice cream. Store in refrigerator.

Makes 24.

Tart or Pie Shell: Make half quantity of mixture. Press into a greased 23 cm (9 inch) tart or pie plate and refrigerate until set. Fill with a layer of custard topped with fruit salad. Store in refrigerator.

Serves 10-12.

COCONUT ICE

125 g (½ block) Copha Vegetable Shortening
500 g (4 cups) icing sugar
225 g (2½ cups) desiccated coconut
2 egg whites
1 teaspoon vanilla essence
edible pink food colouring

Melt Copha in a saucepan over a low heat. Sift icing sugar into a large mixing bowl and add coconut. Add melted Copha and mix well. Whisk egg whites until stiff and fold into mixture, along with vanilla. Press half mixture into a shallow foil lined 15-17 cm (6-7 inch) square cake tin. Colour remaining mixture pale pink by mixing in a little edible food colouring. Press pink mixture on top of white mixture and refrigerate until firm. Cut into squares when set.

Makes 36 pieces.

* Registered Trade Mark of Kellogg (Aust.) Pty. Ltd.

**Registered Trade Mark for Oven Popped Rice

CHOCOLATE ROUGHS

30 g (1½ tablespoons) Copha Vegetable Shortening
125 g dark cooking chocolate
90 g (1 cup) dessicated coconut, toasted

Melt Copha and chocolate in the top of a double boiler over gently boiling water. Add coconut and mix well. Place teaspoons of mixture in small, roughly shaped mounds in small chocolate, paper cases and set in the refrigerator.

Makes 30.

ROCKY ROAD

90 g (¾ block) Copha Vegetable Shortening
60 g (½ cup) icing sugar
55 g (½ cup) cocoa
½ teaspoon vanilla essence
125 g marshmallows, cut into quarters
60 g (½ cup) chopped walnuts

Melt the Copha in a saucepan over a low heat. Remove from heat and sift the icing sugar and cocoa into the melted Copha. Add vanilla and mix with a wooden spoon until smooth. Stir in the marshmallows and walnuts. Place mixture in a shallow, foil lined 18 cm (7 inch) square tin and refrigerate to set. When firm, cut into squares.

Makes 48 squares.

PASSIONFRUIT FILLING

30 g (1½ tablespoons) Fairy margarine
12 passionfruit
4 eggs
500 g (2 cups) sugar

Measure Fairy and place in a mixing bowl. Cut passionfruit in half and scoop out the pulp into the mixing bowl with the Fairy. Beat eggs and sugar in the top of double boiler over simmering water until sugar has dissolved and mixture is smooth. Add Fairy and passionfruit pulp and stir continuously until mixture is thick, approximately 8-10 minutes. Allow to cool then store in sterilised jars. This filling is suitable for pies, tartlets, cakes and biscuits.

Makes 1½ cups.

LEMON CHEESE

60 g (¼ block) Copha Vegetable Shortening
185 g (¾ cup) sugar
30 g (2 tablespoons) arrowroot
2 egg yolks
150 ml (⅔ cup) water
grated rind of 1 lemon
juice of 2 lemons

Melt Copha in a saucepan over a low heat. Add remaining ingredients and bring to the boil, stirring continuously. Boil for 1 minute. Pour into sterilised jars, allow to cool, and seal. Label and gift wrap.

Makes 500 g

MA'S POPULAR PEANUT BRITTLE

20 g (1 tablespoon) Fairy margarine
250 g (1 cup) caster sugar
200 g (1 packet) unsalted peanuts

Spread nuts over base of a 25 cm (10 inch) flan tin. Melt Fairy in a heavy based frying pan, add sugar and stirring constantly allow sugar to melt and change to a caramel colour. Remove from heat and pour over nuts immediately. Allow to set, break into pieces to serve. Store or sell in screw top jars.

CARAMEL SAUCE

20 g (1 tablespoon) Fairy margarine
175 g (1 cup) brown sugar
40 ml (2 tablespoons) water
40 ml (2 tablespoons) condensed milk

Place Fairy, sugar and water in a saucepan over a low heat. Bring to the boil, stirring continuously, and boil for 1 minute. Remove from the heat and stir in the condensed milk. Place in sterilised bottles.

Makes 1 cup.





PICNICS IN THE BUSH

Remember . . . searching for the best possie beside the river where there was room for everyone to stretch out on his own soft bit of grass; skimming stones across the water and trying to beat your best score of 6 skips; fighting over who was going to carry the picnic basket full of Chicken Pie, Gingerbread and Boiled Fruit Cake.

Remember when . . . you used to wait until everyone was snoozing after lunch and your cousins and you and the kid from down the road would sneak off into the bush to play Ned Kelly — and someone always gave the game away by tripping over a branch and yelling out; but Grandma never let on . . . she just pretended to snooze against the trunk of the big gum tree. How surprised she was when you presented the raggedy bunch of wattle you'd gathered for her.

Who could forget swinging over the creek in the old tyre and imagining the big black eels below waiting for you to fall . . . and best of all, snuggling into Grandma's lavender scented bosom in the back of the car on the way home, trying not to spill the crumbs of the last delicious Rock Cake she'd saved for you, wrapped in her crocheted lace handkerchief.

ROCK CAKES

90 g ($\frac{3}{8}$ block) Fairy margarine
250 g (2 cups) self-raising flour
 $\frac{1}{2}$ teaspoon mixed spice
110 g ($\frac{1}{2}$ cup) caster sugar
125 g ($\frac{5}{7}$ cup) sultanas, chopped dates or mixed fruit
1 egg, beaten
80-120 ml (4-6 tablespoons) milk
extra sugar for topping

Cut Fairy into 1 cm ($\frac{1}{2}$ inch) cubes, refrigerate until required. Sift flour and spice into a large mixing bowl. Rub in Fairy until mixture resembles fine breadcrumbs. Mix in sugar, sultanas, egg and sufficient milk to give a sticky consistency. Spoon mixture in small 'heaps' well apart, onto baking trays, previously brushed with melted Fairy. Sprinkle a little sugar on top of each cake. Bake in the top of a hot oven 200°C (400°F) for 12-15 minutes until golden brown. Cool on wire cooling trays.

Makes 18.

BOILED PINEAPPLE FRUIT CAKE

250 g (1 block) Fairy margarine
350 g (2 cups) sultanas or mixed fruit
175 g (1 cup) brown sugar
125 ml (½ cup) water
2 eggs
250 g (2 cups) self-raising flour
125 ml (½ cup) crushed pineapple, drained

Place Fairy, sultanas, sugar and water in a heavy based saucepan over a medium heat. Bring to the boil, stirring occasionally, and simmer for 5 minutes. Cool and beat in the eggs, flour and pineapple. Place mixture in a 20 cm (8 inch) round cake tin which has been previously brushed with melted Fairy and base lined. Bake tin in moderate oven at 180°C (350°F) for 1½ hours or until a warmed skewer inserted in the centre comes out clean. Cool in tin before turning out on a wire cooling tray. Store in an airtight tin.

GINGERBREAD

125 g (½ block) Fairy margarine
185 ml (¾ cup) treacle
60 ml (¼ cup) golden syrup
125 g (½ cup) brown sugar
2 eggs, beaten
125 ml (½ cup) milk
250 g (2 cups) plain flour
1 teaspoon bicarbonate of soda
1 teaspoon ground ginger
1 teaspoon ground cinnamon
½ teaspoon mixed spice

Melt Fairy, treacle, syrup and sugar in a heavy based saucepan over a gentle heat, stirring with the back of a wooden spoon until sugar has dissolved. Cool slightly then stir in eggs and milk. Sift flour, bicarbonate of soda, ginger, cinnamon and mixed spice into a mixing bowl and make a well in the centre. Add melted mixture and beat with a wooden spoon until batter is smooth. Pour mixture into a lined, greased 20 cm (8 inch) square cake tin and bake in the lower half of a moderate oven at 180°C (350°F) for 1 hour or until cooked when tested with a skewer. Stand for 10 minutes in tin, then cool on a wire cooling tray. Delicious served in slices topped with apricot jam and whipped cream.



CHICKEN PIE

Rough Puff Pastry

185 g (¾ block) Fairy margarine
250 g (2 cups) plain flour
80 ml (4 tablespoons) cold water

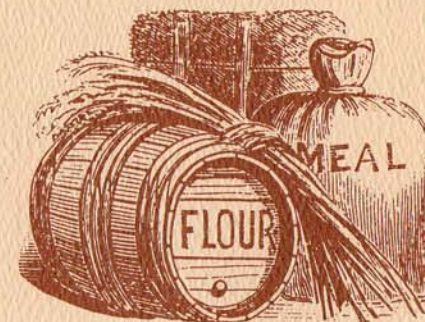
Filling

60 g (¼ cup) Fairy margarine
2 onions, sliced
125 g mushrooms, sliced
30 g (¼ cup) plain flour
300 ml (1¼ cups) chicken stock
80 ml (⅓ cup) cream
500 g (2 cups) chopped cooked chicken
1 tablespoon chopped chives

Rough Puff Pastry: Cut Fairy into 1 cm (½ inch) cubes, chill until firm then place into a mixing bowl with the sifted flour and bind together with the water. Chill for 15-30 minutes then roll out to a rectangle and fold into three layers, turn a quarter round then repeat rolling and folding three times. Chill until required.

Filling: Melt Fairy in saucepan and gently fry onion and mushrooms until soft. Stir in flour and cook over a low heat for 1 minute then add stock and stir continuously till sauce boils and thickens, simmer for 2 minutes. Stir in cream, chicken and chives then spoon into a 1 litre pie dish.

