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Baker's Friend



Up-To-Date
Receipts



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J. L. Mackenzie

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"PREFACE"

"Baker's Friend"

In offering the receipts contained in this book, Mr. J. L. Mackenzie feels that he is not only aiding the Cake Bakers to improve their article, but also helping them to attain a leading place in their chosen profession.

The receipts contained herein are the results derived by the author from 25 years of arduous work at the bench. Fractical as well as theoretical experience.

Starting as an apprentice in Scotland, where he was compelled to work 2 years for his employer in the leading Caters where he gained invaluable knowledge in his chosen profession, later coming to the U. S. and working for some of the largest caters in this country with great success, Mr. Mackenzie was made to feel that he owed it to his fellow-workers as well as the consuming public, that he publish his receipts in book form thereby enabling everyone in this profession to get this knowledge which cost the author years of hard work.

Mr. Mackenzie prides himself upon his ability to produce any Cake in the most palatable and salable, and in a more

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economical manner than any Cake Baker in this country.

Mr. Mackenzie advises most emphatically: Anyone using the receipts contained herein, that if they are followed to the minutest detail, the results will be most pleasing as well as profitable.

In the mixing of Cookies it is fair to assume that most Cookie mixtures are mixed as follows: Mix or cream together sugar and shortening, add the eggs, then the milk, seasoning and flavors, stirring all together, then sift in flour, baking powder or soda and cream of tartar.

Some of the higher priced goods that are sold by the pound are mixed differently.

These Cookie Mixtures in Baker's Friend will enable the beginner as well as the practical baker to turn out an up-to-date variety of Cookies.

SUGAR COOKIES

3 lbs. sugar
2 lbs. shortening
 $\frac{3}{4}$ qt. milk
5 ozs. baking powder
 $5\frac{1}{2}$ lbs cake flour
Flavor, salt, lemon, mace
6 eggs

Cream sugar and shortening, add eggs then milk, sift together baking powder and flour, do not mix too much.

SUGAR COOKIES

5 lbs. sugar
3 lbs. lard
 $\frac{1}{2}$ oz. soda
 $1\frac{1}{2}$ oz. ammonia
12 eggs
1 qt. milk
10 bls. flour
Salt and vanilla

BEST COOKIES

2 lbs. sugar
1 lb. lard
5 eggs
1 oz. soda
 $3\frac{1}{2}$ lbs. flour
 $\frac{1}{2}$ pt. molasses
1 lb. currants
 $\frac{1}{2}$ pt. water
Salt and allspice

BUTTER COOKIES

4 lbs. sugar
4 lbs. butter and lard
2 qts. eggs
8 lbs. flour
Vanilla

Cream together sugar and shortening well, add eggs slowly mix in flour and flavor. This mixture will not run. Lay out with star tube on tins, lightly greased and dusted pans about the size of walnut, sells by the lb.

BUTTER COCOANUT COOKIES

2 lbs. sugar
1 lb. butter and lard
1 pt. eggs
1½ pt. water
1½ pt. molasses
1 lb. cocoanut
1 oz. soda
5 lbs flour
3 ozs. baking powder
Flavor, salt, cinnamon and mace
Mix same as Sugar Cookies.

ROCK COOKIES

3 lbs. sugar
3 lbs. lard
1 egg
1½ ozs. soda
1 pt. milk

1 lb cocoanut
1 bl. currants
3 lbs. oatmeal
3 lbs. flour
Salt and little rose water

FAVORITE COOKIES

5 lbs. sugar
2½ lbs. shortening
12 eggs
2 qts. milk
8 ozs. baking powder
9 lbs. flour
Salt and vanilla flavor

Cream, sugar and lard, add eggs and milk. Sift baking powder with flour. Mix and drop on sugar or ground almonds or walnuts then turn up and bake on lightly greased tins.

OATMEAL COOKIES

2½ lbs. shortening
10 eggs
½ pt. molasses
½ pt. milk
1¾ ozs. soda
3½ lbs. flour
2 lbs. oatmeal

Salt, cut out with 3 in cutter, add to this mixture

6 ozs. walnuts
6 ozs. cocoanut

2 lbs. sultaans
 $\frac{1}{2}$ pt water

With this addition to this mixture cut out with small different shaped cutters may be sold for 60c a lb. Wash cookies over and bake in 300° oven.

