



VICKI LEVY KRUPP

Katie Graham's One-Egg Cake

This recipe originated with Katie Graham, the great-aunt of Jennifer Robson's family friend Stevie Cameron. The cake tastes even better a day or two after baking.

- ½ cup butter, at room temperature**
- 1 cup sugar**
- 1 large egg**
- 1½ cups all-purpose flour**
- 2 tsp baking powder**
- Pinch of salt**
- 1 cup milk**
- 1 tsp vanilla extract**

Preheat oven to 350 F. Butter a 9-inch round pan and line the bottom with parchment paper.

Cream butter and sugar; beat in the egg. In a separate bowl, sift together the flour, baking powder and salt. Stir into the butter mixture, alternating with the milk. Stir in vanilla.

Bake for about 30 minutes, or until risen and just pulling away from the sides of the pan. Makes one 9-inch round cake.

Recipe courtesy of Jennifer Robson.

COSTCO CONNECTION

The Gown (Item #1302777, 12/31) is available in most Costco warehouses.

Royal-tea

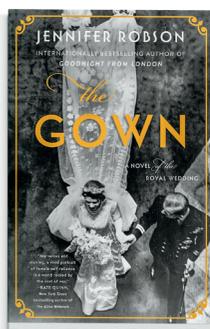
The Gown explores postwar scarcity, family secrets and more

by JUDY GELMAN
and
VICKI LEVY KRUPP

Costco's suggested Book Club read provides insight into a selected novel, as well as an appropriate recipe to accompany your own book club's discussion.

When the British royal family commissions a London fashion house to create Princess Elizabeth's bridal gown in 1947, two young embroiderers—Ann, a working-class English girl, and Miriam, a French émigré—are assigned to add the intricate stitching. Almost 70 years later in Toronto, Heather discovers that her late grandmother's embroidery motifs match those on Elizabeth's gown. Heather sets out to unravel the mysteries of her grandmother's past. And there you have the central storylines of *The Gown*, by Jennifer Robson.

The book depicts the struggle of Londoners to recover from the deprivations of World War II. For Ann and Miriam, food is meager: leftover porridge, weak tea, stale bread, watery jam. News of the wedding of Princess Elizabeth and Philip Mountbatten, though, elevates their spirits and injects a sense of hope.



Jennifer Robson

NATALIE BROWN

Robson has a favorite recipe for One-Egg Cake that to her represents the shortages of war and the community spirit that prevailed. "What struck me about the war years was how people shared what they had, even when there was precious little to go around," she says. "I imagine a group of neighbors would have made this cake ... each house would have contributed a bit of butter and sugar, someone would have offered up a rare fresh egg and everyone got a tiny slice of the finished cake." It's Robson's go-to cake for many events; recently, she's served it at tea parties celebrating royal nuptials.

Even during hard times, Robson's characters maintain the tradition of taking afternoon tea. In postwar London, teatime often meant watered-down tea; it evolved to include tea, scones and more.

To create a regal atmosphere at your book club meeting, Robson recommends decorating your space British-wedding-style: Make traditional bunting from wrapping paper triangles strung on ribbon and add small posies from a mixed grocery-store bouquet (cut the stems short and arrange blossoms in vintage creamer jugs). Use your finest linen and china, she advises, and "imagine the queen herself will be a guest and decorate accordingly!" ■

Judy Gelman and Vicki Levy Krupp are behind the cookbook and website *The Book Club Cookbook* (bookclubcookbook.com).