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*The* PRIDE *of The*  
HOUSEHOLD



THE BAKERS' COMPLETE  
MANAGEMENT 



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THE BAKERS' COMPLETE  
MANAGEMENT.

BY

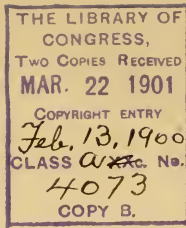
A SCIENTIST  
WHO HAS MADE BAKING HIS LIFE WORK  
FOR OVER A QUARTER OF A  
CENTURY.

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WITH 100 ILLUSTRATIONS

BY  
MELTON ANTHONY HEINZER  
AND  
KATIE MARGARET HEINZER

L.



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# THE PRIDE OF THE HOUSEHOLD.

## THE BAKERS' COMPLETE MANAGEMENT,

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CONTAINING ALL YOU WANT TO KNOW ABOUT BAKING  
BREAD, CAKE, PIES, ETC.

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OVER ONE HUNDRED RELIABLE RECIPES.

**A** PRACTICAL book for the housewife, written in plain language so as to be easily understood by everyone.

It contains a large number of valuable recipes, which were reduced from bakers' recipes, for family use, with all of the secrets and management, and it is the only book ever published of its kind.

It is our aim in writing this book to teach our patrons, particularly, how to prevent spoiling cake and bread, as well as baking them.

Bread made from these recipes will never get sour, if made as directed, and will hold its moisture longer and cut solid, and can be made in less time.

Every recipe in this book is guaranteed to give the best satisfaction, and also to save money, time and labor.

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LEARN TO BAKE FANCY CAKE,  
PASTRIES, PIES, BREAD, ETC., FROM  
ONE OF THE GREATEST BOOKS EVER  
WRITTEN.

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OVER TWENTY-FIVE YEARS' EXPERIENCE.



## Instructions for Baking Bread and Rolls.

1. Always keep flour in a warm place in cold weather to prevent it from getting chilled.

2. Do not use hot water for mixing dough or dissolving yeast, but use lukewarm, as hot water will spoil the strength of the yeast, and prevent it from rising.

3. Always mix bread in the morning instead of the evening, and good results will always follow.

4. Do not use any more salt than recipes call for, as it is subject to a cold nature, and will prevent the bread from rising.

5. Always cover the dough with a cloth closely to prevent the air from striking it and making the top crusty; if it should get crusty, lap the dough over, and this will soften in ten minutes, and prevent the bread from getting streaky, but do not disturb the dough until done.

6. Good results are always received by using Spring patent flour.

7. Always use compressed yeast for making bread from these recipes.

8. Do not use sour milk for bread or rolls, but sweet or condensed milk.

9. Always sift flour before measuring it.

10. When using compressed yeast see that it is fresh; if soft and soggy when broken, it is old and poor, and do not use it.

11. The rising of the bread depends upon the temperature of the room, 80 to 90 degrees are preferred.

12. Strict weight and measure are required in all of the following recipes.

13. During the rising the temperature must be kept uniform, and see that the dough does not become chilled.

14. Always use the same quantity of compressed yeast as the recipes call for.

15. Pieces of stale bread can be toasted and used for spice cake.

16. Insist upon having compound lard for baking bread, rolls, coffee cakes, etc.

17. Any of these recipes can be enlarged or reduced.

18. Caution: Do not place the flour too near a fire, as it will get lumpy and spoil the strength of the flour and prevent the bread from rising.

19. If the bread, rolls, etc., appear too brown, and not baked enough, leave the oven door open until done.

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### Instructions for Baking Cake and Pastries.

1. Always use winter wheat and no patent flour for cake and pastries, as used for baking bread, with the exception of the ones mentioned in the recipes.

2. Always sift flour before measuring it.

3. If desired sweet milk, buttermilk, or sour milk can be used for making cake and biscuits.

4. A larger quantity of milk is required if sour milk is thick.

5. Always pulverize soda and cream tartar, if it should be coarse or lumpy, before measuring it.

6. Place butter in a warm place before using it, so it will cream easily.

7. Weigh and measure everything before commencing to mix.

8. Always have the oven in a proper condition before baking bread, cake, etc., as stated in this book.

9. Strict weight and measure are required in all of the following recipes.

10. Always wash salty butter in cold water before using it for pastry and pound cake.

11. To get correct measure select a half pint cup.

12. Pastries and charlotte russe can be made in cold weather by placing them in the open air.

13. Always put the cream tartar into the flour before mixing it.

14. Always roll the stale cake or bread very fine with a rolling-pin before using it, equal to coarse ground coffee.

15. The cakes should always be rubbed with the hands, as it makes them finer and better.

16. Always dissolve chocolate or cocoa over a slow fire, before using it.

17. Grate carbonate ammonia before using it.

18. Always use pulverized sugar when making cake from these recipes.

19. Never disturb fruit cake until after it has been in the oven two hours, as the fruit is likely to settle.

20. When making charlotte russe it can be placed into fresh well water if no ice can be obtained, but place it into a kettle first.

21. Insist upon having compound lard for baking cakes, pastries and pies from these recipes.

22. Double the quantity of sugar for baking spice cake when stale bread is used instead of cake.

23. Always use manilla or brown paper when required, but do not use newspaper.

24. Any of these recipes can be enlarged or reduced.

25. Always dry butter after washing it for pastry, so it will not appear sticky.

26. If large cakes appear too brown on the top, and are not baked enough, place white or brown paper over the top, and leave the oven door open until done.

27. Always keep ammonia in an air-tight jar, or can, to prevent it from evaporating.

28. Where a hot oven is required use wood to make a flashy heat (especially for pastries).

29. Special Notice of Weights and Measures.—One teaspoonful is one rounded teaspoonful; one-half teaspoonful is one level teaspoonful; one-quarter of a teaspoonful is one-half of a level teaspoonful; one-eighth of a teaspoonful is one-quarter of a level teaspoonful.



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## GINGER NUTS.

## Ginger Nuts.

1 cup of molasses.  
1 cup of water.  
 $1\frac{1}{2}$  teaspoonfuls of soda.  
 $3\frac{1}{2}$  cups of flour.  
1 tablespoonful of sugar.  
1 tablespoonful of lard.  
1 teaspoonful of ginger.  
1 cup of white corn meal.

### HOW TO MIX.

Mix molasses, water, soda, sugar, lard and ginger together, then add in the flour and mix thoroughly. Place the dough on a table, and break off a portion of it, then roll it long and about one inch in diameter, and break off small pieces the size of a walnut, then place them on a pan about three inches apart, and flatten them out, about the size of a silver dollar, with the palm of the hand.

Bake in an oven not quite as hot as for baking bread. They will bake in 5 or 8 minutes. Grease pans well.

This will make about 30 cakes.

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## MOLASSES POUND CAKE.



## Molasses Pound Cake.

1 cup of molasses.  
1 cup of water.  
 $1\frac{1}{2}$  teaspoonfuls of soda.  
1 tablespoonful of sugar.  
 $\frac{1}{2}$  cup of lard.  
2 eggs.  
 $3\frac{1}{2}$  cups of flour.  
 $\frac{1}{2}$  teaspoonful of allspice.  
 $\frac{1}{2}$  teaspoonful of ginger.  
1 teaspoonful of cinnamon.

### HOW TO MIX.

Mix molasses, water, soda, lard, sugar and spices together, then add in the flour, and mix thoroughly; add in the eggs, and mix the same as before. Put in muffin, loaf cake, or penny pound cake tins, and bake small ones in a moderate oven, and large ones in an oven equal to pound cake. Grease tins well, and put paper in the bottom before baking. This will make 30 cakes.

The small ones will bake in 10 minutes, and the large ones in 20 minutes.

This will make 3 loaf cake tins full.

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## MOLASSES BOLIVARS.

## Molasses Bolivars.

1 cup of molasses.  
 $\frac{1}{2}$  cup of water.  
1 tablespoonful of lard.  
 $1\frac{1}{2}$  teaspoonfuls of soda.  
4 cups of flour.  
2 teaspoonfuls of ginger.  
1 teaspoonful of sugar.

### HOW TO MIX.

Mix molasses, water, lard, soda, sugar and ginger together, then add flour, and mix thoroughly. Place the dough on a table, and roll it out with a rolling-pin not quite one-fourth of an inch thick, and cut them out with a scalloped cutter. Grease the pan well, and place them on it about 2 inches apart.

Before placing them into the oven, wash them over the top with water.

Bake in a moderate oven.

This will make 18 or 20 cakes. They will bake in 8 or 10 minutes.

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## GINGER BREAD.

## Ginger Bread.

- 1 cup of molasses.
- 1 cup of water.
- 4 cups of flour.
- 1½ teaspoonfuls of soda.
- 3 tablespoonfuls of lard.
- 1½ teaspoonfuls of ginger.

### HOW TO MIX.

Mix molasses, water, soda, lard and ginger together, then add in the flour, and mix thoroughly. Place the dough on a table, and roll it out with a rolling-pin not quite one-half inch thick, then place it on a greased pan, and wash the top with water before baking.

When baked and taken out of the oven wash over the top with molasses to make a fine gloss.

Bake in a moderate oven.

This will bake in 20 minutes.

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## GINGER SNAPS.

## Ginger Snaps.

- 1 cup of molasses.
- $\frac{1}{2}$  cup of water.
- $\frac{3}{4}$  cup of butter.
- $\frac{3}{4}$  cup of sugar.
- $1\frac{1}{2}$  teaspoonfuls of soda.
- 1 tablespoonful of ginger.
- 5 cups of flour.

### HOW TO MIX.

Mix butter and sugar together, then add in the molasses, water, soda and ginger and mix, then add in the flour and mix thoroughly. Place the dough on a table and roll it out very thin with a rolling-pin, then cut them out with a small, round cutter and place them on a lightly-greased pan about 1 inch apart.

Bake in a moderate oven.

This will make 90 ginger snaps.

They will bake in 5 minutes.

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PENNY SPICE CAKE.



## Penny Spice Cake.

- 1 cup of molasses.
- $\frac{1}{2}$  cup of water.
- $\frac{1}{2}$  cup of sugar.
- $1\frac{1}{2}$  cups of stale cake or bread.
- $3\frac{1}{2}$  cups of flour.
- 3 tablespoonfuls of lard.
- $1\frac{1}{2}$  teaspoonfuls of soda.
- 1 teaspoonful of ginger.
- 1 teaspoonful of allspice.
- 2 teaspoonfuls of cinnamon.

### HOW TO MIX.

Mix molasses, water, sugar, lard, stale cake, soda, ginger, allspice and cinnamon together; let it stand for a few minutes, then add in the flour and mix thoroughly. Place it on a table and roll it long and about 1 inch in diameter with the hands, then break off small pieces the size of a walnut; spread granulated sugar on the table, then place the pieces on it and flatten them a little larger than a silver dollar with the palm of the hand. Place them on a greased pan about 2 inches apart, with the sugar side upward, and put a raisin in the center of each one.

Bake in a moderate oven.

This will make 30 cakes.

They will bake in 5 or 8 minutes.

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## MUFFIN SPICE CAKE.

## Muffin Spice Cake.

- I cup of molasses.
- I cup of water.
- $\frac{1}{2}$  cup of sugar.
- $\frac{1}{2}$  cup of lard.
- $1\frac{1}{2}$  cups of stale cake or bread.
- 3 cups of flour.
- I teaspoonful of ginger.
- I teaspoonful of soda.
- $\frac{1}{2}$  teaspoonful of cream tartar.
- I teaspoonful of cinnamon.
- I teaspoonful of allspice.
- I egg.

### HOW TO MIX.

Mix ginger, allspice, cinnamon, molasses, water, sugar, lard, stale cake or bread and soda together, then mix cream tartar with the flour and add it to the mixture; add in the egg and mix lightly.

Grease muffin tins well and fill them half full of the mixture.

Bake in a moderate oven; after baked and cold, ice them with chocolate or white icing.

This will make 15 2-cent cakes.

These will bake in about 20 minutes.

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## LAYER SPICE CAKE.

## Layer Spice Cake.

- I cup of molasses.
- I cup of water.
- $\frac{1}{2}$  teaspoonful of soda.
- I tablespoonful of lard.
- 2 cups of stale cake or bread.
- $\frac{1}{2}$  teaspoonful of allspice.
- $\frac{1}{2}$  teaspoonful of ginger.
- I teaspoonful of cinnamon.
- 2 cups of flour.
- I tablespoonful of sugar.

### HOW TO MIX.

Mix molasses, water, sugar, soda, lard, stale cake, allspice, ginger and cinnamon together, then let it stand for 5 minutes and add in the flour, then mix thoroughly. Roll the crust thin with a rolling-pin and place it on the pan before applying the mixture. Spread this mixture 1 inch thick over the crust. Prick the crust with a fork before applying the mixture, and this will prevent it from blistering in the oven.

When baked, ice it on the top.

### FOR CRUST.

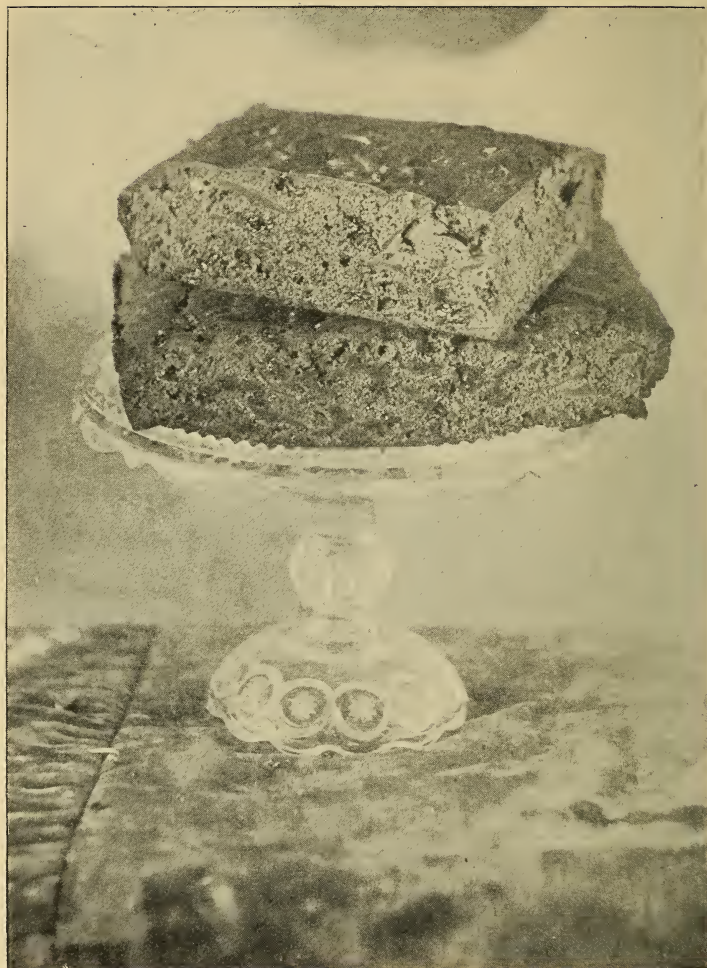
- $1\frac{1}{2}$  cups of flour.
- $\frac{1}{2}$  cup of water.
- $\frac{1}{2}$  cup of lard.
- $\frac{1}{4}$  teaspoonful of salt.

### HOW TO MIX.

Mix flour, lard and salt together and rub it lightly through the fingers for about half a minute, so the lard will be well worked through the flour; then add in the water and mix lightly. This is crust enough to cover bottom.

One tablespoonful of sugar more is required if stale bread is used.

This will bake in half hour in a moderate oven.



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## MOLASSES FRUIT CAKE.

## Molasses Fruit Cake.

- 1 teaspoonful of ginger.
- 1 teaspoonful of allspice.
- 2 teaspoonfuls of cinnamon.
- 1 cup of molasses.
- 1 cup of water.
- $\frac{1}{2}$  cup of sugar.
- $\frac{1}{2}$  cup of lard.
- 4 cups of flour.
- 1 egg.
- 1 cup of raisins.
- $\frac{1}{2}$  teaspoonful of soda.
- 2 cups of currants.
- $\frac{1}{2}$  cup of citron.

### HOW TO MIX.

• Rub sugar and lard together, then add in the water, molasses, egg, soda, spices and mix well, add in the flour and mix thoroughly, then add in the fruit and mix.

Grease the dripping pan and place paper around the sides and bottom.

Bake  $2\frac{1}{2}$  hours in a moderate oven.

This will make 4 pounds of cake.

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## LEMON SNAPS.



## Lemon Snaps.

- 1 $\frac{1}{4}$  cups of sugar.
- $\frac{1}{2}$  cup of butter.
- 2 eggs.
- 2 $\frac{1}{2}$  cups of flour.
- $\frac{1}{4}$  teaspoonful of soda.
- $\frac{1}{2}$  teaspoonful of cream tartar.
- $\frac{1}{4}$  teaspoonful of lemon extract.

