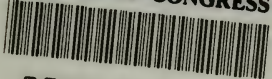


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*Yours truly,
Richard Baxter.*

REVISED AND ENLARGED EDITION
WITH 1922 SUPPLEMENT

BAXTER'S PRACTICAL
UP-TO-DATE
Receipt Book for Bakers

An Invaluable Collection of Receipts for the Baker who
Wishes to Keep up with the Times

BY

RICHARD BAXTER



CHICAGO
LAIRD & LEE, PUBLISHERS

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TO THE
BAKERS OF AMERICA
THIS VOLUME,
THE FRUIT OF MANY YEARS' EXPERIENCE
AS A BAKER
IN
CANADA AND THE UNITED STATES
IS
RESPECTFULLY DEDICATED
BY THEIR BROTHER WORKMAN
THE AUTHOR

INTRODUCTION.

It is the aim of the author, in placing this book before the public, to fill one of the bakers' long-felt needs; not a great compilation of all sorts of receipts, with only here and there one that a baker can possibly make use of, but a compact volume composed of the very cream of bakers' receipts, every one of which is a staple article in the trade, with full directions for mixing and working the same.

The author is well known as a most successful baker, always being able to build up a fine trade in the city where he locates.

Some of the receipts are original with him, and have always been strictly guarded by him as secrets of the trade. These, together with the best of those collected during his many years of experience as a baker, and his travels through the Eastern and Western States, are given in this little volume.

The receipts are all well tested, and the man who has a fair knowledge of baking to begin with, and who has this invaluable book to aid him, will find himself thoroughly equipped to handle the best of trade anywhere in the United States.

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BREAD.

TO SPONGE BREAD.

In setting sponge for bread, my experience has always been that a heavy sponge is best. For example, if a 4-bucket dough is desired, set a $2\frac{1}{2}$ -bucket sponge, and "lift on" $1\frac{1}{2}$ buckets of water to the dough.

Great care should be taken when making sponge bread about the temperature of the water. Many bakers get the water too hot, and hot water spoils many a batch of bread.

The quantity of salt to a bucket should never be over $\frac{1}{2}$ lb. In cold weather 6 oz. will be plenty.

Note.—A "bucket" means 10 qts.

BOSTON BROWN BREAD, No. 1.

$\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ lb. rye flour, $\frac{1}{2}$ lb. white flour, $\frac{3}{4}$ lb. graham flour, $1\frac{3}{4}$ lbs. corn flour, $\frac{3}{4}$ oz. soda, 1 oz. salt, 1 pt. molasses.

Mix slack with milk or water.

BOSTON BROWN BREAD, No. 2.

$\frac{1}{2}$ lb. white flour, $\frac{1}{2}$ lb. rye flour,, $\frac{1}{2}$ lb. graham flour, $\frac{3}{4}$ lb. corn meal, 1 pt. molasses, 1 oz. salt. Mix with water or milk, using 1 oz. baking powder in batch.

STRAIGHT DOUGH BREAD (With corn-flour in the mixture).

Scald about 1 lb. of white corn flour to each bucket of water used in the dough.

Make medium dough, using clear spring wheat flour, and 3 oz. yeast, $\frac{1}{2}$ lb. salt, $\frac{3}{4}$ lb. sugar, $\frac{1}{2}$ lb. lard to each bucket.

When this dough comes up, cut it over; let it come up again and work it over a second time. Then when light, throw it out upon the bench, scale it off, round up on bench, then mold round and place on pans, 12 loaves on a pan, and grease every four loaves.

Give short proof, dust tops with flour, and bake in solid oven.

This formula alone is worth one hundred dollars to any man in the baking business.

GRAHAM BREAD (Straight dough).

1 bucket lukewarm water.

3 pints New Orleans molasses.

3½ ounces compressed yeast.

Mix medium dough with all graham flour. Cut this dough over when light, then let stand until light again, when it will be ready to work off.

HOME MADE BREAD, No. 1.

Straight dough (for single loaves in tins) or home made bread.

Four-bucket dough

Make a medium dough with 4 buckets lukewarm water, 12 oz. compressed yeast, 2 lbs. salt, 3 lbs. granulated sugar, and 2 lbs. lard.

When dough comes up and commences to turn give it a good dry work-over. Let it come

well up again, then throw it out upon the bench and scale it off into tins.

Give it short proof, then bake.

Use about 1-3 spring wheat flour, and 2-3 winter wheat flour.

This is the bread that Price, of Detroit, Michigan, had such a run on a few years ago.

HOME MADE BREAD, No. 2.

Straight dough (with clear winter wheat).

Four-bucket dough.

Make a straight dough with 4 buckets lukewarm water, 12 oz. compressed yeast, 2 lbs. salt, 2 lbs. sugar and 2 lbs. lard.

When the dough commences to turn, cut over, then when light, punch down, throw out upon the bench, scale off and mold into pans. Give fair proof, but not too much, then bake.

This bread has met with great success in different cities.

If winter wheat flour is not very strong, a little spring wheat flour may be used.

QUAKER BREAD.

Formula for making 200 1-lb. loaves.

4 buckets of lukewarm water, 3 oz. compressed yeast, $\frac{1}{2}$ lb. salt, $\frac{1}{4}$ lb. sugar, $\frac{1}{4}$ lb. lard, and $3\frac{1}{2}$ oz. malt extract to the bucket.

Make slack dough with clear spring wheat flour. Let dough stand $3\frac{1}{2}$ hours; then cut over, let stand again 1 hour; cut over again and let stand $\frac{3}{4}$ hour; then punch it down, throw it out upon the bench, scale it off and mold it into pans, 2 loaves in a pan.

Give it short proof and bake in solid oven.

This bread is the standard bread of today all over the United States.

SALT-RISING BREAD.

This is perhaps the most difficult bread to make, but it is a good seller if it is made right.

The following formula is about the best one I ever tried and it is a good one.

Set a Railroad yeast with equal parts of gin-

ger, sugar, salt and soda, about 1 teaspoonful altogether, in a quart bowl. Pour 1 pt. boiling water in the bowl and stir well, adding enough canell, or middlings, to make stiff batter.

Keep this in a warm place about 7 hours, when it will be light. Set sponge with this, using about $2\frac{1}{2}$ qts. of lukewarm water, and keep in a warm place to rise again. When this sponge is light, add $2\frac{1}{2}$ qts. more of lukewarm water, and 4 oz. salt. Then mix and scale off and put into pans. When light, bake.

Always keep this bread in a warm place, as it needs much "nursing." If it gets chilled, the batch is lost.

Use all winter wheat flour.

SPONGE BREAD.

Four-bucket dough, about 200 1-lb. loaves.

Take $2\frac{1}{2}$ buckets lukewarm water, and 12 oz. compressed yeast; set a fair-sized sponge and work it clear. When it has come up, and dropped about one inch, it is ready

Then add $1\frac{1}{2}$ buckets of water, temperature to be gaged according to weather, and for each bucket $\frac{1}{2}$ lb. salt, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ lb. lard. Make medium dough. When it comes up, cut it over and let stand about three-quarters of an hour, when it will be ready to work off. Keep dough on young side. This makes nice pan bread.

CHICAGO VIENNA BREAD.

Four-bucket dough, 200 1-lb. loaves.

Set 2-bucket sponge with water, using about 3 oz. compressed yeast to a bucket.

When the sponge just commences to turn, it is ready; then add 2 buckets of sweet milk, using to each bucket $\frac{1}{2}$ lb. salt, $\frac{3}{4}$ lb. sugar and $\frac{3}{4}$ lb. lard.

Let this dough come up good, then cut it over. When it comes the second time, scale it off and round it up. Then mold into loaves and place in cloths. When ready run it into oven. If the oven has no steam attachments

set a pan of water in it near the furnace, to make steam. Keep oven door closed until the bread is baked.

GENUINE VIENNA BREAD.

Set a slack sponge with $2\frac{1}{2}$ qts. of lukewarm sweet milk and $2\frac{1}{2}$ oz. compressed yeast. When the sponge commences to turn, add $2\frac{1}{2}$ qts. sweet milk, 4 oz. salt, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ lb. lard.

Mix medium dough and scale it off immediately; round up on bench, let it stand until it gets a start, then mold up in long loaves. Place the loaves in cloths or baskets until they are of the right proof, then bake on oven bottom.

This is the bread that the Austrian bakers made at the Centennial Exposition held at Philadelphia in 1876.

BAKING POWDER BISCUIT.

6 lbs. flour.

$\frac{1}{2}$ lb. butter.

6 oz. baking powder.

2 qts. and $\frac{1}{2}$ pt. milk.

Sieve baking powder through flour, and mix in other ingredients; roll out and cut, wash with egg and bake in hot oven.

ENGLISH MUFFINS.

Set a sponge with 3 qts. of water and 3 oz. of compressed yeast, using spring wheat flour; make a thin sponge and toughen it well.

Let it rise, and when it commences to drop, take a wooden spatula and beat it down; then add 2 oz. of salt, and enough flour to make a slack but very tough dough.

When it has been beaten and toughened, dust with flour, and set away to prove up.

When proved, work or beat it up again, and turn it out upon the board—the board must be well floured.

Then comes the most difficult part of the process. Clasp one hand about one end of the dough, and squeeze enough of it through the hand, between the thumb and first finger, to

form the muffin; cut off with finger of other hand, being careful not to break the skin of the dough.

To prove them a tray is needed, with the bottom covered 2 inches deep with flour, and holes made in it with the round top of a cake-cutter. As fast as the muffins are formed, drop into these holes to keep from spreading. When all are in the tray, dust with flour and set to prove.

When proved, they are taken up, one at a time, and dropped upon a hot plate to bake.

These are the genuine English Muffins that were introduced into Chicago during the World's Fair.

COMMON SPLIT ROLLS, AND SUGAR BUNS.

1 qt. sweet milk.

3 oz. yeast.

1 oz, salt.

6 oz. sugar.

4 oz. lard.

Flour to make medium dough. Let rise same as for ordinary dough, when it is ready to work off.

SWEET GOODS.

1 qt. sweet milk.

6 oz. sugar.

6 oz. butter.

1 oz. salt.

6 eggs.

4 oz. compressed yeast.

Flour to make medium dough.

