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UNITED STATES OF AMERICA.

The
Bakers' Hand Book



—CONTAINING—

NEARLY TWO HUNDRED OF THE
BEST RECIPES KNOWN TO
THE BAKERS' ART.

— FOR SALE BY —

J. W. ALLEN,
WHOLESALE • BAKERS' • SUPPLIES,
76, 78 & 80 W. VAN BUREN STREET,
CHICAGO, ILL.

PRICE 75 CENTS.

COMPILED AND PUBLISHED BY

EUGENE SCHURR,
CHICAGO, ILL.



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EUGENE SCHURR,
PUBLISHER.

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ROBBINS BROTHERS • PRINTERS
CHICAGO.

To All Kinds of Bakers.



After an experience of fifteen years as a cake baker in various bakeries in the east, west and the south I am lead to believe that a small handbook containing a variety of recipes would meet with the favor of many bakers and beginners of any branch.

Many a baker is obliged to leave a good offer for a position go unaccepted for the simple reason that he may not feel sure enough of being able to make cakes, etc. satisfactorily, but this can be readily overcome if he makes use of these recipes.

In writing this book I have desired to give a carefully selected collection of recipes for cakes, ice cream and home-made candies, which will meet the demands of the people.

The enclosed recipes I have used with very good results and would recommend them to every baker for a trial.

For baking cakes of any kind, first class winter wheat should be used; butter must be washed with clear water several times just before mixing your cakes or pastry.

The manufacturing baker should use the best of material, as it is the cheapest way to keep up trade; people in this country prefer to do their own baking unless they are sure their baker is using good material for baking his bread, cakes, etc.

Respectfully,

EUGENE SCHURR.

Drop and Bag Work.

1

CUP CAKES, PLAIN.

2 lbs. sugar.	10 eggs.
1 lb. lard.	1 qt. milk.
4 lbs. flour.	1 oz. soda.
1 oz. ammonia.	Flavor with mace.

2

N. Y. LUNCH CUP CAKES.

3 lbs. sugar.	24 eggs.
2¼ lbs. butter.	1½ pint milk.
4 lbs. flour	1 oz. soda.
Vanilla icing.	2 oz. cream of tartar.
Flavor with vanilla extract.	

3

DROP CAKES.

2½ lbs. sugar.	12 eggs.
1½ lbs. butter.	1 qt. milk.
4½ lbs. flour.	1½ oz. ammonia.
½ oz. soda.	Flavor with lemon.
Don't grease your pans.	

4

CURRENT DROPS

- | | |
|------------------------|------------------------|
| 2 lbs. sugar. | 1½ pint milk. |
| 1 lb. lard and butter. | 15 eggs. |
| 4½ lbs. flour | 1 oz. soda. |
| 1 lb. currants | 2 oz. cream of tartar. |
- Flavor with almond extract.

5

CREAM PUFFS.

- | | |
|----------------|-------------|
| 1 qt. water | 1 lb. lard. |
| 1½ lb. flour. | 20 eggs. |
| ¼ oz. ammonia. | |

Let boil on a quick fire; stir in your flour till the mixture comes off the kettle; work in 2 or 3 eggs at a time; fill with whipped cream, made of 1 qt. cream, 6 oz. powdered sugar. Flavor with vanilla.

6

ECLAIRES, CHOC. & VAN.

- | | |
|----------------|---------------|
| 1 pt. milk | 10 oz. flour. |
| ½ pt. oil. | 10 eggs. |
| ⅓ oz. ammonia. | |

Mix the same as No. 5, fill with 1½ qt. milk, 6 eggs, 3 oz. corn starch, ¾ lb. sugar. Flavor with vanilla,

7

ROUGH & READY.

3 lb. sugar.	1 qt. milk.
1½ lb. butter.	1 oz. soda.
6 lb. flour.	2 oz. cream of tartar.
12 eggs.	Flavor with vanilla.

Drop in granulated sugar, then put them on pans, mark with stick (in shape of knife) three strips one way and three the other. Don't grease your pans.

8

COCOANUT DROPS.

2 lb. sugar.	1 oz. soda.
3 lb. flour.	2 oz. cream of tartar.
1½ pt. eggs.	½ pt. water.

Ice them and dip in cocoanut. Vanilla flavor. Grease your pans and dust them.

9

SPONGE DROPS.

2 lbs. sugar half A and half powder.	
3½ lbs. flour.	1 qt. milk.
10 eggs.	1 oz. soda.
1 oz. ammonia.	Flavor with lemon.

Ice them, white and chocolate.

10

SPICE DROPS, PLAIN.

12 oz. powder sugar. 5 lbs. flour.
 6 oz. lard. 1 qt. molasses.
 2 oz. soda. 1 qt. water.
 Put in 5 eggs last. Flavor with spices.
 Don't grease your pans.

11

MOLASSES CUP CAKES.

4 oz. powder sugar. 2 lbs. flour.
 6 oz. lard. 1 pt. molasses.
 $\frac{3}{4}$ oz. soda. 1 pt. water.
 $\frac{1}{4}$ oz. ammonia. 2 eggs last.
 Put a few currants on top.

12

SPONGE CUP CAKES.

1 lb. sugar. 10 eggs.
 $\frac{3}{4}$ lb. flour. 10 yolks.
 $\frac{1}{16}$ oz. bak'g powder Water icing.
 Sprinkle chopped almonds on top.

13

ROSE JUMBLES, (small round tube.)

$1\frac{1}{4}$ lb. pow'd sugar. 6 eggs.
 1 lb. butter $1\frac{1}{2}$ flour.
 Flavor white rose.

14

CORN CUP CAKES.

1 lb. sugar.	5 eggs.
$\frac{1}{4}$ lb. butter.	1 qt. milk.
$1\frac{1}{2}$ lb. corn meal.	1 cent soda.
$1\frac{1}{2}$ lb. wheat flour.	2 cent cream of tartar.

15

WHEAT MUFFINS.

$\frac{1}{2}$ lb. sugar.	6 eggs.
$\frac{1}{2}$ lb. butter.	2 oz. baking powder.
3 lbs. wheat flour.	$1\frac{1}{4}$ qt. milk.

