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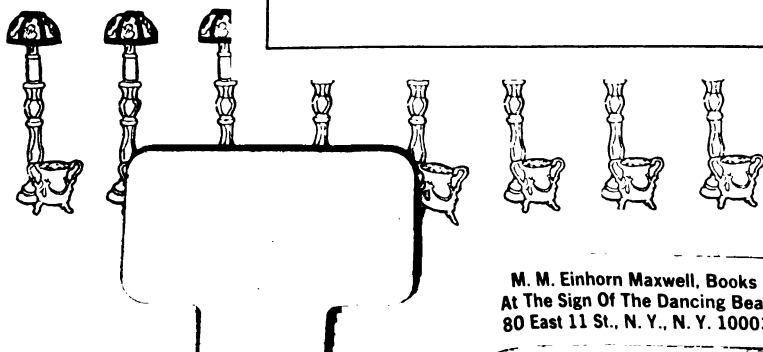
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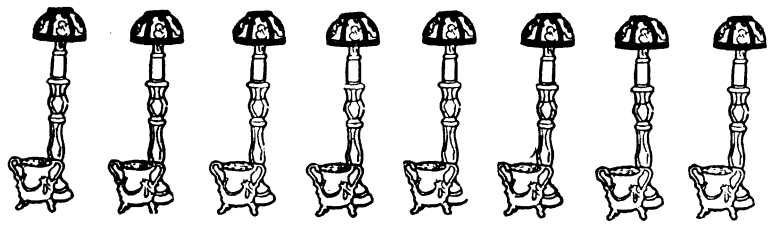
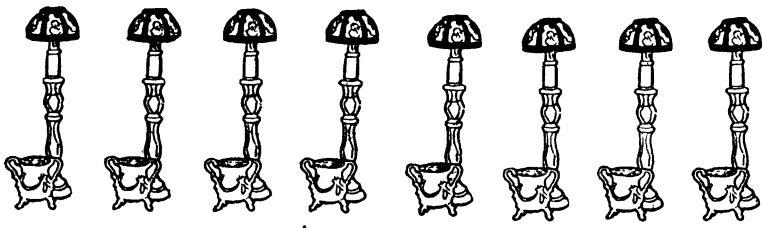
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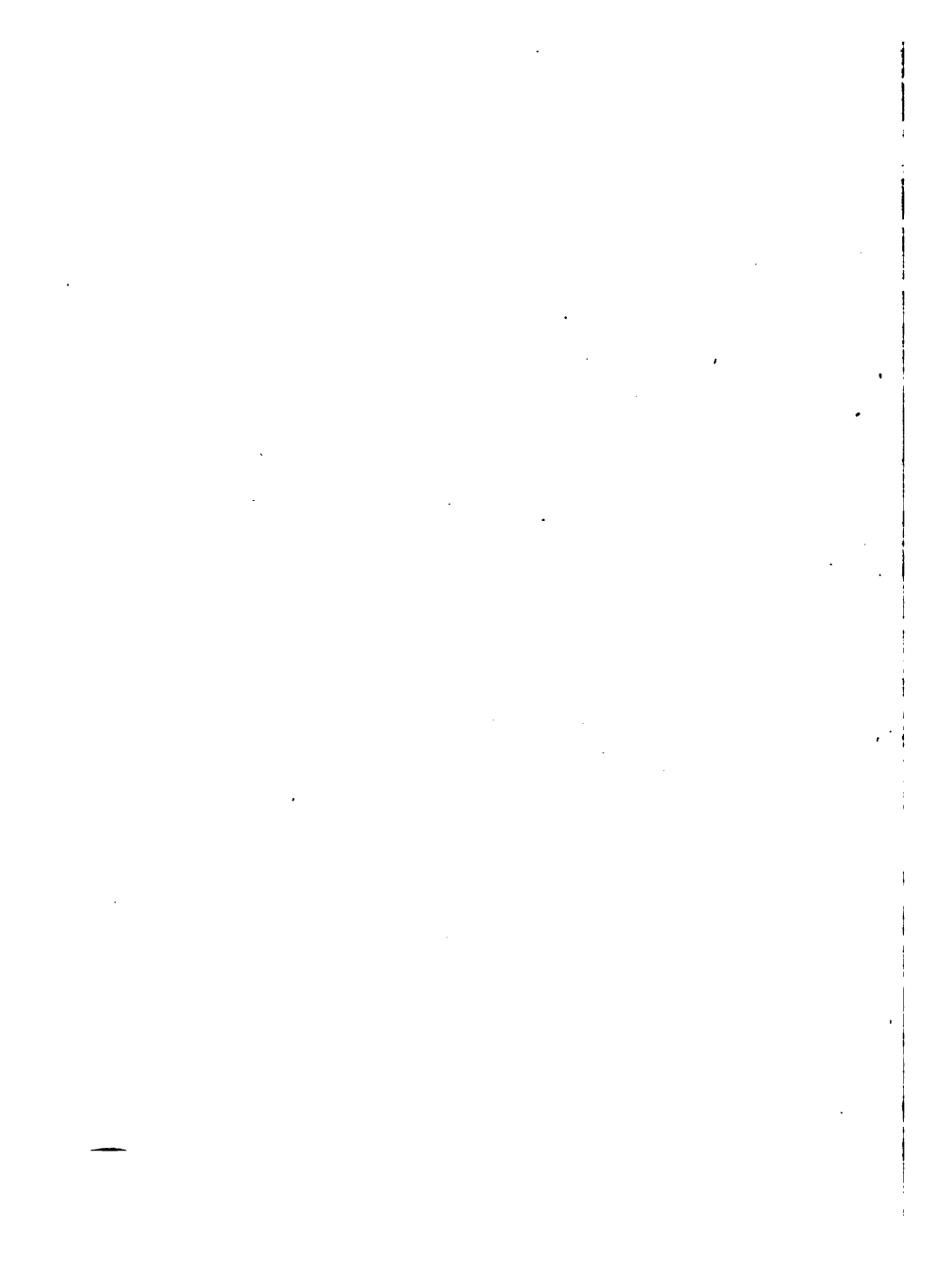


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365 Cakes and Cookies

A Cake or Cooky for every day in
the year

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Rules for Cake Making.

Read over the recipe carefully.

Weigh or measure out all the ingredients to be used.

Have the pans greased and floured or lined with greased paper.

See that the oven is just right, before mixing the cake.

Always sift the flour before measuring, and after measuring sift again with the baking powder.

Beat the yolks of the eggs before mixing the cake, but do not beat the whites until ready to add them to the batter.

Use fine granulated sugar unless the recipe specifies pulverized.

Use pastry flour except when yeast is used.



JANUARY

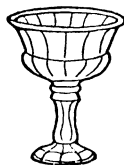
1.—Fruit Cake No. 1.

Take 1 lb. of brown sugar, 2 cupfuls of molasses, 6 eggs, and 1 heaping cupful of butter. Stir these together, then add gradually 1 oz. of cinnamon, 1 oz. of cloves, 1 nutmeg grated, 1 teaspoonful of mace, 1 wineglassful of wine, 1 of brandy, 1 of rose-water, 3 lbs. of seeded and chopped raisins, 3 lbs. of cleaned currants, $\frac{1}{2}$ lb. of citron shaved thin, 1 lb. of dates (stoned and chopped fine), $2\frac{1}{2}$ teaspoonfuls of baking powder, and flour enough to make a stiff batter. Bake in a slow oven.



2.—Lemon Layer Cake No. 1.

Cake: $\frac{1}{2}$ cupful of butter, 1 cupful of sugar, $\frac{1}{2}$ cupful of milk, 2 eggs, 1 pint of flour, 2 level teaspoonfuls of baking powder, 1 teaspoonful of lemon extract. Mix well, and bake in layers.



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Filling: The juice and grated rind of 1 lemon, $\frac{1}{2}$ cupful of sugar, 1 tablespoonful of water, 1 heaping teaspoonful of butter. Beat all together, and let it boil up once, then spread between the layers.



3.—New Year's Cookies.

Rub $\frac{3}{4}$ cupful of butter into 6 cupfuls of flour. Pour $\frac{1}{2}$ cupful of boiling water over $1\frac{1}{2}$ cupfuls of sugar and $\frac{1}{2}$ teaspoonful of soda; when sugar is melted stir into the flour. Roll thin and cut with a round cutter.



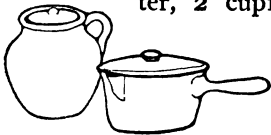
4.—Bread Cake No. 1.

Mix well together 4 cupfuls of bread dough, 2 cupfuls of sugar, 1 cupful of butter, 1 cupful of cream (or milk), 2 eggs, 1 teaspoonful of baking powder; add a little flour and spice and fruit to taste. Work well together and let it rise once before baking.



5.—Cup Cake.

Mix in the usual way 1 cupful of butter, 2 cupfuls of sugar, 3 cupfuls of



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pastry flour, 4 eggs, 1 cupful of milk.
Bake in a loaf or as a jelly cake.

6.—Alexandra Cake.

For a good sized cake use $\frac{1}{2}$ lb. of butter, $\frac{1}{2}$ lb. of sugar, $\frac{1}{2}$ lb. of flour, 3 eggs, $\frac{1}{2}$ wineglassful of brandy, $\frac{1}{4}$ teaspoonful of soda, 1 dessertspoonful of hot water, and $\frac{1}{2}$ lb. of seeded and chopped raisins. Bake in a hot oven about half an hour.



7.—Date Cake.

Cake: 1 cupful of butter, 2 cupfuls of sugar, 1 teaspoonful of vanilla, 3 cupfuls of flour, 1 cupful of milk, 2 teaspoonfuls of baking powder, 4 eggs. Bake in layers.

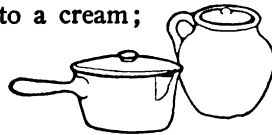
Filling: Take 2 lbs. of dates, remove the stones and chop fine; add cold water enough to make a smooth paste and spread between the layers. Ice the top with plain white icing.



8.—Dixie Cakes.

Beat $\frac{1}{2}$ cupful of butter to a cream;

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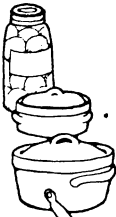
add 1 cupful of sugar; mix well, then add the yolks of 5 eggs. When thoroughly mixed, add 3 teaspoonfuls of cocoa dissolved in 1 cupful of water. Sift together $2\frac{1}{2}$ cupfuls of pastry flour, 1 teaspoonful of baking powder and 2 tablespoonfuls of corn starch. Add this and the well-beaten whites of the eggs alternately to the batter; beat well. Bake in a moderate oven in gem pans; when cold, ice with chocolate icing flavored with vanilla.



9.—Chocolate Cream Layer Cake.

Beat together well 2 cupfuls of sugar and the yolks of 4 eggs; add 1 teaspoonful of vanilla, 2 cupfuls of flour (a little at a time), $\frac{1}{2}$ cupful of cold water, and $\frac{1}{2}$ cupful of flour with 1 heaping teaspoonful of baking powder sifted into it. Cut the well-beaten whites of the eggs into this mixture and bake in three layers.

Fill with the cream filling described under date of May 1st, only adding 1 oz. of grated chocolate.



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10.—Old English Wafers.

Melt 1 teacupful of butter and $\frac{1}{2}$ teacupful of lard. Mix them with 1 quart of flour, 2 well-beaten eggs, 1 teaspoonful of salt, and a wineglassful of wine. Add milk until of the right consistency to roll out. Roll very thin and cut with a small round cutter. When baked, sprinkle over with sugar.



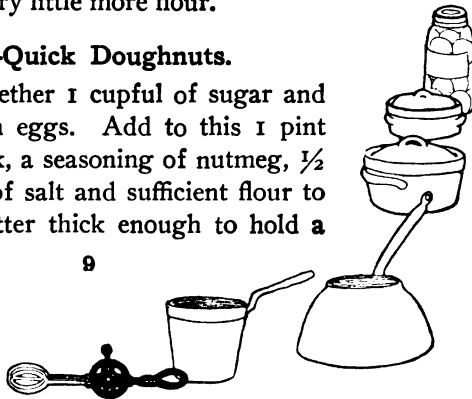
11.—Sour Cream Cookies.

Cream $\frac{3}{4}$ cupful of butter and add gradually 2 cupfuls of sugar, the beaten yolks of 2 eggs, 1 cupful of thick sour cream, 4 cupfuls of flour, sifted with 1 teaspoonful of soda, and lastly the well-beaten whites of the eggs. Roll out and cut with a round cutter. If too soft to roll, add a very little more flour.



12.—Quick Doughnuts.

Cream together 1 cupful of sugar and 3 well-beaten eggs. Add to this 1 pint of sweet milk, a seasoning of nutmeg, $\frac{1}{2}$ teaspoonful of salt and sufficient flour to make the batter thick enough to hold a



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spoon upright, when placed in the middle; add to the first cupful of flour used, 2 teaspoonfuls of baking powder. Roll out and cut in the usual way and fry in smoking fat. A piece of apple paring or the skin of half a lemon fried with the doughnuts adds to the flavor. Roll in powdered sugar while hot.



13.—Cream Loaf Cake.

Beat the yolks of 4 eggs until light; add 1 cupful of sugar and alternately in small quantities 1 cupful of thick cream and 2 cupfuls of flour into which has been sifted $\frac{1}{2}$ teaspoonful of soda and 2 of cream of tartar. Add a grating of lemon rind and the well-beaten whites of the eggs. Bake in a loaf pan for about 40 minutes.

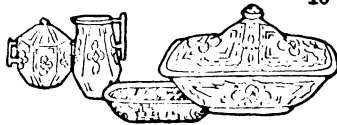


14.—Cocoa Biscuit.

Melt 2 tablespoonfuls of cocoa with enough hot milk to make a thin paste; cook until thick, add 1 tablespoonful of sugar, spread on unsalted zepherette bis-



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cuits, and place them in a hot oven for a few minutes.

15.—Crisp Cookies.

With 1 qt. of flour, use 1 cupful of butter, 1 cupful of sugar, 3 eggs, and 1 teaspoonful of soda dissolved in 1 tablespoonful of hot water and poured into the sugar and eggs after they are beaten. Work the butter into the flour and stir all together. Roll out thin and bake in a quick oven.



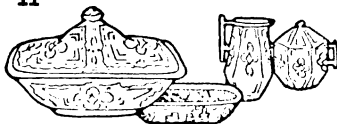
16.—Daisy Cakes.

Cut a sheet of sponge cake into small rounds. Dip each piece into chocolate icing, drop a drop of yellow icing in the middle of each cake and lay split blanched almonds around it to represent the petals of a daisy.



17.—Orange Cake.

Cake: Beat $\frac{1}{4}$ pound of butter and $\frac{1}{2}$ pound of powdered sugar together until very light. Stir in 1 gill of milk, and add the whites of 4 eggs beaten to a stiff



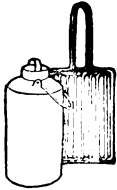
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froth. Mix $\frac{1}{2}$ pound of flour, 1 teaspoonful of baking powder and 2 even teaspoonfuls of cornstarch; sift into the cake, beating all the while. Add the grated rind and juice of one orange. Beat all smooth, and bake in jelly tins.



Filling: Put $\frac{1}{4}$ pound of sugar and 1 gill of water over the fire, and stir until the sugar is dissolved. Then boil, without stirring, until it will form a thread when pulled between the fingers. Beat the white of 1 egg to a stiff froth; add gradually, beating all the while, the hot syrup. Beat all cold and thick. Add $\frac{1}{4}$ teaspoonful of cream of tartar, and enough orange juice to flavor. Spread between the layers, and ice with orange icing.

Icing: 1 cupful of powdered sugar, the grated rind of 1 orange, 1 tablespoonful of boiling water and enough orange juice to moisten the sugar. The icing should be spread immediately.



18.—Sponge Jelly Cake.

Beat the yolks of 5 eggs, 1 cupful of



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sugar and the grated rind of a lemon to a cream. Add the whites of the eggs beaten to a stiff froth; then 1 cupful of flour and 1 even teaspoonful of baking powder. Bake in a dripping pan and when done spread jelly over it and roll; or bake in layer cake tins and spread the jelly between the layers icing the top one.

19.—Apricot Squares.

Cut a square loaf cake into thick slices, cut these into squares. Cover with apricot jam, put 2 together and cover the top with whipped cream. Scatter chopped candied cherries over the top if desired.



20.—Arundel Cakes.

Into 1 pound of flour rub $\frac{1}{2}$ pound of butter, then add $\frac{1}{2}$ pound of powdered sugar, $\frac{1}{2}$ pound of well washed currants, and a pinch of powdered mace. Mix these all together with 4 eggs (well beaten), roll out, and cut with a diamond-shaped cutter, wash the tops with



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milk, sprinkle desiccated cocoanut over them and bake.



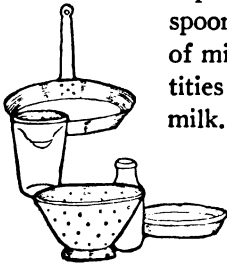
21.—Fairy Gingerbread.

Mix together $\frac{1}{2}$ cupful of butter and 1 cupful of powdered sugar; add $\frac{1}{2}$ cupful of milk, a *very* little at a time, then $1\frac{1}{2}$ cupfuls of flour into which 1 tablespoonful of ginger has been sifted. Spread very thin on dripping pans and mark in squares. Bake about 5 minutes in a moderate oven. As soon as you take them from the oven cut the squares apart and roll into tubular shape.



22.—Whole Wheat Fruit Cake.

Cream $\frac{1}{2}$ cupful of butter with $1\frac{1}{2}$ cupfuls of sugar; add 1 cupful of seeded raisins, then 1 beaten egg; sift together, $\frac{1}{3}$ cupful of pastry flour, 2 cupfuls of whole wheat flour, $\frac{1}{2}$ teaspoonful of soda, and $1\frac{1}{2}$ teaspoonfuls of mixed spices; add these in small quantities alternately with 1 cupful of sour milk. Turn the mixture into small



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pans, sprinkle the tops with granulated sugar, and bake about 25 minutes.

23.—Iroquois Cake.

Mix thoroughly $\frac{1}{4}$ cupful of butter, 1 cupful of powdered sugar, $1\frac{1}{2}$ cupfuls of flour, 2 teaspoonfuls of baking powder, $\frac{1}{2}$ cupful of milk, 1 teaspoonful of lemon flavoring, the whites of 3 eggs well beaten. Bake in two layers, spread with soft icing, and put one on top of the other.



24.—Cinnamon Cake without Eggs.

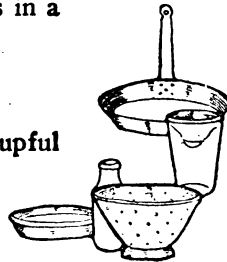
Dissolve $1\frac{1}{2}$ teaspoonfuls of baking soda in a little hot water; add it to $\frac{3}{4}$ cupful of molasses, $\frac{3}{4}$ pint of sour cream, $\frac{3}{4}$ pound of brown sugar, and $4\frac{1}{2}$ cupfuls of flour. Beat well and add 2 table-spoonfuls of cinnamon, a pinch of all-spice and $1\frac{1}{2}$ pounds of seeded raisins cut fine. Bake in loaf or gem pans in a moderate oven.



25.—One-Egg Cake.

Take $\frac{1}{2}$ cupful of butter and 1 cupful

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of sugar creamed, 1 egg beaten light, 1 cupful of milk, 2 cupfuls of flour, 1 teaspoonful of baking powder, and 1 teaspoonful of vanilla. Bake in a shallow pan in a moderate oven about half an hour and ice as desired.



26.—Cold Water Cake.

Beat together $1\frac{1}{2}$ cupfuls of sugar, $\frac{1}{4}$ cupful of butter, $2\frac{1}{2}$ cupfuls of flour, 2 eggs, 1 cupful of cold water, and 2 teaspoonfuls of baking powder. Flavor with lemon or vanilla.

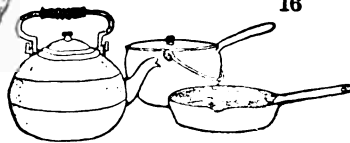
27.—Plain Gingerbread.

Mix together 1 pint of sifted flour, $\frac{1}{2}$ teaspoonful of salt, 1 teaspoonful of soda, 1 tablespoonful of ginger, 1 teaspoonful of cinnamon. Soften 3 tablespoonfuls of butter; beat into it $\frac{1}{2}$ cupful of sugar, $\frac{1}{2}$ cupful of molasses, the flour mixture as above, and $\frac{1}{2}$ cupful of boiling water. Bake in a dripping pan.



28.—Marble Cake.

Cream 1 cupful of butter and 2 cupfuls of powdered sugar; add 4 well-



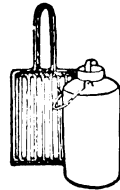
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beaten eggs and 1 cupful of sweet milk; beat well, then add 3 cupfuls of flour and 1 teaspoonful of baking powder. Beat again; take out $\frac{1}{3}$ of the batter, and add to it 2 tablespoonfuls of grated chocolate mixed with 1 tablespoonful of milk. Put into the pans a little of the yellow batter, then some of the chocolate, then some of the yellow, and so on. Bake in a moderate oven.



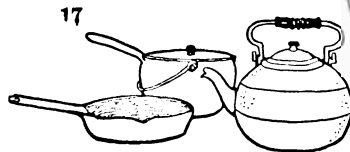
29.—Sponge Drop Cakes.

Use $\frac{1}{2}$ pound of powdered sugar, 4 eggs, whites and yolks beaten separately, the juice of 1 lemon, $\frac{1}{4}$ pound of flour; beat hard and drop on buttered paper. Bake in a hot oven.



30.—Niton Cakes.

Cream $\frac{1}{2}$ pound of butter with the like weight of powdered sugar, then add the yolks of 2 eggs and a few caraway seeds, then mix in lightly 1 pound of flour and sufficient milk to make it into a stiff paste. Roll out about a quarter of an inch thick, cut with an oval cutter.



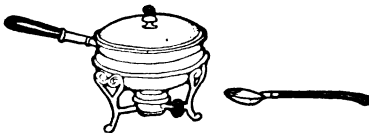
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Bake in a moderate oven. When cold, ice with water icing, and pipe according to fancy, put in the centre of each a thin slice of pink jujubes.



31.—A Good Layer Cake.

Beat $\frac{1}{2}$ pound of butter to a cream; add 1 cupful of sugar, beating as you add it, then add the yolks of 5 eggs, then the whites beaten to a stiff froth, then $1\frac{1}{2}$ cupfuls of flour, 2 ounces of corn-starch and 1 teaspoonful of baking powder. Bake in three layer cake tins and fill with any filling preferred.



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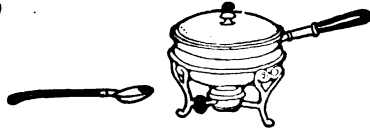
1.—Cocoa Sticks.

Cream together 4 tablespoonfuls of butter, 1 of lard, and $\frac{3}{4}$ cupful of sugar; add 1 well-beaten egg, 1 tablespoonful of milk and 1 teaspoonful of vanilla; mix well. Sift 5 teaspoonfuls of cocoa, $\frac{1}{8}$ teaspoonful of baking powder, and a pinch of salt with about $\frac{1}{2}$ cupful of flour; stir this into the mixture first, then add sufficient flour (about $\frac{1}{2}$ cupful) to make a firm dough. Set this on the ice to harden, sprinkle the board with cocoa and a little sugar, roll out the dough, a small piece at a time, and cut into sticks about 3 inches long. Bake in a moderate oven and watch carefully or they will burn.



2.—Spice Cake.

Use $1\frac{1}{2}$ pounds of flour, $\frac{3}{4}$ pound of lard, ground cloves, allspice and ginger to



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taste, $\frac{1}{2}$ cupful of sugar, $\frac{1}{2}$ pint of molasses, 1 pint of good coffee, and $1\frac{1}{2}$ teaspoonfuls of baking soda; bake in a slow oven.



This makes a good plain spice cake.

3.—Orange Layer Cake.

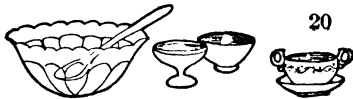
Cake: Use recipe for January 2nd.

Filling: Take 1 cupful of sugar, 4 tablespoonfuls of orange juice, and 1 tablespoonful of butter. Simmer gently until a good syrup is formed, then add 2 well-beaten eggs while still boiling hot; take it from the stove and stir well. When cold, spread over the layers, lay thinly sliced orange over this, put the layers together, and sprinkle the top with powdered sugar just before serving.



