

CHOCOLATE CREAM BISCUITS

INGREDIENTS

6 oz. flour

1/4 teaspoonful baking-powder

1 oz. Bournville Cocoa

3 oz. margarine or butter

1 egg

Chocolate butter cream filling (see recipe)

Pinch of mixed spice

1/4 lb. castor sugar

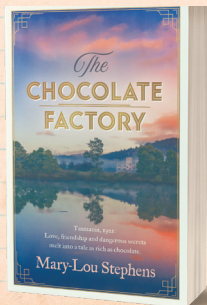
Milk (if required)

Buttercream filling:

2 oz. fresh butter

Bournville Cocoa

Castor sugar



METHOD

Beat up the egg. Beat the butter and sugar to a cream. Sieve the flour, spice, baking-powder and cocoa together, and add to the cream and fat and sugar, alternately, with the egg. Mix all to a stiff paste, a very little milk may be added if required. Work it until smooth, then roll out thinly. Cut into small rounds, or fingers, place on a slightly greased baking-sheet and bake in a slow oven for about 20 minutes. When cold, spread some chocolate butter cream filling on the under side of the biscuits, and clap them together in pairs.

To make the Chocolate buttercream filling: Beat the butter to a cream, then mix into it sufficient cocoa to well colour and flavour it. Add sugar to taste, and beat well until thoroughly mixed.

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CHOCOLATE VERMICELLI GATEAU

INGREDIENTS

3 oz. margarine or butter

5 oz. castor sugar

5 oz. flour

1 1/2 oz. Bournville Cocoa

1/2 teaspoonful baking-powder

3 eggs

Butter icing: 8 ozs icing sugar. 4 oz. butter.

Vanilla flavouring.

Chocolate icing: 1/4 lb icing sugar. 1/4 gill water. 1 oz. Bournville Cocoa. Vanilla.

METHOD

Sieve flour, cocoa and baking-powder together. Cream the butter and sugar. Add each egg separately, stir it in quickly, and beat well before adding the next. When all are added, stir in the flour, cocoa, and baking-powder, and mix well together lightly. Put into a greased cake-tin,

and bake in a moderately hot oven for about 40 to 50 minutes. Put on to a sieve until cold.

To make the Butter icing: Roll the lumps out of the sugar, then rub it through a fine sieve. Add the butter and beat both to a cream. Add vanilla to taste. Split the cake into halves, spread some of the butter icing over it, then put together again. *Make the chocolate icing as explained below.*

To Ice the Cake: If the cake has risen in the centre, it is better to cut off a slice and turn it upside down before icing it. Pour the icing on the *top* and coat evenly. Leave until set. Spread the remainder of the butter icing round the side and sprinkle with chocolate vermicelli.

To make the Vermicelli: Melt a sixpenny packet of Bournville Chocolate and when nearly set again rub it through a wire sieve. The Chocolate will melt more readily if it is first broken up. Then put it in a saucepan, and stand in another saucepan of hot water, otherwise it is liable to burn.