

BREAKFAST ROLLS, ETC.

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Tea Rolls.

Two quarts of flour, 1 quart of sweet milk, $\frac{1}{2}$ of a cup of butter, and a cake of compressed yeast. Make a soft batter at night, if the rolls are desired hot for breakfast, using only half of the flour. The butter can either be rubbed into the flour, or dissolved in tepid milk. Early in the morning add the other half of the flour, and let the sponge rise again. Then make into long, narrow rolls for baking, or roll and cut with a large biscuit cutter, and tuck up like French breakfast rolls. Let them rise for a few minutes, and bake in a quick oven.

 "Bearine" gives Lustre and Strength to the Hair.

French Rolls.

One pint of milk, 1 small cup of home-made yeast (you can try the baker's,) flour enough to make a stiff batter, raise over night; in the morning add 1 egg, 1 tablespoonful of butter, and flour enough to make it stiff to roll. Mix it well, and let it rise; then knead it again (to make it fine and white), roll out, cut with a round tin, and fold over; put them in a pan and cover very close. Set them in a warm place until they are very light, bake quickly, and you will have delicious rolls.

Maryland Biscuit.

Rub into 2 quarts of flour 1 small teacupful lard and the usual quantity of salt. Mix it up with just enough water to make a stiff dough, beat from half an hour to an hour. It should be worked until the blisters are constantly snapping and the dough is waxy. After the dough is once mixed, there should be no more flour worked in. When it is all right, if you break off a piece quickly it snaps off short, and, in cutting a piece off with a sharp knife, the holes or pores where you have cut it are small, and of an even size. Now break off the dough in small pieces, and work each piece into a nice biscuit shape, and press it with the lower part of the thumb, where it joins the hand, to make the indentation; prick, and bake quickly in a hot oven. The biscuit should be light brown in the centre of the top and on the bottom, but not all over, and not hard.

Vienna Rolls.

One quart flour, $\frac{1}{2}$ teaspoonful salt, 2 teaspoonfuls Standard baking powder, 1 tablespoonful lard, 1 pint milk. Sift together flour, salt and baking powder; rub in the lard cold; add the milk, and mix into a smooth dough in the bowl, easy to be handled. Flour the board, then roll to the thickness of $\frac{1}{2}$ an inch, cut it with a large round cutter, fold one half over on the other by doubling it, lay them on a greased baking sheet without touching, wash them over with a little milk, to glaze them, and bake in a hot oven 15 minutes.

Rye Breakfast Cakes.

Take 2 cupfuls of rye-meal, 1 cupful of flour, 2 well-beaten eggs, whites and yolks beaten separately, 1 pint of sweet milk, $\frac{1}{2}$ tablespoonful of salt. Stir together, adding the whites of the eggs last. Butter heavy ironstone china teacups, fill each half full of batter, set them in a pan, bake for 30 minutes.

Buckwheat Cakes.

Take 1 pint each of milk and water, $\frac{1}{2}$ cake of compressed yeast, or 1 cup of potato or hop yeast, and sufficient buckwheat flour to make a smooth batter. Let it rise and just before baking, add a couple of tablespoonfuls of molasses or sugar, to brown them; use water alone instead of half milk.

 Most refreshing toilet preparation—Riise's W. I. Bay Spirit.

Graham Biscuits.

Take 3 cups graham flour, 1 cup wheat flour; rub into it 2 tablespoonfuls butter, $\frac{1}{2}$ cup sugar, a beaten egg. Add 2 teaspoonfuls Standard baking powder, a little salt, and enough milk to make a soft dough. Roll thin, cut out, and bake quickly.