4.—Bread Cake No. 2.

With 2 cupfuls of light bread dough mix $1\frac{1}{2}$ cupfuls of sugar, 1 cupful of butter, $\frac{1}{2}$ cupful of milk, 2 eggs, 1 teaspoonful of baking powder, and a little flour if necessary. Add currants or sliced citron to taste.



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5.—Macaroons.

Crumble together $\frac{1}{2}$ pound of almond paste and $\frac{1}{2}$ pound of powdered sugar. Add the well beaten whites of 3 eggs and $\frac{1}{2}$ teaspoonful of vanilla. Drop on greased paper and bake in a slow oven.



6.—Almond Cake.

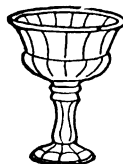
For $\frac{1}{2}$ pound of flour take $\frac{1}{2}$ pound of sugar, 3 ounces of butter, 4 eggs, a pinch of salt, $\frac{1}{2}$ pound of sweet almonds, and $\frac{1}{2}$ pound of bitter almonds, both of which have been chopped fine. Mix well and bake quickly.



7.—Economical Cake.

Use $\frac{1}{4}$ cupful of butter, 1 cupful of sugar, 1 tablespoonful of cornstarch made smooth in 1 cupful of milk, 2 cupfuls of flour, and 3 teaspoonfuls of baking powder. Bake in layers, and spread any kind of jam between the layers.

This is a good but cheap cake.



8.—German Cake.

Put 1 pint of whole wheat bread

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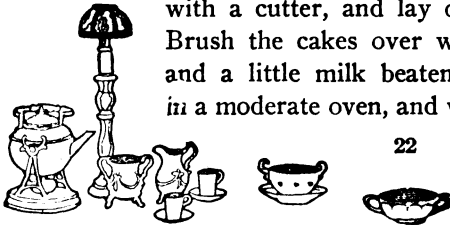


dough into a bowl; add to it 2 whole eggs, 2 tablespoonfuls of sugar, 1 teaspoonful of grated nutmeg, and 1 tablespoonful of butter. Beat until smooth and free from strings. Turn into a greased shallow pan and stand aside until light. Bake in a moderate oven. The dough to be used must have been raised twice.

9.—Orange Ginger Cookies.



Place $1\frac{3}{4}$ pounds of molasses in a saucepan with $\frac{3}{4}$ pound of butter and set it over a slow fire until hot; beat well together and mix in $\frac{3}{4}$ pound of brown sugar, 1 ounce each of ground ginger and nutmeg, $\frac{1}{2}$ pound of candied orange peel, chopped fine, and $2\frac{1}{4}$ pounds of flour. Work well and set it away over night. In the morning turn it out on a floured breadboard, roll thin, cut out with a cutter, and lay on buttered tins. Brush the cakes over with yolk of egg and a little milk beaten together; bake in a moderate oven, and when taken from



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the oven brush them over again with the milk and egg.

10.—Cocoanut Loaf Cake.

Stir together $\frac{1}{2}$ pound of butter, 1 pound of sugar, 6 eggs, $\frac{1}{2}$ pound of pastry flour, and 1 pound of grated cocoanut, stirred in lightly the last thing. Bake at once in a loaf.

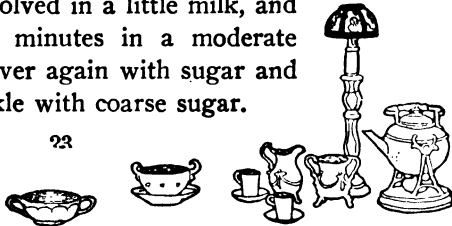


11.—Bath Buns.

Dissolve 1 cake of compressed yeast in $\frac{1}{2}$ cupful of lukewarm water, adding enough flour to make a sponge. When light add $\frac{1}{2}$ cupful of sugar, $\frac{3}{4}$ cupful of softened butter, $\frac{1}{4}$ teaspoonful of salt, a little lemon rind grated, 4 eggs, and just enough flour to make it stiff enough to knead, about 1 pound all told. Knead for half an hour. When risen to twice its size, shape into balls, brush over with sugar dissolved in a little milk, and bake about 25 minutes in a moderate oven. Brush over again with sugar and milk and sprinkle with coarse sugar.



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12.—Sand Cakes.

Cream 1 pound of butter and $\frac{1}{2}$ pound of powdered sugar; add 2 beaten eggs, $\frac{1}{4}$ of a nutmeg grated and $1\frac{1}{2}$ pounds of sifted flour. Roll as thin as possible and cut out with a small round cutter. Brush each cake with a mixture made of the yolk of 1 egg beaten up with a tablespoonful of powdered sugar; sprinkle over with coarse sugar and bake in a moderate oven.



13.—Hartford Election Cake No. 1.

Rub 2 pounds of butter into 5 pounds of flour; add 1 pound of sugar, 1 yeast cake dissolved in a little lukewarm water, 1 pint of milk, 4 well-beaten eggs, and $\frac{1}{2}$ cupful of wine. Beat well and let stand over night. In the morning add $\frac{1}{8}$ cupful of brandy, another pound of sugar and $\frac{1}{2}$ ounce of grated nutmeg. Let rise until very light. Then put into the pans alternately with a sprinkling of chopped citron, seeded raisins and currants (1 pound of each should be used).



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14.—Roses (FOR ST. VALENTINE'S DAY).

Dip small heart-shaped cakes into pink icing and, while the icing is still soft, cover the tops with candied rose leaves; then cut thin strips of Angelica and lay on one side of the cakes to form the stems.



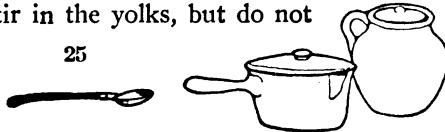
15.—Almond Macaroons.

Sift twice 1 pound of pulverized sugar and 4 ounces of cornstarch; add 12 ounces of shredded almonds, 4 ounces of ground almonds, the grated rind of 2 oranges and 2 eggs beaten light without separating. Butter the hands and form the mixture into small balls; lay them on tins covered with oiled paper and bake in a slow oven.



16.—Butter Sponge Cake.

Use 2 cupfuls of sugar, 1 cupful of butter, 6 eggs beaten separately, $\frac{1}{2}$ cupful of milk, $\frac{1}{2}$ cupful of water, 2 teaspoonfuls of baking powder, and 3 cupfuls of flour. Mix the butter and sugar to a cream; stir in the yolks, but do not



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beat much; add the milk with the whites and the flour last.



17.—Rich Cocoanut Cake.

Mix 1 pound of sugar, 1 pound of grated cocoanut, $\frac{1}{2}$ pound of butter, $\frac{1}{2}$ pound of flour, 6 eggs, and a pinch of mace. Beat the yolks and whites separately; stir $\frac{1}{2}$ teaspoonful of baking powder into the flour; stir in the cocoanut the last thing.

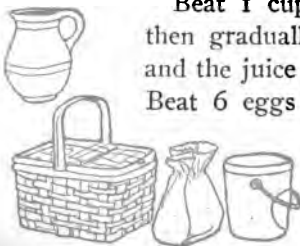


18.—Rebecca Cake.

Cream $\frac{1}{2}$ cupful of butter and 1 cupful of sugar; add 1 egg beaten light. Sift into 1 pint of flour, 2 teaspoonfuls of baking powder and add to the mixture alternately with 1 cupful of milk; $\frac{1}{2}$ cupful of sliced citron floured may be added.

19.—Rice Cake.

Beat 1 cupful of butter to a cream; then gradually add 2 cupfuls of sugar, and the juice and grated rind of 1 lemon. Beat 6 eggs separately and add them;



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then add $2\frac{1}{4}$ cupfuls of rice flour. Bake in a shallow pan in a moderate oven for about half an hour.

20.—Brioche Cakes.

Make a sponge with $\frac{1}{4}$ pound of flour and $\frac{1}{4}$ ounce of pressed or German yeast dissolved in a little warm water, let it stand for half an hour. Rub $\frac{1}{2}$ pound of butter with $\frac{3}{4}$ pound of flour, then add 8 eggs and work till it becomes a smooth creamy batter; add the sponge, mixing well together, and let this rise gently for three hours. Butter some oval pans well, put in the brioche and let stand in a warm place for another hour, then bake in a moderate oven. When baked put a small portion of any kind of jam in the centre of each.



21.—Lemon Cake.

Cream together 1 cupful of butter and 3 cupfuls of sugar; add the yolks of 5 eggs well beaten, 4 cupfuls of flour and 1 cupful of milk, adding the flour and milk alternately, with 1 teaspoonful of soda



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dissolved in a little of the milk. Add the whites of the eggs and the grated rind and juice of 1 lemon. Bake in 2 loaves and ice with white icing flavored with lemon.



This cake keeps well for several days.

22.—Martha Washington Jumbles.

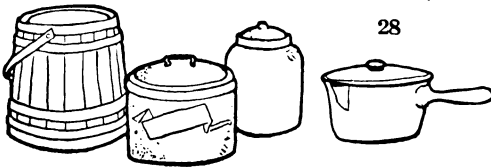
Stir to a cream 1 pound each of butter and sugar; add 3 well-beaten eggs, 1 pound of flour, 1 wineglassful of rose water, and 1 teaspoonful of lemon extract. Roll out thin, cut with a ring cutter, dust over with granulated sugar, and bake.



23.—Raised Doughnuts.

(Fastnacht Kuchen.)

Take 1 cupful of sugar, $\frac{1}{2}$ cupful of butter, 2 eggs, 1 pint of warm milk, 1 cupful of yeast, or 1 yeast cake dissolved in warm water, $\frac{1}{2}$ teaspoonful each of soda and salt, a flavoring of grated nutmeg and mix with enough flour to make a soft dough. Let it rise over night, turn out on a floured board, roll out 1 inch



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thick, cut into rings, let them rise until light, and fry in hot fat. When cool roll in powdered sugar.

24.—Lemon Wafers.

Cream $\frac{1}{4}$ pound of butter and add gradually $\frac{1}{2}$ pound of powdered sugar. Beat 6 eggs without separating until creamy, add them to the butter and sugar, beat well, then add the juice and rind of 2 lemons, a grated nutmeg, and enough flour to make a stiff batter. Butter baking sheets, drop the batter on by spoonfuls, and bake until light brown.

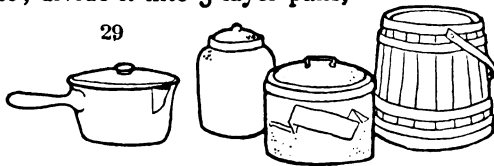


25.—Jam Cake.

Mix $\frac{1}{2}$ cupful of butter with 1 cupful of sugar; add the beaten yolks of 2 eggs, $\frac{1}{4}$ teaspoonful of salt and 1 teaspoonful of vanilla. Stir in alternately $1\frac{1}{2}$ cupfuls of flour and $\frac{1}{2}$ cupful of milk. Beat hard for 5 minutes; add the whites of the eggs beaten stiff and 1 heaping teaspoonful of baking powder. Beat well for a minute; divide it into 3 layer pans,



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and bake in a moderate oven. When cold spread jam between the layers.

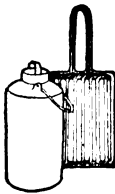
26.—Feather Cake.

Take 1 cupful of sugar, 1 tablespoonful of butter, $\frac{1}{2}$ cupful of milk, $1\frac{1}{2}$ cupfuls of flour, $\frac{1}{2}$ teaspoonful of soda, 1 tablespoonful of cream of tartar, and 1 teaspoonful of lemon extract. Mix in the usual way, and bake in a Turk's head or large round pan.



27.—Rich White Loaf Cake.

Cream 1 cupful of butter, adding gradually 2 cupfuls of sugar; beat well and add $\frac{1}{4}$ teaspoonful of ground mace, $\frac{1}{4}$ cupful of sherry or brandy, then alternately 1 cupful of milk and $3\frac{1}{2}$ cupfuls of sifted pastry flour. Whip to a stiff dry froth the whites of 8 eggs and add to the batter; sift in 2 teaspoonfuls of baking powder and beat hard. Bake in two loaf pans in a moderate oven for nearly an hour.



28.—Cranberry Layer Cake.

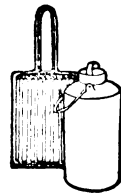
Make 3 good sized layers of any plain



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cake and spread cranberry jelly between. Ice with vanilla icing.

Jelly: Wash and pick over 1 quart of cranberries and put them into a granite saucepan with 1 cupful of water. Stew them slowly until they are as thick as marmalade. Then strain and add about 1½ pounds of sugar. Turn into glasses and when cold and stiff spread on the cake.



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MARCH



1.—Almond Layer Cake.

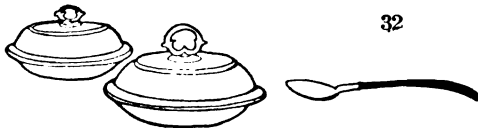
Cake: 1 cupful of butter, 2 cupfuls of sugar, 1 cupful of milk, 3 eggs, 4 cupfuls of flour, 2 teaspoonfuls of baking powder. Mix carefully and bake in layers.

Filling: Beat together the whites of 3 eggs and 1 cupful of powdered sugar; add bitter almond flavoring to taste and 1 cupful of blanched and chopped almonds. Spread the filling between the layers. Ice the cake with white icing.



2.—Walnut Mocha Cake.

Stir together $\frac{1}{2}$ cupful of butter, 1 cupful of sugar, $\frac{1}{2}$ cupful of coffee infusion, $1\frac{3}{4}$ cupfuls of flour, $1\frac{1}{2}$ teaspoonfuls of baking powder (level), the whites of 3 eggs, and $\frac{3}{4}$ cupful of walnut meats broken in pieces. Make frosting of confectioner's sugar and cream.



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3.—Chocolate Raisin Cake.

Cream together $\frac{1}{2}$ cupful of butter and 1 cupful of sugar; then add $\frac{1}{2}$ cupful of sweet milk, the yolks of 4 eggs, 1 cupful of seeded raisins, $\frac{1}{4}$ cupful of grated chocolate and $1\frac{1}{2}$ cupfuls of flour into which 1 heaping teaspoonful of baking powder has been sifted. Bake in a slow oven.



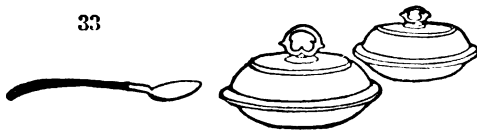
4.—Coffee Cakes.

Add to 3 cupfuls of bread dough $\frac{1}{2}$ cupful of butter, sugar enough to sweeten, and 1 egg. Roll as thin as for baking powder biscuit, cut out with a round cutter, sprinkle over with cinnamon and sugar, and put a raisin in the top of each one. Bake the same as biscuit.



5.—Cocoanut Cones.

Beat the whites of 5 eggs, folding in as you beat 1 pound of powdered sugar; when *very* stiff beat in $\frac{1}{2}$ pound of grated cocoanut and 1 teaspoonful of arrowroot flour. Mould with your



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hands into small cones ; set these on buttered paper in a baking pan and bake in a very moderate oven.



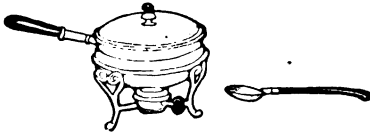
6.—Chocolate Ginger Cake.

Cream together $\frac{3}{4}$ cupful of butter and 1 cupful of sugar ; add 3 eggs, one at a time, beating well ; then add 1 cupful of dark molasses into which you have mixed 1 teaspoonful each of cinnamon and ginger and $\frac{1}{2}$ teaspoonful of ground cloves ; next add 1 cupful of black coffee, in which you have dissolved 1 teaspoonful of baking soda, and 3 cupfuls of flour. Bake in small pans, and when done and cool dip the bottom of each one in chocolate icing.



7.—Sugar-Cookies No. 1.

Stir together 3 cupfuls of sugar and 1 cupful of butter. Beat 6 eggs until light—the yolks and whites separately—and whip the yolks into the creamed butter and sugar. Add the whites and enough flour to make a soft dough, and make into thin, round cakes. If you roll



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the dough, handle it as little as possible. Bake on buttered paper in a quick oven.

8.—Mock Cheese Cakes.

Put into a stewpan $\frac{1}{2}$ pound of ground sweet almonds, $\frac{1}{4}$ pound of powdered sugar and a little orange-flower water, mix well, then add $\frac{1}{2}$ pound of fresh butter previously creamed, then beat in 9 eggs and 1 pint of milk, put on the fire, stirring all the time, let it get quite thick, but do not let it boil, flavor with a little essence of lemon. Put this curd into patty pans lined with puff paste. Dust powdered sugar over them, and bake in a moderate oven.



9.—Honey Ginger Cakes.

Rub together 1 pound of sifted flour and $\frac{3}{4}$ pound of butter; add 1 teacupful of brown sugar and 2 tablespoonfuls each of ground ginger and caraway seed. Beat 5 eggs and stir them into the mixture alternately with 1 pint of strained honey. Beat well. Turn into a shallow square pan and bake for an hour



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in a moderate oven. When cold cut into squares.



10.—French Jumbles.

Beat to a cream 1 cupful of butter and 1 cupful of sugar; add the white of 1 egg beaten stiff and flour enough to make a rather stiff dough. Then add a tablespoonful of thick cream and $\frac{1}{4}$ teaspoonful of soda. Roll thin and cut out with a ring cutter; sift sugar over the cakes before baking.



11.—Othellos.

Mix together 3 eggs, $\frac{1}{2}$ cupful of powdered sugar, the grated rind of 1 lemon, and $\frac{1}{2}$ cupful of flour. Put the mixture by teaspoonfuls on a baking sheet covered with greased paper. Dust with granulated sugar and bake ten minutes. Remove and spread the flat surface of the cakes with currant jelly, putting two cakes together. Dip the top into chocolate icing.



12.—Yellow Loaf Cake.

Cream $\frac{1}{2}$ cupful of butter with 1 cup-



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ful of powdered sugar; add alternately the beaten yolks of 6 eggs, the juice of 1 lemon and 2 cupfuls of flour into which have been sifted 1 teaspoonful of baking powder and $\frac{1}{4}$ teaspoonful of salt. Bake in a loaf pan and ice with lemon icing.



13.—Fruit Cookies.

Cream $\frac{1}{4}$ cupful of butter with $\frac{1}{2}$ cupful of sugar; add 1 egg well beaten, $\frac{1}{2}$ cupful each of chopped nuts and seeded raisins, and 1 cupful of flour into which sift 1 teaspoonful of baking powder and $\frac{1}{4}$ teaspoonful of salt. Roll thin and cut out with a fancy cutter. Bake in a moderate oven.



14.—Cream Cookies.

Use $1\frac{1}{2}$ cupfuls of granulated sugar, 1 cupful of cream, 1 teaspoonful of vanilla, the yolks of 3 eggs, $\frac{1}{2}$ cupful of butter and lard mixed, and flour enough to roll out.

These cakes keep well.

15.—French White Cake.

Stir together $\frac{1}{4}$ cupful of butter and



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1 cupful of sugar, beating it to a cream. Add alternately, in small quantities, $\frac{1}{2}$ cupful of milk and $1\frac{2}{3}$ cupfuls of flour with 2 teaspoonfuls of baking powder sifted in. Beat well; then fold in the whites of 2 eggs whipped to a stiff froth and flavored with $\frac{1}{2}$ teaspoonful of vanilla. Bake in patty pans and ice with white icing.



16.—Porcupines.

Cut any plain cake into 2 inch squares; ice with chocolate icing and stick almonds into the top. The almonds should be blanched and quartered length ways and made to stand up straight all over the cake.



17.—Sponge Cake No. 1.

Use 10 eggs, 1 pound of sifted pulverized sugar, $\frac{1}{2}$ pound of dried and twice sifted flour, and the grated rind and juice of 1 lemon. Beat the yolks thoroughly before adding the sugar and lemon. Beat the whites until they are stiff and will adhere to the dish, and



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stir them in in small quantities alternately with the flour. Do not beat after this, but bake immediately. Use two deep, fluted earthen pans with chimney in center. Bake slowly in a moderate oven for one hour.



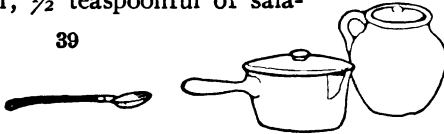
18.—Almond Jumbles.

Cream $1\frac{1}{2}$ cupfuls of butter with 2 cupfuls of sugar; add 6 eggs, one at a time, beating well. Stir in $\frac{1}{4}$ cupful of canned fruit juice, $\frac{1}{2}$ cupful of cornstarch, and enough flour to make a soft dough. Roll thin, cut with a jumble cutter, and lay on greased pans. Brush over each one with white of egg and sprinkle with chopped almonds and granulated sugar. Bake in a moderate oven.



19.—Federal Cake.

Cream 2 cupfuls of sugar with $1\frac{1}{2}$ cupfuls of butter; add 4 well-beaten eggs, $\frac{1}{2}$ cupful of milk, 1 teaspoonful of cream of tartar, $\frac{1}{2}$ teaspoonful of sala-



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ratus, fruit and spice to taste. Bake in deep pans in a moderate oven.

20.—Chelmsford Cakes.

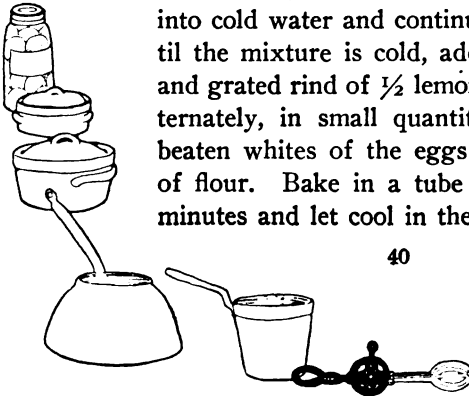


Rub $\frac{1}{4}$ pound of butter into $1\frac{1}{4}$ pounds of flour, then add $\frac{1}{2}$ pound of pure honey, a little cinnamon, and 2 tablespoonfuls of orange-flower water; make into a soft batter with 4 or 5 eggs. Put this mixture into round shallow tins, well buttered, and bake in a moderate oven.



21.—Boiled Sponge Cake.

Boil 1 cupful of sugar and $\frac{1}{2}$ cupful of water until it threads; then pour in a fine stream on the yolks of 5 eggs, beaten until thick; beat and then set the pan into cold water and continue beating until the mixture is cold, adding the juice and grated rind of $\frac{1}{2}$ lemon. Fold in alternately, in small quantities, the well-beaten whites of the eggs and 1 cupful of flour. Bake in a tube pan about 50 minutes and let cool in the inverted pan.



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22.—Bows.

Take cruller batter and, after rolling it out, cut in thin strips; tie the strips into bows, using care in the handling, and fry in hot fat. When done dust over with powdered sugar.



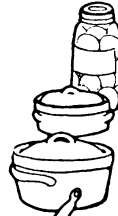
23.—Orange Marmalade Cookies.

Cut a good butter and sugar cake into rounds; split the rounds into discs, making them as thin as possible, and spread these over with orange marmalade; put two discs together, adding a third without the marmalade, thus making a three layer cooky. Ice top and sides with white icing unflavored.

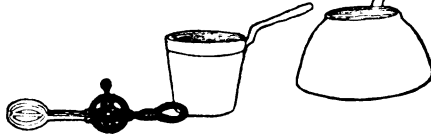


24.—Scotch Cookies.

Mix 1 pound of flour with $\frac{3}{4}$ pound of butter, rubbing together well. Then add 1 pound of sugar, 3 well-beaten eggs, and 1 tablespoonful of cinnamon. Mix well, roll out thin, cut with a large round cutter, and bake in a moderate oven.



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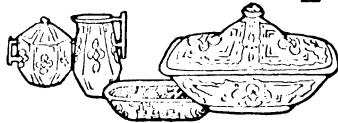
25.—Old Fashioned Pound Cake.

Wash 1 pound of butter and beat to a cream; mix with this gradually 1 pound of fine sugar, beating it until very smooth; add alternately, in small quantities, 1 pound of sifted pastry flour and 10 eggs well beaten. Beat for 20 minutes; then add 2 tablespoonfuls of brandy, $\frac{1}{4}$ teaspoonful of grated nutmeg and 2 teaspoonfuls of vanilla extract. Beat again, adding a little sliced citron and chopped blanched almonds. Pour the batter into a pan lined with greased paper and bake in a moderate oven.



26.—Ribbon Wafers.