OATMEAL COOKIES

2 lbs. sugar
 $1\frac{1}{2}$ lb. shortening
5 eggs
1 pt. milk
1 lb. chopped raisins
1 lb. oatmeal
3 ozs. baking powder
 $3\frac{1}{2}$ lbs. flour
Salt, cinnamon and mace

Mix same as Sugar Cookies.

BOSTON TEA COOKIES

$1\frac{1}{2}$ lb. sugar
 $\frac{3}{4}$ lb. shortening
4 eggs
 $\frac{1}{2}$ pt. water
 $\frac{1}{4}$ lb. mace
 $\frac{1}{4}$ oz. cinnamon
 $2\frac{1}{2}$ lbs. flour
2 ozs. baking powder
Salt

Use Star cutter. Mix same as Sugar Cookies.

HONEY COOKIES

2 lbs. sugar
3 pts. honey
1½ oz. soda
5 eggs
¼ pt. water
7½ lbs. flour

Rub mixture well on bench, if mixture runs or flattens, more working is necessary. Set on greased pan. Mix 2 lbs. icing sugar in ½ pt. water, wash cookies over and bake in 300° oven.

HONEY COOKIES'

2 lbs. granulated sugar
1½ lbs. butter
1 pt. yolks
¾ pt. milk
4 lbs. flour
4 ozs. baking powder
½ pt. honey

SCOTCH COOKIES

2 lbs. sugar
1 lb. butter
8 eggs
¼ oz. soda
¼ oz. ammonia
½ oz. ginger, vanilla
1 gill milk
3 lbs. flour
½ pt. molasses

SCOTCH COOKIES

1½ lbs. sugar
½ lb. butter
½ oz. soda
3 gills molasses
2 lbs. flour
¼ pt. water

Lemon, allspice and cinnamon. Cut out and bake in greased pans, wash with thin egg wash.

GRAHAM COOKIES

3 lbs. sugar
1½ lbs. shortening
1 pt. eggs
¾ qt. milk
2½ ozs. baking powder
2 lbs. cake flour
2 lbs. Graham flour
Satl and lemon

Drop on light greased tins. Mix same as sugar cookie.

CREAM COOKIES (GINGER)

1 lb. sugar
¾ lb. shortening
6 eggs
½ oz. soda
1 oz. salt
½ oz. ginger
¼ oz. cinnamon
½ oz. baking powder

1/2 pt. molasses
5 gills milk
1 lb. 12 ozs. cake flour
1 3/4 lbs. flour

Cream, sugar and shortening together well, add eggs slowly. Then add the rest of the ingredients.

MOLASSES COOKIES

1 lb. sugar
3 lbs. lard
2 ozs. ginger
2 ozs. cinnamon
7 ozs. soda
4 qts. molasses
8 eggs
2 qts. milk
16 lbs. flour
Salt and vanilla

ENGLISH MOSS CAKE

1 lb. sugar
3/4 lb. butter
1 qt. molasses
1 pt. milk
1 1/2 oz. soda
1/2 lb. currants
1/2 lb. citron
1/2 oz. cloves
1/2 oz. allspice
1/2 oz. lemon extract
5 lbs. flour

Mix like cookies, let rest and get firm.
Roll out $\frac{1}{8}$ in. thick, ice over with icing,
set on greased pans and bake.

ENGLISH MOSS CAKE

1 lb. sugar
 $\frac{3}{4}$ lb. butter
1 qt. molasses
1 pt. milk
 $\frac{1}{2}$ oz. soda
 $\frac{1}{2}$ lb. citron
 $\frac{1}{2}$ lb. currants
 $\frac{1}{2}$ oz. cloves
 $\frac{1}{2}$ oz. allspice
5 lbs. flour
 $\frac{1}{2}$ oz. lemon extract

WINE DROPS

4 lbs. sugar
 $2\frac{1}{2}$ lbs. lard
9 eggs
 $1\frac{1}{4}$ qts. molasses
2 qts. and 1 pt. milk
 $3\frac{1}{2}$ ozs. soda
2 ozs. cloves
1 oz. cinnamon
3 oz. salt
vanilla
 $10\frac{1}{2}$ lbs. flour
 $2\frac{1}{2}$ lbs. currants and raisins

GINGER SNAPS

3 lbs. sugar

$\frac{3}{4}$ lb. lard
1 oz. soda
1 oz. ginger and cinnamon
1 qt. water
1 qt. molasses
7 lbs. flour sifted in
 $\frac{1}{2}$ lb. granulated sugar with flour