16

CORN MUFFINS.

2 lbs. corn meal.	4 eggs.
$\frac{1}{2}$ lb. winter wheat.	$\frac{1}{2}$ lb. sugar.
$1\frac{1}{2}$ qt. milk.	$\frac{1}{2}$ lb. butter.
3 oz. baking powder.	

17

SPICE CHOCOLATE CUPS.

$1\frac{1}{2}$ lbs. flour.	1 pt. molasses.
$\frac{3}{4}$ lb. cake crumbs.	1 pt. water.
6 oz. sugar.	2 eggs.
4 oz. lard.	Ice with chocolate.
1 oz. soda.	Flavor of spices.

18

GEORGIA CUPS.

Lay out your cups with pie crust; fill $\frac{3}{4}$ full with the following :

1 $\frac{1}{2}$ lbs. cake crumbs.	3 eggs.
$\frac{1}{2}$ lb. sugar.	1 $\frac{1}{2}$ pt. water.
$\frac{1}{4}$ lb. lard.	$\frac{1}{2}$ pt. molasses.
$\frac{1}{2}$ lb. currants.	$\frac{1}{2}$ oz. ammonia.
$\frac{1}{2}$ lb. seedless raisins.	

Hole in the center; after baking fill with jelly.

19

LADYFINGERS.

10 eggs.	2 yolks.
1 lb. powd. sugar.	(hot oven)
1 lb. flour.	Flavor with vanilla.

You can also make jelly drops round, jelly between; lima bean shape; ice with chocolate and white.

20

CHOCOLATE SPONGE CAKE DROPS.

6 oz. powd. sugar.	6 yolks.
9 oz. flour.	9 whites of eggs.

Beat to a froth stir in yolks, then add the flour and sugar together; dip in chocolate, (2 drops chocolate between.)

21

JUMBLES, (star tube.)

3 lb. sugar pow'd. 15 eggs.
 3 lb. butter. A little nutmeg.
 4½ lb. flour.

Grease your pans light.

22

COCOANUT JUMBLES. (Plain round tube.)

2¼ lb. pow'd sugar. 15 eggs.
 1½ lb. butter, 1 qt. milk.
 4½ lb. flour 1 oz. soda.
 ¼ lb. cocoanut. 2 oz. bream of tartar.

23

CHOCOLATE CUP CAKES.

3 lbs. powder sugar. 2 lbs. butter.
 4¾ lbs. flour.

Rub sugar, flour and butter in the same manner as for pie crust; then put in 1 oz. soda, 2 oz. cream of tartar, a little cinnamon, 1 qt. eggs, 1 qt. milk.

Mix this in nicely, beat up milk and eggs as for eggwash, add it and work it as little as possible, just enough to mix it; it will turn out as level smooth top cup cake as you wish for icing; use chocolate icing.

24

CHOCOLATE JUMBLES, (small round tube)

1 lb. powd sugar.	10 eggs.
1 lb. butter.	1 oz. chocolate spices.
1½ lb. flour.	(Small round tube.)

25

MACE JUMBLES.

4 lb. sugar.	8 eggs.
2 lb. butter.	1 qt. milk.
7½ lb. flour.	1 oz. ammonia.
Flavor with mace.	¾ oz. soda.

Use the jumble machine also for next.

26

SPICE JUMBLES.

2 qt. molasses	½ pint oil.
¾ qt. water.	4 oz. soda.
5 eggs.	2 lb. crumbs.
6 lb. flour.	Flavor with spices.



Cut Cakes or Cookies.

27

ROCK CAKES.

8 lbs. sugar.	1 qt. eggs.
5 lbs. butter.	1½ qt. milk.
18 lbs. flour.	4 oz. amonia.
3 lbs. currants.	Flavor with lemon.

28

ROUGH AND READY.

2 lb. sugar.	8 eggs.
1 lb. lard.	1 pt. of milk.
4 lb. flour.	1 oz. soda.
Flavor with vanilla.	2 oz. cream of tartar.

29

SUGAR CAKES.

12 lbs. sugar.	1½ qt. eggs.
6 lbs. lard.	3 qt. milk.
27 lbs. flour.	6 oz. ammonia
	Flavor with mace.

30

TEA CAKES.

6 lbs. sugar.	2 qt. water.
2 lbs. lard.	3 oz. ammonia.
12 lbs. flour.	(hot oven.)
	Flavor with lemon.

31

LEMON CAKES, (poor.)

10 lbs. sugar.	1 qt. eggs.
5 lbs. butter.	1½ qt. milk.
18 lbs. flour.	5 oz. ammonia.

Flavor with lemon; wash with egg wash; if you wish to make them run more, add more powdered sugar. (Hot oven.)

32

LEMON CAKES, (rich.)

3 lbs. granul. sugar.	10 eggs.
1½ lbs. butter.	½ pt. milk.
4½ lbs. flour.	¾ oz. ammonia.

Wash with egg wash, also.

33

JELLY TARTS.

1 lb. sugar.	6 eggs.
¼ pt. milk.	1¼ lbs. butter.
2 lbs. flour.	Flavor with vanilla.

Cut round like cookies, use 1 pint whites, 2¾ lbs. sugar for marange rings on top of your cookies; dot in the middle, sift over with sugar, let them get a hard crust in a cool oven put some jelly in a bag and fill the empty ring with it.

34

COCOANUT JUMBLES.

12 lbs. sugar.	2 pt. eggs.
6 lbs. butter.	3 pt. milk.
18 lbs. flour.	6 oz. baking powder.
$\frac{1}{2}$ lb. cocoanut.	

Wash and throw in cocoanut.

35

ICING STICKS.

$2\frac{1}{2}$ lbs. sugar.	1 pt. eggs.
1 lb. lard.	1 pt. milk.
4 lbs. flour.	$1\frac{1}{2}$ oz. amonia.

Flavor with vanilla; ice with white of egg icing; let them dry before baking.

36

MACAROON TARTS.

Cut out as cookies, put them on pans (same mixture as in 33) put on ring of macaroon mixture (look up No. 61) before baking; when done put some water icing inside the ring and a small dot chocolate icing in the middle.

