

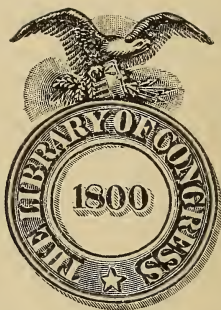
THE NEW YORK

CAKE BOOK

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The
New York
Cake Book:

Fifty Recipes

By

A Famous New York Chef.

Charles D. Montgomery



New York:

C. A. Montgomery & Co.,

1904.

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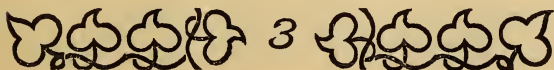
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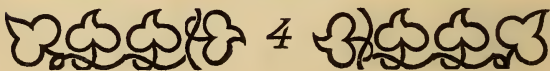
General Directions for Making Cake.

It is absolutely essential to the making of good cake that the materials should be good; the flour must be white and dry, and carefully sifted before using; the sugar white and free from lumps; the eggs above suspicion; the butter sweet and fresh, and the milk whole or unskimmed. It is hardly less important that the measuring and weighing should be accurate throughout, and that each step in the process of mixing should be rightly taken. The flour, as we have said, should be sifted *before*



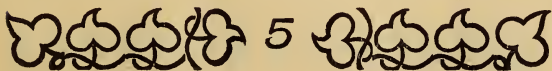


measuring, and if damp dried thoroughly. The eggs should be beaten separately,—the whites in a cool room till they are solid enough to slice. The milk may be used either sour or sweet, but the two must never be mixed; sour milk makes spongy cake, sweet makes it more solid. The soda should be thoroughly dissolved in hot water and strained before it is stirred into cake. Currants should be carefully rinsed, rubbed in a dry cloth to get out the stems, and then spread on platters and dried, before being used. Almonds should be blanched, by pouring boiling water on them; drain and repeat the process and they will readily pop from the skin; when blanched, dry and then pound them fine with a few drops of milk, to prevent their oiling. All kinds of cake that are made without yeast



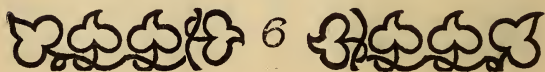


are better for being stirred till just before they are baked. When ready to mix, stir the butter to a cream, then add the sugar, and stir till white; next beat the yolks of the eggs, strain them and add them to the sugar and butter; meantime another person should beat the whites to a stiff froth and put them in; then add the spices and flour, and last of all the fruit, if any be used. Earthenware is best to mix in, and a wooden spoon should be used. Butter the cake pans well; the cake will be less liable to burn if the pans are lined with white buttered paper. The oven should be "quick" but not furiously hot; if it be slow the cake will not rise properly. The cake must not, while baking, be moved, or changed from one oven to another, and if it browns too rapidly on top, cover it over





with a piece of white buttered paper. To find out when it is baked enough, half open the oven door, and try the center of the loaf with a clean broom-straw. If the cake is baked the straw will come out dry; if not, a little of the batter will adhere to it, in which case the door of the oven must be closed immediately or the cake will fall. Cake that is to be frosted should be baked in pans with sides perpendicular, instead of slanting. It should be iced as soon as taken from the oven, to insure its drying quickly and smoothly. As soon as the cake is cool, wrap it in a thick white cloth, and keep it in a covered earthen jar or tight tin box. Do not cut more at a time than is likely to be used.

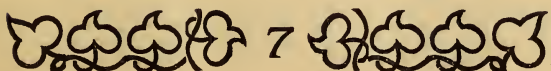




Almond Cake.

Take: Sugar, 1 lb.; butter, $\frac{1}{4}$ lb.; flour, 1 lb.; eggs, 8; almonds, 1 coffee-cupful; essence of bitter almonds, $\frac{1}{2}$ teaspoonful.

Stir one pound of powdered sugar and a quarter of a pound of butter to a cream; beat up the eight eggs, the whites and yolks separately, and add the yolks to the butter and sugar; stir together very thoroughly, and then put in one pound of flour; add a coffee-cupful of sweet almonds blanched, and beat to a smooth paste, with half a teaspoonful of essence of bitter almonds; along with the almonds stir in the whites of the eggs. Bake in a quick oven, and frost it as soon as it is done. Season the icing with rose-water.

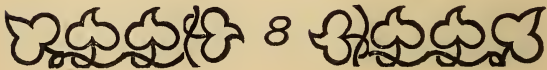




Caraway Cakes.

Take: Flour, 2 qts. ; white sugar, 1 qt. ; butter, 1 tea-cupful ; caraway seeds, $\frac{1}{2}$ gill ; essence of lemon, 1 teaspoonful ; milk, to make a dough that may be rolled.

Stir one quart of powdered white sugar and a tea-cupful of butter to a cream ; add two quarts of flour, half a gill of caraway seed, and a teaspoonful of essence of lemon ; make into a dough, roll out into a sheet half an inch thick, cut into square cakes, and crimp the edges. Then bake in a tolerably quick oven.

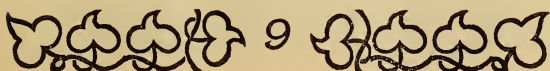




Chocolate Cake.

Take: Flour, $3\frac{1}{2}$ cupfuls; butter, 1 cupful; sugar, 2 cupfuls; eggs, 5; milk, 1 cupful; cream-tartar, 1 teaspoonful; soda, $\frac{1}{2}$ teaspoonful; fine white sugar, $1\frac{1}{2}$ cupfuls; grated chocolate, 3 tablespoonfuls; essence of vanilla, 1 teaspoonful.

