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THE
ECONOMICAL
CONFECTIONERY BOOK

COMPOSED OF 64 RECIPES,
SHEWING HOW TO MAKE CONFECTIONERY,
FOR HOME AND BUSINESS USE.

—o—
 **WORTH £5.** 

—o—
A Useful Little Guide for Housekeepers.

PRICE SIXPENCE.

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OLDHAM :

W. E. CLEGG, PRINTER, LITHOGRAPHER, ETC., 30, MARKET PLACE.

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ECONOMICAL CONFECTIONERY
BOOK

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HINTS TO BE OBSERVED.

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1st.—In making confectionery use as good quality of ingredients as can be afforded, such as castor sugar, best flour, etc.; put the flour, if possible, through a sieve or sifter, and the rising along with it. Cakes when ready will be found considerably lighter for this process.

2nd.—Cream of tartar and carbonate of soda are baking powder ingredients, therefore in many mixings it is found more suitable than the latter.

3rd.—Volatile salts are usually mixed in the flour for cakes when they are to be of a better, spongy, and richer quality. These salts should be purchased by the bottle, in powder, as the lump is very hard indeed to crush. Carbonate of soda requires crushing also, but this is not at all difficult.

4th.—Strong tins, or double ones, should be used for baking purposes. They are the best, and greatly help to prevent the cakes from burning.

5th.—When cakes are put in the oven they must be allowed sufficient time to set (half an hour or so) before being looked at, turned round, or removed higher in the oven; and in opening and closing the door of the oven do it gently, otherwise the shock might cause the cakes to sink and spoil.

6th.—When creaming the mixings of butter, sugar, and eggs, use the hand and squeeze the butter and sugar till one absorbs the other before adding the eggs, then cream in the latter; longer the better.

7th.—All currants and sultanas must be well cleaned and picked before using; the best way to do this is to put them in a riddle and rub them well with the hand. This will fetch them thoroughly clean; it is a far better way than wetting or washing them in water.

8th.—All pastry confectionery made for sale must be washed over with beaten egg before baking; and the selling price of pies and cakes of every description must be charged for to make a profit of half-and-half.

9th.—With a little skill and practice every purchaser of this little book can become a self-taught Confectioner.

10th.—Brushes for painting cakes, and suitable for Confectioners, can be purchased at an Ironmongers.

11th.—The butter used by Confectioners can also be bought at reasonable prices.

⇒ RECIPES. ⇐



PARIS BUNS.

INGREDIENTS.

- | | |
|------------------------------------|---|
| 2 lbs. of Flour. | $\frac{1}{2}$ lb. of Lard. |
| $\frac{1}{2}$ lb. of Castor Sugar. | 3 Eggs. |
| 1 pint of Milk. | $\frac{1}{2}$ oz. of Carbonate of Soda. |
| | $\frac{1}{2}$ oz. of Cream of Tartar. |

Mode.—Cream lard and sugar together, add the eggs one at a time, and beat up well for seven or eight minutes; then add the flour, soda, cream of tartar, mixing the whole together to a light paste with a pint of milk. Bake on tins in a rather warm oven for about 15 minutes, when ready dust on tops with sugar; 3 ozs. make 1d. buns.

LEMON RUSKS.

INGREDIENTS.

- | | |
|--------------------------------------|---------------------------------------|
| 2 lbs. of Flour. | $\frac{3}{4}$ lbs. of Lard or Butter. |
| 1 lb. of Castor Sugar. | 4 Eggs. |
| A few drops Essence of Lemon. | 1 pint of Milk. |
| $\frac{1}{4}$ oz. Carbonate of Soda. | $\frac{1}{2}$ oz. of Cream of Tartar. |

Mode.—Cream lard or butter and sugar together, add the eggs one at a time, and beat well 7 to 9 minutes, drop in the flavouring, and add the flour, soda, and cream of tartar, then use a wooden spoon and mix the whole together to a light paste with a pint of new milk; to be baked in small shapes in a warm oven from 10 to 15 minutes. 2 ozs. in each rusk for $\frac{1}{2}$ d.

SCOTCH CHEESE CAKES.

INGREDIENTS.

$\frac{1}{2}$ lb. of Butter. $\frac{1}{2}$ lb. of Castor Sugar.
 5 Eggs. $\frac{3}{4}$ lb. of Flour.
 A few drops of Essence of Lemon.

Mode.—Cream butter and sugar together, add the eggs one at a time, beat well for a few minutes, drop in the flavouring, then sift and stir in the flour and mix all well together; line patty tins with puff paste, put in the mixture and bake in a warm oven about 10 or 15 minutes; turn them round so that they will not burn.

RICE CAKES.

INGREDIENTS.

$2\frac{1}{2}$ lbs. of Flour. $\frac{1}{2}$ lb. of Ground Rice.
 $1\frac{1}{2}$ lbs. of Castor Sugar. $\frac{3}{4}$ lb. of Lard and Butter.
 3 or 4 drops of Essence of Lemon. 3 Eggs.
 1 oz. of Volatile Salts. 1 pint of Buttermilk.

Mode.—Cream lard, butter, and sugar and eggs together for a few minutes, adding the eggs one at a time, then use a wooden spoon and stir in the flour, rice, flavouring, and salts; mix all very well together with a pint of buttermilk to a paste that will roll out nicely; bake on tins in a hot oven; 3 ozs. in each for a 1d., half quantity for $\frac{1}{2}$ d.; bake 10 to 20 minutes.

RICE LOAF.

INGREDIENTS.

