

till noon; then work it over again, and roll it out. Cut into circles about an inch thick; rub a little melted butter on the edges; double them together, and let it rise in the pans in which they are to be baked, with care not to crowd them. Bake in a quick oven. If to be eaten at breakfast, put the ingredients together in the morning, knead at noon, and cut them out at night.

BUNS.

One pint of milk warmed, one quart of flour, two cups of sugar; mix these well, and add one cup of lively yeast. Let it rise over night, or as long as would be equivalent to that time. When well risen, add one cup of melted butter, cinnamon or nutmeg as you please. Stir in one cup of stoned raisins chopped fine, or currants, or dried whortleberries. Set this composition to rise. When well risen, add one tea-spoonful of dissolved soda; roll out and cut, or roll in shape for baking. Put into pans, and prick them; let them rise once more, till quite light. Bake in not very hot oven about twenty minutes. Gloss with milk and molasses, very little of the latter, else they will be sticky. This measure makes three sheets considerably larger than a baker's sheet of buns.

RICE GRIDDLE CAKES.

Two cups of boiled rice, a pint and a half of sour milk, one or two eggs, a tea-spoonful of soda, a little salt, and flour enough to make a batter of suitable thickness to bake on a griddle.

GRAHAM BREAD.

Seven table-spoonfuls of Indian meal, scalded in a quart of boiling water; add seven table-spoonfuls of molasses, and one tea-spoonful of salt; allow them to cool, then put one-half cup of yeast, mix a stiff batter of one-half graham and one-half oat flour. Let it rise over night, and pour into pans at once.

SALLY LUNN.

One cup of flour, butter size of an egg, two eggs, two tea-spoonfuls of tartar, one of soda, three table-spoonfuls of milk.