Measure out 1 pound of fine sugar, 2 eggs, $\frac{1}{4}$ pound of flour, and the grated peel of 2 lemons. Beat the whites and yolks of the eggs separately; then add them to the sugar and sift in the flour. Roll the dough very thin, cut in strips, bake in a quick oven, and while still hot roll them around a stick to make them curl.



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27.—Granny's Cookies.

Take 2 cupfuls of New Orleans molasses, 1 cupful of sweet milk, 1 cupful of butter, 1 tablespoonful of ginger, 4 teaspoonfuls of soda. Mix soft with flour and let it stand over night. In the morning roll out and bake in a quick oven.



28.—Ranaque Buns.

Rub to a cream 1 pound of butter and 1¼ pounds of sugar; add 6 eggs beaten light, 2 pounds of flour and 4 tablespoonfuls of cinnamon sifted together. With a spoon put bits of the dough on buttered tins and bake.

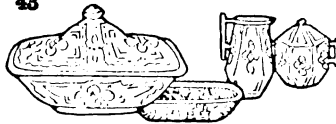


29.—Ring Jumbles.

Cream 1 pound of butter with 1 pound of sugar, beating hard; add the well-beaten yolks of 4 eggs, then 1 tablespoonful of rose water, next ½ pound of sifted flour. Mix well and add the well-beaten whites of the eggs. Now stir in lightly nearly another ½ pound of flour.



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Squeeze the dough upon greased paper through a pastry bag, forming it into rings. Bake quickly and sift fine sugar over the cakes as soon as they are baked.

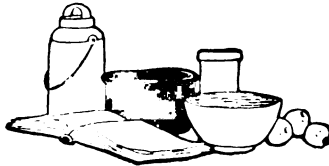
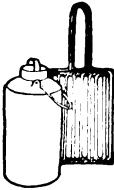


30.—Norwich Cakes.

Rub to a cream 1 pound of butter and 1 pound of powdered sugar, then add by degrees 8 eggs. When well mixed, add 1 pound of flour and the grated rind of 1 lemon. Work this batter well and put it into small round tins, well buttered; sprinkle with powdered sugar and desiccated cocoanut. Bake in a moderate oven.

31.—Lemon Zephyr.

Cut a stale sponge cake in squares; ice top and sides of the squares with lemon icing made of lemon juice and powdered sugar. When stiff, cover the top of each one with a meringue and brown slightly with a redhot iron.



APRIL

1.—Cocoanut Layer Cake.

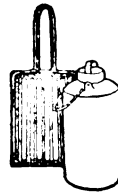
Cake: $\frac{1}{2}$ cupful of butter, $1\frac{1}{2}$ cupfuls of sugar, $\frac{1}{2}$ cupful of water, the whites of 6 eggs, $\frac{1}{2}$ cupful of cornstarch, $1\frac{1}{2}$ cupfuls of flour, 1 teaspoonful of cream of tartar, $\frac{1}{2}$ teaspoonful of soda. Mix in the usual way and bake in layers.

Filling: Take the whites of 3 eggs and beat to a stiff froth with 6 table-spoonfuls of powdered sugar and 1 cupful of grated cocoanut. Put this between the layers and on top of the cake.



2.—Imperial Cake.

Mix in the usual way 1 pound of sugar, 1 pound of butter, 1 pound of flour, 2 pounds of raisins, 1 pound of citron, 1 pound of sweet almonds, 2 table-spoonfuls of wine or brandy, 1 grated nutmeg, a pinch of mace and 10 eggs. Bake in a large square loaf.



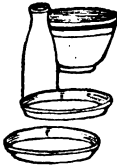
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3.—Chocolate Macaroons.



Stir to a paste the whites of 7 eggs, $\frac{3}{4}$ pound of sifted sugar, $\frac{1}{2}$ pound of finely chopped almonds, and 2 ounces of grated chocolate. Shape round, lay on oiled paper, put a candied cherry on the top of each macaroon, and bake in a moderate oven.

4.—Citron Cake.



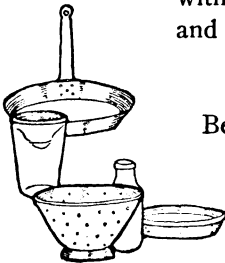
Use 6 eggs, 4 cupfuls of flour, $2\frac{1}{2}$ cupfuls of sugar, 2 cupfuls of citron cut into small strips, 2 teaspoonfuls of baking powder, 1 cupful of milk, 1 cupful of butter. Mix and bake in the usual way.

5.—Lady Cake.

With $\frac{3}{4}$ pound of sifted flour, mix 1 pound of sugar, 6 ounces of butter, and the well-beaten whites of 10 eggs, flavor with bitter almond. Bake in small pans and ice with vanilla frosting.

6.—Orange Cakes.

Beat the yolks of 5 eggs with 2 cupfuls



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of powdered sugar; add the juice of an orange and the grated peel of half of it; then add 2 cupfuls of flour sifted three times, with 1 teaspoonful of baking powder, and $\frac{1}{2}$ cupful of water, adding the flour and water alternately, a little at a time; lastly add the well-beaten whites of 3 eggs. Bake in a large pan about an inch and a half deep. When done, cut into small cubes and ice with orange icing made of the juice of an orange and powdered sugar stirred in to make it stiff.



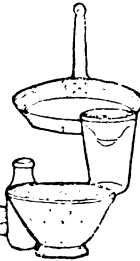
7.—Soda Cakes.

Mix 1 teaspoonful of baking soda with 1 pound of flour and rub into it $\frac{1}{2}$ pound of warmed butter. When quite smooth, add 3 well-beaten eggs, $\frac{1}{2}$ pound of cleaned currants, $\frac{1}{2}$ pound of sugar, and a few caraway seeds. Mix well and bake in small tins.



8.—Harrison Cake.

Stir together $1\frac{3}{4}$ cupfuls of sugar, $1\frac{3}{4}$ cupfuls of butter, 1 cupful of thick mo-



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lasses, 1 gill of milk, 1 teaspoonful of soda, 1 of cinnamon, 1 of cloves, 5 well-beaten eggs, 5 cupfuls of flour, 1 pint of stoned and chopped raisins. Dissolve the soda in the milk and strain it into the batter the last thing before pouring it into the pans. Bake in a moderate oven.



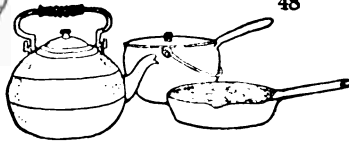
9.—New England Doughnuts.

Dry out $\frac{1}{2}$ pound of brown sugar and mix it with 2 pounds of flour; sift well. Add 2 tablespoonfuls of yeast and enough milk to make a soft dough, and set it to rise. When light, knead in $\frac{1}{2}$ pound of butter. Make into little cakes, drop into boiling fat, and fry a light brown. Drain well; then roll in sugar and ground cinnamon.



10.—Dried Apple Cake.

Soak 3 cupfuls of dried apples over night in a little water. In the morning cook them in 2 cupfuls of molasses until tender. When cold, add $\frac{1}{2}$ cupful of sugar, $\frac{1}{2}$ cupful of butter, 1 cupful of sour cream, 3 cupfuls of flour, 3 eggs, 1



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teaspoonful of soda dissolved in a very little water, and $\frac{1}{2}$ teaspoonful each of cinnamon, cloves, and nutmeg.

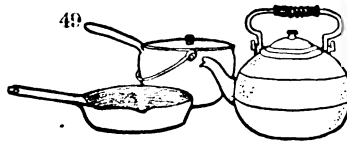
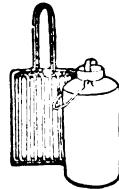
11.—Pistachio Biscuit.

Make a batter with 3 eggs, $\frac{1}{2}$ cupful of powdered sugar, $\frac{1}{2}$ cupful of flour and the grated rind of 1 lemon. Put the mixture by teaspoonfuls on the baking sheet, upon which has been spread a greased paper. Dust with granulated sugar, and when baked, cover the tops with white frosting and sprinkle with chopped pistachio nuts.



12.—German Wafers.

Beat to a cream 1 cupful of butter with 2 cupfuls of sugar; add the beaten yolks of 3 eggs and the grated rind and juice of a lemon. Cut in the well-beaten whites of the eggs and add flour enough to make a stiff dough. Roll out into a thin sheet and cut into shapes; brush over with beaten white of egg; sprinkle with coarse sugar, chopped nuts, and candied fruit. Bake in a slow oven.



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13.—Fig Layer Cake.

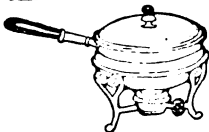
Cake: Beat well 2 eggs and add to them 2 cupfuls of powdered sugar; beat again for ten minutes. Add alternately 2 cupfuls of flour and 1 cupful of milk, with 1 teaspoonful of baking powder stirred into the flour. Flavor with 1 teaspoonful of vanilla and bake in layer pans.

Filling: After removing the stem ends from 1 pound of figs, put them through a meat chopper; add 1 cupful of water and 1 tablespoonful of sugar and stew gently until as thick as drop batter. Take from the fire, add 1 teaspoonful of vanilla, and when cold spread on the cake.



14.—Delicate Cake.

Beat the yolks of 5 eggs until thick and light colored; stir in 1 cupful of granulated sugar and 1 tablespoonful of lemon juice. Beat the whites until stiff, add a few tablespoonfuls of the froth to the beaten yolks, then 1 cupful of pastry flour. Fold in the rest of the whites.



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Bake in a loaf pan in a moderate oven. If desired, ice with white icing and sprinkle the top with chopped nuts.

15.—Watermelon Cake.

Make a white cake, only using part red sugar to color it; add raisins well floured. Bake in a large round pan or a melon mold, and cover the cake with green icing. Make the icing by using Burnett's green color paste, adding just enough of it to ordinary white icing to give the desired color.



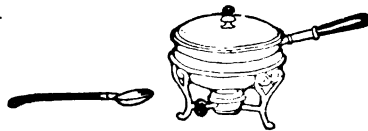
16.—Orange Quarters.

Take a dripping pan and line it with a sheet of stiff cardboard which has been bent lengthwise, like a number of w's; grease the cardboard and pour a sponge cake batter upon it. When baked cut into sections which will look like orange quarters and ice with orange icing.



17.—Molasses Gingerbread.

Use 3 cupfuls of flour, 1 cupful of molasses, $\frac{1}{2}$ cupful of softened butter, 2 eggs, 1 tablespoonful of ginger, 1 cupful



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of sour milk, and 1 teaspoonful of soda. Beat the whites and yolks of the eggs separately; mix the butter with the molasses and pour this upon the beaten yolks with the milk, adding the ginger and soda, and lastly stirring in the flour and whites of the eggs.

18.—The Children's Cake.

Mix in a bowl $1\frac{1}{2}$ cupfuls of pastry flour—with 1 teaspoonful of cream of tartar and $\frac{1}{2}$ teaspoonful of soda sifted with the flour—1 cupful of sugar, 1 teaspoonful of lemon juice, 2 eggs and some cream, the eggs having been dropped into a cup and the cup filled up with cream. Mix in this order and beat until light. Bake 25 minutes in a moderate oven.



19.—Vienna Cakes.

Cut loaf cake into squares; then cut a small piece from the center of each square and fill the space with jelly. Replace the piece and ice the top and sides of each square.



April

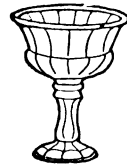
20.—Isabella Cakes.

Mix 1 pound of desiccated cocoanut with 1 pound of powdered sugar and 1 ounce of rice flour, make into a stiff paste with the yolk of 1 egg and a little orange-flower water; work it well, then roll out thin with powdered sugar, and cut with a round cutter. Dampen the tops with a wet brush and sift some fine desiccated cocoanut over them. Bake in a cool oven.



21.—Sponge Cake No. 2.

Beat the whites of 4 eggs with $\frac{1}{4}$ teaspoonful of salt until dry; then beat in gradually $\frac{1}{2}$ cupful of granulated sugar. Beat the yolks very light and beat into them gradually $\frac{1}{2}$ cupful of sugar; add the grated rind and juice of $\frac{1}{2}$ lemon; then beat the white and yolk mixtures together, and add $\frac{3}{4}$ cupful of flour, sprinkling it in and folding it into the batter. Do not beat after the flour is added. Bake about 20 minutes.



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22.—Coffee Gems.



Beat 4 eggs in a granite saucepan ; add 2 teaspoonfuls of coffee extract and 1 cupful of granulated sugar. Stand it over boiling water and beat until it is warm. Take the pan from the fire and beat hard for about a quarter of an hour ; then add slowly 1 cupful of sifted pastry flour. Bake in well greased gem pans in a quick oven for 15 minutes. Serve hot. Dust over with granulated sugar.

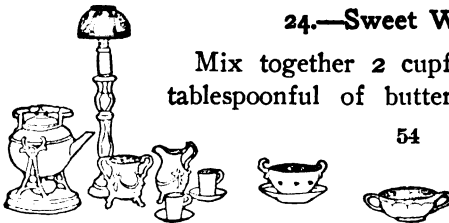


23.—Ginger Creams.

When making cup cake, bake one layer in a square pan. Cut it into squares, split and spread the inside with $\frac{1}{2}$ cupful of preserved ginger made into a paste with a little thick cream. Press two slices together and ice top and sides with soft white icing flavored with a little of the ginger juice.

24.—Sweet Wafers.

Mix together 2 cupfuls of sugar, 1 tablespoonful of butter, 2 well-beaten



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eggs, 1 quart of flour, and milk enough to make a batter like rich cream; flavor to taste. Use wafer irons or bake upon a baking sheet, pouring on but a little at a time, as it will spread. When brown cut into squares while still very hot. While hot these can be rolled and filled with whipped cream if desired.



25.—Silver Cake.

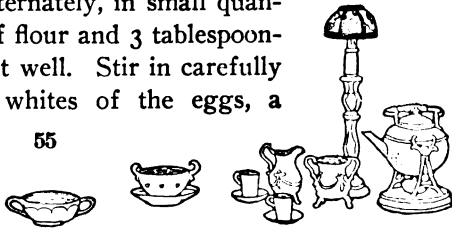
Take 1 pound of sugar, $\frac{3}{4}$ pound of sifted flour, 6 ounces of butter, the whites of 14 eggs, 1 teaspoonful of mace extract. Mix and bake in a moderate oven for about 2 hours.



26.—Dover Cake.

Cream $\frac{1}{4}$ cupful of butter with $\frac{1}{2}$ cupful of sugar; add the well-beaten yolks of 2 eggs and beat well, flavoring with $\frac{1}{2}$ teaspoonful of rose water, 1 teaspoonful of vanilla and 1 drop of almond extract. Add alternately, in small quantities, 1 cupful of flour and 3 tablespoonfuls of milk; beat well. Stir in carefully the well-beaten whites of the eggs, a

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pinch of salt, and 1 scant teaspoonful of baking powder; beat for 1 minute and turn into a well greased pan. Bake in a moderate oven.



27.—Marble Circles.

Make a marble cake and bake it in $\frac{1}{2}$ pound baking powder tins. When cold, slice it in even rounds and ice each piece with chocolate icing; or the cake may be iced and served whole.



28.—Mock Cocoanut Cakes.

Stir together in the usual way 1 scant cupful of butter, $1\frac{1}{2}$ cupfuls of sugar, 1 cupful of milk, 3 eggs, whites and yolks beaten separately, $\frac{1}{4}$ teaspoonful of salt, 1 teaspoonful of vanilla, 3 scant cupfuls of sifted flour, 3 level teaspoonfuls of baking powder. Beat well and bake in patty pans.



29.—Sarah's Jumbles.

Cream 1 cupful of butter with 1 cupful of sugar; add $\frac{1}{2}$ cupful of sour cream, 1 well-beaten egg, nutmeg to flavor, 1 tea-



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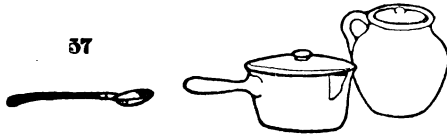
spoonful of soda dissolved in a little hot water, and flour enough to roll out.

30.—Palace Cakes.

Beat together the yolks of 4 and the whites of 2 eggs, then add 4 teaspoonfuls of rose water and 4 of orange-flower water and 1 pound of powdered sugar; mix all well together, then add 1 pound of sifted flour and 1 ounce of dried cherries, chopped very fine. Put this mixture into well buttered shallow tins, sift powdered sugar over it, and bake in a moderate oven.



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MAY

1.—Cream Layer Cake.

Cake: 1 cupful of sugar, 3 eggs, 3 tablespoonfuls of water, $1\frac{1}{2}$ cupfuls of flour, 2 small teaspoonfuls of baking powder. Bake in layers.

Filling: Beat until stiff 1 cupful of sweet cream and 2 tablespoonfuls of powdered sugar; flavor with vanilla. Put this filling between the layers and sprinkle the top with powdered sugar.

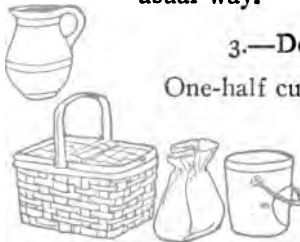


2.—Walnut Cake.

Take $1\frac{1}{2}$ cupfuls of flour, 1 cupful of sugar, $\frac{1}{2}$ cupful of milk, 1 egg, 1 cupful of walnut meats, $\frac{1}{4}$ cupful of butter, $\frac{1}{4}$ teaspoonful of soda, and $\frac{1}{2}$ teaspoonful of cream of tartar. Mix and bake in the usual way.

3.—Dolly Varden Cake.

One-half cupful of sugar, $\frac{1}{2}$ cupful of



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butter, $\frac{1}{2}$ cupful of cornstarch, $\frac{1}{2}$ cupful of milk, $1\frac{1}{2}$ cupfuls of flour, the whites of 4 eggs, 1 teaspoonful of baking powder. Mix well; color $\frac{1}{3}$ with red coloring fluid and $\frac{1}{3}$ with chocolate. Bake in three jelly cake pans, making one cake white, one red, one brown; when baked put them together with jelly or frosting between and ice with yellow icing made with the yolks of the eggs.



4.—Canadian Cakes.

Cream $\frac{1}{4}$ pound of butter with $\frac{1}{2}$ pound of powdered sugar, then add by degrees 7 eggs; when well mixed add $\frac{1}{4}$ pound of wheat flour mixed with $\frac{1}{4}$ pound of corn flour well sifted together, beat the whole to a smooth batter, and put into shallow diamond-shaped tins well buttered. Dust powdered sugar over them and bake in a moderate oven.



5.—Crullers With Eggs.

Cream $\frac{1}{2}$ cupful of butter with 2 cupfuls of sugar; add 2 well-beaten eggs, 2 cupfuls of sour milk, 1 teaspoonful of



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soda dissolved in a little boiling water, and flour enough to roll out. Cut out and fry in hot fat.



6.—Cocoanut Cream Cake.

Cake: Make three layers of cake, using the recipe for April 6th.

Filling: Mix together 1 cupful of milk, 1 cupful of sugar, $\frac{1}{2}$ cupful of grated cocoanut, and 1 level teaspoonful of butter; let come to the boiling point, then add slowly 1 heaping tablespoonful of cornstarch moistened with 1 tablespoonful of milk and stir until it thickens. Take it from the fire and add the beaten yolk of 1 egg. When it cools, spread it on top of two layers of the cake, put all the layers together, and sprinkle the top of the cake with grated cocoanut.



7.—Boston Cakes.

Rub 3 tablespoonfuls of butter with 1 cupful of sugar until smooth, adding only a little sugar at a time. Add to this the yolks of 2 eggs, $\frac{1}{2}$ cupful of milk or water, $1\frac{3}{4}$ cupfuls of flour, with 1 tea-



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spoonful of baking powder sifted in the flour, 1 teaspoonful of vanilla, and lastly the well-beaten whites of the eggs. Bake in small pans; when cold, ice with chocolate icing.

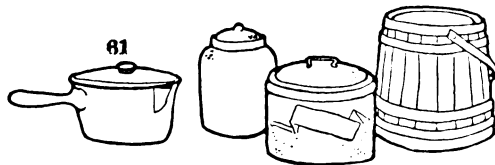
8.—My Lady's Cake.

Beat to a cream 1 pound of butter and 1 pound of sugar; add in small quantities alternately $\frac{3}{4}$ pound of flour and the whites of 10 eggs beaten to a stiff, dry froth, mixing well. Flavor with $\frac{1}{2}$ teaspoonful of bitter almond and 1 teaspoonful of rose water. Pour into a large square pan and bake an hour in a moderate oven.



9.—Peanut Cookies.

Take 1 pint of shelled peanuts and chop very fine. Cream together 2 tablespoonfuls of butter and 1 cupful of sugar; add 3 eggs, 2 tablespoonfuls of milk, $\frac{1}{4}$ teaspoonful of salt, the peanuts, flour enough to make a soft dough. Roll out and cut in rounds; bake in a moderate oven.



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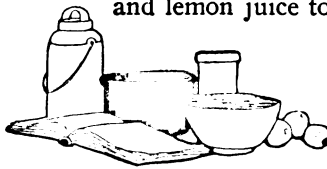
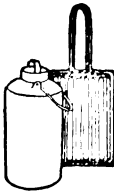
10.—Lemon Cream Puffs.

Make the crusts as for cream puffs and fill with the following mixture: mix together $1\frac{1}{2}$ cupfuls of sugar, the yolks of 4 eggs, 4 tablespoonfuls of flour, and the juice of 2 lemons. Pour over this $3\frac{1}{2}$ cupfuls of boiling water, and let boil for three minutes. When cool, stir in the beaten whites of the eggs and fill the crusts.



11.—Lemonettes.

Cream $\frac{1}{2}$ cupful of butter; add gradually 1 cupful of sugar, the grated rind of 1 lemon and 1 tablespoonful of the juice, and the beaten yolks of 4 eggs; to this add $1\frac{1}{4}$ cupfuls of flour into which has been sifted $\frac{1}{4}$ teaspoonful of soda and $\frac{1}{4}$ teaspoonful of salt; finally fold in the well-beaten whites of the eggs. Bake in small tins about 20 minutes. Spread the tops of the cakes with icing made with confectioner's sugar, boiling water and lemon juice to taste.



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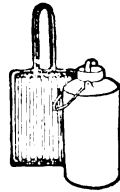
12.—Angel Cookies.

Sift together $\frac{1}{2}$ cupful of fine granulated sugar, $\frac{1}{2}$ cupful of flour and $\frac{1}{2}$ teaspoonful of cream of tartar; fold into this the well-beaten whites of 5 eggs, flavor with $\frac{1}{2}$ teaspoonful of vanilla. Drop from a spoon upon buttered paper and bake about ten minutes in a slow oven.



13.—Ginger Fruitlettes.

Cream 1 cupful of butter with 1 cupful of sugar; add $\frac{1}{2}$ teaspoonful of salt, 1 scant tablespoonful of ground ginger, 1 teaspoonful of cinnamon, $\frac{1}{3}$ teaspoonful of cloves, and $\frac{1}{2}$ teaspoonful of allspice. When well mixed, add 1 cupful of molasses, $\frac{1}{2}$ cupful each of citron and raisins stoned and chopped fine, and 4 heaping cupfuls of flour. Knead well and set aside in a covered dish for 24 hours; then roll thin, cut out, and bake in a moderate oven. These will keep for a long time.



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14.—Chocolate Sticks.

Melt $1\frac{1}{2}$ squares of chocolate, add 1 tablespoonful of butter melted, 1 cupful of sugar, $1\frac{1}{4}$ cupfuls of flour, 1 cupful of milk, 1 teaspoonful of baking powder, and the yolk of 1 egg. Bake in a sheet pan, cut into strips an inch wide and four inches long; spread with white frosting, then with plain melted chocolate.



15.—German Rusk.

Scald and cool $\frac{1}{2}$ pint of milk, add 1 heaping tablespoonful of butter and 2 of sugar, $\frac{1}{4}$ yeast cake dissolved in a little warm water, a pinch of salt and flour enough to make a soft dough. Let it rise over night; knead it early in the morning and let it rise in a flat greased tin. Rub butter over the top, sprinkle with sugar and cinnamon and bake for 20 or 30 minutes. When cold cut into squares.



16.—Strawberry Cookies.

Make a good cooky batter and roll it



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out, not very thin, cut into cookies and bake a light brown. Make an icing with confectioner's sugar, strawberry juice and a squeeze of lemon juice; when stiff enough to spread, cover the tops of the cookies with this and let them harden.