$1\frac{1}{2}$ lb. of Flour. 1 lb. of Castor Sugar.
 6 oz. of Chopped Cocoanut. 3 oz. of Ground Rice.
 4 Eggs. $\frac{1}{2}$ lb. of Butter.
 $\frac{1}{2}$ oz. of Baking Powder. A good $\frac{1}{2}$ -pint of New Milk.
 Flavour with Essence of Lemon.

Mode.—Cream butter, sugar and eggs together, adding the eggs one at a time. Beat well with the hand for 10 minutes, then sift in the flour and baking powder, and add the cocoanut, ground rice and flavouring. Mix all well together with the milk. Make in 1 lb. loaves, first lining the tin with white paper, and bake one hour in a moderate oven. To sell at 6d. per lb.

SCOTCH SHORTCAKE.

INGREDIENTS.

2 lbs. of Flour. $\frac{3}{4}$ lb. of Butter.
 $\frac{3}{4}$ lb. of Sugar. 4 Eggs.
 A pinch of Volatile Salts and a little Milk.

Mode.—Cream butter and sugar together, mixing the eggs well in, one at a time. Mix the flour, salts, and the whole together with a little milk to rather a stiff dough, cut the dough in $\frac{1}{2}$ lb. pieces. Make in round cakes about $\frac{1}{4}$ inch thick and bake one at a time on a greased baking tin, pinch the edges before baking in a warm oven, each cake will cut in 4 penny squares.

INGREDIENTS FOR PASTRY TO LINE TINS FOR PENNY ALMOND TARTS.

$\frac{1}{2}$ lb. of Flour. $\frac{1}{4}$ lb. of Butter.
 3 oz. of Castor Sugar.

Mode.—Rub the butter in flour, add the sugar, and mix together with cold water. Puff paste could be used as well for this purpose.

ALMOND TART.

INGREDIENTS.

2 oz. of Butter.	4 oz. of Sugar.
2 oz. of Ground Almonds.	1 Egg.
4 oz. of Flour.	2 oz. of Ground Rice.
½ oz. of Baking Powder.	

Mode.—Mix the butter and sugar together, then add the egg and the almonds, the flour and baking powder. Mix all together with a good ½ gill of milk, line the tins with above pastry and half fill them with this mixture. Bake 10 to 15 minutes in a moderate oven. When ready, cover them with icing and a jujube sweet on top; to make the latter, mix a few spoonsful of icing sugar with a pinch or two of cream of tartar, and a little drop of milk to the required thickness.

QUEEN CAKES.

INGREDIENTS.

1 lb. of Butter.	1 lb. of Castor Sugar.
8 Eggs.	1 ¼ lb. of Flour.
10 oz. of Currants.	¼ oz. of Baking Powder.
A few drops of Lemon Juice.	

Mode.—Cream butter, sugar, and eggs together, adding the eggs one at a time; add the flavouring, baking powder, flour, and currants, and mix well together, have a quantity of fancy shaped tins, grease them first, and put a teaspoonful of the mixture in each. These will be baked in a short time in a moderately hot oven, put a quantity in at once on a cake tin, turn them about so that they will bake a rich light brown. When ready, let them stand a minute before taking them out of the tins to prevent them breaking.

QUEEN CAKES (another way).

INGREDIENTS.

1 $\frac{3}{4}$ lbs. of Flour.	4 or 5 Eggs.
$\frac{1}{2}$ lb. of Currants.	$\frac{1}{2}$ pint of Milk.
1 lb. of Butter.	$\frac{1}{2}$ oz. of Cream of Tartar.
1 lb. of Castor Sugar.	$\frac{1}{4}$ oz. of Carbonate of Soda.

Mode.—To be baked in shapes as described above.

To sell at a 1/- per lb.

SULTANA CAKE.

INGREDIENTS.

2 lbs. of Flour.	2 $\frac{1}{2}$ lbs. of Sultanas.
10 oz. of Butter.	$\frac{1}{2}$ lb. cut Lemon Peel.
1 lb. of Castor Sugar.	$\frac{1}{2}$ oz. of Cream of Tartar.
4 Eggs.	$\frac{1}{2}$ oz. of Carbonate of Soda.
	$\frac{3}{4}$ pint of Milk.

Mode.—Butter, sugar and eggs to be creamed together, eggs one at a time, cream for some minutes, then sift in the flour, soda, and cream of tartar, add the raisins and peel, and mix all well together with the milk. Bake in a square tin in a moderate hot oven; time, about an hour-and-a-half. To sell at 8d. per lb.

ROCK BUNS.

INGREDIENTS.

2 $\frac{1}{2}$ lbs. Flour.	$\frac{3}{4}$ lb. of Lard.
1 lb. Castor Sugar.	1 lb. of Currants.
2 Eggs.	1 pint of Milk.

A pinch or two of Volatile Salts.

Mode.—Cream lard, sugar and eggs together, adding the eggs one at a time, beat up well for a few minutes, then add the flour, salts and currants, and mix all well together with a pint of milk, bake on a greased cake tin in a rather warm oven for about 15 minutes; two and four ounces for $\frac{1}{2}$ d. and 1d. buns.

CURRANT LUNCH BUNS.

INGREDIENTS.

2 lbs. of Flour.	$\frac{1}{2}$ lb. of Currants.
$\frac{3}{4}$ lb. of Lard.	1 lb. of Castor Sugar.
4 Eggs.	1 pint of Milk.
$\frac{1}{4}$ oz. of Carbonate of Soda.	$\frac{1}{2}$ oz. of Cream of Tartar.

