

TO MAKE AMERICAN CRACKERS.

One quart of flour, into which rub two ounces of butter ; dissolve one teaspoonful of salaratus in a wine-glass or cup of warm water ; half a teaspoonful of salt, and milk sufficient to mix it into a stiff, smooth dough : beat it for half an hour, working it well with the rolling-pin ; make into thin biscuits, or small round balls flattened in the middle with the thumb, and bake till dry and crisp.

C A K E S .

EXCELLENT GINGERBREAD.

Take three pounds of flour, one and a half pound of brown sugar ; one pound of butter, six eggs, two tablespoonfuls of ginger, and a teaspoonful of salt : bake on tin sheets rolled very thin.

COMMON GINGERBREAD.

Treacle 1½ lb : seconds flour 2 lb : butter 2 oz : ginger 1 oz : spices 2 oz : of pearl-ash one dessert-spoonful ; mix with milk warmed, into a dough ; let it stand till it rises, bake on tins, and cut in squares.

GINGER CUP-CAKE.

Five eggs ; two large cups of molasses : the same of rolled soft-sugar : two ditto butter : one cup of new milk : five cups of flour : half a cup of ground-ginger : a small teaspoonful of pearl-ash, dissolved in vinegar or cider. Cut up the butter in the milk, warm so as to melt ; also warm the molasses, stir it into the milk and butter ; stir in the sugar : let it cool. Beat the eggs light ; stir in alternately with the flour, add the ginger and other spices, with the pearl-ash : stir the mass well ; butter tins to bake it in.

GINGER BREAD.

To a pint of molasses add half cup butter, three eggs, half cup sour-milk, one teaspoonful salaratus, one ditto cream of tartar, two cups flour, two table-spoonfuls of ginger.

PLAIN PLUM-CAKE.

One pound of flour : quarter pound of sugar ; quarter pound butter ; half a pound currants or raisins ; three eggs ; half a pint of milk or sour-cream, and a small teaspoonful of carbonate of soda, and spice to taste.

LEMON CAKE.

One tea-cup of butter, three of powdered sugar, beat together to a cream ; stir in the yolks of five eggs, well beaten ; dissolve a teaspoonful of soda in a tea-cup of milk, and add to the above : also the juice and grated-peel of one lemon, the whites of three of the eggs, beaten to a froth, and four cups of flour. Bake in two pans about half an hour.