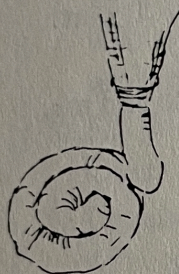
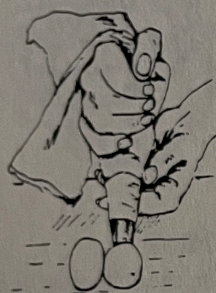


on a brown paper liner. Grease and flour the pan and create lines in the surface of the flour. For piping ladyfingers, make parallel lines 3 inches apart. For discs, use a round cake pan to mark circles (8 inches for the base, 9 inches for the top).

PIPING METHOD TIPS: *Biscuit* batter flows fairly easily so it is unnecessary to squeeze the pastry bag. If the piped designs do not hold their shape, it means that the egg whites were not beaten stiffly enough. To stop the flow of batter, tilt the tube up just before you think it will be necessary. Work steadily so that batter can be baked soon after preparing it. This will enable it to retain as much air and lightness as possible.



PIPED LADYFINGERS: Pipe the ladyfingers leaving $\frac{1}{4}$ -inch space in between because the batter will spread sideways while piping the next finger. (After baking, the ladyfingers will be attached to each other in continuous strips. Each finger will be about $1\frac{1}{2}$ inches wide.) Start piping just inside the top line and stop shortly before reaching the bottom line, moving the tip slightly forward and up to control the batter flow.

PIPED SPIRAL BASE: To pipe a spiral base, hold the pastry bag in a vertical (straight up-and-down) position, with the tube at least $1\frac{1}{2}$ inches above the pan. To achieve full height and a rounded shape, the batter must be allowed to fall from the tube and not be pressed against the pan. Start in the center, moving the tip by turning the entire arm in smooth circles. To prevent gaps, allow the spirals of batter to fall against the sides—almost on top of—previous spi-

als. The
in place.

PIPED DAISY TOP: *Charlotte* involves piping without ridges, radi piped shell borders (dot. *Pearled Sugar* top, use a strainer them. After a few s sorb some of the s a second coat. Preheat the oven to

BAKING BISCUIT: Bake 8 to 10 minutes to the touch. Remove to prevent cracking with a long, thin s vert onto a rack c backing, and reinv racks and then wr

METHOD FOR AS
Lining the 9-inch by

1. If molding the remove the inn on a serving p the inner disc i if planning to r the inside of th
2. If the ladyfinge them with a litt to line the insio
3. Place the *biscu* essary for a sn
4. Prepare the Or mold. Level wi
5. Add the Light
6. If not using th ange zest.
7. If using the d encircling the r and cover wit Marnier.