



*The*  
*Kindergarten*  
*Recipe Book*



**Produced by the Aubrey Mason  
Kindergarten Local Committee,  
Tinwald**

# THE KINDERGARTEN RECIPE BOOK

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Local Committee, Tinwald

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REVISED EDITION

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## LOAVES, SCONES, PIKELETS, ETC.

### BANANA LOAF

3 ozs. Butter, 3 ozs. Sugar (white or brown), 1 Egg, 7 ozs. Flour, 1 level teaspoon Soda dissolved in: 4 tablespoons Milk,  $\frac{1}{2}$  teaspoon Baking Powder, 2 mashed Bananas.

Cream butter and sugar, add eggs, then bananas then flour and baking powder. Last soda and milk. Bake  $1\frac{1}{2}$  hours in oven.

### BERMALINE LOAF

1 cup Wholemeal,  $\frac{1}{2}$  cup Sugar, 1 teaspoon Baking Soda,  $\frac{1}{2}$  cup Flour, 1 cup Milk, ANY Fruit.

Mix all together, put in 3 baking powder tins, and steam for  $1\frac{1}{2}$  hours.

### BRAN LOAF

1 cup Flour, 1 cup San-Bran, 4 tablespoons Golden Syrup, 1 or 2 tablespoons Coconut (optional).

Mix together and add 1 level teaspoon Baking Soda dissolved in 1 cup Milk. Add a good cup of Mixed Fruit and Nuts. Bake in not too hot oven for  $\frac{1}{2}$  hour.

### BROWN LOAF

Boil together for 5 minutes: 1 lb. Sultanas or Dates —or some of both, 2 cups Water, 2 cups Sugar, 2 ozs. Butter.

Method—When cold add 3 level cups Flour, 1 teaspoon Mixed Spice, 1 large dessertspoon Soda, mixed into the liquid. Bake  $1\frac{1}{2}$  hours.

### BROWN FRUIT LOAF

2 large cups Flour, 2 teaspoons Baking Powder,  $\frac{1}{2}$  teaspoon Salt,  $\frac{1}{2}$  cup Sugar, 1 heaped teaspoon Spice,  $\frac{1}{2}$  teaspoon Ground Mace or Nutmeg, 1 tablespoon Treacle, cup Sultanas or Currants etc., teaspoon Butter melted in a little hot Water.

Sift dry ingredients, mix in fruit, put treacle in the centre and mix with the butter and milk into a stiff dough. Put in greased loaf tin, and bake in steady oven for about 1 hour. Spread with butter.

### CHEESE BUSTERS

2 ozs. Cheese, 2 ozs. Butter, 1 breakfast cup Flour, pinch Salt and Cayenne.

Mix to a stiff dough with water. Roll out very thinly, cut in squares and bake in moderate oven.

### CHEESE PUFFS

1 cup Flour,  $1\frac{1}{2}$  cups Cheese (grated), 2 $\frac{1}{2}$  teaspoons Baking Powder, 1 Egg (beaten), enough Milk to make a light dough.

Place in spoonfuls on cold tray and bake in hot oven. Butter hot or cold.

### CHEESE SCONES

2 breakfast cups Flour, 2 raised teaspoons Baking Powder,  $\frac{1}{2}$  teaspoon Salt, pinch Cayenne Pepper, 4-6 tablespoons grated Cheese, about 1 breakfast cup Milk.

Sift dry ingredients, add cheese and mix to a light dough with milk. Turn on to a floured board, knead, roll out, and cut, place on a cold tray. Bake 10 minutes, 450 F.

### CINNAMON TEA CAKES

Cream together 1 tablespoon Butter, and  $\frac{1}{2}$  cup Sugar, Add 1 Egg well beaten, 1 cup Flour, 1 teaspoon Baking Powder,  $\frac{1}{2}$  cup Milk. Put in muffin tins and sprinkle with 1 teaspoon Cinnamon, 1 teaspoon Sugar, and 1 teaspoon coconut mixed together.

