

Mrs. Wilson Begins to Make Her Plans for the Festivities of Christmas Time

Today There Are Some Recipes for the Cakes That Are Necessary to Serve With Tea or Coffee for Guests

By MRS. M. A. WILSON
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THE period between Christmas eve and the twelfth night, January the sixth, is usually given over to entertaining and visiting to exchange the compliments of the season. Naturally when guests visit you, there are the refreshments and among these the Christmas cake is served with a cup of tea or coffee.

Today I have sufficient variety to suit even the most fastidious housewife in the land.

Fruit Cake

Place in mixing bowl
Three and one-half cups of flour.
One-half cup of cocoa.
One teaspoon each of cinnamon and nutmeg.
One-half teaspoon of mace and cloves.
Two level tablespoons of baking powder.

Sift five times.
Place in the mixing bowl
Two and three-quarters cups of brown sugar.
Three-quarters cup of butter.
Cream well and then add
The yolks of four eggs.
Two tablespoons of vanilla flavoring.
The prepared flour.
One and one-quarter cups of cold black coffee.

Beat to fine smooth batter and add
One-half pound of finely chopped nuts.
One package of seeded raisins.
One package of seedless raisins.
One package of currants.
One-quarter pound each of candied orange and lemon peel, cut in thin slices.
One-half pound of candied citron, cut in thin slices.
One small jar of preserved ginger, cut in small pieces.

Blend in the fruits and turn in a pan that has been lined with three thicknesses of well-greased and floured paper and bake in slow oven for one and three-quarters hours.

When cake is cold remove from the pan and spread with apricot jam, cover with wax paper and set away to ripen for week. Then remove the jam, wipe the cake with cloth from hot water and ice with chocolate icing.

Individual Old-Fashion Pound Cakes

Place in mixing bowl
Two-thirds cup of butter.
One and one-quarter cups of sugar.
Cream well. Now add
The yolks of five eggs.
Sift
Two and three-quarters cups of flour.
Three level teaspoons of baking powder.
One-quarter teaspoon of mace five times.

The prepared flour and one cup of milk.

Beat to fine smooth batter, then cut and fold in the stiffly beaten whites of the eggs. Bake in well-greased and floured muffin pans; placing a little finely chopped citron on top. Bake for twenty-five minutes in moderate oven.

The making of the Christmas pie should be planned and the exact size and amount of all materials that will be needed measured out.

The mince pie is the first favorite, with cranberry and pumpkin custard closely following.

Pastry of One Pie

Make this pastry on Saturday, December 23, and place in the refrigerator or in the freezer compartment of the refrigerator to be rolled out, fitted to the pie plate, the filling put in place and then baked.

You will find a fresh mince pie is much nicer than one baked one or two days before, and it will take but ten minutes to make.

Place in mixing bowl
One and one-half cups of flour.
One-half teaspoon of salt.
Two level teaspoons of baking powder.

Sift twice, and cut into this flour seven level tablespoons of shortening, and use six tablespoons of cold water to form pastry. Place in wax paper and place in the refrigerator.

MRS. WILSON'S ANSWERS

My Dear Mrs. Wilson: Please give recipe for cranberry jelly for eleven

persons. I never get it to set. Also a lemon meringue pie for the same number. They like it to be very thick.

Cranberry Jelly for Eleven Persons
Place in saucepan two pounds of cranberries.
Two and one-half cups of cold water.
Cover the saucepan and cook berries for fifteen minutes after boiling starts. Turn in bowl and let cool. Then rub the berries through fine sieve, measure this puree and return it to the saucepan and boil two minutes, then add one cup of sugar for every cup of the cranberry pulp, stir well and bring at once to boiling point, cook for ten minutes and turn at once into mold or glasses. If you desire the jelly to be very clear, strain the cranberry puree through two thicknesses of cheesecloth, pressing hard to extract all the juice.

Lemon Meringue Pie for Eleven Persons
Place in saucepan
Three cups of water.
Three cups of sugar.
One cup of cornstarch, moistened in three-quarters cup of cold water.
Blend together well and bring to boiling point. Cook, stirring well all the time. Now cook for five minutes. Then add
Three tablespoons of grated lemon rind.
One cup of lemon juice strained.
Three-quarters cup of melted butter.
One-half teaspoon of salt.
Yolks of five eggs.

Beat the mixture well together and

return to the stove and bring to boiling point. Cook for two minutes. Line two large pie plates with plain pastry and fill with the prepared lemon mixture. Bake in slow oven for twenty-five minutes. To make the meringue for the pies it is best to make each meringue separate. Place whites of five eggs in bowl and whip up until very stiff. Then whip in one cup of sugar. Fill on pie and place in oven until delicately browned.

Chocolate Filling
Place in saucepan
One cup of water.
One cup of sugar.
One-half cup of cocoa.
One-half teaspoon of cinnamon.
Five tablespoons of cornstarch.

Stir and dissolve the starch and bring to boiling point. Cook until very thick. This usually requires about eight minutes. Then add
Two tablespoons of butter.
One teaspoon of vanilla.

Cool and use as filling.
Add two tablespoons of butter to your icing recipe and spread two-thirds of an inch thick on cake. This icing will always harden.

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