GINGER SNAPS

1 lb. sugar
 $1\frac{1}{2}$ oz. soda
 $\frac{3}{4}$ lb. lard
1 oz. ginger
 $\frac{1}{2}$ oz. allspice
1 qt. molasses
1 qt. water
4 lbs. flour
Salt

FRUIT STICKS

2 lbs. sugar
 $1\frac{1}{4}$ lb. shortening
1 pt. molasses
5 gills water
 $\frac{1}{2}$ lb. chopped peanuts
2 lbs. usaltana raisins
 $\frac{3}{4}$ oz. soda
 $1\frac{3}{4}$ oz. baking powder
4 lbs. pastry flour
Salt, cinnamon and mace.

Mix same as Sugar Cookies. If a richer mix is desired add 10 eggs and omit the

water. Roll out about $\frac{1}{4}$ inch thick and cut into bars of $1\frac{1}{2} \times 3$ inches. A round cutter may also be used, wash on top with egg.

FRUIT SLICES

3 lbs. sugar

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

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

1 oz. soda

8 eggs

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

3 lbs. raisins

1 lb. orange and citron peel

2 oz. baking powder

$5\frac{1}{2}$ lb. flour

Flavor with mace and cinnamon, salt

Scale 1 4 oz. pieces and roll in strips, flatten slightly, wash with egg and bake and cut in slices.

HERMITS OR FRUIT BARS

1 lb. butter and lard

2 lbs. sugar

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

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

1 pt. eggs

1 pt. molasses

$\frac{1}{2}$ lb. chopped citron

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

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

Cinnamon, ginger, allspice, salt and lemon

FRUIT COOKIES

2 $\frac{1}{4}$ lbs. sugar
1 $\frac{1}{4}$ lbs. shortening
 $\frac{3}{4}$ qt. milk
1 lb. currants or raisins
 $\frac{1}{2}$ lb. chopped citron
3 $\frac{1}{2}$ ozs. baking powder
4 lbs. cake flour
Lemon, mace and salt

SPICE COOKIES

2 lbs. sugar
2 lbs. lard
4 lbs. crumbs
4 oz. soda
1 qt. water
 $\frac{1}{4}$ oz. allspice
Salt and 8 lbs. flour

GINGER SNAP

3 lbs. sugar
1 $\frac{1}{2}$ lbs. shortening
1 pt. water
1 qt. molasses
2 oz. soda
1 oz. cinnamon
2 oz. ginger
6 lbs. pastry flour

Mix same as Cookies. Cut out with 2 inch cutter and wash on top with water.

PEANUT BARS

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

1½ lbs. shortening
6 eggs
1 pt. milk
3½ oz. baking powder
5 lbs. pastry flour
Flavor, salt and lemon

Roll out on bench, wash with milk and sprinkle with finely chopped peanuts mixed with granulated sugar. Cut in bars 1½x3 inches.

COOKIES, PLUM DROPS

1 lb. sugar
¾ lb. butter
9 eggs
1½ lbs. flour
½ lb. sultana raisins
Pinch of ammonia
Lemon extract and mace

Directions:—Drop out with plain tube and bag size of walnuts or on lightly greased tins.

JUMBLES

2 lbs. sugar
½ lb. butter and lard
10 eggs
1 pint milk
½ oz. soda
1 oz. cream of tartar
4½ lbs. flour
Lemon and vanilla flavor

LEMON JUMBLES

3½ lb. sugar
2 lb. shortening
1 pt. eggs
4 oz. baking powder
6 lb. flour
Salt and vanilla

Mix like sugar cookies. Lay out in rings with bag and star tube on lightly greased pans.

CINNAMON JUMBLES

2 lbs. sugar
1½ lbs. shortening
6 eggs
1 qt. molasses
1 qt. water
1 oz. soda
2½ oz. baking powder
5½ lb. flour
Flavor, salt, cinnamon and mace.

Mix same as Lemon Jumbles.

FRENCH CHOCOLATE JUMBLES

2¼ lbs. sugar
10 oz. butter
1 pt. eggs
¾ qt. milk
½ oz. soda
1 oz. salt
½ lb. cocoa
4 lbs. flour
Vanilla.