### HOW TO MIX.

Mix sugar, butter and soda together 5 minutes, then rub the eggs in well and add in the flour, cream tartar, extract, and mix thoroughly.

Put the cream tartar into the flour before mixing it.

Place the mixture on a table and break off a portion of it, then roll it long and about 1 inch in diameter and break off small pieces the size of a walnut, then place them on a pan about 3 inches apart and flatten them out the size of a silver dollar with the palm of the hand.

Grease the pans well and bake in a moderate oven.

These will bake in 8 minutes.

This will make 25 snaps.

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## SUGAR CAKE.

## Sugar Cake.

- 1 cup of sugar.
- 1 egg.
- $\frac{1}{2}$  cup of milk.
- $\frac{3}{4}$  cup of butter and lard (mixed).
- 4 cups of flour.
- 1 level teaspoonful of grated ammonia.

### HOW TO MIX.

Mix butter, lard and sugar together, then add in the eggs. Dissolve ammonia in milk and add it to the mixture, then mix it for 1 minute and add in the flour and mix thoroughly, then place the dough on a table and roll it out not quite one-fourth of an inch thick with a rolling-pin, then cut them out with a cutter.

Spread some granulated sugar on a table and place them in it, then place them on a pan, with sugar side upward, 1 inch apart.

Grease pans well and bake in a hot oven.

These will bake in 5 or 8 minutes.

This will make 25 cakes.

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## SHREWSBERRY CAKE.

## Shrewsberry Cake.

- 1 cup of sugar.
- 1 cup of butter.
- $\frac{1}{2}$  cup of milk.
- 2 eggs.
- 5 cups of flour.
- 5 drops of lemon extract.
- 1 level teaspoonful of grated ammonia.

### HOW TO MIX.

Mix butter and sugar together, then add in the eggs. Dissolve ammonia in milk and add it to the mixture, then mix it for 1 minute and add in the flour and mix thoroughly, then flavor with lemon extract. Place the mixture on a table and roll it out one-fourth of an inch thick with a rolling-pin, then cut them out with a biscuit cutter and scallop them with the fingers. Place them on a lightly-greased pan 1 inch apart and put a raisin or small piece of citron in the center of each one.

Bake in a hot oven.

These will bake in 5 or 8 minutes.

This will make 36 cakes.

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CRULLERS OR DOUGHNUTS.

## Crullers or Doughnuts.

- $\frac{1}{2}$  cup of sugar.
- $1\frac{1}{2}$  tablespoonfuls of butter.
- 2 eggs.
- $\frac{1}{4}$  teaspoonful of soda.
- $\frac{1}{2}$  teaspoonful of cream tartar.
- 1 cup of milk.
- 4 cups of flour.

### HOW TO MIX.

Rub butter, sugar and soda together for 1 minute, then add in the eggs and rub the same as before, add in the flour, milk, cream tartar and mix thoroughly. Place the dough on a table and work it well, then roll it one-fourth of an inch thick with a rolling-pin and cut them out with a round or square cutter for crullers or doughnuts. Make a small hole in the center of the round ones with the finger, then fry them in smoking hot lard; when brown on one side turn them over and let them fry on the other side. After fried, roll them in pulverized sugar.

This will make 30 crullers or doughnuts.

It is advisable when frying crullers or doughnuts to fry one or two at first, and if the grease is not hot enough they will soak it up.

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## WASHINGTON BISCUITS.



## Washington Biscuits.

- I cup of sugar.
- $\frac{3}{4}$  cup of butter.
- 4 cups of flour.
- I egg.
- $\frac{1}{2}$  cup of milk.
- $\frac{1}{2}$  teaspoonful of soda.
- I teaspoonful of cream tartar.

### HOW TO MIX.

Rub sugar, butter and soda together I minute, then add in the egg and rub the same as before, add in the milk and mix, then add in flour and mix thoroughly. Place the dough on a table and roll it one-fourth of an inch thick with a rolling-pin and cut them out with a round cutter and place them on a greased pan I inch apart. Wash them over the top with eggs before baking.

Bake in a hot oven.

These will bake in 8 minutes.

This will make 25 biscuits.

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## DROP CAKE.

## Drop Cake.

- $\frac{3}{4}$  cup of sugar.
- $\frac{1}{4}$  cup of butter.
- $\frac{1}{4}$  cup of lard.
- 3 eggs.
- $2\frac{1}{2}$  cups of flour.
- $\frac{1}{2}$  cup of milk.
- 1 level teaspoonful of grated ammonia.

### HOW TO MIX.

Rub sugar and butter together about 5 minutes until creamy, then add in one-half of the eggs and rub the same as before; add in the balance of the eggs and rub 5 minutes; Dissolve ammonia in the milk and add it to the mixture and mix well, then add in the flour and mix thoroughly. Grease the pans well and dust them with flour.

To form these cakes, fill a teaspoonful of the mixture for each one and drop it on the pan about 3 inches apart. Bake in a hot oven.

These will bake in 8 or 10 minutes.

This will make 30 cakes.

These can be baked in small, fancy tins, but they require a hotter oven.

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## LEMON CRACKERS.

## Lemon Crackers.

- $\frac{1}{2}$  cup of water.
- $\frac{3}{4}$  cup of sugar.
- $\frac{1}{2}$  cup of lard.
- 4 cups of flour.
- 1 teaspoonful of grated ammonia.
- 10 drops of lemon extract.

### HOW TO MIX.

Dissolve ammonia in the water and add in the extract and sugar. Rub flour and lard thoroughly together and add it to the mixture, then mix well. Place the mixture on a table and roll it about one-fourth of an inch thick with a rolling-pin and cut them out with a round cutter. Place them on a greased pan 1 inch apart.

Bake in a moderate oven.

These will bake in 10 minutes.

This will make 24 crackers.

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## ROCK CAKE.

## Rock Cake.

- 1 cup of sugar.
- 4 cups of flour.
- $\frac{3}{4}$  cup of butter.
- $\frac{1}{2}$  cup of milk.
- 2 eggs.
- $\frac{1}{2}$  cup of currants.
- 1 level teaspoonful of grated ammonia.

### HOW TO MIX.

Rub sugar, butter and ammonia together about 1 minute, then add in the eggs and rub the same as before, add in the milk and mix, then add in the flour and currants and mix thoroughly. Place the dough on a table and break off a portion of it and roll it long and 1 inch in diameter and break off small pieces the size of a walnut, then place them on a greased pan 3 inches apart and flatten them out about the size of a silver dollar with the palm of the hand, then flatten them out a little larger with a fork.

Bake in a moderate oven similar to baking bread.

This will make 25 or 30 cakes.

They will bake in 5 or 8 minutes.

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VANILLA OR COCOANUT JUMBLES.



## Vanilla or Cocoanut Jumbles.

- 1 teaspoonful of vanilla.
- 1 cup of sugar.
- $\frac{3}{4}$  cup of butter and lard (mixed).
- 1 cup of milk.
- 2 eggs.
- $\frac{1}{2}$  teaspoonful of soda.
- 1 teaspoonful of cream tartar.
- 4 cups of flour.

### HOW TO MIX.

Rub butter, lard, sugar and soda together about 2 minutes, then add in the eggs and rub the same as before, mix in milk and add in flour, vanilla and cream tartar and mix thoroughly. Place a star tube into an ornamenting bag and put the mixture into it, press the mixture through the tube on greased pans and form rings or jumbles. For cocoanut jumbles sprinkle a little cocoanut over the top of each one before baking.

Bake in a hot oven.

This will make 40 cakes.

These will bake in 8 or 10 minutes.

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## SUGAR BOLIVARS.

## Sugar Bolivars.

$\frac{3}{4}$  cup of lard.  
1 cup of water.  
1 cup of sugar.  
 $4\frac{1}{2}$  cups of flour.  
1 teaspoonful of grated ammonia.

### HOW TO MIX.

Rub sugar and lard together for 2 minutes; dissolve ammonia in the water and add it in and mix well, then add in the flour and mix thoroughly. Place the dough on a table and roll it out not quite one-fourth of an inch thick with a rolling-pin, then cut them out with a round, scalloped cutter. Spread some granulated sugar on a table and put them in it, then place them on a pan 1 inch apart, with sugar side up.

Grease pans well and bake in a hot oven.

This will make 24 bolivars.

These will bake in 10 minutes.

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## COCOANUT WAFERS.

## Cocoanut Wafers.

- $\frac{1}{4}$  cup of butter.
- 1 egg.
- 1 cup of cocoanut.
- $\frac{3}{4}$  cup of sugar.
- $1\frac{1}{4}$  cups of flour.
- $\frac{1}{2}$  teaspoonful of grated ammonia.

### HOW TO MIX.

Rub butter and sugar together 2 minutes, then add in the ammonia and eggs and rub the same as before, then add in the cocoanut and flour and mix thoroughly. Place the dough on a table and roll it out with rolling-pin about one-eighth of an inch thick and cut them out with a jumble cutter. Place them on a greased pan 1 inch apart.

Bake in a moderate oven.

This will make 35 wafers.

They will bake in 10 minutes.

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## SPONGE BISCUITS.

## Sponge Biscuits.

- 1 cup of sugar.
- 5 eggs.
- $\frac{1}{2}$  cup of milk.
- 3 cups of flour.
- 1 teaspoonful of grated ammonia.

### HOW TO MIX.

Mix sugar, eggs, milk, ammonia and flour together and beat 3 minutes with the hand. Grease the pans and dust them with flour. To form these cakes fill a teaspoonful of the mixture for each one and drop them on the pan 3 inches apart.

Bake in a hot oven.

When baked and cold, loosen them with a knife and ice the bottom with any kind of icing desired, which will then form the top.

This will make 60 biscuits.

They will bake in 10 minutes.

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## RAISED DOUGHNUTS.



## Raised Doughnuts.

- 1 pint of water (lukewarm).
- 1 ounce of compressed yeast.
- $\frac{1}{2}$  teaspoonful of salt.
- 2 tablespoonfuls of sugar.
- 2 tablespoonfuls of butter.
- 1 tablespoonful of lard.
- 6 cups of flour.
- 5 drops of lemon extract.
- $\frac{1}{8}$  teaspoonful of mace.
- 2 eggs.

### HOW TO MIX.

Dissolve yeast in lukewarm water and place it into a wooden bowl, then add in the salt, sugar, butter, eggs, lard, mace, lemon extract and mix lightly, then add in the flour and mix thoroughly. This dough will rise in  $2\frac{1}{2}$  hours. When done, lap the dough over and let it stand 15 minutes longer, then place it on a table and roll it not quite one-half inch thick with a rolling-pin and cut them out with a round cutter and press a hole through the center with the finger; then place them on a board or in a box and let them rise 20 minutes in warm weather and one-half hour in cold weather, and fry them in smoking hot lard. When brown on one side turn them over and let them fry on the other side. After fried, roll them in pulverized sugar.

This will make about 20 or 30 doughnuts.

It is advisable when frying doughnuts to fry one or two at first, and if the lard is not hot enough they will soak it up.

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SPONGE CAKE.

## Sponge Cake.

3 eggs.  
 $\frac{1}{2}$  cup of sugar.  
1 cup of flour.

### HOW TO MIX.

Beat eggs and sugar for 10 minutes (with an egg beater), then add in the flour and mix very lightly.

### HOW TO BAKE.

A hot oven is required if baked in small tins, but if baked in large ones an oven is required similar to pound cake.

For large ones grease pans and place paper around the sides and bottom, but for small ones grease pans well and dust the bottoms with flour. Sprinkle a little pulverized sugar over the top of them before placing them into the oven.

This will make one 15-cent sponge cake or 18 small ones.

The large ones will bake in 20 minutes, and the small ones in 10 or 12 minutes.

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## LADY FINGERS.

## Lady Fingers.

$\frac{1}{2}$  cup of sugar.  
3 eggs.  
1 cup of flour.

### HOW TO MIX.

Beat the sugar and eggs over a slow fire (with an egg beater) until lukewarm, but beat them lighter than for sponge cake, then add in the flour and mix gently. Place a half-inch tube into an ornamenting bag and put the mixture into it, then press it through the tube on brown or white paper, the size of a finger, 1 inch apart. When paper is full, sprinkle pulverized sugar over the top of the fingers, then shake the sugar off and place the paper and lady fingers on a pan.

Bake in a hot oven.

These will bake in 5 minutes.

### HOW TO REMOVE THEM AFTER BAKED.

Place the fingers on a table, with paper side up, and wash the paper with enough water to remove them without breaking them, then take them from the paper and place them together while damp.

This will make 20 fingers.

### THE WAY TO MAKE FANCY LADY FINGERS.

Press the mixture through the tube on brown or white paper  $1\frac{1}{2}$  inches long, but do not sprinkle sugar over them; then bake them in a hot oven. After baked, remove them the same as lady fingers and place them together, then ice both sides with vanilla or chocolate and decorate them with different colored icing.

These can be made round instead of long.

For cocoanut drops strew cocoanut over the top before baking.

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## JELLY ROLL.

## Jelly Roll.

- $\frac{1}{2}$  cup of sugar.
- 3 eggs.
- $\frac{1}{2}$  cup of milk.
- $\frac{1}{2}$  teaspoonful of soda.
- 1 teaspoonful of cream tartar.
- $1\frac{1}{2}$  cups of flour.

### HOW TO MIX.

Mix sugar, eggs, soda and milk together, then beat 1 or 2 minutes with the hand and add in the flour and cream tartar and mix thoroughly. Grease a flat pan and place paper on the bottom, then place the mixture on the pan and spread it thin.

Bake in a hot oven. When baked, place a paper on a table, sprinkle it with pulverized sugar and put the cake on it (while hot), with paper side up, and wash the paper which is on the cake with water (with a brush), so the paper can be removed easily, then spread the layer with jelly and roll.

This will bake in 10 or 15 minutes.

This will make 2 jelly rolls.

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## VANILLA WAFERS.



## Vanilla Wafers.

- $\frac{1}{2}$  cup of sugar.
- $\frac{1}{2}$  cup of butter.
- 1 egg.
- 1 cup of flour.
- 12 drops of vanilla extract.

### HOW TO MIX.

Rub butter and sugar together until creamy, then add in the eggs and rub 2 minutes, add in the flour and mix gently, then add in the vanilla and mix.

### HOW TO BAKE.

Place a half-inch tube into an ornamenting bag, put the mixture into it, then press the mixture through the tube and form rings the size of a small teacup, 4 inches apart, on a greased pan.

Bake in an oven similar to pound cake.

This will make 15 wafers.

They will bake in 10 minutes.

### THE WAY TO MAKE SMALL, FANCY WAFERS.

Press the vanilla wafer mixture through the tube on a greased pan the size of a quarter of a dollar, 2 inches apart.

For cocoanut ones strew cocoanut over the top before baking.

For fancy ones, ice them on the bottom (after baked) with vanilla or chocolate icing, and strew cocoanut over the icing.

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COCOANUT CAKE.

## Cocoanut Cake.

- 1 cup of cocoanut.
- 1 egg.
- 1 teaspoonful of butter.
- 1 teaspoonful of flour.
- 1½ tablespoonfuls of sugar.

### HOW TO MIX.

Rub sugar, butter and eggs together 2 minutes, then add in the cocoanut and mix, then add in the flour and mix thoroughly.

### HOW TO BAKE.

Grease pans and dust them with flour. To form these cakes fill a teaspoonful of the mixture for each one and drop them on the pan about 1 inch apart and flatten them down with a fork.

Bake in a hot oven.

This will make 15 cakes.

They will bake in 10 minutes.

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## GRAHAM WAFERS.

## Graham Wafers.

- $\frac{1}{2}$  cup of sugar.
- $\frac{1}{2}$  cup of butter.
- 1 cup of Graham flour.
- 1 egg.
- $\frac{1}{4}$  teaspoonful of vanilla extract.

### HOW TO MIX.

Rub sugar and butter together until creamy, then add in the eggs and rub 2 minutes, then add in the flour and vanilla and mix gently.

### HOW TO BAKE.

Place a half-inch tube into an ornamenting bag and put the mixture into it, then press the mixture through the tube and form rings the size of a small tea cup on a greased pan about 4 inches apart.

Bake in an oven similar to pound cake.

This will make 15 wafers.

They will bake in 10 minutes.

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## HONEY JUMBLES.

## Honey Jumbles.

- I cup of molasses.
- I cup of water.
- I teaspoonful of soda.
- 2 eggs.
- $\frac{1}{2}$  cup of sugar.
- $\frac{1}{2}$  cup of butter.
- $4\frac{1}{2}$  cups of flour.
- I tablespoonful of cinnamon.

### HOW TO MIX.

Rub sugar, butter, soda and cinnamon together I minute, then add in the molasses and water and mix a few seconds, then add in the flour and mix, add in the eggs and mix thoroughly. Place a five-eighths or three-fourths-inch tube into an ornamenting bag and put the mixture into it, then press the mixture through the tube and form rings the size of a small tea cup on a well-greased, flat pan about 2 inches apart.

