

## BREAKFAST ROLLS, ETC.

### Raised Muffins.

Make a batter at night with 1 quart sweet milk,  $\frac{1}{2}$  teacupful of yeast, 2 tablespoonfuls of sugar, and 2 of butter or lard, 1 teaspoonful of salt, with enough flour to make it moderately thick, but so that it will pour well. Let it stand in a warm, not hot, place over night. In the morning, stir in 2 well-beaten eggs, and bake in muffin-rings, in a quick oven.

 Try Wyeth's Corn and Wart Pencils.

### Muffins without Yeast.

Take 1 pint of sweet milk, 2 eggs, 1 large tablespoonful of butter, 3 teaspoonfuls of Standard baking powder, well mixed and sifted with the flour, 1 teaspoonful of salt, and flour to make the batter stiff enough to drop from the spoon into the muffin-rings.

### Graham Muffins.

One egg, 1 tablespoonful of sugar, 1 quart of graham flour, 2 teaspoonfuls of Standard baking powder,  $\frac{1}{2}$  teaspoonful salt, 2 tablespoonfuls of butter, and milk enough to make a soft batter.

### Waffles.

A quart of sweet milk, 2 tablespoonfuls of butter, 3 beaten eggs, 3 teaspoonfuls of Standard baking powder, a teaspoonful of salt, and as much sugar as is liked by the eaters. With the iron heated up while beating the eggs and mixing, one can have the waffles on the table in five or six minutes from beginning to prepare them. Only skill enough is needed to cook them quickly, yet just enough, without scorching.

### Raised Waffles.

One quart of milk slightly warmed, 5 cups of flour, 3 eggs well beaten,  $\frac{3}{4}$  of a cup of home-made yeast, or half a penny's worth of baker's, and  $\frac{1}{4}$  a teaspoonful of salt. Set as sponge over night. In the morning add 2 tablespoonfuls of melted butter. Have the waffle-irons very hot and well greased.

### Strawberry Shortcake.

In a 1 cupful of sour cream stir  $\frac{1}{2}$  teaspoonful of soda, add 1 tablespoonful melted butter, and flour enough to make a stiff dough. Roll it out to fit in a large pie-pan, and bake in a quick oven. Split open, butter well, and spread a pint of sugared berries between the layers, and as many more over the top.

Make the dough as for soda biscuits; bake in deep jelly-pans or pie-tins; split the cakes, and spread with the sugared berries. Raspberries, peaches, etc., are nice to use in the same way.

### Cream Fritters.


One pint sweet cream, 1 pint milk,  $1\frac{1}{2}$  pints flour, into which mix 3 teaspoonfuls Standard baking powder, 1 teaspoonful salt, 4 eggs, the yolks and whites beaten separately. Fry in hot fat, like doughnuts, except that these are dropped in from the spoon.

### Hominy Fritters.

Two cups of cold boiled hominy, 2 eggs, 1 cup milk, 1 cup flour, a pinch of salt,  $\frac{1}{2}$  teaspoonful Standard baking powder. Drop from a spoon into hot lard, and fry brown.

### Sally Lunn.

Three pints sifted flour, 1 pint milk, 3 eggs,  $\frac{1}{2}$  cup butter, 1 cup sugar, 1 gill yeast, or 2 teaspoonfuls Standard baking powder, 1 teaspoonful salt. If yeast is used, it will require 3 or 4 hours to rise. Bake in a loaf.

 For a thoroughly good Extract of Lemon, try the "Royal."


## PUDDINGS.

To insure success, all the ingredients should be good—the milk and eggs fresh and the fruits of excellent quality.

### Cold Apple Pudding.

Peel and core 10 or 12 good baking apples, slice them, and put  $\frac{1}{2}$  pound of sugar, an ounce of butter, a sprinkling of nutmeg and grated lemon peel, into a saucepan with them, and cook until soft; set it by to cool. Line a mould with good pudding paste, fill in the apples, cover with paste, tie in a cloth, and boil  $1\frac{1}{2}$  hours. Turn it out, and ornament with a flower on top.

Peel  $\frac{1}{2}$  a dozen so halves and place sprinkle sugar over the apples are well adding a little salt. from the stove, stir apples, and pour th and let it remain th

 Campbell's nausea.


Pare and core 8 water; cover closel jelly, and season w milk, into which st corn starch, 3 tabl add the whites of 3 minutes. Eat with

To 3 pintes of c where it will be wa to 2 hours. Have the tapioca with a cooked, and the t serving, and shou

For a quart of p 1 teaspoonful Stan teaspoonful of sa flour; stir into it fine. Beat the eg all the time, until hour. Serve war

Take 6 eggs, 4 well, and mix sm stiff froth. Bake

To 1 cupful of nutmeg, and  $1\frac{1}{2}$

 Guara

Mix together eggs, well beate together, then t a mould, cover

Two cups sw and suet, one t