

CAKES.

Rich Fruit Cake.

Two pounds sugar, 2½ pounds flour, 1½ pounds butter, ½ pound citron, 2 pounds each of raisins and currants, 1 oz. mace, 6 eggs, ½ cup milk, 1 nutmeg, 1 teaspoonful cloves, and 1 of cinnamon, 2 teaspoonfuls Standard baking powder.

 Headache vanishes before Wyeth's Menthol Pencils.

Black Cake.

One pound each of flour, sugar and butter, 3 pounds each of currants and raisins, ½ pound citron, 10 eggs, 2 teaspoonfuls each of nutmeg and cinnamon, 1 teaspoonful cloves, 1 teaspoonful Standard baking powder. Brown the flour, and also use part brown sugar.

Marble Cake.

One and one-half cups sugar, ½ cup each of milk and butter, 2½ cups flour, 2 teaspoonfuls Standard baking powder, whites of 4 eggs beaten to a stiff froth. Flavor with Royal extract of lemon. This is for the white part. The dark part: 1½ cups brown sugar, ½ cup butter, ½ cup milk, yolks of 4 eggs well beaten, 2½ cups flour, 2 teaspoonfuls Standard baking powder, 1 teaspoonful each of cinnamon and allspice, ¼ teaspoonful black pepper, and half a nutmeg. Bake one hour if in one loaf. The white and dark parts may be baked in alternate layers, or by putting in a tablespoonful of each color, in turn, till all is in.

Hickory-Nut Cake.

Two cups sugar, 1 cup butter, 1 cup water, 4 eggs, 3 cups flour, 3 teaspoonfuls Standard baking powder, 2 cups hickory-nut meats, chopped fine. Flavor to taste. Bake in a loaf.

Lady Fingers.

Four ounces of sugar, yolks of 4 eggs well beaten, 3 ounces flour, a little salt. Beat the whites to a froth, and stir them in with the mixture, a little at a time, till all is in. Butter a shallow pan, and squirt them through a little piece of paper rolled up, or a confectioner's syringe. Dust with sugar, and bake rather slowly.

Spice Cake.

One cup sugar, 1 cup molasses, ¾ cup butter, 1 cup sour milk, 3 cups flour, 3 eggs, 1 teaspoonful each of soda, nutmeg and cloves, ½ teaspoonful cinnamon.

Orange Cake.

Two cups sugar, ½ cup water, yolks of 5 eggs, whites of 3, grated rind and juice of 2 oranges, 2 cups flour, 3 teaspoonfuls Standard baking powder, a little salt. Bake in 4 cakes, and put between them and over the top frosting made of 2 cups sugar, 2 eggs, the rind and juice of 1 orange.

Crullers.

Two cups sugar, 2 cups new milk, butter the size of an egg, 3 teaspoonfuls Standard baking powder, 3 eggs. Flavor with nutmeg and cinnamon. Mix enough flour with them to roll out without sticking.

Cream Doughnuts.

One and a half cups sugar, 2 cups cream, 2 eggs, flour enough to roll out; 2 teaspoonfuls Standard baking powder if the milk is sweet, or, if sour, 1 each of soda and cream tartar. Roll quite thin; cut out in rings.

White Cake.

Two cups sugar, ¾ cup butter, 1 cup sweet milk, 1½ cups each of corn starch and flour, 2 teaspoonfuls Standard baking powder. Flavor with Royal extract lemon. Whites of 6 eggs, beaten to a froth, and added last. Bake in moderate oven.

Jumbles.

One cup butter, 1½ cups sugar, 2 eggs, 1 teaspoonful Standard baking powder, dissolved in a tablespoonful of milk. Use flour enough to roll out thin. Sprinkle sugar on the moulding-board, and a little over the top in rolling out. Bake quickly.

 Perfection at last—"The Standard Baking Powder."

Queen Cake.

One pound of flour, ½ pound butter, ½ pound of sugar, 3 eggs, 1 teacupful of cream, ½ pound of currants, 1 teaspoonful of soda, Royal extract of lemon or almond to taste. Work the butter and sugar to a cream, add the well-beaten eggs, and the cream with the dissolved soda, and lastly the flour. Beat all well together, and bake in small pans from ¼ to ½ hour.