



MOBILE SPICE CAKE

One cupful of butter, two cupfuls of pulverized sugar, three cupfuls of flour sifted three times with two teaspoonfuls of yeast-powder, four eggs, one-quarter teaspoonful each allspice and cloves, one teaspoonful vanilla. Cream the butter and sugar, beat in one egg at a time, put in spices, then milk and flour and yeast-powder. Bake in loaf or in layers. Put together with a boiled icing made as follows: Two cupfuls of sugar and one cupful of water. Boil until it feathers. Have two eggs beaten stiff. If a little of the syrup is put into the eggs before they are well beaten, it will keep the icing from granulating.

BREAK- FAST ROLLS

Two quarts sifted flour, one quart milk, two tablespoons butter or lard, one tablespoonful sugar, one teaspoonful salt and cake compressed yeast. Scald the milk in a double boiler and cook it until it is lukewarm; add the butter, sugar, salt and yeast, dissolved in a little lukewarm water, to the milk; then stir the mixture into the flour and make into a dough. Knead and let rise over night in a cool place. Then cut off pieces and shape into rolls the desired size by rolling between the hands, but do not knead them. Set in a warm place to raise quickly.

SAVORY RICE AND TOMA- TOES

One cupful of cooked rice, 6 large tomatoes, 2 sweet peppers, 2 tablespoonfuls of butter, seasoning of salt, sugar and pepper. Peel and slice the tomatoes and chop the peppers fine. Butter a fireproof baking dish, put in a layer of the tomatoes, cover with rice and chopped peppers, and season with salt, sugar and pepper. Add layers of tomatoes, rice, chopped peppers and seasoning until the dish is full, having a layer of tomatoes on the top. Dot with the butter. Bake covered for three-quarters of an hour and uncovered for a quarter of an hour.

RHUBARB AND SAGO MOULD

Wash 3 quinces of sago, wipe and cut up one pound of rhubarb into small pieces, and put all into a saucepan with half a pint of water, 6 ounces of sugar, the juice of half a lemon, and a strip of lemon peel. Boil slowly for half an hour, take out the lemon peel, color a nice pink with a few drops of cochineal, put into a wet mould, leave to get cold. Then turn out and serve with custard sauce.

STRAW- BERRY FRUIT PUREE

Rub the berries through a sieve to make one cupful of the fruit. Blend three tablespoonfuls of cornstarch with two cupfuls of milk; boil and remove from the fire, add the yolks of two eggs and three tablespoonfuls of sugar. Cool, add the fruit and mix well; then add one teaspoonful of lemon juice and serve in bouillon-cups.

ASPARA- GUS A LA MOUSSE- LAINE

Asparagus a la Mousseline is one of the many good vegetable dishes that may be served in individual casserole-dishes. Re-heat canned asparagus, and cut stalks of correct length to fit casserole. Arrange five stalks in each dish, and pour over the following sauce: beat the yolks of three eggs until thick and lemon-colored, and add one-half cupful of heavy cream. Cook over hot water, stirring constantly until mixture thickens. Add one-fourth cupful of butter, one-half tablespoonful of lemon-juice, and salt and pepper to taste. Serve at once.

DRESDEN SAND- WICHES

This emergency dessert may be cooked on the table in a chafing-dish. Cut stale bread in one-third inch slices: there should be six. Remove crusts, and cut in halves crosswise. Beat three eggs slightly, and add two tablespoonfuls of sugar, one-half teaspoonful of salt, and one cupful of milk. Strain into a shallow dish, and soak bread in mixture until soft. Cook on hot, well-buttered iron frying-pan or blazer; brown on one side, turn and brown other side. Spread one-half of the pieces with raspberry jam, and cover with remaining pieces. Serve with or without whipped cream, sweetened and flavored with vanilla, or serve with a thin corn-starch pudding sauce flavored with vanilla.

EGG DAINTIES

Boil 6 eggs twenty minutes. After removing from shells, slice a thin piece from the ends of each, so that the eggs will stand upright; then cut in halves, remove the yolks, and arrange around the edge of a platter. Cook one-third cupful of soft bread crumbs in one-third cupful of milk until a smooth paste. Add 1 cupful of finely minced ham or chicken and 1 slightly beaten egg. Season with salt and pepper, and when cool enough to handle, form into balls the size of the original yolk, and set one in each half egg. Heat 1 cupful of milk and 1 tablespoonful of butter, thickened with 1 tablespoonful of flour. Salt to taste, and turn into centre of platter. Rub yolks of eggs through sieve over all. Set in oven until eggs are hot, and serve at once.

COTTAGE PUDDING, STRAW- BERRY SAUCE

In strawberry season bake cottage pudding in an angel cake pan. Remove from pan to serving dish, fill centre with whipped cream, sweetened and flavored with vanilla, and pour around a strawberry sauce, for which cut strawberries in halves or quarters into an earthen bowl and set on back of range. Sprinkle with granulated sugar (the quantity depending on the sweetness of the fruit) and mash slightly. Keep warm until serving time. Strawberry sauce is always a delicious accompaniment to vanilla or orange ice cream.

MARSH- MALLOW ICING

Two cups granulated sugar, whites of 4 eggs, 1 teaspoon vanilla, 2-3 cup water, ½ pound marshmallows.

Boil sugar and water to 240 degrees or the hair stage. Pour in a fine stream on the eggs beaten dry, beating constantly meanwhile. Beat frequently till cool (not cold). Add the marshmallows, cut in fourths.

If the frosting is too warm when the marshmallows are added they will melt and ruin the frosting. This frosting should be thick and creamy and pile upon the cake rather than run off. This recipe will frost a large cake made in a dripping pan.

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