Mix one cup of butter; two cups of sugar; yolks of five eggs and whites of two; three and a half cups of flour, into which one teaspoonful of cream-tartar has been stirred; one cup of milk, and half a teaspoonful of soda. Bake in jelly-cake tins, and use the following mixture for spreading between layers and on top: One and a half cups of sugar; the remaining whites of three eggs; three tablespoonfuls of grated chocolate, and one teaspoonful of essence of vanilla; beat well.



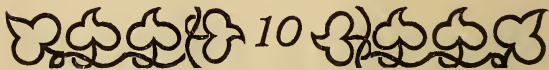


Cocoanut Cake.

Recipe No. 1.

Take: Flour, 4 cupfuls; sugar, 3 cupfuls; butter, 1 cupful; soda, 1 teaspoonful; cream-tartar, 2 teaspoonfuls; grated cocoanut, 3 cupfuls; eggs, whites of 3; lemon, grated rind of 1.

Mix together three cupfuls of sugar; one of butter; the whites of three eggs; a level teaspoonful of soda; four cupfuls of flour, with two teaspoonfuls of cream-tartar sifted into it; three cupfuls of grated cocoanut; the grated rind of one lemon, and a gill of milk. Stir thoroughly, and bake in a moderate oven.



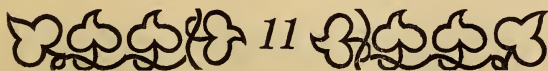


Cocoanut Cake.

Recipe No. 2. (Sponge.)

Take: Flour, $\frac{1}{2}$ pt. ; grated cocoanut, 1 ; white sugar, 1 pt. ; eggs, 6 ; salt, $\frac{1}{2}$ teaspoonful.

Stir together a pint of fine white sugar, and the yolks of six eggs, beaten and strained ; add one cocoanut (grated), and half a teaspoonful of salt, and the juice of half a fresh lemon ; just before the cake is put into the oven, add the whites of the six eggs beaten up stiff, and then stir in half a pint of flour. Stir the flour in only just enough to mix it ; then put the cake in pans lined with buttered paper, and bake in a quick oven. Do not let the top harden quickly ; if there is danger of it, cover with buttered paper.



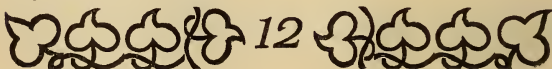


Cocoanut Cake.

Recipe No. 3.

Take: Sugar, $1\frac{1}{2}$ cupfuls; butter, $\frac{1}{2}$ cupful; eggs, 3; milk, $\frac{1}{2}$ cupful; flour, 2 cupfuls; cream-tartar, 1 teaspoonful; soda, $\frac{1}{4}$ teaspoonful; cocoanut, 1; fine white sugar, $1\frac{1}{2}$ cupfuls.

Stir one and a half cupfuls of sugar and half a cupful of butter to a cream; beat up three eggs and add them, together with half a cupful of new milk; then add two cupfuls of flour into which a teaspoonful of cream-tartar and a quarter of a teaspoonful of soda have been sifted. Stir together well, and bake in jelly-cake tins. Mix one cocoanut (grated) and its milk with a cupful and a half of white sugar; set this in the oven till the sugar melts, and spread between the layers of cake.

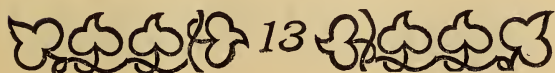




Cocoanut Cakes.

Take: Grated cocoanut, 1 lb.; white sugar, 1 lb.; eggs, whites of 6.

Take a pound each of powdered white sugar and grated cocoanut (the brown part of the cocoanut should be cut off before grating it); add the whites of half a dozen eggs beaten to a stiff froth. There should be just enough eggs to moisten to a stiff paste. Drop this mixture on buttered plates in "dabs" the size of a twenty-five-cent piece and several inches apart, and bake immediately in a moderately warm oven, watching constantly to keep them from scorching.





Coffee Cake.

Take: Flour, $2\frac{1}{2}$ lbs. ; brown sugar, 9 oz. ; butter, 14 oz. ; molasses, 1 pt. ; cold strong coffee, 1 pt. ; stoned raisins, cut in two, $2\frac{1}{2}$ lbs. ; citron, 1 lb. ; mace, cinnamon, and ginger, 2 teaspoonfuls each ; cloves and allspice, 1 teaspoonful each ; soda, dissolved in a little of the coffee, 2 even teaspoonfuls.

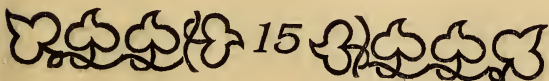
Rub the sugar and butter together, add the molasses, coffee and flour alternately, leaving a pint of flour in which to rub the fruit, then the soda, and lastly the fruit. Bake slowly about an hour.



Cornstarch Cake.

Take: Sugar, 2 cupfuls; butter, 1 cupful; milk, 1 cupful; eggs, 3; soda, 1 teaspoonful; flour, 2 cupfuls; cornstarch, 1 cupful; cream-tartar, 2 teaspoonfuls.

Stir two cupfuls of sugar and one of butter to a cream; add one cup of milk, three eggs, whites and yolks beaten separately, and one teaspoonful of soda, dissolved in a little hot water; then stir in two cupfuls of flour, and one cupful of cornstarch, with two teaspoonfuls of cream-tartar sifted through them. Bake in small tins, and eat fresh.





Cream Cake.

Recipe No. 1.