LEMON FRUITS COOKIES

4 lb. sugar
2 lb. butter and lard
10 eggs
1 pt. milk
4½ oz. baking powder
6 lb. flour
Lemon flavor
3 lb. Saltana raisins

Mix same as sugar cookies and wash on top with egg.

JUMBLES COMBINATION

2 lbs. sugar
½ lb. butter and lard
10 eggs
1 pt. milk
½ oz. soda
1 oz. cream of tartar
4½ lbs. flour
Lemon and Vanilla flavor.

COCOANUT JUMBLES

2½ lbs sugar
1½ lbs. shortening
10 eggs
1 qt. Milk
1 lb. cocoa-nut
3 oz. baking powder
4 lbs. pastry flour
Salt and vanilla

Lay out in rings with bag and star tube on lightly greased pans.

VANILLA JUMBLES

3 lbs. sugar
1½ lbs. lard
18 eggs
1 pt. milk
4 lbs. flour
1½ oz. baking powder
Vanilla flavor

Mix like cookies. Lay out in rings with bag and star tube two and one-half inches in diameter on lightly greased and floured pans, bake in 375 degrees.

LEMON COOKIES

2 lbs. sugar
1½ lbs. butter
8 eggs
1 pt. milk
1 oz. ammonia
4½ lbs. flour
Lemon flavor

LEMON COOKIES

1½ lbs. sugar
1½ lbs. butter
9 eggs
½ oz. ammonia
½ pt. milk
3 lbs. flour
Salt and vanilla flavor

LEMON COOKIES

2½ lbs. sugar
1 lb. shortening

6 eggs
5 gills of milk
3½ lbs. flour
3 oz. baking powder
Salt and lemon flavor

Cut out with 2½ inch cutter and wash with egg.

LEMON COOKIES

1¾ lbs. sugar
1 lb. butter
6 eggs
½ oz. ammonia
3½ lbs. flour
1 pt. milk
Salt and lemon flavor.

LEMON SNAPS

5 lbs. sugar
2 lbs. lard
6 eggs
1 qt. milk
½ oz soda
4 oz. baking powder
6 lbs. flour
Lemon flavor and salt.

LEMON SNAPS

2½ lbs. sugar
1 lb. butter
1 lb. butter
1 pt. eggs
2½ lbs. flour

1/2 oz. ammonia
10 eggs
Lemon extract.

VANILLA WAFERS

2 lbs. sugar
1 1/2 lbs. butter
10 eggs
2 lbs. flour

Vanilla, rub sugar and butter, add eggs slowly, mix flour drop on lightly greased pans, size of macaroons. These sell for 60c a lb.

CINNAMON WAFERS

1/2 lb. sugar
6 eggs
1 lb. cake flour
4 oz. melted butter
1 qt. milk
1 lemon and grated rind
1 teaspoon cinnamon

Mix yolks and sugar well, add flavor, butter and part of milk, then stir smooth, add remainder of milk and whites of 6 eggs beaten stiff. Bake in wafer or cone iron, grease irons lightly and heat to baking heat. Put in spoonful of batter at a time. Wafers may be left plain or rolled on sticks.

TURKISH WAFERS

Mix 1 lb. almond paste
6 eggs

1 $\frac{1}{4}$ lbs. sugar
5 oz. corn starch
 $\frac{1}{2}$ gill rose water
Salt and nutmeg.

When baked, roll round $\frac{3}{4}$ inch stick and 6 inches in length.

ALMOND WAFERS

Mix 1 lb. almond paste
12 egg whites
1 $\frac{1}{2}$ lbs. sugar
 $\frac{1}{2}$ lbs. flour
1 gill cream
Salt and cinnamon

When baked roll round stick 1 inch thick and 6 inches in length.

ALMOND WAFERS

$\frac{3}{4}$ lb. powdered sugar
6 eggs, whites
 $\frac{1}{2}$ lb. almond paste
4 oz. flour
2 gills milk
Pinch of salt and little cinnamon.

Spread 1-16 inch thick on bees waxed pans. When baked roll in shaped corn-copias. Fill with whipped cream or

MERINGUE

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

Vanilla flavor

Set on pans with bag and star tube ring shape.

PLUM DROPS

1 lb. sugar

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

9 eggs

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

$\frac{1}{2}$ lb. Sultans raisins

Pinch of ammonia

Lemon extract and mace

Directions:—Drop with plain tube and bag size of walnuts on lightly greased tins.