To finish pie: Roll pastry out to an oval and cover pie neatly. Flake and scallop the edge and decorate with pastry leaves. Make a slit at each end between pastry and pie dish. Glaze with beaten egg. Bake in a hot oven at 200°C (400°F) for 15 minutes then reduce to 150°C (300°F) and bake for a further 30 minutes. Serve hot with green vegetables.
Serves 4.





THE EASTER BASKET

Remember . . . the Easter Bonnets full of ribbons and lace Grandma used to make for the school parade — and when you woke on Easter Friday morning to the smell of freshly baked Hot Cross Buns . . . how eagerly you watched Mum making the Chocolate Bunnies, while Grandma tenderly coated Easter eggs with chocolate (the ones you wouldn't get to eat until the big family treasure hunt!).

Remember . . . the thrill of the trip to Grandma's for Easter Sunday lunch after Church — her special Easter Simnel Cake with the almond paste that she used to save a bit of to make tiny eggs for you . . . and the crispy Easter biscuits that left prickly crumbs on the couch. And after lunch — the great Easter Egg hunt through the laundry, round the garden and into the woodshed. And still more — the spectacular Easter Parade Bonnet crunchy with Rice Bubbles and coconut that Auntie Gwen always brought for afternoon tea. Those were Easters to remember.



EASTER PARADE BONNET

250 g (1 block) Copha Vegetable Shortening
50 g (2 cups) Rice Bubbles
90 g (1 cup) desiccated coconut
110 g (1 cup) powdered milk
180 g (½ cup) yellow cherries, chopped
90 g (½ cup) chopped mixed peel
2 drops vanilla essence
small amount of glacé icing
ribbon and fresh flowers for decoration

Melt Copha over a low heat. Combine remaining ingredients in a mixing bowl. Add vanilla essence to the Copha and mix into dry ingredients. Press mixture into a 12 cm (5 inch) and a 20 cm (8 inch) fluted flan tin. Set in refrigerator.

To assemble: Remove the two mixtures from the tins and join together with glacé icing to form the crown and brim of a hat. Tie a ribbon band and bow on the hat and decorate with fresh flowers.

Makes an attractive table centrepiece. Serve in small pieces.

COLOURED EASTER EGGS

125 g (½ block) Copha Vegetable Shortening
435 g (3½ cups) icing sugar, sifted
225 g (2½ cups) desiccated coconut
1 teaspoon vanilla essence
2 egg whites, lightly beaten
edible food colouring

Melt Copha over a very low heat. Place icing sugar, coconut, vanilla and egg whites into a mixing bowl. Add melted Copha, mix well. Divide mixture into four equal parts. Colour one pink, another lemon, leave remaining mixture white. Roll mixture with the hands into egg shapes 3.5 cm (1½ inch) long. Place eggs in refrigerator until half set (about 10 minutes), then cut eggs through centre. Press a coloured half and a white half together to make complete eggs. Refrigerate until set. If desired, decorate with coloured ribbon. Store in refrigerator.

Makes 50.

Variation: Tiny Easter Eggs

Decoration

100 g (2 cups) shredded coconut
2 tablespoons sugar

Divide mixture into three equal parts. Using food colourings, colour one part pink, another lemon, leave remaining mixture white. Roll mixture with the hands into egg shapes 3.5 cm (1 inch) long. Divide shredded coconut into three parts. Mix 2 tablespoons water and sufficient colouring to obtain same colours as the eggs. Mix colouring with shredded coconut, sprinkle with sugar. Coat eggs with coloured coconut. Put eggs in an airtight container, refrigerate until firm (about 30 minutes). Store in refrigerator.

Makes 75.

EASTER BUNNIES

85 g (⅓ block) Copha Vegetable Shortening
60 g (½ cup) icing sugar
55 g (½ cup) cocoa or carob powder
½ teaspoon vanilla essence
1 tablespoon sultanas



Melt Copha in a saucepan over a low heat. Remove from heat and sift icing sugar and cocoa into melted Copha. Add vanilla and sultanas and mix with a wooden spoon until smooth. Spoon mixture into eight 25 ml bunny moulds, set in refrigerator.

Unmould and gift wrap. Store in a refrigerator in hot weather.

Makes 8.

EASTER SIMNEL CAKE

Almond Paste

250 g (2 cups) ground almonds
250 g (1 cup) caster sugar
185 g (1½ cups) icing sugar
2 egg yolks
½ teaspoon vanilla essence
¼ teaspoon almond essence
juice of 1 lemon



Cake

250 g (1 block) Fairy margarine
220 g (1 cup) caster sugar
finely grated rind of 2 lemons
4 eggs, separated
250 g (2 cups) plain flour)
1 teaspoon baking powder) sifted together
60 g (⅓ cup) ground rice)
250 g (1½ cups) sultanas)
125 g (⅔ cups) currants) combined
125 g (1 cup) glacé cherries, halved)
30 g (¼ cup) mixed peel)
beaten egg and glacé icing for decoration

Almond paste: Mix ground almonds, caster sugar and icing sugar together in a mixing bowl. Whisk egg yolks with essences, add to ground almond mixture, then gradually add sufficient lemon juice and knead together until smooth. Wrap securely in greaseproof paper and refrigerate until required.

Cake: Cream Fairy, sugar and lemon rind until light and fluffy. Add egg yolks gradually, beating well after each addition. Whisk egg whites until stiff. Fold one-third of the sifted flour mixture into the creamed mixture, fold in the whisked egg whites alternately with the dried fruit and the remaining flour mixture. Place two thirds of the mixture into a lined, greased 20 cm (8 inch) round cake tin and spread it a little up the sides. Roll one-third of the almond paste out to a 18 cm (7 inch) round and place it on the mixture in the cake tin. Cover with the remaining cake mixture. Bake cake in the lower half of a moderate oven to 180°C (350°F) for 1¼ hours, then reduce temperature to 150°C (300°F) for 1 hour or until a skewer inserted comes out clean. Allow cake to stand in tin for 10 minutes, then transfer from tin to a baking tray. Divide the remaining almond paste in thirds.

cont. over

Shape two thirds into eleven egg shapes and place them around the top edge of the cake. Tie a band of greaseproof paper around the sides of the cake to hold the eggs in position. Brush almond eggs with beaten egg. Protect top of fruit cake with foil, then place cake under a hot grill until almond eggs are brown. Remove foil and allow cake to cool. Fill centre of cake with glacé icing and remove greaseproof paper. With remaining almond paste, make a nest with eggs and place in centre of cake with a fluffy chicken for decoration. Tie a ribbon around the sides of the cake. Serve in small slices.

CHOCOLATE COATED EASTER EGGS

Eggs
125 g (½ block) Copha Vegetable Shortening
500 g (4 cups) icing sugar
225 g (2½ cups) desiccated coconut
2 egg whites
1 teaspoon vanilla essence
edible yellow food colouring

Chocolate Coating

165 g (⅔ block) Copha Vegetable Shortening
125 g (1 cup) icing sugar
110 g (1 cup) cocoa
1 teaspoon vanilla essence

Filling: Melt Copha in a saucepan over a low heat. Sift icing sugar into a large mixing bowl and add coconut. Add melted Copha and mix well. Whisk egg whites until stiff and fold into mixture with vanilla. Colour one third of mixture yellow by mixing with a little edible food colouring. Shape yellow mixture into 8 small egg shapes, to resemble egg yolks. Cover yolks with white mixture moulding, into egg shapes. Allow to set.

Chocolate Coating: Melt Copha in a saucepan over a low heat. Remove from heat and sift icing sugar and cocoa into melted Copha. Add vanilla and mix with a wooden spoon until smooth.

To coat eggs: Dip base of eggs in chocolate coating, place on foil to set. Using a small, round-bladed knife, spread coating over rest of Easter eggs. Store in refrigerator. Decorate as desired and gift wrap in cellophane.

Makes 8.

HOME BAKED HOT CROSS BUNS

60 g (¼ block) Fairy margarine
250 ml (1 cup) milk
30 g (1½ tablespoons) compressed yeast
110 g (½ cup) caster sugar
60 ml (¼ cup) warm water
500 g (4 cups) plain flour
1 teaspoon mixed spice
½ teaspoon cinnamon
1 teaspoon salt
1 egg
120 g (¾ cup) sultanas
40 g (¼ cup) mixed peel
40 g (4 tablespoons) self-raising flour
40-60 ml (2-3 tablespoons) water



Glaze

¼ teaspoon gelatine
40 ml (2 tablespoons) hot water
1 tablespoon sugar

Buns: Melt Fairy in a saucepan over a low heat, add the milk and heat until lukewarm. Cream yeast with one teaspoon of the measured sugar, add water and set aside. Sift flour, spices and salt into a large mixing bowl, add remaining sugar and mix well. Make a well in the centre and pour in the creamed yeast. Lightly beat the egg and mix into the melted Fairy mixture then, pour into the flour and mix to a smooth dough. (Alternatively, mix dough in a food processor.) Turn dough onto a lightly floured board and knead 10-15 minutes or until it becomes smooth and elastic. Place dough in a large bowl, which has been previously brushed with melted Fairy.

Lightly brush the top of the dough with melted Fairy, cover with plastic wrap and a clean tea towel and leave in a warm place to rise until doubled in bulk. When the dough is ready, punch down and turn onto a lightly floured board and pat out to 1 cm (½ inch) thickness. Cut into 20 even pieces. Shape each piece into a bun and place in a 30 x 20 cm (12 x 8 inch) lamington tin which has previously been brushed with melted Fairy. Cover with plastic wrap and a clean tea towel and allow to rise for 20 minutes or until double in bulk. Make a paste by mixing, with a wooden spoon, the self-raising flour and water until smooth. Place mixture into a piping bag and pipe crosses on top of the buns. Bake in a hot oven at 200°C (400°F) for 20-25 minutes. Buns are cooked if they sound hollow when tapped. Turn out on to a wire cooling tray and glaze immediately.