Bake in a moderate oven.

These will bake in 10 minutes.

This will make 48 cakes.

### THE WAY TO MAKE FANCY HONEY WAFERS.

Press the honey jumble mixture through the tube on a greased pan, the size of a quarter of a dollar, 2 inches apart. After baked, ice the bottom with vanilla or chocolate icing, or half of each.

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## COCOANUT BALLS AND STEEPLES.



## Cocoanut Balls and Steeples.

1 tablespoonful of flour.  
2 cups of cocoanut.  
2 tablespoonfuls of sugar.  
2 whites of eggs.

### HOW TO MIX.

Rub sugar and whites of eggs together, then add in the flour and cocoanut and mix thoroughly.

### HOW TO BAKE.

To form these cakes, take a piece of the mixture the size of a walnut for each one, then place it in the palm of the hand and press it round. Grease the pans well and dust them with flour, then place the cakes on them.

Bake in a hot oven.

This will make 20 balls and steeples.

They will bake in 10 or 12 minutes.

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## BRANDY SNAPS.

## Brandy Snaps.

- 1 cup of sugar.
- 1 cup of butter.
- $\frac{1}{2}$  cup of molasses.
- 2 cups of flour.
- $\frac{1}{2}$  teaspoonful of ginger.
- $\frac{1}{2}$  teaspoonful of cinnamon.
- $\frac{1}{2}$  teaspoonful of allspice.

### HOW TO MIX.

Rub butter, sugar and spices together, then add in the molasses and mix well, then add in the flour and mix thoroughly.

### HOW TO BAKE.

Place a half-inch tube into an ornamenting bag, put the mixture into the bag, then press it through the tube and form rings the size of a small tea cup on a greased pan about 6 inches apart. Bake in an oven similar to pound cake. When baked and hot, roll them on a smooth, round stick and leave them on it until cold. Three or four sticks are required, 18 inches long and 1 inch in diameter. Bake one pan at a time

This will make 35 snaps.

They will bake in 15 minutes.

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## FRENCH SNAPS.

## French Snaps.

1 cup of sugar (rounded).  
2½ tablespoonfuls of flour.  
3 eggs.

### HOW TO MIX.

Rub sugar and eggs together for half a minute, then add in the flour and mix thoroughly.

### HOW TO BAKE.

Place a half-inch tube into an ornamenting bag, put the mixture into the bag and press it through the tube and form rings the size of a small tea cup on a greased pan, about 4 inches apart. Bake in an oven similar to pound cake. After baked and while hot, roll them on a smooth, round stick and leave them on it until cold. Three or four sticks are required, 18 inches long and 1 inch in diameter. Bake one pan at a time.

This will make 30 snaps.

They will bake in 5 or 8 minutes.

Roll the top of the snaps next to the stick.

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GERMAN TEA CAKE.

## German Tea Cake.

- 1 cup of sugar.
- $\frac{1}{2}$  cup of milk.
- 4 cups of flour.
- 2 eggs.
- 3 tablespoonfuls of butter.
- 1 teaspoonful of soda.
- 2 teaspoonfuls of cream tartar.

### HOW TO MIX.

Rub sugar, butter and soda together 2 minutes until creamy, then add in the eggs and rub the same as before, add in the milk and mix well, then add in the cream tartar and flour and mix thoroughly. Place the dough on a table and cut it in 11 pieces and form them round with the hands, then place them on a greased, flat pan 4 inches apart and flatten them down, then press the back of a knife on the top of them and form diamonds. Before baking sprinkle pulverized sugar over them.

Bake in a moderate oven.

This will make 11 cakes.

They will bake in 15 minutes.

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## CORN MUFFINS.



## Corn Muffins.

- $\frac{3}{4}$  cup of sugar.
- 3 eggs.
- 2 cups of milk.
- 3 cups of flour.
- 2 cups of white corn meal.
- 1 teaspoonful of soda.
- 2 teaspoonfuls of cream tartar.
- 3 tablespoonfuls of butter.

### HOW TO MIX.

Rub sugar, butter and soda together 2 minutes, add in the eggs and mix, then add in the milk and mix well, then add in the flour, cream tartar and meal, and mix thoroughly. Bake in muffin tins.

Grease tins well and bake in a hot oven.

This will make 18 muffins.

They will bake in 20 minutes.

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## LUNCH CAKE.

## Lunch Cake.

- $\frac{3}{4}$  cup of sugar.
- $\frac{1}{2}$  cup of butter.
- 3 eggs.
- $\frac{3}{4}$  cup of milk.
- 2 cups of flour.
- 1 cup of currants.
- $\frac{1}{4}$  teaspoonful of soda.
- $\frac{1}{2}$  teaspoonful of cream tartar.

### HOW TO MIX.

Rub sugar and butter together 2 minutes until creamy, add in one-half of the eggs and rub 2 minutes, then add in the balance of the eggs and rub the same as before.

Dissolve soda in the milk and add it to the mixture, then add in the flour and cream tartar and mix, then add in the currants and mix thoroughly. Bake in muffin tins.

Grease tins well and bake in a moderate oven.

This will make 15 cakes.

They will bake in 15 or 20 minutes.

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## VANILLA CAKE.

## Vanilla Cake.

- $\frac{3}{4}$  cup of sugar.
- $\frac{1}{2}$  cup of butter.
- $\frac{1}{2}$  cup of milk.
- 3 eggs.
- 2 cups of flour.
- $\frac{1}{4}$  teaspoonful of soda.
- $\frac{1}{2}$  teaspoonful of cream tartar.
- $\frac{1}{2}$  teaspoonful of vanilla extract.

### HOW TO MIX.

Rub sugar, butter and soda together 5 minutes until creamy, then add in one-half of the eggs and rub 2 minutes, then add in the balance of the eggs and rub the same as before, add in the milk and mix, then add in the cream tartar, flour and vanilla and mix gently. Bake in muffin tins.

Grease tins well and bake in a moderate oven.

Ice them over the top with boiling water icing after baked.

This will make 15 cakes.

They will bake in 15 or 20 minutes.

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## LAYER CAKE.

## Layer Cake.

- 1½ cups of sugar.
- 1 cup of butter or lard.
- 1 cup of milk.
- 5 eggs.
- 3 cups of flour.
- ½ teaspoonful of soda.
- 1 teaspoonful of cream tartar.
- 1 teaspoonful of vanilla.

### HOW TO MIX.

Rub sugar, butter and soda together 5 minutes until creamy, then add in one-half of the eggs and rub 2 minutes, then add in the balance of the eggs and rub the same as before, add in the milk and mix, then add in the cream tartar, flour and vanilla and mix gently. Bake in layer cake tins, well greased, and place paper in the bottom. Spread the mixture on one-fourth of an inch thick.

Bake in a moderate oven.

After baked spread the layer with cream or jelly, whichever is desired.

For chocolate layer cake use boiled chocolate icing.

This will make 6 layers.

They will bake in 10 minutes.

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ALMOND CAKE.



## Almond Cake.

- 3 cups of flour.
- 1 cup of sugar.
- 3 eggs.
- $\frac{1}{4}$  pound of chopped almonds.
- 1 level tablespoonful of grated ammonia.

### HOW TO MIX.

Mix sugar, eggs, ammonia and almonds together half a minute, then add in the flour and mix thoroughly. Place the dough on a table and roll it long and 1 inch in diameter (with the hands), then flatten it down 2 inches wide and cut off small pieces one-half inch wide and place them on a greased flat pan, with cut side up, 1 inch apart, Wash the top of them with egg before baking.

Bake in a hot oven.

This will make 40 cakes.

They will bake in 10 or 15 minutes.

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NEW YEAR CAKE.

## New Year Cake.

- 1 cup of water.
- 1½ cups of sugar.
- 8 cups of flour.
- 1 cup of butter.
- 1½ teaspoonfuls of grated ammonia.
- 1 teaspoonful of caraway seed.

### HOW TO MIX.

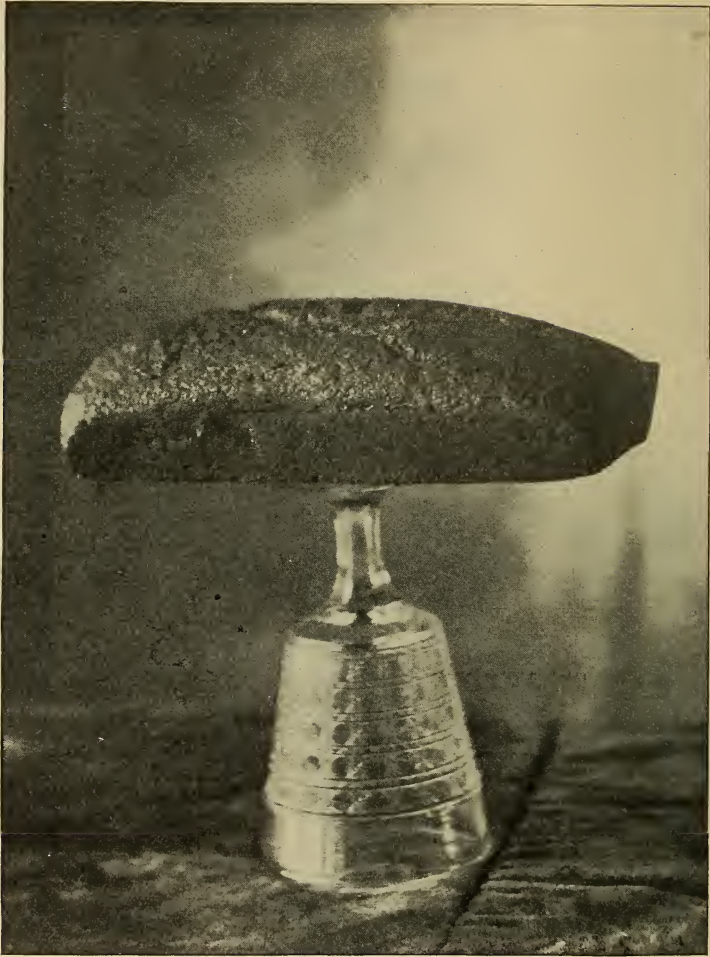
Dissolve the ammonia in the water, then add in the sugar and caraway seed and mix. Rub flour and butter thoroughly together, so the butter can not be seen, then add the mixtures together and mix thoroughly. Place the mixture on a table and roll it out one-half inch thick with a rolling-pin, then roll it down one-fourth of an inch thick with a carved roller and cut them out with a square cutter and place them together on a greased pan. Wash over the top, before baking, with some milk (and a brush).

Bake in a hot oven.

This will make about 20 cakes.

They will bake in 10 or 15 minutes.

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CORN CAKE.

## Corn Cake.

- 1 cup of white corn meal.
- $2\frac{1}{2}$  tablespoonfuls of sugar.
- 2 eggs.
- $1\frac{1}{2}$  cups of flour.
- 1 cup of milk (scant).
- 1 teaspoonful of cream tartar.
- $\frac{1}{2}$  teaspoonful of soda.

### HOW TO MIX.

Rub sugar, butter and soda together 1 minute, then add in the eggs and rub the same as before, add in the milk and mix, then add in the flour, cream tartar, white corn meal and mix thoroughly.

Bake in loaf cake tins. Grease tins well and bake in an oven similar to baking bread.

This will make 2 large cakes.

They will bake in 15 or 20 minutes.

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## WINE CAKE.

## Wine Cake.

- $\frac{3}{4}$  cup of sugar.
- $\frac{1}{2}$  cup of butter and lard (mixed).
- $\frac{1}{2}$  cup of milk.
- 3 eggs.
- $\frac{1}{4}$  teaspoonful of soda.
- $\frac{1}{2}$  teaspoonful of cream tartar.
- $2\frac{1}{2}$  cups of flour.

### HOW TO MIX.

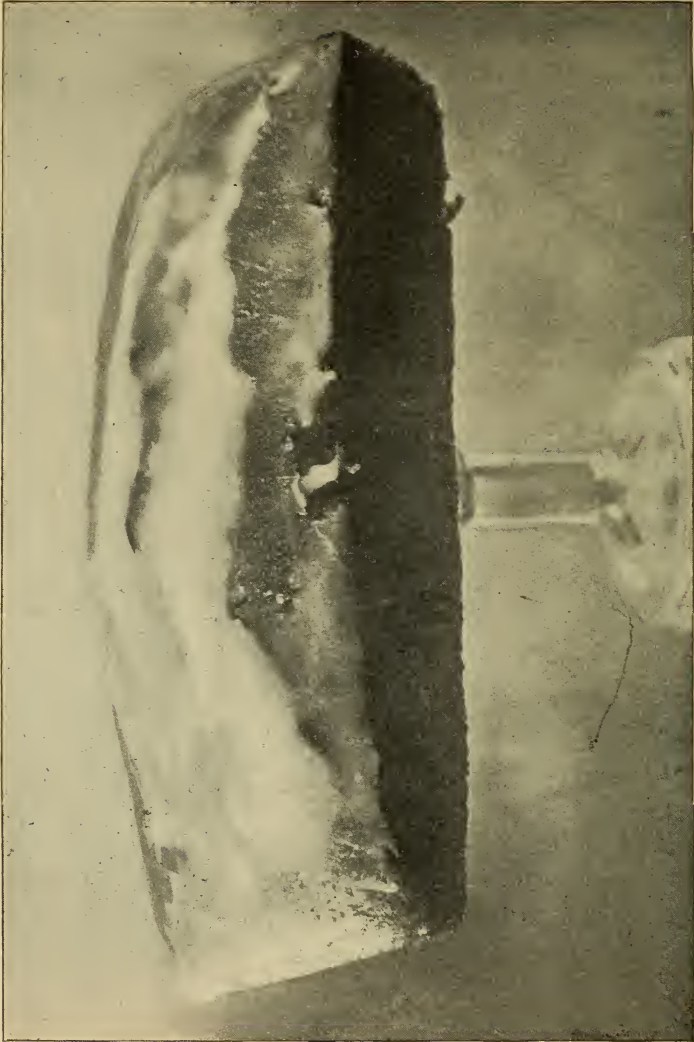
Rub sugar, butter, lard and soda together 5 minutes until creamy, then add in one-half of the eggs and rub about 2 minutes, add in the balance of the eggs and rub the same as before, then add in the milk and mix, add in cream tartar and flour and mix gently. Bake in loaf cake or round tins, grease them well and place paper in the bottom. Sprinkle a little pulverized sugar on the top of each one before baking, if icing is not desired. Flavor with one-half teaspoonful of mace or essence of lemon.

Bake in a moderate oven.

This will make 3 cakes.

They will bake in 20 minutes.

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WHITE MOUNTAIN CAKE.



## White Mountain Cake.

- $\frac{3}{4}$  cup of sugar.
- $\frac{1}{2}$  cup of butter.
- 5 whites of eggs.
- $\frac{3}{4}$  cup of milk.
- $\frac{1}{4}$  teaspoonful of soda.
- $\frac{1}{2}$  teaspoonful of cream tartar.
- $2\frac{1}{2}$  cups of flour.
- $\frac{1}{2}$  teaspoonful of vanilla.

### HOW TO MIX.

Rub butter, sugar and soda together 5 minutes until creamy, add in one-half of the eggs and rub 2 minutes, then add in the balance of the eggs and rub the same as before, then add in the milk and mix, add in the flour, vanilla and cream tartar and mix gently. Bake in loaf cake tins; grease them well and place paper in the bottom.

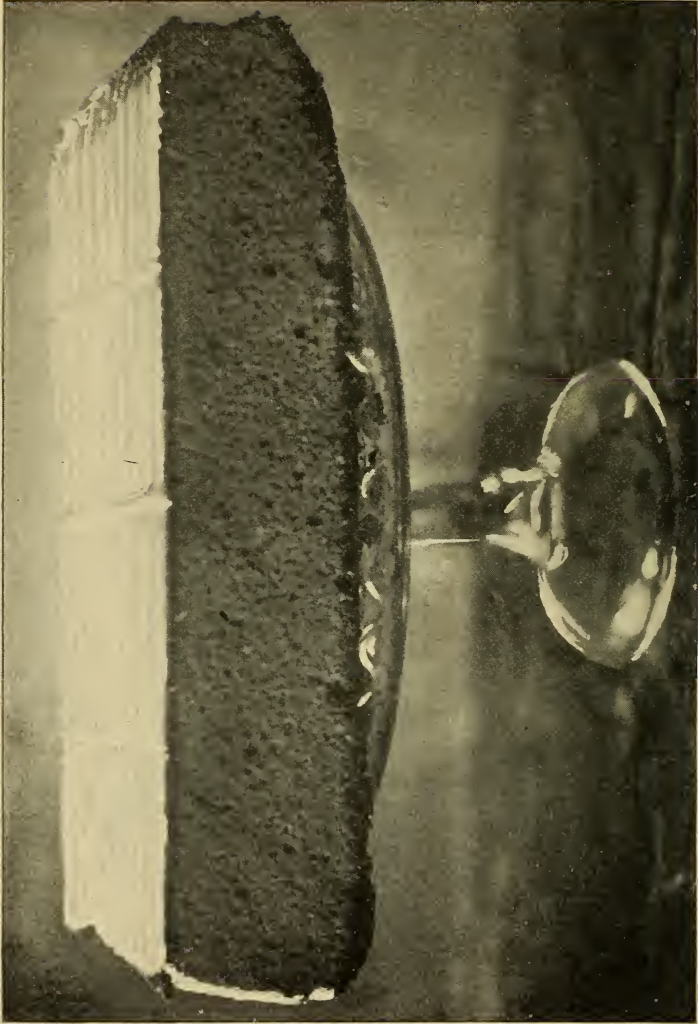
Bake in a moderate oven similar to pound cake.