COCOANUT TAFFY DROPS

1 lb. sugar

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

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

1 pt. milk

1 lb. cocoanut

4 eggs

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

Drop on greased and dusted tins, size of a walnut. Sells at 60c a lb.

PLAIN MACAROONS

2 $\frac{1}{2}$ lbs. almond paste

2 $\frac{1}{2}$ lbs. sugar (half powdered and half granulated) Rub smooth with about

1 pt. egg whites

2 oz. corn meal or farina.

May be added to this mixture which

should be soft enough that it will not run, drop out on papered pans, press down slightly with wet towel, before baking. Bake in 225° oven.

FANCY MACAROONS

3 lbs. almond paste
3¼ lbs. powdered sugar
4 oz. flour

Finch of cinnamon, grated rind of lemon, and about 20 to 24 egg whites. Work the mixture smooth then stir over slow fire, until luke warm. In order that these macaroons should retain shape use a star tube not too fine grooves, garnish with walnuts, almonds, cherries or any assorted french fruits. Let stand over night, and wash with the following next day. Mix

½ lb. of white gum arabic

1½ lbs. sugar

½ pt. water

1 gill alcohol

A little rose extract and the juice of ½ lemon.

Mix well together, let stand over night, strain through colander and keep covered. This wash can be used for fancy maroons or pastry where a rich gloss is required.

COCOANUT MACAROONS

1½ lbs. macaroons cocoanut

2½ lbs. sugar

1¼ pt. egg whites

Mix sugar, cocoanut and egg whites in kettle, place on slow fire until softened, so it can be dropped out with bag and plain tube. Do not make mixture too soft, drop on papered tins, smooth down with wet cloth before baking

COCOANUT MACAROONS

2 lbs. almond paste

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

4 oz. chocolate

Pinch of cinnamon

About 18 egg whites. Use tube for plain Macarons, cover with Nonpareils. When baked, and while warm, make hole in center with blunt end of pencil, fill with pink Royal icing and decorate with silver dragers.

ICE CREAM CONES

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

1 lb. cake flour

1 $\frac{1}{4}$ lb. powdered sugar

5 eggs

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

Use either lemon, orange or vanilla flavor. Beat yolks with sugar, and flour. Flavor and add enough water to make a soft batter. Add pinch of salt and whites of 5 eggs, beaten well. Bake in cone irons and roll on pointed sticks.

CORNCOPIAS

Mix 1 lb. almond paste

1 lb. sugar

½ pt. yolks

1 gill cream

6 oz. flour

Salt, cinnamon and vanilla

Roll over tapered forms, 1 in. thick and 4 in. long.

SHORT PASTE FOR LARGE AND SMALL TARTS

4 lbs. flour

2½ lbs. butter

2 lbs. powdered sugar

1½ lbs. almonds, ground fine

8 yolks

12 whole eggs

Grated rind of 1 lemon, vanilla or ground cinnamon or almond flavor. Work sugar and butter together, add eggs, almonds and flour. Mix together and set in cool place to stiffen.

CONFECTIONERS' SHORT PASTE

Confectioner's Short Paste for lining forms or Tarts.

3½ lbs. flour

1 lb. butter and lard

1 lb. 2 oz. sugar

10 eggs

¼ oz light-weight ammonia

Flavor lemon and mace.

Line small tart forms with the above paste, and half fill with the following Boston Tart mixture and bake in 300 degree oven.

BOSTON TART CAKES

3 lbs. powdered sugar

2 lbs. butter

1 qt. yolks

1 qt. milk

2 $\frac{3}{4}$ lbs. cake flour

12 oz. corn starch

Lemon flavor

$\frac{3}{4}$ oz. cream of tartar

$\frac{1}{4}$ oz. soda (heavy)

Sift together flour, starch, cream of tarter, and soda. Cream together butter and sugar and gradually add yolks, then flavor and milk. Then add flour, mix and beat smooth. Bake in 300 degree oven.

FRENCH CREAM KISSES

1 qt. egg whites

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

Beat whites stiff, add sugar slowly any desirable flavor may be used. Lay out on wet board with star tube in different forms. Garnish with colored sugar or French fruit or silver drag us, when baked place two together. Bake in slow oven.

COCOANUT KISSES

Warm mixture

3 lbs. Macaroon cocoanut
4½ lbs. fine granulated sugar
1½ qts. whites of eggs

Mix all together and place on fire until luke warm. Drop with plain tube on papered pans and flatten with wet towel and bake in 250 degree oven.

