

WEDDING CAKE (good).

MRS. ED. MERNER, NEW HAMBURG.

4 pounds raisins, 5 pounds currants, 2 pounds butter, $\frac{1}{2}$ pound lard, 1 pound powdered sugar, 2 pounds brown sugar, 1 pound lemon peel, 1 pound orange peel, 1 pound citron peel, 1 pound blanched almonds, 1 bottle each of lemon and vanilla extract, 5 nutmegs, $\frac{1}{2}$ pint golden syrup, 18 eggs, 2 ounces of mace, juice of 2 lemons (grating the rind), 1 teaspoon soda, flour enough to stiffen. Beat eggs, sugar, butter and lard to a cream, then add syrup, fruit and other ingredients. Stir well. This requires slow baking and will make a five story cake.

LIGHT FRUIT CAKE.

H. COWAN.

$\frac{1}{2}$ cup butter, 1 cup sugar, $\frac{1}{2}$ cup milk, 4 egg whites, 2 cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ cup raisins, stoned and chopped fine, 2 ounces citron cut fine, $\frac{1}{2}$ cup walnuts cut in pieces. Cream the butter, add gradually the sugar, then the fruit and nuts, beat the egg whites to a stiff froth and add. Sift the flour and baking powder together and add to the first mixture, alternately with the milk. Bake in moderate oven 45 minutes. Cover with nut frosting.

WHITE FRUIT CAKE.

MRS. A. E. KING.

1 cup butter, 1 cup sugar, cream butter and sugar then add 3 eggs well beaten, 1 cup sweet milk, 2 teaspoons baking powder, 3 cups flour, 1 cup currants, 1 cup raisins.

WHITE FRUIT CAKE.

MRS. NELSON BOEHMER.

Cream 1 pound of butter and 1 pound of powdered sugar together, to it add the beaten yolks of twelve eggs, 1 pound of sifted flour, 2 teaspoons baking powder, 1 pound grated coconut. Blanch and chop $\frac{1}{2}$ pound almonds, slice $\frac{1}{2}$ pounds citron. Stir into the stiffly beaten whites of the eggs and add the butter. Put into a pan lined with greased paper, and bake slowly for 2 hours. Ice with coconut icing.

This makes an excellent Christmas cake.