

## **GRIDDLE CAKES AND WAFFLES**

### **THE OLDTIME BUCKWHEAT CAKE**

Sift a quart of old-fashioned buckwheat flour with a cup of yellow Indian meal and a tablespoonful of salt. Add three cupfuls of hot water and one of milk. The hot water mixed with cold flour will make a mixture that is blood warm. Beat the batter vigorously and add to it a cupful of home-made yeast or an yeast cake dissolved in a cupful of lukewarm water. Set the batter where it will rise thoroughly over night, yet where it is not hot enough to sour; cover carefully. In the morning beat the batter again, grease the griddle and add to the batter a cupful of warm milk in which a heaping teaspoonful of **Cow Brand Baking Soda** has been dissolved. Beat the batter again until it forms up almost like soda water; then begin to bake the cake immediately. It is not well to let the batter stand after adding **Cow Brand Baking Soda**, as it gradually becomes heavy again. If the batter is not thin enough add more milk.

### **BUCKWHEAT CAKES**

Mix three tablespoonfuls molasses with one quart sour milk or buttermilk, and one or two beaten eggs. Then add, stirring in slowly, enough buckwheat flour to make a smooth batter, and one handful of corn meal well mixed with one large teaspoonful of **Cow Brand Baking Soda**. Salt to taste. Bake immediately.

### **GRIDDLE CAKES**

Sift a teaspoonful of **Cow Brand Baking Soda** into two cupfuls of sifted flour and a half teaspoonful of salt; stir into the mixture two scant cupfuls of sour milk and two well beaten eggs; make a smooth batter and bake on a well greased hot griddle. Serve at once.

### **CORN MEAL BATTER CAKES**

Take one pint corn meal, three-fourths pint sour milk, one teaspoon nearly full of **Cow Brand Baking Soda**, stir in milk until it foams; two eggs beaten separately, salt to taste. A tablespoonful of flour added to the meal is an improvement. Have the griddle hot and well greased.

### **WAFFLES**

Take one quart flour, three eggs beaten separately, a piece of lard the size of an egg, half teaspoonful of **Cow Brand Baking Soda**, a little salt; mix with enough sour cream to make a thin batter. Beat thoroughly before putting in the irons.

### **WAFFLES WITHOUT EGGS**

Take one tablespoonful sifted cornmeal, one-half tablespoonful lard, one teaspoonful salt. Scald this with boiling water just enough to moisten the meal thoroughly. Add one pint of sour milk, and flour to make batter consistency of cake batter. Beat until perfectly smooth, just before baking add teaspoonful of **Cow Brand Baking Soda** dissolved in a little water; stir this in well. Have the irons very hot, grease well, bake quickly and serve at once.

### **INSIST UPON HAVING COW BRAND BAKING SODA**