37

GINGER CAKES.

3 lbs. sugar.	4 qt. molasses.
2 lbs. lard.	2 qt. water.
18 lbs. flour.	1 pt. eggs.
Ginger.	8 oz. soda.

Wash with water.

38

CRIMEL CAKES.

10 lbs. crumbs.	3 qt. water.
5 lbs. sugar.	2 qt. molasses.
12 lbs. flour.	1 pt. eggs.
5 oz. amonia.	Flavor with spices.

Granulated sugar on top.

39

CRIMEL CAKES.

3 lbs. sugar.	10 eggs.
2 lbs. lard.	2 pt. molasses.
1 oz. soda.	6 lbs. flour.
$\frac{1}{2}$ pt. water.	3 lbs. crumbs.
Flavor with spices.	Wash with egg wash.

40

BROWN MARCIPAN.

4 lbs. sugar.	2 gal. molasses.
4 lbs. lard.	1 gal. water.
$\frac{1}{2}$ lbs. soda.	Flour till stiff enough.

41

LEB CAKES.

4 gal. molasses.	4 lbs. crumbs.
1½ gal. water.	2 lbs. soda.
¼ gal. oil.	Anis and spices.

Flour as stiff as sugar cake, cut out square, bake and ice single.

42

LEB CAKES.

½ lb. lard.	2 qt. molasses.
½ lb. sugar.	1 qt. water.
¼ lb. soda.	8 lbs. flour.

Put them close together; ice with brush white of egg icing.

43

HONEY LEB CAKES.

¼ lb. almonds, chop'd.	¼ lb. citron, fine.
¼ lb. sugar.	1 pt. molasses.
¼ lb. butter.	1 pt. honey.
4½ lbs. flour.	¾ pt. water.
2 oz. soda.	4 eggs.

Bake close together; cook sugar for icing; the icing is made of 5 lbs. sugar; 1 qt. water; 36°

44

PEPPER NUTS.

1 lb. sugar.	$\frac{1}{2}$ pt. water.
$\frac{1}{4}$ lb. lard.	2 pt. molasses.
5 eggs.	2 oz. soda.
5 lb. flour.	

Flavor with spices and ginger.

When baked put them in a wooden bowl, pour on some sugar and keep stirring it slowly until dry, then put on more sugar gradually; will get white when dry.

45

COMMON SUGAR CAKES.

4 lbs. sugar.	8 eggs.
2 lbs. lard.	1 qt. milk.
8 lbs. flour.	2 oz. ammonia.

46

FRENCH GINGERSNAPS.

2 lbs. sugar, (brown)	1 qt. water.
4 lbs. crumbs.	1 oz. ammonia.
$1\frac{1}{2}$ lbs. flour.	$1\frac{1}{4}$ lbs. lard.

Flavor with spices.

47

CONN. GINGER COOKIES.

2 pt. molasses.	1 lb. lard.
1 pt. water.	$\frac{3}{4}$ lb. sugar.
2 oz. soda.	4 lbs. flour.

Roll in round pieces, put them in pans and flatten them a little.

48

GINGER SNAPS, (large.)

3 lbs. granulated sugar.	2 oz. soda.
1 lbs. lard.	1 pt. molasses.
5 lbs. flour.	1 pt. water.

49

GINGER SNAPS, (large.)

2 lbs. sugar.	2 qt. molasses.
2 lbs. lard.	1 qt. water.
10 lbs. flour.	4 oz. soda.

Ginger and cinnamon.

50

CINNAMON JUMBLES.

2 lbs. sugar.	1 pt. eggs.
2 lbs. butter.	1 pt. milk.
4 lbs. flour.	1 oz. ammonia.
$\frac{1}{2}$ lb. crumbs.	Cinnamon.

51

NEW YEAR SEED CAKES.

2 lbs. sugar.	1 $\frac{1}{4}$ qt. milk.
1 $\frac{1}{4}$ lbs. butter.	1 oz. soda.
4 $\frac{1}{4}$ lbs. flour.	2 oz. cream of tartar.

Rub sugar, flour and butter as you would for pie crust; add your soda and cream of tartar, then mix the whole with the milk, 1 oz. carraway seed; wash with milk. (hot oven.)

52

WHITE MARCIPAN.

8 lbs. sugar.	3 oz. ammonia
$\frac{1}{2}$ lb. lard.	3 qt water.
16 lbs. flour.	Flavor with lemon.

53

CINNAMON STICKS.

4 lbs. sugar.	16 eggs.
4 $\frac{1}{2}$ lbs. flour.	$\frac{1}{4}$ oz. ammonia.

After icing them let dry before baking.

54

PEANUT CAKE.

1 lb. peanuts, roasted	15 eggs.
4 lbs. sugar.	$\frac{1}{4}$ oz. ammonia.
4 lbs. flour.	Water icing when baked.

55

FRUIT STICKS.

- | | |
|---------------------------|---------------------------|
| 2 lbs. sugar. | 1 lb. almonds. |
| 2 lbs. flour. | 1 lb. currants. |
| 8 eggs. | $\frac{1}{4}$ lb. citron. |
| $\frac{1}{8}$ oz. ammonia | Same as peanut. |
- Flavor with spices, dry before baking.

56

VANILLA STICKS.

- | | |
|----------------------------|---------------|
| 4 lbs. sugar. | 20 eggs. |
| $\frac{1}{4}$ oz. ammonia. | 5 lbs. flour. |
- Flavor with vanilla.
- White of egg icing, let dry before baking.

57

LITTLE ANIS DROPS.

- | | |
|--------------|---------------------|
| 1 lb sugar. | 7 eggs, |
| 1 lb. flour. | (beat like sponge.) |
- Dry well before baking.

58

LANGENBURGER VANILLA.

- 1 lb. ornamenting sugar.
 10 white of eggs to a froth.
 14 oz flour.
- Vanilla the same as Anis Drops; drop out with the bag.

