

sieve or basket lid, without any covering, that the steam may evaporate. You will find that this, and all other large cakes, will be much lighter from this usage.

### 2. *Iceing for Cakes.*

Put one pound of sifted loaf sugar into an earthen basin, with the whites of three new-laid eggs; beat them together until it becomes quite white and light; dust the cake over with flour, and wash it off by way of taking the grease from the outside, which prevents the iceing from running; put it on smooth with a broad knife, and ornament it according to fancy. The iceing must be put on as soon as the cake comes out of the oven. Care should be taken not to brown the iceing while drying it. Put it on three or four times, as it will be smoother than when all laid over at once.

### 3. *A Plain Pound Cake.*

Beat one pound of butter until it is like a fine thick cream; then beat in nine whole eggs till quite light; then add a glass of brandy, a little lemon peel ground fine, and nutmeg if you choose; then work in a pound and a quarter of fine flour; butter the dish lightly, and put it in a moderately-heated oven to bake an hour.

A common plum cake is made in the same way, by adding one pound of clean washed currants, and half a pound of candied lemon peel.