This mixture will make any of the following articles: Parker House Rolls, French Tea Rolls, Vanilla Rolls, Cinnamon Rolls, Vienna Rolls, Pocket-Book Rolls, Horns, Coffee Cakes, Stollies, and English Bath Buns, using a slack dough for the last named.

These sweet goods are made and sold every day in the city of Chicago.

WAFFLES.

Boil 1 pt. of sweet milk, and let stand till cool, then stir in enough flour to make a thick batter; add a tablespoonful of melted butter, a teaspoonful of salt, and one small cake of compressed yeast.

When light, add two well beaten eggs. Heat the waffle-iron, grease it thoroughly, and fill with the batter.

Bake two or three minutes, then turn the iron over; this will give a nice color on both sides.

CAKES.

ANGEL FOOD No. 1.

1 qt. whites of eggs.

1½ lbs. powdered sugar.

7 oz. flour.

5 oz. cornstarch.

2 oz. cream of tartar.

1 teaspoonful of baking powder.

Vanilla flavor.

Beat up the whites of eggs, not too stiff; beat in about $\frac{1}{2}$ pound of sugar, a little at a time; sieve balance of sugar with the other ingredients five or six times, and add to the mixture. Bake in moderate oven.

ANGEL FOOD No. 2.

1 qt. whites of eggs.
2 lbs. powdered sugar.
1 lb. flour.
1 oz. cream of tartar.
Vanilla flavor.

Work same as Angel Food No. 1.

ANGEL FOOD, No. 3.

1 qt. whites of eggs.
28 oz. sugar (powdered).
13 oz. flour.
3 oz. cornstarch.
1 oz. cream of tartar.
Vanilla flavor.

Beat the eggs up nearly stiff; beat in 4 oz. of the sugar. Sieve balance of ingredients together seven times, then stir in lightly.

Bake in slow oven.

This is my Banner Angel Food, and is conceded to be the best one in the United States today.

CARAMEL CAKE FILLING.

- $\frac{1}{2}$ lb. brown sugar.
- $\frac{1}{4}$ lb. (scant) chocolate.
- $\frac{1}{2}$ cup milk.
- Butter size of an egg.
- 2 teaspoonfuls vanilla.

Mix thoroughly and cook as syrup until stiff enough to spread; spread on cake and set in the oven to dry.

CENTENNIAL CAKE.

- 3 lbs. powdered sugar.
- 2 lbs. butter.
- $\frac{1}{4}$ oz. soda.

- 1 qt. whites of eggs.
- 1 qt. (scant) sweet milk.
- $\frac{1}{2}$ oz. cream of tartar.
- $4\frac{1}{4}$ lbs. flour.

Rub butter and sugar to a cream; rub in whites of eggs; dissolve soda in milk and add to mix; sieve cream of tartar through flour, and mix light.

These cakes are baked in round quart tins with "straight up" sides.

Put a slice of citron on top of each.

Bake in slow oven. Use vanilla flavor.

This is a fine white cake.

SPRINGLE CAKES FOR CHRISTMAS.

- 1 lb. sugar.
- 1 lb. flour.
- 4 eggs.

Beat eggs and sugar up stiff, then mix in flour; roll out on the bench to $\frac{1}{4}$ inch in thickness; press springle-block, or pin, upon the dough; cut out with knife and place on pans,

then let them stand over night; bake in slow oven.

$\frac{1}{2}$ oz. caraway seed improves the mixture.

CREAM CAKES.

2 lbs. sugar.

$1\frac{1}{2}$ lbs. butter.

8 eggs.

1 pint milk.

1 oz. ammonia.

4 lbs. flour.

Rub sugar and butter together, add eggs, milk and ammonia, then mix in flour.

Roll out and cut with 3-inch round cake cutter. Place them on the bench and wash with egg-wash. Sieve pulverized sugar over the tops, place on pans and bake.

Vanilla flavor. Slow oven.

DARK CUP CAKES.

$1\frac{1}{2}$ pints water.

$1\frac{1}{2}$ pints molasses.

6 oz. lard.

4 eggs.

1½ lbs. cake crumbs.

2½ lbs. flour.

1 oz. soda.

Spices.

Soak crumbs in water, then mix in lard, eggs, molasses, spices, and soda; mix in flour.

Drop out in cupcake tins, and bake in moderate oven.

DELICATE CAKE No. 1.

3 lbs. powdered sugar.

1½ lbs. butter.

1 oz. soda.

1 qt. whites of eggs.

1½ pints of milk.

4 lbs. flour.

2 oz. cream of tartar.

Vanilla flavor.

Rub butter and sugar together; rub in eggs;

add milk and soda; sieve cream of tartar through flour and mix.

DELICATE CAKE No. 2 (Good).

2 lbs. sugar.

1½ lbs butter

¼ oz. soda.

1 qt. whites of eggs

2½ lbs flour.

½ oz. cream of tartar.

Work same as for Delicate Cake No. 1.

FRIED CAKES No. 1 (Very fine).

4½ lbs. sugar.

12 eggs.

9 tablespoonfuls soft lard.

3 qts. sweet milk.

12 lbs. flour.

½ lb. baking powder.

Mixed flavor, lemon and vanilla.

Rub sugar and lard together; rub in eggs; add milk; sieve baking powder with flour, and mix. Roll out $\frac{1}{2}$ inch thick, and cut out with ring cutter.

These fried cakes sell at retail for 15c per dozen.

FRIED CAKES No. 2 (For wholesale).

10 lbs. sugar.

3 lbs. lard.

35 eggs.

11 qts. milk.

10 oz. cream of tartar.

5 oz. soda.

40 lbs. flour.

Dissolve soda in milk; sieve cream of tartar with flour; mix same as No. 1; roll out $\frac{1}{4}$ inch thick; cut out with ring cutter and fry in hot lard. These fried cakes are sold at wholesale in Chicago at 8c per dozen.

DARK FRUIT CAKE.

- 8 lbs. sugar.
- 4 lbs. butter.
- 80 eggs.
- 8 lbs. flour.
- 12 lbs. raisins.
- 16 lbs. currants.
- 8 lbs. citron.
- 2 oz. mace.
- 2 oz. cloves.
- 4 oz. cinnamon.
- 4 oz. allspice.
- 1 qt. brandy.
- 1 pint molasses.
- 2 oz. baking powder.

Rub butter and sugar to a cream; rub in eggs, a few at a time; add brandy and molasses; sieve baking powder with flour and mix; dredge the fruit with flour and add last to the mixture.

Line the pans with heavy paper, and bake in slow oven.

This cake is very fine and will keep for years.

DRIED APPLE FRUIT CAKE.

Soak $\frac{1}{2}$ lb. of dried apples over night in cold water. Set over fire and heat through; skim them out of the water, chop fine; put over fire again with 2 cupfuls of molasses, and stew till almost soft; add a teacupful of sugar, a cup of nice seedless raisins, a cup of sour milk, 2 heaping teaspoonfuls of soda dissolved in a little hot water, about 3 cupfuls of flour, 1 cup of butter, 3 eggs, 1 heaping teaspoonful of cloves, 1 tablespoonful of cinnamon, and 1 tablespoonful of ginger; or season to taste.

Mix same as for any fruit cake, and bake in a moderate oven.

Note.—This is a fine home-made cake.

LIGHT FRUIT CAKE.

1 $\frac{3}{4}$ lbs. sugar.

1 $\frac{3}{4}$ lbs. butter.

20 eggs.

2 $\frac{1}{4}$ lbs. flour.

2 lbs. raisins.

2 lbs. currants.

1 lb. citron.

$\frac{1}{2}$ oz. baking powder.

1 oz. mace.

Rub butter and sugar to a cream; rub in eggs, 2 at a time; sieve baking powder with flour; mix; add fruit and mace.

Line pans with paper, and bake in slow oven.

GOLD CAKE. (Very Fine.)

$1\frac{1}{4}$ lbs. sugar.

1 lb. butter.

1 pint milk.

1 pint yolks of eggs.

$1\frac{3}{4}$ lbs. flour.

1 oz. baking powder.

Flavor with lemon and mace. Rub together same as for silver cake. This mixture makes six 15-cent cakes.

GRAND DUCHESS CAKE.

2½ lbs. pulverized sugar.

1½ lbs. butter.

16 eggs.

1 qt. milk.

4 lbs. flour.

2 oz. baking powder.

Vanilla flavor.

Rub butter and sugar to a cream; rub in eggs; add and flavor; sieve baking powder through the flour, and mix. This makes twelve 15-cent cakes.

GERMAN HONEY CAKE.

2½ lbs. granulated sugar.

½ gal. honey.

1 oz. ammonia.

7 eggs.

Boil honey and mix with sugar; mix in enough flour to make slack dough; when cool add ammonia and eggs, then work in flour enough to

roll out; cut out with square cutter or ring cutter.

Bake in moderate oven.

LADY ABERDEEN CAKE.

2 $\frac{3}{4}$ lbs. powdered sugar.

18 oz. butter.

14 eggs.

1 qt. milk.

3 lbs. flour.

1 $\frac{1}{2}$ oz. baking powder.

Flavor with lemon or vanilla.

Rub butter and sugar to a cream; rub in eggs; add milk and flavor; sieve baking powder with flour and mix.

Bake in moderate oven.

This mixture makes twelve 15-cent cakes.

An elegant loaf cake for tea or dinner parties.

MADEIRA CAKE.

2 $\frac{1}{4}$ lbs. sugar.

1 $\frac{1}{2}$ lbs. butter.

18 eggs.

1 pint milk.

3 lbs. flour.

1 oz. cream of tartar.

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

Rub butter and sugar together; rub in eggs; dissolve the soda in the milk and add to the mixture; sieve cream of tartar through flour and mix in; flavor with lemon and vanilla.

This makes a fine loaf cake.

MARBLE CAKE.

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

$1\frac{1}{4}$ oz. butter and lard.

1 qt. sweet milk.

1 pint whites of eggs.

2 oz. baking powder.

$3\frac{1}{2}$ lbs. flour.

Vanilla flavor.

Rub butter and sugar together; rub in whites of eggs; add milk; sieve baking powder with

flour and mix in; take out 1-3 of mixture for dark part; melt 1 oz. chocolate, mix with a few spices and add to dark part. It is then ready to put together.

NEW YEAR'S CAKE.

