

Almond Cheese Curd

- $\frac{1}{2}$ lb. butter
- $\frac{1}{2}$ lb. sugar
- 4 eggs
- $\frac{1}{2}$ lb. cake crumbs
- $\frac{1}{2}$ lb. ground almonds

Cream butter and sugar, adding the eggs two at a time, and stir in the crumbs and ground almonds.

Cheese Straws

- 1 cup flour
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon Magic Baking Powder
- $\frac{3}{4}$ cup grated cheese (Parmesan is best)
- 6 tablespoons butter
- Yolk of 1 egg
- 3 or 4 drops of Tabasco—or a few grains of cayenne

Sift together into a bowl flour, salt, Magic Baking Powder, and Cayenne (if used). Work into flour mixture the grated cheese and softened butter. Now add part of the beaten yolk or a few drops of cold water and the Tabasco (if used)—just sufficient liquid to bind the ingredients. Roll out $\frac{1}{8}$ -inch thickness and cut into strips, and rings. Bake in a hot oven until straw colored, do not let them brown too much, as it will make them bitter.

SERVE

Have straws about 4 inches long and put about 6 through one of the little rings, and the straws should stand up as little sheaves.

Or they may be piled on a plate like a wood-pile.

Congress Tarts

- 2 cups granulated sugar
- 2 cups ground almonds
- 6 tablespoons ground rice
- 6 egg whites
- Raspberry jam
- Pastry

Mix all dry ingredients together, gradually adding the whites of eggs while mixing, and beat these up with a spoon or spatula until very light.

Line patty tins with pastry, place a small portion of raspberry jam in the bottom and three parts fill with the almond mixture. Lay two strings of pastry on the top to form a cross.

These tarts when finished should have a rich glossy surface, the almond part being of a honeycomb appearance, though without large cracks. When large cracks appear, the fault is due to the use of extra fine sugar or the filling too stiff.

Butter Tarts

- 1 cup currants or sultanas
- 1 cup brown sugar
- 2 tablespoons butter
- 1 egg
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{2}$ teaspoon nutmeg, if liked

Clean currants and put into mixing bowl, scald with boiling water, drain and while currants are still warm, add brown sugar, butter and beaten egg. Stir well together for a few minutes, add vanilla. If the ingredients are mixed together while currants are still warm there will be a nice butterscotch-like syrup.

Line deep patty pan with short or flaky pastry and put in a spoonful of the filling. Bake in 400° oven.

Maids of Honor

- 1 cup sweet milk
- 1 cup sour milk
- 1 cup sugar
- 1 lemon
- 4 eggs (yolks)
- Speck of salt
- Pastry

Put all the milk in a double boiler and cook until it curds; then strain. Rub the curd through a sieve. Beat the sugar and yolks of eggs together, add the grated rind and juice of lemon, add curd. Line small patty tins with puff or short pastry rolled very thin. Put a large spoonful of the mixture in each one and bake from 15 to 20 minutes in a moderate oven. Do not remove from pan until cold.

Lemon Pie

- 3 tablespoons flour
- 1 cup sugar
- $\frac{1}{3}$ cup lemon juice
- 2 cups water
- grated rind of one lemon
- 3 tablespoons cornstarch
- 2 eggs
- $\frac{1}{2}$ teaspoon salt
- 1 tablespoon butter

Mix flour and cornstarch together and blend with a little of the water, then add remaining water, and grated lemon rind and cook until thick in double boiler.

Heat yolks with sugar and add to thickened mixture—then the lemon juice, add butter and beat well.

Fill previously baked pastry shell and cover with meringue—made from the two egg whites, sprinkle with sugar and brown in oven.

Custard Pie

- 3 eggs
- 3 tablespoons sugar
- 1 tablespoon flour
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon vanilla
- 1 pint milk