Take: Sugar, $\frac{3}{4}$ lb.; butter, $\frac{1}{2}$ lb.; eggs, 7; flour, $1\frac{1}{2}$ lbs.; nutmeg, 1; cream, $\frac{1}{2}$ pt.

Take half a pound of butter and three quarters of a pound of sugar, and stir together till very white; beat seven eggs, the whites and yolks separately, and stir them into the cake, then add a grated nutmeg, and a pound and a half of sifted flour; just before putting it into the pans, add half a pint of sweet cream, and a pound of seeded raisins. Bake in a quick oven.



Cream Cake.

Recipe No. 2. (Without Eggs.)

Take: Sugar, 3 cupfuls; butter, 1 cupful; flour, 4 cupfuls; soda, $1\frac{1}{2}$ teaspoonfuls; essence of lemon, 1 teaspoonful; nutmeg, $\frac{1}{2}$ (grated); sour cream, 2 cupfuls.

Stir three cups of sugar and one of butter together thoroughly; add two cupfuls of sour cream, one and a half teaspoonfuls of soda dissolved in a little cold water, a teaspoonful of essence of lemon, and half a grated nutmeg; pour all this into the middle of four cupfuls of flour. Mix together quickly and thoroughly, and bake at once.

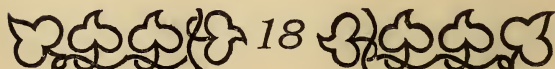


Cup Cake.

Recipe No. 1.

Take: Sugar, 2 cupfuls; butter, 1 cupful; eggs, 4; flour, 3 cupfuls; baking powder, 1 teaspoonful; essence of almond, to taste.

Beat one cup of butter and two of sugar to cream; then add four eggs, whites and yolks beaten separately, and three cupfuls of flour; flavor with almond to taste, and at last, just before putting into the oven, add one teaspoonful of baking powder. Bake in a quick oven, either in cups or pans.



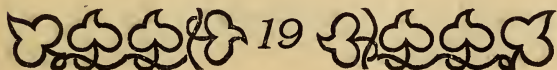


Cup Cake.

Recipe No. 2.

Take: Sugar, 3 teacupfuls; butter, $1\frac{1}{2}$ cupfuls; eggs, 3; flour, 6 cupfuls; essence of lemon, or rose-water, to taste; soda, 1 teaspoonful; milk, 1 cupful.

Stir three teacupfuls of sugar and one and a half of butter to a cream; beat three eggs to a froth, and stir them into the sugar and butter, together with three cupfuls of flour; flavor to taste with essence of lemon or rose-water. Dissolve a teaspoonful of soda in a cupful of milk, strain it into the cake, and then add three more cupfuls of flour, with three teaspoonfuls of cream-tartar. Mix well, and bake immediately either in cups or pans.

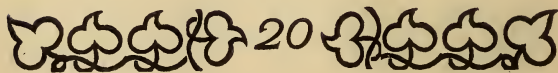




Currant Cake.

Take: Flour, 1 lb.; butter, $\frac{1}{2}$ lb.; sugar, $\frac{3}{4}$ lb.; currants, $\frac{1}{2}$ lb.; eggs, 4; cinnamon, 1 teaspoonful; soda, $\frac{1}{2}$ teaspoonful; $\frac{1}{2}$ a lemon.

Mix together one pound of flour, half a pound of butter, three quarters of a pound of sugar, half a pound of currants (well washed), four eggs, one teaspoonful of cinnamon, half a teaspoonful of soda dissolved in hot water, half a lemon (squeezed and the rind grated). Line the bake-pans with buttered paper; drop the mixture upon it, and bake quickly.





Delicate Cake.

Take: Butter, 1 cupful; sugar, 2 cupfuls; milk, 1 cupful; eggs, whites of 5; cream-tartar, 1 teaspoonful; soda, $\frac{1}{2}$ teaspoonful; flour, 3 cupfuls.

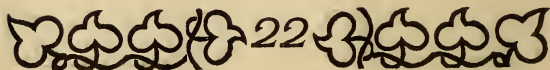
Stir one cupful of butter and two of sugar to a cream; add one cupful of milk, the whites of five eggs, one teaspoonful of cream-tartar, half a teaspoonful of soda, and three cupfuls of sifted flour. (The yolks of the eggs can be used for other purposes).



Fancy Cakes.

Take: Sugar, $\frac{1}{2}$ lb.; eggs, 4; flour, $\frac{1}{2}$ lb.; essence of lemon, 1 teaspoonful.

Beat half a pound of sugar and the yolks of four eggs together; add half a pound of flour, and beat up *thoroughly*; then add a teaspoonful of essence of lemon, and the whites of the eggs, beaten to a stiff froth. Bake in small patties, and put a sugar-plum on the top of each.

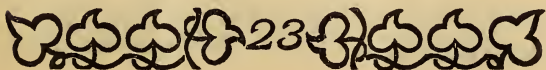




Fruit Cake.

Take: White sugar, 1 lb.; butter, $\frac{3}{4}$ lb.; eggs, 7; flour, 1 lb.; citron, $\frac{1}{4}$ lb.; nutmeg, 1 teaspoonful; cinnamon, 1 teaspoonful; currants, $\frac{1}{2}$ lb.; raisins, $\frac{1}{2}$ lb.

Beat one pound of fine white sugar and three quarters of a pound of butter to a cream; add the yolks of seven eggs, beaten to a froth; then the whites of the eggs, whipped to a froth, and a quarter of a pound of citron, one teaspoonful of nutmeg, one of cinnamon, and one pound of flour; stir together, and add half a pound of currants, washed carefully and dredged, and half a pound of raisins, seeded and chopped. Mix thoroughly, and bake in a moderately quick oven.