8 lbs. flour.

3½ lbs. sugar.

2½ lbs. butter.

1 qt. milk.

1 oz. ammonia.

1 gill caraway seed.

Mix butter and sugar together; add milk, ammonia and caraway seeds, then mix in flour.

Roll out $\frac{1}{4}$ inch thick on bench; cut out into shapes of all kinds, toys, animals, birds, etc.

Bake in a moderate oven.

POUND CAKE, GENUINE.

1 lb. sugar.

1 lb. butter.

10 eggs.

1 lb. flour.

Wash the butter in ice water and cream it with the sugar; rub in the eggs, two at a time, until thoroughly incorporated.

Flavor to suit and mix in the flour. Bake in moderate oven.

ROUGH-AND-READY CAKES.

6½ lbs. flour.

3 oz. cream of tartar.

3 lbs. sugar.

1½ lbs. butter or lard.

1 pint eggs.

1½ pints milk.

1 pint water.

1½ oz. soda.

Rub sugar and butter together, then rub in eggs. Stir soda in milk and add to mixture; add water, then sieve cream of tartar through flour and mix all together.

Drop mix out, size of large egg, upon granulated sugar. Turn sugar side up on pans and bake in moderate oven.

Lemon flavor.

SCOTCH CAKE No. 1.

- 5 lbs. sugar.
- 3 lbs. butter.
- 1 pint molasses.
- 8 eggs.
- 2 oz. soda.
- 6 lbs. flour.

Roll out on bench; cut out with 3-inch round cake cutter; place on pans; wash with egg and bake in slow oven.

SCOTCH CAKE No. 2.

- $2\frac{1}{2}$ lbs. sugar.
- $1\frac{1}{4}$ lbs. butter.
- 1 oz. soda.
- 4 eggs.
- $\frac{1}{2}$ pint molasses.
- 3 lbs. flour.
- Spices.

Work same as Scotch cake No. 1.

SILVER CAKE.

1½ lbs. sugar.

1 lb. butter.

1 pint egg whites.

1 pint milk.

1¾ lbs. flour.

1 oz. baking powder.

Vanilla flavor.

Rub this mixture up same as for Grand Duchess cake. Ice the tops with water icing flavored with rose.

This mixture makes six 15-cent loaf cakes.

It is fine and a good seller.

STRAWBERRY SHORT CAKE. (Fine.)

3 lbs. flour.

¾ lb. butter.

6 oz. sugar.

3 eggs.

1 pint sweet milk.

3 oz. baking powder.

A little salt.

Sieve baking powder with flour, then mix in butter, sugar and salt; add eggs and milk.

1 lb. of mixture of each layer.

SUNSHINE CAKE.

1½ lbs. sugar.

1 lb. butter.

1½ pints yolks of eggs.

1 pint milk.

2½ lbs. flour.

1 oz. cream of tartar.

½ oz. soda.

Lemon extract.

Rub butter and sugar together; rub in eggs; add milk and soda; sieve cream of tartar with flour and mix.

Moderate oven.

This mixture makes twelve 10-cent cakes.

WHITE MOUNTAIN CAKE. (Fine.)

1 lb. 5 oz. powdered sugar.

10 oz. butter.

Whites of 15 eggs.

$\frac{1}{2}$ pint milk.

$1\frac{1}{4}$ lbs. flour.

$\frac{1}{2}$ oz. baking powder.

Flavor with rose.

Rub mixture together thoroughly same as for marble cake.

This is a favorite cake with the elite of Wentworth avenue, Chicago.

WHITE LAYER CAKE. (Extra Fine.)

18 oz. powdered sugar.

11 oz. butter.

1 lb. 11 oz. flour.

$\frac{1}{2}$ pint whites of eggs.

1 pint milk.

$1\frac{1}{2}$ oz. baking powder.

Vanilla flavor.

Rub together same as for marble cake.

This makes three cakes, three layers each, 8-inch tins.

WINE CAKE MIXTURE.

3 lbs. powdered sugar.

1½ lbs. butter.

1 oz. soda.

1 qt. eggs.

1 qt. milk.

2 oz. cream of tartar.

4½ lbs. flour.

Lemon flavor.

Rub sugar and butter together; rub in eggs; add milk and soda; sieve cream of tartar with flour and mix in.

This mixture will make wine cake, cup cake, layers and sheet goods.

CHARLOTTE RUSSE.

1 oz. gelatine.

½ pint sweet milk.

4 oz. sugar.

3 yolks of eggs.

1 tablespoonful of vanilla extract.

1 qt. sweet cream, whipped stiff.

Soak the gelatine till soft, in half a teacupful of cold water; boil the milk slowly down one-half; beat up the yolks and stir in; add gelatine and sugar and stir thoroughly.

Strain and set to cool.

When lukewarm beat in the whipped cream.

Fill the molds lined with lady fingers or sponge cake.

MERINGUE FOR CHARLOTTE RUSSE

4 egg whites beaten stiff with $\frac{1}{2}$ lb. granulated sugar. Use bag and star tube and cover each mold with the meringue. Place one glazed cherry in the center of each.

COMMON GINGER COOKIES.

1 $\frac{1}{2}$ lbs. lard.

4 oz. soda.

$\frac{1}{2}$ gal. molasses.

2 oz. ginger.

1 qt. water.

Mix all together, then add 8 lbs. of flour.

Roll out and cut with $3\frac{1}{2}$ -inch scalloped cutter.
Wash the tops with water and bake in a hot oven.

GINGER COOKIES.

$1\frac{1}{2}$ lbs. lard.

4 oz. soda.

2 qts. molasses.

1 qt. water or milk.

2 oz. ginger.

8 lbs. flour.

Roll out and cut with small scalloped cake cutter. Hot oven.

LEMON COOKIES, No. 1.

4 lbs. sugar.

2 lbs. butter.

1 pint milk.

10 eggs.

2 oz. ammonia.

6 lbs. flour.

Flavor strong with lemon extract.

Dissolve ammonia in milk; rub sugar and butter together, stir in eggs, then add milk and ammonia and mix in flour. Roll out and cut with 3-inch scalloped cake cutter. Wash with egg and bake in hot oven.

LEMON COOKIES, No. 2.

1 lb. butter and lard.

1½ lbs. sugar.

½ pt. milk.

5 eggs.

1 oz. ammonia.

3 lbs. flour.

Flavor, mix and work same as No. 1.

LEMON COOKIES, No. 3. (A good one.)

4 lbs. sugar.

2 lbs. butter.

20 eggs.

2 oz. ammonia.

6 lbs. flour.

Lemon flavor.

Mix same as lemon cookies No. 1.

MOSS COOKIES.

1½ lbs. brown sugar.

1½ lbs. cake crumbs.

12 oz. lard.

½ pt. molasses.

1 pt. water.

1½ oz. soda.

3 eggs.

1 oz. cinnamon.

1 oz. cloves.

½ oz. salt.

3¼ lbs. flour.

Rub the sugar and lard together, then add the cake crumbs and molasses. Dissolve the soda in water and add to the mixture, then mix in the flour. Roll out and cut with round 3-inch cake cutter, and pan. Wash with water-icing and bake. Moderate oven.

QUEEN'S COOKIES.

1½ lbs. butter.

2 lbs. sugar.

10 eggs.

½ pint milk.

1 oz. ammonia.

4 lbs. flour.

Flavor with cinnamon and lemon.

Rub the sugar and butter together; add eggs, milk and ammonia, then mix in flour.

Roll out and cut with round 3-inch cutter, then bake. When done ice the tops with water-icing. Moderate oven.

This cake is a good seller.

HOME-MADE SUGAR COOKIES, No. 1.

4½ lbs. granulated sugar.

2 lbs. butter.

10 eggs.

1 qt. ½ pt. sweet milk.

1½ oz. soda.

3 oz. cream of tartar.

7½ lbs. flour.

Sieve cream of tartar and flour together.

Work the sugar and butter together until they are well incorporated, and rub in the eggs. Stir the soda into the milk, add to the mixture, then mix in the flour. Roll out and cut.

This mixture makes sugar-tops, red-tops, raisin-tops, seed cookies, etc.

Lemon flavor, hot oven.

OLD-TIME SUGAR COOKIES, No. 2.

2 lbs. sugar.

1 lb. butter or lard.

5 eggs.

1 pt. milk.

1 oz. ammonia.

4 lbs. flour.

Roll out and cut. Lemon flavor, hot oven.

TARTLETS.

3 lbs. granulated sugar.

2 lbs. lard.

1 qt. molasses.

1 qt. water.

2 oz. soda.

7½ lbs. flour.

½ oz. salt.

3 oz. cinnamon.

Mix sugar and lard together, then add molasses. Dissolve soda in water and add to mixture, then work in flour, salt and cinnamon.

Roll out to 1-3 inch in thickness; cut out with round 2½-inch cake cutter, and place them closely together in rows upon the bench. Sieve XXXX sugar over the tops, and make a dent in the center of each with the finger.

Fill a paper cornucopia with soft jelly and force a little of it into each center.

Pan, and bake in moderate oven.

Note.—This cake is a first-class seller, and is

worth more than the price of the book to any baker.

CROCANS.

2 lbs. pulverized sugar.

1½ lbs. butter.

6 eggs.

1 oz. soda.

3¼ lbs. flour.

Lemon flavor.

Rub butter, and sugar together; add soda, eggs and extract; then add flour.

This makes a stiff dough.

Break off pieces about the size of an egg; roll each piece out 2½ inches long, small at the ends.

Place on pans and make dent with handle of scraper cross-ways of center.

Bake in moderate oven.

NEW YORK CRULLERS. (Elegant.)

2 lbs. powdered sugar.

12 oz. butter.

12 eggs.

2 qts. sweet milk.

5 oz. baking powder.

9 lbs. flour.

Vanilla flavor.

Rub butter and sugar together; add eggs; then add milk and flavor; sieve baking powder with flour and mix.

Roll out 1-3 inch thick; cut out with ring cutter, or cut into strips and twist; fry in hot lard.

This makes a very fine cake for first-class retail trade.

SPICE DROPS.

$\frac{1}{2}$ lb. sugar.

$\frac{1}{2}$ lb. lard.

7 eggs.

1 qt. molasses.

1 pt. milk.

