

Kitchin

PARTY RECIPES



THE ENTIRE PROCEEDS FROM THE SALE
OF THIS BOOKLET ARE DONATED TO
THE ROYAL VICTORIAN INSTITUTE FOR
BLIND BABIES AND CHILDREN.

Greetings and Best Wishes

This Recipe Booklet has been compiled by
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iary for the Blind Babies and Children of the
Royal Victorian Institute for the Blind.

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CAKES

RUM CHOCOLATE GATEAU

Ingredients -

4 eggs	1 cup sugar
2/3 cup plain flour	
3 tablespoons cocoa	
1 teaspoon cream of tartar	
1/2 teaspoon carb soda	
1 tablespoon melted butter	
3 tablespoons boiling water	
1 teaspoon coffee essence, or powder	
1/2 teaspoon vanilla	

Method -

Whisk eggs with salt, add sugar gradually, beat well until sugar dissolves. Sift in flour rising and cocoa sifted 3 times, blend gently into egg mixture. Place butter, water, coffee, vanilla, in saucepan, and bring to boil. Blend into flour and egg mixture. Place in 2 well greased 7" pans, and bake at 350° for 20-25 minutes. When cold split each layer, fill with half pint whipped cream, flavoured with rum, ice with chocolate or coffee butter icing, and decorate with split almonds, (toasted).

MRS. G.A.WORLAND.

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ANGEL RUM PIE

Ingredients -

5 eggs separated	1 1/2 cups sugar
1/4 teaspoon cream of tartar.	
1/4 cup lemon juice.	Grated rind of lemon
1/4 cup rum.	2 cups whipped cream

Method -

Beat whites with cream of tartar until stiff, beat in 1 cup sugar and spread like meringue on buttered pie plate. Bake 1 hour at 200° until crisp but not brown.

Filling:- Beat yolks add lemon juice, rind and sugar in double boiler, until thick like custard, add rum

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then cool, flavour whipped cream with 1 tablespoon rum, spread little cream on top meringue, cover with custard, top with remaining cream, chill in refrigerator for at least 5 hours.

MRS. L.F. STANTON.

MOCHA LAYER CAKE

Ingredients:-

1½ cups brown sugar. 2 eggs.
1½ cups strong black coffee.
1¾ cups S.R. flour
4 oz. butter. ½ cup cocoa
½ teaspoon vanilla.

Method:-

Blend cocoa with ½ coffee add ½ cup sugar, cook until slightly thickened, allow to cool. Cream shortening with rest of sugar and vanilla, add cooled cocoa mixture, and rest of coffee, stir in beaten yolks, fold in sifted flour, and lastly fold in stiffly beaten egg whites. Turn into 3 greased 7" sandwich tins, and bake in moderate oven for 25 mins. Join layers with mock cream, cover with coffee icing.

MRS. D.G. SOANE.

CINNAMON RING CAKE

Ingredients:-

8 ozs. S.R. flour 1 teasp. cinnamon
2 ozs. coconut 5 ozs. butter
5 ozs. sugar 2 eggs. pinch salt.
Milk to mix.

Method:-

Sift flour, salt, cinnamon on to paper, add coconut. Cream butter and sugar, beat in eggs, stir in dry ingredients alternately with milk, adding sufficient to enable mixture to drop from spoon. Place in buttered ring cake tin, and bake in moderate oven until golden brown and firm. When cold brush over with melted butter and coat with equal parts of castor sugar and cinnamon.

MRS. J.H. KING.

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CHOCOLATE SPICE CAKE

Ingredients:-

3 tablespoons butter 1 cup sugar
3 eggs. 4 tablespoons milk
1 large cup S.R. Flour
2 teaspoons cocoa 1 teaspoon mixed spice
1 teaspoon cinnamon.

Method:-

Sift dry ingredients 3 times, cream butter and sugar add eggs one at a time, add flour and milk alternately. Bake in moderate oven for 1 hour, a tin 7" by 3" is ideal. Ice with thick orange icing, it brings out the real spice flavour.

MRS. A.M. DRUITT.

ORANGE CAKE

Ingredients:-

4 ozs. butter 4 ozs. castor sugar
4 ozs. S.R. flour 2 eggs
Juice and rind of ½ orange.

