

COOKIES.

One pound of flour ; half pound butter, rubbed well in : $\frac{3}{4}$ lb sugar : two eggs : half a cup of sour cream : one teaspoonful salaratus : a few carraways : nutmeg or ginger if you like. Roll out thin, and cut in round cakes.

DROP SWEET-CAKES.

Four eggs well beaten : a large cupful of sugar : the same of butter melted : flour enough to thicken to a thick batter ; a few currants or seeds, or essence of lemon : beat for a few minutes, drop on tin sheets, and bake in a good hot oven.

If the batter spread too much, add a little more flour.

CHEAP FAMILY CAKE.

To one egg and four ounces of butter, well beaten together, add a teaspoonful of allspice, half a teaspoonful of pepper, a pint of molasses, a teaspoonful of salaratus dissolved in a cup of cream or milk, and flour enough to make it the consistence of fritters ; set in a warm place to rise, and when perfectly light, bake moderately.

SILVER CAKE. (*From the "Maple-Leaf."*)

One pound crushed sugar, three quarters of a pound of dried and sifted flour ; six ounces of butter : mace and citron ; the whites of fourteen eggs. Beat the sugar and butter to a cream ; add the whites, cut to a stiff froth, and then the flour. It is a beautiful-looking cake.

GOLDEN CAKE.

This and silver cake should be made together, to use both portions of the eggs. Take one pound of flour dried, one pound white sugar, three-quarters of a pound of butter : the yolks of fourteen eggs, the yellow part of two lemons, grated, and the juice also. Beat the sugar and butter to a cream, and add the yolks, well beaten and strained. Then add the lemon-peel and flour, and a tea-spoonful of sal-volatile dissolved in hot water. Beat it well, and, just before putting in the oven, add the lemon-juice, beating it in thoroughly. Bake in square, flat pans, ice it thickly, and cut it in square, thick pieces. It looks nicely on a plate with silver cake.

CALIFORNIA CAKE.

One cup of butter, three of sugar, one cup sour milk, one teaspoonful saleratus, and two of cream of tartar, six eggs and five cups of flour.

LADY CAKE.

Five oz. butter, half pound sugar, the whites of eight eggs, half pound of flour. Flavour with almonds—one ounce bitter, two sweet.

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