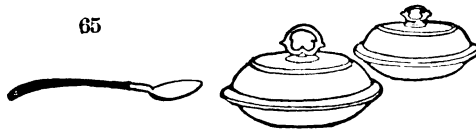
17.—Black Cake.

One pound of butter and 1 pound of sugar, beaten to a cream. Stir in 12 eggs beaten well; sift in 1 pound of flour, add 3 pounds of stoned raisins, 3 of cleaned currants, 5 nutmegs, $\frac{1}{2}$ ounce of cinnamon, 1 teaspoonful of cloves, 1 pound of citron cut in small, thin slices; these must be well mixed. Also, 1 small cupful of black molasses, and brandy to taste.

This makes a large cake which improves by keeping.

18.—Pineapple Shortcake.

Mix a 4-egg sponge cake and bake in a square pan about 2 inches deep. When the cake is cool split it open, and spread grated pineapple thickly over it, cover with powdered sugar, let stand until the



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sugar has melted. Then stand one on top of the other, and it is ready to serve.



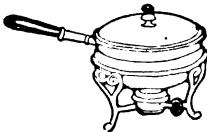
19.—Molasses Pound Cake.

With 1 quart of molasses mix 1 pint of water, $3\frac{1}{4}$ quarts of flour, 1 ounce of soda, 1 ounce of cream of tartar, 1 heaping cupful of butter, 6 eggs, 1 ounce of cinnamon, and 1 pound of stoned and chopped raisins. Bake slowly in a large loaf pan.



20.—New Marzipanes.

Put into a stewpan $\frac{1}{2}$ pound of ground sweet almonds and the like weight of powdered sugar; mix these well together, then add 1 gill of water, put on the fire and let it come to the boil; then add the yolks of 3 eggs previously well beaten; again let it come to the boil, and put on one side to cool. Whisk 1 whole egg with the 3 whites, add the juice of $\frac{1}{4}$ lemon, then add sufficient flour to make into a stiff paste; flavor with essence of almonds. Roll out thin, cut with a round cutter, pinch all around the edges, and



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lay on a baking sheet slightly floured. Put a spoonful of the almond mixture into each; they must be baked in rather a quick oven. When cold, brush the tops with clarified sugar.



21.—Cup Angel Cake.

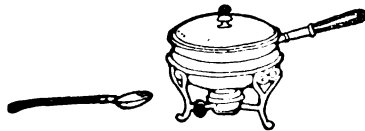
Break enough eggs to fill a cup with the whites, beat them until foamy; then add $\frac{1}{2}$ teaspoonful of cream of tartar and beat again until dry; next beat in 1 cupful of sugar gradually, add 1 teaspoonful of vanilla extract, then fold in 1 cupful of flour. Bake in a tube pan in a good oven about a half hour.



22.—Pineapple Layer Cake.

Cake: Cream $\frac{1}{2}$ cupful of butter with $1\frac{1}{2}$ cupfuls of sugar; sift $\frac{1}{4}$ teaspoonful of baking soda and $\frac{3}{4}$ teaspoonful of cream of tartar into $2\frac{1}{4}$ cupfuls of flour; add this in small quantities alternately with $\frac{1}{2}$ cupful of milk. Lastly add the well-beaten whites of 5 eggs and 1 teaspoonful of lemon extract. Bake in layers.

Filling: Grate a small pineapple; put



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it into a granite saucepan and let it simmer until soft; add $\frac{3}{4}$ cupful of sugar to each cupful of pulp and let it cook to a marmalade; flavor with 1 tablespoonful of lemon juice. When cold spread between the layers.



23.—Rice Flour Cookies.

Break 4 eggs, beating the whites and yolks separately; add to the yolks 1 pound of powdered sugar and beat for ten minutes; add 1 tablespoonful of orange-flower water and the juice of $\frac{1}{2}$ lemon; then add alternately in small quantities $\frac{1}{2}$ pound of ground rice, $\frac{1}{2}$ pound of rice flour, and the well-beaten whites of the eggs. Beat hard and bake in patty pans. To be eaten the same day.



24.—Currant Jelly Diamonds.

Make a plain cup cake, baking it in shallow square pans. When cold, cut it into small diamonds, split each one open, and spread with currant jelly.



May

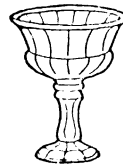
25.—Chocolate Loaf Cake No. 1.

Cream $1\frac{1}{2}$ cupfuls of sugar with $\frac{1}{2}$ cupful of butter; add the yolks of 4 eggs, 4 ounces of grated chocolate mixed with 4 tablespoonfuls of boiling water, $\frac{1}{2}$ cupful of milk and 1 cupful of flour. Beat well; then add the well-beaten whites of the eggs and lastly 1 teaspoonful of baking powder and 1 additional cup of flour. Flavor with vanilla. Bake in a loaf pan in a moderate oven, and ice with white icing.



26.—Clay Cake.

Rub to a cream $\frac{1}{2}$ pound of butter with 1 pound of fine sugar. Mix 1 pound of flour with 1 teaspoonful of cream of tartar. Dissolve $\frac{1}{2}$ teaspoonful of soda in $\frac{1}{2}$ pint of milk. To the butter and sugar add the beaten yolks of 6 eggs; then stir in the flour and the well-beaten whites of the eggs; lastly strain in the milk and soda, beat well and bake in a quick oven.



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27.—White Macaroons.

Mix 10 ounces of granulated sugar, 6 ounces of shredded blanched almonds, 4 ounces of ground almonds and the whites of 2 eggs. Make this into a paste, drop by teaspoonfuls on buttered paper, and bake in a moderate oven.



28.—Cocoanut Gems.

Cream $\frac{1}{2}$ cupful of butter, and, after adding 1 cupful of sugar, cream again. To this add the beaten yolks of 5 eggs and beat until light. Add alternately, in small quantities, 3 cupfuls of flour and 1 cupful of milk, beating well. Then stir in 1 teaspoonful of vanilla, $\frac{1}{4}$ teaspoonful of salt, 2 cupfuls of freshly grated cocoanut, 2 teaspoonfuls of baking powder, and the well-beaten whites of the eggs. Beat hard for a minute and bake in gem pans. Ice with white icing.



29.—Pineapple Eclairs.

Weigh 4 eggs before breaking them. Take the same weight in sugar and half as much in flour. Sift with the flour 1



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teaspoonful of baking powder and a pinch of salt. Beat the yolks of the eggs until thick, adding alternately the flour and the sugar. Add the well-beaten whites of the eggs and a flavoring of vanilla the last thing. Put less than a table-spoonful of the batter into each gem pan and bake in a steady oven. When nearly cold spread them with pineapple marmalade (see cake filling for May 22d), and put two together; icing all over with a thin coating of hard icing flavored with pineapple juice.

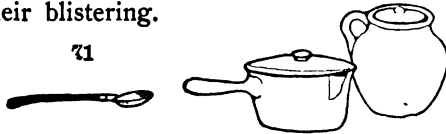


30.—Queen Anne Cakes.

Rub $\frac{1}{2}$ pound of butter and the like weight in powdered sugar into 1 pound of flour; then add 1 pound of currants, and make into a paste with 1 gill of cream, the yolks of 3 eggs, $\frac{1}{2}$ gill of sherry, and a little powdered mace. Work this paste well, then roll out thin, and cut with a 3-inch cutter. Put on baking sheets buttered. These cakes must be docked or pricked with a fork to prevent their blistering.



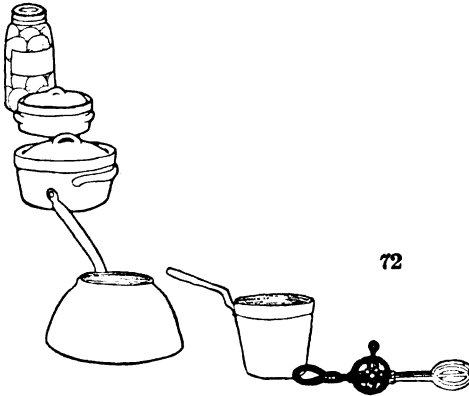
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31.—Citron Pound Cake.

Work to a cream $\frac{3}{4}$ pound of butter with 1 pound of sugar. Add the beaten yolks of 8 eggs; then 1 pound of flour mixed with 2 teaspoonfuls of baking powder, the beaten whites of the eggs, and lastly $1\frac{1}{4}$ pounds of shredded citron dredged with flour. Bake for about an hour and a half.



JUNE

1.—Strawberry Layer Cake.

Cake: Use recipe given for May 1st.

Filling: The white of 1 egg, beaten stiff with $\frac{3}{4}$ cupful of powdered sugar and $\frac{1}{2}$ cupful of crushed strawberries.

Icing: One-fourth cupful of strawberry juice, into which stir enough confectioners' sugar to make it stiff enough to spread with a knife over the cake.

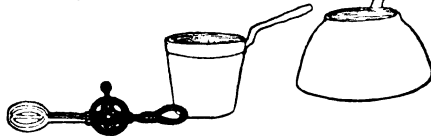


2.—Jelly Roll.

Make a thin oblong layer of sponge cake, and while it is still hot trim off the edges, spread it with jelly, and roll it together, wrapping a piece of stiff paper around it until cold. If you want it ornamented, cover with white icing and decorate with candied cherries or walnut meats.



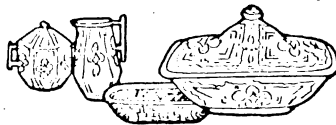
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June

3.—Chocolate Roll.

Boil together 2 pounds of sugar, 1 cupful of rich milk and 2 tablespoonfuls of butter. Melt $\frac{1}{4}$ pound of chocolate over hot water; test the boiling sugar, and as soon as it creams pour in the chocolate. Remove from the fire, add 1 teaspoonful of vanilla and beat until cooled. Have the whites of 2 eggs beaten very stiff and into this slowly pour the syrup and continue to beat. As it begins to cream and harden, change beating to kneading motion, rolling the cream up from the edges toward the center, or forming it gradually into loaf shape. When enough set to retain the loaf shape, roll in cinnamon and pulverized sugar. Set aside for several hours, then cut into slices and roll again in cinnamon and sugar.



4.—Strawberry Cream Cake.

Cake: Use recipe for Snow Cake, baking in layer cake tins. Have ready the following filling to spread on the cake:

June

Filling: Beat 1 cupful of cream stiff; add $\frac{1}{3}$ cupful of powdered sugar, the well-beaten white of 1 egg, and $\frac{1}{2}$ cupful of crushed strawberries.

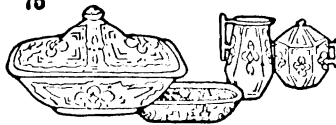
5.—Gold Cake.

Use $\frac{1}{2}$ pound of butter, 1 pound of sugar, 1 pound of flour, the well-beaten yolks of 10 eggs, the grated rind of 1 orange, the juice of 2 lemons, 1 teaspoonful of soda dissolved in hot water. Ice with lemon or orange frosting.



6.—Ethiopian Cake.

One pound of butter and 1 pound of sugar, beaten to a cream; stir into this 12 well-beaten eggs; sift in 1 pound of flour, adding gradually 3 pounds of seeded raisins, 3 pounds of cleaned currants, 1 pound of citron sliced thin, 5 nutmegs grated, 1 tablespoonful of cinnamon, 1 teaspoonful of cloves, 1 small cup of dark molasses, and brandy to taste if desired. Mix well and bake slowly. This cake improves by keeping.



June

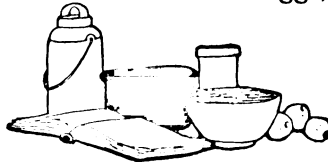
7.—Promises.

Weigh and measure out 1 pound of flour, $\frac{3}{4}$ pound of sugar, 1 egg, $\frac{1}{2}$ cupful of butter, and $\frac{1}{2}$ cupful of sherry. Mix egg, sugar and butter, then add the flour, mix again, and add the wine. Put a lump of the dough in a pan and with the floured hand press it out as thin as possible, making it not more than a quarter of an inch thick; sift powdered sugar, cinnamon and finely chopped almonds over the dough. Bake in a moderate oven until the edges are brown and the center pale yellow. On removing from the oven, take a sharp knife and cut once through the cake the length of the pan, then cut across in strips about an inch wide. Take out carefully and lay on a platter. They will harden as they grow cold.



8.—Sugar Cookies No. 2.

Mix well $\frac{1}{4}$ pound of butter, $\frac{1}{4}$ pound of lard, and $1\frac{1}{2}$ cupfuls of sugar; add 2 well-beaten eggs, $\frac{1}{2}$ nutmeg grated, $\frac{1}{2}$



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cupful of milk, and 2 cupfuls of flour, in which has been mixed 1 heaping teaspoonful of baking powder. Mix well and add enough additional flour to make a soft dough that can be rolled out on the board; do not roll very thin; cut out, sift granulated sugar over and bake in a hot oven.

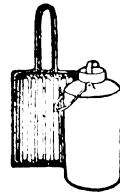
9.—Anise Seed Cakes.

Stir 8 eggs and 1 pound of sugar together (stirring only one way) for half an hour; then add about 1 pound of flour, $\frac{1}{2}$ teaspoonful of baking powder, and 1 tablespoonful of anise seed. Roll out thin, cut with a round cutter, and bake quickly.

10.—Ice Cream Cake No. 1.

Mix together 2 cupfuls of sugar, $\frac{1}{2}$ cupful of butter, 1 cupful of milk, 2 cupfuls of flour, 1 cupful of cornstarch, 2 teaspoonfuls of baking powder, and the well-beaten whites of 4 eggs. Bake in three layers and ice with the following:

Put into a saucepan 1 pound of powdered sugar and stir into it enough water



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to dissolve it; boil until it threads. Stir it into the beaten whites of 3 eggs and flavor with vanilla. Beat until cool; then spread between the layers of the cake.



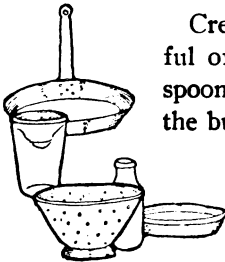
11.—Madeleines.

Bake a pound cake mixture in a dripping pan; it should be about $1\frac{1}{2}$ inches in thickness when done. When cold, cut it in small rounds, diamonds, and triangles, brushing over the cut sides with the white of 1 egg beaten slightly with 2 tablespoonfuls of powdered sugar. Stand them away for several hours to dry thoroughly, then dip into icing made with confectioner's sugar, boiling water, and whatever coloring is preferred; as, for instance, chocolate, orange, a little dissolved currant jelly, pistachio coloring extract, or the yolk of an egg.



12.—Chocolate Sponge Cake.

Cream $\frac{1}{2}$ cupful of butter; sift 1 cupful of sugar, $\frac{1}{4}$ cupful of cocoa, 1 teaspoonful of cinnamon, and add these to the butter; then add the yolks of 3 eggs,



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$\frac{1}{2}$ cupful of cold water, and 1 teaspoonful of vanilla extract; next add, in small quantities, alternately, the well-beaten whites of the eggs and 1 heaping cupful of flour containing 3 teaspoonfuls of baking powder. Bake in small pans fifteen minutes.



13.—White Fruit Cake.

Beat together 1 cupful of butter and 2 cupfuls of powdered sugar, adding a little of the sugar at a time; next add, in small quantities, alternately, 2 cupfuls of milk and 1 quart of sifted flour; beat well, then stir in gradually the stiffly beaten whites of 1 dozen eggs, 2 heaping teaspoonfuls of baking powder, 1 pound of seeded raisins, 1 pound of figs cut into small pieces, $\frac{1}{2}$ pound of sliced citron, 1 pound of blanched almonds shaved into thin strips, and 2 cupfuls of grated coconut. Line deep pans with several thicknesses of paper, pour in the batter and bake in a moderate oven about $2\frac{1}{2}$ hours. This makes 2 large cakes.



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14.—Chocolate Marbles.

Melt a square of chocolate and mix well with 1 cupful of powdered sugar and $\frac{1}{2}$ cupful of finely chopped nuts; knead to a stiff dough with the unbeaten white of an egg. Roll into small marbles and bake in a slow oven.



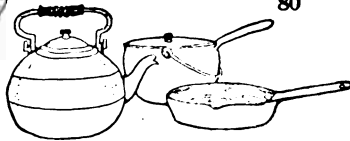
15.—Devil's Food Cake.

Take $2\frac{1}{2}$ cupfuls of sifted flour, 2 cupfuls of sugar, $\frac{1}{2}$ cupful of butter, $\frac{1}{2}$ cupful of sour milk, $\frac{1}{2}$ cupful of hot water, 2 eggs, $\frac{1}{2}$ cake of chocolate, 1 teaspoonful of vanilla, 1 teaspoonful of soda. Grate the chocolate and dissolve the soda in hot water. Mix in the usual way, bake well and when cold ice with chocolate icing.



16.—Strawberry Shortcakes.

Cut a sheet of sponge cake into squares; when cool, open each one in the middle and fill with a paste made of crushed strawberries and powdered sugar; put the two pieces together again,



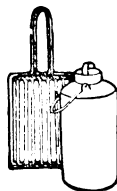
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cover the cakes, top and sides, with pink icing made of the berries and confectioner's sugar. If icing is not desired, the top of the cakes may be piled with whipped cream, or stiffly beaten and sweetened white of egg studded with whole berries.



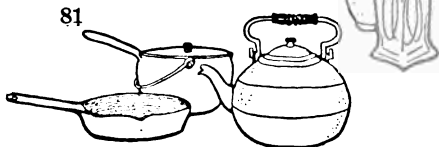
17.—Grandmother's Gingerbread.

Put into a teacup 1 rather scant teaspoonful of soda, 1 generous teaspoonful of ginger, 3 tablespoonfuls of melted butter, 4 tablespoonfuls of boiling water; fill the cup to the brim with good molasses, then pour into the mixing bowl, and add flour enough to make it about the consistency of any plain cake. Bake in a moderate oven until minute cracks appear on the top crust, which will usually be in from twenty-five to thirty minutes.



18.—Corn-Starch Cake.

Stir together $1\frac{1}{2}$ cupfuls of sugar, whites of 6 eggs, $\frac{1}{2}$ cupful of milk, $1\frac{1}{2}$ cupfuls of flour, $\frac{1}{2}$ cupful of cornstarch,



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$\frac{1}{2}$ cupful of butter, 2 teaspoonfuls of cream of tartar, 1 teaspoonful of soda, and lemon to flavor. After it is well mixed add $\frac{1}{2}$ cupful of cold water.



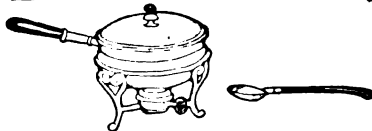
19.—Queen Cakes.

Cream 1 pound of butter and 1 pound of sugar, then add by degrees 8 eggs, $\frac{1}{4}$ pound of flour, and $\frac{3}{4}$ pound of walnut meal; these last two stir in gently. Flavor with essence of lemon, and put into star-shaped tins well buttered. Dust some powdered sugar over them, and bake in a moderate oven.



19.—Velvet Cake.

Whip to a cream $\frac{1}{2}$ cupful of butter, adding to it gradually $1\frac{1}{2}$ cupfuls of sugar; add the well-beaten yolks of 4 eggs and $\frac{1}{2}$ cupful of water; mix well and then add $1\frac{1}{2}$ cupfuls of flour, $\frac{1}{2}$ cupful of cornstarch, and 4 teaspoonfuls of baking powder sifted together. Lastly add the well-beaten whites of the eggs, mixing as little as possible. Turn into



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the pans and cover the top with split almonds and powdered sugar. Bake about 40 minutes in a moderate oven.

21.—Hickory-Nut Cake.

Cream $1\frac{1}{2}$ cupfuls of sugar with $\frac{1}{2}$ cupful of butter; add $\frac{3}{4}$ cupful of milk and 2 cupfuls of sifted flour into which 2 teaspoonfuls of baking powder have been sifted; fold in the beaten whites of 4 eggs and 1 cupful of chopped hickory-nut meats. Bake in a moderate oven; if in a large pan bake one hour.

22.—Chocolate Loaf Cake No. 2.

Beat $\frac{1}{4}$ cupful of butter to a cream, adding gradually 1 cupful of sugar and beating until light; add 2 ounces of chocolate which have been melted over hot water, the yolks of 4 eggs which have been well beaten, $\frac{1}{2}$ cupful of milk and 2 cupfuls of pastry flour into which has been sifted 1 teaspoonful of baking powder; beat well, adding the milk and flour in small quantities, alternately. Flavor with vanilla and last of all fold in the



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well-beaten whites of the eggs. Bake in a moderate oven for 45 minutes.



23.—Strawberry Hearts.

Roll out the trimmings left from puff paste; dip a heart-shaped cutter into hot water and cut out the paste; prick it with a fork, and with a small round cutter score each one to about half its depth. Bake a light brown and when done remove the centers and fill with strawberries cut in small pieces; sprinkle with sugar and garnish with whipped cream. This is an excellent way to utilize the trimmings left from puff paste, and the hearts are very dainty.



24.—Devon Turnovers.

Mix well 2 pounds of flour, $\frac{1}{2}$ pound of ground almonds and 1 pound of sugar; work into this $1\frac{1}{2}$ pounds of butter or mixed butter and lard. Stir in enough milk to make a soft dough and knead well. Roll out thin and cut into small squares; spread a layer of jam on



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half of each square ; bring the other half over and pinch the edges together, forming a small triangle ; prick a hole in the top of each, dust with sugar and bake.



25.—Maggies.

Cream 1 cupful of butter with 1 cupful of sugar ; beat into this the yolks of 3 eggs ; add the juice of 1 large lemon, a pinch of salt, 1 teaspoonful of mixed ground spice, and sufficient flour to make a soft dough. Roll out very thin and cut in rounds ; bake in a moderate oven and when cold put two together with orange marmalade between and ice with lemon icing.



26.—Lemon Macaroons.

Take $\frac{1}{4}$ pound of granulated sugar into which squeeze the juice and grated rind of 1 large lemon ; add 4 well-beaten eggs and heat all together for a quarter of an hour ; then add 3 heaping table-spoonfuls of flour, mixing well. The dough should be thick enough to roll into small balls ; add more flour if necessary.



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Lay the balls on greased paper, press a blanched almond into each one, and bake in a slow oven.



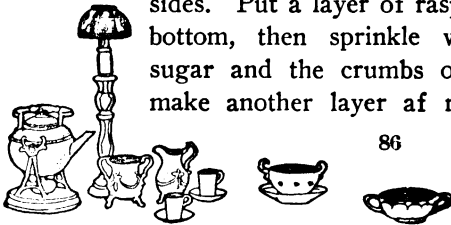
27.—Fruit Ginger Cookies.

Rub to a cream 1 cupful of butter with 1 cupful of sugar; add $\frac{1}{2}$ teaspoonful of salt, 1 scant tablespoonful of ground ginger, 1 teaspoonful of cinnamon, and a pinch of cloves; mix well and add 1 cupful each of seeded raisins and citron, chopped fine and well floured. Then add 4 heaping cupfuls of flour. Knead well for 5 minutes; let the dough stand in a covered dish over night; then roll thin, cut out, and bake in a moderate oven. These will keep a long time.



28.—Stuffed Cake.

Take a stale sponge cake and cut out the center, leaving just the bottom and sides. Put a layer of raspberries on the bottom, then sprinkle with powdered sugar and the crumbs of cake. Then make another layer of raspberries and



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sugar and cover the whole with stiffly whipped cream. The cake crumbs that are left may be used for a pudding.

29.—White House Fruit Cake.

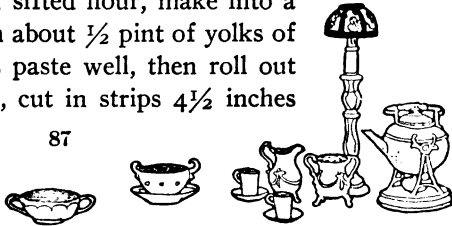
Cream 3 cupfuls of sugar with 2 cupfuls of butter; add 5 well-beaten eggs, and stir vigorously; then add in small quantities, alternately, 1 cupful of milk and 4 cupfuls of flour, into which have been sifted $1\frac{1}{2}$ teaspoonfuls of baking powder. While stirring lightly, add gradually $\frac{1}{2}$ pound of currants, $\frac{1}{4}$ pound of raisins, and 1 cupful of sliced citron. The raisins should be seeded and chopped fine, the currants washed and dried, and all the fruit well floured. Bake thoroughly in a moderate oven.



30.—Raspberry Cakes.