Mode.—Cream lard, sugar, and eggs together, adding eggs one at a time, beating well for several minutes, then sift in the flour, soda, and cream of tartar, mixing the whole well together with a pint of milk, to be baked in small shapes in a warm oven; two and four ounces for $\frac{1}{2}$ d. and 1d. buns; bake 10 to 15 minutes in a hot oven.

SCONES.

INGREDIENTS.

3 lbs. of Flour.	$\frac{1}{2}$ lb. of Butter.
$\frac{1}{2}$ lb. of Moist Sugar.	1 lb. of Raisins.
1 oz. of Carbonate of Soda.	1 $\frac{1}{2}$ ozs. of Cream of Tartar.
3 gills of Buttermilk.	

Mode.—Rub the butter in the flour, then sift in the cream of tartar and soda, and add the sugar and raisins, mix all up with 3 gills of buttermilk, make into round cakes of 14 ozs. each, have the board well floured and roll out to the thickness of $\frac{3}{4}$ of an inch, then slit them half way through to give them the appearance of four separate pieces, and bake in a hot oven about 15 minutes; when ready brush over with beaten egg as soon as taken out of the oven.

REGENT CAKES.

INGREDIENTS.

2 lbs. of Flour.	$\frac{3}{4}$ lb. of Butter.
1 lb. Castor Sugar.	4 Eggs.
1 pint of Milk.	$\frac{1}{4}$ oz. of Carbonate of Soda.
	$\frac{1}{4}$ oz. of Cream of Tartar.

Mode.—Cream butter, sugar, and eggs, beat up well 6 or 7 minutes; sift in the flour, soda, and cream of tartar, then use a wooden spoon and mix the whole well together to a light paste with a pint of milk; to be baked in small shapes in a rather warm oven about 15 minutes; crystallised sugar sprinkled on the tops before baking; $2\frac{1}{2}$ ozs. in each cake.

To sell at 1d. each.

SEED CAKE.

INGREDIENTS.

3 lbs. of Flour.	1 lb. of Lard.
$1\frac{1}{4}$ lb. of Castor Sugar.	2 Eggs.
$\frac{1}{2}$ oz. of Seeds.	$\frac{1}{2}$ lb. of Cut Peel.
$\frac{1}{2}$ oz. of Carbonate of Soda.	1 oz. of Cream of Tartar.
	3 gills of buttermilk.

Mode.—Cream lard and sugar together, eggs to be added to this creaming one at a time and beaten well for a few minutes; then add the flour, soda, cream of tartar, seeds and peel, mix all well together to a light paste, with the buttermilk, and bake an hour in round or square shapes in a moderate oven.

To sell at 4d. per lb.

GENOA CAKE.

INGREDIENTS.

3 lbs. of Flour.	2 lbs. of Castor Sugar.
2 lbs. of Currants.	7 Eggs.
1 lb. Cut Peel.	1 pint of Milk.
1½ lbs. Butter.	¼ oz. of Carbonate of Soda.
½ oz. of Cream of Tartar.	

Mode.—Cream sugar and eggs for about five minutes, eggs being added one at a time, then sift in the flour, soda, and cream of tartar, add the currants and peel and mix the whole well together with a pint of milk, using a wooden spoon, line a rather deep square tin with white paper and bake nearly an hour-and-a-half in a moderate oven. Put chopped almonds on top before baking. To sell at 8d. per lb.

GINGER NUTS.

INGREDIENTS.

3 lbs. of Flour.	½ oz. of Ginger.
2 lbs. of Syrup.	1 lb. of Butter.
1¼ lbs. of Sugar.	

Mode.—Rub the butter in the flour, then add the ginger and sugar, and mix the whole very well together with the syrup, to be cut in shape with a small round cutter and baked on teacake tins in a cool oven. To sell at 6d. per lb.

PRESERVE CAKE.

Mode.—Roll out half a pound of puff paste very thin, lay it on a greased cake tin, cover over with plum or damson jam, then roll out another half pound of paste, slit it all across with a wheel cutter, and lay it on top, turn over the edge and press them all round. Paint with beaten egg before baking. Bake 10 or more minutes in hot oven. To sell at 6d. per lb

PENNY PLUM CAKES.

INGREDIENTS.

1 $\frac{3}{4}$ lbs. of Flour.	5 Eggs.
$\frac{3}{4}$ lb. of Currants.	Half a pint of Milk.
1 lb. of Butter.	$\frac{1}{4}$ oz. of Cream of Tartar.
1 $\frac{1}{4}$ lbs. of Sugar.	$\frac{1}{4}$ oz. of Carbonate of Soda.

Mode.—Cream butter, sugar and eggs well together, adding the eggs one at a time, sift in the flour, soda and cream of tartar, then add the currants, well cleaned, use a wooden spoon and mix the ingredients well together with the half pint of milk; bake in small shapes in a warm oven 15 to 20 minutes; 2 $\frac{1}{2}$ ounces in each.

SWISS ROLL.

INGREDIENTS.

$\frac{1}{2}$ lb. of Flour.	$\frac{1}{2}$ lb of Castor Sugar.
9 Eggs.	A pinch of Volatile Salts.
6 drops Essence of Lemon.	

Mode.—Divide the yolks from the whites of the eggs, and beat each separate for nearly twenty minutes, then beat the sugar in with the yolks a few minutes more, then mix in the whites of the eggs, then work in the flour, volatile salts, and flavouring, and mix the whole to a light and creamy batter. Cover a cake-tin with tissue paper, pour the mixture in and spread it over, bake high up in a hot oven for about 5 minutes, when ready turn it over on another sheet of paper and tear off the one it was baked on, spread over with raspberry jam, and roll up with the assistance of the paper, drawing back the latter as it rolls in; cut in halves and dust on top with fine sugar.

