

CHOCOLATE FROSTING.

Whites of three eggs, fifteen tablespoons pulverized sugar, fifteen tablespoons grated chocolate. Beat whites thoroughly; add the sugar and chocolate.

COCOANUT FROSTING.

Whites of three eggs, twelve tablespoons sugar, one grated cocoanut. Beat the sugar and eggs together; spread on the cake and sprinkle the cocoanut over thickly. This will make a white frosting than stirring in the cocoanut.

ORANGE ICING.

Whites of two eggs, twelve tablespoons sugar, two oranges grated.

LEMON ICING.

Whites of two eggs, two cups sugar, juice and part of the rind of two lemons.

ALMOND ICING.

The whites of three eggs, beaten light; one cup of blanched almonds, chopped fine or pounded; ten tablespoons pulverized sugar. Flavor with little bitter almonds.

COOKED FROSTING.

One small teacup of granulated sugar, wet with very little water. Set on the stove and let it boil, without stirring, until it begins to thicken. Take whites of two eggs, beat very light. Strain the boiled sugar into them slowly, beating all the time. Flavor to taste.

MARTHA WASHINGTON CAKE.

One cup sugar, one cup sweet milk, two cups flour, one egg, two teaspoons baking powder, two tablespoons butter. Bake in three layers.

Custard.

One egg, one-half pint milk, one teaspoon corn starch, one tablespoon flour, two tablespoons sugar. Scald the milk; beat the sugar, flour, egg, and corn starch together; add the milk, beat until thick. Flavor, and when cold, spread between cake.

ALMOND CREAM CAKE.

Two cups sugar (pulverized), one-fourth cup butter, one cup sweet milk, three cups flour, three teaspoons baking powder, whites four eggs, beaten very light; one-half teaspoon vanilla. Bake in four layers.

For the cream.

Whip one cup of sweet cream to a froth; stir gradually into one-half cup pulverized sugar, a few drops of vanilla, and only the cream.