

HOUSEWIFE'S MANUAL.

PASTRY, &c.

1. *To make a Rich Plum Cake.*

Take one pound of fresh butter, one pound of sugar, one pound and a half of flour, two pounds of currants, one of raisins, a glass of brandy, ten eggs, a quarter of an ounce of allspice, and the same quantity of cinnamon. Melt the butter by stirring it until it comes to a cream, then add the sifted sugar, stir it till quite light, adding the allspice and ground cinnamon. First beat the yolks of the eggs a quarter of an hour and work them in; the whites must be beat to a strong froth before they are added; as the paste must not stand to chill the butter, or it will be heavy, work in the whites gradually; then add an orange peel cut in very fine strips, then the currants, stoned raisins, and the brandy, and dredge in the flour slowly. Bake this cake in a suitable tin dish; one with straight sides is the best, as it does not leave a flaring edge to scorch. This cake ought to bake three hours in a hot oven; put several folds of paper under it to keep it from burning, and when the top is brown enough cover it. When taken from the oven put it on a thin cloth and set it on a