59

LEMON SNAPS FOR MACHINE. (3 nails)

6 lbs. sugar.	10 eggs.
2 oz. ammonia.	1½ lbs. lard.
1 qt. milk.	10 lbs. flour.

Flavor with lemon.

60

GINGER SNAPS FOR MACHINE, (3 nails.)

18 lbs. gran. sugar.	8 lbs. lard.
4½ qt. molasses, dark.	45 lbs. flour.
4½ qt. molasses, light.	$\frac{3}{4}$ lb. soda.
3 qt. water.	$\frac{3}{4}$ lb. ginger.
4 oz. salt.	1½ oz. acid.

Wash them before baking.

61

MACAROON FOR MACHINE, (4 nails)

5 lbs. almond paste	5 lbs. powd. sugar.
30 to 40 whites.	1½ lbs. gran. sugar.

Flavor with vanilla.

62

PEPPER NUTS FOR MACHINE, 4 nails.

4 qt. molasses.	16 lbs. flour.
1½ qt. water.	$\frac{1}{4}$ lb. soda.
$\frac{1}{2}$ qt. oil.	10 eggs.

Flavor with spices, ginger, anis and pepper.

63

JUMBLES—(use cutter.)

$1\frac{1}{4}$ lbs. gran sugar. $\frac{1}{2}$ oz. ammonia.
 $\frac{3}{4}$ lb. butter. 4 eggs.
 1 gill water. 3 lbs. flour.
 Flavor with vanilla.

64

JUMBLES, (Fried Cake Cutter)

$1\frac{1}{2}$ lbs. sugar. 8 eggs.
 $\frac{3}{4}$ oz. ammonia. $\frac{3}{4}$ lb butter.
 $\frac{1}{2}$ pt. water. $3\frac{1}{4}$ flour.
 Flavor with lemon.

65

LEAF CAKES, (leaf cutter.)

$1\frac{1}{2}$ lb. powd. sugar. 12 eggs.
 $\frac{3}{4}$ butter. $\frac{3}{4}$ ammonia.
 $3\frac{1}{2}$ lbs. flour.
 Flavor with lemon and mace.

66

GEORGIA LEMON WAFERS.

2 lbs. sugar. 9 eggs.
 $1\frac{1}{2}$ lbs. butter. $2\frac{1}{2}$ lbs. flour.
 Flavor with lemon.

Cut in small pieces, and flatten in the pan.

67

SUSBERRY CAKES.

1 lb. sugar.	4 eggs.
10 oz. butter.	$\frac{1}{2}$ gill water.
1 oz. ammonia.	Flavor with nutmeg.

Flour to make it stiff; cut out round; use your fingers to make shape of a star.

68

GINGER NUTS.

1 qt. molasses.	$\frac{3}{4}$ lb. lard.
$\frac{1}{4}$ qt. water.	$\frac{1}{4}$ lb. granul. sugar.
2 oz. soda.	$\frac{1}{4}$ cornmeal.
$2\frac{1}{4}$ lbs. flour.	1 lb. crumbs.

For Ginger cookies see No. 47.

69

HALF MOONS.

1 lb. butter.	4 eggs.
1 lb powd. sugar.	$\frac{1}{2}$ pt. milk.
$1\frac{1}{2}$ lbs. flour.	$\frac{1}{8}$ oz. ammonia.
$\frac{1}{2}$ lb. crumbs.	

Work as little as possible; roll one long strip as for sticks; flatten it, then ice with white of egg frosting, and cut your half moons; use sugar cake cutter.

70

HONEY CAKES.

1 qt. honey.	$\frac{1}{2}$ pt. oil.
1 qt. molasses.	$\frac{3}{4}$ qt. water.
5 eggs.	8 lbs. flour.

Flavor with anis and spices.

Bake single; ice with thin white of egg frosting.

71

BUTTER S.

1 lb. flour.	$\frac{1}{4}$ oz. ammonia.
$1\frac{1}{2}$ lbs. butter.	2 lbs. flour.
5 eggs.	Flavor with lemon.

Work it as little as possible, make small pieces in shape of an S, wash with egg, granulated sugar on top.

72

GERMAN COOKIES.

Use this same mixture; cut out in round cakes; after baking ice them half white and half chocolate.

73

RAILROAD STICKS.

Roll out one long strip as for sticks; use bag to make two lines on top the long strip (not too close together) fill the empty space with jelly; cut after baking.

74

COCOANUT WAFFLES.

18 oz. sugar. 10 eggs.
12 oz. flour. Flavor with lemon.

Drop out with a table spoon on a light greased pan; spread it as much as you can with your spoon about like a sugar cooky; put a little cocoanut on each, then bake in a quick oven; bake them very light, use a stick (as thick as a cigar) and roll it up while hot, press the stick down well on the end of each waffle; you can serve them with ice cream or fill them with whipped cream.

75

ALMOND WAFFLES.

$\frac{1}{2}$ lb. macaroon mixture as in No. 61; make it as thin as No. 47 with white of egg; use like the cocoanut waffles.

76

CINNAMON WAFFLES.

4 oz. sugar. 1 oz. almonds, fine.
4 oz. flour. 2 eggs.
Flavor with cinnamon.

Make it as thin as No. 74; use the same way.

77

DIAMOND CUTS.

3 lbs. sugar, brown. 12 eggs.
 1½ lbs. butter. ½ pt. milk.
 5 lbs. flour. 1 oz. ammonia.

Flavor with spices.

Scale of 1¼ lbs. dough as No. 78; made it long; 3 on a pan, (use egg wash) cut them after baking.

78

ALMOND BREAD SLICES.

4 lbs. sugar. 1 qt. eggs.
 7 lbs. flour. 1 pt. milk.
 1 lb. almonds. 1 oz. ammonia.

Scale off 1½ lbs., roll it the length of pan. 3 on a pan; wash with egg wash after flattening them some; when baked ice with white of egg frosting.

79

ANOTHER, RICH,

6 lbs. sugar. 36 eggs.
 9 lbs. flour. 1½ oz. ammonia.
 4 lbs. almonds. ½ citron.

Flavor with vanilla.

Use it like No. 78.

80 A.

FRIED CAKES.

