

Mrs. Hestel Sugar Cake 1 cup B sugar 1 cup molasses

1 cup sour milk

2 eggs

1 teaspoon

soda dissolved in warm water

1/4 cup shortening

1

1/2 cup cinnamon

1/2 cup sugar 1/2 cup of cloves

flour

THE BERLIN COOK BOOK

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A DELICIOUS CAKE.

MRS. A. W. YOUNG.

With a filling of seeded raisins and nuts chopped fine, mixed with soft boiled icing, the cake made after the following receipt will be sure to please: 2 eggs, 1/2 cup sugar, 1/2 cup molasses, 1/2 cup sour milk, 1 teaspoon soda, 1 1/2 cups flour, 1 teaspoon cinnamon, 1/2 teaspoon nutmeg, 1/2 teaspoon cloves, bake in 3 layers.

FEATHER CAKE.

MRS. J. LANG.

2 cups of sugar, 1/2 cup butter, 2/3 cup sweet milk, 3 eggs, 3 cups flour, 3 teaspoons baking powder.

PEEL CAKE.

MRS. C. J. W. KARN.

3/4 pound of butter, 1 pound white sugar, 6 eggs, 1/2 cup of sweet milk, 3/4 of pound of raisins, 1/2 pound of mixed peel, 1/2 teaspoon soda, 1 pound and 2 ounces of flour, 1 teaspoon cream tartar, Beat each egg separate and add. Put soda in milk, cream tartar in flour, raisins last sprinkled with flour. Bake slowly.

Ly Ly Cake

2 eggs 1 1/2 cup B sugar 1/2 shortening 1 cup milk 2 1/2 cup flour 3 teaspoon B powder

Sultana Cake

2 lb butter 4 or 5 eggs 2 cup B sugar 1/2 lb mixed peel nuts 1 1/2 lb sultana raisins flour 2 1/2 cups

or