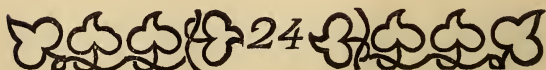


Gingerbread.

Recipe No. 1.

Take: Sugar, $\frac{1}{2}$ lb.; butter, $\frac{1}{2}$ lb.; flour, 2 lbs.; caraway seed, 1 oz.; ground ginger, 1 oz.; coriander seed, $\frac{1}{2}$ oz.; molasses, $1\frac{3}{4}$ lbs.

Rub together half a pound of fine sugar and half a pound of butter; then add two pounds of flour, well dried by the fire, one ounce of caraway seed, one ounce of ground ginger, and half an ounce of coriander seed. Mix them with one and three quarter pounds of molasses, roll thin, and bake in a quick oven.



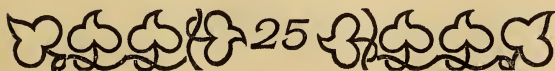


Gingerbread.

Recipe No. 2. (Fleming.)

Take: Butter and sugar, $\frac{1}{4}$ lb. each; molasses, $\frac{1}{2}$ pt.; eggs, 4; flour, $1\frac{1}{2}$ pts.; ground ginger, 1 tablespoonful; cinnamon, 1 teaspoonful; soda, 1 teaspoonful.

Stir together a quarter pound each of butter and brown sugar; add half a pint of molasses. Beat four eggs to a froth, and stir them into the mixture alternately with a scant pint and a half of flour; add a heaping tablespoonful of ground ginger, and a teaspoonful of powdered cinnamon. Stir together well. Dissolve a level teaspoonful of soda in two tablespoonfuls of warm water, and stir this in last. Put the mixture into a buttered tin pan, set at once in brisk (not too hot) oven and bake well. Test with a straw.



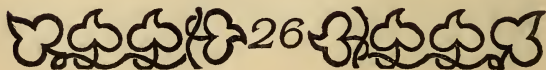


Gingerbread.

Recipe No. 3. (Hard.)

Take: Molasses, 1 pt. ; butter, $\frac{1}{2}$ lb. ; sour milk, 1 teacupful ; ground ginger, 2 tablespoonfuls ; soda, 1 tablespoonful ; cloves, 1 tablespoonful ; lemon, rind of 1 ; flour.

Mix one pint of molasses, half a pound of butter, one cupful of sour milk, two tablespoonfuls of ginger, one tablespoonful of soda, one tablespoonful of cloves, the rind of one lemon (grated), and flour enough to make a stiff paste. Butter the tin sheets, roll the dough on them, sprinkle lightly with sugar as thin as possible, and bake in a quick oven.



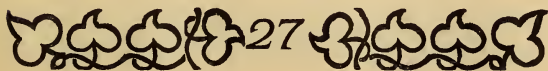


Gingerbread.

Recipe No. 4. (Soft.)

Take: Butter, 1 teacupful, melted; molasses, 1 pt.; ground ginger, 1 tablespoonful; flour, 1 pt.; eggs, 2; soda, 2 teaspoonfuls; sour milk, $\frac{1}{2}$ pt.; flour; lemon peel.

Mix a teacupful of melted butter with a pint of molasses, a tablespoonful of ground ginger, a pint of flour, and two beaten eggs; a fresh lemon peel, cut into strips, may be added. Mix two teaspoonfuls of soda in half a pint of sour milk, stir it into the cake, and add flour enough to make soft sponge. Bake in deep pans, in a moderately quick oven, about half an hour.



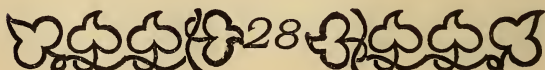


Gingerbread.

Recipe No. 5. (Spiced.)

Take: Sugar, 1 lb.; butter, $\frac{1}{2}$ lb.; eggs, 5; milk, 3 tablespoonfuls; cream-tartar, 1 teaspoonful; soda, $\frac{1}{2}$ teaspoonful; ground ginger, 1 tablespoonful; flour, 1 lb.; cloves, nutmeg, cinnamon, teaspoonful each.

Stir one pound of sugar and half a pound of butter to a cream; add five eggs beaten to a froth, three tablespoonfuls of sweet milk, one teaspoonful of cream-tartar, half a teaspoonful of soda dissolved in a little hot water, a heaping tablespoonful of ground ginger, and one teaspoonful each of cloves, nutmeg, and cinnamon; mix together well and add one pound of flour. (This amount will make two good-sized loaves.)



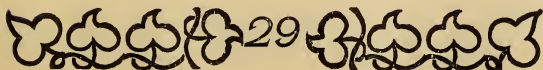


Gingerbread.

Recipe No. 6. (Sponge.)

Take: Molasses, 1 cupful; butter, $\frac{1}{2}$ cupful; ginger, 1 tablespoonful; sour milk, 1 cupful; soda $1\frac{1}{2}$ teaspoonfuls; flour.

Mix a cupful of molasses, half a cupful of butter, and one tablespoonful of ginger, and set it on the fire till well warmed; then add one cupful of sour milk, one teaspoonful and a half of soda and enough flour to make a stiff sponge. Bake at once in a rather quick oven.



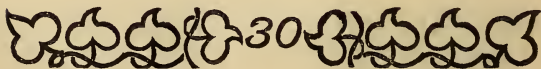


Ginger Snaps.

Recipe No. 1.