Glaze: Place gelatine and hot water into a small saucepan over a low heat and stir until dissolved. Add sugar and stir until dissolved.

Makes 20.



THE CHRISTMAS DAY FEAST

Remember when . . . you were up at the crack of Christmas Day dawn following the smell of freshly chopped pine to the basket full of sand the Christmas tree was standing in; when you carefully pulled aside the paper chains you'd been making all week to decorate the basket and felt among the presents for ones that had your name. Then Church — and how we filled up 2 whole pews with the family . . . kids bleary eyed and clutching presents, with everyone including the out-of-towners together for the once a year gathering.

Remember . . . the steaming hot meal straight from the oven in 100 degree heat . . . and that was in the shade! . . . everyone in their Christmas ties and socks and new festive finery; aunts and uncles and cousins all bustling to the table with yet more and bigger dishes of wonderful Mince Pies, Shortbread, Rum Balls, Chocolate Treats and Christmas Cake. And the scramble for the sixpences hidden in Grandma's Pudding. After lunch there was a sly movement out of the room to get the best beds and couches first; uncles who snored furiously; aunts who gave their cheeks a rosy glow with a wee sherry to see them through the dishes . . . and then we did it all over again at teatime! Who could forget the display of 'special talents' after the evening spread . . . from Aunt Kathleen's recitation of "My Country" to a few missed notes from Cousin Mary on the piano while George accompanied her with a voice to launch a thousand ships!

WHITE CHRISTMAS

250 g (1 block) Copha Vegetable Shortening
50 g (2 cups) Rice Bubbles
90 g (1 cup) desiccated coconut
110 g (1 cup) powdered milk
160 g (1 cup) mixed dried fruit
125 g (1 cup) icing sugar, sifted
2-3 drops vanilla essence



Melt Copha in a saucepan over a low heat. Place rice bubbles, coconut, powdered milk, mixed dried fruit and icing sugar into a mixing bowl. Add vanilla essence to melted Copha and stir into dry ingredients. Press mixture into a foil lined 28 x 18 cm (11 x 7 inch) swiss roll tin. Chill in the refrigerator until firm, about 2 hours. Cut into fingers to serve or gift wrap in cellophane.

Makes 28 fingers.

TRADITIONAL CHRISTMAS CAKE

250 g (1 block) Fairy margarine
 250 g (1½ cups) brown sugar
 1 tablespoon golden syrup
 2 tablespoons thick marmalade
 rind of 1 lemon, finely grated
 5 eggs
 315 g (2½ cups) plain flour)
 1 teaspoon mixed spice)
 ½ teaspoon ground cinnamon) sifted together
 ½ teaspoon ground nutmeg)
 375 g (2 cups) sultanas)
 375 g (2 cups) raisins)
 125 g (⅓ cup) glace cherries)
 60 g (approximately 12) dates) soaked overnight in
 60 g (½ cup) glace apricots) 3 tablespoons brandy and 3
 60 g (½ cup) glace pineapple) tablespoons sherry
 125 g (⅓ cup) mixed peel)
 125 g (⅓ cup) blanched almonds)
 extra 60 g (⅓ cup) blanched almonds
 extra 60 g (⅓ cup) glace cherries



Line a 23 cm (9 inch) round cake tin with a double layer of greaseproof paper brushed with melted Fairy. Tie a double thickness of brown paper around the outside of the tin and stand tin on a baking tray covered with brown paper. Cream Fairy and brown sugar together in a large mixing bowl until light and fluffy. Add golden syrup, marmalade and lemon rind and beat well. Add eggs one at a time, beating well after each addition. Sift half dry ingredients into creamed mixture then stir in half the fruit mixture. Continue stirring in remaining dry ingredients and fruit alternately. Place cake mixture into prepared cake tin and spread level with a plastic spatula. Cut extra almonds and cherries in half and place in circles on top of cake mixture. Bake towards the bottom of a slow oven at 150°C (300°F) for 3½-4½ hours. After the first 2 hours, reduce heat to 120°C (250°F) if cake shows signs of cracking on top. Test with a fine warm metal skewer or a bamboo skewer. Remove from oven and allow to cool in tin standing on a wire cooling tray. Remove cake from tin when cold, leave paper on cake and store in an airtight tin in a cool, dry place. A little extra brandy may be sprinkled over the cake during the maturing period. Serve with a Christmas paper frill around the sides.

RUM BALLS

125 g (½ block) Copha Vegetable Shortening
 125 g dark cooking chocolate
 1½ cups cake crumbs
 55 g (½ cup) ground almonds
 30 g (2 tablespoons) icing sugar, sifted
 20 ml (2 tablespoons) rum
 chocolate sprinkles

Melt Copha and chocolate in the top of a double-boiler over simmering water. Place cake crumbs, ground almonds, icing sugar and rum in a bowl and mix well. Add Copha and chocolate and mix thoroughly. Refrigerate until firm, then take metal teaspoons of mixture and shape into balls. Roll in chocolate sprinkles. Store in refrigerator or freezer in a covered container.

Makes 48.



SANTA'S SHERRIED FRUIT SLICE

125 g (½ block) Copha Vegetable Shortening
 250 g (1 packet) milk coffee biscuits, crushed
 90 g (½ cup) brown sugar
 ½ teaspoon salt
 1 tablespoon cocoa
 1 teaspoon mixed spice
 125 g (¾ cup) dates, chopped
 45 g (¼ cup) raisins, chopped
 30 g (¼ cup) mixed nuts, chopped
 grated rind of 1 orange
 3 tablespoons sherry or orange juice
 1 tablespoon coffee essence
 glacé fruits for decoration

Melt Copha in a saucepan over a low heat. Place biscuit crumbs, brown sugar, salt, cocoa, mixed spice, fruit, nuts and orange rind into a large mixing bowl. Add sherry and coffee essence to melted Copha. Pour Copha mixture onto dry ingredients and mix thoroughly. Press mixture into a shallow, foil lined, 18 cm (7 inch) square cake tin. Place in the refrigerator until set, about 2 hours. Remove slice from the tin and decorate as desired with glacé fruit. Store slice in refrigerator until required. Serve in small squares.

POP'S FAVOURITE FRUIT MINCE PIES

Pastry

175 g ($\frac{3}{4}$ cup) Fairy margarine
375 g (3 cups) plain flour
2 tablespoons caster sugar
1 egg, beaten
80 g ($\frac{2}{3}$ cup) ground almonds
2½ cups fruit mincemeat
milk and caster sugar to glaze

Fruit Mincemeat

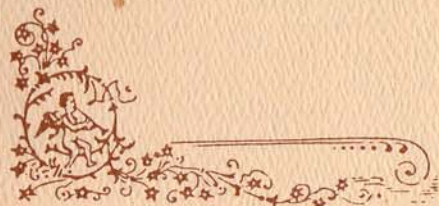
40 g (2 tablespoons) Fairy margarine
320 g (2 cups) mixed dried fruit
45 g ($\frac{1}{4}$ cup) brown sugar
1 cooking apple, grated
20 ml (1 tablespoon) brandy
1 teaspoon mixed spice

Pastry: Rub Fairy into sifted flour until mixture resembles breadcrumbs. Using a round-bladed knife, mix in sugar, ground almonds and egg to form a stiff dough. (This may be mixed altogether in a food processor.) Knead dough lightly, pat three-quarters into a round shape, then wrap in greaseproof paper with remaining pastry and chill for at least 30 minutes.

Fruit Mincemeat: Place all ingredients in a heavy based pan, bring to the boil and gently simmer 3 minutes, cool and store in jar.

To finish pies: Roll two-thirds out thinly on a floured board, cut out 24 rounds using an 8 cm (3 inch) cutter, turn over and place into patty tins. Roll remaining pastry out thinly and cut out 12 rounds using a 6 cm (2½ inch) cutter. Place 2 teaspoons fruit mince into each pie, then brush edge of pies with cold water and press smaller rounds on top, sealing edges. Make three slits in top of each pie, brush with milk and sprinkle with caster sugar. Bake near top of a hot oven at 200°C (400°F) for 15 minutes or until cooked. Loosen pies with handle of a teaspoon and cool on a wire cooling tray. Serve warm or cold sprinkled with caster or icing sugar.

Makes 24.



GRANDMA'S FAMOUS PLUM PUDDING

375 g (1½ blocks) Fairy margarine
250 g (2 cups) self-raising flour
1 teaspoon ground nutmeg
1 teaspoon mixed spice
500 g (3 cups) currants
500 g (2½ cups) sultanas
1 kg (5½ cups) seedless raisins
125 g ($\frac{2}{3}$ cup) mixed peel
1 large carrot, grated
1 cooking apple, grated
60 g (2 tablespoons) chopped almonds
375 g (6 cups) soft white breadcrumbs
125 g ($\frac{2}{3}$ cup) brown sugar
6 eggs
125 ml ($\frac{1}{2}$ cup) brandy
125 ml ($\frac{1}{2}$ cup) stout
grated rind and juice of 1 orange

Melt Fairy in a saucepan over a low heat. Sift flour, nutmeg and mixed spice onto a large sheet of greaseproof paper. Combine the dry fruits, carrot, apple and almonds in a large mixing bowl and mix in the breadcrumbs and sugar. Beat the eggs, brandy, stout, melted Fairy, orange rind and juice together. Stir the flour mixture and egg mixture into the fruit and mix well. Spoon mixture into a seasoned pudding cloth. Tie securely with string. Place pudding in a boiler with boiling water coming three-quarters up the cloth. Cover and boil for 6 hours, adding more boiling water whenever necessary. Lift pudding out carefully, cool and hang pudding up allowing air to circulate around the pudding. Boil for a further 2 hours at least on serving day and remember to hide some money (wrapped in foil) inside the pudding. Flambe pudding with brandy and serve accompanied by brandy sauce.