Method:-

Cream butter and sugar add 1 beaten egg, then add ½ flour sifted then orange juice and rind, then other half flour, and beaten egg. Place in greased loaf tin, bake in moderate oven for 40-45 minutes.

MRS. J.M. WEAVER.

RUSSIAN CAKE

Ingredients:-

2 egg yolks. ½ cup sugar
½ cup each chopped dates and walnuts.
1 tablespoon S.R. flour.
2 beaten whites of egg (stiffly)

Method:-

Beat yolks with sugar add dates and walnuts, and flour, lastly fold in beaten whites, spoon on to 7" greased sponge tin, and cook 40 minutes at 400°, reducing heat if too brown, remove from tin gently. Cover with raspberry jam and cream before serving. Will keep.

MRS. J.D. MACNAUGHTON.

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CHOCOLATE MARSHMALLOW SQUARES

First Layer; - Ingredients

3 weetbix 1 cup coconut
1 cup plain flour ¼ cup sugar
¼ lb. butter. (melted)

Crumble weetbix, mix together all ingredients, press into shallow greased tin and bake in a moderate oven for about 20 minutes.

Second Layer;- Marshmallow.

1 cup sugar vanilla essence.
1 dessertspoon gelatine. ¾ cup water.

Mix together in saucepan, boil for 3 minutes, allow to cool. Beat till thick and white and fluffy. Pour on biscuit.

Third Layer:- Chocolate

3 oz. copha (melted) ¾ cup drinking chocolate.

Mix together, cool and pour on marshmallow.

Cut into squares with a knife dipped in hot water.

MRS. O.J. THOMAS.

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SAVOURY BISCUITS

CHEESE SWIRLS

1 lb. short pastry.
½ lb. grated Kraft cheese
4 rashers bacon cut in small pieces
1 green pepper cut finely.
4 small tomatoes cut in small pieces.
a little grated onion, salt, pepper.

Method:-

Roll pastry medium thickness into oblong shape. Cover with grated cheese, bacon, pepper, tomatoes onion, salt and pepper, press ingredients on to pastry with knife, and roll up, cut into ½" rolls. Bake in moderate oven. Can be served hot or cold.

MRS. C. S. PROCTER.

SMALL SAVOURY TARTS

Pastry:-

6 oz. plain flour 3 oz. butter
a little cold water. ¼ teasp. baking powder.

Method:-

Rub butter into flour sifted with baking powder, mix with water until firm mixture. Roll very thinly, and cut into rounds, line patty tins.

FILLING:-

4 oz. grated cheese 1 egg.
salt & cayenne. 1 teasp. finely chopped
½ cup top of milk. onion.

Method:-

Lightly fry onion in little butter, mix in cheese, beaten egg and milk, salt and pepper. Spoon into pastry cases and bake in a hot oven 450° for 20 mins. Serve hot. These can be made day before and re-heated.

MRS. J. D. MACNAUGHTON.

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BEER BISCUITS.

Take equal quantities of plain flour, butter, and grated cheese, a pinch of salt and cayenne pepper.

Method:-

Mix all ingredients very well together, then roll into small balls, and roll balls in coconut. Cook in slow oven for 10-15 minutes, until light brown. These are extra with a glass of beer.

MRS. E. A. GRIFFITH.

SAVOURY CHEESE SPREAD

Ingredients:-

½ cup chopped onion. 1 beaten egg.
1 level tablespoon butter.
½ cup milk. 1 cup grated cheese.
1½ cups S.R. flour. salt.
1 level tablespoon butter.
1 level tablespoon poppyseeds.
2 level tablespoons melted butter.

Method:-

Saute onion in butter, sift flour and salt, rub in butter, add onion, and half the cheese. Combine egg and milk, add to flour, mix to soft dough, spread dough in 8" tin spread top with rest of cheese, and poppyseeds, pour melted butter over top, cook in hot oven 15-20 minutes.

MRS. D. G. WHEELER.

SARDINE CIRCLES

Pastry:-

4 oz. S.R. flour, lemon juice.
pinch salt & cayenne. 1 oz. butter
2 oz. grated cheese. 2 tabsp. water.

Method:-

Rub butter into sifted flour, cayenne and salt, add cheese, mix to firm dough with water and lemon juice. Roll into thin oblong, spread with paste, roll as for Swiss roll, chill, cut in ¼" slices. Moderate oven 10-12 minutes.