COCOANUT KISSES, COLD

2 lbs. powdered sugar
1 pt. egg whites
1½ lbs. Macaroon cocoanut
Pinch of cream of tartar

Drop on greased and dusted pans. Bake in 250 degrees.

LADY FINGERS

1 pt. egg whites, beaten stiff
1½ pt. egg yolks, beat up with 1 lb. sugar
mix in egg white with yolks and sugar.
14 oz. flour
Lemon flavor

Lay out on paper with plain tube, sprinkle with powdered sugar. Bake in 400 degree oven, when baked, remove fingers from pan.

SCOTCH SHORT BREAD

2 lb. flour
1¼ lbs. butter

1/2 lb. sugar

2 eggs

Rub together flour and butter, mix sugar and eggs with flour and butter, weigh off in half lb. pieces, roll out round to about 1/4 inch thick and crimp around the edge, bake in 280 degree oven.

STRAWBERRY SHORT CAKE

3 lbs. flour

8 oz. butter and lard

3 oz. baking powder

1 qt. milk

3 oz. sugar

3 oz. sugar

3 eggs

Salt

Rub together flour shortening and baking powder, add sugar, eggs, milk and salt, mix and bake, when baked slice and fill with whip cream and berries.

BOSTON CREAM PUFFS AND ECLAIRS

3 qts. water

4 lbs. compound

5 lbs. bread flour

1 1/2 oz. ammonia

3 qts. eggs

Enough milk to make soft dough that will not run. Put water and compound in copper kettle, to boil, when boiling, add flour and stir thoroughly. Remove

from copper kettle to machine kettle, let machine run in second speed adding $\frac{1}{3}$ of eggs. Now add ammonia, milk to suit and bake in 350 degree oven. If these directions are followed carefully lowed carefully this mixture never fails.

CONFECTIONER'S SHORT PASTE

4 lbs. butter
2 lbs. sugar
8 eggs
6 lbs. flour
1 gal milk

This paste is used for bottoms and linings for large and small cake. Mix like other paste, keep in a cool place.

CREAM OF TARTAR BISCUITS

Rub together 3 lbs. bread flour
4 oz. lard
3 oz. baking powder
Now add 1 qt. milk
1 oz. salt
3 oz. sugar

Cut out with $2\frac{1}{2}$ inch cutter and bake in 400 degree oven.

FRENCH BISCUITS

$3\frac{1}{4}$ lb. flour
1 oz. cream of tartar
 $\frac{1}{2}$ lb. butter and lard
12 oz. sugar
 $\frac{1}{2}$ oz. soda

1 qt. milk
5 eggs
2 lbs. currants and raisins
Salt and vanilla

Rub flour, butter and lard together, add sugar, eggs and remainder of ingredients.

SCOTCH SCONES

4 lbs. flour
 $1\frac{1}{4}$ oz. cream of tartar
 $\frac{1}{2}$ oz. soda
 $\frac{1}{4}$ z. salt
1 lb. butter
8 eggs
6 oz. sugar
 $\frac{3}{4}$ qts. milk.

Mix same as Cream Tartar Biscuits. Weigh off in 7 oz. pieces, mold round, roll out $\frac{1}{4}$ in. thick, and cut in 4 place on light greased tins, wash with egg wash bake in 300 degree oven, when half baked, turn scones over with pallet knife.

SCOTCH SCONES

$3\frac{1}{2}$ lbs. flour
2 oz. tartar
6 oz. lard and butter
12 oz. sugar
1 oz. soda
1 qt. milk

Lemon and mace. Rub flour, short-

ening and tartar together, add sugar, soda, milk and flavor.

SULTANAS SCONES

2 lbs. flour
 $\frac{1}{2}$ oz. soda
1 oz. cream of tartar
 $\frac{1}{4}$ lb. butter and lard
 $\frac{1}{4}$ lb. sugar
2 eggs
1 pint milk
4 oz. Sultanan.

Mix and scale in 12 oz. pieces, roll out, cut in 4 or 6 without cutting through let rest wash twice and bake.