1 lb. sugar.	1 qt. milk.
$\frac{1}{4}$ lb. lard.	6 eggs.
4 lbs. flour.	$\frac{1}{4}$ baking powder.

Flavor with mace and lemon.

80 B.

FRIED CAKES, (Cheap mixture.)

1 lb. sugar.	$1\frac{1}{2}$ qt. milk.
$\frac{1}{4}$ lbs. lard.	$4\frac{1}{2}$ lbs. flour.
2 eggs.	4 oz. bak'g powder.

Flavor with cinnamon.

81

SODA BISCUITS.

9 lbs. flour.	3 qt. milk.
$1\frac{1}{4}$ lbs. lard.	$2\frac{1}{2}$ oz. soda.
2 oz. salt.	5 oz. cream of tartar.

82

CREAM CRULLERS, (Use as No. 5.)

1 qt. water.	$1\frac{1}{2}$ lbs. flour.
1 lb. lard.	1 qt. eggs.

(No ammonia.)

Use bag and star tube to make rings on greased paper; when your oil is hot enough, catch hold on one end of the paper and throw it in upside down; paper will come off easily. Bake like fried cakes.

83

BOSTON BROWN BREAD.

9 lbs. B. B. B. flour. $2\frac{1}{4}$ qt. water.

$3\frac{1}{2}$ oz. soda. $\frac{1}{2}$ molasses.

Bake in $1\frac{1}{2}$ lbs. loaves one hour; it is well to put some water in the pan.

84

BOSTON BROWN BREAD.

1 cup of rye and graham flour.

1 cup of wheat flour.

2 cups indian meal.

1 scant cup molasses.

1 scant cup sour milk.

2 scant cups water.

2 teaspoonsful soda.

$\frac{1}{2}$ teaspoonful salt.

Steam for 3 hours and dry in an oven for $\frac{1}{4}$ hour.

Loaf and Large Cakes.

85

ALMOND TARTS.

$1\frac{1}{2}$ lbs. sugar. $\frac{1}{2}$ lbs. flour.

$\frac{1}{2}$ lb. almond paste. 30 eggs.

86

CHOC. ALMOND SPONGE CAKE.

1½ lbs. sugar.	30 yolks.
½ lb. almond paste	20 whites, to a froth.
½ lb. flour.	2 oz. chocolate
½ breadcrumbs	Flavor with spices.

87

ALMOND CAKE, (English.)

½ lb. fine almonds.	1 lb. sugar.
10 eggs.	Flavor with vanilla.
¼ lb. crackers, smashed and sifted.	
Beat up like sponge.	

88

BREAD SPONGE.

¼ lb. almonds, rubbed fine.	
2 oz. breadcrumbs, with a little rum.	
4 oz. sugar.	8 eggs, when light.
1 oz. chocolate.	2 oz. flour.
2 oz. citron.	Flavor with spices.

89

MOLASSES FRUIT CAKE.

1 qt. molasses.	4 eggs.
1 qt. water.	1½-2 oz. soda.
1 lb. lard and butter	1 lb. sugar.
2 lb. raisins.	5 lbs. flour.
2 lb. currants.	½ lb. citron.
Bake slow.	Flavor with spices

90

STRAWBERRY SHORT CAKE.

4½ lbs. flour. 1½ qt. milk.

¾ lb. lard or butter. 1 oz. soda.

2 oz. cream of tartar.

Make it in two layers, with one layer of strawberries between. Beat 10 whites of eggs to a froth and put it on top; smooth it and cut in squares with a berry on each corner and one in the middle.

91

FANCY SHORT CAKE.

Use two layers of sponge cake, and put whipped cream on top; ornament each square nicely.

92

WINE CAKE.

5 lb. A. sugar. 30 eggs.

3 lb. lard. 2 qt. milk.

8½ lb. flour. ½ lb. baking powder.

Flavor with mace and lemon.

93

WINE CAKE.

3 lb. A. sugar. 16 eggs.

1½ lb. lard 1 qt. milk.

4 lb. flour 1 oz. soda.

2 oz. cream of tartar. Flavor with vanilla.

94

WINE CAKE.

1½ lbs. sugar.	10 eggs.
¾ lb. butter.	1 pt. milk.
2½ lb. flour.	2 oz. baking powder.

For wine cakes rub sugar and lard light, add your eggs, etc., and beat in your flour.

95

MOLASSES POUND CAKE.

4 oz. powd. sugar.	6 oz. butter.
1 pt. milk.	2 lbs. flour.
4 eggs.	1 oz. soda.
1 pt. New Orleans Syrup.	

Flavor with spices.

96

JELLY ROLLS, (for 4 rolls.)

2 pt. eggs.	2¾ lbs. powd. sugar.
1 pt. milk.	3½ lbs. flour.
1 oz. soda.	2 oz. cream of tartar.

Flavor with lemon.

Each roll makes four 10 cent pieces.

97

LAYER CAKES.

2 lb. sugar.	2½ lbs. flour.
1½ pint milk.	4 oz. bak'g powder.
Rub with 12 eggs.	Flavor with lemon.

98

SPONGE CAKE.

1 lb. powd. sugar. 12 eggs.

1 lb. flour.

Makes 3 one pound cakes.

99

SPONGE CAKE CHARLOTTE RUSSE.

1 lb. sugar. 15 eggs.

$\frac{3}{4}$ lb. flour. Flavor with vanilla.

Cut in sticks to fill pans; dissolve $\frac{1}{4}$ ounce gelatine in a little cream, add one qt. whipped cream and 6 oz. sugar.

100

ANGEL FOOD.

$1\frac{1}{2}$ lbs. powd. sugar. 1 qt. whites.

$\frac{3}{4}$ lb. patent flour. Beat to a froth.

1 oz. cream of tartar. Flavor with vanilla.

Mix sugar, flour and cream of tartar well and sift it several times before you work it in with the froth; dip your pans in water, put them upside down before you beat your eggs; when ready, scale off 7 oz.; it will make 8; bake slow; as soon as they come out, turn them upside down and leave them until they are quite cold. Ice with water icing.

101

SPICE CAKE.

