dently and gently. If buying a quick eclair in Acland St is nice enough, imagine the joy of your very own cake nestling on a plate under a sheet of icing. Cakes are sincere creatures and it takes a long time to get them right, but multiple pleasures await those with patience and a flexible hand. Cakes should be a symbol of domestic contentment. This can of course spill over into the maudlin; I discovered a brand of flour called Mothers Choice in Canberra, which tends to take the fun out of dressing up in a frilly apron. Expressions such as 'bun in the oven' also go to show notions of fecundity, femininity and the average sponge. I will leave it to someone else to sift through these profound jottings. Myself, I'd rather be creaming.

Ginger-brandy cheese cake

This is my favourite recipe from the Moosewood Cookbook by Mollie Katzen. So favourite in fact that the page is plastered with what seems to be the filling for an entire cheesecake. Many times I have secreted the last piece from marauding dinner guests and had it for breakfast the next day. It sure beats muesli, although it's not good for a hangover.

1. Make a crumb in a spring-form pan (ie, one with a detachable bottom) by crushing a packet of gingernut biscuits. Mix in two tablespoons of honey and five tablespoons of melted butter. Press the mixture into the bottom of the pan and up the sides.

2. Blend together 275 grams of cream cheese, one and a third cups of sour cream, 4 eggs, 5 tablespoons of honey, 1 teaspoon of grated ginger root. Pour into the tin and bake for about 45 minutes at about 180 degrees.

3. When the cake is cold, prepare a glaze. Whisk 3/4 cup of orange juice into 2 tablespoons of cornflour in a saucepan over a moderate heat until it goes thick and glossy. Remove from heat and, while still whisking, add some brandy, grated orange peel, 2 tablespoons of honey. Pour over the cake.

The urge for sweetness can descend into the pornographic. I have in my possession an American book called The Sweet Treat Cookbook which gives "new ways to blend your favourite M&M/Mars candies into superb desserts and treats for all occasions". One of the delights therein is Hungarian Beef Stew. The recipe calls for three Forever Yours or Milky Way bars chopped. Or there's Gado Gado Chicken Salad with three Munch peanut bars, crushed. My favourite is the Tomato Aspic with two packets of Starburst fruit chews. Sticky, tacky and incredibly sad. Desserts should not descend into the culinary equivalent of Debbie Does Dallas. May detumesence never devils your sponge.

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