Take: Butter, $\frac{1}{2}$ lb.; brown sugar, $\frac{1}{4}$ lb.; molasses, 1 pt.; ginger, 2 tablespoonfuls; flour, 1 qt.; soda, 2 teaspoonfuls; milk, 1 wine-glassful.

Take half a pound of butter, melt and mix with a quarter of a pound of brown sugar, a pint of molasses, two tablespoonfuls of ground ginger, and a quart of flour. Dissolve two teaspoonfuls of soda in a wine-glass of milk, strain it into the cake, and add sufficient flour to make a soft dough. Roll it out thin, cut into small cakes, and bake them in a quick oven.



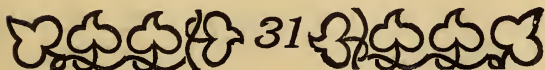


Ginger Snaps.

Recipe No. 2.

Take: Butter, 1 cupful; sugar, 1 cupful; molasses, 1 cupful; water, $\frac{1}{2}$ cupful; ground ginger, cinnamon, and cloves, 1 tablespoonful each; soda, 1 teaspoonful; flour.

Mix a cupful of butter with one heaping cupful of sugar, one cupful of molasses, half a cupful of cold water, one tablespoonful each ground ginger and cinnamon, one teaspoonful of cloves, one of soda dissolved in hot water, and enough flour to make a pretty stiff dough. Roll out thin, and bake at once.

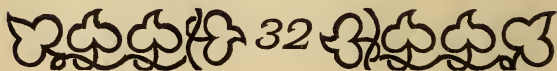




Golden Cake.

Take: White sugar, 1 lb. ; butter, $\frac{3}{4}$ lb. ; eggs, yolks of 16 ; flour, 2 lbs. ; milk, 1 cupful ; lemon, 1 ; mace ; baking powder.

Mix together one pound of fine white sugar, three quarters of a pound of butter, the yolks of sixteen eggs, the rind and juice of one lemon, one cupful of milk, and two pounds of flour, with two teaspoonfuls of baking powder ; season to taste with mace. Bake about half an hour.

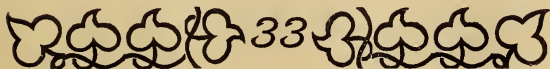




Huckleberry Cake.

Take: Sugar, 1 cupful; molasses, 1 cupful; milk, 1 cupful; butter, $\frac{1}{2}$ cupful; cream-tartar, $1\frac{1}{2}$ teaspoonfuls; soda, 1 teaspoonful; flour; huckleberries, 1 pt.; allspice, cinnamon, and cloves.

Beat together one cup of sugar, one of molasses, one of milk, half a cup of butter, one teaspoonful and a half of cream-tartar, one teaspoonful of soda dissolved in a little warm water; stir in enough flour to make a soft sponge, and then add one pint of huckleberries, washed and dredged; season to taste with allspice, cinnamon, and cloves.



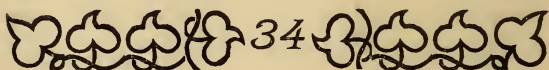


Jelly Cake.

Recipe No. 1.

Take: Sugar, 1 lb.; butter, $\frac{1}{2}$ lb.; milk, 1 cupful; eggs, 6; cream-tartar, 1 teaspoonful; soda, $\frac{1}{2}$ teaspoonful; flour, 1 lb.; jelly.

Stir to a light cream one pound of sugar and half a pound of butter; add one cupful of milk, six eggs beaten to a froth, one teaspoonful of cream-tartar, half a teaspoonful of soda, and one pound of flour. Spread over buttered tins to the thickness of a quarter of an inch, bake till brown, and when done pile them on a plate, and put a layer of jelly between.



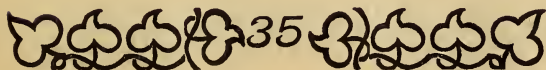


Jelly Cake.

Recipe No. 2.

Take: Sugar, $\frac{1}{2}$ lb. ; butter, 6 oz. ; eggs, 8; flour, 1 lb. ; lemon, 1; jelly.

Stir together till white half a pound of rolled sugar and six ounces of butter; beat eight eggs to a froth, stir them into the butter and sugar, and add a pound of flour; add the juice and grated rind of a fresh lemon; turn this mixture into scolloped tin plates that have been well buttered. Bake and arrange as in No. 1.

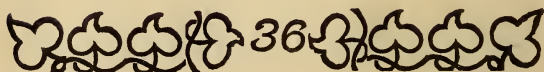




Lady Cake.

Take: Sugar, 1 lb.; butter, 6 oz.; eggs, whites of 12; flour, $\frac{3}{4}$ lb.; lemon, or bitter almond.

Stir together one pound of sugar and six ounces of butter; add the whites of twelve eggs whipped to a froth, and three quarters of a pound of flour; flavor with bitter almond or with the juice and grated rind of one lemon. Bake in square shallow tins, and flavor the frosting with vanilla.



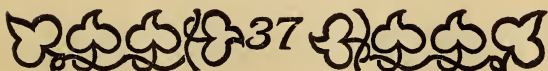


Lemon Cake.

Recipe No. 1.

Take: Sugar, 3 cupfuls; butter, one cupful; milk, 1 cupful; eggs, 5; soda, 1 teaspoonful; flour, 4 cupfuls; lemons, 2.

Beat three cups of sugar and one of butter to a light cream; add one cup of milk, five eggs beaten to a froth, one teaspoonful of soda, four cups of flour, and the juice and grated rind of two lemons. Beat together thoroughly and bake in a moderately quick oven.



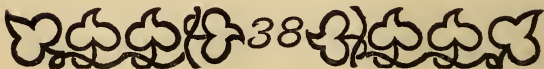


Lemon Cake.