To sell at 10d. per lb.

COLLEGE BUNS.

INGREDIENTS.

2 lbs. of Flour.	1 lb. of Castor Sugar.
$\frac{1}{2}$ lb. of Currants.	4 Eggs.
$\frac{1}{4}$ lb. of Chopped Peel.	$\frac{1}{4}$ oz. Carbonate of Soda.
$\frac{3}{4}$ lb. of Butter.	$\frac{1}{2}$ oz. of Cream of Tartar.

Rather more than half-pint of Milk.

Mode.—Cream butter and sugar together, add the eggs and beat well, then add in the flour, rising, and peel, and mix well with the milk, bake in small shapes in hot oven, $2\frac{1}{2}$ ozs. in each.
1d. each.

SHREWSBURY BISCUITS.

INGREDIENTS.

$2\frac{1}{4}$ lbs. of Flour.	1 lb. of Butter.
1 lb. of Sugar.	5 Eggs.

Mode.—Cream butter and sugar together, add the eggs one at a time, then mix the flour well in to a paste that will roll out nicely, roll the paste out thin and cut into shapes with a small round fluted biscuit cutter, and bake on a clean cake tin to a pale colour.
To sell at 8d. per lb.

SAVOY BISCUITS.

INGREDIENTS.

1 lb. of Flour.	1 lb. of Castor Sugar.
8 Eggs.	A few drops of Essence of Lemon.

Mode.—Beat the eggs well for 15 minutes, then beat in the sugar another 15 minutes, add the flour and flavouring and mix well, drop with a spoon on wafer paper and dust on tops with fine sugar before baking in a warm oven.

SEED LUNCH CAKE.

INGREDIENTS.

3 lbs. of Flour.	1 $\frac{1}{4}$ lbs of Butter.
1 oz. of Seeds.	1 $\frac{1}{2}$ lbs. of Sugar.
1 lb. of Peel.	1 oz. of Cream of Tartar.
5 Eggs.	$\frac{1}{2}$ oz. of Carbonate of Soda.
	1 pint of Milk.

Mode.—Cream butter, sugar, and eggs together very well, adding each egg separate, then sift in the flour, soda, and cream of tartar, and add the seeds and peel, use a wooden spoon and mix the whole very well with the pint of milk; line a rather deep square tin with white paper and bake in moderate oven nearly an hour-and-a-half. To sell at 6d. per lb.

SPONGE LOAF.

INGREDIENTS.

1 lb. of Flour.	1 lb. of Castor Sugar.
Juice of a Lemon.	12 Eggs.
A little Volatile Salts to be mixed in the Flour.	

Mode.—Beat the eggs with a whisk for 20 minutes, then add the sugar and beat up for another 20 minutes, then mix in well the flour, volatile salts, and lemon juice. This mixture for sponge bread must be baked in fancy moulds, in a moderate oven, for about $\frac{3}{4}$ of an hour, and when ready, must be a light golden colour. To sell at 1/- per lb.

This mixture also makes the penny square sponge cakes, 1 $\frac{1}{2}$ oz. in each 1d. cake, grease tins very well.

BAKEWELL TART.

INGREDIENTS.

1 lb. of Flour.	4 ozs. Ground Rice.
4 Eggs.	10 ozs. of Sugar.
8 ozs. of Butter.	$\frac{1}{2}$ oz. of Baking Powder.

Mode.—Cream butter, sugar and eggs together, beat well for several minutes, then sift in the baking powder and flour, add the ground rice, mix the whole well together to a soft paste, adding a little milk if required; line a couple of tin plates with puff paste, cover with a layer of raspberry jam, then spread this mixture in, and bake half-an-hour to three-quarters in moderate oven. Each cake will cut in eight penny squares, dust on top with castor sugar.

HALFPENNY MADEIRA BUNS.

INGREDIENTS.

2 lbs. of Flour.	$\frac{1}{2}$ lb. of Butter.
1 lb. of Castor Sugar.	6 Eggs.
$\frac{1}{2}$ oz. of Cream of Tartar.	$\frac{1}{4}$ oz. of Carbonate of Soda.
$\frac{1}{4}$ oz. of Volatile Salts.	A few drops of Essence of Lemon.
Half-pint of Milk.	

Mode.—Cream butter, sugar, and eggs together, eggs to be added one at a time and beaten up well for several minutes; mix the voll., soda, and cream of tartar in the flour, and sift into the other ingredients; add the flavouring, and mix up well with the milk; bake in fluted tins in moderately hot oven: $1\frac{1}{2}$ ozs. in each bun; when ready must be a pale golden colour.

BRUNSWICK CAKES.

INGREDIENTS.

2½ lbs. of Flour.	¾ lb. of Currants.
¾ lb. of Butter.	1 lb. of Castor Sugar.
4 Eggs.	½ oz. of Carbonate of Soda.
¾ oz. of Cream of Tartar	A little Cinnamon.

Mode.—Cream butter, sugar, and eggs together, beating in the eggs well one at a time, sift in the flour, soda, cream of tartar, and cinnamon, add the currants, use a wooden spoon and mix up well with a pint of milk; to be baked in round shapes in a moderate oven about 10 or 15 minutes, and iced on tops when ready; 3 ozs. make a 1d. cake.

FRENCH MUFFINS.

INGREDIENTS.

4 lbs. of Flour.	6 ozs. of Lard.
½ lb. Castor Sugar.	2 Eggs.
2 ozs. of Barm.	½ pint of Milk.
	1 pint of Water.

