

Firm favourites. No.121, Sponge rings / Chivers & Sons, Ltd.

Contributors

Chivers & Sons, Ltd.

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FIRM FAVOURITES

SPONGE RINGS

No. 121



Pint packet Chivers Jelly, any flavour
Jam sponge roll Small tin Fruit Salad, Cream
Make up the jelly as directed on packet, leave to set in a shallow dish (about 1¼ in. deep). When quite firm cut into circles about the size of the sponge, using a wet knife. Cut the sponge roll into fairly thick slices, scoop out some of the centre and dip into the fruit syrup, place a sponge ring on each jelly circle, fill centre with fruit and decorate with cream if desired.

DOUBLE BUBBLE JELLY

2 pint packets Chivers Jellies of different flavours and colours

Dissolve one jelly as directed on packet and about 10 minutes later dissolve the other in the same way. When the first jelly is thick and just on the point of setting give a short, sharp stir with a fork to introduce the bubbles and half fill a mould, individual glasses or a glass dish; repeat this process with the second jelly and fill the mould.

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Milk Jelly

1 pint packet Chivers Jelly
 $\frac{3}{4}$ to 1 pt. cold new milk

Cut up the jelly, put it into a basin. Dissolve the jelly by standing the basin in hot water. When it is almost cold, stir in the cold milk VERY QUICKLY. Turn into a wet mould. NOTE: It is important that the milk should be absolutely fresh. Unsweetened tinned milk may be used if desired.

Write for Chivers Recipe Book

Each book contains a wallet to hold these Firm Favourite recipe leaflets, start collecting now.

CHIVERS & SONS LTD., The Orchard Factory,
HISTON, CAMBRIDGE, ENGLAND