Recipe No. 2.

Take: Sugar, 1 lb. ; butter, $\frac{3}{4}$ lb. ; eggs, 7 ; flour, 1 lb. ; lemons, 2 ; currants, 1 $\frac{1}{2}$ teacupfuls.

Beat one pound of sugar and three quarters of a pound of butter to a cream; add the yolks of seven eggs beaten to a froth and strained; whip the whites up stiff and stir them in with one pound of dried flour, the juice of one lemon and the peel of two cut into strips, and a cupful and a half of currants. The currants may be left out if desired. Bake in a moderately quick oven.

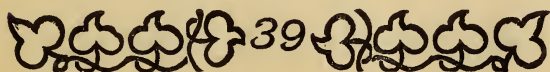




Loaf Cake.

Take: Brown sugar, 1 lb.; butter, $\frac{3}{4}$ lb.; sour milk, 1 pt.; molasses, 1 pt.; eggs, 5; soda, 2 teaspoonfuls; flour, 3 lbs.; currants, 2 lbs.; raisins (seeded), 1 lb.; cloves, allspice, and cinnamon, 1 teaspoonful each; nutmeg, 1 (grated).

Beat together a pound of brown sugar and three quarters of a pound of butter; add a pint of sour milk, a pint of molasses, five eggs beaten to a froth, two teaspoonfuls of soda, one teaspoonful each of cloves, allspice, and cinnamon, one grated nutmeg, and three pounds of flour. Mix well, and then stir in two pounds of currants, carefully washed, and one pound of seeded raisins. Bake in a moderately quick oven.





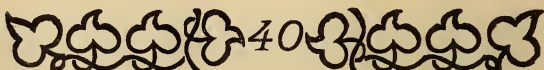
Macaroons.

Almond.

Take: Almonds, $\frac{1}{2}$ lb.; rose-water, 1 tablespoonful; eggs, whites of 3; white sugar (*powdered*), $\frac{1}{2}$ lb.

Soak the almonds in boiling-hot water till the skin will rub off easily; wipe them dry, removing the skins, and pound to a paste with the rose-water. Beat the whites of the eggs to a stiff froth, stir the sugar in gradually, and then add the almonds. When the almonds are well mixed in, drop the mixture by spoonfuls upon buttered baking plates or letter-paper, several inches apart, sift sugar on them, and bake to a light brown in a slow oven; it will take fifteen to twenty minutes.

If desired, substitute an ounce or more of bitter almonds for the sweet.





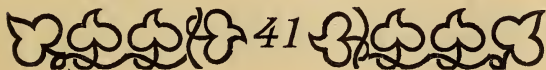
Macaroons.

Cocoanut.

Rasp a fresh cocoanut, spread it on a dish or tin, and let it dry gradually for two days; add to it double its weight of fine sifted sugar, and the whites of eight eggs (beaten to a stiff froth), to the pound. Roll the mixture into small balls, place them on a buttered tin, and bake in a very slow oven twenty minutes. Move them from the tin while they are warm, and store in a perfectly dry canister as soon as cold.

Filbert.

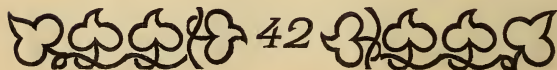
Heat a quarter of a pound of filbert meats till the skin will rub off; when cold, pound to a paste with a little white of egg; add a quarter of a pound of sifted white sugar and the white of one egg; mix well, and bake on buttered tins.





Mountain Cake.

Mix together three quarters of a pound of sugar, half a pound of butter, one pound of flour, the yolks of six eggs, and whites of four beaten to a froth, one teacupful of milk, one teaspoonful of soda, and two of cream-tartar; flavor with vanilla. For a jelly to put over the top, beat together the whites of eggs left over, one pound of sugar, and a cupful of currant jelly.

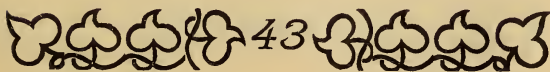


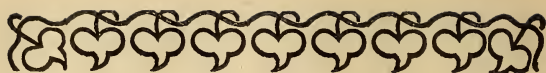


Nut Cake.

Take: Sugar, $1\frac{1}{2}$ cupfuls; butter, $\frac{1}{2}$ cupful; eggs, 3; milk, $\frac{1}{2}$ cupful; flour, $2\frac{1}{2}$ cupfuls; cream-tartar, 1 teaspoonful; soda, $\frac{1}{2}$ teaspoonful; hickory-nut meats (or any other kind), 1 cupful.

Beat together one and a half cupfuls of coffee-sugar, half a cupful of butter, and three eggs, to a light froth; add alternately the half cup of milk in which the soda has been dissolved, and the two and a half cups of flour with which the cream-tartar has been sifted; add the half cupful of nuts and bake in one loaf.

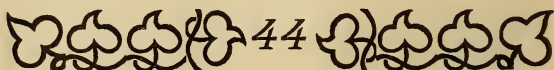




Orange Cake.

Take: Flour, 1 lb., lacking 3 even tablespoonfuls; sugar, 1 lb.; butter, $\frac{1}{4}$ lb.; sweet milk, $\frac{1}{2}$ pt.; baking powder, $1\frac{1}{2}$ even tablespoonfuls; eggs, 5.

Cream the butter with the sugar, adding enough of the milk to make them mix easily; add the yolks of the eggs and beat well, then add the milk, the beaten whites of the eggs and the flour in which the baking powder has been well mixed. Spread one third of an inch deep in jelly-cake pans, and bake in a very quick oven. Make this icing: Whites of three eggs, beaten stiff, one pound and a quarter of powdered sugar; grated rind, soft pulp and juice of two large sour oranges and one lemon. Add sugar for outside icing.

