

A Triple Recipe

In cookery the same foundation recipe may often be made use of in evolving several different dishes. Such a recipe is the one given below: *Aug 1916.*

CREAM PUFFS.—Put in a saucepan one half cupful of butter, and add one cupful of boiling water. When the butter is melted, and the water still hot, add one cupful of flour, and stir until the mixture balls. Remove from the fire, and add four eggs when somewhat cool, beating them in one at a time. Drop the mixture on buttered tins at some distance apart, brush with the white of egg, and bake about thirty-five minutes. This recipe makes twelve puffs. If they are removed from the oven before they are fully baked they will fall, but if returned immediately to the oven they will be all right. When cold, fill with sweetened whipped cream or with a cream filling.

QUEEN FRITTERS.—Use the same mixture as given above. Dip a spoon into deep hot fat, and with another spoon place a spoonful of the mixture on the

greased spoon, and lower this into the fat. When well puffed and browned, drain, fill with marmalade or stewed fruit, and surround with a fruit sauce.

DUMPLINGS.—Lower the same kind of batter by spoonfuls into hot soup ten minutes before serving, and cook, covering closely. A beef soup is further improved by having a few green peas added to it.

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