

Eleanor Kirk's Idea of Rye Rusk and Molasses

Cake—in answer to correspondents.



Rye Two teacups rye flour, half coffee-cup of graham flour and half cup wheat. Add a level teaspoonful of salt and stir together. Then add a teacup of sugar, a heaping tablespoonful of Cottolene, and a Fleischmann's compressed yeast cake dissolved in a little warm water. Mix with sufficient warm milk to make a soft batter, and put in a warm place to rise. When light add a cup of stoned raisins, and a sprinkling of caraway seed if these are liked. Mix them in well, and let rise again. Bake slowly.



Molasses One cup of New Orleans molasses; an even teaspoonful of bicarbonate of soda dissolved in a little warm water—pour this into the molasses and stir till it foams. Add a quarter of a cup of Cottolene or butter (never lard), a little ginger or cinnamon, half a cup of milk, and a little salt. Sift in enough flour to make a soft batter, and bake in shallow pans in a moderate oven. This is delicious—*May, 1892.*