2 oz. soda.

4 lbs. flour.

$\frac{1}{2}$ oz. cinnamon.

$\frac{1}{2}$ oz. allspice.

$\frac{1}{4}$ oz. ginger.

Tablespoonful of vanilla extract.

Mix all together, dissolving the soda in a little milk; drop out on dusted pans; double the pans and bake in hot oven.

In warm weather these should be dredged with granulated sugar to keep from sticking together in the case.

SPONGE DROPS.

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

15 eggs.

2 oz. ammonia.

$1\frac{1}{2}$ pints milk.

$4\frac{1}{4}$ lbs. flour.

Lemon flavor.

Rub sugar and eggs together, add milk and ammonia and mix in flour.

Drop out size of small egg upon pans that have been greased and dusted with flour.

Hot oven.

SOFT GINGER BREAD.

1 lb. sugar.

1 lb. lard.

2 oz. soda.

8 eggs.

1 qt. molasses.

1 qt. milk.

4½ lbs. flour.

Mix sugar and lard together; add eggs; add molasses; then milk and soda; mix in the flour. Vanilla flavor and ginger.

This makes a fine "seller."

MY OWN BANNER JELLY ROLL.

3 lbs. powdered sugar.

1 qt. yolks of eggs.

1½ oz. soda.

1 qt. milk.

3 oz. cream of tartar.

4½ lbs. flour.

Mix sugar, soda and eggs together; add milk; sieve cream of tartar through flour thoroughly, then mix in; flavor with lemon.

This makes four rolls regular size, 18x24; sixteen 10 cent cuts.

COMMON JELLY ROLL.

1 lb. sugar.

1 lb. flour.

12 eggs.

Beat sugar and eggs up light, then lightly stir in flour.

JELLY ROLL. (A good one.)

1 lb. sugar.

12 oz. butter.

12 eggs.

½ oz. ammonia.

1 lb. flour.

Lemon flavor.

Rub butter and sugar to a cream; rub in eggs; add ammonia and flavor; mix in flour.

Spread upon papered pan and bake in moderate oven.

When baked spread jelly on cake, roll up in paper and let stand till cool.

FINE JUMBLES.

1 lb. powdered sugar.

1 lb. butter.

4 eggs.

1¼ lbs. flour.

Rub butter and sugar well together; add eggs; add flavor; mix in flour.

Take lady finger bag and small tube and lay out in small rings on greased pans that have been dusted with flour. Bake in a moderate oven.

FRENCH CHOCOLATE JUMBLES.

2¼ lbs. powdered sugar.

10 oz. butter.

$\frac{1}{2}$ oz. ammonia.

1 pint eggs.

$1\frac{1}{2}$ pints milk.

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

$\frac{1}{2}$ lb. chocolate.

4 lbs. flour.

Rub the butter and sugar together, then rub in the eggs; melt the chocolate and add to the mixture; dissolve the soda in the milk; then add the milk, then the ammonia, and mix in the flour.

Shape the jumbles with bag and star tube. Lay them upon greased pans dusted with flour.

This is a premium cake.

SHREWSBURY JUMBLES.

1 lb. butter.

1 lb. powdered sugar.

4 eggs.

$\frac{1}{4}$ oz. ammonia.

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

Lemon flavor.

Rub butter and sugar to cream; rub in eggs; add ammonia and flavor; mix in flour.

Roll out to about $\frac{1}{4}$ inch in thickness and cut out with $2\frac{1}{2}$ -inch round cutter.

Crimp the edges of the cakes with fingers; put a small piece of citron on center of each; pan and bake in hot oven.

These cakes should sell for 10 or 12 cents per dozen.

WAFER JUMBLES.

1 lb. powdered sugar.

1 lb. butter.

6 eggs.

1 knife-point of ammonia.

$1\frac{1}{4}$ lbs. flour.

Mix and lay out same as fine jumbles. Vanilla or lemon flavors.

CHOCOLATE KISSES.

4 lbs. sugar.

1 pint egg whites.

$\frac{1}{2}$ lb. chocolate, melted.

Put into icing bowl and set into dish of hot water. Beat it up hot.

When stiff, lay out on well greased and dusted pans in round lumps size of a walnut.

Let stand on pans 6 or 7 hours, or over night, and bake in cool oven.

ORANGE KISSES.

Same as for chocolate kisses, leaving out the chocolate and coloring and flavoring with orange.

STRAWBERRY KISSES.

2½ lbs. sugar.

1 pint egg whites.

Beat whites of eggs up nearly stiff; beat in three handfuls of sugar, one handful at a time, when beaten stiff stir in the balance of the sugar and color and flavor with strawberry.

Lay them out with star tube on well greased and dusted pans; bake in cool ovens.

When baked and cool jar the pans and they will come off readily.

WHITE KISSES.

Same as for strawberry kisses, leaving out the strawberry and putting in vanilla instead.

KNICK-KNACKS.

1 lb. powdered sugar.

1 lb. butter.

5 eggs.

1 gill milk.

2½ lbs. flour.

¼ oz. ammonia.

Rub sugar and butter together; add eggs, milk and ammonia; flavor with almond; mix in flour.

This mixture is used for making fancy goods, such as walnuts, cherries, etc.

Molds can be purchased at any bakers' and confectioners' supply house.

LADY FINGERS.

Separate 12 eggs; beat the whites up stiff, then stir in the yolks; beat in 1 lb. powdered sugar;

flavor with lemon and vanilla; stir in lightly 1 lb. sifted flour.

Lay in rows on paper. Sift powdered sugar over the tops; pick up the paper by the corners and shake off the loose sugar. Place on double pans and bake in hot oven.

When baked and cool, turn upside down on bench, brush the papers with water, and turn right side up again. Take them off the papers, and place two together.

Note.—Lady Fingers need top heat, and not much bottom heat.

ALMOND MACAROONS.

1 lb. almondine, or almond paste.

1 lb. 2 oz. coarse powdered sugar.

6 egg whites, or about.

Rub the paste and eggs thoroughly together; add the sugar, and rub in well.

Use plain bag and tube and drop out size of a walnut on paper.

Bake in moderate oven.

When done, turn upside down, wet the paper, and they will come off readily.

CHOCOLATE MACAROONS.

1 lb. almondine, or almond paste.

1 lb. 4 oz. coarse powdered sugar.

6 or 7 egg whites.

4 oz. chocolate, powdered fine.

Rub the paste and chocolate together; rub in the eggs and sugar, incorporating them thoroughly.

Work and bake same as Almond Macaroons.

FINE COCOANUT MACAROONS.

1 lb. granulated cocoanut (unsweetened).

$\frac{3}{4}$ lb. granulated sugar.

$\frac{3}{4}$ lb. powdered sugar.

$\frac{1}{4}$ oz. cornstarch.

Mix all together thoroughly, then add enough whites of eggs to make good macaroon batter.

Drop upon paper same as Almond Macaroons.

Bake in slow oven.

JELLY MACAROONS.

Use same mixture as for Almond Macaroons; when baked make a dent in the center of each, place in it a little jelly, and cover the jelly with thin water-icing.

SCOTCH SCONES.

6 lbs. flour.

$\frac{1}{2}$ lb. sugar.

10 oz. lard.

1 oz. soda.

2 oz. cream of tartar.

2 qts. sweet milk.

1 oz. salt.

Scale them 12 oz., and roll round and flat; mark through center each way, making four tri-

angular pieces; wash with egg-wash, and bake in hot oven.

Large quantities of these goods are sold every day in Chicago.

MIXTURE FOR FINE SHEET GOODS.

2 $\frac{1}{4}$ lbs. powdered sugar.

1 lb. 6 oz. butter.

3 lb. 6 oz. flour.

1 pint of egg whites.

1 qt. milk.

3 oz. baking powder.

Flavor with vanilla.

Rub the butter and sugar to a cream; rub in the egg whites; add the flavor and milk; sieve the baking powder through the flour, and mix.

Grease and paper common cake pans, 18 in. by 25 in., and spread the mixture in $\frac{1}{4}$ inch thick. Bake in a hot oven.

When baked place two sheets together, with jelly in between.

COCOANUT CRESCENTS.

Ice the top of sheets prepared as above, with white water-icing, sprinkle cocoanut on top, and cut out crescents with round cake-cutter.

JELLY DIAMONDS.

For Jelly Diamonds, ice the tops with white water-icing, and cut into diamonds.

PENNY SQUARES.

To make Penny Squares, ice with chocolate, or pink icing, or plain, as desired, and mark out into $1\frac{1}{2}$ -inch squares.

Ornament tops with walnut meats, cherries, or pieces of citron.

Note.—These goods are fine sellers.

FIG SNAPS.

3 lbs. granulated sugar.

$1\frac{1}{2}$ lbs. butter.

$\frac{3}{4}$ oz. ammonia.

9 eggs.
 $\frac{3}{4}$ pint molasses.
 $1\frac{1}{2}$ lbs. figs.
4 lbs. flour.
Cinnamon flavor.

Stew the figs and chop fine. Rub the sugar and butter together; add ammonia; then eggs; then molasses and figs; then mix in the flour.

Roll out on the bench, cut with $2\frac{1}{2}$ -inch round cake-cutter, wash with egg, and bake in slow oven.

This cake has been introduced into but few cities. It is a trade winner.

GINGER SNAPS No. 1.

$1\frac{1}{4}$ lbs. sugar.
10 oz. lard.
1 oz. soda.
1 pint molasses.
 $\frac{1}{2}$ pint water.
 $1\frac{1}{2}$ oz. ginger.
3 lbs. flour.

Dissolve the soda in water. Mix sugar and lard together; add molasses, then water, then mix in flour and ginger.

Roll out long on the bench and snap off pieces about the size of a hickory nut.

Place on pans and press down a little; wash with water, and bake in slow oven.

GINGER SNAPS No 2.

5 qts molasses.

8 lbs. sugar.

$\frac{1}{2}$ lb. soda.

$3\frac{3}{4}$ lbs. lard.

16 lbs. flour.

4 oz. ginger.

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

Water enough to dissolve soda.

Mix the sugar through the flour, then add the remainder of the ingredients.

This mixture may be rolled out and cut with cutter, or snapped off and panned same as Ginger Snaps No. 1.

GINGER SNAPS No 3.

1 qt. molasses.

