

CORN BREAD.

One quart Indian meal, one pint Graham flour, one pint sweet milk, one pint of butter or sour milk, one-half teacup of molasses one full teaspoon of soda. Steam three hours.

CORN BREAD.

One pint corn meal, one pint bread sponge, two-thirds cup molasses, one teaspoon soda. Scald the meal; when cool add the sponge, molasses and soda. Mix with Graham flour stiff as cake put in tins, and when light bake one hour.

JOHNNY CAKE.

Two eggs, three cups butter milk or sour milk, one half cup lard, one-half cup sugar, one cup flour, one teaspoon saleratus one-half teaspoon salt, three cups Indian meal.

BAKING POWDER BISCUIT

One quart flour, four teaspoons Dunn & Co.'s baking powder, a little salt—sifted together; add a full teaspoon of butter and sufficient water to make a soft dough. Roll out, and cut in cake an inch thick. Bake in quick oven.

TEA PUFFS.

Two and one-quarter cups of flour, three cups milk, three egg whites and yolks beaten separately; three teaspoons melted butter a little salt. Bake in cups, in a hot oven.

INDIAN CORN MUFFINS.

Beat one egg thoroughly; put in a coffee-cup; add one table spoon brown sugar, one tablespoon thick cream or butter; fill with butter milk or sour milk, two handfuls of corn meal, one small handful wheat flour, one-half teaspoon soda—rubbed into the flour. Bake in muffin rings on a griddle.

MUFFINS.

One cup of home-made yeast or half of a compressed yeast cake, one pint of sweet milk, two eggs, two tablespoons of melted butter, two tablespoons of sugar. Beat the butter, sugar and eggs well together; then stir in the milk, slightly warmed, and thicken with flour to the consistency of griddle cakes. When light, bake in muffin rings or on a griddle.

Muffins should never be cut with a knife, but be pulled open with the fingers.

If wanted for tea, the batter must be mixed immediately after breakfast.

BREAKFAST PUFFS.

Four eggs, four cups milk, four cups flour. Beat milk, yolk

of eggs and
quick oven

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to make s

One q
two eggs,

One c
flour, one

powder, or
with butter

Three
and one-h

flour; one
one pint r

berries bet
One-ha

milk, one
powder.

For a
two-thirds

two teasp
sweet milk

One pi
to make a

If you
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small cup
pancakes.

Bake in wa
For six
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