

17. *Puff Paste.*

Take one pound and a half of flour, and one pound of butter; divide the butter into four equal parts; mix one quarter of the butter with three quarters of the flour, roll it out and put thin pieces of the butter over it, and sprinkle it with the remaining flour, then work it up again; continue to roll it out and work it up until the flour and butter are both worked in.

18. *A Short Crust.*

Put six ounces of butter or lard to eight ounces of flour, and work them well together; then mix it up with as little water as possible, (cold water is best) so as to have it a stiff paste; then roll it out thin for use.

19. *Paste for Tarts.*

Put an ounce of sifted loaf sugar to one pound of fine flour; make it into a stiff paste with a gill of boiling cream and three ounces of butter; work it well and roll it thin.

20. *Waffles.*

To a quart of milk add five eggs, one pound of flour, a quarter of a pound of stale, light bread, well soaked in the milk, and a little butter; beat them well together; when baked grate sugar on them. If you mix up the waffles before it is time to bake them, a spoonful of yeast would improve them.