1½ lbs. flour.	4 oz. sugar.
1 lb. crumbs.	6 oz. butter.
1 pt. water.	1 oz. soda.
1 qt. molasses	2 eggs.

Flavor with spices.

102

VANILLA ROLLS.

10 oz. powd. sugar.	1 pt. of whites.
5 oz. winter wheat.	2 oz. corn starch.
¼ oz. cream of tartar.	Flavor with vanilla.

Mix as No. 101; bake in a square pan, take out carefully when cold; put on vanilla water icing as you would jelly roll, and roll it; ice the top also.

103

CHOCOLATE ROLLS.

1 lb. sugar.	13 eggs.
14 oz. winter wheat.	Flavor with vanilla.

Bake on paper in a quick oven; roll up while hot; put in chocolate icing instead of jelly.

104

CURRENT CAKE.

1½ lbs. sugar.	8 eggs.
10 oz. lard.	1 pt. milk.
2½ lbs. flour.	½ oz. soda.
1 lb. currants.	1 oz. cream of tartar.

105

SILVER CAKE.

- | | |
|---|----------------------|
| 3 lbs. sugar. | 1 qt. white of eggs. |
| 2 lbs. butter. | 1 qt. milk. |
| $4\frac{3}{4}$ lbs. flour. | 1 oz. soda. |
| 2 oz. cream of tartar. Flavor with vanilla. | |

106

GOLD CAKE.

Use yolks instead the white of egg.
Rest the same as in 105.

107

JELLY SQUARE, (for one large.)

- | | |
|-----------------------------------|--------------------------|
| 2 lbs. sugar. | 1 pt. eggs. |
| 1 lb. lard. | 4 pt. milk. |
| 6 lbs. flour. | $1\frac{1}{2}$ oz. soda. |
| 3 oz. cream of tartar. (hot oven) | |

Bake in two pans; put together with jelly;
on top white icing and jelly stripes.

108

COCOANUT SQUARE.

- | | |
|----------------------------|--------------------------|
| $1\frac{1}{2}$ lbs. sugar. | 1 pt. eggs. |
| 1 lb. butter. | $1\frac{1}{2}$ pt. milk. |
| 3 lbs. flour. | 3 oz. bak'g powder. |

For top use 1 pt. of whites, 2 lbs. powd.
sugar.

Sprinkle with cocoanut.

109

POUND CAKE.

- 3 lbs. sugar. 36 eggs.
 3 lbs. butter. 3 lbs. flour.
 Flavor with lemon and mace; (slow oven)

110

FRUIT CAKE.

- To 3 lbs. sugar use the following:
 6 lbs. currant. $\frac{1}{2}$ gill brandy.
 3 lbs. raisins. 1 oz. cinnamon.
 1 lb. citron, cut fine.
 1 gill molasses and lemon.
 1 oz. cloves and nutmeg.
 Flavor with mace.

111

LADY CAKE.

- 1 lb. powd. sugar. 1 lb. flour.
 1 lb. butter. 1 pt. whites.
 Flavor with almond.

Rub in half of your flour with the butter after using half the eggs.

112

WHITE FRUIT CAKE.

- To 1 lb. sugar use 1 lb. citron, $\frac{1}{2}$ lb. blanched almonds, $\frac{1}{2}$ lb. sliced cocoanut, (bake very slow).
 Flavor with vanilla.

113

GARFIELD SQUARE.

3 lbs. sugar. 1 oz. soda.
 $\frac{3}{4}$ lb. lard. $\frac{1}{2}$ oz. ammonia.
 4 lbs. flour. 3 pt. sour milk.

Make two square pans; use 1 pt. molasses for layer in the middle of the two, (No. 95) jelly between; and on top jelly with cocoa-nut.

114

SUNSHINE CAKE.

$1\frac{1}{2}$ lbs. sugar. $\frac{3}{4}$ lb. patent flour.
 $\frac{1}{8}$ of teaspoonful cream of tarar.
 $\frac{1}{8}$ of teaspoonful baking powder.

1 qt. of whites to a froth; add 6 yolks. Lemon flavor, the rest as in No. 100.

115

BUTTER SPONGE.

13 eggs. 1 lb. sugar.

3 yolks beat up as for sponge cake (warm); then add 8 oz. hot butter (skim off); put in 1 lbs. flour; $\frac{1}{2}$ teaspoonful baking powder; bake like pound cake.

116

SULTANA CAKE.

1 lb. sugar. 9 eggs.
 1 gill milk. 1 lb. butter.
 $1\frac{1}{2}$ oz. baking powder. $1\frac{3}{4}$ lbs. flour.
 $1\frac{1}{2}$ lbs. raisins. Flavor with mace.

117

COFFEE FLAVORED CAKE.

1 $\frac{1}{4}$ lbs. brown sugar. $\frac{3}{4}$ butter and lard.
 1 pt. strong coffee. 7 eggs.
 2 $\frac{1}{4}$ lbs. flour. 1 lb. currants.
 2 oz. bak'g powder. 1 tablespoon molasses.
 Flavor with spices.

118

GERMAN OLGA CAKE.

Make a round layer of macaroon mixture; put 20 to 24 macaroons on this layer and bake; bake the same number of macaroons of a smaller size to go on top of this and a still smaller size to go on top. Add two more layers of butter sponge with chocolate between and chocolate iced; put it on the first layer and ornament it.

119

WHITE KISSES.

6 whites of eggs to a froth.
 1 lb. sugar; cocoanut, chocolate and plain.

120

COFFEE KISSES.

3 lbs. sugar, 1 pt. strong coffee. Cook to the soft ball 40°; 12 whites to a froth. Pour in sugar slowly and keep stirring it, when cold bake on a smooth board.

121

CHOCOLATE KISSES.

7 lbs. sugar. 1 pt. whites $\frac{1}{4}$ lb. cocoa.

Warm this mixture, put on greased pans, (drop out round). When dry baked in a slow oven. Kettle and egg water for kisses should not be used for anything else, unless you clean them thoroughly.

122

SUNSHINE KISSES.

5 lbs. sugar. 1 pt. yolks.
10 oz. flour. Flavor with vanilla.

