

CAKES

"Would'st thou both eat thy cake and have it?"

DATE CAKES.—1 lb. chopped dates, 1½ lbs. blanched almonds or walnuts, 1 c. butter, 1½ c. brown sugar, 2 cs. flour, 3 eggs, 1 tsp. cinnamon, little mace, 1 tsp. soda dissolved in ¼ c. hot water; drop with spoon and bake 10 mins. in a quick oven.

Mrs A. Stark

RUSSIAN ROCKS.—2 eggs, 1 c. sugar, ¾ c. butter, 1 c. raisins, 1 c. walnuts, 1 c. currants, cinnamon or vanilla; enough flour to make them drop off spoon, ¼ tsp. baking soda dissolved in water.

Mrs J. Rowley

BANBARY TARTS.—Line patty tins with pastry. Filling, 1c. chopped raisins, 1 c. chopped walnuts, 1 c. sugar, 1 egg, juice of 1 lemon; bake in moderate oven.

Mrs McWilliams

DEVILS CAKE.—½ c. grated chocolate, ½ c. sweet milk, 2 eggs, yolks only; put on stove and boil till thick; let cool and add ½ c. sweet milk, 1 c brown sugar, 1 tsp. vanilla, 5 tblsp. melted butter, 1 tsp. soda, and flour to suit; use whites of eggs for frosting.

Mrs McWilliams

ROLLED OAT DROP CAKES.—1 tblsp. butter, 2 eggs, 2 tsps. baking powder, 1 c. icing sugar, 2 c. rolled oats, ½ c. white flour, ½ tsp. bitter almond or vanilla; drop in tsps. on buttered pan.

Mrs F. R. Gartrell

ROLLED OAT COOKIES.—¼ c. butter, ½ c. brown sugar, 1 egg, ½ c. flour, 1½ c. rolled oats, 1 tsp. baking powder, flavoring to taste.

Mrs G. Gartrell

MOLASSES CAKE.—1 c. molasses, ½ c. butter, 1 c. boiling water, 1 c. brown sugar, 1 tsp. cinnamon, 2½ c flour, 1 tsp. allspice, 2 tsp. soda, yolks of 2 eggs; mix water, syrup, sugar, and butter together, then add the rest.

Mrs F. R. Gartrell