Merry
Christmas



SPECIAL CAKES FOR SPECIAL OCCASIONS

Remember when . . . never a special occasion passed but that it was celebrated with a special cake; christenings, birthdays, bon voyages, examinations jubilantly passed, engagements, Mothers' Day, Coming of Age. The special cake was always cut with the special knife, chosen from the sideboard and tied about with a bow of satin ribbon; the chosen occasion cake was the speciality of Grandma or the Aunt whose privilege it had been to make it. It was the splendid product of hours of creative effort in the kitchen, lovingly decorated, piped and trimmed, then carefully tucked into a pretty paper skirt and sat high on the cake stand.

Remember . . . Grandma's special handmade lace tablecloths, the cutting of the Chocolate Cakes and Coffee Layer Cakes with not a crumb falling onto the lace; then the plate you're holding out slipping from your hand to spill chocolate everywhere!



VICTORIA SANDWICH

Cake

250 g (1 block) Fairy margarine

¼ teaspoon vanilla essence

220 g (1 cup) caster sugar

4 eggs

250 g (2 cups) self-raising flour, sifted

Filling

100 ml (⅔ cup) cream, whipped

raspberry or strawberry jam

icing sugar for decoration

Cake: Beat Fairy and vanilla until well mixed. Gradually add sugar and beat until light and fluffy. Add eggs one at a time beating well after each addition. Gently fold in flour using a metal spoon. Divide mixture evenly between two 20 cm (8 inch) sandwich tins, previously brushed with melted Fairy and base lined with greaseproof. Bake in a moderate oven at 180°C (350°F) for 30-35 minutes or until cooked. (Test by firmly pressing centre of cake, if no impression left the cakes are cooked.) Cool in tins for a few minutes before transferring to wire cooling trays.

To finish cake: Sandwich cakes together with jam and cream. Sprinkle the top of the cake, lightly, with icing sugar.

RICH CHOCOLATE CAKE

Cake

185 g ($\frac{3}{4}$ block) Fairy margarine
375 g ($1\frac{1}{2}$ cups) caster sugar
3 eggs
280 g ($2\frac{1}{4}$ cups) self raising flour
100 g ($\frac{2}{3}$ cup) cocoa
250 ml (1 cup) water
 $\frac{1}{2}$ teaspoon vanilla essence
strawberry jam
200 ml ($\frac{2}{3}$ carton) cream

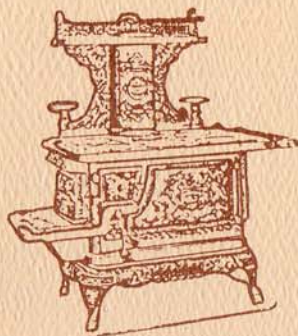
Icing

185 g ($1\frac{1}{4}$ cups) dark cooking chocolate
125 ml ($\frac{1}{2}$ cup) sour cream
strawberries for decoration

Cake: Cream Fairy and sugar until light and fluffy. Add eggs one at a time beating well after each addition. Fold dry ingredients into creamed mixture a quarter at a time, alternating with water. Stir in vanilla essence. Divide mixture between three lined and greased 20 cm (8 inch) sandwich cake tins and bake in a moderately slow oven at 160°C (325°F) for 35-40 minutes, until cakes are cooked. Cool a few minutes in tins, turn out and cool on wire cooling trays.

Icing: Melt chocolate in the top of a double boiler over gentle simmering water. Remove from heat and stir in sour cream with a wire whisk.

To finish cake: Sandwich cakes together with strawberry jam and whipped cream. Place on serving plate. Ice while icing is still warm and decorate with strawberries.



COFFEE LAYER CAKE

Cake

125 g ($\frac{1}{2}$ block) Fairy margarine
185 g (1 cup) brown sugar
2 eggs beaten
20 ml (1 tablespoon) coffee essence
125 ml ($\frac{1}{2}$ cup) milk
250 g (2 cups) self-raising flour, sifted
90 g ($\frac{3}{4}$ cup) hazelnuts, chopped

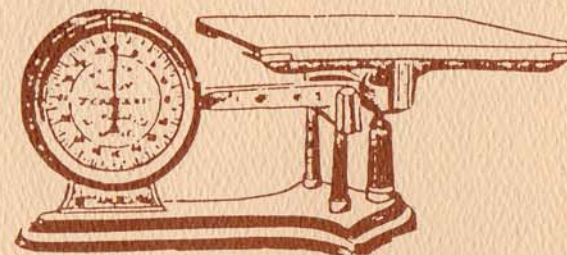
Coffee Cream

85 g ($\frac{1}{3}$ block) Fairy margarine
20 ml (1 teaspoon) coffee essence
250 g (2 cups) icing sugar, sifted
hazelnuts for decoration

Cake: Cream Fairy and brown sugar until light and fluffy. Gradually add the eggs, beating well after each addition. Stir coffee essence into the milk, then fold into the Fairy mixture, alternately with the flour. Stir in the hazelnuts. Divide mixture between two 20 cm (8 inch) sandwich cake tins, previously brushed with melted Fairy and base lined. Bake in a moderate oven at 180°C (350°F) for 25 minutes or until cooked. Turn out and cool on wire cooling trays.

Coffee Icing: Cream Fairy until soft, then add the rest of the ingredients and beat until light and fluffy.

To finish cake: Sandwich cakes together with half the coffee icing, spread remaining icing on top with a fork. Decorate with hazelnuts.

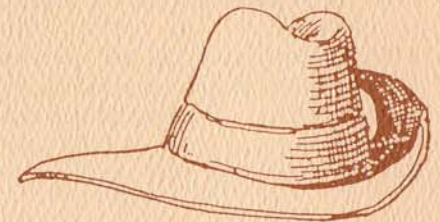




THE ANZAC DAY TRADITION

Remember . . . before the sun was up the family would stir for the "big" day; Grandpa with his chest full of the medals he'd been dusting off and polishing for days; everyone piling into the trap (then later the Model T) to go to the Dawn Service; Mum and kids coming home for breakfast, while Dad, Grandpa and Uncle Harry stayed with their mates to prepare for the march.

Remember . . . the rich warm smell of the marvellous Meat Pies, made to Grandma's mother's special recipe; the plump Sausage Rolls wrapped in pastry that flaked deliciously in your mouth; the best Bacon and Egg Pie in the world was the Anzac Day one; and Anzac Biscuits, crisp and crunchy and still warm from the oven. When Dad and the others had finished their games of Two-Up at the "club", told the old tales over again and emptied a generous number of kegs and bottles, there'd be a nostalgic chorus or two on the porch, then the front door would open and it seemed the whole platoon had arrived for Mum's Meat Pies.



ANZAC BISCUITS

125 g (½ block) Fairy margarine
40 ml (2 tablespoons) golden syrup
½ teaspoon bicarbonate of soda
20 ml (1 tablespoon) boiling water
125 g (1 cup) plain flour
250 g (1 cup) sugar
70 g (¾ cup) desiccated coconut
150 g (1 cup) rolled oats

Melt Fairy and golden syrup in a small pan, over a low heat. Add bicarbonate of soda mixed with the boiling water. Combine dry ingredients in a mixing bowl and pour melted mixture into centre. Mix to a moist but firm consistency. Place tablespoons of mixture onto baking slides, previously brushed with melted Fairy, allowing room for spreading. Bake in a slow oven at 150°C (300°F) for 20 minutes, until golden brown. Allow to cool on baking tray before removing to a wire cooling tray. Store in an airtight container.

Makes 30.

MEAT PIES

Pastry

125 g (½ block) Fairy margarine
250 g (2 cups) plain flour
80 ml (4 tablespoons) cold water

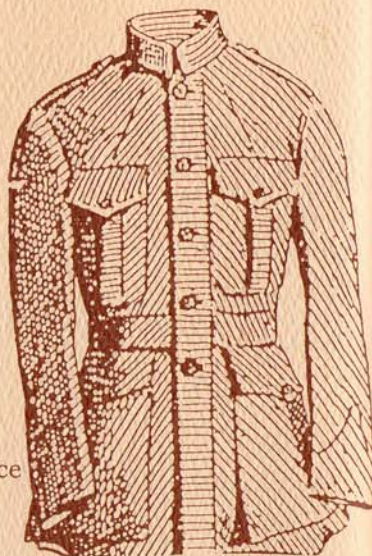
Filling

20 g (1 tablespoon) Fairy margarine
1 onion, finely chopped
250 g minced beef
10 g (1 tablespoon) flour
60 ml (3 tablespoons) tomato sauce
20 ml (1 tablespoon) Worcestershire sauce
80 ml (4 tablespoons) water
salt and pepper to taste
beaten egg to glaze

Pastry: Rub Fairy into sifted flour until mixture resembles fine breadcrumbs. Using a round bladed knife, mix in water to form a stiff dough. (This may be mixed altogether in a food processor.) Knead dough lightly, pat into a round shape, then wrap in greaseproof paper and chill at least 30 minutes.

Filling: Heat Fairy in a heavy-based pan and gently fry onion for 5 minutes. Add minced beef to onion and stir over heat until browned. Stir in flour and cook gently for 1 minute. Add sauces, water, salt and pepper and stir until mixture comes to the boil. Remove from heat and cool.

To finish pies: Roll pastry out thinly on a lightly floured surface and cut out four rounds large enough to line four individual 10 cm (4 inch) pie tins. Line tins, prick base of pastry cases, and chill well. Divide filling between four pie tins. Cut four rounds out of the remaining pastry and cover pies, sealing edges neatly. Decorate pies with pastry trimmings and make a vent in the centre of each with a skewer. Brush pies with beaten eggs. Stand pie tins on a baking tray and bake towards the top of a hot oven at 220°C (425°F) for 20 minutes. Serve pies hot with vegetables and tomato sauce.
Serves 4.