After baked, ice them over the top with icing flavored with vanilla.

This will make 2 cakes.

They will bake in 20 or 25 minutes.

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POUND CAKE,

## Pound Cake.

1 cup of sugar.  
1 cup of butter.  
5 eggs.  
2 cups of flour.

### HOW TO MIX.

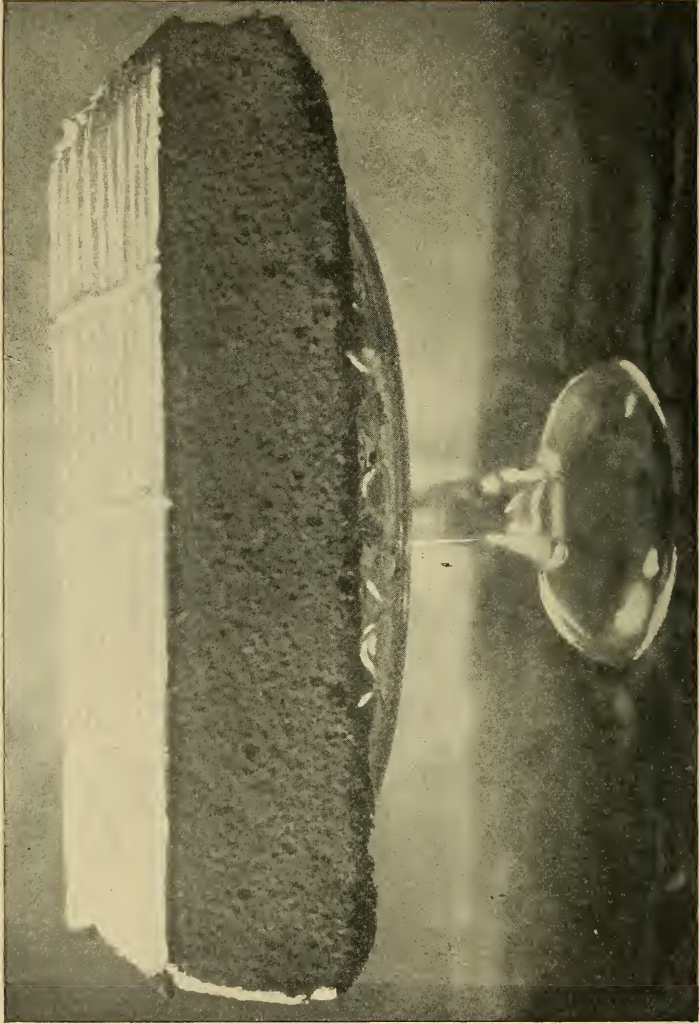
Rub sugar and butter together 10 minutes until creamy, divide the eggs in three portions and add in one-third and rub 3 minutes, then add in one-half of the eggs which still remain and rub the same as before, add in the remaining eggs and rub the same, then add in the flour and mix lightly. Bake in a dripping or round pan, well greased, and place paper on the sides and bottom.

Bake in a warm oven.

After baked, remove the paper and ice the bottom, which then forms the top.

It will bake in  $1\frac{1}{2}$  hours. If the dough is thicker than  $1\frac{1}{2}$  inches it will require more time to bake it.

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GOLDEN POUND CAKE.

## Golden Pound Cake.

- I cup of sugar.
- I cup of butter.
- 10 yolks of eggs.
- 2 cups of flour.
- $\frac{1}{4}$  teaspoonful of cream tartar.

### HOW TO MIX.

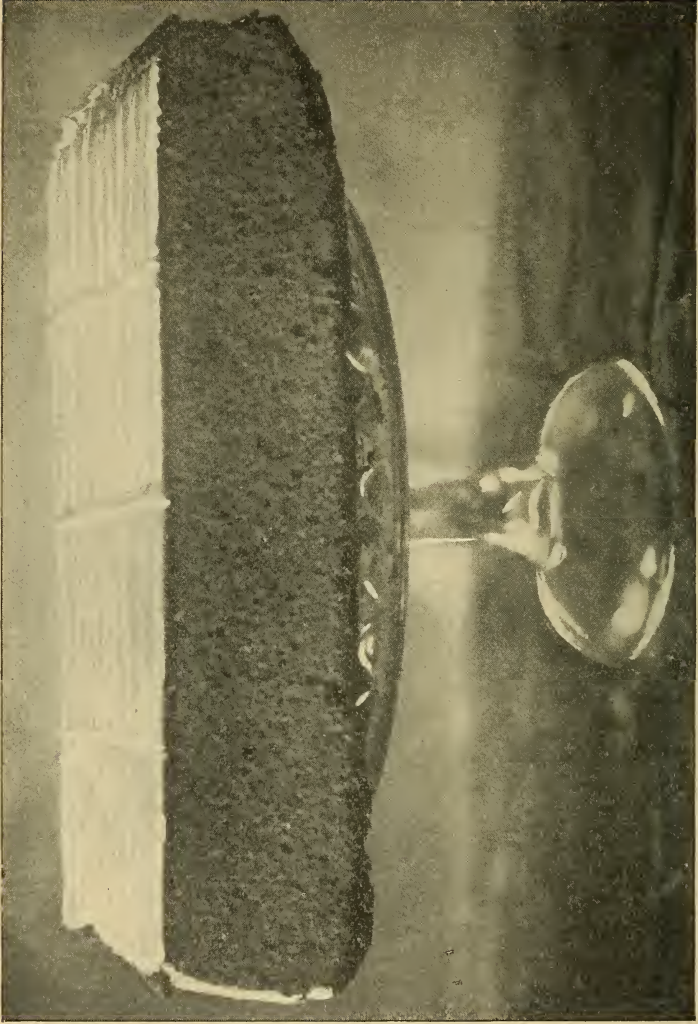
Rub sugar and butter together 10 minutes until creamy, divide the eggs in three parts and add in one-third and rub 3 minutes, then add in one-half of the eggs which remain and rub the same as before, add in the balance of the eggs and rub the same, then add in the flour and cream tartar and mix lightly. Bake in a dripping pan, well greased, and place paper on the sides and bottom.

Bake in a warm oven.

After baked, remove the paper and ice the bottom, which then forms the top.

This will bake in  $1\frac{1}{2}$  hours. If the dough is thicker than  $1\frac{1}{2}$  inches it will require more time to bake it. This can be baked in a round pan.

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LADY CAKE.

## Lady Cake.

$\frac{3}{4}$  cup of sugar.

$\frac{3}{4}$  cup of butter.

$1\frac{1}{4}$  cups of flour.

5 whites of eggs.

### HOW TO MIX.

Rub sugar and butter together 10 minutes, until creamy, divide the eggs in three parts and add in one-third and rub 3 minutes, then add in one-half of the eggs which still remain and rub the same, add in the balance of the eggs and rub the same as before, then add in the flour and mix lightly. Bake in a dripping pan, well greased, and place paper on the sides and bottom.

Bake in a warm oven.

After baked, remove the paper and ice the bottom, which then forms the top.

This will bake in  $1\frac{1}{2}$  hours.

If the dough is thicker than  $1\frac{1}{2}$  inches it will require more time to bake it.

This can be baked in a round pan.

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## SPANISH BUN.



## Spanish Bun.

6 eggs.

$1\frac{1}{2}$  cups of sugar.

$1\frac{1}{4}$  cups of butter.

1 cup of milk.

$4\frac{1}{2}$  cups of flour.

3 cups of currants.

$\frac{1}{8}$  teaspoonful of soda.

$\frac{1}{8}$  teaspoonful of cream tartar.

### HOW TO MIX.

Rub butter and sugar together 10 minutes, add in one-half of the eggs and rub 2 minutes, then add in the balance of the eggs and rub the same, add in the milk and soda, then mix and add in the flour and cream tartar and mix lightly. Dampen the currants and mix a small handful of flour with them and rub well, then add it to the mixture and mix thoroughly. Bake in a dripping pan, well greased, and place paper on the sides and bottom.

Bake in a warm oven.

After baked, remove the paper.

This will bake in 2 hours.

If the dough is thicker than  $1\frac{1}{2}$  inches it will require more time to bake it.

This can be baked in a round pan.

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## WHITE FRUIT CAKE.

## White Fruit Cake.

- 1 cup of sugar.
- 1 cup of butter.
- 2 cups of flour.
- 5 eggs.
- $\frac{3}{4}$  pound of currants.
- $\frac{1}{2}$  pound of raisins.
- $\frac{1}{4}$  pound of citron.
- $\frac{1}{4}$  teaspoonful of lemon essence or mace.

### HOW TO MIX.

Rub sugar and butter together 10 minutes until creamy, divide the eggs in three parts and add in one-third and rub 3 minutes, then add in one-half of the eggs which remain and rub the same, then add in the balance of the eggs and rub the same as before, add in the flour and lemon essence or mace and mix lightly.

Dampen the fruit and mix a small handful of flour with it and rub well, then add it to the mixture and mix thoroughly. Bake in a dripping or round pan, well greased, and place paper on the sides and bottom.

Bake in a warm oven.

After baked, remove the paper.

This will bake in 2 hours.

If the dough is thicker than  $1\frac{1}{2}$  inches it will require more time to bake it.

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## ANGEL CAKE.

## Angel Cake.

- 6 whites of eggs.
- 3 tablespoonfuls of sugar.
- 3 tablespoonfuls of flour.
- 1 teaspoonful of cream tartar.
- 1 teaspoonful of vanilla.

### HOW TO MIX.

Beat the whites of eggs to a stiff froth, sieve the sugar, flour and cream tartar through a fine sieve three times, then add it lightly to the froth, and the vanilla also. Bake in a deep pan, well greased and dusted with flour.

Bake in a warm oven.

When baked, ice the top with boiled vanilla icing. Beat the eggs with an egg beater.

This will bake in 20 minutes.

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## BRIDES' FRUIT CAKE.

## Brides' Fruit Cake.

- 1 cup of sugar.
- 1 cup of butter.
- 5 eggs.
- 2 $\frac{1}{4}$  cups of flour.
- 1 tablespoonful of molasses.
- 1 tablespoonful of brandy.
- 1 pound of raisins.
- 1 $\frac{1}{4}$  pounds of currants.
- $\frac{1}{4}$  pound of citron.
- $\frac{1}{2}$  tablespoonful of cinnamon.
- $\frac{1}{2}$  teaspoonful of mace.
- 1 teaspoonful of allspice.
- $\frac{1}{2}$  tablespoonful of ginger.
- 3 drops of lemon extract.

### HOW TO MIX.

Rub butter and sugar together 10 minutes, then add in 3 eggs and rub 2 minutes, add in the balance of the eggs and rub the same, then add in the spices and flour and mix, add in the fruit, molasses, brandy and extract and mix thoroughly.

### HOW TO BAKE.

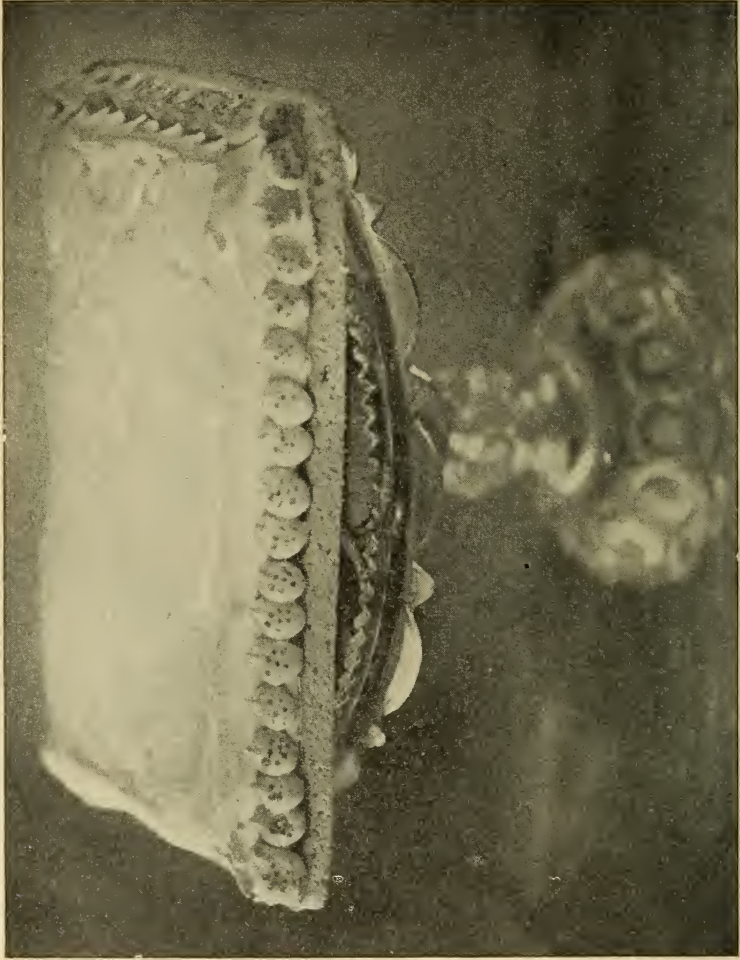
It requires 3 hours to bake 2 pounds, 4 hours to bake 5 pounds and 5 hours to bake 6 pounds. Bake in a greased, round pan and place paper on the sides and bottom.

Bake in a cooler oven than required for pound cake.

This will bake in 4 hours.

This fruit cake will keep for 10 years.

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## STRAWBERRY SHORT CAKE.



## Strawberry Short Cake—No. 1.

- 2 quarts of strawberries.
- $\frac{1}{2}$  cup of sugar.
- 3 eggs.
- $\frac{1}{2}$  cup of milk.
- $\frac{1}{4}$  teaspoonful of soda.
- $\frac{1}{2}$  teaspoonful of cream tartar.
- $1\frac{1}{2}$  cups of flour.

### HOW TO MIX.

Mix sugar, eggs, soda and milk together and beat for 1 or 2 minutes (with the hand), then add in the flour and cream tartar and mix thoroughly. Grease a flat pan well and place paper on the bottom, then place the mixture on it and spread it thin. Bake in a hot oven. When baked, place a piece of paper on a table, sprinkle it with pulverized sugar and place the cake on it, with the paper side up, and wash the paper which is on the cake with water (with a brush), so the paper can be removed easily, then place the strawberries on the layer and spread over the top with charlotte, the same as used for charlotte russe, and keep it in a cool place.

Wash and dry the berries well before using them. The layer will bake in 5 minutes.

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## Strawberry Short Cake—No. 2.

- 1 cup of sugar (rounded).
- 1 cup of butter (rounded).
- 1 egg.
- 1 cup of milk.
- 4 cups of flour.
- 1 teaspoonful of soda (level).
- 1 teaspoonful of cream tartar (rounded).

### HOW TO MIX.

Rub sugar, butter and soda together 2 minutes, until creamy, then add in the egg and rub 2 minutes, add in the milk and mix, then add in the cream tartar and flour and mix gently. Place the dough on a table and roll it out one-fourth of an inch thick (with a rolling-pin) and place it on a flat pan, well greased.

Bake in a moderate oven.

This will bake in 10 minutes.

After baked, cut it in squares and apply the strawberries, same as above, and spread charlotte russe or me-ringue over the top.

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MARBLE CAKE,

### How to Marble Cakes.

To marble pound cake, dissolve a piece of Baker's chocolate the size of a walnut in a small pan over a slow fire, then mix a cupful of the pound cake mixture with the chocolate and mix thoroughly. Place a quantity of the pound cake mixture into the bottom of a deep pan, separate the chocolate in two parts and put it in different parts of the cake on the cake mixture and spread it out, then spread another layer of the cake mixture on it and put the remaining half of chocolate in different parts, the same as before, then spread the remaining cake mixture over the top of the chocolate with a knife.

Bake in the same manner as pound cake.

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## CREAM PUFFS.

## How to Prepare Cream for Cream Puffs.

- 1 quart of milk.
- 1 cup of sugar.
- 5 eggs.
- $\frac{1}{2}$  cup of cornstarch.

### HOW TO MAKE.

Put eggs, sugar and cornstarch into a two-quart saucepan and mix well, then add in the milk and stir with a wooden paddle, and cook over a slow fire until thick.