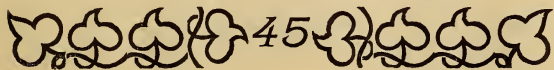




Plum Cake.

Take: Flour, $1\frac{1}{2}$ lbs. ; butter, 1 lb. ; sugar, 1 lb. ; currants, $\frac{1}{2}$ lb. ; candied citron, $\frac{1}{2}$ lb. ; orange peel, $\frac{1}{2}$ lb. ; sweet almonds, 2 oz. ; allspice, $\frac{1}{2}$ oz. ; cinnamon $\frac{1}{2}$ oz. ; eggs, 10.

Beat the sugar and butter to a light cream ; add the allspice and pounded cinnamon ; work in the yolks of the eggs, two at a time ; whip the whites till they are highly frothed, and work them in, keeping the paste warm, or it may become heavy. Cut the citron and orange peel into strips ; mix them with the currants (previously well washed and dried before the fire), and also with the almonds ; stir in by degrees the flour. Beat the whole together thoroughly, and bake $1\frac{1}{2}$ hours in a moderate oven. There should be a couple sheets of paper both under and over the cake.



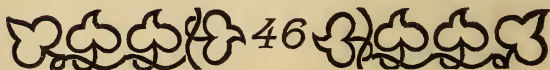


Pound Cake.

Recipe No. 1.

Take: White sugar, 1 lb. ; butter, $\frac{3}{4}$ lb. ; eggs, 8 ; flour, 1 lb. ; lemon or nutmeg.

Stir one pound of fine white sugar, and three quarters of a pound of butter to a light cream ; add eight eggs, the whites and yolks beaten separately to a froth, and one pound of flour ; flavor to taste with lemon or nutmeg. Cover with icing as soon as done.



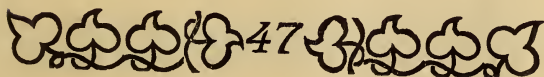


Pound Cake.

Recipe No. 2.

Take: White sugar, 1 lb.; butter, $\frac{3}{4}$ lb.; eggs, 10; flour, 1 lb.; currants, 1 teacupful; mace, $\frac{1}{2}$ teaspoonful; nutmeg, $\frac{1}{2}$ (grated).

Beat a pound of fine white sugar, and three quarters of a pound of butter to a cream; beat up ten eggs, the whites and yolks separately; add the yolks to the butter and sugar, half a teaspoonful of mace, and half a grated nutmeg; mix well together, and add the whites of the eggs; stir in a pound of flour thoroughly, and then add a teacupful of currants, washed and dried. Bake in a rather quick oven.

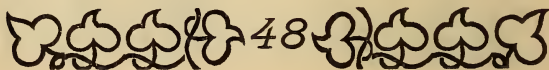




Quick Cake.

Take: Raised bread-dough, $1\frac{1}{2}$ lbs.; butter, $\frac{1}{2}$ lb.; sugar, $\frac{3}{4}$ lb.; eggs, 4; cinnamon, 1 teapoonful; nutmeg, 1; milk, 1 teaspoonful; soda, $\frac{1}{2}$ teaspoonful; raisins, (seeded), 1 lb.

Melt half a pound of butter, and when cool, work it into a pound and a half of raised bread-dough. Beat four eggs and three quarters of a pound of rolled sugar together, and mix with the dough; add a teaspoonful of cinnamon, and a grated nutmeg. Dissolve half a teaspoonful of soda in a teaspoonful of milk, strain it over the dough, and work the whole with the hands for a quarter of an hour; then add a pound of seeded raisins, and put it into cake pans. Let it stand in them until light before putting it into the oven.

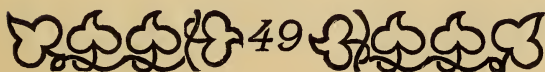




Savory Cakes.

Take: White sugar, 1 lb. ; eggs, 8; flour, 1 lb. ; coriander seed, 2 tablespoonfuls; lemon 1.

Mix together a pound of powdered white sugar and eight eggs, the whites and yolks beaten up separately; beat them well together for several minutes, then add the grated rind of a fresh lemon and half the juice, a pound of flour, and two tablespoonfuls of coriander seed. Drop this batter by the large spoonful upon buttered baking pans, sift white sugar over them and bake them immediately in a quick oven.





Silver Cake.

Take: White sugar, 1 lb. ; butter, $\frac{1}{2}$ lb. ; eggs, whites of 10; flour, $\frac{3}{4}$ lb. ; essence bitter almonds, 1 teaspoonful.

Beat to a cream one pound of fine white sugar and half a pound of butter; add the whites of ten eggs, whipped to a stiff froth; then add three quarters of a pound of flour; flavor with one teaspoonful of the essence of bitter almonds. Flavor the icing with rose-water.

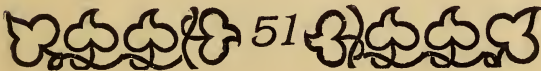




Spice Cakes.

Take: Butter, 1 teacupful; sugar, 1 teacupful; molasses, $\frac{1}{2}$ teacupful; soda, 1 teaspoonful; nutmeg, 1 (grated); ground ginger, cinnamon, caraway seed, coriander seed, 1 teaspoonful each.