2 lbs. sugar.

1 pint water.

1 oz. ginger.

$\frac{1}{2}$ lb. lard.

2 oz. soda.

5 lbs. flour.

Dissolve soda in water. Mix sugar and lard together, add molasses, then water, then mix in flour and ginger.

Roll out and cut, or snap off, then pan.

Bake in slow oven.

BRANDY SNAPS No. 1.

10 oz. flour.

8 oz. butter.

$\frac{1}{2}$ oz. cinnamon.

8 oz. brown sugar.

$\frac{1}{2}$ pint molasses.

Roll out $\frac{1}{4}$ inch thick, and cut out with 2-inch cutter.

Pan, and bake in very slow oven.

BRANDY SNAPS No. 2.

$\frac{1}{2}$ lb. butter.

$\frac{1}{2}$ pint molasses.

$\frac{1}{2}$ lb. sugar.

10 oz. flour.

Cinnamon.

Work same as Brandy Snaps No 1.

LEMON SNAPS No. 1.

4 lbs. granulated sugar.

2 lbs. butter.

16 eggs.

$1\frac{1}{2}$ oz. ammonia.

5 lbs. flour.

Lemon flavor, strong oil preferred.

Rub butter and sugar together; rub in eggs, a few at a time; add ammonia and flavor; mix in the flour.

Roll out and break off the size of a hickory nut, and flatten on the pan.

Wash with egg-wash and bake in a cool oven.

LEMON SNAPS No. 2.

2 lbs. granulated sugar.

2 lbs. and 5 oz. flour.

14 oz. butter.

10 eggs.

$\frac{1}{2}$ oz. ammonia.

Lemon oil.

Rub the butter through the flour same as for pie crust; rub in ammonia and sugar; rub in the eggs. Flavor and work same as for Lemon Snaps No. 1.

ALMOND STICKS.

3 lbs. powdered sugar.

3 lbs. flour.

1-16 oz. ammonia.

11 eggs.

1 lb. almonds.

Work them same as Light Fruit Sticks.

ALMOND BARS.

3 lbs. sugar.

3 lbs. flour.

1 pint eggs.

$\frac{1}{2}$ oz. ammonia.

1 lb. chopped almonds.

Roll the dough out on the bench with the hands, long, and about 1 inch thick and 2 inches wide.

Cut off slices $\frac{1}{2}$ inch thick, with sharp knife, and place on pans with cut side up.

Wash with egg, and bake in slow oven.

CINNAMON STICKS.

$1\frac{1}{2}$ lb. almondine, or almond paste.

2 lbs. powdered sugar.

$\frac{1}{2}$ lb. flour.

5 egg whites.

1 oz. cinnamon.

Work same as Light Fruit Sticks, and ice the tops.

COCOANUT BARS.

- 2 lbs. sugar.
- 1½ lbs. lard.
- 2 lbs. granulated cocoanut.
- 1 qt. New Orleans molasses.
- 1 pint water.
- ½ oz. soda.
- 4 eggs.
- 6½ lbs. flour.

Rub lard and sugar together, then add eggs, molasses, soda and water, cocoanut and flour.

Roll out and cut into strips, same as for any bars, or work on regular cake machine.

DARK FRUIT STICKS.

- 4 lbs. granulated sugar.
- 2 lbs. butter.
- 2 oz. soda.
- 3 lbs. currants.
- 3 lbs. raisins.
- 8 eggs.
- 1 pint water.

1 pint molasses.

6 lbs. flour.

Spices.

Dissolve the soda in the water. Rub butter and sugar together, add eggs, molasses and water. Mix in the flour, then add the currants, raisins and spices.

Divide the dough into 12 equal parts; roll the parts round, the length of cake pan; put 3 pieces on a pan; wash with egg, and bake in slow oven. Do not flatten down, as they will spread themselves.

When baked and cold, cut into sticks one inch wide.

LIGHT FRUIT STICKS.

3 lbs., 2 oz. powdered sugar.

3 lbs. flour.

1-16 oz. ammonia.

12 eggs.

1 lb. raisins.

1 lb. almonds.

This makes a stiff dough.

Roll out long and flatten down till it is $3\frac{1}{2}$ inches wide and 1-3 inch thick.

Ice with egg-icing, and cut with sharp knife into sticks, about 1 inch wide.

Let them stand about three hours on pans, then bake in slow oven.

VANILLA STICKS. (Another fine kind of

goods for fancy retail trade.)

2 lbs. powdered sugar.

$1\frac{1}{4}$ lbs. butter.

1 pint eggs.

1 pint sweet milk.

1 oz. soda.

$1\frac{1}{2}$ oz. cream of tartar.

5 lbs. flour.

Flavor strong with vanilla.

Rub butter and sugar thoroughly together; rub in eggs; add milk and soda; then flavor; sieve cream of tartar with flour and mix.

Roll out on bench into sheet 1-6 inch thick.

Ice the top with egg-icing; with the scraper cut out strips $1\frac{1}{2}$ inches wide and 3 inches long; place on pans and let stand 20 minutes; bake in hot oven.

Watch them, for they bake very quickly.

MOLASSES SQUARES. (A good seller.)

$2\frac{1}{2}$ lbs. cake crumbs.

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

$\frac{1}{2}$ lb. lard.

$\frac{3}{4}$ pint molasses.

3 pints water or milk.

5 eggs.

3 lbs. flour.

2 oz. soda.

Mix all together and add 1 lb. currants, or sultana raisins.

Line a large bread pan 18 in. by 24 in. with pie crust, and fill with above mixture.

Bake in slow oven.

When baked, ice the top with chocolate icing, and cut into 12 squares.

This cake retails at 10 cents per square.

VANILLA WAFERS.

18 oz. sugar.

10 oz. butter.

6 eggs.

1 oz. baking powder.

1 pint milk.

1 $\frac{3}{4}$ lbs. flour.

Vanilla flavor.

Sieve baking powder with the flour. Rub sugar and butter together, add eggs and milk, then mix in flour.

Use Lady Finger bag and tube, and drop size of hickory nut upon greased pans.

Moderate oven.

PASTRY.**PIE CRUST. (Good.)**

4 lbs. flour.

2 lbs. lard.

2 oz. salt.

1 qt. water.

Rub the flour and lard together; mix in water and salt.

APPLE PIE. (Fine.)

Prepare some nice tart apples, and stew till soft; run them through a colander, sweeten and flavor to suit the taste.

Fill same as for Lemon Pie, using a meringue on top.

COCOANUT PIE.

2 eggs.

2 oz. sugar.

1 oz. cornstarch.

1 pint milk.

1 pinch of salt.

Beat eggs and sugar well together; stir in the cornstarch dry, mixing thoroughly, then add milk, salt and a handful of granulated cocoanut.

Flavor or not as desired.

This makes filling for one pie.

CUSTARD PIE.

Same as for Cocoanut Pie, leaving out ~~coco-~~nut and flavoring with nutmeg.

LEMON PIE.

1 lemon.

1 cup sugar.

1 cup water.

1 egg yolk.

1 teaspoonful butter.

1 tablespoonful cornstarch.

Grate the yellow part from the lemon; squeeze the juice out into a dish; add to the juice of the lemon all the other ingredients.

Set the dish containing this mixture into a pan of boiling water, and stir till it thickens.

This makes filling for one pie only.

PUMPKIN PIE.

- 1½ lbs. brown sugar.
- 10 eggs.
- 3-lb. can of pumpkin.
- 6 oz. bread crumbs ground fine.
- 1 lb. flour.
- 3 qts. sweet milk.
- 1 oz. cinnamon.
- ½ oz. ginger.
- 1½ oz. salt.

Beat the whites of the eggs up separately; stir the balance of the mixture up good; mix all together and fill the pies.

This mixture makes six pies.

WASHINGTON PIE.

- 2-3 pail, or about 7 qts., fine crumbs.
- 1 pint molasses.
- 1 lb. raisins.
- ½ lb. currants.
- 2 oz. soda.
- Spices.

Water enough to make it about the right consistency.

Line a bread pan with pie crust; fill with the above mixture; bake in slow oven.

When done, ice the top with water-icing and cut into squares.

ENGLISH PLUM PUDDING.

$\frac{3}{4}$ oz. soda.

1 lb. sugar

1 lb. raisins.

1 lb. currants.

1 lb. suet (chopped fine).

$\frac{3}{4}$ oz. cinnamon.

4 eggs.

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

1 pint water.

Flour to make easy dough.

Mix all together; put into a sack and boil five hours.

CREAM PUFFS. (My best.)

1 qt. water.

14 oz. lard.

18 oz. flour.

24 eggs.

$\frac{1}{8}$ oz. ammonia.

Boil water and lard together till the mixture foams up good, then quickly stir in flour; stir in eggs while warm; add ammonia last.

Bake in solid oven 20 minutes.

This mixture makes about 8 dozen shells.

CREAM FOR PUFFS.

2 qts. sweet milk.

6 eggs.

4 oz. cornstarch

12 oz. sugar.

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

Beat thoroughly together with egg-whip, then cook until it stiffens. Flavor with vanilla.

PUFF-PASTE.

4 lbs. strong flour.

4 lbs. butter, strictly first-class and tough.

4 eggs.

1 qt. water.

$\frac{1}{2}$ oz. cream of tartar.

Sieve cream of tartar through the flour and make a dough with the same, and the water and eggs; roll out the dough and fold the butter, which has been well washed, into the dough, then roll out again; turn it from both ends half way; wash that dough with water, using a brush; lap the dough toward you one-third; fold over the other third. Put this on pans, set away in cold place, in the ice chest if convenient, for one hour.

Bring in and give another turn same as before.

Let stand in cold place another hour and bring in and give another turn as before. Now set away where it will be cold till you are ready to work it off.

PUFF-PASTE GOODS.**APPLE DUMPLINGS.**

Take apples, all of even size; pare them and cut out cores with apple-corer.

Roll out puff-paste scraps to $\frac{1}{8}$ inch in thickness; cut out square pieces large enough to cover the apple; place the apple in the center and close the paste tightly around it.

Place them on pans, closed ends down; wash the tops with egg wash and bake in medium oven.

These goods are served with cream and sugar. They sell at 30 cents per dozen.

OYSTER PATTIES.