### DATE LOAF

Bring to boil 1 cup Dates, 1 oz. Butter,  $\frac{1}{2}$  cup Sugar, 1 cup cold Water. Let cool. Stir in  $1\frac{1}{2}$  cups Flour, 1 teaspoon Baking Soda,  $1\frac{1}{2}$  teaspoons Baking Powder, pinch Salt, Chopped Nuts. Bake for 1 hour.

### DATE SCONES

2 breakfast cups Flour, 2 raised teaspoons Baking Powder,  $\frac{1}{2}$  teaspoon Salt, 1 dessertspoon Sugar, 1 or 2 tablespoons Butter, Dates, Milk to mix.

Sift dry ingredients. Add sugar and rub in butter, add milk to make soft dough. Knead on a lightly floured board. Roll out half the dough  $\frac{1}{2}$  inch thick, spread with stoned dates. Roll out the other half and place on top of dates. Cut and bake on cold tray about 10 minutes. 450 F.

### DELICIOUS NUT LOAF

1 cup Flour, 1 cup Wheatmeal,  $\frac{1}{2}$  cup Sugar, 2 teaspoons Baking Powder, 1 cup chopped Walnuts,  $\frac{1}{2}$  cup Raisins, 1 Egg, enough Milk to make not too stiff dough.

Bake in greased tin, in moderate oven 1 hour.

**COCONUT BRITTLES**

$\frac{1}{2}$  lb. Butter,  $\frac{1}{2}$  cup Sugar,  $\frac{1}{2}$  cup Flour, 1 cup Coconut, 1 cup Walnuts (chopped), 1 teaspoon Baking Powder, 1 teaspoon Cocoa,  $\frac{1}{2}$  teaspoon Vanilla.

Cream butter and sugar, add sifted dry ingredients, coconut and walnuts, and lastly the vanilla. Bake in small teaspoon lots on cold greased tray. Moderate oven.

**COCONUT BISCUITS**

1 oz. Butter,  $\frac{1}{2}$  cup Sugar, pinch Salt, 1 Egg, 2 cups Coconut, 1 teaspoon Flour, 1 teaspoon Baking Powder.

Cream butter and sugar, add egg, then dry ingredients. Put in teaspoon lots on well greased tray. Bake 10 to 15 minutes. Remove immediately from slide.

**COCONUT KISSES**

$\frac{1}{2}$  lb. Butter,  $\frac{1}{2}$  cup Sugar,  $\frac{1}{2}$  cup Coconut, 2 tablespoons hot Water, 1 cup Flour, 1 teaspoon Cake Powder.

Melt butter with hot water, add dry ingredients. Roll into balls and flatten with fork, bake 15 minutes in moderate oven. Join together with butter icing when cold.

**COFFEE BISCUITS**

4 ozs. Butter, 1 teaspoon Vanilla Essence, 4 ozs. Sugar, 1 teaspoon Coffee Essence, 5 ozs. Flour, 1 small teaspoon Baking Powder, pinch of Salt.

Roll round. Press with fork. Cook in moderate oven.

**CREAM BISCUITS**

$\frac{1}{2}$  lb. Butter,  $\frac{1}{2}$  lb. Sugar,  $\frac{1}{2}$  lb. Flour, 2 tablespoons Cream, 1 teaspoon Baking Powder.

Cream butter and sugar, add cream and then dry ingredients. Roll into balls and flatten with fork.

**GINGER NUTS**

$\frac{1}{2}$  cup Butter,  $\frac{1}{2}$  cup Sugar,  $\frac{1}{2}$  cup Golden Syrup,  $1\frac{1}{2}$  cups Flour,  $\frac{1}{2}$  teaspoon Baking Soda, 1 teaspoon Ground Ginger.

Heat together sugar, butter and syrup. When melted add to sifted flour etc. Roll into small balls and press a little. Moderate oven, 15 minutes.

**HOKEY POKEY BISCUITS**

$\frac{1}{2}$  lb. Butter,  $\frac{1}{2}$  lb. Sugar, 1 cup Flour, 1 dessertspoon Milk, 1 dessertspoon Syrup, 1 teaspoon Baking Soda.