Rub sugar well in half the yolks. Bake on paper when dry.

123

STEAMED KISSES.

30 whites beat to a good froth; add gradually 4 lbs. ornamenting sugar, beating it all the time; then put it on steam and beat it, having it well warmed up; when cold put it on pans, any shape you desire.

124

GUM PASTE KISSES, (Tragand.)

2 oz. tragand, soaked for a few days in $1\frac{1}{2}$ lbs. water, rub with 14 lbs. powd. sugar, 3 oz. alcohol; roll out thin; dip cutter in a damp sponge; put on paper upside down; when dry bake slow.

125

SHAM CONFECT.

5 lbs. sugar; cook to the soft ball 40°; 20 whites beat to a froth; beat it lively while pouring in the sugar; when cold put on light greased pans.

126

PASTRY.

1 lb. flour, $\frac{3}{4}$ to 1 lb. butter; roll out 3 or 4 times. For Sugar Pretzels, Cream Rolls and Slices, Oyster Patties, etc.

127

CHEESE STICKS.

1½ lbs. flour.

6 oz. butter.

4 yolks.

$\frac{1}{2}$ oz. bak'g powder.

Mix with water and roll in $\frac{1}{2}$ lb. butter, with $\frac{1}{2}$ lb. grated American Cheese; balance like Pastry.

128

PIE CRUST.

4 lbs. flour.

1 oz. bak'g powder.

2 lbs. butter

1 qt. water.

Use milk to wash pies with. Washing bottom with thick eggwash will prevent pies from bursting.

129

CUSTARD FOR TWO LARGE PIES.

4 oz. sugar.	1 qt. milk.
1 scant teaspoonful corn starch.	
6 eggs.	Flavor with vanilla.

130

BOILED COCOANUT CUSTARD.

2 qt. milk.	6 oz. corn starch.
10 oz. sugar.	6 eggs.
8 oz. cocoanut.	1 oz. butter.

Mix cornstarch with eggs.

131

PUMPKIN FOR FIVE.

1 can of pumpkin.	$1\frac{1}{4}$ qt. milk.
16 oz. sugar.	$\frac{1}{2}$ qt. eggs.
5 oz. flour.	Flavor with cinnamon
1 tablespoonful molasses.	

132

FINE LEMON CREAM FOR PIES.

2 lbs butter, well washed; 6 lbs. sugar; 10 qt. water; let this boil for 5 minutes. Then grate 2 lemons on sugar; add juice of 15 lemons; 16 eggs, $1\frac{1}{4}$ lbs. corn starch; beat up well in a large stone jar, pour in boiling sugar and keep stirring it until smooth

133

For a gallon of canned fruit, apples, peaches, etc, use $1\frac{1}{2}$ lb. sugar.

134

BUTTER BISCUITS.

$\frac{1}{2}$ lb. sugar.	1 qt. water.
$\frac{1}{2}$ lb. butter.	3 eggs.

Flavor with lemon, mace and almonds.

135 A.

GERMAN NAPFKUCHEN.

$\frac{1}{2}$ lb. sugar.	1 qt. water.
$\frac{3}{4}$ lb. butter.	1 oz. salt.
4 eggs.	

Raisins, citron, lemon and mace. Use Fleischman's Yeast for 134 and 135 A.

135 B.

FILLING FOR CHEESE CAKE.

2 lbs. cheese.	3 eggs.
3 yolks	$\frac{1}{2}$ lb. sugar.
3 oz. flour.	$\frac{1}{4}$ lb. butter.
$1\frac{1}{2}$ pint milk.	Cinnamon.

136

COCOANUT MACAROONS.

$\frac{3}{4}$ pt whites to a froth.	1 lb. cocoanut.
5 oz. flour.	1 lb. powd. sugar.

137

MACAROON STICKS.

1 lb. powd. sugar. 3 whites.
 $\frac{3}{4}$ lb almond paste. 1 egg.
 $\frac{1}{4}$ lb. flour.

Use white of egg icing; when dry bake in a slow oven.

138

CINNAMON STICKS.

1 lb. almonds (chopped and sifted; $\frac{5}{4}$ lb. ornamenting sugar; 6 whites to a froth. Use white of egg icing, same as 137.

139

ALMOND CONFECT. S.

1 lb. paste, stiff mixture, $\frac{1}{2}$ lb. sugar. Wash with dissolved gelatine. Put citron or cherries on top.

140

ALMOND CAKES.

$\frac{1}{2}$ lb chopped almonds $\frac{1}{2}$ lb. powd. sugar. ·
5 whites to a froth. $\frac{1}{4}$ lb. flour.

Vanilla flavor. Spread on pans with fork in shape of a round cooky.

141

MACAROON TARTS.

Cut out with round cutter as for cookies 2 lbs. pie crust; place each in a tin cup pan; macaroon mixture of 1 lb. powdered sugar; $\frac{1}{2}$ lb. granulated sugar; 1 lb. almond paste; 2 oz. flour. Lemon flavor. Fill cups half full; bake slow.

Home Made Candies.

142

CREAM ALMONDS.

6 lbs. sugar (best); 2 lbs. almond, well cleaned; 6 lbs. more sugar to finish; boil sugar to the soft ball 240° on sugar gage.

143

CRYSTALIZING.

12 lbs. sugar (best) 33° on small gage; let it stand about 24 hours.

144

CREAM FOR WAFERS.

20 lbs. sugar, 40° on small gage. When cooled down on the marble work it quick. Keep in stone jar well covered.

145

LEMON DROPS.

4 $\frac{1}{2}$ lbs. sugar, 1 lb. glucose, 310°. When on the marble add 1 $\frac{1}{2}$ oz. tartaric acid; when cool enough run through machine.

146

HOREHOUND DROPS.

4 $\frac{1}{2}$ lbs. sugar, 1 lb. glucose, 310°. Boil a little horehound with water, add it when nearly done. Finish like lemon drops.

147

VANILLA DROPS.

4 $\frac{1}{2}$ lbs. sugar; 1 $\frac{1}{2}$ lbs. glucose. Flavor on the marble same way.

