

7. *Ginger Bread.*

Take one and a half pounds of flour, one quarter of a pound sugar, half a pound of butter well rubbed together, one ounce of ginger, a few caraway seeds, twenty-four grains of allspice, twelve cloves, and a little cinnamon; all ground together, and added with a pint of molasses; then work the whole well, and bake it in thin loaves.

8. *Cup Cake.*

Take two cups and a half of sugar, one cup of butter, two tea-spoonful of pearlash, three eggs, and five cups of flour; all beaten together with such spices as you please to add.

9. *Sugar Cake.*

Take one pound of flour, three quarters of a pound of sugar, half a pound of butter, five eggs; mix and drop them by the spoonful on tin, and grate sugar on them, just before you put them in a slack oven. Bake them a light brown.

10. *Shrewsbury Cake.*

Mix half a pound of butter well beaten, and the same weight of flour, one egg, six ounces of sifted loaf sugar, and half an ounce of caraway seeds; form these into a paste, roll them thin, and cut them out. Bake on tin, in a moderately heated oven.