

FRUIT COBBLER

3 lb of your favorite fruit
+ a little sugar + water

Cobbler mix

8oz plain flour
3 level tsp. baking powder
2oz margarine
2oz raisins or coconut
1oz sugar
1/2 pint milk

Cook the fruit gently with sugar to taste until tender.
Rub the marg. into the flour, baking powder and salt. Stir in the raisins or whatever and the sugar, then mix to a stiff dough with the milk.
Roll out the dough into a regular oblong, about 1/4 inch thick.
Roll it up (like a Swiss Roll) + cut it into slices about 1/2 inch wide.
Put the fruit in a dish and place the 'spirals' on top.
Brush with milk + sprinkle with a mixture of demerara sugar + cinnamon.
Bake at gas 8-9 for 10-15 minutes.

GOOSEBERRY SAUCE CAKE

1/2 cup corn oil
1 1/2 cups stewed, unsweetened
gooseberries

1 1/2 cups sugar

8oz flour

1 1/2 tsp. baking powder

2 level tsp. mace (or nutmeg)
pinch of salt

Mix together the oil + the sugar, then add the stewed gooseberries.

Add to this the flour with the baking powder, salt + mace sifted in.
Your mixture may need a little more flour, it should be reasonably stiff.

Bake at gas 4 for about 50-60 mins.

(+15 mins)

Needs about 1 1/2 x 15 mins cooking

1 lb