148

ALMOND CHIPS.

3 lbs. sugar, 1 pt. water, 1 lb. glucose, 310°; $\frac{1}{2}$ lb. almonds (chopped fine); stir well before pouring on the marble. Flatten it with bowl knife as thin as possible and cut quick. It is well to have the marble warm.

149

PEANUT CHIPS.

3 lbs. common sugar, 1 lb. glucose, 310°; 1 pt. water, $\frac{1}{8}$ pt. molasses. Same way as almond chips. Use roasted peanuts instead.

150

ANIS CHIPS,

Anis (white); use the best sugar; winter green (red).

151

COCOANUT CRISP.

2 lbs. sugar (common A), $\frac{1}{4}$ lb. glucose, $\frac{1}{2}$ lb. sliced cocoanut. Cook sugar to 250°; stir briskly till it turns a light yellow.

152

PEANUT CANDY.

4 lbs. sugar. 2 lbs. glucose.
5 $\frac{1}{2}$ lbs. peanuts.

Put in your peanuts when sugar begins to boil; stir well until peanuts turn yellow, then pour out on the marble.

153

CREAM CANDY.

Vanilla (white); 4 lbs. sugar, 275°; 2 lbs. glucose, 270° in winter time. Pull on the hook.

154

Strawberry (pink) chocolate; 1 lb. sweet chocolate to 4 lbs. sugar.

155

MOLASSES CREAM.

4 lbs. sugar, 1 qt. molasses, 1 lb. glucose, 170°; $\frac{1}{4}$ lb. butter. Flavor with lemon.

156

VANILLA CARAMELS.

4 lbs. sugar, 1 gal. sweet cream, $2\frac{1}{4}$ lbs. glucose, 245° ; $\frac{1}{2}$ lb. parafine, 240° in winter-time. Boil on a quick fire; stir well when it commences to get thick.

157

CHOCOLATE CARAMELS.

4 lbs. sugar, 1 gal. cream, 2 lbs. glucose, 250° ; 1 lb. cocoa same as vanilla; $\frac{1}{2}$ lb. parafine; add 1 lb. almond caramels.

158

MOLASSES CARAMELS.

2 lbs. sugar, 3 oz. parafine, 1 lb. glucose, 240° ; 2 qt. molasses, 3 qt. cream. Flavor with lemon.

159

MAPLE CARAMELS.

2 lbs. maple sugar, 2 lbs. A sugar, 1 gal. cream, 2 lbs. glucose, 240° ; $\frac{1}{2}$ lb. parafine.

Ice Cream, Etc.

160

COCHINEAL COLOR.

1 qt. rain water; boil it with 2 oz. fine cochineal, 1 oz. salt tartar, 1 oz. fine alum, 4 oz. cream of tartar; strain it off and it is ready for use.

161

SIMPLE SYRUP FOR SODA WATER.

28 lbs. sugar. 2 oz. gelatine.

4 oz. citric acid. 2 gal. water.

Let it come to a boil and strain it in a jar

162

STRAWBERRY SYRUP.

3 qt. simple syrup, 1 qt. strawberry, red;
also pine apple, etc.

163

CHOCOLATE SYRUP.

4 lbs. sugar. 1½ qt. water.

¼ lb. pulv. cocoa. ½ pt. simple syrup.

Flavor with vanilla.

164

COFFEE SYRUP.

7 lbs. sugar. 2 qt. water.

½ lb. coffee.

165

VANILLA ICE CREAM.

4½ lbs. sugar, 24 eggs, ¼ lb. golden flake
(galatine) dissolved; 9 qt. sweet cream, 1
tablespoonful vanilla extract. Makes 5
gallons.

166

CHOCOLATE ICE CREAM.

To 3 gallons of ice cream when just out of the machine, add $1\frac{1}{2}$ lbs. sweet chocolate, dissolved with 1 pt. milk; if too thick add some sugar; stir it well.

167

STRAWBERRY CREAM.

To 5 gal. of ice cream take 1 pt. strawberry syrup; give it a nice pink color.

168

CHERRIES WITH VANILLA.

2 oz. cherries to 1 qt. of ice cream.

169

NESSELRODE PUDDING.

1 qt. sweet cream, 12 oz. sugar, 4 oz. almonds, rub with 4 white of eggs; 4 yolks, heat this by steam; $\frac{1}{4}$ oz. golden flake, 1 small glass cognac, 8 oz. glazed fruit cut in small pieces; serve this with 1 pt. whipped cream.

170

BISCUIT GLACE

1 qt. whipped cream. $\frac{1}{2}$ lb. sugar.
8 yolks. Flavor with vanilla.
Stir it well and mix with the cream, then put in a brick.

171

LEMON ICE.

$\frac{3}{4}$ lb. sugar, 1 qt. water, $\frac{1}{4}$ oz. gelatine, juice of 2 lemons, $\frac{1}{2}$ lemon grated, 19°

172

PINEAPPLE ICE.

1 qt. can pineapple, chopped fine; juice of 4 lemons, 1 oz. gelatine, $4\frac{1}{4}$ lb. sugar 19°; 4 qt. water, small gage; use first class canned fruit for ices; you can make any kind that way.

173

ROMAN PUNCH.

2 lbs. sugar.	3 pt. water.
Juice of 6 lemons.	$\frac{1}{2}$ pt. Jamaica rum.
Juice of 6 oranges.	$\frac{1}{2}$ pt. wine.
8 whites of eggs.	$\frac{1}{2}$ orange.
Grated on sugar.	

174

LONDON SHERBET.

2 pt. water.	2 lbs. sugar.
$1\frac{1}{4}$ pt. wine.	$\frac{1}{2}$ lb. sultanas.
Juice of 2 lemons.	8 white of eggs.
A little nutmeg.	

175

LEMON SHERBET.

1 lb. sugar, 3 white of eggs, 1 qt. water, juice of 3 lemons, 18°; rub on sugar $\frac{1}{2}$ lemon.

176

ORANGE SHERBET.

1 lb. sugar; juice of 2 lemons, 1 qt. water, 18°; juice of 2 oranges.



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