

ANGEL CAKE.

MRS. J. K. MASTER.

Take the whites of 9 large eggs, add to them a pinch of salt, and whip them lightly until they are partly stiff, then add $\frac{1}{2}$ a teaspoon of cream of tartar and whip them until very stiff. Fold in carefully $1\frac{1}{4}$ cups of granulated sugar that has been sifted 3 times, sift 1 cup of flour 7 times, (if you want a perfect cake), and fold it into the sugar and whipped eggs lightly. Last of all add 1 teaspoon vanilla. Turn the cake into a large unbuttered pan. Bake in a moderate oven from 35 to 50 minutes. Never open the oven door until you think the cake is done.

GOLDEN ANGEL CAKE.

MRS. A. W. MERNER.

The whites of 7 eggs, yolks of 5 eggs, $1\frac{1}{4}$ cups of white sugar, 1 cup of flour, a pinch of cream tartar, (the flour and the sugar are to be sifted 8 times.)

CHOCOLATE CAKE.

MRS. A. M. SNYDER.

$\frac{1}{2}$ cups of sugar, 2 eggs, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup boiling water, $\frac{1}{2}$ cup sour or butter milk, 3 cups of flour, 1 teaspoon soda dissolved in milk, 1 teaspoon cream of tartar, 1 ounce of chocolate. Mix sugar and butter to a cream, add yolks of eggs. Next add soda and milk, then chocolate grated fine, dissolved in a little water, add the whites of eggs beaten stiff, lastly cream of tartar in flour.

CHOCOLATE CAKE.

MRS. E. F. SEAGRAM, WATERLOO.

Yolks of 2 eggs, $\frac{1}{2}$ cake chocolate, $\frac{1}{2}$ cup of sweet milk, grate the chocolate, add eggs and milk, boil gently until thick and stir constantly, then add another $\frac{1}{2}$ cup milk, 1 cup sugar, 1 tablespoon melted butter, 1 small teaspoon soda; $1\frac{1}{2}$ cups flour sifted, 1 teaspoon vanilla, bake in a moderately quick oven and ice with a white boiled icing.