This cream should be boiled by steam, to prevent it from burning, and stirred while boiling, to prevent it from getting lumpy.

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## Paste for Cream Puffs.

- 7 eggs.
- $\frac{1}{2}$  cup of water.
- 2 tablespoonfuls of lard.
- 1 rounded cup of flour (spring wheat).
- 1 level teaspoonful of grated ammonia.

### HOW TO MIX.

Place the water and lard into a one-quart saucepan, let the lard dissolve slowly in the water and then put it over a hot fire and let it come to a good boil, add in the flour and stir quickly for 1 minute, then put the paste into a wooden bowl and add in the ammonia and 2 eggs and stir about 1 minute with a stick, divide the remaining eggs in three portions and rub each portion in with the hand about 1 minute.

### HOW TO BAKE.

To form these puffs, fill a teaspoon with the mixture for each one, and drop them on a flat pan, well cleaned (but not greased), 3 inches apart, until the pan is filled. Before baking, wash the top of them with a beaten egg, to give them a gloss.

Bake in a moderate oven similar to baking bread.

These will bake in 20 minutes.

After baked, cut them through the center with a sharp knife and fill with cream.

This will make 30 cream puffs.

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## CHOCOLATE ECLAIRS.

## Chocolate Eclairs.

### FOR PASTE.

- 7 eggs.
- $\frac{1}{2}$  cup of water.
- 2 tablespoonfuls of lard.
- 1 cup of flour (rounded) (spring wheat).
- $\frac{1}{2}$  level teaspoonful of grated ammonia.

### HOW TO MIX.

Place the water and lard into a one-quart saucepan, let the lard dissolve slowly in the water, then put it over a hot fire and let it come to a good boil, add in the flour and stir quickly for 1 minute, then put the paste into a wooden bowl and add in the ammonia and 2 eggs and stir about 1 minute with a stick, divide the remaining eggs in three portions and rub each portion in with the hand about 1 minute.

### HOW TO BAKE.

Place a half-inch tube into an ornamenting bag and put the paste into it and press the paste through the tube on a cleaned (but not greased) pan 4 inches long and 2 inches apart.

Bake in a hot oven similar to bread.

After baked, cut through the center with a sharp knife and fill them with the same cream as used for cream puffs, and ice them over the top with cooked chocolate icing.

These will bake in 15 or 18 minutes.

This will make 24 eclairs.

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## CREAM PUFF TARTS.



### Cream Puff Tarts.

To form these cakes, take pie crust and roll it out about one-eighth of an inch thick (with a rolling-pin) and cut it out with a round cutter the size of a condensed milk can, place them on a flat pan, well cleaned (but not greased), then have cream puff paste ready, and put a tube into an ornamenting bag and put the paste into it, then press it through the tube and form rings on the tops of the crust, and wash them lightly over the top with eggs.

Bake in a hot oven.

After baked, fill them with the same cream as used for cream puffs.

These will bake in 20 minutes

This will make 30 tarts.

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## PASTRY TARTS.

## Pastry Tarts.

2 cups of winter wheat flour.

$\frac{1}{2}$  cup of butter.

1 white of an egg.

$\frac{1}{2}$  cup of milk.

### HOW TO MIX.

Mix flour, milk and eggs together, then place the dough on a table and roll it 12 inches long and 6 inches wide with a rolling-pin, then spread the butter on one-half of the dough, and turn the other half over it and roll it the same as before; this must be rolled three times in the same way; then place it in a refrigerator for 10 or 15 minutes each time it is rolled, then cut them out 4 inches square for turnovers and put cream, jelly or anything desired into the center, then wash the two edges with water before turning them and press them down. Before baking, wash them over the top with milk, and bake in a very hot oven.

This will make 9 or 12 tarts.

They will bake in 15 minutes.

Bake them on a flat pan, cleaned, but not greased.

In the winter time this can be placed in the open air for 15 minutes each time it is rolled.

## Napoleon Tarts.

Cut them 3 inches square (instead of 4 inches) and place them on a cleaned, flat pan 1 inch apart, and wash over the top with milk, and bake in a hot oven.

When cold, spread the top of one piece with meringue and place another piece on it, then decorate the top piece with jelly or meringue.



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## ROUND TARTS.

## Round Tarts.

2 cups of winter wheat flour.

$\frac{1}{2}$  cup of butter.

$\frac{1}{2}$  cup of milk.

1 white of an egg.

### HOW TO MIX.

Mix flour, egg and milk together, then place the dough on a table and roll it 12 inches long and 6 inches wide with a rolling pin, then spread the butter on one-half of the dough and turn the other half over it and roll it the same as before; this must be rolled three times in the same way; then place it in a refrigerator for 10 or 15 minutes each time it is rolled, then cut them out with a round cutter and press a half-inch tube not quite through the center. Before baking, wash them over the top with some milk, and bake in a very hot oven. After baked, press the center down and fill the empty space with cream, jelly or meringue.

Bake them on a flat pan.

They will bake in 15 minutes.

In the winter time this can be placed in the open air for 15 minutes each time it is rolled.

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## MERINGUE TARTS.

## Meringue Tarts.

To form these cakes, take pie crust and cut it out with a cutter the size of a condensed milk can, and bake them in a hot oven.

Place a half-inch tube into an ornamenting bag and put the meringue into it and press it through the tube on the cakes (after baked) and decorate them; after decorated, sprinkle them over the top with pulverized sugar and place them in a cool oven for 5 minutes (so they will merely dry) and then decorate them with jelly.

### MERINGUE.

7 whites of eggs.

1 cup of sugar.

Beat the eggs so they can be cut with a knife, then add in the sugar slowly and mix lightly.

The crust will bake in 5 minutes.

This batch can be reduced to one-half.

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## MERINGUE STICKS.



### Meringue Sticks.

7 whites of eggs.

1 cup of sugar.

Beat the whites of eggs (with an egg beater) so they can be cut with a knife, then add in the sugar slowly and mix lightly; after mixed, spread it 1 inch thick on a sponge cake layer the same as used for jelly roll, then place it in a cool oven for 10 minutes, so it will dry.

After baked, cut it in square sticks.

Bake the sponge cake layer before spreading the meringue on it. Before cutting it, put the knife-blade into cold water, so it will cut smooth.

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## MERINGUE PIES.

## Meringue Pies.

### PIE CRUST.

- $\frac{1}{2}$  cup of water.
- 2 cups of winter wheat flour.
- $\frac{3}{4}$  cup of butter and lard (mixed).

### HOW TO MIX.

Put butter, lard and flour into a wooden bowl and rub through the fingers one-half of a minute, then add in the water and mix lightly.

This will make 6 good size pies.

Bake the crust between two plates, the same size for each one; after baked, fill them with jelly or cream, the same as used for cream puffs, then spread the meringue smooth over the top. Use an ornamenting bag and tube for decorating around the edge and center.

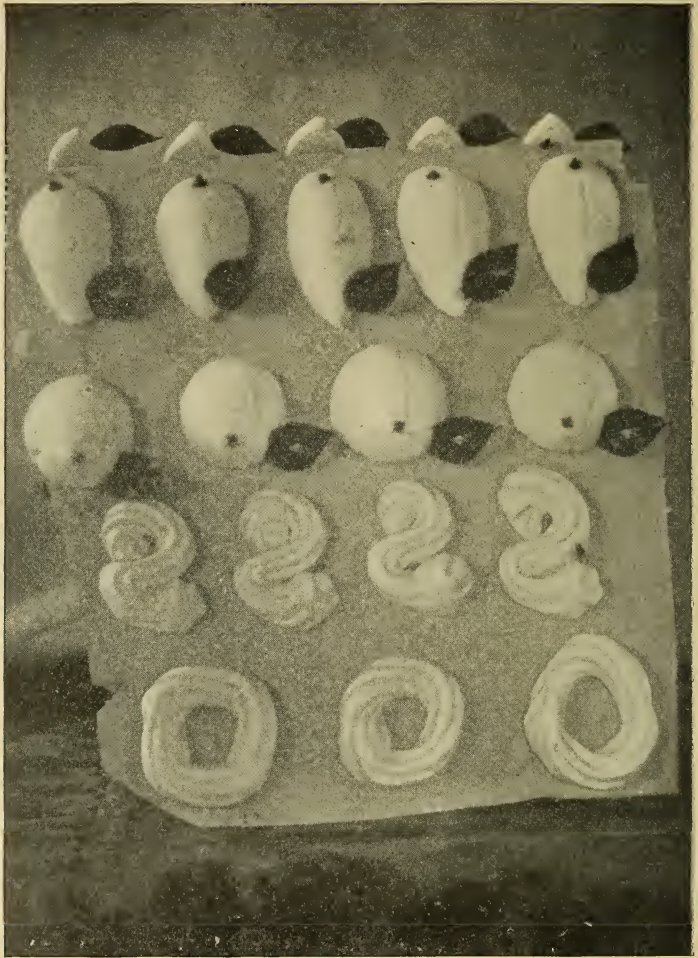
The crust will bake in 10 minutes.

### MERINGUE.

- 7 whites of eggs.
- 1 cup of sugar.

Beat the eggs with an egg beater so they can be cut with a knife, then add in the sugar slowly and mix lightly.

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## KISSES.

### Kisses.

2 whites of eggs.

1 cup of sugar.

Beat the eggs with an egg beater so they can be cut with a knife, then add in the sugar slowly and mix lightly.

Place paper on a clean flat pan, then place a tube into an ornamenting bag and put the mixture into it, then press it through the tube on the paper and form different kinds of figures, then put pear leaves and cloves in both ends of the apple and pear figures.

Bake in a very cool oven.

These will bake in one-half hour.

To remove them, after baked, wash the paper lightly with water.

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## LADY LOCKS.

## Lady Locks.

1 cup of butter (rounded).  
4 cups of winter wheat flour.  
1 cup of milk.  
2 whites of eggs.

### HOW TO MIX.

Mix flour, milk and whites of eggs together, then place the dough on a table and roll it 12 inches long and 6 inches wide (with a rolling-pin), and spread one-half of it with butter and turn the other half over it and roll it the same as before; this must be rolled three times; and each time two laps are made and rolled with a rolling-pin, place it in a refrigerator for 10 or 15 minutes, until the dough is hard.

### HOW TO FORM.

Roll the dough on a table (with a rolling-pin) until it is one-fourth of an inch thick, and cut it in pieces 6 inches long and 3 inches wide, place them on round pieces of tin three-fourths of an inch in diameter and 7 inches long, lap the dough on the bottom of the tin, place them on a flat pan and wash them over the top with milk.

Bake in a hot oven, but not temperate.

After baked, fill with meringue.

These will bake in 15 minutes.

### MERINGUE.

7 whites of eggs.  
1 cup of sugar.

Beat the eggs with an egg beater so they can be cut with a knife, then add in the sugar slowly and mix lightly.

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## MUSK MELONS.



## Musk Melons.

4 eggs.  
 $\frac{1}{2}$  cup of sugar.  
1 cup of flour.

### HOW TO MIX.

Beat the eggs and sugar over a slow fire until lukewarm (with an egg beater), beat it until light (5 or 8 minutes), then mix in flour lightly. Bake in musk melon tins.

Bake in a hot oven.

The cakes are formed like orange slices. After baked and cold, spread both sides with jelly and place them together until they form a musk melon, then put a piece of citron in the center, to imitate the stem, and pour boiled water icing (while hot) over the top, on the end the stem is on. Cut the bottom off 1 inch, so they will stand upright.

This will bake in 10 minutes.

Cut them from the tins with a knife.

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ORANGE SLICES.

## Orange Slices.

4 eggs.  
 $\frac{1}{2}$  cup of sugar.  
1 cup of flour.

### HOW TO MIX.

Beat eggs and sugar over a slow fire until lukewarm (with an egg beater), then beat it 5 or 8 minutes until light, and mix in the flour lightly.

Bake in musk melon tins.

Bake in a hot oven.

These will bake in 10 minutes.

After baked, cut them from the tins with a knife, then cut them nearly through the thickest part and spread them with jelly, then ice them over the top with boiled water icing flavored with oranges or orange extract.

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## CHARLOTTE RUSSE.

## Charlotte Russe.

- 2 whites of eggs.
- 1 pint of sweet cream.
- 3 tablespoonfuls of sugar.
- $\frac{1}{2}$  ounce of gelatine.
- 1 teaspoonful of vanilla extract.

### HOW TO MAKE.

Dissolve the gelatine in one-half cup of lukewarm water and strain it into the cream, then add in the sugar and vanilla and beat 5 minutes (with an egg beater), then set it on ice until it becomes stiff. Beat the whites of eggs to a stiff froth, then beat them into the cream 3 minutes and let it stand on the ice for a few minutes until stiff. Cover the bottom and sides of the cups or dishes with baked sponge cake on jelly roll layer, place the sides in first and then the bottom. Place a tube into an ornamenting bag and put the charlotte into it, then press the charlotte through the tube into the cups or dishes. This charlotte can be made in the winter without using any ice, if the temperature is down to 40 degrees, by placing the charlotte into the open air, or it can be placed in fresh well water when no ice can be obtained.

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ANISE OR VANILLA DROPS.

## Anise or Vanilla Drops.

- 1 cup of sugar.
- 4 eggs.
- 2 cups of flour.
- 1 small pinch of grated ammonia.
- $\frac{1}{2}$  ounce of anise seed.

### HOW TO MIX.

Beat the eggs and sugar over a slow fire until lukewarm (with an egg beater) 5 or 8 minutes, then add in the ammonia, anise seed and flour and mix lightly.

Place a half-inch tube into an ornamenting bag and put the mixture into it, then press it through the tube the size of a half dollar on a greased pan, dusted with flour, 1 inch apart. Let them stand 3 or 4 hours until dry, and bake in a cool oven.

These will bake in 15 minutes.

This will make 50 or 60 drops.

If anise seed is not desired, one-half teaspoonful of vanilla extract can be used instead.

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## SPRINGLIES.



## Springlies.

6 eggs.

1½ cups of sugar.

5 cups of flour.

1 small teaspoonful of grated ammonia.

1 tablespoonful of anise seed.

### HOW TO MIX.

Beat the eggs and sugar over a slow fire until lukewarm for 2 minutes (with an egg beater), then add in the ammonia, anise seed and flour and mix thoroughly. Place the mixture on a table and take enough of it and roll it out on the moulds with a rolling-pin, so it will not be over one-fourth of an inch thick, then turn them over on a table and cut them in the lines. Place them on a greased pan, lightly dusted with flour, 1 inch apart, and let them stand until dry, 3 or 4 hours.

Bake in a very cool oven.

These will bake in 15 or 20 minutes.

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## FANCY VARIETY CAKE.

## Fancy Variety Cake.

1 cup of sugar.  
5 eggs.  
2 cups of flour.  
1 cup of butter.

### HOW TO MIX.

Rub the sugar and butter together 10 minutes until creamy. Divide the eggs in three parts and add in one-third and rub 3 minutes, then add in one-half of the eggs which remain and rub the same as before, then add in the balance of the eggs and rub the same, then add in the flour and mix lightly. Grease a flat pan well and place paper on the bottom, then place the mixture on the pan and spread it one-fourth of an inch thick.

Bake in a moderate oven.

After baked and cold, place the layer on a table, cut it in half and spread one piece with jelly or cream (the same as used for cream puffs), then place the other half on the top of it and ice the top with any kind of icing desired, or spread it with cocoanut and pour boiled chocolate icing over the top of it, then spread it over with a knife. Cut this layer in small squares 2 inches long and 1 inch wide.

This will bake in 15 minutes.

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## CREAM CRULLERS.

## Cream Crullers.

- $\frac{1}{2}$  cup of water.
- 2 tablespoonfuls of lard (rounded).
- 7 eggs.
- $\frac{1}{2}$  teaspoonful of grated ammonia.
- 1 cup of flour (rounded).

### HOW TO MIX.

Place the water and lard into a two-quart saucepan, let the lard dissolve slowly in the water and then place it over a hot fire and let it come to a good boil, add in the flour and stir quickly for 1 minute, then put the paste into a bowl and add in the ammonia and two eggs and stir 1 minute with a stick, divide the remaining eggs in two portions and rub each portion in with the hand 1 minute. Place a half-inch tube into an ornamenting bag and put the mixture into it, then press it through the tube on a piece of white or brown paper, greased, and form rings a little larger than a silver dollar, 1 inch apart, and place them in smoking hot lard, with the paper side upward, and let them stand one-half minute, then remove the paper and let them fry on one side until light brown, then turn them over and let them fry the same on the other side. When cold, ice the smooth side with boiled vanilla icing.

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## GRAHAM WAFERS.

## Graham Wafers.

- 1 cup of sugar.
- 1 cup of butter.
- $\frac{1}{2}$  cup of winter wheat flour.
- $1\frac{1}{2}$  cups of Graham flour.
- 2 eggs.