Mix 1 pound of ground sweet almonds with the like weight in powdered sugar and 1 pound of sifted flour, make into a stiff dough with about $\frac{1}{2}$ pint of yolks of eggs, work this paste well, then roll out into thin sheets, cut in strips $4\frac{1}{2}$ inches

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wide and 18 inches long, spread one with raspberry jam (or crushed and well sugared fresh raspberries), and then put on another strip, ice with water icing, and cut into pieces $1\frac{1}{2}$ inches wide. Bake in a cool oven.



JULY

1.—Rhubarb Layer Cake.

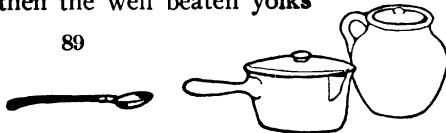
Cake: Use recipe given for January 2d.

Filling: The yolks of 2 well-beaten eggs, $\frac{1}{2}$ cupful of sugar, $\frac{1}{4}$ cupful of butter, and 3 cupfuls of strained rhubarb; put the mixture in a double boiler and stir until smooth and thick. Spread between the layers.



2.—Cocoa Cake.

Mix together $\frac{1}{2}$ cupful of butter, 1 cupful of sugar, 3 eggs, 1 teaspoonful of vanilla, $\frac{3}{4}$ cupful of milk, 6 tablespoonfuls of cocoa, 2 teaspoonfuls of baking powder, and $1\frac{1}{2}$ cupfuls of sifted pastry flour. Cream the butter in a warm dish until soft; stir in the sugar gradually, beating well; then the well beaten yolks



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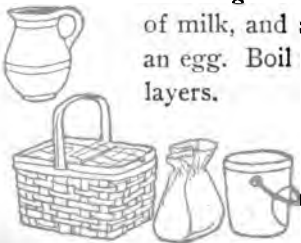
of the eggs and the vanilla. Sift the baking powder and the cocoa into 1 cupful of the flour, and stir this into the mixture first, then add alternately the milk and the balance of the flour. Beat well and fold in the stiffly beaten whites. Bake in a loaf from thirty-five to forty minutes.

3.—Chocolate Custard Cake.



Mix 8 tablespoonfuls of grated chocolate, 5 tablespoonfuls of granulated sugar, $\frac{1}{2}$ cupful of milk; boil until it thickens and let cool. Then take $1\frac{1}{2}$ cupfuls of light brown sugar, $\frac{1}{2}$ cupful of butter, 3 eggs, $\frac{1}{2}$ cupful of flour, and 2 teaspoonfuls of baking powder; pour into the custard and add $1\frac{1}{2}$ cupfuls of flour and $\frac{1}{2}$ cupful of milk; flavor with vanilla. Bake in layers.

Filling: 2 cupfuls of sugar, $\frac{2}{3}$ cupful of milk, and a piece of butter the size of an egg. Boil until thick and put between layers.



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4.—Excelsior or Independence Day Cookies.

Stir together 1 cupful of butter, 2 cupfuls of sugar, 1 cupful of milk, 3 eggs, 2 teaspoonfuls of baking powder, and flour enough to make a soft dough. Roll thin, sprinkle with granulated sugar, and bake.



5.—Raspberry Layer Cake.

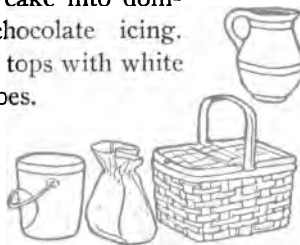
Mix a good layer cake, and bake in three layers. Cover the layers with the following:

Beat the whites of 2 eggs lightly and add gradually 4 tablespoonfuls of powdered sugar; then beat until stiff enough to cut. Put a layer of this over each piece of cake and cover it with fresh raspberries. Place one on top of the other, and serve.



6.—Dominoes.

Cut a layer of sponge cake into dominoes, and ice with chocolate icing. When hard, ornament the tops with white icing to imitate dominoes.



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7.—White Cake No. 1.

Cream $\frac{1}{2}$ cupful of butter, and add gradually $1\frac{1}{2}$ cupfuls of sugar. Add 2 teaspoonfuls of baking powder to a pint of flour, stirring in the flour and $\frac{1}{2}$ pint of water alternately. Beat well and then fold in carefully the well-beaten whites of 5 eggs. Bake in three layers, using any filling preferred.



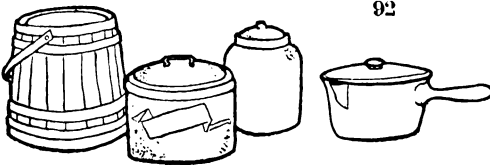
8.—Walnut Wafers.

Beat 2 eggs light, add gradually 1 cupful of brown sugar and a pinch of salt, beating all the while. Mix this with 2 tablespoonfuls of flour and 1 cupful of walnuts chopped fine. If not stiff enough add more flour. Drop upon greased tins and bake five minutes in a quick oven.



9.—Kisses.

The whites of 2 eggs, 4 ounces of sugar, and 1 cupful of chopped nuts. Beat the whites to a stiff froth, mix in the sugar and nuts, and flavor with va-



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nilla. Drop on a baking sheet by teaspoonfuls, and bake in a moderate oven.

10.—Jersey Ginger Cakes.

One cupful of molasses, 1 cupful of sugar, 1 cupful of lard, 2 eggs, 1 tablespoonful of cooking soda dissolved in $\frac{1}{2}$ cupful of warm water, 1 tablespoonful of ginger, $\frac{1}{2}$ nutmeg, and enough flour to make it stiff enough to roll out. Cut with a fancy cutter and bake quickly.



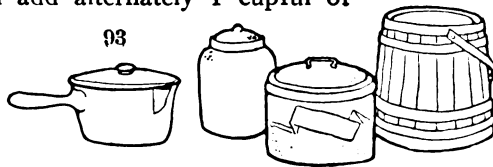
11.—Drop Cookies.

Cream $\frac{1}{2}$ cupful of butter; add 1 cupful of sugar, $\frac{3}{4}$ cupful of currants, $\frac{1}{2}$ cupful of molasses, 1 egg well beaten, and alternately 1 cupful of milk and 3 cupfuls of flour, sifted with $\frac{1}{2}$ teaspoonful each of soda and cloves, and 1 teaspoonful of cinnamon. Drop from a spoon upon buttered tins.



12.—Soft Cookies.

Cream 1 cupful of butter; add gradually 2 cupfuls of sugar and 2 unbeaten eggs; then add alternately 1 cupful of



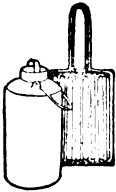
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milk and 4 cupfuls of flour; 2 teaspoonfuls of cream of tartar and $\frac{1}{2}$ teaspoonful of soda should be sifted into the flour. Take a little at a time upon the board and pat out lightly. Cut into rounds, sprinkle with granulated sugar, and bake in a quick oven.



13.—Lady Fingers.

Beat the yolks of 2 eggs until light; beat the whites of 3 eggs to a stiff froth and add gradually $\frac{1}{3}$ cupful of powdered sugar. Add the grated rind of 1 lemon, 1 teaspoonful of lemon juice, a pinch of salt, and the yolks of the eggs. Add $\frac{1}{3}$ of a cupful of flour, sifting in a little at a time. Turn the batter into a pastry bag and press it out upon buttered paper in about 3-inch lengths. Dust with powdered sugar and bake in a moderate oven for about ten minutes.



14.—Fried Nut Cakes.

Beat 2 eggs and add to them 1 oz. of sifted sugar, 2 ozs. of melted butter, $\frac{1}{2}$



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yeast cake dissolved in a little lukewarm water, 1 teaspoonful of milk, and a pinch of salt. Beat all well together; then stir in by degrees 1 lb. of flour and 1 cupful of chopped hickory nuts. Then set it to rise. When light, cut in small pieces, mold them into balls, and fry in hot fat until golden brown; while still warm, roll in powdered sugar.

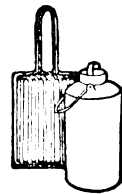


15.—Maple Sugar Cakes.

Mix well 1 cupful of butter, 2 cupfuls of granulated sugar, 1 cupful of shaved maple sugar, 3 eggs beaten separately, 1 cupful of sweet milk, 3 cupfuls of flour, and 3 teaspoonfuls of baking powder. Bake in small cakes, and ice with maple frosting.

16.—Lady Locks.

Two cupfuls of pastry flour sifted with 4 teaspoonfuls of baking powder, $\frac{1}{2}$ teaspoonful of salt, and 1 tablespoonful of sugar. Into this rub 4 tablespoonfuls of butter; wet with milk to a soft dough, turn out on a well floured molding cloth,



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and gather it lightly into a long roll. Touch it as little as possible. Pat it out with the rolling pin as lightly as possible, and cut it into ribbons. Grease the lady lock molds and wind the paste around them, starting at the small end. Bake a delicate brown, and fill with jam or whipped cream.



17.—Black Chocolate Cake.

One-half cupful of butter, 2 cupfuls of dark brown sugar, $2\frac{1}{4}$ cupfuls of flour, $\frac{1}{2}$ cupful of sour milk, 1 teaspoonful of vanilla, 2 eggs, $\frac{1}{2}$ cake of chocolate dissolved in $\frac{1}{2}$ cupful of boiling water, $\frac{1}{2}$ teaspoonful of soda. Mix and bake in a loaf in a slow oven.



18.—Buttercup Cakes.

Stir together $\frac{3}{4}$ cupful of butter, $1\frac{1}{2}$ cupfuls of sugar, the yolks of 7 eggs, 1 whole egg, $\frac{1}{2}$ cupful of milk, 2 cupfuls of flour, $\frac{1}{2}$ teaspoonful of soda, $1\frac{1}{2}$ teaspoonfuls of cream of tartar, and 1 teaspoonful of lemon extract. Bake in little cake pans, ice with yellow icing, and dec-



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orate the tops with citron and angelica, cut thin, to represent the petals and stem of the buttercup.

19.—Rocks.

Mix $\frac{1}{2}$ pound of walnut meal with 1 pound of powdered sugar and 1 pound of blanched walnuts chopped or cut fine, mix into a paste with the whites of 5 eggs and a little essence of lemon. Form into small cones and bake on paper in a moderate oven. This quantity should make fifty rocks.



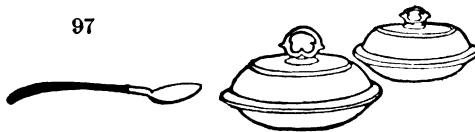
20.—Currant Cake.

Cream $\frac{1}{2}$ cupful of butter, and add gradually 1 cupful of sugar. Beat 2 whole eggs and 1 yolk together and add them to the batter. Then add $\frac{1}{2}$ cupful of milk, 2 cupfuls of flour, 3 teaspoonfuls of baking powder, and 1 cupful of floured currants. Bake in a well greased and floured pan.



21.—Bride's Cake.

Cream together 1 cupful of butter and



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1 cupful of sugar. Beat the whites of 8 eggs until stiff, and add half of them to the butter and sugar. Sift 2 cupfuls of flour and 2 level teaspoonfuls of baking powder, and add them; then add 1 teaspoonful of rose extract, and rest of the white of eggs. Bake in a round pan with tube in center.



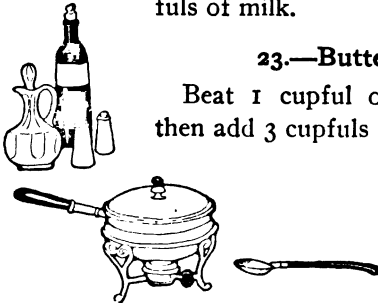
22.—Cocoanut Drop Cakes.

Beat $\frac{1}{2}$ cupful of butter to a cream, add $\frac{1}{2}$ cupful of sugar, and beat well; add, one at a time, the yolks of 3 eggs; beat the whites to a stiff froth and add them alternately with 1 cupful of flour with 1 teaspoonful of baking powder sifted in. Mix 1 grated cocoanut and 1 cupful of powdered sugar well together, and add this to the batter. Drop from a spoon upon buttered pans. If the batter is too thick to drop add a few spoonfuls of milk.



23.—Buttermilk Cake.

Beat 1 cupful of butter to a cream, then add 3 cupfuls of sugar and the yolks



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of 4 eggs, beating well; dissolve $\frac{1}{2}$ teaspoonful of soda in a little of the buttermilk of which use 2 cupfuls; add the buttermilk alternately with 5 cupfuls of flour, and beat until smooth; lastly add the well-beaten whites of the eggs. Bake in a moderate oven about $\frac{3}{4}$ of an hour.



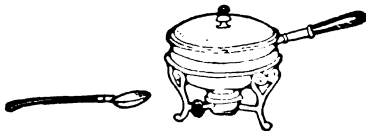
24.—Parisian Cakes.

Stir to a cream 6 ozs. of butter and 1 lb. of sugar; add the beaten yolks of 9 eggs and 1 tablespoonful of orange water. Beat well. Stir in the grated rind of 2 lemons, and add alternately 14 ozs. of sifted flour, and the whites of the eggs well beaten. Put this into small pans, and bake in a moderate oven.



25.—Light Pound Cake.

Cream 6 ozs. of butter and 8 ozs. of sugar, add the beaten yolks of 4 eggs. Beat well. Add $\frac{1}{4}$ teaspoonful of ground mace, the juice and half the grated rind of a lemon, $\frac{1}{4}$ teaspoonful of salt, and 7 ozs. of sifted pastry flour. Beat hard, add the well-beaten whites of



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the eggs, and beat again for a about 10 minutes. Bake in layers, and when cold put together with boiled icing. The more this cake is beaten the better.



26.—Date Cup Cake.

Take $\frac{1}{2}$ cupful of butter, 1 cupful of sugar, 1 cupful of milk, 1 egg, 4 cupfuls of flour, $\frac{1}{2}$ teaspoonful of salt, and 3 teaspoonfuls of baking powder. Stir into this, when well mixed, $1\frac{1}{2}$ cupfuls of stoned and cut dates. Bake in 2 shallow pans. Butter the cakes while hot and eat at once.



27.—Lemon Snaps.

The grated rind and juice of 1 large lemon; cream 1 cupful of butter and 2 cupfuls of sugar; add 3 eggs well beaten; add the lemon to this, and 2 cupfuls of sifted flour, then add $\frac{1}{3}$ teaspoonful of soda dissolved in 1 teaspoonful of boiling water, and enough flour to make a stiff dough. Roll out very thin, cut in circles, brush each one over with milk,



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sprinkle with sugar, and bake in a moderate oven.

28.—Chocolate Nougat Cake.

Cream $\frac{1}{2}$ cupful of butter and $1\frac{1}{2}$ cupfuls of sugar; beat for 5 minutes. Sift $2\frac{1}{2}$ cupfuls of flour and 2 teaspoonfuls of baking powder, and add it alternately with $\frac{1}{2}$ cupful of water and the well-beaten whites of 5 eggs. Beat hard and bake in patty pans.

Nougat: Put 2 ozs. of chocolate, 1 tablespoonful of butter, $\frac{1}{4}$ cupful of cream, and $\frac{1}{2}$ cupful of sugar over hot water to melt. Then boil until you have a soft ball when dropped in ice water. Have $\frac{1}{2}$ cupful of nuts chopped, and add them to the mixture. Cut the cakes open when cold and spread with the nougat; put the two pieces together and ice all over with white icing. This may also be made as a layer cake.

29.—Railroad Cake.

Rub to a cream 2 cupfuls of butter and 1 cupful of sugar, add the yolks of 3 eggs



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beaten light, then add 1 cupful of sweet milk, 3 cupfuls of flour to which have been added 3 level teaspoonfuls of baking powder, and flavor; add the whites of the eggs the last thing. Bake in jelly tins.



30.—St. Catherine's Cakes.

Cream $\frac{1}{4}$ pound of butter with 6 ozs. of powdered sugar, then add by degrees the yolks of 4 eggs, $\frac{3}{4}$ pound of flour, a little grated lemon peel, and $\frac{1}{4}$ pound of currants. Work this paste well, roll out thin, and cut with an oval cutter. Bake in a moderate oven.



31.—Rochester Ginger Snaps.

With 1 cupful of molasses mix 1 cupful of sugar, 1 heaping cupful of butter, 1 teaspoonful of cinnamon, 1 tablespoonful of ginger, and 1 teaspoonful of soda; boil this together about 5 minutes; let it cool; then mix with enough flour to roll out thin. Cut into squares and bake in a quick oven.



AUGUST

1.—Caramel Layer Cake.

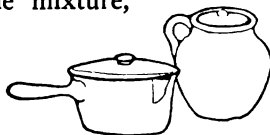
Cake: Use recipe given for May 1st.

Filling: Take 1 cupful of granulated and brown sugar mixed, $\frac{1}{2}$ tablespoonful of butter and $\frac{1}{2}$ cupful of milk; boil for 7 minutes, add 1 teaspoonful of vanilla, and beat well. Spread between the layers and on top.



2.—Cocoa Marble Cake.

Use $\frac{1}{3}$ cupful of butter, 1 cupful of sugar, 1 egg, $\frac{1}{2}$ cupful of milk, 1 teaspoonful of vanilla, 2 cupfuls of flour, 2 teaspoonfuls of baking powder, and 3 tablespoonfuls of cocoa. Cream the butter, add the sugar, vanilla and egg, and beat thoroughly. Then add alternately in small quantities the flour, in which is mixed the baking powder, and the milk. Add the cocoa to $\frac{1}{3}$ of the mixture,



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and drop the white and brown mixtures by spoonfuls into small deep pans; bake 40 minutes in a moderate oven.



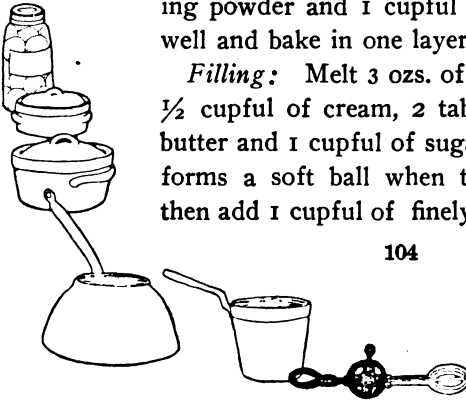
3.—Chocolate Nut Cake.

Light Part: Beat together until very light 1 cupful of sugar and $\frac{1}{4}$ cupful of butter; add 6 tablespoonfuls of milk, $\frac{1}{2}$ teaspoonful of vanilla, and 1 heaping teaspoonful of baking powder sifted with $1\frac{1}{4}$ cupfuls of flour; then add the well-beaten whites of 4 eggs. Bake in two layers.



Dark Part: Beat together $\frac{1}{2}$ cupful of sugar, 3 ozs. of butter and the yolks of 4 eggs; add 1 oz. of grated chocolate, $\frac{1}{4}$ cupful of milk, 1 teaspoonful of baking powder and 1 cupful of flour. Mix well and bake in one layer.

Filling: Melt 3 ozs. of chocolate, add $\frac{1}{2}$ cupful of cream, 2 tablespoonfuls of butter and 1 cupful of sugar. Boil until it forms a soft ball when tried in water; then add 1 cupful of finely chopped nuts.



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Spread between the layers, and ice with chocolate icing.

4.—Country Cookies.

Stir together 1 cupful of sugar, 1 cupful of butter, 1 cupful of molasses, 2 eggs, 2 teaspoonfuls of soda, 2 teaspoonfuls of ginger and sufficient flour to roll out. Roll thin, cut out and bake quickly.



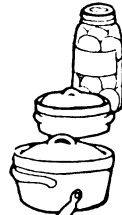
5.—White Cake No. 2.

Mix in the usual way 1 cupful of butter, 2 cupfuls of sugar, 1 cupful of sweet milk, the whites of 5 eggs and 3 cupfuls of pastry flour. Pour into a loaf pan and bake rather slowly.



6.—Marguerites.

Take the white of 1 egg and beat it stiff with a pinch of salt and $\frac{1}{4}$ cupful of powdered sugar. Add the sugar a very little at a time, when stiff spread it on round unsalted crackers, sprinkle with grated cocoanut or very finely chopped nuts and bake the meringue in a very cool oven until it is a golden brown.



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7.—Adelaide's Sponge Cake.

Put into a bowl 4 well-beaten eggs, 2 cupfuls of powdered sugar, 2 cupfuls of flour containing 2 teaspoonfuls of baking powder, a pinch of salt and the juice and rind of 1 lemon. Beat thoroughly and add $\frac{2}{3}$ cupful of boiling water just before putting into the oven. Bake in a large dripping pan.



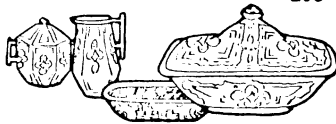
8.—Wine Cake.

Take 1 lb. of sugar and $\frac{3}{4}$ lb. of butter and lard mixed; beat until creamy; add 5 eggs, one at a time, then $\frac{1}{2}$ pint of milk, $\frac{1}{2}$ wineglassful of wine, and 2 lbs. of pastry flour, sifted with 3 teaspoonfuls of baking powder. Frost with white frosting.



9.—Vanilla Rings.

Six eggs, their weight in butter and sugar and $1\frac{1}{4}$ lbs. of flour; flavor with vanilla. Rub butter and yolks of eggs together; add gradually the sugar, vanilla and flour, and lastly the stiffly beaten



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whites of the eggs; form into rings and bake on sheets in a moderate oven.

10.—Cocoanut Jumbles.

Cream $\frac{1}{2}$ cupful of butter and 1 cupful of sugar, add 1 tablespoonful of milk, 2 well-beaten eggs, 1 cupful of cocoanut and 2 cupfuls of flour sifted with 2 teaspoonfuls of baking powder. If not stiff enough add a very little more flour. Roll out thin and cut with ring cutter; sprinkle with cocoanut and granulated sugar.



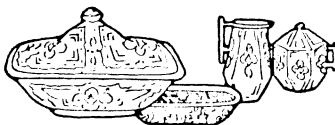
11.—Taylor Cakes.

Cream 1 cupful of butter and 1 cupful of granulated sugar; add 1 pint of molasses mixed with 1 cupful of sour milk, then add 5 cupfuls of flour sifted with 2 teaspoonfuls of soda and 3 teaspoonfuls of ground ginger. Beat well and drop on greased tins. Bake in a slow oven.



12.—Tea Cakes.

Mix together 1 cupful of butter, 2 cup-



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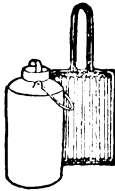
fuls of sugar, 1 cupful of sour cream, 2 eggs, 1 teaspoonful of soda, 1 teaspoonful of lemon juice, and sufficient flour to roll out, not rolling very thin.



13.—Cream Puffs.

Put $\frac{1}{4}$ lb. of butter into a saucepan, with $\frac{1}{2}$ teaspoonful of salt and $\frac{1}{2}$ pint of water; bring it to the boiling point and stir in quickly $1\frac{1}{2}$ cupfuls of sifted pastry flour; stir until the mixture leaves the sides of the pan, then cover and set aside until cool. Drop into this stiff batter 4 unbeaten eggs, dropping in one at a time, and beat well after each one. Cover and set aside for an hour. Drop by spoonfuls on a flat buttered tin placing them 3 inches apart. Bake in a rather slow oven about 40 minutes. When cold, split one side open and fill with the following:

Filling: Scald 1 pt. of cream; add 2 tablespoonfuls of cornstarch, wet to a paste with a little cold milk; stir until thick and cook for 15 minutes in a double



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boiler; add 3 eggs and $\frac{3}{4}$ cupful of sugar beaten together and a pinch of salt. Cook for 5 minutes. Take from the fire and add 1 teaspoonful of butter, flavor with vanilla.

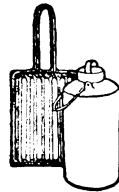
14.—Date Sticks.

Beat the whites of 4 eggs as stiff as possible, add 2 scant cupfuls of granulated sugar; then beat in slowly $\frac{1}{2}$ cupful of blanched and chopped almonds, and $\frac{1}{2}$ cupful of dates cut into tiny pieces. Add 1 teaspoonful of vanilla; turn into a buttered shallow pan and bake in a moderate oven about 40 minutes. When nearly cold cut into long narrow strips.



15.—Maple Sugar Cookies.

Mix together 1 cupful of sugar, 1 cupful of shaved maple sugar, 1 cupful of butter, 2 well-beaten eggs, 2 tablespoonfuls of water, 2 teaspoonfuls of baking powder, and sufficient flour to roll out; do not make the batter too stiff, and bake in a quick oven.



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16.—Huckleberry Cake.

