

water. Mix and cook in 2 jelly tins in a quick oven. Place jelly between the cakes and ice the top.

CREAM FILLED CAKES.

These cakes are delicious and easily made if care is taken to have the water boiling. Measure out half a pint boiling water and put in a small kettle. Immediately after it comes to a boil again put in $\frac{2}{3}$ cup of butter and $1\frac{1}{2}$ cups of flour; stir briskly for a moment leaving it over the fire. Remove this mixture and place in a dish where it will get entirely cold. Beat 5 large fresh eggs very thoroughly, then stir in your cold mixture a spoonful at a time; stir in all until smooth and free from lumps, drop them upon a greased dripping pan in small pear shaped cakes, bake $\frac{1}{2}$ an hour in a real hot oven. When done they will be hollow inside and a bright brown color. The oven must be hot when put in.

FILLING OF CREAM.

Put a little more than a pint of milk in a pail and set in boiling water. Beat 2 eggs $\frac{1}{2}$ cup corn starch, 1 full cup sugar, $\frac{1}{2}$ teaspoon salt and some vanilla. Mix thoroughly together. Add a full $\frac{1}{2}$ cup milk and stir all into your boiling milk. It should be very thick. Cut open your cakes near the bottom and fill very full of cream. Be sure the cream is cold.

ROLL JELLY CAKE.

One cup of sugar, three eggs, one cup of flour, half a teaspoon of soda, one teaspoon of cream tartar, flavor with vanilla. A pan 8x16 inches is a very suitable size to bake this cake in. Spread with jelly and roll in a cloth while hot.—MRS. A. A. SMITH.

ROLL JELLY CAKE.

1 cup sugar, 1 tablespoon butter, 2 tablespoonsful milk, 2 eggs, 2 teaspoonsful baking powder, 1 cup flour. Spread with jelly and roll.—MRS. G. HILLIS.

CORN STARCH CAKE.

2 cups of sugar, $\frac{3}{4}$ cup of butter, stir to a cream, 1 cup of milk, whites of six eggs, beaten stiff, 2 cups of flour, 1 of corn starch, 2 teaspoons of baking powder, flavor with orange or lemon.—MRS. W. H. MAINPRIZE.

ROLL JELLY CAKE

8 eggs, $\frac{3}{4}$ cup sugar (light brown), salt, 2 teaspoonsful of baking powder. Mix thin and cook quickly.—MRS. LEWIS JOHNS.

CUP CAKE.

Ingredients—1 cup of butter, 2 cups of sugar, 3 cups of flour, $\frac{1}{2}$ cup of water and 4 eggs. Directions for mixing—Beat the sugar and butter to the consistency of cream, then add the eggs and beat again thoroughly, put in one cup of flour and mix, then put in the water. Now put in all the flour into which you will have mixed two teaspoonsful of baking powder. Do not have the oven too hot.—MRS. McNABB.