

eggs and whites of four, one cup of white sugar, one tablespoonful of rose water, a little nutmeg. Scald the milk and beat into this the cake crumbs. When nearly cold add the eggs, sugar, rose water and lastly the cocoanut. Bake three quarters of an hour in a buttered pudding dish. Eat cold, with white sugar sifted over it.

### DUTCH APPLE CAKE, LEMON SAUCE.

MRS. STOCKING.

One pint of flour, one half teaspoon salt, one and one half teaspoons baking powder, butter size of an egg; sift flour, salt and baking powder together then rub in the butter thoroughly; beat one egg light with two-thirds of a cup of milk and stir into the dry mixture; spread one half inch thick on a baking pan; pare and core and cut in eight pieces, four apples and stick them into the dough, in rows, and sprinkle over them two tablespoons sugar and bake quickly; serve with sauce as follows: Two cups cold water, ditto of sugar; when it boils, add three teaspoons of cornstarch dissolved in a little cold water; take from fire as soon as it thickens and add one tablespoon of butter and the rind and juice of one lemon, or one teaspoon lemon extract; serve hot.

### FRIED CREAM.

MRS. FARQUHARSON SMITH.

Everyone should try this receipt; it will surprise many to know how soft cream could be en-