Mix together 6 eggs, $\frac{1}{2}$ lb. of butter, $\frac{3}{4}$ lb. of sugar, 1 lb. of flour, $\frac{1}{2}$ cupful of milk, 1 teaspoonful of yeast powder and $1\frac{1}{2}$ pts. of huckleberries; bake thoroughly.



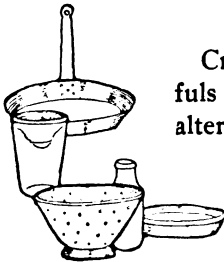
17.—Chocolate Caramel Cake.

Mix together 1 cupful of sugar, $\frac{1}{2}$ cupful of butter, $\frac{1}{2}$ cupful of milk, 2 cupfuls of flour, 3 eggs (omitting the yolk of one), and 1 even teaspoonful of soda. Grate 3 squares of Baker's chocolate; mix with $\frac{3}{4}$ cupful of milk, the yolk of the 1 egg omitted before, and 1 small cupful of sugar. Boil until thick in a double boiler or steamer (as it burns easily), cool and add to the other mixture, flavoring with 1 teaspoonful of vanilla. Bake in layers and ice with white frosting.



18.—Ribbon Cake.

Cream 1 cupful of butter and 2 cupfuls of sugar; add the yolks of 4 eggs and alternately 1 cupful of milk and $3\frac{1}{2}$ cup-



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fuls of pastry flour into which has been sifted 1 teaspoonful of baking powder; add the well-beaten whites the last thing. Divide the dough into three parts, bake two of them as above, and to the other part add 2 teaspoonfuls of molasses, 2 teaspoonfuls of wine, 1 teaspoonful of cinnamon, 1 cupful each of raisins and currants, and $\frac{1}{4}$ cupful of sliced citron. Flour the fruit before adding. Bake them in jelly cake tins and put together with jelly between, putting the fruit mixture layer in the center.



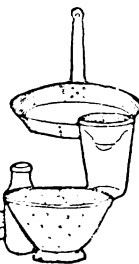
19.—Gravesend Cakes.

Mix 1 lb. of walnut meal with $\frac{3}{4}$ lb. of powdered sugar and $1\frac{1}{2}$ ozs. of flour, make into a soft paste with 8 yolks and 4 whites of eggs previously well beaten, flavor with essence of lemon, and put into small shallow tins, well buttered. Bake in a moderate oven.



20.—Lemon Queen Cake.

Soften $\frac{1}{4}$ lb. of butter and add to it gradually $\frac{1}{2}$ lb. of sugar; beat well. Add



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2 teaspoonfuls of lemon juice and the grated rind of a lemon, the yolks of 4 well-beaten eggs, 5 ozs. of flour and $\frac{1}{4}$ teaspoonful of salt and $\frac{1}{4}$ teaspoonful of soda sifted together. Then add the whites of the eggs beaten stiff. Bake 20 minutes in small tins.



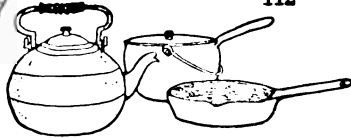
21.—Plain Layer Cake.

Cream $\frac{1}{3}$ cupful of butter and 1 cupful of sugar; then add 2 well-beaten eggs. Sift $1\frac{1}{2}$ cupfuls of flour, $\frac{1}{2}$ teaspoonful of soda, 2 teaspoonfuls of cream of tartar, and add alternately with $\frac{1}{2}$ cupful of milk. Bake in layers, and use any filling preferred.



22.—Silver Loaf Cake.

Beat together $\frac{1}{2}$ cupful of butter, 1 cupful of sugar and 1 teaspoonful of cream of tartar; add the well-beaten whites of 3 eggs, $\frac{1}{2}$ cupful of water, 3 cupfuls of flour and lastly 1 teaspoonful of soda dissolved in a little boiling water; flavor with almond extract. Pour into buttered pans and bake quickly.



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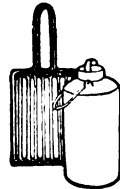
23.—Gold Loaf Cake.

The yolks of eggs left from the Silver Cake described above may be used for this; otherwise the ingredients and directions are the same as for the preceding recipe.



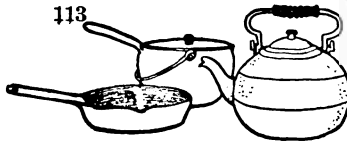
24.—Turkish Biscuits.

Rub $1\frac{1}{2}$ lbs. of butter into 2 lbs. of flour, mix in $1\frac{1}{2}$ lbs. of sugar and 12 ozs. of chopped almonds; stir in 5 beaten eggs; add 1 teaspoonful of vanilla; turn out on a floured board and roll out until $\frac{1}{4}$ inch thick; cut out in rounds, brush over with white of egg, sprinkle the tops with chopped pistacio nuts and bake in a moderate oven until pale brown.



25.—Soft Spice Cake.

Dissolve 1 teaspoonful of soda in a cupful of boiling water; add it to 1 cupful of molasses, 2 tablespoonfuls of melted butter, 1 teaspoonful of powdered cinnamon, $\frac{1}{4}$ teaspoonful each of salt and mace, and 3 cupfuls of flour. Beat un-



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til smooth and bake in gem pans in a moderate oven.



26.—Sponge Meringues.

Cut stale sponge cake into squares and lay bits of preserved fruit on top. Cover the top and sides with meringue and put them into a cool oven to dry out.

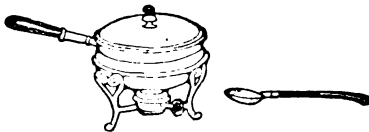
27.—Ginger Cakes No. 1.

Mix 1 pint molasses and $\frac{1}{4}$ cupful of butter (or half butter and half lard). When the butter is melted add 1 cupful of milk, 1 tablespoonful of ground ginger, $\frac{1}{2}$ teaspoonful of salt and 2 cupfuls of flour, mixed with 1 scant teaspoonful of soda and $\frac{1}{2}$ teaspoonful of baking powder. Mix well and add enough more flour to make a rather stiff dough. Roll out, cut with a scalloped cutter, and bake on greased pans in a hot oven.



28.—Molasses Fruit Cake.

Mix together 2 eggs, 1 cupful of molasses, $\frac{1}{2}$ cupful of butter and lard mixed, 1 cupful of strong cold coffee, 1 cup-



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ful of brown sugar, 1 cupful of currants, 1 cupful of seeded raisins, $\frac{1}{2}$ cupful of citron, 1 tablespoonful of ground cloves, 2 even teaspoonfuls of baking soda dissolved in hot water and sufficient flour to make a stiff batter. Bake in a moderate oven.



29.—Snow Cake.

With 1 lb. of arrowroot mix $\frac{1}{2}$ lb. of powdered sugar, $\frac{1}{2}$ lb. of butter, and the whites of 6 eggs; flavor with lemon or almond. Beat the butter to a cream and stir in the arrowroot and sugar gradually; beat well, add the whites of the eggs beaten stiff, and beat well for 20 minutes; add the flavoring. Bake in a moderate oven for an hour or longer.



30.—Spanish Wine Cakes.

Cream 6 ozs. of butter with $\frac{1}{2}$ lb. of powdered sugar, then add by degrees 5 eggs and $\frac{1}{2}$ pint of sherry; when well mixed, add $\frac{1}{2}$ lb. of self-raising flour and $\frac{1}{4}$ lb. of corn meal. Put this batter into square shallow tins and bake in a moder-



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ate oven. When cold, ice with water icing.



31.—Cocoanut Ginger Snaps.

Boil 1 qt. of molasses for 20 minutes; add 1 teaspoonful of soda, 1 cupful of lard, 2 teaspoonfuls of ginger and sufficient flour to roll out very thin. Sprinkle the dough with desiccated cocoanut, roll again, cut in squares and bake in a quick oven.



SEPTEMBER

1.—Peach Layer Cake.

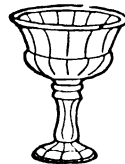
Cake: Use recipe given for Jan. 2d.

Filling: Put as many peaches as are required through a vegetable press, sweeten the pulp and spread thickly between the layers. Cover the top of cake with cream beaten stiff and slightly sweetened.



2.—Cocoa Sponge Cake.

Take 3 eggs, $1\frac{1}{2}$ cupfuls of sugar, $\frac{1}{2}$ cupful of cold water, 1 teaspoonful of vanilla extract, $1\frac{3}{4}$ cupfuls of flour, $\frac{1}{4}$ cupful of cocoa, 2 teaspoonfuls of baking powder, and 1 teaspoonful of ground cinnamon. Beat the yolks of the eggs light, add the water, vanilla and sugar; beat again thoroughly, then add the flour, with which the baking powder, cocoa and cinnamon have been sifted; lastly fold



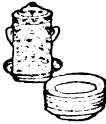
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in the stiffly beaten whites of the eggs. Bake in a rather quick oven 25 minutes.



3.—Chocolate Comfits.

The whites of 6 eggs, $1\frac{1}{2}$ cupfuls each of sugar and grated chocolate, $1\frac{3}{4}$ cupfuls of flour. Beat the eggs, add the sugar and chocolate, then the flour slowly; drop from a spoon upon buttered paper and bake in a moderate oven.

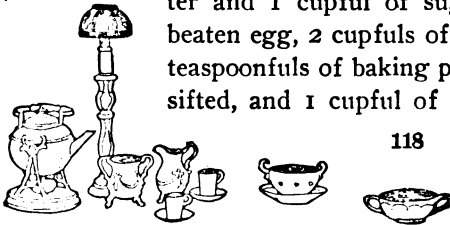


4.—Princess Cookies.

The whites of 2 eggs, 1 cupful of milk, 1 cupful of sugar, $\frac{1}{2}$ cupful of butter, 2 teaspoonfuls of baking powder, flavor with vanilla, flour enough for a thick batter; beat well, drop by teaspoonfuls into buttered pans and bake quickly.

5.—Apple Jelly Cake.

Put together 2 tablespoonfuls of butter and 1 cupful of sugar; add 1 well beaten egg, 2 cupfuls of flour in which 2 teaspoonfuls of baking powder have been sifted, and 1 cupful of milk, adding the



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flour and milk alternately a little at a time. Bake in a large, shallow pan.

Jelly: Cook 2 large apples until soft, add 1 cupful of sugar, the well-beaten yolk of 1 egg, the juice and rind of 1 lemon, and cook for about 5 minutes; spread on the cake while warm.



6.—Molasses Cookies.

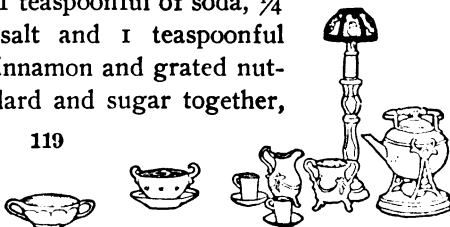
Stir together 1 cupful of butter, 2 cupfuls of molasses, 1 teaspoonful of cloves, 1 tablespoonful of ginger, $\frac{1}{2}$ teaspoonful of soda, flour enough to make a soft dough; drop by teaspoonfuls on greased tins and bake in a good oven.



7.—Coffee Cake.

Measure out $\frac{1}{2}$ cupful of lard or butter, $1\frac{1}{2}$ cupfuls of sugar, $\frac{1}{2}$ cupful of molasses, 4 cupfuls of flour, $1\frac{1}{2}$ cupfuls of strong coffee, $\frac{2}{3}$ cupful of stoned and chopped raisins, 1 teaspoonful of soda, $\frac{1}{4}$ teaspoonful of salt and 1 teaspoonful each of cloves, cinnamon and grated nutmeg. Beat the lard and sugar together,

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sift the spices and flour together, put the soda in the molasses, then mix the batter in the usual way. Bake in a slow oven. This cake is better if kept for a few days before eating.



8.—Almond Cones.

Make a meringue with the whites of 4 eggs and 1 lb. of powdered sugar; mix with this 1 lb. of finely chopped almonds. Form into small cones, place on pans, two inches apart, and bake in a very hot oven.



9.—Chocolate Cakes.

Use $\frac{1}{4}$ lb. of sugar, $\frac{1}{4}$ lb. of grated sweet chocolate, $\frac{3}{8}$ lb. of flour, 3 eggs, $\frac{1}{4}$ lb. of almonds, blanched and cut lengthwise; mix all together, adding the beaten eggs last. Knead thoroughly, dressing with a little flour to prevent sticking; roll out (not too thin), and cut with a fancy cutter; bake in a moderate oven on baking sheets, which have first been rubbed with sweet oil.



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10.—Marshmallow Cake.

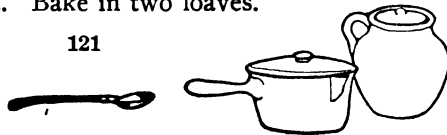
Make three layers of Chocolate Loaf Cake (see recipe for June 22d) and fill with the following:

Filling: Boil $1\frac{1}{3}$ cupfuls of sugar with $\frac{1}{2}$ cupful of boiling water until it spins a thread; pour it gradually upon the beaten whites of 2 eggs; then add $\frac{1}{2}$ lb. of marshmallows cut into tiny pieces and melted with 2 tablespoonfuls of boiling water over a kettle of hot water; add $\frac{1}{2}$ teaspoonful of vanilla and beat until cold. Spread on the layers, and decorate the top with marshmallows cut in half.



11.—Velvet Sponge Cake.

Beat the yolks of 6 eggs until light; gradually add 2 cupfuls of sugar beating constantly, then very slowly 1 cupful of boiling water; add $2\frac{1}{2}$ cupfuls of flour containing 2 level tablespoonfuls of baking powder, and last of all the well beaten whites of 3 eggs and 1 teaspoonful of lemon extract. Bake in two loaves.



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12.—Imperial Cookies.



Rub together 1 quart of sifted flour and $\frac{3}{4}$ cupful of butter; then add 2 cupfuls of sugar, 1 cupful of cleaned currants, a little chopped orange peel, the grated rind of a lemon and 4 well-beaten eggs. Put upon a buttered sheet pan by teaspoonfuls and with a fork pick the dough to make a rough surface; bake in a moderate oven.

13.—Walnut Cookies.



Cream 1 cupful of butter with $1\frac{1}{2}$ cupfuls of sugar; add 3 beaten eggs. Put 2 cupfuls of chopped walnut meats into 1 cupful of flour and add this to the batter. Sift 1 teaspoonful of baking powder and $1\frac{1}{2}$ cupfuls of flour together and add the last thing. Drop by spoonfuls on buttered tins, dust with granulated sugar and put a whole walnut meat on each one. Bake in a moderate oven.

14.—Mocha Cake.



Beat together until light the yolks of 3 eggs and 3 ozs. of sugar with a flavor-



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ing of vanilla. Beat the whites stiff and add part of them with 5 ozs. of flour to the yolks and sugar; mix well and then add the rest of the whites. By degrees pour in $2\frac{1}{2}$ ozs. of melted butter and mix it in lightly. Butter and flour a deep round cake pan and pour the mixture in. Bake in a moderate oven.



Filling: Bring to a boil $\frac{1}{2}$ pint of milk and pour part of it over 2 egg yolks and $1\frac{1}{2}$ ozs. of sugar; beat well, then add the rest of the milk and 1 large cupful of very strong coffee. Put it on the fire, stirring constantly until it boils. Remove it and stir it until it is half cold, then strain and add 7 ozs. of butter cut into little bits; turn with a whip until well melted. Cut the cake in half when cold and spread the filling inside and on top.



15.—Oatmeal Cookies.

Use 3 cupfuls of flour, 3 cupfuls of oatmeal, $1\frac{1}{2}$ cupfuls of sugar, 1 cupful of butter, a pinch of salt, 3 teaspoonfuls of baking powder. Mix with cold water



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having the dough stiff enough to roll thin, sprinkle with currants if desired; cut out and bake quickly.



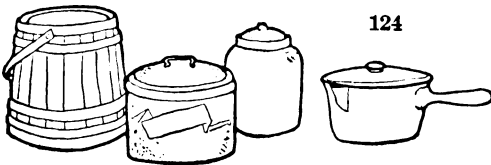
16.—Buns.

Dissolve 1 cake of yeast in 1 pt. of lukewarm water, add flour to make a moderately stiff sponge, and let it rise until it begins to drop (about 2 hours). Rub together $\frac{1}{4}$ lb. of butter, $\frac{1}{4}$ lb. of sugar, 2 eggs, 1 cupful of warm milk, and a little salt, and add this to the sponge; let it rise an hour, then mold, put it into pans and let rise again and bake; rub the tops over with sugar and water and sprinkle with chopped almonds before the buns are quite done.



17.—Peach Puffs.

Crush several large, ripe peaches with a little powdered sugar; cut puff paste into squares, put some of the peaches in the center of each, then close the paste neatly around it. Bake in a quick oven, and sprinkle with sugar just before serving.



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18.—Chocolate Cookies.

Beat to a cream $\frac{1}{2}$ cupful of butter and 1 tablespoonful of lard. Gradually beat into this 1 cupful of sugar; then add $\frac{1}{4}$ teaspoonful of salt, 1 teaspoonful of cinnamon and 2 ozs. of chocolate melted. Now add 1 well-beaten egg, $\frac{1}{2}$ teaspoonful of soda dissolved in 2 tablespoonfuls of milk, and stir in about $2\frac{1}{2}$ cupfuls of flour. Roll thin and cut into round cakes; bake in a quick oven. Use as little flour as possible.



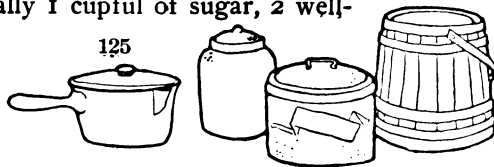
19.—Balmoral Cakes.

Mix $\frac{1}{2}$ lb. of ground sweet almonds, $\frac{1}{2}$ lb. of walnut meal, and $1\frac{1}{2}$ pounds of powdered sugar together, then add the whites of 4 eggs by degrees; flavor with a little essence of vanilla; work this paste well, then form into small round balls, which slightly flatten. Bake on greased baking sheets in a moderate oven.



20.—French Cream Layer Cake.

Cake: Cream $\frac{1}{3}$ cupful of butter; add gradually 1 cupful of sugar, 2 well-



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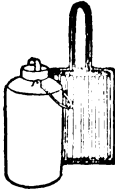
beaten eggs, $\frac{1}{2}$ cupful of milk and $1\frac{3}{4}$ cupfuls of flour with $2\frac{1}{2}$ teaspoonfuls of baking powder sifted in. Bake in layer cake tins.

Filling: Three-fourths cupful of thick cream, $\frac{1}{4}$ cupful of milk, $\frac{1}{4}$ cupful of powdered sugar and the white of 1 egg; flavor with vanilla and beat stiff with an egg beater.



21.—Ice Cream Cake No. 2.

Cream 1 cupful of butter and add to it gradually $1\frac{1}{2}$ cupfuls of sugar. Break enough eggs into a cup to fill it and add them, two at a time unbeaten to the butter and sugar, beating well each time; then add in small quantities, alternately, 1 cupful of milk and 4 cupfuls of flour sifted with 1 teaspoonful of soda, 3 teaspoonfuls of cream of tartar and $\frac{1}{4}$ teaspoonful of mace; lastly add 1 teaspoonful of vanilla. Bake in a round tube pan and ice with white icing.



22.—Graham Wafers.

Beat $\frac{1}{2}$ cupful of butter to a cream;



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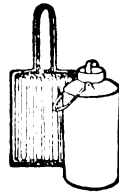
add gradually 1 cupful of granulated sugar and the unbeaten white of 1 egg; beat hard for 10 minutes. Dissolve $\frac{1}{2}$ teaspoonful of soda in 8 tablespoonfuls of warm water and add this to the mixture; then stir in gradually 1 qt. of graham meal. Knead until smooth, roll thin and cut into squares or rounds. Sprinkle the top with chopped peanuts if desired and bake in a slow oven.

23.—Swiss Cakes.

Mix $\frac{1}{2}$ lb. of ground sweet almonds with 3 lbs. of powdered sugar, flavor with essence of lemon and a little orange-flower water, make into a stiff paste with sufficient whites of eggs, work this paste well and make into small round balls. Roll in coarse sugar and bake on paper in a cool oven.

24.—Jam Buns.

Scald 5 cupfuls of milk; when cool, add 1 teaspoonful of salt, 1 yeast cake, and enough flour to make a drop batter. Beat well and set aside to rise. Cream



September



together 1 lb. of butter and 1 lb. of sugar and stir it into the sponge when light; add more flour to make a soft dough and let it rise again. Make up into small round buns, cut a slit in the bottom of each, work in a teaspoonful of jam, pinch the cut together and place the buns on greased tins, cut side down. When light, bake in a hot oven, and brush over with sugar and water or beaten egg while still warm.

25.—Spanish Cakes.

Take equal weight in butter, sugar, eggs and pastry flour; cream the butter, add the sugar, cream again, add the beaten eggs, then the flour, flavor with almond extract, and beat steadily for half an hour. Grease shallow tins, dust them with flour, put the mixture on the tins in little heaps, press a candied cherry into the center of each and bake in a moderate oven.



26.—Plain Loaf Cake.

Beat together $\frac{1}{2}$ cupful of mixed but-



September

ter and lard, 1 cupful of sugar, the beaten yolks of 2 eggs (or 1 entire egg), $\frac{1}{2}$ cupful of water, 3 cupfuls of flour, 2 teaspoonfuls of baking powder, and a flavoring of almond extract. Bake quickly.

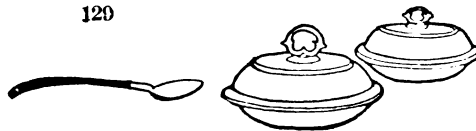
27.—Ginger Cakes No. 2.

(Cheap but good.)

Cream $\frac{1}{3}$ cupful of butter with 1 cupful of brown sugar; add 3 well-beaten eggs, 2 tablespoonfuls of ground ginger, $\frac{1}{3}$ cupful of milk, $\frac{1}{2}$ teaspoonful of baking powder, and enough flour to make a stiff dough. Roll out and cut with a round cutter; lay on greased pans and bake in a hot oven.

28.—Cake in Large Quantity for Party.

Have a large stone pot washed and dried; into it put 6 eggs, 2 large tablespoonfuls of butter and lard mixed, and 4 cupfuls of sugar. Beat well with a wire potato masher; when foamy, add alternately, in small quantities, 2 cupfuls



September

of cold water and 6 cupfuls of flour into which have been sifted 2 heaping tea-spoonfuls of baking powder. Beat well and turn out into greased pans. If wanted for little cakes use dripping pans and when cold cut into squares or diamonds and ice with different colors. If large cakes are wanted divide the batter, adding chocolate to one portion, cocoanut to another and using orange filling or jelly for layer cakes.



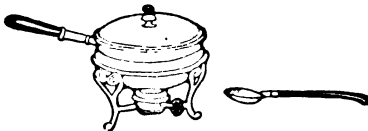
29.—Shellbark Kisses.

Use 1 lb. of powdered sugar, the well-beaten whites of 5 eggs and 1 lb. of chopped nuts. Mix as for kisses and bake slowly.



30.—Sponge Shells.

Whisk the yolks of 10 and the whites of 4 eggs with 1 lb. of powdered sugar to a stiff batter, then add lightly $\frac{3}{4}$ lb. of sifted flour and 1 teaspoonful of orange-flower water. Put this batter into shell shaped moulds, buttered and dusted with sugar. Bake in a moderate oven.



OCTOBER

1.—Apple Jelly Layer Cake.

Cake: Use 2 tablespoonfuls of butter, 1 cupful of sugar, 1 cupful of sweet milk, 1 egg, 2 cupfuls of flour, 2 teaspoonfuls of baking powder. Bake in layers.

Filling: Cook 2 large apples until soft; then add 1 cupful of sugar, the well-beaten yolk of 1 egg and the juice and rind of 1 lemon. Beat smooth and spread between the layers.

2.—Chocolate Puffs.

Put into a saucepan 1 cupful of flour, 1 cupful of water, and $\frac{1}{2}$ cupful of butter; stir well letting it boil for a few minutes; take from the fire and beat into it 1 oz. of melted chocolate and 3 eggs, adding one at a time. Put the batter on a cake tin in spoonfuls and bake. When done cut off the tops and fill the cakes when cold with sweetened whipped cream.



October

3.—Mahogany Cake.