BACON AND EGG PIE

Pastry

90 g (¾ block) Fairy margarine
185 g (1½ cups) plain flour
60 ml (3 tablespoons) cold water

Filling

1 teaspoon Fairy margarine	250 ml (1 cup) cream
6 rashers lean bacon	¼ teaspoon white pepper
2 eggs	125 g Swiss cheese, grated
2 egg yolks	parsley sprig for garnish

Pastry: Rub Fairy into sifted flour until mixture resembles fine breadcrumbs. Using a round bladed knife mix in sufficient water to form a stiff dough. (This may be mixed altogether in a food processor.) Knead dough lightly, pat into a round shape, then wrap in greaseproof paper and chill at least 30 minutes. Roll pastry out thinly and line a 20 or 23 cm (8 or 9 inch) pie dish. Prick bottom of pastry lightly, then line with greaseproof paper and baking beans. Bake towards the top of a hot oven at 220°C (425°F) for 10 minutes, remove baking beans and paper and bake for a further 5 minutes. Remove from oven and stand on a wire cooling tray.

Filling: Heat Fairy in a frying pan. Cut rind and any bones off bacon rashers and cut into 5 mm (¼ inch) squares. Fry bacon in Fairy until crisp and golden brown. Transfer from pan with a slotted spoon and drain on kitchen paper towel. Whisk eggs, egg yolks, cream and pepper together. Stir in grated cheese.

To finish pie: Sprinkle bacon over bottom of pastry case and spoon egg mixture into it. Bake pie in a moderately hot oven at 190°C (375°F) for 25-30 minutes until custard is puffed and golden brown. Serve hot or cold accompanied by a green salad.
Serves 6.

SHEPHERDS PIE

250 g cooked minced meat	salt and pepper
¼ teaspoon thyme	3 large potatoes,
¼ teaspoon chopped sage	cooked and mashed
1 tablespoon chopped parsley	20 g (1 tablespoon)
20 g (1 tablespoon) plain flour	Fairy margarine
125 ml (½ cup) water	

Place first six ingredients in a saucepan, slowly bring to the boil and cook gently for 5 minutes, stirring continuously. Season with salt and pepper. Add Fairy to mashed potato. Place a layer of mashed potato into a greased 23 cm (9 inch) pie plate. Spread meat over the top and spread with remaining mashed potato. Using a fork make a pattern in the potato. Bake in a moderately hot oven at 190°C (375°F) for 15-20 minutes until heated through and golden. Serve accompanied by peas.

Serves 6.



THE DAY FATHER IGNATIUS CAME TO TEA

Remember when . . . Mother, flushed and nervous, would start the day by polishing the little cake forks, iron the starched lace tablecloth for the third time, and rearrange the vase of flowers again; the best china was carefully taken out of the top cupboard and wiped with a dry cloth for dust; we were lectured on being good and staying quiet, and then we knew that Father Ignatius was coming to tea.

Remember . . . that was when all the very best treats were prepared — Melting Moments, Butterfly Cakes, Cream Puffs — all the things you didn't know how to eat with a fork! So you sat quietly and as close to "sweet and innocent" as you knew how and prayed for Father to leave before the best cakes were gone. The tea was always strong, there was chit-chat and niceties exchanged, Father Ignatius politely declined a sherry. Then, all tall and black and importantly, he would pat us, his flock, on our heads and agree to take a sherry, but just one and a small one at that (. . . then usually a few more before he'd finally bid his leave!).

MADIERA CAKE

250 g (1 block) Fairy margarine
220 g (1 cup) caster sugar
rind of 1 lemon, finely grated
rind of 1 orange, finely grated
5 eggs
185 g (1½ cups) plain flour
60 g (½ cup) self-raising flour
20 ml (1 tablespoon) milk



Cream Fairy, sugar and rinds until light and fluffy. Add eggs one at a time beating well after each addition. Fold in half the flour, then the milk and remaining flour. Place mixture into a 20 cm (8 inch) deep cake tin, previously brushed with melted Fairy, lined with greaseproof paper and brushed again with melted Fairy. Bake in a moderately slow oven at 160°C (325°F) for 1¼ hours-1½ hours or when a warmed skewer inserted comes out clean. Cool for a few minutes in tin, turn out, remove paper, cool on wire cooling tray. Serve sliced and spread with Flora margarine.

LEMON MERINGUE PIE

Pastry

90 g ($\frac{3}{8}$ block) Fairy margarine
185 g ($1\frac{1}{2}$ cups) plain flour
1 tablespoon caster sugar
1 egg yolk
2 teaspoons lemon juice
20-40 ml (1-2 tablespoons) cold water

Filling

40 g (2 tablespoons) Fairy margarine
65 g ($\frac{1}{2}$ cup) cornflour
300 ml ($1\frac{1}{4}$ cups) water
finely grated rind and juice of 1 large or 2 small lemons
110 g ($\frac{1}{2}$ cup) caster sugar
2 egg yolks

Meringue

2 egg whites
80 g (4 tablespoons) caster sugar

Pastry: Rub Fairy into sifted flour until mixture resembles fine breadcrumbs. Using a round bladed knife mix in sugar, egg yolk, lemon juice and sufficient water to form a stiff dough. (This may be mixed altogether in a food processor.) Knead dough lightly, pat into a round shape, then wrap in greaseproof paper and chill at least 30 minutes.

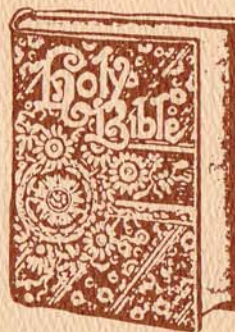
Filling: Place all ingredients, except egg yolks, in a saucepan. Bring to the boil over a medium heat, whisking continuously with a wire balloon-shaped whisk, or beating gently with a wooden spoon. Reduce heat and continue beating for 1-2 minutes. Cool, then beat in egg yolks.

To finish pie: Roll pastry out thinly and line a deep 20 cm (8 inch) flan tin. Prick bottom of flan lightly, then line with greaseproof paper and baking beans. Bake towards the top of a hot oven at 220°C (425°F) for 15 minutes, remove greaseproof paper and baking beans and return to oven at moderately hot, 190°C (375°F), for a further 15 minutes. Cool on wire cooling tray. Pour filling into cold pastry case.

Meringue

Place egg whites in small bowl of mixer and whisk at high speed until stiff. Whisk in half the caster sugar gradually and continuously, whisking at maximum speed until stiff. Fold in remaining sugar gently with a metal spoon. Place meringue gently on top of lemon filling and spread neatly to edge of flan case, using a plastic spatula, and swirl the top. Bake in the middle of a moderately slow oven at 160°C (325°F) for 15-20 minutes, or until meringue is golden.

Serves 6-8.



CREAM PUFFS

60 g ($\frac{1}{4}$ block) Fairy margarine
150 ml ($\frac{3}{5}$ cup) cold water
75 g ($\frac{3}{5}$ cup) plain flour, sifted
2 eggs, beaten
300 ml (1 carton) cream, whipped for filling
icing sugar for decoration

Place Fairy and water in a heavy, medium-size saucepan and bring just to boiling point. Remove from heat immediately and add flour, all at once, stirring vigorously. Return pan to a low heat and beat mixture with a wooden spoon for 1 minute until blended and leaves side of pan clean. Cool slightly then, gradually beat in eggs, in approximately four parts, until mixture is smooth and glossy. (This may be done in a food processor.) Heat oven to 220°C (425°F) and grease two baking trays with melted Fairy. Place Choux Pastry in a large piping bag, fitted with a large plain pipe. Pipe small, round shapes of pastry, well apart onto baking trays. (Alternatively, pastry can be spooned onto baking trays.) Sprinkle puffs and tray with a little water. Place pastry towards top of oven and bake for 15 minutes. Reduce oven temperature to 190°C (375°F) and bake for a further 20 minutes. When baked, place puffs on wire cooling trays. Make a slit in each puff to allow hot air to escape, using rounded handle end of a skewer, scrape out any soggy dough. Return to a low oven to dry out, preventing puffs collapsing. Cool on wire cooling trays. When cold, slit each puff and fill with whipped cream using a piping bag with plain pipe attached. Sift icing sugar over puffs and serve immediately. *Makes 20-40.*

MELTING MOMENTS

Biscuits

125 g ($\frac{1}{2}$ block) Fairy margarine
45 g ($\frac{1}{3}$ cup) icing sugar, sifted
75 g ($\frac{1}{2}$ cup) cornflour
60 g ($\frac{1}{2}$ cup) self-raising flour

Orange Cream

30 g ($1\frac{1}{2}$ tablespoons) Fairy margarine
45 g ($\frac{1}{3}$ cup) icing sugar, sifted
1 teaspoon grated orange rind
3 teaspoons orange juice
icing sugar for decoration

cont. over



Biscuits: Cream Fairy and sifted icing sugar until light and fluffy. Add sifted cornflour and self-raising flour and mix well. Put mixture into a piping bag fitted with a star pipe. Pipe small stars onto lightly greased baking trays. Bake in a moderate oven at 180°C (350°F) for 8-10 minutes or until golden. Cool on wire cooling trays.

Orange Cream: Beat Fairy until smooth. Gradually add icing sugar, beat until mixture is light and creamy. Beat in orange rind and juice.

To finish Biscuits: Sandwich two biscuits together with orange cream and using a fine sieve, sprinkle with icing sugar.
Makes 30.