Cream butter and sugar, warm milk and syrup then add soda, add milk, syrup and soda then flour. Cook in cool oven 2 hours. 1 hour with bottom low, then off. 250 F.

**JOY BISCUITS**

5 ozs. Flour, 4 ozs. Sugar, 4 ozs. Butter, 1 teaspoon Coffee Essence, pinch Salt, Vanilla, 1 teaspoon Baking Powder.

Mix usual method. Place on cold oven tray. Put small piece of chocolate on top of each biscuit after flattening with fork. Put in oven at about 250 and turn off. Leave about 2 hours.

**MINIMAL BISCUITS**

3 cups Flour, 1 cup Butter (6 ozs.), 1 cup Sugar, 1 teaspoon Baking Soda, Vanilla,  $\frac{1}{2}$  cup Milk.

Rob butter in flour. Boil milk and sugar together. Add baking soda. Leave to cool. Add vanilla. Add to flour. Roll very thin then cut out and bake in medium-hot oven approx. 10-15 minutes.

**ORANGE BISCUITS**

4 ozs. Butter, 3 ozs. Sugar, 1 Egg, 1 dessertspoon grated Orange Rind, 6 ozs. Flour, 2 ozs. Cornflour, 1 teaspoon Baking Powder.

Join together with orange butter icing.

**SHORTBREAD**

8 ozs. Butter, 12 ozs. Flour, 6 ozs. Brown Sugar.

Cream butter and sugar. Add flour and work in. Roll out or form into roll. Cut biscuits and place on cold tray. 300,  $\frac{1}{2}$  hour.

**SHORTBREAD**

$\frac{1}{2}$  lb. Butter,  $\frac{1}{2}$  breakfast cup Castor Sugar,  $\frac{1}{2}$  breakfast cup Cornflour, 2 breakfast cup Flour,  $\frac{1}{2}$  teaspoon Salt.

Cream butter and sugar well, add sifted flour, cornflour and salt. Knead well, roll out fairly thick ( $\frac{1}{2}$  to  $\frac{3}{4}$  inch), cut into pieces, prick with fork. Bake in a slow oven or press into a tin, prick and cut into squares.

**SULTANA BISCUITS**

Melt in saucepan:  $\frac{1}{2}$  lb. Butter,  $\frac{1}{2}$  lb. Brown Sugar, 1 dessertspoon Golden Syrup, 1 tablespoon Milk,  $\frac{1}{2}$  cup Sultanas, 1 teaspoon Vanilla. Cool and then add:  $\frac{1}{2}$  lb. Flour,  $\frac{1}{2}$  teaspoon Baking Soda. Roll in balls and flatten and cook at 425 F. for 10 to 15 minutes.

**COCONUT BRITTLES**

$\frac{1}{2}$  lb. Butter,  $\frac{1}{2}$  cup Sugar,  $\frac{1}{2}$  cup Flour, 1 cup Coconut, 1 cup Walnuts (chopped), 1 teaspoon Baking Powder, 1 teaspoon Cocoa,  $\frac{1}{2}$  teaspoon Vanilla.

Cream butter and sugar, add sifted dry ingredients, coconut and walnuts, and lastly the vanilla. Bake in small teaspoon lots on cold greased tray. Moderate oven.

**COCONUT BISCUITS**

1 oz. Butter,  $\frac{1}{2}$  cup Sugar, pinch Salt, 1 Egg, 2 cups Coconut, 1 teaspoon Flour, 1 teaspoon Baking Powder.

Cream butter and sugar, add egg, then dry ingredients. Put in teaspoon lots on well greased tray. Bake 10 to 15 minutes. Remove immediately from slide.

**COCONUT KISSES**

$\frac{1}{2}$  lb. Butter,  $\frac{1}{2}$  cup Sugar,  $\frac{1}{2}$  cup Coconut, 2 tablespoons hot Water, 1 cup Flour, 1 teaspoon Cake Powder.

Melt butter with hot water, add dry ingredients. Roll into balls and flatten with fork, bake 15 minutes in moderate oven. Join together with butter icing when cold.

