



### **LEMON CURD**

3 lemons, grated rind and juice  
2 cups white sugar  
2 tbsp. corn starch  
1/4lb. butter  
1/4tsp. salt  
6 large eggs beaten  
Cook in a double boiler until thick.

### **SCONES**

1 3/4 cups flour  
2 tsp baking powder  
3/4 tsp soda  
1/2 tsp salt  
3/4 cup sugar  
3/4 cup raisins  
2 tbsp butter  
250 ml sour cream  
1 egg (beaten)  
1 tsp lemon or orange rind  
Add rind to dry ingredients. Cut in butter, add raisins.  
Add egg and sour cream to make soft dough  
Drop onto cookie sheet (makes approx. 12)  
Bake in 450F oven for 15 minutes

## **BLUEBERRY COFFEE CAKE**

### **BATTER**

|                          |   |
|--------------------------|---|
| ½ cup butter / margarine | 1 ¼ cup white sugar (divided)                   |
| 1 tsp vanilla            | 3 eggs  |
| 2 cups all-purpose flour | 2 tsp baking powder                             |
| ½ tsp baking soda        | ½ tsp salt                                      |
| 1 ¼ cup sour cream       | 2 cups Ontario Blueberries<br>(fresh or frozen) |

### **TOPPING**

¼ cup brown sugar, lightly packed  
2 tbsp all-purpose flour  
1 tbsp butter / margarine  
2 tbsp almonds, slivered or chopped  
½ tsp cinnamon

**BATTER:** Cream together thoroughly, butter / margarine, 1 c sugar, and vanilla in a large bowl with an electric mixer. Add eggs, one at a time, beating until light and fluffy. Combine flour, baking powder, baking soda, and salt.

Add flour mixture and sour cream alternately to creamed mixture ending with flour. (Batter will be fairly thick) Combine Blueberries with remaining ¼ cup sugar.

Spread ½ the batter in a greased 10" spring form pan. (I use 9x9" pan) Sprinkle with blueberries and top with remaining batter.

**TOPPING:** Combine topping ingredients and sprinkle over batter  
Bake at 350 F for 50-55 minutes. Serve Warm or cool.



### **MORNING GLORY MUFFINS**

In a large bowl mix:

2 c. all-purpose flour                      1  $\frac{1}{2}$  c. white sugar  
2 tsp baking powder                       $\frac{1}{2}$  tsp salt  
2 tsp cinnamon

***Stir in:***

2c. grated carrots                       $\frac{1}{2}$  c. raisins  
 $\frac{1}{2}$  c. coconut                                       $\frac{1}{2}$  c. nuts  
1 apple; peeled, cored and grated

In a bowl, beat and add to above mixture:

1 c. salad oil  
2 tsp vanilla  
3 eggs

Spoon batter into well-greased muffin cups. Fill  $\frac{2}{3}$  full. Bake at 350 F for 20 minutes.

Makes about 14 muffins.

### **GUMDROP FRUIT CAKE**

1lb. gum drops  
1 lb. white raisins  
19 oz. can crushed pineapple and juice  
1 lb. red & green glazed cherries  
 $\frac{1}{4}$  cup flour  
1 cup white sugar  
 $\frac{1}{2}$  cup butter  
3 eggs  
1 tsp. salt  
2 tsp. baking powder  
2 cups flour  
1 tsp. vanilla

Prepare gumdrops: cut them up fine but don't use any black ones. Combine the first five ingredients in a bowl and let stand overnight. The next morning: Cream butter and sugar; add eggs and beat. Mix in the remaining ingredients and finally add the fruit mixture to it. Turn into a nine inch square greased pan or 2 greased loaf pans. Bake at 275 F for 2 hours or until done.

### **CHIFFON CAKE**

|                                     |                       |
|-------------------------------------|-----------------------|
| 2 cups Robin Hood all-purpose flour | 5 beaten egg yolks    |
| 1 ½ cups granulated sugar           | ¾ cup water           |
| 3 tsp baking powder                 | 1 tsp vanilla         |
| 1tsp salt                           | 1 cup egg whites      |
| 1/2cup vegetable oil                | ½ tsp cream of tartar |

Mix first 4 ingredients together in bowl. Make a well in the centre and add the oil, egg yolks, water and vanilla to the well. Mix together and beat until smooth. Put aside. Meanwhile, beat egg whites until frothy. Sprinkle with cream of tartar and continue beating until very stiff peaks form. Do not underbeat. Gradually fold batter into beaten egg whites. Turn batter into ungreased 10 inch tube pan. Cut through batter with a knife to eliminate bubbles. Bake in preheated 325F oven for 1 to 1 ¼ hours. Invert cake immediately upon rack. Leave suspended until cold. Loosen with knife or spatula and carefully shake the cake free from pan.

### **BUTTERSCOTCH SQUARES**

|                   |  |
|-------------------|--|
| ¼ cup butter      | 1 ½ tsp vanilla                        |
| 1 cup brown sugar | ¼ tsp salt                             |
| 1 egg             | ¼ cup nuts, cherries(candied), coconut |
| ¼ cup flour       |  |

1 tsp baking powder

Grease 8 inch pan. Mix ingredients together. Put in pan and bake at 350F until lightly browned.

### **BOILED RAISIN CAKE**

1 cup raisins simmered in 1 cup water for ½ hour.

Cool and drain saving ½ cup of liquid

In bowl mix

¼ cup white sugar

¼ cup butter

1 egg (beaten)

1 tsp. cinnamon

1 tsp nutmeg

½ cup raisin water to which 1 tsp baking soda is added

1 ½ cup flour

Add the drained raisins. Mix well and pour into a greased 8 x8 pan

Bake in 350 degree oven until baked.