BUTTERFLY CAKES

Cake

125 g (½ block) Fairy margarine
165 g (¾ cup) caster sugar
2 eggs
1 teaspoon vanilla essence
185 ml (¾ cup) milk
250 g (2 cups) self-raising flour, sifted

Cream

185 g (¾ cup) Fairy margarine
185 g (1½ cups) icing sugar, sifted
20 ml (1 tablespoon) milk
extra icing sugar for decoration
1 punnet strawberries, hulled



Cake: Cream Fairy and sugar until light and fluffy. Add eggs one at a time beating well after each addition. Stir in vanilla essence. Fold through half the flour then the milk and remaining flour. Spoon mixture into paper cases filling them ⅔ full. Bake in top half of a hot oven at 200°C (400°F) for 12-15 minutes. Cool on wire cooling trays.

Cream: Cream Fairy and icing sugar until light and fluffy, beat in milk until smooth.

To finish Cake: Cut a circle from each cake and cut in half to make wings. Spoon or pipe cream onto each cake and place wings on top. Sift with icing sugar and decorate with strawberries.

Makes 36.

CHOCOLATE MINT SLICE

Base

185 g (¾ block) Fairy margarine
185 g (1½ cups) self-raising flour
90 g (1 cup) coconut
90 g (½ cup) brown sugar

Filling

60 g (¼ block) Copha Vegetable Shortening
315 g (2½ cups) icing sugar, sifted
60 ml (3 tablespoons) milk
1 teaspoon peppermint essence

Icing

90 g (¾ block) Copha Vegetable Shortening
125 g dark cooking chocolate



Base: Melt Fairy in a saucepan over a low heat. Combine remaining ingredients in a mixing bowl. Pour the melted Fairy into the dry ingredients and mix well. Press mixture into a foil lined 28 x 18 cm (11 x 7 inch) swiss roll tin. Prick base and bake in a moderate oven at 180°C (350°F) for 20 minutes.

Filling: Melt Copha in a saucepan over a low heat. Add the sifted icing sugar and beat until smooth. Stir in the milk and peppermint essence.

Icing: Melt Copha and chocolate in the top of a double boiler over simmering water.

To finish slice: Pour peppermint filling over the base while it is still warm. Allow to set. Pour chocolate icing over the filling and set in the refrigerator. Serve cut in slices.

Makes 24 slices.



AFTER SCHOOL TREATS

Remember when . . . you used to take the short cut home from school and it was so hot and dusty you were famished; and the scrape on your knee would be stinging with the heat and exertion of climbing the fences; but it was all worthwhile to get home to the big glass of cool milk and a Ginger Snap, or Chocolate Slice or Oatmeal Crunchie just those few minutes sooner.

Remember . . . "That has to last till teatime, now take off your school clothes and change before you go out to play, and don't go further than the end of the street. I'll call you when tea's ready." And you managed to wheedle another biscuit on promised good behaviour.

OATMEAL CRUNCHIES

250 g (1 block) Fairy margarine
225 g (1½ cups) brown sugar
1 egg
185 g (1½ cups) plain flour
½ teaspoon bicarbonate of soda
1 teaspoon ground cinnamon
60 ml (¼ cup) milk
1 teaspoon vanilla essence
250 g (2 cups) minute oats

Variations:

155 g (1 cup) roasted peanuts and
185 g (1 cup) sultanas.
185 g (1 cup) chocolate chips.
185 g (1½ cups) sunflower seeds.
185 g (1½ cups) pumpkin seeds.
2 medium carrots, finely grated, and
sesame seeds for sprinkling.
Chocolate or glacé icing, optional.



Cream Fairy and sugar until light and fluffy. Beat in egg. Sift flour, bicarbonate of soda and cinnamon together, then stir into mixture alternately with milk and vanilla. Stir in oats and variation of your choice. Place teaspoons of mixture on greased baking trays, allow room for spreading. Bake in the centre of a moderately hot oven at 190°C (375°F) for 10-12 minutes. Cool on wire cooling trays. Ice if desired. Store in airtight tin.

Makes approximately 36.

CORNFLAKE COOKIES

125 g (½ block) Fairy margarine
185 g (¾ cup) sugar
2 eggs
90 g (½ cup) sultanas
185 g (1½ cups) self-raising flour
75 g (3 cups) cornflakes

Cream Fairy and sugar until light and fluffy. Gradually beat in the eggs then, fold in the sultanas and flour. Spread cornflakes onto greaseproof paper. Using two metal teaspoons, drop mixture into cornflakes. Shape into biscuits carefully coating the outside with cornflakes. Place biscuits on greased baking trays and bake in a moderate oven at 180°C (350°F) for 12-15 minutes. Cool on wire cooling trays and store in an airtight tin.

Makes 3 dozen.



CHOCOLATE SLICE

Base

250 g (1 block) Fairy margarine
135 g (¾ cup) brown sugar
40 ml (2 tablespoons) golden syrup
250 g (2 cups) self-raising flour, white or wholemeal
20 g (2 tablespoons) cocoa
90 g (1 cup) desiccated coconut

Icing

125 g (1 cup) icing sugar
10 g (1 tablespoon) cocoa
20-40 ml (1-2 tablespoons) hot water

Base: Melt Fairy, sugar and syrup in a pan. Sift flour and cocoa into a mixing bowl, then stir in coconut and melted mixture. Spread mixture into an ungreased 28 x 18 cm (11 x 7 inch) swiss roll tin and bake in a moderate oven at 180°C (350°F) for 15-20 minutes or until cooked. Stand tin on a wire cooling tray.

Icing: Sift icing sugar and cocoa into a mixing bowl, mix in sufficient water to make a smooth consistency. Spread icing on mixture while still warm and cut into slices when firm. Remove from tin when cool.

Makes 24.

NANA'S KISSES

90 g (⅜ block) Fairy margarine
125 g (½ cup) sugar
40 ml (2 tablespoons) golden syrup
1 egg
250 g (2 cups) self-raising flour, sifted
45 g (½ cup) coconut

Melt Fairy in a saucepan over a low heat. Place sugar, golden syrup, egg and half the flour in a mixing bowl. Pour over melted Fairy and beat for 2 minutes. Add remaining flour and coconut and mix in evenly. Shape into small balls and place on greased baking trays. Flatten each biscuit slightly, with a fork. Bake in a moderate oven at 180°C (350°F) for 10-12 minutes or until golden brown. Cool on baking trays before transferring to wire cooling trays. Join together with raspberry jam and/or a little icing.

Makes approximately 1½ dozen.



CHOCOLATE CHIP COOKIES

125 g (½ block) Fairy margarine
185 g (1½ cups) self-raising flour
75 g (½ cup) custard powder
125 g (½ cup) sugar
70 ml (3½ tablespoons) milk
60 g (⅓ cup) chocolate bits

Cut Fairy into 1 cm (½ inch) cubes. Sift flour and custard powder into a large mixing bowl. Rub Fairy into flour mixture until it resembles fine breadcrumbs. Stir in the sugar. Mix in the milk and fold through the chocolate bits. Drop heaps of mixture onto baking trays, previously brushed with melted Fairy and bake in a moderate oven at 180°C (350°F) for 12 minutes or until golden brown. Cool on wire cooling trays and store in an airtight tin.

Makes approximately 4 dozen.

GINGER SNAPS

125 g (½ block) Copha Vegetable Shortening
90 g (½ cup) brown sugar
60 ml (3 tablespoons) golden syrup
juice of half a lemon
125 g (1 cup) self-raising flour
1 teaspoon ground ginger

Place Copha, sugar, golden syrup and lemon juice in a saucepan over a low heat and stir until the Copha has melted. Add the flour and ginger and beat until smooth. Place metal teaspoonfuls of mixture onto well greased biscuit trays, allowing room for spreading. Cook at 180°C (350°F) for 7-9 minutes until golden brown. Cool on wire cooling trays and store in a biscuit tin.

Makes approximately 2½ dozen.

PIONEER SLABS

155 g (⅝ block) Copha Vegetable Shortening
200 g (2 cups) crushed wheatmeal biscuits
60 g (½ cup) chopped walnuts
90 g (⅔ cup) chopped dried apricots
60 g (⅓ cup) sultanas
30 g (½ cup) chopped dried apple
40 ml (2 tablespoons) honey, slightly warmed

Melt Copha in a saucepan over a low heat. Place crushed biscuits, chopped nuts and dried fruit in a mixing bowl. Stir honey into melted Copha. Pour honey and Copha into basic mixture and mix thoroughly. Press mixture firmly into a foil lined 20 cm (8 inch) square tin. Chill in refrigerator until firm, about 2-3 hours. Allow to stand at room temperature for about 30 minutes before cutting into fingers or squares.

Makes 20-24.

CHERRY SOVEREIGNS

185 g (¾ block) Fairy margarine, softened
60 g (½ cup) icing sugar, sifted
65 g (½ cup) custard powder
185 g (¾ cup) self-raising flour
20 ml (1 tablespoon) milk
cherry pieces for decoration

CHERRY SOVEREIGNS cont.

Cream Fairy, icing sugar and custard powder until light and fluffy. Fold in the flour and milk alternately. Take metal teaspoonfuls of mixture, roll in balls and place on a baking tray, previously lightly brushed with melted Fairy margarine. Press the biscuits down with a fork and place a piece of cherry on the top of each one. Bake in a moderately slow oven at 160°C (325°F) for 10 minutes or until golden brown. Allow biscuits to cool slightly on the baking tray before transferring to wire cooling trays. Store in an airtight tin.

Makes 4 dozen.

COCONUT CRISPS

125 g (½ block) Fairy margarine
185 g (1½ cups) self-raising flour
75 g (½ cup) custard powder
125 g (½ cup) sugar
45 g (½ cup) desiccated coconut
60-70 ml (3-3½ tablespoons) milk

Cut Fairy into 1 cm (½ inch) cubes. Sift flour and custard powder into a large mixing bowl. Rub Fairy into flour mixture until it resembles fine breadcrumbs. Stir in the sugar and coconut. Mix in sufficient milk to make a soft dough. Drop heaps of mixture into baking trays, previously brushed with melted Fairy and bake in a moderate oven at 180°C (350°F) for 12 minutes or until golden brown. Cool on wire cooling trays and store in an airtight tin.