Mode.—Rub lard in the flour, and put in the sugar, make a hole in centre, put in the barm mixed with about four table-spoonsful of warm water, let it rise a short time, beat up the eggs, add the 3 half-pints of water and milk to them, and with this quantity mix up the whole ingredients; when risen make it in cakes of 4 ozs. each, turning them over when half ready; bake 6 or 8 at a time on a cake-tin, in hot oven 10 or 15 minutes, washing over with beaten egg before baking; these cakes will sell at 1d. each or two for 1½d.

FRENCH BUNS.

INGREDIENTS.

3 lbs. of Flour.	1 lb. of Currants.
6 ozs. of Lard.	$\frac{1}{4}$ lb. of Cut Peel.
$\frac{1}{2}$ lb. of Castor Sugar.	2 ozs. of Barm.
1 $\frac{1}{4}$ pint of Milk and Water.	

Mode.—Rub the lard in flour, then mix in the sugar, currants and peel, make a hole in centre, put in the barm to rise with a little warm water, then mix up well with the water and milk; make into buns 3 $\frac{1}{2}$ ozs. each. Bake in hot oven about 10 minutes; when ready, must be covered on tops with sugar icing.

ORMSKIRK GINGERBREAD.

INGREDIENTS.

3 lbs. of Flour.	2 lbs. of Syrup.
1 lb. of Butter.	$\frac{1}{2}$ oz. of Ginger.
1 $\frac{1}{2}$ lb. of Sugar.	A pinch of Carbonate of Soda.

Mode.—Rub butter in the flour, add the ginger, soda, and sugar, and mix all together with the syrup, roll out the paste, cut with a small round cutter, to be baked on tins in a cool oven.
Will sell at 6d. per lb.

MACARON CHEESE CAKES.

INGREDIENTS.

$\frac{1}{2}$ lb. of Ground Almonds.	$\frac{1}{2}$ lb. of Castor Sugar.
6 Whites of Eggs.	

Mode.—Beat the eggs to a froth, then beat in the sugar for about 10 minutes, and mix in the almonds; line patty tins with puff paste, and make of this mixture two dozen 1d. cakes; bake in a cool oven; make a cross on the cake with tiny strips of puff paste.

CURRANT BREAD.

INGREDIENTS.

3 lbs. of Flour.	1½ lbs. of Castor Sugar.
2 lbs. of Currants.	2 Eggs.
½ lb. of Cut Peel.	3 gills of Buttermilk.
1 lb. of Lard.	½ oz. of Carbonate of Soda.
1 oz. of Cream of Tartar.	

Mode.—Cream lard, sugar and eggs together for 10 or more minutes, then sift in the flour, soda, and cream of tartar, add the currants and peel, and mix well up with the buttermilk, using a wooden spoon; bake an hour in moderate oven in round or square shapes.

Will sell at 4d. per lb.

CURRANT BREAD.

INGREDIENTS.

3 lbs. of Flour.	¾ lb. of Sultanas.
1½ lbs. of Sugar.	½ lb. of Lemon Peel.
1½ lbs. of Butter.	1 oz. of Cream of Tartar.
6 Eggs.	½ oz. of Carbonate of Soda.
1¾ lbs. of Currants.	¼ oz. of Volatile Salts.
A few drops of Essence of Lemon and 1 pint of Milk.	

Mode.—Cream butter, sugar and eggs together for 10 minutes, adding eggs one at a time, then sift in the flour and with it the volatile salts, cream of tartar and soda, add the currants, sultanas, lemon peel and flavouring, and mix the whole ingredients well together with the milk, line round or square tins with white paper and make in 1 lb. loaves; bake an hour or so in moderate oven.

Will sell at 6d. per lb.

MADEIRA CAKES.

INGREDIENTS.

3 lbs. of Flour.	3 ozs. of Ground Rice.
1½ lbs. of Butter.	1½ lbs. of Sugar.
8 Eggs.	1 oz. of Baking Powder.
A few drops of Essence of Lemon.	1 pint of New Milk.

Mode.—Cream butter, sugar, and eggs together, adding the eggs one at a time, when the eggs are all in, continue the creaming for five or more minutes, add the flavouring, and sift in the flour and baking powder and ground rice, then mix all well together with the pint of milk, make into round or square loaves at 4d. and 6d. each, and bake about an hour in a moderate oven; 6d. loaves to weigh 1 lb. each and 4d. ones ¾ lb.; line tins with white paper, and put on the cakes a slice of citron peel before baking.

HOT CROSS BUNS.

INGREDIENTS.

6 lbs. of Flour.	10 ozs. of Castor Sugar.
¾ lb. of Butter.	½ lb. of Currants.
½ lb. of Sultanas.	4 ozs. of Candied Peel.
3 ozs. of Barm.	

Mode.—Rub butter in the flour, add the currants, sultanas, and candied peel, make a hole in the centre, put in the barm to rise, mixed with a little warm water, then knead it up to a light dough with warm water, when sufficiently risen make in buns of 4 ozs. each, cut a cross on each and wash over with a mixture of beaten egg, sugar, and milk, before baking in a hot oven.

BRIDESCAKE.

INGREDIENTS.

3 lbs. of Flour. 2 lbs. of best Butter.
 2½ lbs. Castor Sugar. 20 Eggs.
 6 lbs. of Currants. 1 lb. of Cut Citron Peel.
 1 lb. of Orange Peel. 1 lb. of Lemon Peel.
 1 glass of Rum. 1 teaspoonful of Ground Nutmeg.
 ¼ oz. of Volatile Salts.

Mode.—Cream butter, sugar, and eggs together, adding the eggs one at a time, beating up briskly for twenty minutes; sift in the volatile salts and flour and add the currants, peel, rum, and nutmeg, mix the whole ingredients well together and bake in hoops of different sizes, in cool oven, grease and line the tins with paper, and time in baking according to size of cake.