**COFFEE BISCUITS**

4 ozs. Butter, 1 teaspoon Vanilla Essence, 4 ozs. Sugar, 1 teaspoon Coffee Essence, 5 ozs. Flour, 1 small teaspoon Baking Powder, pinch of Salt.

Roll round. Press with fork. Cook in moderate oven.

**CREAM BISCUITS**

$\frac{1}{2}$  lb. Butter,  $\frac{1}{2}$  lb. Sugar,  $\frac{1}{2}$  lb. Flour, 2 tablespoons Cream, 1 teaspoon Baking Powder.

Cream butter and sugar, add cream and then dry ingredients. Roll into balls and flatten with fork.

**GINGER NUTS**

$\frac{1}{2}$  cup Butter,  $\frac{1}{2}$  cup Sugar,  $\frac{1}{2}$  cup Golden Syrup,  $1\frac{1}{2}$  cups Flour,  $\frac{1}{2}$  teaspoon Baking Soda, 1 teaspoon Ground Ginger.

Heat together sugar, butter and syrup. When melted add to sifted flour etc. Roll into small balls and press a little. Moderate oven, 15 minutes.

**HOKEY POKEY BISCUITS**

$\frac{1}{2}$  lb. Butter,  $\frac{1}{2}$  lb. Sugar, 1 cup Flour, 1 dessertspoon Milk, 1 dessertspoon Syrup, 1 teaspoon Baking Soda.

Cream butter and sugar, warm milk and syrup then add soda, add milk, syrup and soda then flour. Cook in cool oven 2 hours. 1 hour with bottom low, then off. 250 F.

**JOY BISCUITS**

6 ozs. Flour, 4 ozs. Sugar, 4 ozs. Butter, 1 teaspoon Coffee Essence, pinch Salt, Vanilla, 1 teaspoon Baking Powder.

Mix usual method. Place on cold oven tray. Put small piece of chocolate on top of each biscuit after flattening with fork. Put in oven at about 250 and turn off. Leave about 2 hours.

**MINIMAL BISCUITS**

3 cups Flour, 1 cup Butter (6 ozs.), 1 cup Sugar, 1 teaspoon Baking Soda, Vanilla,  $\frac{1}{2}$  cup Milk.

Rub butter in flour. Boil milk and sugar together. Add baking soda. Leave to cool. Add vanilla. Add to flour. Roll very thin then cut out and bake in medium-hot oven approx. 10-15 minutes.

**ORANGE BISCUITS**

4 ozs. Butter, 3 ozs. Sugar, 1 Egg, 1 dessertspoon grated Orange Rind, 6 ozs. Flour, 2 ozs. Cornflour, 1 teaspoon Baking Powder.

Join together with orange butter icing.

**SHORTBREAD**

8 ozs. Butter, 12 ozs. Flour, 6 ozs. Brown Sugar.

Cream butter and sugar. Add flour and work in. Roll out or form into roll. Cut biscuits and place on cold tray. 300,  $\frac{1}{2}$  hour.

**SHORTBREAD**

$\frac{1}{2}$  lb. Butter,  $\frac{1}{2}$  breakfast cup Castor Sugar,  $\frac{1}{2}$  breakfast cup Cornflour, 2 breakfast cup Flour,  $\frac{1}{2}$  teaspoon Salt.

Cream butter and sugar well, add sifted flour, cornflour and salt. Knead well, roll out fairly thick ( $\frac{1}{4}$  to  $\frac{1}{2}$  inch), cut into pieces, prick with fork. Bake in a slow oven or press into a tin, prick and cut into squares.

**SULTANA BISCUITS**

Melt in saucepan:  $\frac{1}{2}$  lb. Butter,  $\frac{1}{2}$  lb. Brown Sugar, 1 dessertspoon Golden Syrup, 1 tablespoon Milk,  $\frac{1}{2}$  cup Sultanas, 1 teaspoon Vanilla. Cool and then add:  $\frac{1}{2}$  lb. Flour,  $\frac{1}{2}$  teaspoon Baking Soda. Roll in balls and flatten and cook at 425 F. for 10 to 15 minutes.