### HOW TO MIX.

Rub butter and sugar together until creamy, then add in the eggs and rub 2 minutes, then add in the flour and mix lightly.

### HOW TO BAKE.

Place a half-inch tube into an ornamenting bag and put the mixture into it, then press it through the tube and form rings the size of a small tea cup, 3 inches apart, on a greased pan.

Bake in a moderate oven.

These will bake in 5 minutes.

This will make 30 wafers.

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## JELLY DIAMONDS



## Jelly Diamonds.

- $\frac{3}{4}$  cup of sugar.
- $\frac{1}{2}$  cup of butter.
- $\frac{1}{4}$  teaspoonful of soda.
- $\frac{1}{2}$  teaspoonful of cream tartar.
- $\frac{1}{2}$  cup of milk.
- 2 cups of flour.
- 3 eggs.

### HOW TO MIX.

Rub sugar and butter together 2 minutes until creamy, then add in the eggs and rub 2 minutes. Dissolve soda in milk and add it to the mixture, then add in the flour and cream tartar and mix thoroughly. Grease a flat pan and place paper on it, then spread the mixture on it one-fourth of an inch thick, and bake in a moderate oven. If chocolate layer is desired, dissolve a piece of chocolate the size of a marble and add it to one-half of the mixture, then spread it one-fourth of an inch thick on a greased pan, with paper on it, and bake in a moderate oven. When baked, turn it over on a table, with paper side upward, and remove the paper, then spread one layer with jelly and place the other layer on the top of it. These diamonds can be spread over the top with jelly and cocoanut strewn over the jelly and then cut in squares or diamond shape, or they can be iced with chocolate or boiled vanilla icing and strewn over the top with cocoanut.

The layer will bake in 10 minutes.

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## CINNAMON STICKS.

## Cinnamon Sticks.

1 teaspoonful of cinnamon.

$\frac{1}{2}$  pound of almond paste.

1 $\frac{1}{2}$  cups of sugar.

2 tablespoonfuls of flour.

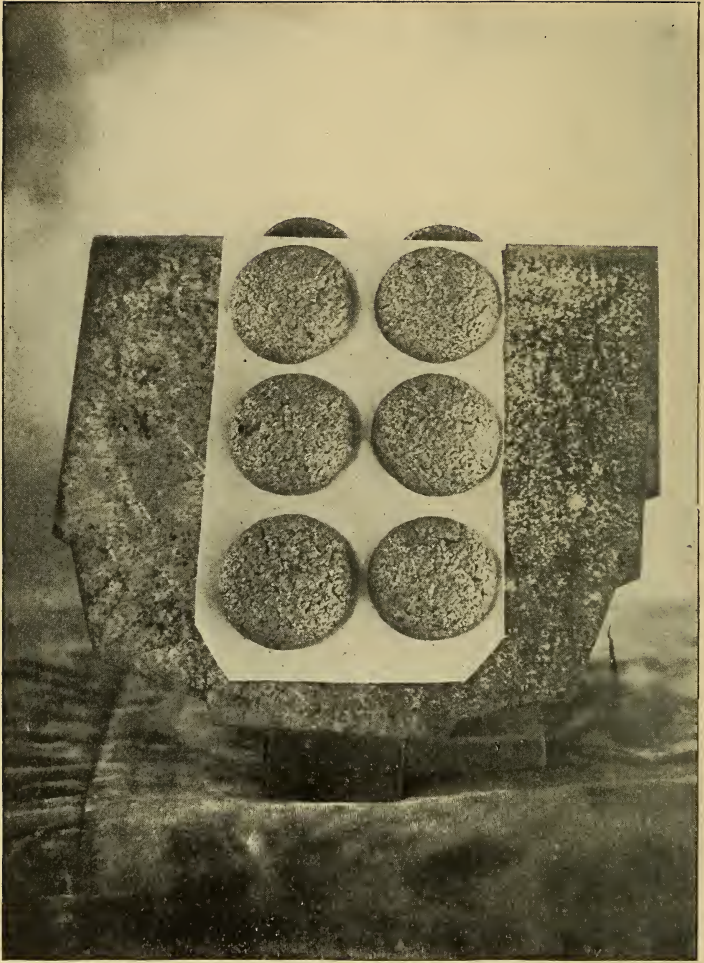
3 whites of eggs.

### HOW TO MIX.

Rub almond paste and 2 whites of eggs together 3 minutes, then add in the balance of the eggs and rub the same as before, then add in the sugar and rub 1 minute, then add in the flour and cinnamon and mix thoroughly. Dust a table lightly with flour and place the mixture on it and roll it long and 1 inch in diameter with the hands, then flatten it down 2 inches wide and one-fourth thick, then ice over the top with icing, the same as used for ornamenting (but not so thick), so it can be spread easily, then cut off pieces three-fourths of an inch wide and place them on a greased pan, dusted with flour, 1 inch apart, and let them stand until thoroughly dry (4 hours).

Bake in a cool oven.

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## PLAIN MACAROONS.

## Plain Macaroons.

- $\frac{1}{2}$  pound of almond paste.
- $1\frac{1}{2}$  cups of sugar (scant).
- 6 whites of eggs.
- 1 tablespoonful of white cornmeal.

### HOW TO MIX.

Rub almond paste and two whites of eggs together 3 minutes. Divide the other eggs into four portions and rub two portions into the paste, then add in the sugar, white cornmeal and the remaining two portions of the whites of eggs and rub. These portions must be rubbed in from 2 to 3 minutes.

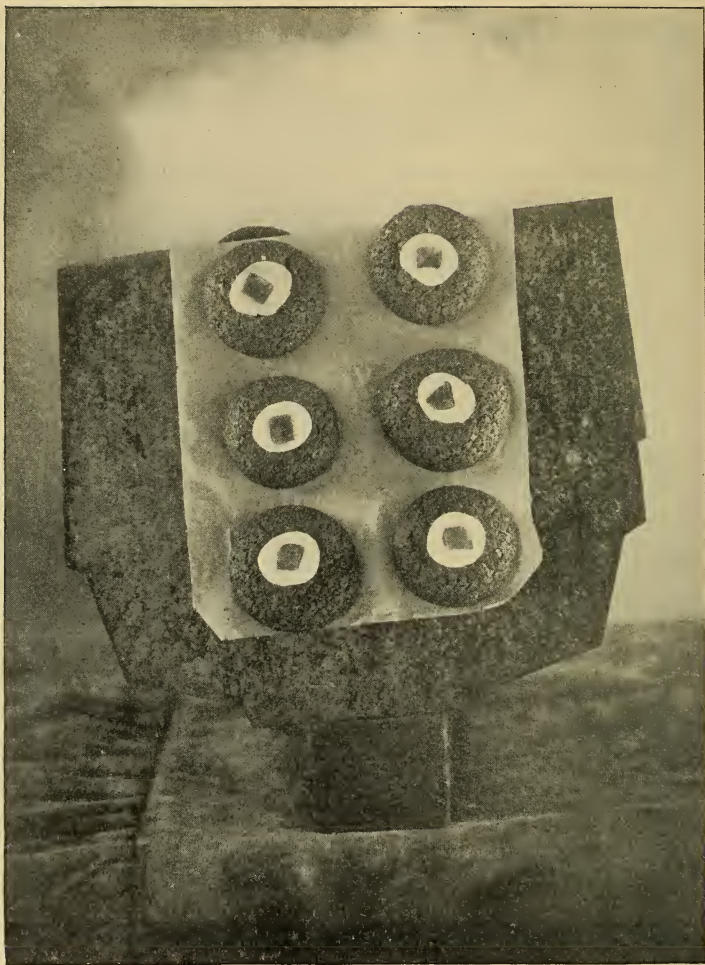
### HOW TO BAKE.

Place a half-inch tube into an ornamenting bag and put the mixture into it. Place a piece of white or brown paper on a flat pan and press the mixture through the tube on the paper the size of a half dollar,  $1\frac{1}{2}$  inches apart.

Bake in a cool oven similar to pound cake, and do not disturb them until they have a golden color.

They will bake in 15 or 20 minutes. To remove them, after baked, wash the paper lightly with water.

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## LEMON MACAROONS.

## Lemon Macaroons.

6 whites of eggs.  
1½ cups of sugar (scant).  
1 tablespoonful of white cornmeal.  
½ pound of almond paste.

### HOW TO MIX.

Rub almond paste and two whites of eggs together 3 minutes. Divide the other eggs in four portions and rub two portions into the paste, then add in the sugar, white cornmeal and the remaining two portions of the whites of eggs and rub. These portions must be rubbed in from 2 to 3 minutes.

### HOW TO BAKE.

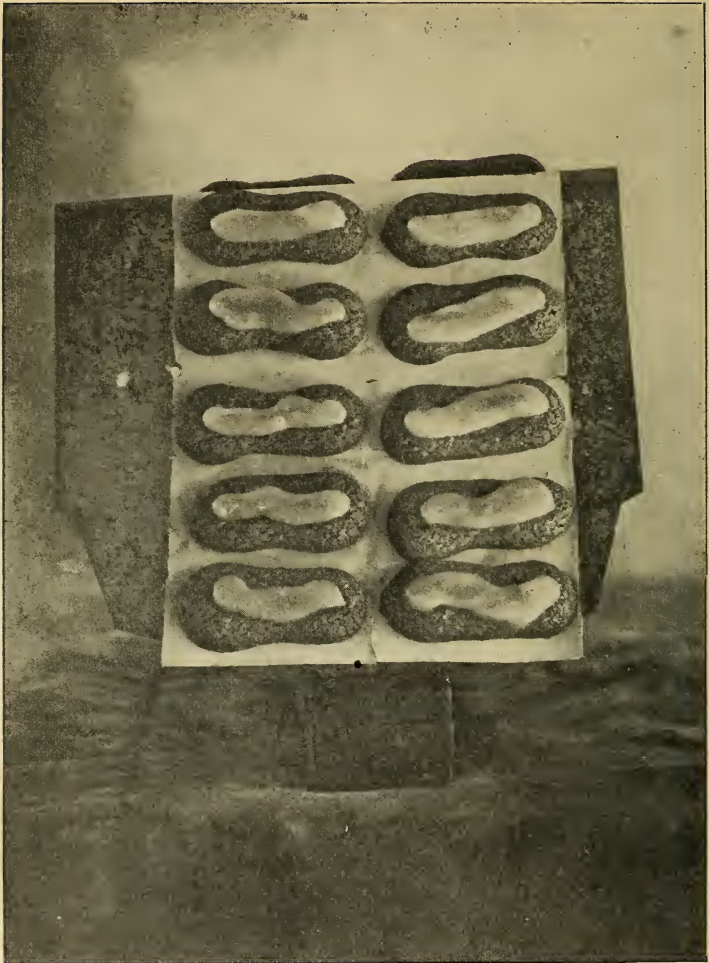
Place a half-inch tube into an ornamenting bag and put the mixture into it. Place a piece of white or brown paper on a flat pan, enough to cover it, and press the mixture through the tube on the paper the size of a half dollar, 1½ inches apart.

Bake in a cool oven similar to pound cake, and do not disturb them until they have a golden color.

After baked, coat the bottom part with lemon juice icing of a very light shade and put a thin disk of rich-colored citron into the center. Boiled water icing is preferred.

They will bake in 15 or 20 minutes. To remove them, after baked, wash the paper lightly with water.

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## JELLY MACAROONS.



## Jelly Macaroons.

- ½ pound of almond paste.
- 1½ cups of sugar.
- 1 tablespoonful of white cornmeal.
- 6 whites of eggs.

### HOW TO MIX.

Rub almond paste and two whites of eggs together 3 minutes. Divide the other eggs into four portions and rub two portions into the paste, then add in the sugar, white cornmeal and the remaining two portions of the whites of eggs and rub. Rub these portions in from 2 to 3 minutes.

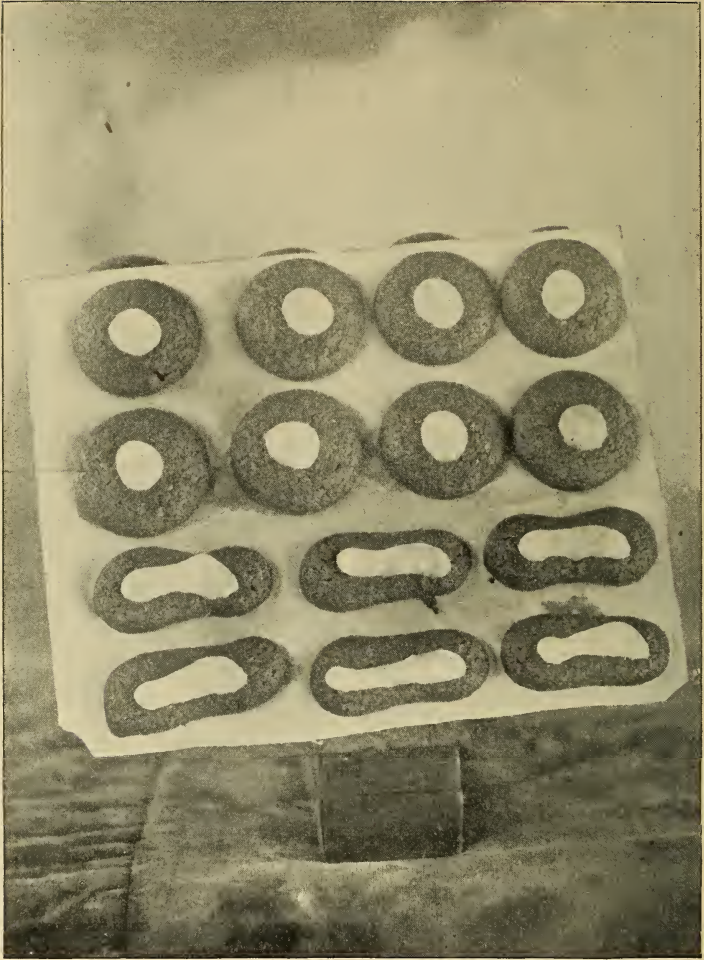
### HOW TO BAKE.

Place a half-inch tube into an ornamenting bag and put the mixture into it. Place a piece of white or brown paper on a flat pan, enough to cover it, and press the mixture through the tube on the paper, 2 inches long and 1½ inches apart. After baked, and while hot, make a long dent in the center of each one with the handle of a knife and fill them with any kind of jelly desired, then ice them over the top with boiled water icing.

Bake in a cool oven similar to pound cake, and do not disturb them until they have a golden color.

They will bake in 15 or 20 minutes. To remove them, after baked, wash the paper lightly with water.

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## CHOCOLATE MACAROONS.

## Chocolate Macaroons.

- 6 whites of eggs.
- 1½ cups of sugar.
- 1 tablespoonful of white cornmeal.
- ½ pound of almond paste.
- 2 ounces of cocoa or Baker's chocolate.

### HOW TO MIX.

Rub almond paste and two whites of eggs together 3 minutes. Divide the other eggs into four portions and rub two portions into the paste, then melt the cocoa or Baker's chocolate and add it to the mixture, and a small pinch of cinnamon, then rub in the remaining portions of the whites of eggs, sugar and cornmeal. Rub the portions in from 2 to 3 minutes.

### HOW TO BAKE.

Place a half-inch tube into an ornamenting bag and put the mixture into it. Place a piece of white or brown paper on a flat pan, enough to cover it, and press the mixture through the tube on the paper the size of a half dollar, 1½ inches apart. Before baking, strew over the top with granulated sugar.

Bake in a cool oven similar to pound cake.

After baked, put a pink royal icing dot in the center.

They will bake in 15 or 20 minutes.

To remove them, after baked, wash the paper lightly with water.

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## How to Prepare Boiled Water Icing.

Sieve pulverized sugar to suit the quantity and place it into a bowl, then add enough boiling water to it so it will merely run, and flavor it with vanilla, strawberry, lemon, pineapple or anything desired.

This icing can be used for pound cake, wine cake, vanilla cake, macaroons, musk melons, orange slices, angel cake, etc.

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## How to Prepare Icing for Ornamenting Fancy Cakes.

1 pound of pulverized sugar.

4 whites of eggs.

$\frac{1}{4}$  teaspoonful of cream tartar.

Place the sugar, eggs and cream tartar into a bowl and beat them with a wooden paddle until stiff, so they will stand up to a point.

This icing can be used for coating all kinds of large cakes, such as wedding, Christmas cakes, etc.

Coat the cake, which is to be iced, with this icing, then place it in a cool oven and as soon as one side becomes dry turn it around, so the other side will dry, then remove it from the oven.

To make a gloss on the icing, mix a little cold water with some of the ornamenting icing, so it will merely run, and pour it on the cake over the first coat, then place it in the oven, the same as before, and remove it when dry.

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## How to Prepare Cooked Chocolate Icing.

1 pound of pulverized sugar.  
 $\frac{1}{4}$  pound of Baker's chocolate.  
4 teaspoonfuls of water.

