

Mrs. Greenkeeper's

Own Corner

with Ann Mawson

Easter will soon be with us, so it will be Hot Cross Bun time again; and how about some Easter Cookies?

Hot Cross Buns

You require:—1 oz. yeast—1 teaspoonful of sugar—1½ lb. plain flour—3 oz. sultanas—3 oz. currants—6 oz. sugar—½ pint milk—6 oz. margarine—½ teaspoon cinnamon—pinch salt.

Cream the yeast with the spoonful of sugar. Mix the 6 oz. sugar with the 1½ lb. flour and add the dried fruit, salt and cinnamon. When thoroughly mixed make a hole in the centre and pour into it the yeast and the milk heated to blood heat. Mix surrounding flour only with the liquid to a thin paste, sprinkle with dry flour and set the bowl in a warm place for the mixture to rise. When it has risen well (about half an hour) add the 6 oz. margarine and mix in suffi-

cient warm milk to form the mixture into a soft dough. Now let this rise for half an hour, then form the dough into buns, mark with a cross and bake, Brush over with a little syrup made of sugar and water when they are done.

Gas No. 8. Electricity 450 deg. F. Time: 20 minutes.

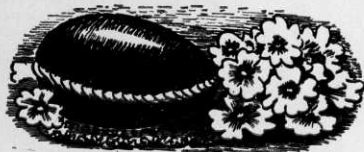
Easter Cookies

2 oz. Butter or margarine—3 oz. castor sugar—1 egg—4 oz. plain flour.—1 oz. currants—1 tablespoon milk—½ teaspoon rum or brandy.

Cream the butter with 2 oz. castor sugar until it is really soft, stir in the well-beaten egg yolk and the rum or brandy. When all are well blended, work in the flour and a little milk, then currants to form a rather stiff dough. Set it aside for half an hour to settle. Roll out thinly, cut into rounds three inches across with a biscuit cutter. Bake on a well-greased baking sheet until the cookies are firm and lightly coloured. Brush over with the whipped white of egg and sprinkle with the remaining castor sugar. Return to the oven for a minute or two. This will make about 18 cookies, store in an airtight tin.

Gas No. 4 Electricity 375 deg. F. Time: 15 minutes.

A very happy Easter to you all — until May. . . .



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