Roll out puff-paste to $\frac{1}{4}$ inch in thickness; cut out with 3-inch round cutter; cut out rings to fit the tops; wash bottom piece with egg and place ring on top.

Bake in solid oven.

SUGAR PRETZELS.

Roll out puff-paste to $\frac{1}{8}$ inch in thickness; cut into strips $\frac{1}{4}$ inch wide and about 12 inches long, using pastry jagger; wash with egg-wash and form into pretzels; lay them into granulated sugar, egg side down; then place on pans, sugar side up.

Bake in solid oven.

SHAM ROLLS, OR LADY CURLS.

Roll out puff-paste to $\frac{1}{8}$ inch in thickness; cut into strips 1 inch wide and about 14 inches long; roll up and lap upon Sham Roll tube.

Lay them in granulated sugar, then place on pans with sugar side up.

Bake in solid oven.

When done and cool slip from the tubes.

Make a meringue with 1 pint of egg whites and 2 lbs. of granulated sugar, beaten up stiff. Flavor with vanilla and fill the rolls.

PUFF-PASTE TARTS.

Roll out puff-paste to $\frac{1}{8}$ inch in thickness; cut into pieces 4 inches square; wash the tops with egg and fold the corners to the center.

Bake in solid oven.

When done place a square piece of solid jelly on center of each.

TURN-OVERS.

Roll out puff-paste to $\frac{1}{8}$ inch in thickness; cut out with 4-inch round cutter; place a little stewed apple in center of each; wash the edges with egg. fold over so as to form a rim, and press firmly together.

When baked sift pulverized sugar over the tops.

TEA RINGS.

2 oz. compressed yeast.

1 qt. sweet milk.

4 oz. sugar.

4 oz. butter.

4 eggs.

4 lbs. flour.

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

Make warm dough with the above ingredients and set in warm place to raise; when it gets a good start turn out on bench and roll out to about 1 inch in thickness; take $1\frac{1}{2}$ lbs. good butter and place in center of dough; fold the dough over the butter from both sides, then turn both ends; roll out and fold same as before, then put in a cold place for 1 hour; roll out, fold again, and then roll out to about $\frac{1}{4}$ inch in thickness; cut strips 2 inches wide and about 24 inches long; roll up each strip like a shaving; place the ends together and place on pans in shape of a ring; wash with egg-wash and sprinkle granulated sugar upon them; when light, bake in solid oven. Each ring should weigh 1 lb. and sell for 10 cents.

CANDIES.

Although this is strictly a bakers' book, yet I have added two fine candy receipts. They are great trade winners, and it will be to the advantage of any baker to be able to make them.

ALAKUMA, OR ARABIAN NOUGAT.

Soak 3 oz. of egg-albumen 8 hours in 1 pint of cold water; then beat it up stiff.

Boil 4 lbs. of glucose to 255 degrees Fahr.; boil 6 lbs. of sugar and 1 lb. glucose to 260 degrees Fahr.; pour the boiled glucose upon the albumen after it is beaten, then pour this into the boiled sugar; add 2 lbs. of almonds; flavor with anything desired and pour into wooden bucket, lined first with waxed paper, then wafers.

When cold, turn upside down upon board or pan and remove waxed paper, when it is ready to cut.

PEANUT CRISP.

12 lbs. sugar.

3 pints water.

3 lbs. glucose.

3 oz. soda.

5 lbs. shelled peanuts.

Boil sugar, water, and glucose to the soft ball; add the peanuts and boil to 290 degrees Fahr.; stir in the soda, dry; set the batch off till it stops bubbling; pour out upon slab and spread quickly.

ANGEL FINGERS.

1½ pts. egg whites.

1½ lbs. sugar.

12 oz. flour.

4 oz. corn starch.

2 small teaspoonfuls cream of tartar.

Beat up as for Angel Food and lay on paper same as for Lady Fingers.

CHOCOLATE BARS.

(A nice loaf cake).

2 lbs. sugar.

1 lb. butter and lard.

2½ lbs. flour.

1 oz. baking powder.

4 oz. chocolate.

1 pt. milk.

8 eggs.

Mix sugar, butter and eggs together ; add milk, then flour and baking powder ; melt chocolate and rub into the mixture.

Line tins and bake in moderate oven.

COFFEE LOAF CAKE.

- 1 $\frac{1}{4}$ lbs. brown sugar.
- $\frac{3}{4}$ lb. butter and lard.
- 7 eggs.
- 1 lb. currants.
- 1 pt. strong coffee.
- 2 $\frac{1}{4}$ lbs. flour.
- 2 oz. baking powder.
- 1 table-spoon molasses.

Line loaf-cake tins with paper. Bake in moderate oven.

DARK ROUGH-AND-READY CAKES.

- 3 lbs. sugar.
- 1 $\frac{1}{2}$ lbs. butter and lard.
- 10 eggs.
- 1 qt. molasses.
- 1 qt. milk.
- 2 oz. soda.
- 8 lbs. flour.

Mix and drop out on pulverized sugar. Place on pans, sugared side up, and mark tops same as Rough-and-Ready cookies.

DEVIL FOOD CAKE.

2 lbs. brown sugar.	4 oz. chocolate.
1 lb. butter.	1 pt. milk.
2 lbs. flour.	4 eggs.
$\frac{1}{4}$ oz. soda.	

Rub up same as for pound cake. Melt chocolate and put in last. This mixture makes four three-layer cakes.

FILLING FOR DEVIL FOOD CAKE.

1 lb. brown sugar.	1 cup sweet milk.
$\frac{1}{2}$ lb. butter.	Vanilla flavor.

Boil to soft ball and lay up cakes while filling is hot.

HONEY CAKES.

5 pts. or $7\frac{1}{2}$ lbs. honey	1 lb. brown sugar.
8 eggs.	$\frac{1}{2}$ pt. water.
2 oz. soda.	8 lbs. flour.
$\frac{1}{2}$ oz. ammonia.	

Rub sugar, honey and ammonia together; add eggs, then the soda and water, then mix in the flour.

Roll out and cut with 3-inch cutter and bake in moderate oven.

MOLASSES CUP CAKES.

4 oz. powdered sugar.

6 oz. lard or butter.

1 pt. molasses.

1 pt. water or milk.

$\frac{3}{4}$ oz. soda.

2 eggs.

Mix same as plain cups, only, add eggs last.
Drop out in cups and bake in moderate oven.

MOLASSES FRUIT CAKE.

A fine loaf cake.

$\frac{3}{4}$ lb. sugar.

$\frac{3}{4}$ lb. lard.

2 lbs. flour.

1 lb. fruit.

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

$\frac{3}{4}$ qt. molasses.

1 pt. milk.

4 eggs.

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

Line tins. This makes nine ten-cent cakes.

PLAIN CUP CAKES.

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

Rub sugar and lard together and mix same as any cakes. Drop out in greased cups and bake in moderate oven.

PORK CAKE.

- 1½ lbs. granulated sugar.
- 2 lbs. currants.
- 2 lbs. all-fat salt pork chopped fine.
- 3 lbs. 3 oz. flour.
- 2 oz. baking powder.
- 1 pt. molasses.
- ¾ qt. boiling-hot water.

Dissolve the pork in the boiling water, mix all together and beat the flour in.

Line tins with paper.

This mixture makes fifteen ten-cent cakes.

SUNSHINE CAKE.

- 1 qt. egg whites.
- $\frac{1}{2}$ pt. egg yolks.
- 1 $\frac{3}{4}$ lbs. sugar.
- 19 oz. flour.
- 1 oz. cream of tartar.
- Vanilla flavor.

Beat up the egg whites, then beat in the yolks. Sieve sugar, flour and cream of tartar together six or seven times and mix with the eggs.

Bake lightly in moderate oven same as Angel Food.

COCOANUT COOKIES.

- 8 lbs. A sugar.
- 3 lbs. lard.
- 1 lb. butter.
- 2 lbs. macaroon cocoanut.
- 1 qt. molasses.
- 1 qt. milk.
- 1 qt. egg-yelks.
- 4 oz. soda.
- 13 lbs. flour.

Roll out quite thin. Cut out with 3-inch cutter and bake in moderate oven.

CRUMB COOKIES.

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

Cut out with round cutter, wash and turn on pulverized sugar. Place on pans, make cross on each cooky and bake in moderate oven.

PEANUT CRISP COOKIES.

$1\frac{1}{2}$ lbs. gran. sugar.
7 oz. almond paste.
6 egg-whites.
 $1\frac{1}{4}$ lbs. blanched peanuts.

Rub up same as macaroons. Lay out size of walnut on paper. Bake slowly and when cold take off same as macaroons.

SPICE COOKIES.

2 $\frac{3}{4}$ lbs. granulated sugar.

1 $\frac{1}{2}$ lbs. lard.

8 eggs.

1 qt. molasses.

1 oz. soda.

5 lbs. flour.

Mix same as any cookies. Roll out and cut with 3-inch cutter. Moderate oven. Spice to suit taste.

SULTANA COOKIES.

12 lbs. brown sugar.

6 $\frac{3}{4}$ lbs. butter and lard.

6 lbs. rolled oats.

5 lbs. raisins (chopped fine).

3 $\frac{3}{4}$ oz. soda.

1 $\frac{1}{2}$ oz. cinnamon.

1 qt. eggs.

1 qt. milk or water.

Mix, roll out and cut out same as any other cooky.

ITALIAN FRUIT DROPS.

- 3 lbs. brown sugar.
- 3 lbs. flour.
- 1½ lbs. Sultana raisins (chopped fine).
- 12 oz. butter.
- ½ oz. ammonia.
- 9 eggs.

Work this mixture same as lemon snaps.

COCOANUT MACAROONS.

- ¾ pt. whites of eggs, beat to a froth.
- 1 lb. macaroon cocoanut.
- 1 lb. powdered sugar.
- 5 oz. flour.

Lay out on paper with bag and tube, same as almond macaroons.

Bake in moderate oven.

MARBLE ROLL.

3 lbs. powdered sugar.

2 lbs. butter.

26 eggs.

1½ oz. baking powder.

3¼ lbs. flour.

Rub up same as for pound cake. Divide into three equal parts. Color one part red and one part chocolate; spread out on papered pan and bake in solid oven. Use good jelly and roll up while hot.

