

you take out the core with sugar; place them in a dish and pour over them batter prepared as batter pudding, bake one hour.

*General Rule.*—Observe always to rub your butter and sugar into every thing that is made hard, and mix it quickly, for if slowly done the cake is apt to be heavy.

**No 102. *Good Rye and Indian, or Wheat and Indian Bread.***

Two thirds Indian scalded and cooled, one third wheat or rye, good yeast, made pretty hard, put into pans to rise; baked one hour and a half in a hot oven.

**No 103. *To make common Wheat Bread.***

To eight quarts of flour put a pint of distiller's yeast, wet up the flour with warmed milk and set it by to rise or ferment.

If you use brewer's yeast, put half a tea-cupful into a pint of warmed milk, thicken it up a little with flour and let it ferment ten or twelve hours, when it is ready to go into your bread; wet up the flour as before directed with warmed milk and set the dough by to rise or ferment. Bake one and a quarter hours; all over that time does injury.

N. B. Should dough intended for bread ferment so much as to become sour, put two teaspoonfuls of pearlash into a tea cup of warm water, and work it thoroughly in, just before going into the oven.

**No 104. *Nice Cookies that will keep good three months.***

Nine cups flour, three and a half of butter,  $\frac{1}{2}$  of sugar, large coffee cup of water,