Dissolve the chocolate over a fire, then add in the water and sugar and let it boil over a slow fire, and stir it with a spoon until it becomes stringy.

This icing must be used while hot.

It can be used for layer cake, chocolate eclairs, layer spice cake, etc.

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## How to Prepare Boiled Chocolate Icing.

Sieve pulverized sugar to suit the quantity and place it into a bowl, then add enough boiling water to it so it will merely run. Dissolve the cocoa or Baker's chocolate over a fire and mix it in the icing to suit the color.

This icing can be used for decorating layer cake, chocolate eclairs, spice muffins, etc.

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## TEA BISCUITS.

## Tea Biscuits.

- 7 cups of flour.
- $\frac{1}{2}$  cup of lard.
- 2 cups of milk.
- 1 teaspoonful of soda.
- 2 teaspoonfuls of cream tartar.
- $\frac{1}{2}$  teaspoonful of salt.

### HOW TO MIX.

Rub flour, lard and cream tartar together so the lard cannot be seen, dissolve the soda in the milk and add it to the mixture and mix thoroughly. Place the mixture on a table and roll it one-half inch thick with a rolling-pin, then cut them out with a small, round cutter and place them close together on a greased pan and wash them over the top, before and after baked, with milk.

Bake in a hot oven.

This will make 30 biscuits.

These will bake in 15 minutes.

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## Lemon Cream Custard for Pies.

1 pint of milk.  
2 eggs.  
1 lemon.  
 $\frac{1}{2}$  cup of sugar.  
 $\frac{1}{4}$  cup of flour.

### HOW TO MIX.

Grate the outside of the lemon into a two-quart saucepan, then squeeze the juice into it and add in the sugar, eggs and flour, then stir the milk in gradually. Pour it into deep pie tins, with pie crust on the bottom, and then place the pie crust over the top of it.

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## Cocoanut or Egg Custard for Pies.

2 eggs.  
1 tablespoonful of flour.  
2 tablespoonfuls of sugar.  
1 pint of milk.  
 $\frac{1}{2}$  teaspoonful of vanilla.

### HOW TO MAKE.

Beat the flour, sugar and eggs (with an egg beater), then add in the milk and vanilla and stir. Place the pies into the oven with the pie crust in the bottom and fill them half full of the custard, let them stand from 3 to 5 minutes, then fill them full.

Stir the custard before filling the pies.

Use deep pie plates.

For cocoanut pies, place the cocoanut in the bottom of the plates, on the pie crust, before placing them into the oven, then place a small piece of butter on the cocoanut, then fill them half full of the custard and place them into the oven, let them stand from 3 to 5 minutes, then fill them full.

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## Pumpkin Custard for Pies.

- 1 pint of milk.
- $\frac{1}{4}$  cup of flour.
- $\frac{1}{2}$  cup of sugar.
- 2 eggs.
- $\frac{1}{4}$  teaspoonful of mace or nutmeg.
- $\frac{1}{2}$  teaspoonful of cinnamon.
- 1 pint of cooked and strained pumpkin.

### HOW TO MAKE.

Place the pumpkins, flour, eggs, sugar and spices into a large, round kettle and stir them together, then add in the milk and stir again. Place the pies into the oven, with the pie crust in the bottom and fill them half full of the custard, let them stand from 3 to 5 minutes, then fill them full.

Stir the custard before filling the pies.

Use deep pie plates.

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## Cream Custard for Pies.

- 1 quart of milk.
- 1 cup of sugar.
- 5 eggs.
- $\frac{1}{2}$  cup of cornstarch.

### HOW TO MAKE.

Put eggs, sugar and cornstarch into a two-quart saucepan and mix well, then add in the milk and stir with a wooden paddle, cook over a slow fire until thick.

This cream should be boiled by steam, to prevent it from burning, and stirred while boiling to prevent it from getting lumpy.

Use top crust.

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## Pie Crust.

- 2 cups of flour.
- $\frac{1}{2}$  cup of water (scant).
- $\frac{3}{4}$  cup of butter and lard (mixed).
- $\frac{1}{2}$  teaspoonful of salt.

### HOW TO MIX.

Place the flour, butter, salt and lard into a wooden bowl and rub them one-half minute through the fingers, then add in the water and mix lightly.

This will make 3 large pies.

Bake the pies in a hot oven.

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ENGLISH MUFFINS.

## English Muffins.

1 pint of milk (lukewarm).  
 $\frac{1}{2}$  ounce of compressed yeast.  
 $\frac{1}{2}$  teaspoonful of salt.  
6 cups of flour.

### HOW TO MIX.

Dissolve yeast and salt in lukewarm milk and place it into a wooden bowl, then add in the flour and mix thoroughly. This dough will rise in about  $2\frac{1}{2}$  hours, then place it on a table and roll it one-half inch thick (with a rolling-pin) and cut them out with a small, round cutter, then dust a board with white cornmeal and place them on it and let them rise 20 minutes.

Bake them on a griddle over a slow fire, and when brown on one side turn them over.

Use a cake turner to place them on the griddle.

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## CROWN COFFEE CAKE.

## Crown Coffee Cake.

- 1 teaspoonful of salt.
- 2 tablespoonfuls of condensed milk.
- 3 tablespoonfuls of butter.
- 2 tablespoonfuls of lard.
- 1 teaspoonful of cinnamon.
- 1 ounce of compressed yeast.
- 4 cups of water (lukewarm).
- 4 eggs.
- $\frac{1}{2}$  teaspoonful of mace.
- 1 cup of currants.
- 15 cups of flour.
- $\frac{3}{4}$  cup of sugar.

### HOW TO MIX.

Dissolve yeast and salt in lukewarm water and pour it into a wooden bowl, then add in the eggs, spices, milk, lard, butter and sugar and mix thoroughly, then add in the flour and mix, add in the currants and mix lightly. This will rise in 4 hours (let it rise until it commences to settle in the center). When done, cut it in 6 pieces and mould them round and about 8 inches long, then place them in a box, or on a board dusted with flour, for 15 minutes, and cover them over with a cloth, to prevent them from getting crusty, then place them on a table and roll them flat (with a rolling-pin) 12 inches long and 6 inches wide, and spread them over the top with butter (very thin), then cut each one through the center (lengthwise) and place the two pieces on top of each other and stretch them, then twist them like rope and press the two ends together and form rings, place them on a greased, flat pan 1 inch apart and let them rise one-half hour on the pans, and bake them in a moderate oven.

These will bake in 25 minutes.

After baked, and while warm, wash them over the top with the following icing, and place them in the oven until dry:

- 2 whites of eggs.
- $\frac{3}{4}$  cup of sugar.

Stir the sugar and eggs together from 3 to 5 minutes, then add in 1 teaspoonful of flour and enough water to make it run freely.



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## HALF-MOON COFFEE CAKE.

## Half-Moon Coffee Cake.

- 1 teaspoonful of salt.
- 2 tablespoonfuls of condensed milk.
- 3 tablespoonfuls of butter.
- 2 tablespoonfuls of lard.
- 1 teaspoonful of cinnamon.
- $\frac{1}{2}$  teaspoonful of mace.
- 1 ounce of compressed yeast.
- 1 cup of currants.
- 4 cups of water (lukewarm).
- $\frac{3}{4}$  cup of sugar.
- 4 eggs.
- 15 cups of flour.

### HOW TO MIX.

Dissolve yeast and salt in lukewarm water and place it in a wooden bowl, then add in the eggs, spices, milk, lard, butter and sugar and mix thoroughly, then add in the flour and mix, add in the currants and mix lightly. This will rise in 4 hours (let it rise until it commences to settle in the center). When done, cut it in 5 pieces and roll it in Vienna bread shape 8 inches long (for half-moons), then place them in a box, or on a board dusted with flour, 15 minutes, and cover them over with a cloth, to prevent them from getting crusty, then press a round stick through the center of them and roll the dough apart 4 inches, then grease one side and lap the other side over it, and place them on a greased flat pan, 1 inch apart, and shape them like half-moons, let them rise one-half hour on the pans, and bake them in a moderate oven.

These will bake in 25 minutes.

After baked, and while warm, wash them over the top with the following icing, and place them in the oven until dry:

- 2 whites of eggs.
- $\frac{3}{4}$  cup of sugar.

Stir the sugar and eggs together from 3 to 5 minutes, then add in 1 teaspoonful of flour and enough water to make it run freely.



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GERMAN FORM CAKE.



## German Form Cake.

- $\frac{3}{4}$  cup of sugar.
- 1 teaspoonful of salt.
- 4 cups of milk (lukewarm).
- 2 ounces of compressed yeast.
- 1 cup of butter.
- $\frac{1}{2}$  cup of lard.
- 12 cups of flour.
- 6 eggs.
- $\frac{1}{2}$  teaspoonful of mace.
- $\frac{1}{2}$  teaspoonful of cinnamon.
- 1 teaspoonful of vanilla or lemon.
- $\frac{1}{2}$  pound of Sultana raisins.

### HOW TO MIX.

Dissolve yeast and salt in lukewarm milk and pour it into a wooden bowl, then add in the eggs, butter, lard, vanilla, spices and sugar and mix thoroughly, then add in the flour and mix the same as before. This dough will rise in 3 hours (if kept in a warm place). When done, mix in the raisins and let it stand one-half hour longer, then put it into form pans about half-full and let it rise until the pans are three-fourths full, then bake them in a moderate oven, the same as for baking bread.

This mixture will make five pans full.

These will bake in 45 minutes.

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## GERMAN BUTTER OR COFFEE CAKE.

## German Butter or Coffee Cake.

- 1 cup of sugar.
- 1 teaspoonful of salt.
- 4 cups of milk or water (lukewarm).
- $\frac{1}{2}$  cup of butter.
- 2 ounces of compressed yeast.
- 1 cup of lard.
- $\frac{1}{2}$  teaspoonful of mace.
- 16 cups of flour.
- 4 eggs.
- 1 teaspoonful of cinnamon.

### HOW TO MIX.

Dissolve the yeast and salt in lukewarm milk or water and pour it into a wooden bowl, then add in the eggs, butter, lard, spices and sugar, and mix thoroughly, then add in the flour and mix the same. This dough will rise in 3 hours (if kept in a warm place). When done, place it on a table and roll it out one-half inch thick with a rolling-pin, then cut it in squares to fit the dripping pans (which are to be used). This will cover three good size pans. Let it rise one-half hour in the dripping pans and then wash them over the top with a brush and hot, melted butter, and sprinkle pulverized or granulated sugar over the butter, then sprinkle a pinch of cinnamon over the sugar. The same heat is required as for baking bread. Prick it with a fork before washing it with butter, and grease the pans well.

This will bake in about 25 minutes.

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## CRUMB CAKE.

## Crumb Cake.

- 1 cup of sugar.
- 4 cups of milk or water (lukewarm).
- 1 cup of lard.
- 15 cups of flour.
- 4 eggs.
- 1 teaspoonful of salt.
- $\frac{1}{2}$  cup of butter.
- 1 teaspoonful of cinnamon.
- $\frac{1}{2}$  teaspoonful of mace.
- 2 ounces of compressed yeast.

### HOW TO MIX.

Dissolve yeast and salt in lukewarm milk or water and pour it into a wooden bowl, then add in the eggs, sugar, butter, lard and spices and mix thoroughly, then add in the flour and mix the same. This dough will rise in 3 hours (if kept in a warm place). When done, place it on a table and roll it out one-half inch thick with a rolling-pin, then cut it in squares to fit the dripping pans, which are to be used. This will cover three good size dripping pans. Let it rise one-half hour in the pans and then wash them over the top with a brush and hot, melted butter, and sprinkle the crumbs over the butter. Prick it with a fork before washing it with butter.

Bake it in a moderate oven, the same as for baking bread.

This will bake in 25 minutes.

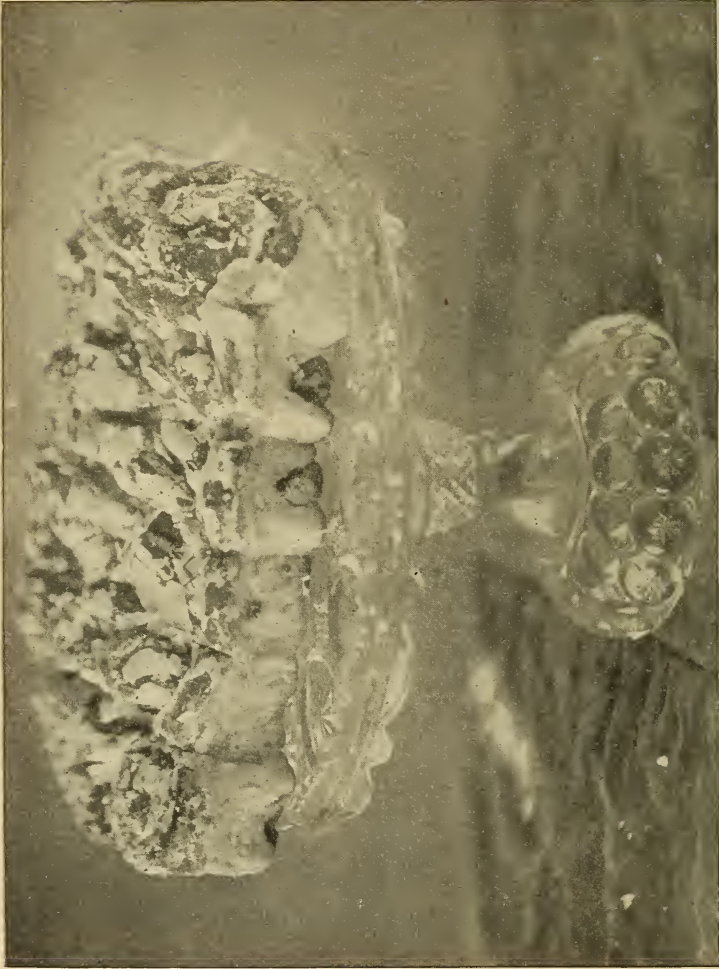
Grease pans well.

### HOW TO MAKE CRUMBS.

- 1 pound of flour.
- 14 ounces of butter.
- $\frac{1}{4}$  pound of sugar.
- 1 teaspoonful of cinnamon.

Rub flour, sugar, cinnamon and butter together lightly until crummy.

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CINNAMON BUNS.

## Cinnamon Buns.

- 4 cups of milk or water (lukewarm).
- 1 ounce of compressed yeast.
- 1 teaspoonful of salt.
- 1 tablespoonful of cinnamon.
- 2 tablespoonfuls of butter.
- $\frac{1}{2}$  cup of sugar.
- 12 cups of flour.
- $\frac{1}{2}$  cup of lard.

### HOW TO MIX.

Dissolve the yeast in lukewarm milk or water and pour it into a wooden bowl, then add in the lard, butter, cinnamon, salt and sugar and mix lightly, then add in the flour and mix thoroughly. This dough will rise in 3 hours, then place it on a table and roll it one-half inch thick with a rolling-pin and spread a handful of currants on it, then roll it up with the hands and flatten it down 1 inch thick and 4 inches wide, then cut off pieces 1 inch wide (crosswise) and place them close together on a greased, flat pan, and let them rise one-half hour in warm weather and 45 minutes in cold weather.

Bake them in a moderate oven.

### HOW TO ICE CINNAMON BUNS.

- 1 cup of pulverized sugar.
- 1 teaspoonful of flour.

Mix flour and sugar with enough water to make it run freely, then wash them over the top, while hot, with a brush and place them in the oven until dry (5 minutes).

This will make 36 buns.

They will bake in 20 minutes.

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## TEA RUSK.



## Tea Rusk.

- 1 pint of milk (lukewarm).
- $\frac{1}{2}$  teaspoonful of salt.
- 2 tablespoonfuls of butter.
- 2 tablespoonfuls of lard.
- 4 tablespoonfuls of sugar.
- $\frac{1}{2}$  teaspoonful of cinnamon.
- $\frac{1}{2}$  ounce of compressed yeast.
- 2 eggs.
- 7 cups of flour.

### HOW TO MIX.

Dissolve yeast in lukewarm milk and pour it into a wooden bowl, then add in the salt, lard, butter, eggs, sugar and cinnamon and mix lightly, then add in the flour and mix thoroughly. This dough will rise in 3 hours. When done, lap the dough over and let it stand one-half hour longer, then place the dough on a table and break off small pieces the size of a walnut and roll them round and place them close together in a high bread pan, then let them rise 45 minutes, and bake them in a moderate oven. When baked, wash them over the top with molasses.

These will bake in one-half hour.

This will make 18 or 24 rusk.

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## HOT CROSS BUNS.

## Hot Cross Buns.

- 1 quart of milk (lukewarm).
- 1 ounce of compressed yeast.
- 1 teaspoonful of salt.
- 1 teaspoonful of cinnamon.
- $\frac{1}{2}$  teaspoonful of mace.
- $\frac{1}{2}$  teaspoonful of lemon extract.
- $\frac{1}{2}$  pound of currants.
- $\frac{1}{2}$  cup of butter.
- $\frac{1}{2}$  cup of lard.
- 16 cups of flour.
- $\frac{3}{4}$  cup of sugar.
- 6 eggs.