This is a very rich cake and should retail for 30c per lb.

WHITE CHOCOLATE ROLL.

3 lbs. powdered sugar.

1½ lbs. butter.

2¼ lbs. flour.

½ oz. baking powder.

36 egg whites.

Rub butter and sugar to a cream, then rub in egg whites. Sieve baking powder with flour and mix. Spread on papered pans, bake in solid oven and roll up while warm.

Chocolate icing or jelly can be used for this roll.

COCOANUT WAFERS.

2 lbs. granulated sugar.

1 $\frac{1}{4}$ lbs. lard.

2 lbs. cake-crumbs.

1 qt. molasses.

1 pt. water.

3 oz. soda.

1 $\frac{1}{2}$ lbs. cocoanut.

Flour enough to make fair dough.

Roll out and cut with 3-inch cutter. Bake in moderate oven.

1922 Supplement

to

Baxter's Receipt Book

BREAD FORMULAS.

There is no fixed bread formula. A bread formula is merely a combination of ingredients proportioned to suit the conditions under which the baker is working. A fixed formula is impossible, as all bakers are working under different shop conditions, climate, temperature and manner of handling. The vital bread-baking ingredients are: Flour, water, salt and yeast. The special character and individuality of the bread desired depend on the addition of such materials as potato flour, sugar, fat, malt and milk. Potato flour produces individual and distinctive bread excellence.

The formulas given here, however, have been successfully tried and are now in use in many large and small bakeries.

GENUINE POTATO BREAD.

(A Distinctly New Loaf.)

This is making an instantaneous hit wherever introduced. Bakers wishing to increase sales and profits should bake this loaf and feature it.

	160 loaves	40 loaves
Patent flour.....	100 lbs.	25 lbs.
Falk genuine potato flour	15 lbs.	3 $\frac{3}{4}$ lbs.
Water	64 lbs.	16 lbs.
Sugar	2-3 lbs.	$\frac{1}{2}$ - $\frac{3}{4}$ lbs.
Lard	1 lb.	$\frac{1}{4}$ lb.
Salt	1 $\frac{3}{4}$ lbs.	7 oz.
Yeast	3 lbs.	12 oz.
Temperature, 82° F.		

First punch, 2 hours; second punch, $\frac{1}{2}$ hour.
Let rest $\frac{1}{2}$ hour.

Medium proof.

Scale, 18 ounces.

Bake in medium oven.

Best size pan—7 $\frac{3}{4}$ inches long, 3 $\frac{3}{4}$ inches high,
3 $\frac{1}{2}$ inches wide.

Do not sell until 12 hours old.

Mix potato flour well with wheat flour before making dough.

STRAIGHT DOUGH.

200 lbs. flour.
115 to 120 lbs. water.
3½ lbs. yeast.
3½ lbs. salt.
3 lbs. dry milk.
2 lbs. malt.
4 lbs. lard.
4 lbs. sugar.
4 lbs. potato flour.

Temperature, 78° F.

First punch, 2 hours and 45 minutes; second punch, 1 hour; to bench, 15 minutes. Total time, 4 hours.

A GOOD STRAIGHT DOUGH.

200 lbs. flour.
125 lbs. water.
10 lbs. granulated sugar.
6 lbs. dry milk.
5 lbs. salt.
2 lbs. yeast.
5 lbs. lard.

Temperature, 78° F.

First punch, $2\frac{3}{4}$ hours; second punch, 1 hour;
third punch, $\frac{3}{4}$ hour.

SPONGE DOUGH.

Sponge—

100 lbs. flour.

57 to 60 lbs. water.

3 lbs. yeast.

Temperature, 78° F. Time, $3\frac{1}{2}$ hours.

Dough—

100 lbs. flour.

57 to 60 lbs. water.

$3\frac{1}{2}$ lbs. salt.

4 lbs. lard.

2 lbs. malt.

10 lbs. sweetened condensed milk.

2 lbs. sugar.

Temperature, 78° to 80° F. Time, 1 hour.

Total time, $4\frac{1}{2}$ hours.

RYE BREAD WITH SPONGE.

Sponge—

18 lbs. rye flour.

2½ lbs. potato flour.

18 lbs. wheat flour.

4 gal. water.

12 oz. yeast.

4½ hour stage.

Temperature, 78° F.

Set sour dough 2 hours later.

Sour dough—

4 lbs. sour dough.

2 lbs. rye flour.

2 lbs. water.

2½ hour stage.

Temperature, 78° F.

Dough—

35 lbs. wheat flour.

2 lbs. potato flour.

2 gal. water.

1¼ lbs. salt.

Take direct to divider. Temperature, 80° F.

Time, 4½ hours all told.

STRAIGHT DOUGH RYE BREAD.

23 lbs. wheat flour.

10 lbs. rye flour.

1½ lbs. potato flour.

24 lbs. water.

10½ oz. salt.

1½ lbs. yeast.

Temperature, 80° F.

First down, 3 hours; second down, 1 hour;
bench, 1 hour.

All of these bread formulas have been tested by a thorough, practical and technical baker and are used daily in some of the best baking plants in the country.

BOX CAKES, OR PACKAGE CAKES.

GOLD PACKAGE CAKE.

4 lbs. 13 oz. sugar.

3 lbs. 8 oz. compound.

3 oz. salt.

1 oz. butter flavor.

A little lemon and vanilla.

Cream thoroughly and then add:

4 lbs. 6 oz. sugar.

7 pints of eggs.

The eggs and sugar should be previously beaten up.

Now beat in—

18 pints of milk stock.

Now add—

16 lbs. 10 oz. flour—soft winter wheat.

8 oz. good baking powder.

Bake in 375° heat.

FORMULA FOR MILK STOCK.

1 gal. water.

1 lb. powdered milk.

5 oz. cornstarch.

2 lbs. sugar.

Place all in double boiler and boil until thick.

Let get cold before using.

SOFT ICING FOR ABOVE CAKE.

Boil 12½ lbs. sugar, 2½ lbs. glucose, 1 qt. water to 240° F. Dump into cake machine and run on high until creamy white; then add 1½ pints water; then immediately add 5 lbs. sugar and 6 oz. egg-white and some vanilla. Beat until it is stiff and light.

The three following formulas may be used for package cakes:

WHITE CAKE.

9 lbs. sugar (powdered).

4½ lbs. shortening.

3 qts. egg whites.

2 qts. milk.

8 oz. milk (powdered).

10 lbs. flour.

1½ lbs. cornstarch.

1½ oz. baking powder.

2 oz. vanilla flavor.

½ oz. almond flavor.

4 oz. butter flavor.

2 oz. salt.

Cream up 8 lbs. of sugar, the shortening, 1 lb. of cornstarch, powdered milk, salt, vanilla and almond flavor and the baking powder. Next, gently work in the egg whites, which have been whipped to a meringue. Then add the milk and gently agitate the mass. Now add the flour, 1 lb. of sugar and ½ lb. of cornstarch, after

having sifted them together first. This mixture is now ready for the forms.

GOLD CAKE.

- 9 lbs. sugar.
- 4½ lbs. shortening.
- 1 qt. egg yolks.
- 2 qts. whole egg.
- 2 qts. milk.
- 12 oz. milk (powdered).
- 4 oz. butter flavor.
- 10 lbs. flour.
- 1½ lbs. cornstarch.
- 3 oz. vanilla flavor.
- 2 oz. salt.
- 1 oz. baking powder.

Beat 8 lbs. of sugar, 1 lb. of cornstarch, eggs, powdered milk, salt, baking powder and vanilla to a very light cream, adding the eggs gradually during the beating. Next, add the milk and gently agitate the mass. Now add the flour, 1 lb. of sugar and ½ lb. of cornstarch, which have been thoroughly blended.

CHOCOLATE CAKE.

8 lbs. sugar (powdered).

2½ lbs. shortening.

3 qts. eggs.

3 qts. milk.

1¼ lbs. chocolate.

10 lbs. flour.

4 oz. soda.

2 oz. salt.

4 oz. vanilla flavor.

4 oz. butter flavor.

Beat 7 lbs. of sugar and 3 qts. of eggs to a stiff sponge cake froth. Add the milk, flour and 1 lb. sugar and mix the ingredients. When nearly mixed add the melted shortening, melted chocolate, butter flavor and soda. Continue stirring until smooth. The mixture is now ready to be placed into forms.

BUTTER FLAVOR.

Butter flavor may be made from the following formula:

- 1 $\frac{1}{4}$ lbs. butterscotch flavor.
- 2 lbs. lemon oil (distilled).
- 1 lb. nut oil (benzaldehyde in alcohol).
- 10 gal. cottonseed oil.

The butterscotch flavor may be made as follows:

- 14 oz. butterscotch base.
- 1 lb. 2 oz. glycerine.
- 8 lbs. alcohol.

Mix the ingredients and shake thoroughly. Of this solution 1 $\frac{1}{4}$ lbs. is used in the butter flavor formula.

ICING.

The cakes may be frosted with fondant icing or with marshmallow icing.

CASE FRIERS.

Case Friers are made by heating a fluted iron form containing an iron rod and dipping this form into a batter and then submerging the form containing the batter in hot grease until it is cooked. These hollow forms sometimes are called case friers. They may be filled with

various kinds of fillings. The following formulas are largely used in making the batter:

FORMULA No. 1.

1½ lbs. flour.

6 oz. sugar.

10 eggs.

1 pt. milk.

Put the sugar and eggs into a bowl and agitate the same until the mixture becomes frothy. Now add the milk and stir. Then add the flour and mix until smooth.

FORMULA No. 2.

1½ lbs. flour.

8 oz. sugar.

15 eggs.

½ pt. milk.

2 oz. butter.

Put the sugar and eggs into a bowl and agitate until the mixture becomes frothy. Add the milk and stir. Now add the flour and mix until smooth. Heat the butter until it melts and then

pour into the batter, agitating the batter while it is being added.

CHOCOLATE MARSHMALLOW ROLL.

- 1 lb. sugar.
- 5 eggs.
- 1 pt. milk.
- 1 lb. flour.
- 4 oz. cocoa.
- $\frac{1}{4}$ oz. soda.
- $\frac{1}{2}$ oz. cream of tartar.
- $\frac{1}{4}$ oz. vanilla.
- $\frac{1}{4}$ oz. salt.