Use $1\frac{1}{2}$ cupfuls of sugar, $\frac{1}{2}$ cupful of butter, 3 eggs, 1 cupful of sweet milk, 1 level teaspoonful of soda dissolved in half of the milk, $\frac{1}{2}$ cupful of grated chocolate boiled in the balance of the milk. After the chocolate and milk have cooled, stir them into the cake, adding 2 cupfuls of flour and flavoring with 1 teaspoonful of vanilla. Bake in a moderate oven.

4.—Regina Cookies.



Use $\frac{1}{2}$ cupful of butter, 1 cupful of sugar, $\frac{1}{2}$ cupful of sour milk, $\frac{1}{2}$ teaspoonful of soda, flour enough to roll. Roll out, cut in fancy shapes, sprinkle with cocoanut and bake quickly.

5.—Lemon Jumbles.



Mix together 1 cupful of sugar, $\frac{1}{2}$ cupful of butter, 1 egg, 3 teaspoonfuls of milk, 1 teaspoonful of baking powder, the juice of 2 lemons and the grated rind of 1 added the last thing. After mixing well, add flour enough to roll



October

out; cut with a ring cutter and bake in a quick oven.

6.—Beaten Cream Layer Cake.

Cake: Beat together $\frac{1}{2}$ cupful of butter, 1 cupful of sugar, 2 cupfuls of flour, 1 teaspoonful of vanilla, 2 teaspoonfuls of baking powder, $\frac{3}{4}$ cupful of milk; then cut in the well-beaten whites of 3 eggs. Bake in layers.

Filling: Beat thick cream very stiff, adding powdered sugar to taste, a little at a time. When the cake is cold put the cream between layers.

7.—Raisin Pin-Wheels.

Sift 2 cupfuls of flour into a bowl; add $\frac{1}{2}$ teaspoonful of salt, $1\frac{1}{2}$ tablespoonfuls of sugar, and 1 teaspoonful of baking powder; rub into this $\frac{1}{2}$ tablespoonful of butter or lard, and when well mixed add $\frac{1}{2}$ cupful of milk. Roll out into a long, thin sheet, sprinkle with chopped nuts and raisins, roll up tightly, slice down into pieces 2 inches thick, and place them in a baking pan. Put over



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the top $\frac{1}{4}$ cupful of sugar and 1 table-
spoonful of butter cut into bits. Bake in
a quick oven.



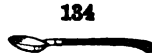
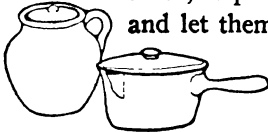
8.—Nut Wafers.

Mix together $\frac{1}{2}$ lb. of brown sugar,
 $\frac{1}{2}$ lb. of ground English walnuts, 3 even
tablespoonfuls of flour, $\frac{1}{4}$ teaspoonful of
baking powder and a pinch of salt. After
mixing well, drop the batter by teaspoon-
fuls on buttered pans and bake in a slow
oven.



9.—Sweet Pretzels.

Use 1 lb. of sugar, 5 ozs. of flour, a
few drops of oil of citron, the whites of 4
eggs. Beat the whites slightly, stir in
the sugar, flour and oil of citron, and mix
well. Form into small pretzels (this
quantity will make about ninety), place
them on greased and floured tin baking
sheets, let them dry near the stove and
bake in a moderate oven. Beat the
whites of 2 eggs and 5 ozs. of sugar to a
froth, dip the warm pretzels into this
and let them dry slowly.



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10.—Soft Chocolate Cake.

Cream $\frac{1}{2}$ cupful of butter and add gradually $1\frac{1}{2}$ cupfuls of sugar, the beaten yolks of 4 eggs, 4 ozs. of chocolate melted and mixed with 5 tablespoonfuls of hot water, 1 cupful of milk, and $1\frac{3}{4}$ cupfuls of flour containing 2 teaspoonfuls (level) of baking powder and 1 teaspoonful of cinnamon; the last thing add the well-beaten whites of the eggs, and 1 teaspoonful of vanilla. Bake about 40 minutes in a large shallow pan.



11.—Springerlen.

Beat 4 eggs separately until light and then beat together; add in small quantities 1 lb. of powdered sugar, beating all the while; then add gradually 1 lb. of flour sifted with 2 teaspoonfuls of baking powder, and a flavor of lemon. Knead well and set away for several hours to rise. Then roll an eighth of an inch thick, dust with flour, and press down the wooden mold (made for the purpose) very hard, so as to leave a good impres-



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sion of the figures. Cut the cakes apart, sprinkle with anise seed, put them on a floured board for a day, then bake until a light brown. These molds can be purchased at all large hardware stores.



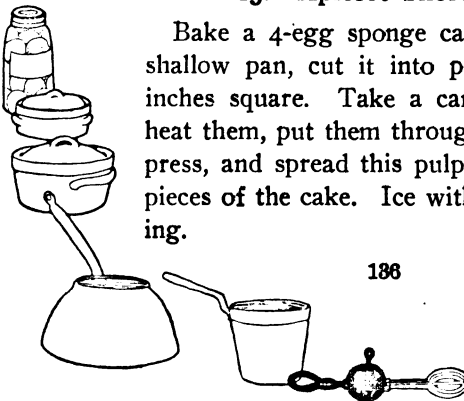
12.—English Tea Cakes.

Take 2 cupfuls of flour, 2 teaspoonfuls of baking powder, sifted with the flour, 1 heaping tablespoonful of butter, 2 of fine sugar, a little candied orange peel chopped fine, a few currants and chopped raisins, and mix all together. Beat 2 eggs with 2 tablespoonfuls of milk, add this to the dough and bake in rings.



13.—Apricot Shortcake.

Bake a 4-egg sponge cake in a large shallow pan, cut it into pieces about 3 inches square. Take a can of apricots, heat them, put them through a vegetable press, and spread this pulp between two pieces of the cake. Ice with white frosting.



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14.—Sunshine Squares.

Beat 5 eggs and 1 cupful of sugar together for fifteen minutes; then add 1 cupful of flour, stirring it in carefully, and 1 teaspoonful of vanilla. Bake in a square pan, cut into squares and ice all over. The white of one of the eggs may be saved for the icing.



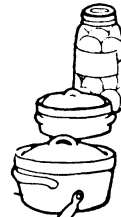
15.—Cheap Fruit Cake.

Mix together 1 cupful of dark molasses, $\frac{1}{2}$ cupful of brown sugar, $\frac{1}{2}$ cupful of butter, 1 cupful of hot water, 1 dessertspoonful of soda, 2 cupfuls of flour, 1 dessertspoonful of spices, and add currants, citron and raisins to your liking; bake in a quick oven.



16.—White Layer Cake.

Use $\frac{1}{2}$ cupful of butter, $1\frac{1}{2}$ cupfuls of granulated sugar, $\frac{1}{2}$ cupful of sweet milk, 2 cupfuls of flour, the whites of 6 eggs, $\frac{1}{2}$ teaspoonful of vanilla, $\frac{1}{2}$ teaspoonful of lemon juice, 6 drops of bitter almond, 1 teaspoonful of baking powder.



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Bake in layers and put together with white icing.



17.—Dayton Cake.

One cupful of sugar, 1 cupful of butter, 5 eggs, 1 cupful of milk, 2 teaspoonfuls of extract, 2 teaspoonfuls of baking powder, $3\frac{1}{2}$ cupfuls of flour.

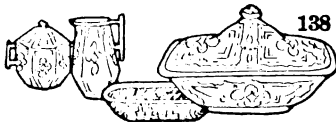
18.—Sugar Gingerbread.

With $\frac{1}{2}$ cupful of butter mix $1\frac{1}{2}$ cupfuls of sugar, $\frac{1}{2}$ cupful of cream, 2 teaspoonfuls of ginger, 1 scant teaspoonful of soda, and enough flour to make a soft batter. Pour into square pans and bake in a quick oven.



19.—White House Cakes.

Whisk the whites of 9 eggs to a solid froth, then add $\frac{1}{2}$ lb. of sugar and 5 ozs. of corn flour into which you have previously mixed a teaspoonful of cream of tartar and the like quantity of soda, flavor with essence of almonds, put into well buttered shallow tins, and bake in a moderate oven; when cold, ice with pink



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water icing, and pipe with stiff white icing.

20.—Coffee Cream Layer Cake.

Cake: Use recipe given for Sept. 20th.

Filling: Mix together 1 scant cupful of sugar, $\frac{1}{3}$ cupful of flour, $\frac{1}{3}$ teaspoonful of soda; add 2 slightly-beaten eggs, and 4 teaspoonfuls of strong coffee. Mix together and gradually pour into this 2 cupfuls of scalded milk, stirring until it thickens; cool and put between the layers of cake.



21.—Soft Gingerbread.

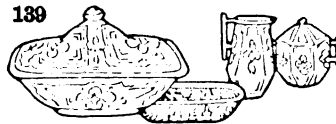
Take 1 cupful of molasses into which put 1 teaspoonful of soda; mix with this 1 cupful of lard and 1 cupful of sugar beaten together, 1 egg, 1 cupful of sour milk, 3 cupfuls of flour into which sift $\frac{1}{2}$ teaspoonful of salt and 2 tablespoonfuls of ginger. Bake quickly.



22.—Almond Wafers.

Add gradually 2 cupfuls of granulated sugar to 1 cupful of almond paste. Dis-

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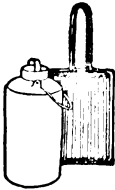
October

solve $\frac{1}{2}$ a level teaspoonful of soda in $\frac{1}{2}$ pint of sweet milk; add this and 10 drops of bitter almond flavoring; then work in 1 quart of sifted pastry flour. Turn baking pans upside down, and wipe well the bottoms; brush them lightly with butter and put the cake mixture over just as thin as possible. Run them into a moderate oven and bake until slightly brown. While still very hot cut them down through the middle lengthwise and once across; then loosen quickly with a thin knife, and roll each square over a pencil. To be perfect the mixture must be spread as thin as tissue paper on the pan, and the rolling quickly done.



23.—Pork Cake.

Dissolve $\frac{1}{2}$ teaspoonful of soda in 1 tablespoonful of boiling water and add it to 1 cupful of molasses; then add 1 cupful of milk, 1 cupful of fat pork chopped fine, 4 cupfuls of flour, 1 cupful of floured seeded raisins, and $\frac{1}{2}$



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teaspoonful of salt. Beat well and bake in a moderate oven one hour.

24.—Alexandra Layer Cake.

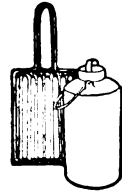
Make a layer cake mixture and bake in three layers; when cool, fill with the following:

Filling: Put 1 cupful of granulated sugar and $1\frac{1}{4}$ cupfuls of cream into a small saucepan. Stir over a slow fire until the sugar is dissolved, then boil without stirring for 5 minutes. Take from the fire, let it stand for 5 minutes, add $\frac{1}{2}$ cupful of chopped nuts, and stir until the mixture thickens. Spread on the cake at once.



25.—Sunshine Cake.

Beat the yolks of 4 eggs very light; add gradually $1\frac{1}{2}$ cupfuls of powdered sugar. Beat the whites of 7 eggs to a stiff dry froth; add $\frac{1}{2}$ of them to the yolks and sugar. Stir in lightly 1 cupful of pastry flour (sift five times before measuring and add 1 teaspoonful of



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cream of tartar), then cut in the remainder of the whites of the eggs. Add 1 teaspoonful of vanilla, turn into ungreased molds and bake for 45 minutes in a moderate oven.



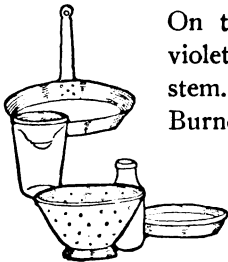
26.—Orange Loaf Cake.

Cream $\frac{1}{2}$ cupful of butter with 1 cupful of sugar; add the well-beaten yolks of 3 eggs, $\frac{1}{4}$ teaspoonful of salt, and the grated rind of $\frac{1}{2}$ orange. Beat in alternately $\frac{1}{2}$ cupful of strained orange juice and $1\frac{1}{2}$ cupfuls of sifted flour, adding 1 heaping teaspoonful of baking powder and the well-beaten whites of the eggs. Bake in a loaf and when cold ice with orange icing.



27.—Violets.

Bake a cup cake and when cold cut into diamonds and ice with violet icing. On top of each piece place a candied violet and a thin strip of angelica for a stem. In making the icing color with Burnett's violet vegetable paste.



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28.—Cinnamon Cookies.

Beat 2 eggs until light; add a pinch of salt, 1 cupful of sugar (beating until smooth), and in small quantities, alternately, 1 cupful of sour cream, 2 small cupfuls of flour, and $\frac{1}{2}$ teaspoonful of soda dissolved in a little boiling water. Mix soft and roll thin, sprinkling sugar and cinnamon on top after they are cut out. Put them on greased pans and bake in a quick oven.



29.—Romeo Cake.

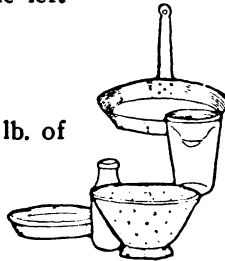
Rub 1 tablespoonful of butter with 1 cupful of powdered sugar; add the yolks of 5 eggs, 4 tablespoonfuls of milk, $\frac{1}{2}$ cupful of melted chocolate, and 1 cupful of flour to which has been added 1 teaspoonful of baking powder. Bake in jelly tins and spread with white icing. This is an excellent way to use the left over yolks of eggs.



30.—Albany Cakes.

Mix 1 lb. of corn flour with $\frac{1}{2}$ lb. of

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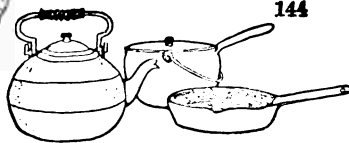
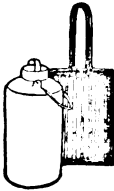
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powdered sugar, make into a stiff paste with yolk of egg, flavor with essence of vanilla. Roll out thin, and cut with a small oval cutter. Bake on greased tins in a slow oven.



31.—English Loaf.

Take 1 cupful of bread dough that has had the second raising; cream $\frac{1}{2}$ cupful of butter, adding 1 well-beaten egg, and work them into the dough; add $\frac{1}{2}$ teaspoonful of cinnamon, $\frac{1}{4}$ teaspoonful of nutmeg, $\frac{1}{2}$ teaspoonful of soda dissolved in a little milk, and $\frac{1}{2}$ cupful of seeded and chopped raisins. Knead for two minutes, make into a loaf or rolls. let stand for half an hour, and bake in a moderate oven.



NOVEMBER

1.—Jelly Layer Cake.

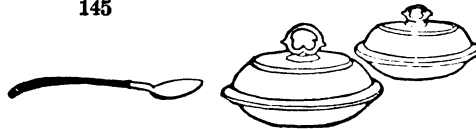
Cake: $\frac{1}{2}$ cupful of butter, 1 cupful of sugar, 3 eggs, $\frac{1}{2}$ cupful of milk, 2 cupfuls of flour, 2 teaspoonfuls of baking powder, 1 teaspoonful of vanilla.

Spread currant jelly between the layers.



2.—Chocolate Crullers.

Beat to a cream $\frac{1}{2}$ cupful of sugar and 2 tablespoonfuls of butter; add gradually to this the well-beaten yolks of 3 eggs, $1\frac{1}{2}$ cupfuls more of sugar, 1 cupful of sour milk, 1 teaspoonful of vanilla, 2 ozs. of chocolate grated and melted over hot water, $\frac{1}{3}$ teaspoonful of soda dissolved in $\frac{1}{2}$ teaspoonful of boiling water, the whites of the eggs whipped to a stiff froth, and sufficient sifted flour to make



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a soft dough. Roll out and cut in any shape desired ; fry in hot fat.



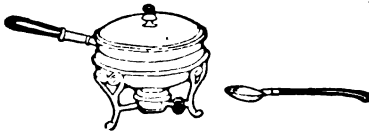
3.—Black Bread Cake.

Measure out 1 cupful of butter, 1 cupful of sugar, 5 cupfuls of flour, $1\frac{1}{4}$ cupfuls of milk, 3 eggs, $\frac{1}{2}$ teaspoonful each of nutmeg and cinnamon, $\frac{1}{4}$ teaspoonful of ground cloves, $\frac{1}{2}$ lb. of chopped raisins, $\frac{1}{4}$ lb. of sliced citron, $\frac{1}{2}$ teaspoonful of salt and $\frac{3}{4}$ of a yeast cake. Scald the milk, pour it over 2 tablespoonfuls of the sugar and the same quantity of butter ; when lukewarm add the yeast, dissolved in a little warm water, and enough of the flour to make a drop batter. Beat well and set in a pan of warm water until light. Then add the rest of the butter, sugar and eggs beaten well together and let stand until light again. Stir in the rest of the flour, spices, salt and fruit, divide into two loaf pans, let rise again, and bake in a slow oven.



4.—Cocoanut Cake.

Take 2 eggs, 2 tablespoonfuls of but-



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ter, 1 cupful of sugar, $\frac{1}{2}$ cupful of milk, 2 cupfuls of flour, 2 cupfuls of cocoanut soaked in the milk, and 2 teaspoonfuls of baking powder. Mix in the usual way and bake in a loaf.



5.—Mary's One-Egg Jumbles.

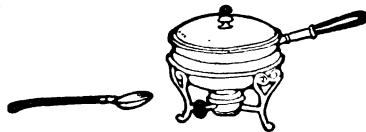
Rub 1 cupful of sugar with 1 cupful of butter; add $\frac{1}{2}$ cupful of sour cream, 1 egg, 1 teaspoonful of soda dissolved in hot water, grated nutmeg to taste, and flour enough for a soft dough. Have ready a pan lined with buttered paper; with a spoon form rings of the dough, leaving a hole in the middle, bake quickly, and sift over with powdered sugar while still hot.



6.—Mock Cream Cake.

Mix together 1 tablespoonful of butter, 1 cupful of sugar, 1 teaspoonful of flavoring, 2 cupfuls of flour, 1 cupful of milk, and 1 teaspoonful of baking powder. Bake in layers and fill with the following:

Mock cream filling: Take 1 large ap-



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ple, peel and grate it fine; add 1 cupful of sugar, the beaten white of 1 egg, and a flavoring of vanilla, beating all together. This filling is easily and quickly made.



7.—Hartford Election Cake No. 2.

Cream $1\frac{1}{2}$ cupfuls of butter with 2 cupfuls of sugar; add the yolks of 3 eggs well beaten; sift 3 cupfuls of flour and put aside $\frac{1}{2}$ cupful of it to flour the fruit with; sift 3 level teaspoonfuls of baking powder into the balance of the flour and mix with the batter; then slowly add 2 cupfuls of stoned raisins, 1 cupful of currants, $1\frac{1}{2}$ cupfuls of shaved citron, $\frac{1}{2}$ cupful of lemon peel chopped fine, $\frac{1}{2}$ cupful of shaved blanched almonds, a small $\frac{1}{2}$ teaspoonful of vanilla, and the same of bitter almond flavoring. Stir in the well-beaten whites of the eggs just before adding the fruit. Bake in 2 bread pans $1\frac{1}{2}$ hours.



8.—Angelus Cookies.

Take 2 cupfuls of molasses, 1 cupful of sweet milk, 1 cupful of butter, 1 table-



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spoonful of ginger, and 4 teaspoonfuls of soda. Mix soft with flour and let stand over night. In the morning roll out and bake in a quick oven.



9.—Albert Cakes.

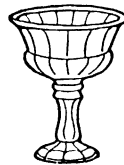
The yolks of 6 eggs, the white of 1, 5 ozs. of sugar, $5\frac{1}{2}$ ozs. of blanched and finely chopped almonds, 3 ozs. of flour, 1 oz. of chopped orange peel, $\frac{1}{2}$ teaspoonful of cinnamon, a pinch of cloves, and the grated rind of half a lemon. Beat the yolks until light, stir in the rest of the ingredients, the beaten white of egg last, and bake in patties in a moderate oven.



As this recipe requires yolks of eggs, it can well be made after angels' food or other cake requiring only the whites.

10.—Chocolate Cream Puffs.

Put $\frac{1}{2}$ cupful of butter and 1 cupful of hot water on to boil. When boiling, stir in 1 cupful of flour, stirring until it thickens and leaves the sides of the pan. Take it from the fire, and add 4 unbeaten



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eggs, one at a time, beating hard after each one is added. Drop this mixture by spoonfuls on a buttered baking sheet. Bake in a hot oven half an hour. When cool cut open and fill.



Filling: Beat rich cream until stiff, flavor with melted chocolate and a little vanilla, adding a few grains of salt and a little sugar.

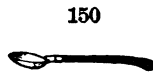
11.—Cocoanut Cakes.

Cream together $\frac{1}{2}$ cupful of butter and $1\frac{1}{2}$ cupfuls of sugar. Sift into $2\frac{1}{4}$ cupfuls of flour 1 teaspoonful of soda and $\frac{3}{4}$ teaspoonful of cream of tartar. Sift again and add to the butter and sugar alternately with $\frac{1}{2}$ cupful of milk; then add 1 teaspoonful of lemon juice and the well-beaten whites of 5 eggs. Bake in a square shallow pan. When cold, cut into small squares, frost with white frosting and sprinkle thickly with cocoanut.



12.—Yeast Fruit Cake.

Scald 1 cupful of milk and dissolve in it 1 tablespoonful of butter, 1 tablespoon-



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ful of sugar, and $\frac{1}{2}$ teaspoonful of salt. When blood warm, add 1 yeast cake, dissolved in a little warm water, and sufficient flour to make a thick batter. Beat smooth and set aside until light. Beat together 3 eggs, 2 cupfuls of sugar, and $\frac{2}{3}$ cupful of butter, add these to the batter, beat again, and set a second time to rise. When light, add 1 cupful of seeded raisins, $\frac{1}{2}$ cupful of chopped citron, $\frac{1}{2}$ cupful of chopped nuts, 1 teaspoonful of vanilla, and enough flour to make a thick batter. Put into greased loaf pans, let stand until light, and bake in a moderate oven.



13.—Breakfast Cakes.

Rub together 1 scant cupful of butter and 2 cupfuls of sugar, and add to them the beaten yolks of 3 eggs, $\frac{1}{2}$ cupful of milk, 1 teaspoonful of grated nutmeg, and the whites of 3 eggs, beaten stiff, alternately with 3 cupfuls of flour into which has been sifted 2 teaspoonfuls of baking powder. At the last put in 1 cup-



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ful of currants, which have been washed, dried, and dredged with flour. Bake in small pans, and sprinkle with fine sugar while the cakes are still warm.



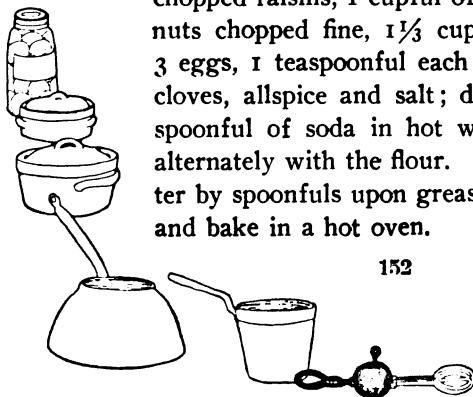
14.—Yankee Fried Cakes.

With $1\frac{1}{2}$ cupfuls of sugar mix a pinch of salt, 1 grated nutmeg, 2 cupfuls of thick milk, 2 even teaspoonfuls of baking powder, and enough flour to make as soft a dough as will roll out. Cut into rounds and fry in hot fat.



15.—Hermit Cookies.

Mix together 1 cupful of butter, $1\frac{1}{2}$ cupfuls of brown sugar, 1 cupful of chopped raisins, 1 cupful of English walnuts chopped fine, $1\frac{1}{3}$ cupfuls of flour, 3 eggs, 1 teaspoonful each of cinnamon, cloves, allspice and salt; dissolve 1 teaspoonful of soda in hot water and add alternately with the flour. Drop the batter by spoonfuls upon greased sheet pans and bake in a hot oven.



November

16.—Ginger Snaps No. 1.

Boil together 1 pint of molasses and 1 teacupful of butter. Let it stand until cool; then add 2 tablespoonfuls of ginger, 1 of soda, and just enough flour to roll out. Roll very thin and bake in a quick oven. If the cakes are desired very thin, the soda may be omitted.



17.—English Walnut Cake.

With $1\frac{1}{2}$ cupfuls of sugar, mix $\frac{1}{2}$ cupful of butter; add 2 cupfuls of flour, $\frac{3}{4}$ cupful of milk, the whites of 4 eggs, $\frac{1}{2}$ teaspoonful of cream of tartar, $\frac{1}{4}$ teaspoonful of soda, and 1 cupful of English walnut meats chopped very fine. Bake in a loaf.