Will sell at 1/6 per lb.

ALMOND CAKES.

INGREDIENTS.

1¾ lbs. of Flour. 1 lb. of Castor Sugar.
 6 Eggs. 1 lb. of best Butter.
 ¼ lb. Ground Almonds. ½ lb. Chopped Almonds.
 ½ oz. Baking Powder. A pinch of Volatile Salts.
 A little Milk.

Mode.—Cream butter, sugar and eggs for 15 minutes, sift in the flour, volatile salts, and baking powder, then add the ground and chopped almonds, mix all well together, adding milk sufficient to make the paste light; grease and line oval tins with white paper, and bake in moderate oven nearly an hour. Each cake must weigh a pound before baking, scatter chopped almonds on top. To sell at 1/- each.

ALMOND PASTE.

INGREDIENTS.

2 lbs of Ground Almonds. 3 lbs. of Castor Sugar.
4 Eggs.

Mode.—Beat the eggs well, they will be sufficient to mix the almonds and sugar to stiff paste.

LEMON CHEESE.

INGREDIENTS.

2 Eggs. 4 ozs. of Butter.
8 ozs. of Sugar. The Juice of a Lemon.

Mode.—Place a small saucepan on the fire, three-parts filled with water, put inside the water a stone jar, into which the eggs have been first beaten, and the other ingredients added. When the water boils in the pan, stir the contents of the jar all the time until they thicken. When cool, it is then ready for use.

CUSTARDS.

Mode.—To 1 quart of milk, use 5 eggs and a dessert-spoonful of rice flour, when the custard is poured in the dishes, dust ground nutmeg on top. Bake in a sharp oven, so as to brown the under crust, then remove to higher shelf to bake and set the custard.

LIGHT PASTRY.

Mode.—Rub 6 ozs. of lard in 1 lb. of flour, a little salt and 1 teaspoonful of baking powder, when mixing with the water use the hand and squeeze the water well in it till the pastry is soft enough to roll out easily.

BAKING POWDER.

INGREDIENTS.

4 ozs. of Carbonate of Soda. 3 ozs. of Cream of Tartar.
4 ozs. of Rice Flour. 3 ozs. of Tartaric Acid.

Mode.—Crush the soda and tartaric acid with the rolling pin to a fine powder, then mix the cream of tartar and rice flour with it, and pass through a seive or sifter; this makes a good quality of baking powder.

BREAD.

INGREDIENTS.

7½ lbs. of Flour. 1½ ozs. of Salt.
2 ozs. of Yeast. 1 tea-spoon-ful of Sugar.
2 ozs. of Lard and half-a-pint of Milk.

Mode.—Mix the flour and salt and place the basin before the fire to keep warm, make a hole or well in centre, pour in the yeast mixed with the warm water and sugar, add the milk to this warmed and drop in the lard, cover the top with flour and let it rise 10 or 15 minutes, then knead it up very well with warm water, and make it into a dough moderately light, cover over and allow it an hour to rise, when sufficiently risen warm and grease the loaf tins, weigh out 2 lbs. for each square loaf, let them rise a little while in the tins before baking in a hot oven, when half done change them about, and when ready they will weigh 2 ozs. lighter.

SAUSAGE ROLLS.

Mode.—Take 3 ozs. of puff paste, roll it in a square, spread sausage down centre, squeezing it out of the skin, moisten round the edges with beaten egg, fold over lengthways and press together, paint on top with egg and bake a nice brown in a hot oven. ¼ lb. of sausage will make four rolls.

TEA CAKES (Plain).

INGREDIENTS.

lbs.
 6 ~~ozs.~~ of Flour. A little Salt.
 6 ozs. of Lard. Half-a-pint of Milk.
 3 ozs. of Barm.

Mode.—Mix flour and salt in a large warm basin, make a hole in centre of flour, pour in the milk warmed, add the yeast mixed with warm water and drop in the lard, when it has stood to rise 15 minutes, knead it up very well and very lightly with water rather warmer than for bread, cover over and leave it to rise until ready; grease warm tea-cake tins, weigh out five ounces for each cake and put 5 on a tin, let them rise in a prover before the fire about half-an-hour, then bake in hot oven five or six minutes, have ready a little butter melted and paint the cakes over with it immediately they come out of the oven.

CURRANT TEA CAKES.

The same dough as for plain ones, with the addition of currants and sugar added. $\frac{1}{2}$ lb. of currants and 5 ozs. of castor sugar will be sufficient for 20 tea-cakes.

PUFF PASTE.

INGREDIENTS.

$1\frac{1}{4}$ lbs. of Flour. 1 lb. of Butter.
 $\frac{1}{2}$ teaspoonful of Cream of Tartar.

Mode.—Mix the cream of tartar in the flour and rub well in half the butter, mix it up with cold water as for ordinary pastry. then roll out and spread on the other half of butter, fold it over and roll out again, repeat this two or three times, beating it at intervals with the rolling pin until the butter ceases to work out, then fold it up and put it in a cold place a few hours before using.

JAM TURNOVERS.

Mode.—Take 3 ozs. of puff paste, roll it out, spread jam over one side, make slits across the other side with a wheel cutter and turn over on the jam, moisten the edges with beaten egg and press together, paint over the top with same before baking in a hot oven to be nicely browned.

VANILLA CUTS.

Mode.—Roll out two lengths of puff paste about 7 inches wide, lay them across a greased cake tin, and bake quickly without browning in hot oven. When cold, spread on one length a rather thick vanilla custard, and place the other on top, cover with sugar icing and cut in penny slices.