Paste: - Small tin sardines.

2 oz. butter, 1 egg, 1 dessertspoon lemon juice,

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few grains cayenne. Mix all ingredients well together. Heat gently until egg thickens.

MRS. R. C. WILLSHIRE.

SAVOURY NIBBLES.

Ingredients:-

3 cups O.K. 's or Rice Chex.
1 cup raw peanuts.
1 packet Slim Janes.
pinch cayenne pepper, salt (plenty)

Method:-

Fry peanuts, in peanut oil until brown, add O.K. 's, Slim Janes, in small pieces, tossing continually adding more oil until all crisp and brown. Keep in airtight jars.

MRS. J. C. WILLIAMS.

SAVOURY BRAN BISCUITS

Ingredients:-

4 oz. butter ½ cup sugar
1 egg. 1 cup S.R. flour
1 cup bran.

METHOD:-

Cream butter and sugar, add egg, then bran & flour. Sprinkle extra bran and flour on board and roll mixture out thinly. Cut in small oblongs and bake in moderate oven for 10-15 minutes. Use as base for savoury mixtures.

MRS. G. HALE.

GRILLED CHEESE ROLLS

Ingredients:-

1 square loaf white Prochera.
Melted butter.
Burnbank or any other tasty cheese.

Method:-

Cut bread in thin slices without crust, butter each slice thinly. Sprinkle each slice with grated cheese, and roll up with toothpick. Place in frig., until rolls will hold shape without toothpick. Brush with melted butter and grill until golden. For variety

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chopped ham could be added.

MRS. J. W. TWYLCROSS.

PEANUT COCKTAIL STICKS

Ingredients:-

4 ozs. grated cheese, $\frac{1}{2}$ teaspoon salt,
1 cup plain flour. 2 ozs. butter,
 $\frac{1}{2}$ teaspoon paprika, 1 cup chopped salted
peanuts.
1 egg yolk. 1 egg white.

Method:-

Place grated cheese, softened butter, egg yolk,
salt and paprika in basin, stir to blend evenly.
Sift in plain flour gradually, mix to firm dough.
Beat egg white slightly in shallow bowl.
Take small portions of paste and shape into finger-
lengths; dip in egg white, then coat well with the
chopped salted peanuts.
Place on greased tray and bake in hot oven 400° F.
about 12 minutes, or until crisp and golden.
Serve warm or reheated.

MRS. A. E. MORGAN.

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SAVOURY DISHES

ASPARAGUS SAVOURY

Ingredients:-

1 tin asparagus tips. Breadcrumbs
2 hard boiled eggs. 2 oz. butter
2 or 3 rashers of bacon (no rind).
2 oz. flour, milk, grated cheese.
1 teasp. salt, a little pepper.

Method:-

Drain asparagus tips and reserve liquid for future
use. Grill bacon, shell eggs, chop both roughly.
Melt butter, stir in flour, cook 1 minute without
browning. Stir in milk made up to 1 pint with
asparagus liquid. Correct seasoning with salt and
pepper. Fold in prepared bacon, eggs, and aspar-
agus cut into 1" pieces. Fill mixture into greased
ovenware dishes. Sprinkle top with equal quantities
cheese and breadcrumbs. Place in moderate oven
until thoroughly reheated and top is golden brown.

MRS. R. J. ALLSOP.

EGG CREOLE (Serves 8)

Ingredients:-

8 hard boiled eggs (sliced)
6 rashers of bacon
1 large finely chopped onion.
 $\frac{1}{2}$ cup thinly sliced green pepper.
1 tablespoon chopped parsley.
 $\frac{1}{2}$ cup chopped celery.
2 good tablespoons of flour.
1 large tin tomato soup.
1 cup water or stock, salt and pepper.
Bread crumbs and grated cheese.

Method:-

Fry bacon slowly until crisp enough to crumble,
drain on paper. Leave enough fat in pan to fry
onion, green pepper and celery until soft and light-
ly browned. Sprinkle in flour and mix well. Add
soup, water, parsley. Season to taste. Arrange
sliced eggs in buttered pyrex dish, sprinkling each
layer with bacon. Pour over hot soup etc. finish off
with crumbs & cheese. Bake 20 mins. in moderate
oven.

MRS. C. S. PROCTER.