Makes approximately 4 dozen.

FRUIT CRACKLE

185 g (¾ block) Copha Vegetable Shortening
60 g (2½ cups) Rice Bubbles
55 g (½ cup) powdered milk
125 g (1 cup) icing sugar, sifted
60 ml (½ cup) condensed milk
160 g (1 cup) mixed dried fruit
50 g (¼ cup) preserved ginger, chopped
40 g (¼ cup) glacé cherries, chopped
60 g (½ cup) walnuts, chopped

Melt Copha in a saucepan over a low heat. Combine the remaining ingredients in a large mixing bowl. Pour melted Copha into the dry ingredients and mix well. Press mixture into a foil lined 28 x 18 cm (11 x 7 inch) swiss roll tin and refrigerate to set. To serve cut into slices and store in a covered container in the refrigerator.

Makes 33 slices.

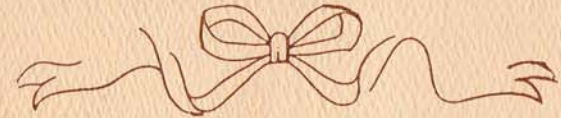




CUTTING THE WEDDING CAKE

Remember when . . . every penny was saved for your Glory Box; every evening was spent with needle and thread embroidering borders and initials on huckabuck; and as the great day approached, your dreams were encouraged by the perfume of gardenias and the promise of orange blossom bouquets. Auntie Edie made the best Wedding Cake you've ever tasted — rich, moist, and laced with brandy. Delicious!

She knew every way to make and decorate the cake for that very special day . . . the special cake that the young single girls would slip under their pillows to make the special wish for Mr Right to come along. A family wedding was Grandma's special day — bursting with pride, dressed up with a flower on her frock; fussing around the bridesmaids; making sure the helpers served Auntie Edie's cake at the right time; leading Auld Lang Syne and warning the bride and groom that cans have been tied to the back of the honeymoon car. Needless to say, Auntie got all her recipes from Grandma.



WEDDING CAKE

500 g (2 $\frac{1}{2}$ cups) sultanas
 500 g (3 $\frac{1}{3}$ cups) currants
 500 g (3 cups) raisins, chopped
 125 g (1 cup) crystallised pineapple or glacé apricots, chopped
 125 g (1 cup) dates, chopped
 250 g (1 $\frac{1}{4}$ cups) prunes, chopped
 250 g (1 $\frac{1}{3}$ cups) mixed peel
 250 g (1 $\frac{1}{3}$ cups) glacé cherries, chopped
 125 g ($\frac{2}{3}$ cup) almonds, chopped
 125 g (1 cup) walnuts, chopped
 125 ml ($\frac{1}{2}$ cup) rum, brandy or sherry
 500 g (2 blocks) Fairy margarine
 500 g (2 $\frac{1}{2}$ cups) brown sugar
 10 eggs
 20 ml (1 tablespoon) golden syrup
 20 ml (1 tablespoon) plum jam
 20 ml (1 tablespoon) glycerine
 1 teaspoon almond essence
 1 teaspoon vanilla essence
 grated rind and juice of 1 lemon



cont. over

WEDDING CAKE cont.

500 g (4 cups) plain flour)
125 g (1 cup) self-raising flour) sifted together
2 teaspoons mixed spice)
2 teaspoons ground ginger)
40 ml (2 tablespoons) rum, brandy, or sherry

Place fruits and nuts in a large mixing bowl, sprinkle with rum, cover with plastic wrap and allow to stand several days. Stir occasionally. Cream Fairy and sugar until light and fluffy, add eggs one at a time beating well after each addition. Beat in the golden syrup, jam, glycerine, essences and lemon rind and juice. Fold in the flour mixture alternately with the fruit mixture.

Place mixture into a 25 cm (10 inch) cake tin which has been previously lined with two pieces of greaseproof paper and a piece of brown paper. Press mixture well into the corners and edges. Tap cake down a few times on the bench. Place cake into a slow oven at 150°C (300°F) for 5-5½ hours. Test by inserting a warmed skewer in the centre of the cake, if the skewer comes out clean the cake is ready. Sprinkle rum over the cake and wrap in greaseproof paper and a towel to cool. When cold remove cake from the tin and wrap in greaseproof and foil until required. The cake will improve during the maturing time. It may be baked several months in advance.



MARZIPAN

625 g (5 cups) pure icing sugar
165 g (1½ cups) ground almonds or marzipan meal
3 egg yolks
60 ml (3 tablespoons) sweet sherry
30 ml (1½ tablespoons) glycerine
30 ml (1 tablespoon) lemon juice

Sift icing sugar into a large mixing bowl. Mix in the ground almonds. Beat egg yolks, sherry, glycerine and lemon juice and mix into the dry ingredients. Knead on a surface sprinkled lightly with icing sugar. If the marzipan is too firm add a little more sherry or lemon juice. If the marzipan is too soft add a little more icing sugar. Roll out on a surface, sprinkled lightly with icing sugar to the size required and cover cake, which has been brushed with egg white. Smooth out marzipan with hands and trim the base neatly. If using almonds leave the cake for three days before covering. If using marzipan meal leave only one day.

This quantity will cover a 25 x 25 cm (10 inch) cake. Any left over marzipan may be coloured and made into sweets.

FONDANT

30 g (2½ tablespoons) gelatine
165 ml (⅔ cup) water
500 g (2 cups) sugar
125 ml (½ cup) liquid glucose
20 ml (1 tablespoon) glycerine
165 ml (⅔ cup) water
1 teaspoon cream of tartar
125 g (½ block) Copha Vegetable Shortening, chopped
1.5 kg (12 cups) pure icing sugar



Sprinkle gelatine over water in a measuring jug. Place measuring jug in a saucepan containing hot water. Dissolve gelatine over a low heat. Place sugar, glucose, glycerine, water and cream of tartar in a saucepan, which has been lightly greased with Copha. Place a sugar thermometer in the saucepan and stirring continuously over a medium heat, dissolve sugar and bring to the boil. Continue to boil, without stirring, until the thermometer registers 116°C (240°F). Remove from the heat and cool slightly. Stir in the dissolved gelatine and chopped Copha and mix well. Transfer mixture to a large mixing bowl and gradually beat in the icing sugar until smooth. Cover and allow to stand for a day. Knead in extra icing sugar before use until fondant is pliable and the consistency required. To cover cakes, roll out on a surface lightly sprinkled with icing sugar to size required. Cover cake, which has been brushed with egg white, smooth out fondant with hands and trim edges neatly. Decorate cake as desired. This quantity is sufficient to cover a 25 cm, 20 cm and 15 cm square three tier wedding cake.

ROYAL ICING

1 egg white
375 g (3 cups) pure icing sugar, sifted

Place egg white into a glass mixing bowl and gradually beat in the icing sugar with the back of a wooden spoon. (The icing sugar should only be added one tablespoon at a time and beaten well after each addition.) Continue beating until the mixture becomes white and glossy. Add sufficient icing sugar until stiff peaks form. The consistency required will depend on whether the icing is for fine pipe work or heavy borders. The finer the pipe work the softer the consistency. Cover and use for pipe work decorations. Always keep the royal icing covered during use with a damp cloth.



SWEET CHILDHOOD MEMORIES

Remember . . . your first real birthday party and the wonderful marshmallows Mum made (how your hair hurt when you tried to pull the marshmallow out of it before she saw); remember your first day at school, the tears, the panic and then coming home to your first after school treat of your favourite biscuits. Remember how you used to sit on Grandma's knee and try on all the treasures in her trinket box; remember your first holiday at Grandma's, the warm smell of potato mash and being allowed to feed the hens on your own.

Every "first" had a smell, or a sound, or a special kind of excitement you always associated with it. The smell of old photo albums full of faded pictures of people in funny clothes; the hot pastry and bread smell of Grandma's Pantry where she kept the big green biscuit tin that always held the treats she baked for you. Remember her floury hands and her big wooden rolling pin . . . remember how impatiently you waited for the stove's black door to open . . . remember how your most favourite of favourites were the Peanut Chocolate Squares she showed you how to make.

CHOCOLATE SNOWBALLS

90 g ($\frac{3}{8}$ block) Copha Vegetable Shortening
 15 g (1 tablespoon) icing sugar
 20 g (2 tablespoons) cocoa
 30 g (1 cup) cornflakes, crushed
 1 cup cake or biscuit crumbs
 20 g (3 tablespoons) desiccated coconut
 20 ml (1 tablespoon) raspberry jam
 20 ml (1 tablespoon) orange juice
 extra desiccated coconut



Melt Copha in a saucepan over a low heat. Sift icing sugar and cocoa into a mixing bowl and mix in cornflakes, crumbs and coconut. Remove Copha from heat, stir in jam and orange juice, then pour over ingredients in bowl and mix thoroughly. Chill mixture in refrigerator until beginning to firm, about 30 minutes. Take teaspoons of mixture, roll lightly into balls then roll in extra coconut. Place balls on a baking tray, covered with foil, and place in refrigerator to firm. Store in refrigerator, in a covered container, until ready to serve.

Makes 30.

HEDGEHOG FINGERS

Base

125 g (½ block) Copha Vegetable Shortening
1 egg
220 g (1 cup) caster sugar
40 g (4 tablespoons) cocoa
1 teaspoon vanilla essence
20 ml (1 tablespoon) rum or orange juice
250 g (1 packet) plain, sweet biscuits, crushed

Icing

40 g (2 tablespoons) Copha Vegetable Shortening
125 g (1 cup) icing sugar
20 g (2 tablespoons) cocoa
20 ml (1 tablespoon) milk
120 g (1 cup) walnuts, chopped for decoration

To make Base: Melt Copha in a saucepan over a low heat. Remove from heat, stir in beaten egg, caster sugar and cocoa. Cool, add vanilla and rum. Stir crushed biscuits into mixture and press into a foil lined 20 cm (8 inch) square tin. Refrigerate until firm.