CORN MUFFINS

$2\frac{1}{2}$ lbs. sugar
 $1\frac{1}{4}$ lbs. butter and lard
1 lb. corn meal
10 eggs
1 qt. milk
 $\frac{1}{2}$ oz. soda
1 oz cream of tartar
 $3\frac{1}{2}$ lbs. flour
Salt

ENGLISH MUFFINS, SPONGE MIX

2 qts milk
 $\frac{3}{4}$ lb. sugar
2 oz. salt
 $2\frac{1}{2}$ oz. yeast
5 lb. bread flour

This mixture should be taken when once up, break out in 2 oz. pieces, proved in boxes and baked in rings on hot plate.

IROQUOIS BRAN MUFFINS

3 $\frac{3}{4}$ lbs. sugar
1 $\frac{1}{2}$ lbs. butter and lard
8 eggs
1 pt. light molasses
3 qts. milk
2 $\frac{1}{2}$ lb. bran meal
3 lbs. bread flour
Salt.

AMERICAN PUFF PASTE

2 lbs. of butter washed in ice water and 2 lbs. flour, 2 oz. baking powder. Rub all together, add 2 eggs and enough ice water to make a smooth paste, roll out about 20 inches long and 10 inches wide turn in the ends to meet in center and fold again, let rest for an hour, repeat this until rolled four times, for Pattie shells and tarts, roll to $\frac{1}{4}$ inch thick and place on clean pans and let rest a while before baking, now take small tube or biscuit cutter and press in the center of each pattie, down to near the bottom of the paste, bake in 350 degree oven. When baked cut out the center and fill, this paste is very valuable for the American baker or cook, while it takes a great deal more time and experience to make these so called French Puff Paste.

PUFF PASTE AND PASTRIES

The making of this paste is an art which requires close observation of certain rules, and long practice. The paste consists of a series of layers of dough on butter and to produce these layers evenly, and without breaking, is one of the principal factors in the production of a perfect paste.

When using all butter it is necessary to wash the butter in cold water to remove the salt. The water for mixing into puff paste should be thoroughly iced before using.

To 6 lbs flour rub in 2 lbs. butter, 2 oz. cream of tartar, now add juice of 4 lemons and enough ice water to make a firm paste. The paste then should be set aside for $\frac{1}{2}$ hour to lose its spring. Now flatten down dough and 4 lbs. well washed butter, place butter in center of dough and cover with paste. Roll out paste three times as long as it is wide, about $\frac{1}{2}$ inch thick. Fold from ends about $\frac{1}{3}$ from the center, fold again both sides again so as to meet in one center, then fold over top, this is considered one roll. Paste then should be put aside on ice for an hour, and again given three more turns with an hour apart. After the last roll it is not advisable to hurry puff paste, giving it too many foldings at

one time, a rest between turns, produces the unbroken layer necessary for good paste. When making puff paste, that is not to be used the same day it is best not to finish the rolling but to give it the last turn the day it is used. Patties shell tarts and pastries of all kinds should have straight sharp cut edges. Dull cutters push the layers of paste into each other, and prevents rising. Putting the cut pieces upside down on pans, prevents this to some extent, and makes them rise better. A good even heat is required for baking of all kinds of pastries. If oven is too hot especially for large pastries the crust is found too quickly, not giving time enough for the paste to expand and rise fully. All pastries should be washed on top with egg wash, for a brighter gloss. The pastries may be brushed over with a thick syrup while hot.

NO. 2

For a cheaper puff paste the following may be used:

- 6 lbs. bread flour, rub in
- 1 lb. compound then add
- 1 pt. vinegar, juice of 3 lemons and enough water to make a softer dough than in No. 1. paste. Then roll in
- 4 lbs. Oleomargarine, the same as No. 1.

The cake mixtures in this book are

money makers to any baker in the business today. I know of a large market in New York City that does over a Hundred thousand dollar business a year with the mixtures in Baker's Friend. A great many of the bakers whom I have met in my travels have the habit of not properly seasoning their mixtures with either salt or flavors.

My advice to the bakers is to try a combination of flavors in some of their mixtures which you will find give a very satisfactory palatable eating code. In placing your goods in store for sale don't forget that neatness and cleanliness is the best ad you can get.

FRENCH PASTRY

In making French pastry some base is chosen which in combination with other tasty substances, makes the popular pastry.

The following mixture, makes a very good light base from which a large variety can be made.

4 lbs. sugar

3 qts. whole eggs

1½ pt. yolks

2½ lbs. melted butter

3 lbs flour

1¾ lbs. corn starch, vanilla flavor.