VANILLA CUSTARD.

Mode.—Mix half a packet of corn-flour with a gill of milk, turn into a saucepan and boil until thick, stirring it all the time, sweeten to taste. This custard is very nice without egg, but one may be added if desired, flavour with a few drops of vanilla.

SUGAR ICING.

Mode.—Mix a pinch or two of cream of tartar with about 3 dessert-spoons-ful of icing sugar, then mix with milk to a thickness that will spread nicely. The whites of one or two eggs may be beaten and added to make the icing richer, if desired.

BURY SIMNEL CAKE.

INGREDIENTS.

2 lbs. of Butter. 2 lbs. of Castor Sugar.
 2 lbs. of Flour. 7 ozs. of Ground Almonds.
 6 lbs. Mixed Peel, Orange, Lemon, and Citron.
 15 Eggs.

Mode.—Cream butter, sugar and eggs together, and beat up well for 20 minutes, then add the almonds, flour and peel, and mix the whole very well together. Grease and line tin hoops with white paper, and put the mixture in, bake in moderate oven an hour or rather more. When the cakes are cold, cover with icing.

MADEIRA CAKE.

INGREDIENTS.

2½ lbs. of Flour. 9 Eggs.
 2 ozs. of Ground Rice. 1 oz. of Baking Powder.
 1½ lbs. of Butter. 6 drops of Essence of Lemon.
 1¼ lbs. of Castor Sugar. ¾ pint of Milk.

Mode.—Cream butter, sugar and eggs for 15 minutes, adding eggs one at a time, add the flavouring and sift in the flour, baking powder and ground rice, then use a wooden spoon and mix the ingredients well together with the milk; line oval tins with white paper, weigh 1½ lbs. in each tin and bake nearly an hour-and-a-half in moderate oven, before baking put a slice of citron peel on each cake. To sell at 1/- per lb.

RICH CURRANT CAKES.

INGREDIENTS.

1 lb. of Butter.	
2 lbs. of Flour.	$\frac{1}{2}$ lb. Cut Lemon Peel.
1 lb. Castor Sugar.	$\frac{1}{2}$ oz. of Cream of Tartar.
6 Eggs.	$\frac{1}{4}$ oz. of Carbonate of Soda.
1 $\frac{1}{2}$ lbs. of Currants.	$\frac{1}{4}$ oz. of Volatile Salts.
$\frac{1}{2}$ lb. of Sultanas.	A few drops Essence of Lemon.

And rather more than half-a-pint of milk.

Mode.—Cream butter and sugar together, add the eggs one at a time and beat up well, add the flour, rising, the flavouring and other ingredients, then mix up well with the milk to light paste, this quantity should make six or seven cakes and must be baked about an hour in moderate oven; line tins with paper, when half the mixture has been put in the tins put on a layer of almond paste $\frac{1}{4}$ of an inch in thickness and pour on the rest of the mixture, when the cakes are cold place almond paste round the top $\frac{3}{4}$ of an inch in width and thickness and fill the centre with large coloured sweets, almond paste when mixed is ready for eating or can be put on cakes when cold or baked inside them.

ECCLES CAKES.

Mode.—Take 2 $\frac{1}{2}$ ozs. of puff paste, roll it out in a ring, fill the middle with currants and castor sugar, then draw the edges together over the top, flatten down with the hand to the thickness of half-an-inch, paint over with egg and bake till nicely browned in a hot oven.

FAVOURITE CAKE.

INGREDIENTS.

1 lb. of Flour.	$\frac{1}{2}$ oz. of Baking Powder.
6 ozs. of Butter.	Half-a-pint of Buttermilk.
$\frac{1}{2}$ lb. of Castor Sugar.	A few drops of Annata to slightly colour.
3 Eggs.	3 or 4 drops Essence of Lemon.

Mode.—Cream sugar and butter together, add the eggs one at a time and beat well, put in the flour, in which baking powder has been added, mix up well with the milk, then flavour with the essence of lemon and add the few drops of Annata, make this mixing in two cakes and bake in round or square tins in moderate oven ; time, about an hour.

FAIRY CAKE.

INGREDIENTS.

3 lbs. of Flour.	12 ozs. of Butter.
1 $\frac{1}{2}$ lbs. of Castor Sugar.	12 ozs. of Currants.
8 ozs. of Sultanas.	4 ozs. of Candied Peel.
5 Eggs.	3 drops of Annata.
1 oz. of Cream of Tartar.	$\frac{1}{2}$ oz. of Carbonate of Soda.
3 drops of Essence of Lemon.	1 pint of Milk.

Mode.—Cream butter, sugar and eggs, and beat together briskly a few minutes, add the flour, rising, currants, peel, and sultanas, then use a wooden spoon and mix the whole together very well with the milk, add the flavouring, grease a large square cake-tin nearly an inch deep, spread the mixture in, and bake in a moderate oven about twenty minutes, when cold cover with icing, and cut in penny squares or diamond shapes.

PASTRY FOR MEAT PIES.

INGREDIENTS.

1 lb. of Flour and 6 ozs. of Lard.

Mode.—Put a pinch or two of salt in the flour and rub in the lard, mix to a dough with a $\frac{1}{4}$ pint of water, slightly warm. This mixing will make eight meat pies at 2d. each; put 1 oz. of meat in each.

MILK CAKES.

INGREDIENTS.

2 $\frac{1}{2}$ lbs. of Flour.	6 ozs. of Castor Sugar.
$\frac{1}{2}$ oz. Carbonate of Soda.	6 ozs. of Currants.
1 oz. Cream of Tartar.	2 Eggs.
5 ozs. of Lard.	1 pint of Buttermilk.