Place the sugar and eggs in a bowl and stir briskly until the mixture becomes frothy; then add the milk, soda, vanilla and salt and stir to incorporate the ingredients. Now add the flour, cocoa and cream of tartar, which have been sifted together previously, and mix to a smooth batter. This is sufficient mixture for one large sheet pan measuring about 17x29 inches. The mixture can be placed on a sheet pan which has

been previously greased and dusted or it may be put on a sheet pan which has been lined with a very thin paper. It should be baked at approximately 400 degrees. When baked invert the sheet onto a clean cloth which has been dusted with a little flour, spread a heavy layer of marshmallow filling over the sheet and then roll up in a neat roll. Allow it to cool, when it can be cut up into any desired lengths.

MACHINE-MADE CRULLERS.

Cream up—

22 lbs. sugar.

6 lbs. fat.

2 oz. salt.

1 oz. nutmeg.

40 eggs (cold).

Dissolve 6 lbs. dry milk in 24 quarts ice water with 7 oz. soda.

71 lbs. winter-wheat flour.

10 oz. cream tartar.

10 oz. baking powder.

BUTTER SPONGE CAKE.

Butter sponge layers and sponge loaf may be made from the following mixture:

1 qt. egg whites.

1 qt. egg yolk.

2 $\frac{1}{4}$ lbs. sugar.

1 $\frac{1}{2}$ lbs. hard wheat flour.

12 oz. cornstarch.

6 oz. butter.

$\frac{1}{2}$ oz. cream of tartar.

Vanilla flavor.

Whip the whites to a stiff meringue, gradually adding 1 lb. of powdered sugar while the whites are being agitated. Put the yolks and the balance of the sugar and vanilla into another kettle and whip to a sponge-cake, frothy consistency. Mix the whipped yolk with egg white, add the flour, cornstarch and cream of tartar and mix until smooth. When the mixing is nearly complete add the butter, which has been melted. This mixture should be handled

as little as possible to prevent it from becoming soggy. It may be used for layers and loaf cake.

CARAMEL CAKE FILLING.

- $\frac{1}{2}$ lb. brown sugar.
- $\frac{1}{4}$ lb. scant chocolate.
- $\frac{1}{2}$ cup milk.
- 2 oz. butter.
- $\frac{1}{2}$ oz. vanilla.

Mix thoroughly and cook as syrup until stiff enough to spread. Spread on cake and set in the oven to dry.

CENTENNIAL CAKE.

- 3 lbs. powdered sugar.
- 2 lbs. butter.
- $\frac{1}{4}$ oz. soda.
- 1 qt. white of eggs.
- 1 qt. scant sweet milk.
- $\frac{1}{2}$ oz. cream of tartar.
- $4\frac{1}{2}$ lbs. flour.
- $\frac{1}{4}$ oz. vanilla flavor.

Rub butter and sugar to a cream. Rub in whites of eggs. Dissolve soda in milk and add to mix. Sieve cream of tartar through flour and mix light. These cakes are baked in round tins with straight up sides. Put a slice of citron on top of each. Bake in a slow oven. This is a fine white cake.

CHEESE CAKE.

- 9 lbs. cheese.
- 2 $\frac{1}{4}$ lbs. sugar.
- 9 oz. butter.
- 9 oz. cornstarch.
- 1 pt. eggs.
- 3 $\frac{1}{2}$ qts. milk.
- $\frac{1}{2}$ oz. vanilla flavor.

Pass the cheese through a very fine sieve to remove any lumps that may be present. Now cream the sugar, butter, cornstarch and eggs. Then add the cheese while the mass is being creamed. After the cheese has been incorporated add the vanilla and milk and stir to bring the mass to a uniform consistency.

DEVIL'S FOOD CAKE.

- 2 $\frac{3}{4}$ lbs. sugar.
- 1 $\frac{1}{2}$ lbs. shortening.
- 3 lbs. flour.
- 1 qt. eggs.
- 8 oz. cocoa.
- $\frac{1}{2}$ oz. bicarbonate of soda.
- 1 $\frac{1}{4}$ oz. baking powder.
- 1 $\frac{1}{4}$ qts. milk.
- Vanilla flavor.

Beat the sugar, shortening and eggs to a creamy consistency. Then gradually add the cocoa and the soda. Next break up the creamy mass with the milk; then add the flour and the flavor. Mix gently.

FORMULA No. 2.

- 4 $\frac{1}{2}$ lbs. sugar (powdered).
- 2 lbs. butter.
- 1 qt. eggs.
- 7 lbs. flour.
- 1 $\frac{1}{2}$ oz. bicarbonate of soda.
- 1 lb. bitter chocolate.
- $\frac{1}{2}$ lb. almond paste.

1 $\frac{1}{4}$ lbs. granulated sugar.

2 $\frac{1}{4}$ qts. milk.

$\frac{3}{4}$ qt. water.

Beat the powdered sugar, butter, almond paste, eggs and bicarbonate of soda to a creamy consistency. Next add the milk and break up the creamy mass. Add the melted chocolate and stir and mix in the flour. The chocolate is melted by putting $\frac{3}{4}$ pt. of water and 1 $\frac{1}{4}$ lbs. of granulated sugar on the fire to boil, placing the chocolate in the syrup after it has been removed from the fire. This is allowed to cool before it is added to the mixture. One pound of walnuts may be added to this mixture if desired.

HONEY CAKE.

12 lbs. honey.

1 qt. water.

16 lbs. flour (part pastry and bread).

Place the water and honey on the stove to boil. When it begins to boil remove immediately. When the honey has cooled add the flour

and mix into a medium soft dough. It is well to keep out a little of the flour, as the flour and honey vary in consistency. Sometimes more flour is needed. This dough is now placed in a clean vessel and stored away in a cool place for aging. The above ingredients will yield approximately 30 lbs. of dough. When this dough is to be worked up into cakes add the following to every 10 lbs. of dough:

5 egg yolks.

1 oz. cloves.

1½ oz. anise seed.

1 oz. coreander seed.

2½ oz. potash.

Place the potash in a mortar and run smooth. Now put the dough and other ingredients, including the dissolved potash, in a mixing bowl and mix into a smooth dough. Make a trial baking to see if the dough contains the proper amount of raising material. If the cake comes up well, continue making the cakes. If the

sample comes up well and falls, the dough contains too much raising material and more of the dough must be added. If the cakes are not light enough, add a little more potash. Most honey cakes made today do not contain the stock dough.

SCOTCH SHORT BREAD.

4 lbs. flour.

2 lbs. butter.

1 lb. sugar.

Rub the sugar and butter until the mass becomes creamed, then add the flour and mix to a stiff paste. Care should be taken that the paste base does not become oily. Divide the base paste into pieces of the desired weight, roll into round forms and then roll each piece into a disc having the required thickness. These discs are easily crimped into a fancy border on the edge with the thumb and forefinger. Place them on the pans and bake until they become of a

light brown color. In making the fancy short breads, such as are used during the holiday season, decorate the center with royal icing. Short bread as it is made in our country may be made as follows:

FORMULA No. 2.

6 lbs. flour.
1 $\frac{3}{4}$ lbs. sugar.
3 lbs. butter.
10 eggs.

Rub the butter, sugar and eggs to a cream. Now add the flour, which has been sifted, and mix into a stiff paste, taking care, however, not to get the paste oily. After resting a while they are rolled out into different shapes. Work a border on them with the thumb and forefinger. Prick all over with a fork and bake in a medium oven.

FRENCH GINGER COOKIES.

1 qt. molasses.
2 lbs. sugar.

- $\frac{1}{2}$ lb. shortening.
- 5 eggs.
- 1 pt. water.
- 4 lbs. flour.
- 1 lb. ground crumbs.
- $1\frac{1}{2}$ oz. bicarbonate of soda.
- $\frac{1}{2}$ oz. ginger.
- $\frac{1}{2}$ oz. cinnamon.

Put the molasses, sugar and shortening into a bowl. Stir to incorporate the ingredients. Dissolve the soda in the pint of water and use this to incorporate the ingredients and stir. Now add the spices, the ground bread meal and flour. Make into a smooth cookie dough. Roll into sheets about $\frac{1}{4}$ inch in thickness. Cut with a $2\frac{1}{2}$ -inch round cutter. Dip into granulated sugar, place on sheet pans and bake in a medium hot oven about 400 degrees F.

HERMIT COOKIES.

- 2 lbs. sugar.
- 1 lb. shortening.
- 1 qt. molasses.

- 1 pt. milk.
- 1 pt. eggs.
- 4 lbs. flour.
- 3 lbs. cake crumbs.
- 1½ lbs. raisins.
- ½ oz. salt.
- ½ oz. allspice.

To produce a gloss on the bars they may be washed with a sugar syrup or with a solution of gum arabic and sugar. The gum arabic solution may be made by dissolving 2 ounces of gum arabic and one-half pound of sugar in one quart of water. The glazing solution should be brushed over the bars just as they come from the oven and returned for a very short time, or until the solution becomes dry, care being taken, however, not to put on too much of the wash.

CHOCOLATE COOKIES.

- 12 lbs. sugar.
- 1½ qts. eggs.
- 1½ qts. milk.

- 12 lbs. cake crumbs.
- 4 lbs. flour.
- 4 oz. bicarbonate of soda.
- 1 oz. cream of tartar.
- 2 lbs. melted chocolate.
- 2 oz. vanilla flavor.

Put the sugar, eggs, soda and vanilla into a bowl. Start the machine at low speed to incorporate the ingredients. Add the milk and stir to break up the mass. Now add the crumbs, flour and cream of tartar and begin mixing. When partly mixed, add the melted chocolate and continue mixing until smooth. This mixture will be rather stiff, but do not thin down.

APPLE SAUCE CAKE.

- 1½ lbs. sugar, powdered.
- 10 oz. butter.
- 10 oz. lard.
- 8 eggs.
- 2 lbs. flour.
- ½ oz. baking powder.

10 oz. apple sauce.

Vanilla.

Cream the sugar, shortening and eggs to a very light consistency. Add the apple sauce and vanilla flavor and stir to incorporate the ingredients. Now add the flour and baking powder and mix to a smooth batter. The apple sauce should be cooled and run through a sieve to remove seeds or any other foreign substance which may be present.