18.—Ginger Nuts.

Beat 2 eggs light and add 1 cupful of brown sugar, 1 cupful of heated molasses, 2 teaspoonfuls of ginger, 1 teaspoonful of soda, and flour enough to roll out, but not very thin. Cut out with a very small round cutter and bake in a quick oven.



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November

19.—Virginia Cakes.

Rub $\frac{1}{2}$ pound of butter and $\frac{1}{2}$ pound of sugar into 1 pound of corn meal; make this into a paste with 2 eggs and a little milk, flavoring with almond extract; roll in sheets a quarter of an inch thick and cut with a diamond shaped cutter about 5 inches long by 3 inches wide, pinch the edges like shortbread and bake.



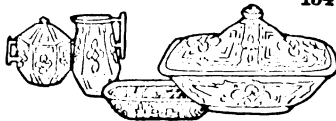
20.—Eggless Cake.

Stir together $1\frac{1}{2}$ cupfuls of sugar, $\frac{1}{2}$ cupful of butter, 1 cupful of milk, 3 cupfuls of flour, 2 teaspoonfuls of baking powder, 1 cupful of chopped raisins, well floured, and spices to taste added the last thing. Bake in a loaf or in gem pans.



21.—Hester's Gingerbread.

Cream $\frac{1}{2}$ cupful of butter with $\frac{1}{2}$ cupful of sugar; add 2 well-beaten eggs, 1 cupful of thick sour milk, 1 cupful of molasses, 3 cupfuls of flour, $1\frac{1}{2}$ teaspoonfuls of soda mixed in the milk, 1



November

teaspoonful of ginger, 1 teaspoonful of cinnamon. Bake in a large shallow pan.

22.—Rose Wafers.

Add gradually 2 cupfuls of granulated sugar to 1 cupful of butter. Dissolve $\frac{1}{2}$ teaspoonful of soda in $\frac{1}{2}$ pint of sweet milk, adding 1 teaspoonful of rose water and a few drops of cochineal; then add gradually 1 quart of sifted pastry flour. Turn large pans upside down, wipe the bottoms clean, brush them over with butter, and put the mixture on as thinly as possible. Bake in a moderate oven. While still hot cut them into squares and lift them off the pan carefully.

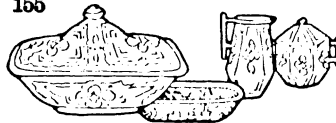


23.—Almond Cheese Cakes.

Mix 3 ozs. of ground sweet almonds with $\frac{1}{2}$ lb. of powdered sugar, $\frac{1}{4}$ oz. of ground bitter almonds, 2 eggs well-beaten, and a few drops of essence of almonds. Put in patty pans lined with puff paste, then bake.



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24.—Eggless Spice Cake.

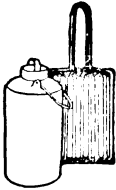
Dissolve $1\frac{1}{2}$ teaspoonfuls of baking soda in a little hot water and add it to $\frac{3}{4}$ cupful of molasses; add $\frac{3}{4}$ pint of thick sour cream, $\frac{3}{4}$ lb. of brown sugar, and $4\frac{1}{2}$ cupfuls of sifted flour. Beat well; add 1 heaping tablespoonful each of cinnamon and allspice, and a few seeded raisins if desired. Bake in a loaf in a moderate oven.



25.—Lemon Layer Cake No. 2.

Cake: Make three layers of cake, using recipe given under date of November 6th, and fill with the following:

Filling: 4 eggs beaten together, 2 cupfuls of sugar, and 1 small cupful of water. Boil the sugar and water together until a syrup is formed; then add the grated rind and juice of 2 lemons, then the eggs. Boil all together for 20 minutes, stirring well. When partly cool spread between the layers of cake.



26.—Cocoanut Macaroons.

Beat the whites of 6 eggs very stiff;



November

gradually add $\frac{1}{2}$ lb. of powdered sugar, beating until stiff enough to cut with a knife; then add in small quantities $\frac{1}{2}$ lb. of grated cocoanut. Put the mixture by small spoonfuls on greased pans, dust with powdered sugar and bake in a slow oven.

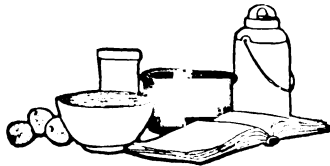
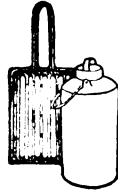
27.—Crullers Without Eggs.

Mix together 1 cupful of sugar, 6 tablespoonfuls of butter, 2 cupfuls of sweet milk, 4 teaspoonfuls of baking powder, and sufficient flour for dough to roll out; flavor with vanilla. Roll out, cut in round rings, and fry in hot fat.



28.—Seed Cake.

Beat together 1 cupful of sugar, 2 eggs, and $\frac{1}{3}$ cupful of butter; add $\frac{1}{2}$ cupful of milk and 2 cupfuls of flour sifted with 2 teaspoonfuls of baking powder; stir in 1 tablespoonful of caraway seeds and flavor with nutmeg. Bake in a loaf or in gem pans.



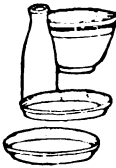
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29.—Minnehaha Cake.



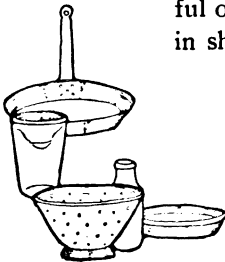
Cake: Cream 1 cupful of butter with $1\frac{1}{2}$ cupfuls of powdered sugar; add $\frac{3}{4}$ cupful of milk, $2\frac{1}{4}$ cupfuls of flour, $\frac{3}{4}$ cupful of chopped walnut meats, 2 eggs and 2 teaspoonfuls of baking powder. Bake in layer cake tins.

Filling: 1 cupful of sugar, $\frac{1}{2}$ cupful of boiling water; boil until it strings. Have the white of 1 egg beaten stiff, pour the boiled sugar over it and beat until cold; then add $\frac{1}{2}$ cupful of seeded raisins. Spread on the cake while warm and pile the layers one on top of the other.



30.—Cider Cake.

Beat together 1 cupful of butter, 2 cupfuls of sugar, 3 eggs, whites and yolks beaten separately, $\frac{3}{4}$ cupful of sweet cider, 4 cupfuls of flour, 1 even teaspoonful of soda, 1 teaspoonful of spice. Bake in shallow pans.



DECEMBER



1.—Maple Sugar Layer Cake.

Cake: Use recipe given for January 2d.

Filling: 1 cupful of maple sugar, 1 cupful of white sugar, $\frac{1}{2}$ cupful of water; boil until it will form in stiff drops when dropped into cold water; when cool add the well-beaten whites of 2 eggs.



2.—Chocolate Gingerbread.

Put into a large bowl 1 cupful of molasses, $\frac{1}{2}$ cupful of sour milk or cream, 2 teaspoonfuls of ginger, 1 teaspoonful of cinnamon and $\frac{1}{2}$ teaspoonful of salt. Dissolve 1 teaspoonful of soda in 1 teaspoonful of hot water; add this and 2 tablespoonfuls of melted butter to the mixture. Now add 2 cupfuls of sifted flour and 2 ozs. of grated chocolate and



December

1 tablespoonful of butter melted together. Pour the mixture into well greased deep pans and bake in a moderate oven for 20 minutes.



3.—Apple Cake.

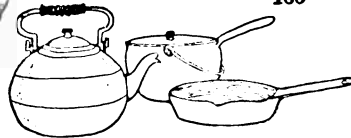
Cake: 1 cupful of sugar, 1 heaping tablespoonful of butter, 1 cupful of flour, 1 teaspoonful of baking powder; bake in four layers. When cool, spread apple filling between.

Filling: Pare and grate 1 sour apple, add 1 cupful of sugar and the grated rind and juice of 1 lemon; boil together for 5 minutes.



4.—Cocoanut Cookies.

Stir together 1 cupful of butter, 2 cupfuls of sugar, 2 cupfuls of shredded cocoanut, 2 eggs, flour enough to make a stiff batter, and 1 teaspoonful of soda; drop on buttered paper, press a blanched almond into the top of each, and bake quickly.



December

5.—Cheap Sponge Cake.

Mix carefully 1 cupful of powdered sugar, 3 eggs, and 1 cupful of flour into which has been sifted 1 teaspoonful of baking powder; flavor with the juice of half a lemon. Bake in shallow pans for 20 minutes.

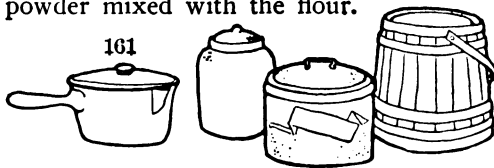


6.—Custard Cake.

Beat together 1 cupful of sugar, 3 eggs, whites and yolks beaten separately, $1\frac{1}{2}$ cupfuls of flour, 1 teaspoonful of baking powder, and 2 tablespoonfuls of cold water added to the beaten whites; flavor to taste; bake in a quick oven.

7.—Molasses Cakes.

Beat $\frac{1}{2}$ cupful of butter until soft; heat slightly 1 cupful of molasses; add to it the butter and 1 cupful of boiling water; take from the fire and add $\frac{1}{2}$ teaspoonful of soda, 1 tablespoonful of ginger, 1 teaspoonful of cinnamon, and enough flour to make a batter that will drop from a spoon, with 1 teaspoonful of baking powder mixed with the flour.



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Bake in small gem pans in a moderate oven for 20 minutes.

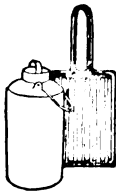
8.—Chocolate Apeas.

Mix together $\frac{1}{2}$ cupful of butter, $\frac{3}{4}$ cupful of chocolate (grated), 2 cupfuls of sugar, a pinch of salt, 1 teaspoonful of vanilla, 1 tablespoonful of water containing 1 teaspoonful of soda, 1 egg, and flour to roll out. Mix in the order given. Roll out quite thin, cut round, and bake in a quick oven.



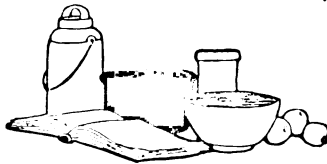
9.—Cake Fritters.

Take 3 eggs, 1 tablespoonful of sugar, a pinch of mace, 2 tablespoonfuls of rum, butter the size of a walnut, and $\frac{1}{2}$ lb. of flour. Mix together, roll out and cut into pieces the size of a finger. Let them dry for two hours, then fry in hot fat, drain on a paper, and sprinkle with powdered sugar and cinnamon.



10.—Prune Cake.

Cake: Cream $\frac{1}{2}$ cupful of butter; add



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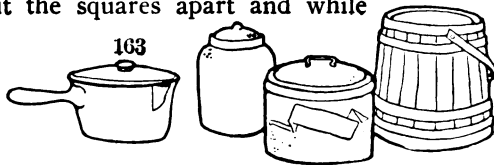
gradually 2 cupfuls of sugar, 1 cupful of milk, 3 cupfuls of flour, into which have been sifted 4 level teaspoonfuls of baking powder, and the yolks of 2 eggs well beaten. Bake in layers.

Filling: Boil 2 cupfuls of sugar with $\frac{1}{3}$ cupful of water until the syrup spins a thread. Pour this gradually upon the whites of 2 eggs beaten until foamy. With $\frac{1}{3}$ of this mixture frost one layer; to the balance add $\frac{1}{2}$ cupful of stoned and chopped prunes; beat until thick, spread on the other layers and pile up, placing the frosted layer on top.



11.—Almond Waferettes.

Cream together $\frac{1}{2}$ cupful of butter and 1 cupful of powdered sugar; add $\frac{1}{2}$ cupful of milk (a very little at a time), and 2 cupfuls of pastry flour, flavoring with $\frac{1}{2}$ teaspoonful of vanilla. Spread the mixture very thin on a baking sheet, mark off in squares, sprinkle with finely chopped almonds, and bake for five minutes. Cut the squares apart and while



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hot roll and tie each one with a bit of baby ribbon.

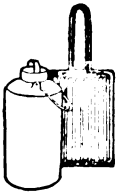
12.—Cinnamon Jumbles.

Use 1 lb. of flour, $\frac{3}{4}$ lb. of sugar, $2\frac{1}{4}$ cupfuls of butter, 6 ozs. of almond meal, 1 teaspoonful of cinnamon, 2 well-beaten eggs. Rub the flour and butter together, add the sugar, cinnamon, almond meal and lastly the eggs. Mix to a stiff paste, roll it out very thin, cut with a round cutter, put an almond in the center of each, brush over with milk, and bake in a moderate oven.



13.—Spice Cookies.

Mix thoroughly 2 cupfuls of brown sugar, $\frac{2}{3}$ cupful of molasses, $\frac{2}{3}$ cupful of drippings, $\frac{2}{3}$ cupful of butter-milk, 2 eggs, 1 teaspoonful each of cinnamon, ginger, allspice and cloves, 1 cupful of chopped raisins, flour enough for drop batter, and 1 level teaspoonful of soda dissolved in a little water. Bake in a shallow pan. When cool, cut out



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with a cooky cutter and ice with chocolate frosting.

14.—Three-Egg Sponge Cake.

Use 1 cupful of granulated sugar, $1\frac{1}{2}$ cupfuls of flour with 1 scant teaspoonful of baking powder sifted in, 3 eggs beaten separately and $\frac{1}{2}$ cupful of cold water. Pour about half of the water on the sugar, add the well-beaten yolks, then the rest of the water and flour in small quantities, alternately, then the whites of the eggs; stir lightly and bake about 40 minutes.



15.—Cocoanut Puffs.

Beat stiff the whites of 3 eggs, add 1 cupful of powdered sugar, and beat this over steam until a crust forms on the bottom and sides of the dish; add 1 teaspoonful of vanilla, 1 tablespoonful of cornstarch, 2 cupfuls of grated cocoanut, mixing all carefully. Drop in small quantities upon buttered tins and bake quickly until a light brown.



December

16.—Boston Drop Cakes.

Beat to a cream 1 cupful of butter with 1½ cupfuls of sugar; add 3 well-beaten eggs, and 1 teaspoonful of soda dissolved in 1½ tablespoonfuls of hot water. Sift together ¾ cupfuls of flour, ½ teaspoonful of salt and 1 teaspoonful of cinnamon; add half of this to the thin mixture, then 1 cupful of chopped English walnuts, ½ cupful of currants, and ½ cupful of chopped and seeded raisins; now add the rest of the flour and beat well. Drop by spoonfuls on a buttered baking sheet and bake in a moderate oven.



17.—Ginger Snaps No. 2.

Mix thoroughly ½ cupful of sugar, ½ cupful of molasses, ⅔ cupful of shortening (mixed butter and lard), 3 tablespoonfuls of milk, 1½ teaspoonfuls of soda, a little salt, and ginger to taste. Have the milk hot before dissolving in it the soda. Add flour enough to roll out,



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cut with a small round cutter, and bake quickly.

18.—Hard Gingerbread.

Heat 2 cupfuls of molasses, and add 1 cupful of butter. When melted, add 1 tablespoonful of ginger, 1 teaspoonful of soda, dissolved in a little hot water, and sufficient flour to mix rather stiff. Spread thin in a dripping pan and bake in a quick oven.



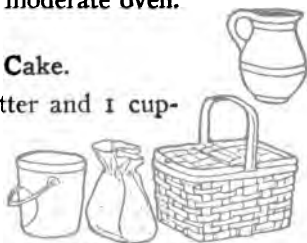
19.—New Orleans Cakes.

Rub $\frac{1}{2}$ lb. of butter into 1 lb. of cornmeal, then add $\frac{3}{4}$ lb. of sugar; mix well with 6 eggs, then add a little essence of lemon and a pinch each of grated nutmeg and cinnamon; work this paste well; now roll out thin, and cut with a 3-inch cutter; wash with a little milk or water, and sprinkle with desiccated cocoanut. Bake in greased tins in a moderate oven.



20.—Snowflake Cake.

Cream $\frac{1}{4}$ cupful of butter and 1 cup-



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ful of sugar; add $\frac{1}{2}$ cupful of milk, $1\frac{2}{3}$ cupfuls of flour, into which sift $2\frac{1}{2}$ teaspoonfuls of baking powder, the well-beaten whites of 2 eggs, and $\frac{1}{4}$ teaspoonful of almond extract. Bake about 45 minutes.



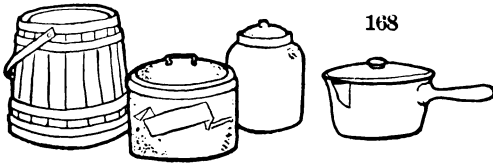
21.—Molasses Drop Cakes.

Melt $\frac{2}{3}$ cupful of butter in $\frac{2}{3}$ cupful of boiling water; add 1 pint of molasses. Sift 1 tablespoonful of ginger, 1 teaspoonful of cinnamon, and $\frac{1}{2}$ teaspoonful of salt with 3 tablespoonfuls of flour add this, stirring well, and sufficient flour to make a drop batter. Drop from a spoon on buttered tins, and bake in a slow oven.



22.—Ginger Wafers.

Cream 1 cupful of butter and 1 cupful of flour. Add 1 well-beaten egg, 1 level teaspoonful of soda dissolved in 2 tablespoonfuls of water, 1 tablespoonful of ginger, and sufficient flour to make a stiff dough. Roll thin, cut out, and bake.



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23.—Lucerne Puffs.

Roll out some puff paste thin, and cut into squares of about 4 inches; wet the edges; then in the center put some marmalade or jam; then close neatly all round, and trim. Dust with coarse pounded sugar and ground sweet almonds; then bake.



24.—Pecan Macaroons.

Beat 4 eggs separately; mix the yolks with 1 pint of sugar and 1 pint of flour; add the whites of the eggs, and 1 pint of chopped pecans. Drop from a spoon upon buttered pans, put a nut on top of each, and bake in a moderate oven.



25.—Fruit Cake No. 2.

(Old-fashioned Christmas Fruit Cake.)

Wash $\frac{3}{4}$ lb. of butter, dry it with a clean cloth, and cream it with 1 lb. of powdered sugar. Add $\frac{1}{4}$ teaspoonful of ground cloves, 1 teaspoonful of ground cinnamon, $\frac{1}{2}$ teaspoonful of grated nut-



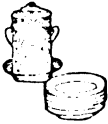
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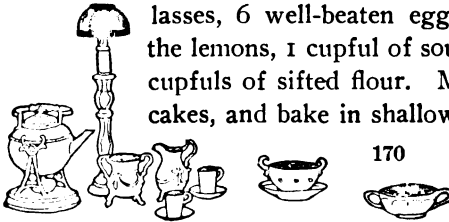


meg, $\frac{1}{2}$ teaspoonful of salt, 1 wineglassful of brandy; then add in small quantities, alternately, 10 eggs, whites and yolks beaten separately, and 1 lb. of dried pastry flour. Beat well, then add gradually $\frac{1}{4}$ lb. of sliced citron, 2 lbs. of cleaned currants well floured, and 1 lb. of seeded and chopped raisins. Line round pans with buttered paper and turn in the mixture; bake in a moderate oven. When a crust forms, cover over with buttered paper. Bake 4 or 5 hours.



26.—Lafayette Gingerbread.

Cream $\frac{1}{2}$ lb. of butter and $\frac{1}{2}$ lb. of sugar; add 1 teaspoonful of salt, 2 teaspoonfuls each of ground cloves and cinnamon, 4 teaspoonfuls of ginger, the grated rind of 2 lemons, 1 heaping teaspoonful of soda dissolved in a little boiling water and stirred into 1 pint of molasses, 6 well-beaten eggs, the juice of the lemons, 1 cupful of sour cream, and 6 cupfuls of sifted flour. Make into small cakes, and bake in shallow pans.



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27.—Variegated Marble Cake.

Make the batter as for Marble Cake under date of January 28th, only color $\frac{2}{3}$ of the batter instead of $\frac{1}{3}$, having then $\frac{1}{3}$ yellow, $\frac{1}{3}$ chocolate and $\frac{1}{3}$ pink. The pink may be colored with cochineal or a little currant jelly. Put the colors in alternately. Bake in a moderate oven.



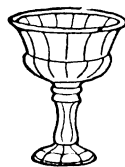
28.—Excellent Soft Ginger Cakes.

Stir together 1 cupful of butter, 1 cupful of molasses, 1 cupful of sugar, 1 tablespoonful of ginger, and 1 teaspoonful of soda, setting the bowl on the range to slightly warm; beat 2 eggs light, add 1 cupful of sour milk to the mixture, then the eggs, then 1 more teaspoonful of soda dissolved in a little boiling water, then 4 cupfuls of flour; work this well together, add sufficient flour to make it as thick as cup cake batter, and bake at once in small tins or gem pans.



29.—Winter Sponge Cake.

Take 1 cupful of flour, 1 cupful of



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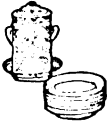
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sugar, 2 eggs, 1 teaspoonful of baking powder, and $\frac{1}{2}$ cupful of water; beat well and quickly, and bake at once in a rather hot oven.

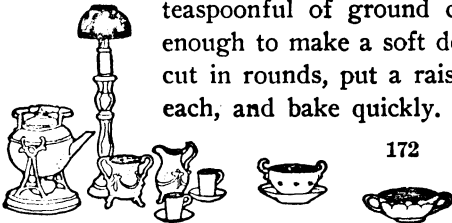
30.—Indian Batter Cakes.

Cream $\frac{1}{2}$ lb. of butter with the like quantity of powdered sugar, add by degrees 4 eggs and a little grated nutmeg; when well mixed add $\frac{3}{4}$ lb. of Indian corn meal and a little essence of lemon; put into well-buttered tins, dust with powdered sugar, and bake. Half a blanched almond, a thin slice of orange peel, or a slip of angelica should be added to each cake.



31.—Raisin Cookies.

Beat 1 cupful of butter and 2 of sugar to a cream; add 3 well-beaten eggs, $\frac{1}{4}$ teaspoonful of soda dissolved in boiling water, 1 teaspoonful of grated nutmeg, 1 teaspoonful of ground cloves and flour enough to make a soft dough. Roll out, cut in rounds, put a raisin in the top of each, and bake quickly.



ICINGS



Maple Sugar Icing.

Scrape the maple sugar fine, put it into a granite saucepan. When hot add a tablespoonful of boiling water to each $\frac{1}{4}$ lb. of sugar. When smooth, use.

Delmonico Icing.

Take $\frac{1}{2}$ lb. of XXX sugar; place this in a large earthenware bowl. Mix the whites of 2 eggs into the pulverized sugar a little at a time until they form a soft creamy substance. Next stir in the juice of half a lemon, and if not thin enough to spread nicely reduce again with a teaspoonful of cold water.



Orange Icing.

Add the yellow rind of an orange to a cupful of powdered sugar, add 1 tablespoonful of boiling water and enough



Icings

orange juice to moisten. Spread this on the cake.



Angel Cake Icing.

Put 1 heaping cupful of confectioner's sugar in a bowl, add the unbeaten whites of 2 eggs, mixing with the sugar a little at a time, until it is soft and creamy. Add a few drops of vanilla and some cold water, a few drops at a time, until soft enough to spread. Do not beat.



Milk Icing.

Put over the fire in a saucepan $1\frac{1}{2}$ cupfuls of sugar and $\frac{1}{2}$ cupful of milk; do not stir after it begins to boil. Let it boil for 10 minutes, then add 1 teaspoonful of flavoring and stir over cold water until stiff enough to spread. Chopped nuts, figs or dates are nice to add to it before spreading.



Water Frosting.

To 2 tablespoonfuls of boiling water add enough confectioner's sugar to make of the right consistency to spread. Beat well and add flavoring.

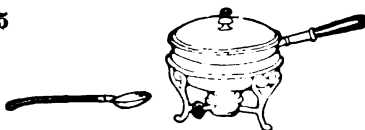


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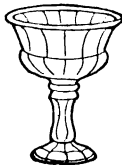
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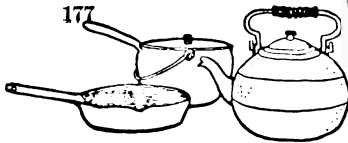
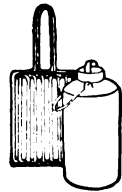
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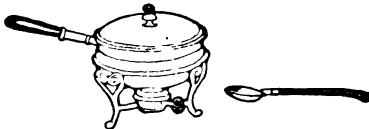
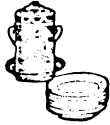
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