### HOW TO MIX.

Dissolve yeast in lukewarm milk and pour it into a wooden bowl, then add in the salt, butter, eggs, sugar, lard, spices and extract and mix lightly, then add in the flour and mix thoroughly, add in the currants and mix 1 minute. This will rise in 4 hours. When done, lap the dough over and let it stand 45 minutes longer, then place it on a table and break off pieces the size of a small egg, then roll them round and place them on a greased pan and let them stand 20 minutes, then cut them with a hot cross bun cutter, or a pair of scissors, and let them stand 10 or 15 minutes longer.

Bake in the same heat as for baking bread.

These will bake in 15 minutes.

Wash them over the top with molasses after baked (while hot).

This will make about 48 buns.

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## MILK ROLLS.

## Milk Rolls.

- 2 tablespoonfuls of sugar.
- 2 tablespoonfuls of lard.
- 1 pint of milk (lukewarm).
- $\frac{1}{2}$  ounce of compressed yeast.
- $\frac{1}{2}$  teaspoonful of salt.
- 6 cups of flour.

### HOW TO MIX.

Dissolve yeast in lukewarm milk and pour it into a wooden bowl, then add in the salt, lard and sugar and mix lightly, then add in the flour and mix thoroughly. This will rise in 3 hours. When done, place it on a table and break off pieces the size of a small egg and form them round, then place them on a board and let them rise from 10 to 15 minutes, and place them on a table, then take a round stick 1 inch in diameter and 12 inches long and place it on the top of the moulds and press it nearly through them and roll it 3 inches, then lap one end over the other and press them down lightly, then place them on a greased pan 1 inch apart. Let them rise 1 hour in cool weather and one-half hour in hot weather, while on the pan, and bake them in a moderate oven similar to bread.

They will bake in 15 minutes.

This will make 18 rolls.

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ZWIEBACK.

## Zwieback.

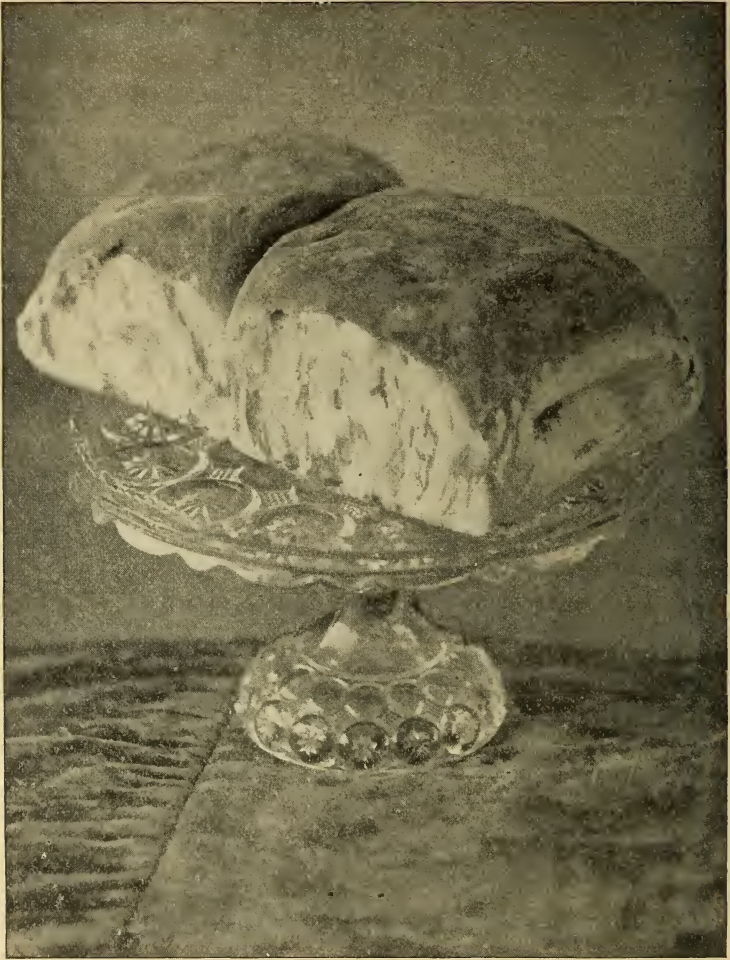
- I quart of milk (lukewarm).
- I ounce of compressed yeast.
- I teaspoonful of salt.
- I teaspoonful of cinnamon.
- $\frac{1}{2}$  teaspoonful of mace.
- $\frac{1}{4}$  teaspoonful of lemon extract.
- $\frac{3}{4}$  cup of butter.
- $\frac{3}{4}$  cup of sugar.
- 16 cups of flour.
- 6 eggs.

### HOW TO MIX.

Dissolve yeast in lukewarm milk and pour it into a wooden bowl, then add in the salt, butter, eggs, sugar, spices and extract and mix lightly, then add in the flour and mix thoroughly. This will rise in 4 hours. When done, lap the dough over and let it stand 45 minutes longer, then place it on a table and break off small pieces the size of a walnut and roll them 3 inches long, then place them close together on a greased pan and let them rise 45 minutes, while in the pan, and bake them in a moderate oven. After baked and cool (4 hours), cut them in thin slices and place them on a cleaned pan, then put them into the oven and roast them until brown.

How to make round Zwieback, manage the same as Zwieback, only break off small pieces the size of a walnut and roll them round and place them on a greased pan, 3 inches apart, and let them rise the same length of time.

This will bake in 20 minutes.



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## COMMON BREAD.



## Common Bread.

4 cups of water (lukewarm).  
1 ounce of compressed yeast.  
1 teaspoonful of salt.  
12 cups of flour.

### HOW TO MIX.

Dissolve yeast and salt in lukewarm water and pour it into a wooden bowl, then add in the flour and mix thoroughly. This dough will rise in 3 hours (in warm weather it will rise in less time). When done, place it on a table and cut it into 4 pieces and mould them, then let them stand 10 minutes and mould them again and place them in pans (let them rise in the pans until three-fourths full), and then bake them in a moderate oven.

They will bake in one-half hour.

Grease pans well.

This will make 4 loaves of bread.

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## RYE BREAD.

## Rye Bread.

- 1 quart of water (lukewarm).
- 1 ounce of compressed yeast.
- 10 cups of rye flour.
- 4 cups of wheat flour.
- 1 tablespoonful of salt.

### HOW TO MIX.

Dissolve yeast and salt in lukewarm water and pour it into a wooden bowl, then add in the flour and mix thoroughly. This dough will rise in 3 hours (in warm weather it will rise in less time). When done, place it on a table and cut it into 4 pieces and mould them, then let them stand 10 minutes and mould them again and form them in long or round loaves, dust a box or board with white corn-meal and place them on it, let them stand one-half hour, and bake them on the bottom of a moderate oven. Before and after baking, wash them over the top with water, to give them a gloss.

They will bake in 40 minutes.

This will make 4 loaves of bread.

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NEW ENGLAND HOME-MADE BREAD.

## New England Home-Made Bread.

- 2 quarts of water (lukewarm).
- 2 ounces of compressed yeast.
- 2 tablespoonfuls of salt.
- 2 tablespoonfuls of condensed milk.
- $\frac{1}{2}$  pound of white cornmeal.
- $\frac{1}{2}$  cup of lard.
- 34 cups of flour.

### HOW TO MIX.

Scald the white cornmeal with one quart of boiling water and stir it quickly, so it will not get lumpy, and let it stand until cool. Dissolve the yeast in 2 quarts of lukewarm water and pour it into a wooden bowl, then add in the condensed milk, salt, lard and scalded meal and dissolve them, then add in the flour and mix thoroughly. This dough will rise in 3 hours (in warm weather it will rise in less time). When done, place it on a table and cut it into 12 pieces and mould them, then let them stand 10 minutes and mould them again, and place them into pans (let them rise in the pans one-half hour), and bake them in a moderate oven.

Grease pans well.

They will bake in one-half hour.

This batch can be reduced to one-half.

They will bake in 25 or 30 minutes.

This will make 12 loaves of bread.

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## GRAHAM BREAD.

## Graham Bread.

- 1 quart of water (lukewarm).
- 1 ounce of compressed yeast.
- 1 tablespoonful of salt.
- $\frac{1}{2}$  cup of molasses.
- 8 cups of Graham flour.
- 4 cups of wheat flour.

### HOW TO MIX.

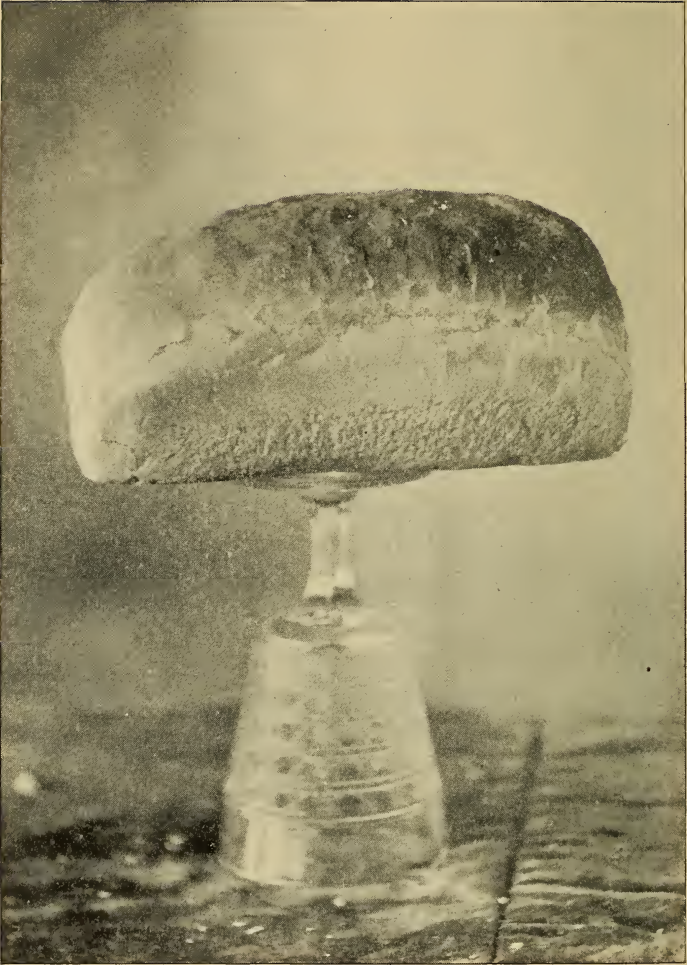
Dissolve yeast in lukewarm water and pour it into a wooden bowl, then add in the salt, molasses and flour and mix thoroughly. This dough will rise in 3 hours. When done, place it on a table and cut it into 4 pieces and mould them, let them stand from 10 to 15 minutes and mould them again, and place them into pans (let them rise in the pans until three-fourths full).

They will bake in 45 minutes in a moderate oven.

Grease pans well.

This will make 4 loaves of bread.

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GLUTEN HEALTH BREAD.



## Gluten Health Bread.

8 cups of gluten flour.  
4 cups of spring wheat flour.  
1 quart of water (lukewarm).  
1 ounce of compressed yeast.  
1 tabespoonful of salt.

### HOW TO MIX.

Dissolve yeast and salt in lukewarm water and pour it into a wooden bowl, then add in the flour and mix thoroughly. This dough will rise in 3 hours. When done, place it on a table and cut it into 4 pieces and mould them, then let them stand 15 minutes and mould them again, and place them into pans (let them rise in the pans until three-fourths full).

These will bake in 45 minutes in a moderate oven.

Grease pans well.

This will make 4 loaves of bread.

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## VIENNA BREAD.

## Vienna Bread.

- 1 quart of milk (lukewarm).
- 1 quart of water (lukewarm).
- $\frac{1}{2}$  cup of lard.
- 1 tablespoonful of salt.
- 1 ounce of compressed yeast.
- 24 cups of flour.

### HOW TO MIX.

Dissolve yeast, salt and lard in lukewarm water and milk and pour it into a wooden bowl, then add in the flour and mix thoroughly: This will rise in 3 hours. When done, lap the dough over and let it stand one-half hour longer, then place it on a table and cut it into 8 pieces and mould them round, then let them stand 10 minutes and mould them long in Vienna bread shape and place them on a board dusted with white cornmeal and let them stand one-half hour, then wash them over the top with scalded cornstarch and cut them (the same as shown in cut) with a sharp knife, and bake them in a moderate oven.

When baked, wash them over the top again with scalded cornstarch and place them in the oven for 5 minutes. This will give them a fine gloss.

These will bake in 25 or 30 minutes.

This batch can be reduced to one-half.

This will make 8 loaves of bread.

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## CORN BREAD.

## Corn Bread.

8 cups of water (lukewarm).  
2 ounces of compressed yeast.  
2 tablespoonfuls of salt.  
16 cups of flour.  
2 pounds of white cornmeal.

### HOW TO MIX.

Dissolve yeast and salt in lukewarm water and pour it into a wooden bowl, then add in the white cornmeal and flour and mix thoroughly. This dough will rise in 3 hours. When done, place it on a table and cut it into 8 pieces and mould them, then let them stand 10 minutes and mould them again, and place them in pans (let them rise in the pans until three-fourths full), and bake them in a moderate oven.

These will bake in one-half hour.

This batch can be reduced to one-half.

Grease pans well.

This will make 8 loaves of bread.

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## MILK BREAD.

## Milk Bread.

- 4 cups of water (lukewarm).
- 1 ounce of compressed yeast.
- 1 tablespoonful of salt.
- 1 quart of milk (lukewarm).
- $\frac{1}{2}$  cup of lard.
- 24 cups of flour.

### HOW TO MIX.

Dissolve yeast, salt and lard in lukewarm water and milk and pour it into a wooden bowl, then add in the flour and mix thoroughly. This will rise in 3 hours. When done, lap the dough over and let it stand one-half hour longer, then place it on a table and cut it into 8 pieces and mould them round, then let them stand 10 minutes and mould them again, and place them on a flat pan and cover them over the top with milk bread pans and let them rise 45 minutes, then bake them in a moderate oven.

They will bake one one-half hour.

Grease pans well.

This batch can be reduced to one-half.

This will make 8 loaves of bread.

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COMMON BREAD.



## Common Bread.

- 4 cups of water (lukewarm).
- 1 ounce of compressed yeast.
- 8 cups of flour.
- 1 tablespoonful of salt.

### HOW TO MIX.

Dissolve yeast in lukewarm water and pour it into a wooden bowl, then add in the flour and mix thoroughly. This will rise in 3 hours. When done, it will settle in the center, then dissolve the salt into another quart of lukewarm water and add it to the above mixture, then break it very fine and add in 16 cups of flour (more) and mix thoroughly, and let it rise 2 hours longer, when done place it on a table and cut it into 8 pieces and mould them again, and place them in pans and let them rise 30 minutes while in the pans, and bake them in a moderate oven.

They will bake in one-half hour.

Grease pans well.

This will make 8 loaves of bread.

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## CRIMPED AND CREASED BREAD.

## Crimped and Creased Bread.

- 2 quarts of milk (lukewarm).
- 22 cups of flour.
- 1 tablespoonful of salt.
- 1 ounce of compressed yeast.

### HOW TO MIX.

Dissolve yeast and salt in lukewarm milk and pour it into a wooden bowl, then add in the flour and mix thoroughly. This dough will rise in 3 hours. When done, lap the dough over and let it stand one-half hour longer, then place it on a table and cut it into 8 pieces and mould them round and let them stand 10 minutes, and mould them long and round to fit the pans, and let them rise in the pans 20 minutes in summer time and one-half hour in winter, and bake in a hot oven.

These will bake in one-half hour.

Grease pans well.

Bake in crimped or creased bread pans.

When crimped bread pans are used and bread is baked (one-half hour), turn the bottom side up, so the bread will color.

This batch can be reduced to one-half.

When baking creased bread, place the dough on a flat pan and cover them over the top with the creased bread pans after they have been moulded twice.

This will make 8 loaves of bread.

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## PRETZELS.

## Pretzels.

1 quart of water (lukewarm).  
1 ounce of compressed yeast.  
1 teaspoonful of salt.  
14 cups of flour.

### HOW TO MIX.

Dissolve yeast and salt in lukewarm water and pour it into a wooden bowl, then add in the flour and mix thoroughly. This dough will rise in 3 hours. When done, place it on a table and break off small pieces the size of a small egg and roll them round, and place them in a box or on a board and let them rise 10 minutes, then roll them long and form them pretzel-shape and place them on a board and let them stand 20 minutes.

Put one tablespoonful of potash into 6 quarts of boiling water and place the pretzels into it and let them boil 2 minutes, then place them on a peal and sprinkle the top of them with salt and place them in a moderate oven.

They will bake in 15 minutes.

This will make 48 pretzels.

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