

## SODA CAKE.

One pound of flour, four ounces of butter, six ounces sugar, three eggs, one spoonful of sour cream, with one of saleratus, spices and fruit to taste. Bake in a very slow oven at first.

## LEMON CAKE.

Six eggs, five cups of flour, three cups of sugar, one cup of butter, one cup of milk, one teaspoonful of saleratus, and the peel and juice of a lemon.

## FARMERS' SPONGE CAKE.

One teaspoonful of carbonate of soda dissolved in a tea-cupful of sweet milk, two tea-spoonfuls of cream of tartar, mixed dry into the flour, one egg, one cup of soft sugar, one cup of butter melted : it can be made richer by the addition of a cup of currants, or spice to flavour it. Mix to a thickish batter, and pour into a flat pan ; or bake in tins.

## CUP CAKE.

Cup-cake is about as good as pound-cake, and a great deal cheaper. Three cups of flour, one cup of butter, two cups of sugar, and four eggs, well beat in together, and baked in pans or cups.

NOTE.—This is a regular American cake.

## DOUGH NUTS.

Three pounds flour : one pound sugar :  $\frac{1}{2}$  lb butter : four eggs :  $1\frac{1}{2}$  pint of milk : nutmeg and cinnamon, one teaspoonful : two large tablespoonfuls of barm : knead lightly : cut in strips, and twist and throw into boiling lard ; when they are of a fine light brown, take the dough-nuts out : sift sugar over them while hot.

## ANOTHER.

Take one pint of flour, half a pint of sugar, three eggs, a piece of butter as big as an egg, and a teaspoonful of dissolved pearl-ash ; when you have no eggs, a gill of lively yeast will do ; but in that case they must be made over-night. Cinnamon, rose-water, and lemon-brandy, to season, if you have it.

If you use half lard instead of butter, add a little salt.

Do not put them in till the lard is boiling-hot. The more fat they are fried in, the crisper they will be.

## COMMON BUSH TEA-CAKES.

Scrape down a large cupful of maple-sugar, and dissolve in warm water, into which also put a teaspoonful of saleratus, well powdered ; rub into two basins of flour, a good bit of butter, or some lard or dripping, and throw in a few carraways, or any spice you may have, and a teaspoonful of salt : knead lightly, cut out with a tumbler, the lid of an old tin tea-pot, or any other convenient cutter, and bake be-