

Peanut Brownies

6 oz SR flour
4 oz Butter
6 oz Caster sugar
2 tbsp Cocoa
1 Egg
4 oz Toasted and skinned peanuts

Melt butter in saucepan. Add sugar and cocoa. Mix well and allow to cool. Beat in the egg. Fold in the flour and nuts.

Using wet hands, roll into balls the size of a ping-pong ball. Place on an oiled baking tray and cook in the centre of a pre-heated oven 180°C/350°F/Gas mark 4 for 15 minutes. (The recipe makes 20).

Maureen Toplis, Darby & Joan Club, Steventon, Oxon

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SERVICE

SCOTTISH FANCIE COOKIES

Mrs. L. M. Elliott, Ipswich, Suffolk

1 egg, lightly beaten
½ cup sugar
1 tsp. melted butter
1 cup quick oats
½ cup grated coconut
½ tsp. salt
½ tsp. almond essence
3 or 4 tsp. chopped mixed nuts

Oven temperature: 350° Regulo 4.

Time: 8-10 minutes.

Combine the egg and sugar, add the butter and stir in the remainder of ingredients, excepting the chopped nuts. Mix well with a fork. Drop by the teaspoonful on to a greased baking sheet or large shallow batter tin, 1½ inches apart. Dip a fork into cold water and spread each ball to a round, flattening slightly. Sprinkle with chopped nuts before putting in oven to bake to a delicate brown.

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PERKINS

Miss A. Shepherd, Inch, Aberdeenshire, Scotland

Rub margarine into flour, add other ingredients and mix. Turn on to a floured board, roll out, cut into rounds with cutter. Bake in a moderate oven for about 15 minutes. Allow to cool on tin.

4 oz. flour
3 oz. sugar
3 oz. syrup
4 oz. oatmeal
2 oz. margarine
½ egg
½ tsp. cinnamon
½ tsp. mixed spice
½ tsp. ground ginger
½ tsp. bicarbonate of soda

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WELSH CAKES

Mrs. D. Lloyd, Parkstone, Poole, Dorset

8 oz. self-raising flour
5 oz. margarine

3 oz. sugar
1 egg
few currants

pinch of nutmeg
milk to mix

Put flour and margarine into bowl and rub to fine crumbs, add sugar, currants and nutmeg. Beat egg and some milk together and mix all to a stiff dough. Turn out on to a floured table and roll to quarter-inch thickness, cut in rounds and place on a bakestone which has been heated. Cook for 2 minutes then turn and cook other side. Place on plate and sprinkle with castor sugar. Will keep one week in a tin.

CARAMEL BISCUITS

E. B. Houghton, Gt. Totham, Maldon, Essex

Shortbread:

6 oz. plain flour
4 oz. margarine
2 oz. castor sugar

Caramel:

4 oz. margarine
2 oz. castor sugar
2 tbs. syrup

7 oz. can condensed milk
3 drops vanilla essence

Topping:

3 oz. cooking chocolate

Make shortbread—press into swiss-roll tin. Cook for 20 minutes at 350° Regulo 4. Cool. Melt syrup, sugar, margarine, condensed milk and essence in saucepan. Boil carefully for 6 minutes stirring continuously. Pour over shortbread. Cool. Melt chocolate in a basin over hot water. Spread over caramel. Leave to set. Cut into small squares. Store in tin with tight-fitting lid.

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Oatcake Fudgies

8 oz Margarine
8 oz Sugar
2 tbsp Syrup
8 oz SR flour
1 tsp Salt
1 1/2 oz Cocoa
4 oz Oats
1/2 oz Oats for tin
2 oz Sultanas
2 oz Cherries, chopped

Grease a 4" x 6" tin/tray and sprinkle 1/2 oz oats over the base.

Melt margarine in a saucepan over low heat. Add sugar and syrup. Add all the other ingredients to the mixture in the saucepan and stir well.

Turn the mixture into the greased tin and spread it out. Oats or sugar can be sprinkled on top if wished. Bake at 350°F/Gas mark 4 for 10-15 minutes. (Do not exceed this or it will set rock hard!) Cool in tin, turn onto a wire rack. When cold, slide it onto a board to cut into slices.

Serve as a cake or a pudding with custard.

Mrs Nora Fawcett, Windermere

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Grantham Gingerbreads

(A Nottingham Goosefair speciality)

4 oz Margarine
12 Oz Caster sugar
9 oz SR flour
2 level tsp Ground ginger
1 Egg

Preheat oven to 125°C.

Cream fat and sugar. Beat in the egg. Stir in the sifted flour and ginger to form a stiff dough. Roll the dough into small balls (makes about 30) and place on ungreased baking sheets, allowing space to spread a little.

Bake for 30-40 minutes. Cool on a wire rack.

These biscuits resemble crunchy ginger-flavoured meringues and are pale in colour.

Ann Tribble, Wilford Village, Nottingham

Gingerbread Queens

4 oz (125g) Caster sugar
6 oz (180g) Black treacle/golden syrup
1½ tsp Each of cinnamon and ginger
3 tsp Bicarbonate of soda
3½ oz (110g) Butter or margarine
1 Egg
1 lb 9 oz (720g) Plain white flour
Small quantity of royal or glaze icing with yellow colourant
Golden balls

Warm syrup, spices and sugar together to blood heat. Add butter in pieces and when melted, add bicarbonate of soda. Add this mixture quickly to the sifted flour in a bowl. Add the egg beaten to a froth. Stir mixture well. Knead on a lightly floured board. Form a ball and chill. Roll out thinly and cut out shapes (see diagram). Bake in a moderate oven for 10-15 minutes. When cold, ice with royal or glaze icing. Place 3 golden balls on the crown. Makes 25 queens.

Mrs Susie Carnegie, Guernsey

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