To make Icing: Melt Copha over low heat. Sift icing sugar and cocoa into a mixing bowl, pour in melted Copha and milk and beat, with a wooden spoon, until smooth. Spread icing over base, sprinkle with chopped walnuts and refrigerate to set. To serve, stand at room temperature for 15-30 minutes, then cut into neat fingers.
Makes 32.

CHOCOLATE ICE CREAM TOPPING

90 g (⅔ block) Copha Vegetable Shortening
60 g (½ cup) icing sugar
40 g (4 tablespoons) cocoa
½ teaspoon vanilla essence
chopped nuts, hundreds and thousands,
chopped marshmallows for decoration

Melt Copha in a saucepan over a low heat. Sift icing sugar and cocoa together in a mixing bowl. Pour in the Copha and beat until smooth. Stir in the vanilla. Place a scoop of ice cream in a cone. Coat with chocolate topping and top with decoration of your choice. If the chocolate begins to set, place over a bowl of hot water.

MARSHMALLOW BUBBLES

250 g (1 block) Copha Vegetable Shortening
250 g (2 cups) icing sugar
55 g (½ cup) cocoa
100 g (4 cups) Rice Bubbles
125 g marshmallows

Melt Copha in a saucepan over a low heat. Sift icing sugar and cocoa into a large mixing bowl. Add rice bubbles and stir in melted Copha. Snip marshmallows into halves or quarters, using kitchen scissors, and stir into mixture. Press into a foil lined 18 cm (7 inch) square cake tin and refrigerate until set. To serve, cut into squares. Store in a covered container in the refrigerator.

Makes 64 pieces.

PEANUT CHOCOLATE SQUARES

250 g (1 block) Copha Vegetable Shortening
155 g (1¼ cups) icing sugar
40 g (4 tablespoons) cocoa
150 g (1 cup) roasted peanuts
25 g (1 cup) Rice Bubbles

Melt Copha in a saucepan over a low heat. Sift icing sugar and cocoa into a mixing bowl and mix in melted Copha. Add peanuts and rice bubbles and mix well. Press mixture into a foil lined 28 x 18 cm (11 x 7 inch) swiss roll tin and refrigerate to set. To serve cut into squares and store in a covered container in the refrigerator.

Makes 64 pieces.

MARSHMALLOW DELIGHTS

250 g (1 block) Copha Vegetable Shortening
125 g marshmallows, chopped
250 g (1 packet) plain savoury biscuits, crushed
60 g (½ cup) chopped nuts
75 g (½ cup) chopped dates
95 g (¾ cup) icing sugar) sifted together
40 g (4 tablespoons) cocoa)

Melt Copha in a saucepan over a low heat. Combine the rest of the ingredients in a large mixing bowl. Pour melted Copha over the dry ingredients and mix well. Press mixture into a foil lined 23 cm (9 inch) square sandwich tin. Allow to set in the refrigerator and cut into small squares to serve.

Makes approximately 36 squares.

MOCHA FUDGE

90 g ($\frac{3}{8}$ block) Copha Vegetable Shortening
310 g (2½ cups) icing sugar
55 g ($\frac{1}{2}$ cup) powdered milk
20 g (2 tablespoons) instant coffee
175 g (1 cup) sultanas
120 g (1 cup) walnuts, chopped
2 egg whites, lightly beaten

Melt Copha in a saucepan over a low heat. Sift icing sugar, milk, cocoa and coffee into a mixing bowl, add the sultanas and walnuts and mix well. Gradually stir in the egg whites and melted Copha and mix until evenly combined. Press mixture into a foil-lined 15 cm (6 inch) square tin and refrigerate to set. Cut into squares to serve and store in a covered container in the refrigerator.

Makes 30 squares.

HONEY AND SULTANA CRACKLES

90 g ($\frac{3}{8}$ block) Copha Vegetable Shortening
40 ml (2 tablespoons) honey
90 g ($\frac{1}{2}$ cup) brown sugar
100 g (4 cups) Rice Bubbles
175 g (1 cup) sultanas

Melt Copha in a saucepan over a low heat. Stir in the honey. Place the sugar, rice bubbles and sultanas in a large mixing bowl. Stir in the Copha mixture and mix until evenly combined. Spoon mixture into 18 patty cases. Allow to set.

Makes 18.



NUTMEG COOKIES

185 g ($\frac{3}{4}$ block) Fairy margarine
250 g (2 cups) plain flour
2 teaspoons baking powder
1 teaspoon nutmeg
250 g (1 cup) sugar
90 g ($\frac{1}{2}$ cup) sultanas
2 eggs, beaten

Cut Fairy into 1 cm ($\frac{1}{2}$ inch) cubes. Sift flour, baking powder and nutmeg into a large mixing bowl. Using your fingertips, rub in the Fairy until mixture resembles fine breadcrumbs. Mix in the sugar and sultanas. Add the eggs and mix well. Place teaspoons of mixture onto greased baking trays, allowing room for spreading. Using a wetted fork, press biscuits down lightly. Bake in a moderately hot oven at 190°C (375°F) for 12-15 minutes until golden brown. Cool slightly on baking trays before transferring to wire cooling trays. Store in airtight tin.

Makes 4 dozen.

SCOTTISH SHORTBREAD

250 g (1 block) Fairy margarine
315 g (2½ cups) plain flour
60 g ($\frac{1}{4}$ cup) ground rice
125 g ($\frac{1}{2}$ cup) caster sugar

Cut Fairy into 1 cm ($\frac{1}{2}$ inch) cubes and chill until required. Sift the flour and ground rice together and stir in the sugar. Add the Fairy cubes to the dry ingredients and squeeze the Fairy into the mixture until it forms a stiff dough which leaves the sides of the bowl clean. Knead the dough on a lightly floured surface and pat into a round cake shape, about 2 cm ($\frac{3}{4}$ inch) thick. Wrap in greaseproof paper and chill for 10 minutes. Roll the dough out to a 1 cm ($\frac{1}{2}$ inch) thickness and 20 cm (8 inch) diameter. Place dough on a baking tray, crimp edge and mark into 12 segments. Prick top in a decorative pattern. Chill shortbread for 30 minutes before baking in a moderate oven at 180°C (350°F) for 30-40 minutes, until golden brown. Allow to cool on the baking tray and when cold sprinkle with caster sugar. Store in an airtight tin.



INDEX

Anzac Biscuits	39	Gem Scones	4
Apple Pie, Grandma's	8	Ginger Snaps	52
Asparagus Tart	11	Gingerbread	20
Bacon and Egg Pie	41	Hedgehog Fingers	60
Butterfly Cakes	46	Honey and Sultana Crackles	62
Caramel Sauce	17	Hot Cross Buns, Home Baked	27
Caramel Waffles, Nana's	5	Jam Splits	5
Cheese and Bacon Loaf	10	Lamingtons	14
Cheese Straws	10	Lemon Cheese	17
Cherry Sovereigns	52	Lemon Meringue Pie	44
Chicken Pie	21	Madiera Cake	43
Chocolate Cake, Rich	36	Marshmallow Bubbles	61
Chocolate Chip Cookies	51	Marshmallow Delights	61
Chocolate Crackles	15	Marzipan	56
Chocolate Ice Cream Topping	60	Meat Pies	40
Chocolate Mint Slice	47	Melting Moments	45
Chocolate Roughs	16	Mocha Fudge	62
Chocolate Slice	50	Nana's Kisses	51
Chocolate Snowballs	59	Nutmeg Cookies	63
Christmas Cake, Traditional	30	Oatmeal Crunchies	49
Cinnamon Scone Whirls	4	Passionfruit Filling	16
Coconut Crisps	53	Peanut Brittle, Ma's Popular	17
Coconut Ice	15	Peanut Chocolate Squares	61
Coffee Layer Cake	37	Pineapple Fruit Cake, Boiled	20
Cornflake Cookies	50	Pioneer Slabs	52
Cream Puffs	45	Plum Pudding, Grandma's Famous	33
Damper, Traditional	9	Raspberry Coconut Slice	7
Easter Bunnies	24	Rock Cakes	19
Easter Eggs, Chocolate Coated	26	Rocky Road	16
Easter Eggs, Coloured	24	Royal Icing	57
Easter Parade Bonnet	23	Rum Balls	31
Easter Simnel Cake	25	Scones, The Art of Making	3
Fairy Cakes	9	Scottish Shortbread	63
Fondant	57	Shepherds Pie	41
Fruit Crackle	53	Victoria Sandwich	35
Fruit Mince Pies, Pop's Favourite	32	Wedding Cake	55
Fruit Slice, Santa's Sherried	31	White Christmas	29
Fudgy Brownies	13		



SECRETS FROM GRANDMA'S PANTRY

Published by:
Purchase Point Sales Promotion
Pty Ltd
8 Berry Street
North Sydney NSW 2060

© Copyright EOI Pty Ltd 1986

ISBN 0 949481 02 5

Printed in Australia

Acknowledgements

EOI Pty Ltd would like to thank the following for their help and co-operation in the preparation of this book:

- Veronica Cuskelly, Home Economist.
- John Wassner, Anything But Average.

All rights reserved. No part of this publication may be reproduced, stored in a retrieval system, or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior written permission of the promoter, E.O.I. Pty Limited.

The promoter and publisher have taken all care to ensure that the recipes and general information in this book are accurate. No responsibility is taken for any error or inaccuracy which may exist.



FAIRY PACKS DIFFER FROM STATE TO STATE