Mode.—Mix the soda and cream of tartar in the flour, then rub in the lard and add the sugar and currants, beat the eggs and add the buttermilk to them, then with the latter mix up the whole ingredients, have ready a well-floured board, roll out the cakes to nearly a $\frac{1}{4}$ -inch in thickness, bake 6 or 8 on a tin; before baking wash over with a portion of the mixed eggs and buttermilk, when ready on one side turn them over, as these cakes require baking on both sides, 4 ozs. in each.

Sell at 2 for 1 $\frac{1}{2}$ d.

MACAROONS.

1 lb. of Ground Almonds.	2 lbs. of Castor Sugar.
6 Whites of Eggs.	

Mode.—Beat up the eggs to a froth for at least 20 minutes, then mix in very well the sugar and almonds, bake on cake tins, drop the mixture on wafer paper with a spoon; this quantity should make 2 dozen 1d. or 4 dozen $\frac{1}{2}$ d. macaroons, cool oven.

BRANDY SNAPS.

INGREDIENTS.

1 lb. of Flour.	1 lb. of Syrup.
$\frac{3}{4}$ lb. of Butter.	1 lb. of Castor Sugar.
$\frac{1}{4}$ oz. of Ginger.	

Mode.—Rub butter in the flour, add the sugar and ginger, and mix up the ingredients with the lb. of syrup, then drop the mixture on cake tins. To bake brandy snaps it requires careful attention in the baking, the oven must be cool, it is best not to close the door on them longer than a minute, they could almost be baked with it open; as soon as the brandy snaps set they are ready, when taken out of the oven they should be placed lightly and loosely on a round wooden pole while in the warm condition, and taken off when crisp. To sell at 8d. per lb.

SPONGE SANDWICH.

INGREDIENTS.

$\frac{3}{4}$ lb. of Flour.	$\frac{1}{4}$ oz. Cream of Tartar.
$\frac{1}{4}$ lb. of Butter.	$\frac{1}{4}$ oz. Carbonate of Soda.
6 ozs. of Castor Sugar.	A pinch of Volatile Salts.
2 Eggs.	4 drops Essence of Lemon.
Rather under a $\frac{1}{4}$ pint of Milk.	

Mode.—Cream butter and sugar together in the usual way, add the eggs and beat well, then put the rising in the flour and sieve into the other ingredients, mix up with the milk and flavour with the essence of lemon, put half this quantity in two sandwich tins, spread a layer of raspberry jam over them and cover with the remainder of the mixture, bake from 20 minutes to half-an-hour in moderately hot oven.

RASPBERRY SANDWICHES.

INGREDIENTS.

5 Eggs.	8 ozs. of Castor Sugar.
8 ozs. of Flour.	2 ozs. of Butter.
$\frac{1}{4}$ oz. of Volatile Salts.	

Mode.—Break the eggs into a dish and beat them up well with an egg whisk for 20 minutes, then add the sugar and beat up again for another 15 minutes, rub the butter in the flour, mix in the volatile salts, and mix the whole together. Bake on middle shelf in moderate oven. This mixture will make two rings at 8d. each, or jammed and cut in penny squares.

RASPBERRY SANDWICHES (another way).

INGREDIENTS.

1 lb. of Flour.	11 Eggs.
1 lb. of Castor Sugar.	6 drops Essence of Lemon.
A pinch of Volatile Salts.	

Mode.—Beat the eggs by themselves for 20 minutes, add the sugar and beat up again another 15 minutes, add the flour mixed with the salts, and mix the ingredients to a light and creamy batter, put in the flavouring, grease sandwich tins, and make 3 rings of this mixing; bake in quick oven about 20 minutes.



INDEX.

	PAGE		PAGE
Almond Tart	8	Milk Cakes	29
Almond Cakes	21	Macaroons	29
Almond Paste	22	Ormskirk Gingerbread ...	18
Bakewell Tart	16	Paris Buns	5
Brunswick Cakes	17	Preserve Cake	12
Bridescake	21	Penny Plum Cakes	13
Baking Powder	23	Puff Paste	24
Bread	23	Pastry for Meat Pies ...	29
Bury Simnel Cake	26	Queen Cakes	8
Brandy Snaps	30	,, ,, another way ...	9
Currant Lunch Buns	10	Rice Cakes	6
College Buns	14	Rice Loaf	7
Currant Bread	19	Rock Buns	9
Custards	22	Regent Cakes	11
Eccles Cakes	27	Rich Currant Cakes	27
French Muffins	17	Raspberry Sandwiches ...	31
French Buns	18	,, ,, another way ...	31
Favourite Cake	28	Scotch Cheese Cake	6
Fairy Cake	28	Scotch Shortcake	7
Genoa Cake	12	Sultana Cake	9
Ginger Nuts	12	Scones	10
Hints	3	Seed Cake	11
Halfpenny Madeira Buns ...	16	Swiss Roll	13
Hot Cross Buns	20	Shrewsbury Biscuits	14
Ingredients for Pastry to line tins for penny Almond Tarts	7	Savoy Biscuits	14
Jam Turnovers	25	Seed Lunch Cake	15
Lemon Rusks	5	Sponge Loaf	15
Lemon Cheese	22	Sausage Rolls	23
Light Pastry	22	Sugar Icing	25
Macaroon Cheese Cakes ...	18	Sponge Sandwich... ..	30
Madeira Cakes	20	Tea Cakes, Plain	24
Madeira Cake	26	,, ,, Currant	24
		Vanilla Cuts	25
		Vanilla Custard	25