Melt a teacupful of butter, and mix it with a teacupful of sugar, and half a teacupful of molasses; add a teaspoonful of cinnamon, a teaspoonful of ground ginger, a grated nutmeg, and a teaspoonful each of caraway and coriander seed; put in a teaspoonful of soda dissolved in half a teacupful of warm water, stir in flour till stiff enough to roll out thin; cut into cakes and bake them in a slow oven.



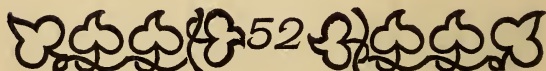


Sponge Cake.

Recipe No. 1.

Take: Powdered sugar, 2 cupfuls; flour $1\frac{1}{2}$ cupfuls; eggs, 7; lemon, the grated rind and juice of one.

Beat the yolks of the eggs with the sugar until very light; add the rind of the lemon and the whites of the eggs beaten to a stiff froth; sift in the flour and all the lemon juice, stirring as gently as possible.



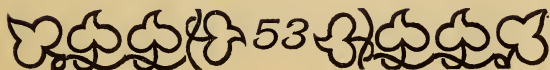


Sponge Cake.

Recipe No. 2. (White.)

Take: Sugar, $1\frac{1}{2}$ cupfuls; flour, 1 cupful; eggs, whites of 10; cream-tartar, 1 teaspoonful.

Take one and a half cupfuls of sugar, one cupful of flour, the whites of ten eggs, and one teaspoonful of cream-tartar. Beat the eggs to a froth and stir the sugar with them; put the cream-tartar in the flour, and then stir the flour with the paste lightly and quickly. Do not stir the cake after the flour is fairly in. Bake in a quick oven.



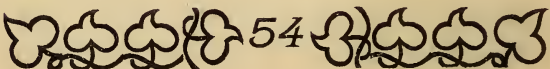


Strawberry Shortcake.

Recipe No. 1.

Take: Flour, 1 qt.; eggs, 4; cream or melted butter, 1 teacupful; milk; salt, 1 teaspoonful; strawberries; white sugar.

Mix a quart of flour with four beaten eggs, a teacupful of cream or melted butter, and a teaspoonful of salt; add enough milk to roll it out. Roll it out thin; line a shallow baking pan with part of it, put in a thick layer of nice, ripe strawberries, and sprinkle in sufficient white sugar to sweeten them; cover them with a thin layer of the crust; then add another layer of strawberries and sugar, and cover the whole with another layer of the crust. Bake in a quick oven about twenty-five minutes.



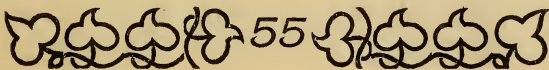


Strawberry Shortcake.

Recipe No. 2.

Take: A soda biscuit crust made with flour, 1 qt. ; soda, 1 teaspoonful; cream-tartar, 2½ teaspoonfuls; butter, 3 oz. ; sweet milk, 3 gills. This will make two cakes.

If the cake is to be served on a platter, roll the crust the shape and size inside the rim; if a dinner plate is to be used, make the cakes round. Roll the crust to the thickness of half an inch, prick and bake in a quick oven. Have the strawberries cut in two or three pieces, split the cakes, lay one half on the plate; butter it and put over it a thick layer of strawberries and sugar; then replace the other half, upside down, if there is to be another layer of fruit. Leave in the oven five to ten minutes, and serve smoking hot.





White Cake.

Take: Sugar, 2 cupfuls; butter, 1 cupful; milk, 1 cupful; eggs, whites of 6; cream-tartar, 2 teaspoonfuls; soda, 1 teaspoonful; flour, 2 cupfuls; cornstarch, 1 cupful.

Beat together two cups of sugar and one of butter; add one cupful of sweet milk, the whites of six eggs whipped to a froth, two teaspoonfuls of cream-tartar, one of soda, two cupfuls of flour, and one of cornstarch. Mix together thoroughly, and bake in a rather quick oven.

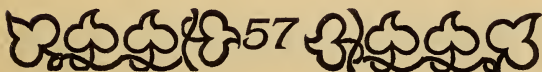




Icing (for Cake).

Recipe No. 1.

Beat the whites of three eggs to a froth *only* (not until they are *white*); add gradually one pound of powdered sugar while you continue beating; this may be done in five minutes. Flavor with lemon or vanilla. Beating the egg stiff before the sugar is added makes the icing slow in drying. Ice the cake as soon as taken from the oven.





Icing (for Cake).

Recipe No. 2.

Place one pound of sugar (*double refined*) in a bowl with a level teaspoonful of cream-tartar, and the whites of three eggs; beat with a wooden spoon twenty minutes, when it should be very white and light, and on letting it run from the spoon, preserve its thread-like appearance three or four minutes. Invert the cake on a mould that is smaller than the cake. Ice the sides with a broad-bladed knife; when dry, turn the cake and cover the top by slowly pouring the icing on the center of the cake.

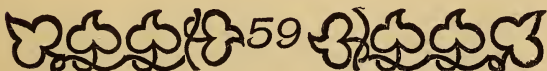




Icing (for Cake).

Recipe No. 3. (Almond.)

Blanch fifteen ounces of Jordan, and one ounce of bitter almonds; pound to a smooth fine paste, with two tablespoonfuls of orange-flower water; then add one and a quarter pounds of sifted sugar, and the whites of four eggs. Mix and pound well for eight or ten minutes; take it up in a bowl. Pass a long band of paper, $2\frac{1}{2}$ inches wide, around the sides of the cake, leaving it 1 inch above the *top*; then make a layer of the icing, place it in a slow oven thirty-five minutes without acquiring any color. It may be served as it is, or be iced over, as in previous recipe.





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