

bake this cake, with moderate heat. It will keep for six months in a suitable place. You can choose the place yourself; but I would advise you to put it under lock and key.

15. *Common Buns.*

Rub four ounces of butter into two pounds of flour, a little salt, four ounces of sugar, a table-spoonful of caraways, and a tea-spoonful of ginger; take warm sweet cream or milk, mixed with four table-spoonfuls of yeast, and work the whole into a paste, but not too stiff; cover it over with several folds of cloth, and set it to rise. When quite light, make it into buns; put them on a dish in a warm place to rise half an hour; then brush them over with warm milk, and bake them a light brown.

16. *Rusks.*

Beat up seven eggs, mix them with half a pint of new milk, in which a quarter of a pound of butter has been melted, add a quarter of a pint of yeast and three ounces of sugar, put in as much flour gradually as will form a paste nearly as thin as batter; let it rise before the fire half an hour, add more flour to make it a little stiffer, work it well and divide it into small loaves, and place them near enough to each other that they will unite, and let them rise again before you put them to bake. These cakes while warm are very good buttered for tea; if they are made with caraway seeds they are nice cold.