

## 2 Hour Rolls

### Hot Rolls

Luke Warm

2 cups water (or milk)  
or 1 cup water and 1 cup  
milk.)

2 yeast cakes

almost 2 tbs. sugar.

almost 1 tbs. salt.

5 Heaping cups flour.

6 tablespoons lard.

Work lard into flour  
well with fingers.

Make up dough with  
liquid.

Knead well.

Let rise about an hour

Knead again. Cut with  
biscuit cutter. Put a

pinch of butter on top and  
fold over. (over)



Set on top of warming  
closet or in a rather  
warm place and let  
rise until about  
15 minutes before you  
wish to serve rolls.

If you only have one yeast  
cake, make up about 8  
o'clock instead of 9:30

2 hour rolls



Roll fresh bananas in sugar and  
cinnamon wrap in thin pie crust and  
bake - serve lemon sauce with three  
cup whipped cream with  $\frac{1}{2}$  cup  
crushed peppermint candy  
pumpkin pie cover it with dropped  
nuts before baking - serve with

cream



Beat  
cereal macarons - one egg white  $\frac{1}{2}$  teaspoon salt till  
stiff  $\frac{1}{4}$  cup sugar by spoonfuls - beating after each addition  
flavor fold in 1 cup cereal flakes  $\frac{1}{4}$  cup chopped nuts  
drop by teaspoonful on greased cookie sheet - bake in  
slow oven.



Oat meal Marguerites

2 eggs,  $\frac{3}{4}$  cup brown sugar  $\frac{3}{4}$  cup  
flour  $\frac{1}{3}$  teaspoon salt  $\frac{1}{2}$  cup chopped  
nuts  $\frac{1}{2}$  cup quick cooking oat meal  
butter 2 tablespoons melt  
butter - add sugar to beaten eggs  
add flour, salt, oat meal  
nuts & remaining butter drop by  
teaspoon full on baking sheet  
Bake in moderate oven



## Desserts That Are Different

Continued from page 74

IT is never hard to think of things to have for the main part of a meal," is the plaint of many a homemaker, "but what to have for dessert is a real problem."

Very true, indeed, but a problem that is easily solved. A few of the solutions are pictured on page 74, proving that desserts can and should be as pleasing to the sense of sight as to the sense of taste. Naturally you will like to know how these are made, so here are the directions:

### Nut Meringues

These little cakes, tho very simple and easy to make, are most decorative and tempting. They are especially nice served with plain ice cream, or as an accompaniment to afternoon tea. They call for these ingredients:

Whites of 4 eggs	1 1/4 cupfuls of powdered sugar
1/2 teaspoonful of vanilla	1 cupful of finely chopped nutmeats

Beat the whites of eggs until stiff, then add gradually about two-thirds of the sugar and continue beating until the mixture will hold its shape. Add the flavoring, then fold in the remaining sugar and the nuts. Shape by dropping mixture from tip of spoon in small piles half an inch apart or by using pastry bag and tube. Sprinkle with nut meats and bake fifty minutes in a very slow oven—225 degrees.

This is very good as it stands, but variations may be made if a change is desired. Instead of sprinkling nuts over the top, all of them may be folded in and the top may be garnished after baking with a candied cherry, red or green. A still more novel decoration is shown in the photograph: hard candies, green and red, have been crushed and sprinkled over a bit of whipped cream. The crushed candies may be used without the cream, or a bit of powdered sugar frosting may be used to hold the decorations in place.

### Raisin Cream Sponge Basket

Make a sponge cake according to the following directions, and bake in individual cake shell pans.

2 eggs	1/4 teaspoonful of baking powder
1/2 cupful of granulated sugar	1 teaspoonful of vinegar
1/2 cupful of flour	2 teaspoonfuls of water

Beat the whites and yolks separately; to the whites add a quarter of a cupful of sugar and beat until very stiff. To the yolks add the remaining sugar, the vinegar and water, and beat until light. Combine the mixtures and beat all together, then fold in flour lightly. Bake twenty minutes in a moderate oven—300 degrees.

If cake shell pans have been used, invert them and fill the baskets with the raisin cream made as follows:

Soak one cupful of seedless raisins in orange juice to cover for several hours, then drain off all the juice. Whip one pint of cream and flavor with a teaspoonful of vanilla extract; add four tablespoonfuls of powdered sugar and the raisins. Pile into the cake shells and garnish with raisins.

### Calla Lilies

Bake a thin layer of sponge cake in a square cake tin; the recipe given above will be quite all right to use, or use your favorite jelly roll recipe.

Upon removing the cake from the

oven cut it immediately into four squares, and roll each square into cornucopia form; tie with cord so that it will hold its shape. This will be the outer part of the lily.

When cold remove the string and fill the center with unsweetened whipped cream (sweetened cream is much more cloying and likely to make one sick). For a center put in a long yellow candy, gum-drop or otherwise, or use a bit of egg yolk to which powdered sugar has been added. Serve on lace paper doilies, on individual plates, accompanied only by coffee.

### Rose-Red Apples

Pare and core ten Jonathan apples, leaving apples whole. Make a sirup of two cupfuls of sugar and one cupful of hot water, adding to it three or four drops of red coloring. Place the apples in the sirup and cook slowly for fifteen minutes. Then add another cupful of sugar, cook slowly for another fifteen minutes; continue until you have added six cupfuls of sugar to the original two cupfuls.

Chill and serve in tall stemmed glasses, topped with ice cream or whipped cream and decorated with a candied red cherry. The apples are a most beautiful rose color, and taste as good as they look.

### Angel Fluff

As preliminary preparation, blanch a quarter of a pound of almonds and cut them up in fine pieces; cut up one dozen marshmallows, using buttered scissors, and mash or break into small pieces half a dozen almond macaroons. Set aside in a cool place.

Make up one pint of gelatine, flavoring with lemon juice. When it is almost cool set the dish into a pan of ice water and whip with a flat egg beater until it is light and of the consistency of whipped cream. Then fold in one cupful of whipped cream, the dry ingredients mentioned above, and a quarter of a cupful of sugar. Turn into a square pan that has been rinsed with cold water, chill thoroly until the mixture is firm, and serve piled in sherbet glasses, topped with whipped cream and decorated with a cherry, a nutmeat or a slice of date. A cube of bright jelly is another pleasing garnish.

### Whipped Cream Cake

Any good white cake recipe will do for this, but the one used is as follows:

1/4 cupful of butter	3 egg whites
1 cupful of sugar	2/3 cupful of milk
2 cupfuls of cake flour	1/2 teaspoonful of vanilla or orange flavoring
3 teaspoonfuls of baking powder	

Cream the butter and sugar and add to it alternately a bit of the flour which has been sifted with the baking powder, a bit of milk, and so on until the required quantities of both have been used. Add the flavoring; lastly fold in the beaten egg whites, and bake in two layers in a moderate oven—about 300 degrees. When ready to use the cake, fill with one cupful of whipped cream and serve in slices on individual plates.

The cake is even more interesting if the top layer is frosted with an icing made by merely mixing powdered sugar with enough orange juice to soften it. Plain powdered sugar icing mixed with cream may also be used.

Birthday Cake



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