

MARYLAND OR BEATEN BISCUIT.

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| 1 Quart flour. | ½ Teaspoonful salt. |
| 2 Ounces of Cottolene. | 1 Cup cold water. |

Rub the Cottolene and salt into the flour, and mix with cold water to a very stiff dough. Knead ten minutes, or until well mixed; then beat hard with a biscuit beater or heavy rolling pin, turning the mass over and over until it begins to blister and looks light and puffy. When in this condition pull off a small piece suddenly, form it into a round biscuit, then pinch off a bit from the top. Turn over and press with the thumb, leaving a hollow in the centre. Put the biscuits some distance apart in the pan. Prick with a fork. Bake twenty minutes in a quick oven.



COFFEE CAKE.

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| 10 Ounces of flour mixed with | } |
| 2 Teaspoonfuls of cream tartar. | } |
| 3 Ounces of sugar. | 3½ Ounces of Cottolene. |
| ¼ Pint of molasses (warmed). | ¼ Lb. of Sultanas (picked). |
| ¼ Pint of very strong coffee with | } |
| 1 Teaspoonful of soda dissolved in it. | } |
| ½ Lb. of currants, washed and dried. | 2 Eggs, yolks and whites beaten separately. |
| 3 Ozs. candied peel, cut small. | 1 Pinch of ground cloves. |
| ½ Teaspoonful ground ginger. | 1 Pinch of allspice. |
| ½ Teaspoonful ground cinnamon. | ½ Teaspoonful of ground mace. |

Cream the Cottolene and sugar; add the spices and the yolks of the eggs; stir in the warm molasses and the coffee. Mix up the fruit and put it into the flour, and gradually add it, beating all the time; lastly stir in the whites, which have been beaten to a stiff snow. Put it into a cake tin lined with greased paper and bake in rather a slow oven for an hour and a half, or longer.