HOW TO MIX

Place the egg yolks and sugar in a copper kettle, while beating, heat to about 98 degrees or blood heat. Remove from fire and continue beating, until the mixture has a consistency of sponge cake froth, gradually sift in flour and corn starch and mix lightly. When nearly mixed, pour in melted butter. This mixture is baked on paper lined sheets and baked in a 250 degree oven.

CHOCOLATE DOMINOES

Take baked sheet of cake base mixture, cut into oblong shapes about 3 by 3 in. slice in two, and fill with Chocolate Mocha Filling and set together, now dip into hot current jelly, when dry dip into warm chocolate and dry, make cone with mocha icing, and make dividing line same as on Dominoes. Then make the different dots to resemble Dominoes.

SARAH BARNHARDTS

Cut out round shaped cakes about $2\frac{1}{2}$ in. in diameter from the base mixture, decorate a pyramid on top of each with a star tube with Mocha Cream Filling. Then dip in chocolate icing, being careful not to have icing too warm, place an almond on top, and put in drying closet to dry.

POLINACS

Bake 2 sheets of light cake base spread on layer of vanilla cream, then a heavy layer of vanilla cream (mocha) over one sheet, and set both together. Cut into squares 3 by 3 in., cover them with chopped roasted almonds. Decorate the top with vanilla mocha, with star tube, place cherry in center.

MOCHARINOS

Cut with 2½ in. cutter from a light cake base mixture, with a plain tube decorate a spere on top of each using mocha cream filling. Then dip them in coffee flavored Fondant. When dry decorate 2 cross bars with star tube using the mocha cream. Place a cherry on top.

MUSCOVITZ

Take 2 sheets of light cake base mixture, fill with Marmalade or Apricot filling, cut in shapes 2 by 3 in. place on draining screen, take plain tube and make double scroll on top. Then dip in chocolate and vanilla icing, placing on top cherry on center and diamond shaped pieces of angelica on ends. Put in cool oven to dry.

TRIANGLES

Bake 2 sheets of light cake base mixture, after cooling, spread raspberry jam

over one sheet, then set sheets together, cut into diamond shapes about 3 in. then dip in hot jelly, ice over with fondant icing, flavor with lemon, place cherry on top and put in drying closet.

JAPANOISE

Make a heavy meringue with a pint of egg whites.

2 lbs. sugar, add

1 lb. finely chopped roasted almonds, with a plain tube, make coils on light greased and dusted pans. Bake in 250 degree oven. When coils are baked remove from pan, place a layer of Mocha Cream, containing finely chopped filberts on bottom side. Place two together, spread a thin layer of Mocha Cream on sides and roll in chopped roasted filberts. Take star tubes, make small border with pink Mocha Cream, fill center with lemon colored icing set cherry in center with 3 almonds around it.

PETIT FOURS

Make from Viena Mix or French pastry mix, 2 sheets 18x26 inches when baked and cooled fill with apricot or marmalade filling, dip in hot jelly and set on wire strainer to dry, then dip in Fondant icing of different flavors and colors, these cakes should be cut small in different shapes and decorated with butter cream

and garnished with assorted french fruits or silver dragers, care should be taken not to over heat icing as this will spoil gloss, place in drying closet or mouth of the oven to dry.

MAROCAINES

Cover small scalloped tins with the following cookie mixture.

Rub together

5 lbs. sugar

2½ lbs. shortening

2 oz. salt

2 oz. soda

1½ pts. eggs

3 pts. milk

Lemon flavor

4 oz. cream of tartar

10½ lbs. flour

Mix to a smooth cookie dough. After the tins have been lined with this mixture fill forms with following:

Rub smooth 1 lb. almond paste

1 lb. sugar

20 egg whites

6 oz. flour

14 oz. melted butter (cold)

Bake these tartlets in a quick oven. When baked, cover with the following meringue and decorate with a star tube. Whip 1 pt. of egg whites stiff gradually, adding 2 lbs powdered sugar, colored with light pink, bake in a cool oven.

TURINOS

Line some cup cake tins with Marcaines mixture, place a drop of jelly in center and fill with the following mixture and bake.

Rub 6 oz. of ground almonds

1 lb. egg yolks

1 lb. granulated sugar to a smooth paste.

Now add,

1½ pts. of whipped whites, eggs

¾ lb. flour

Bake in medium oven to golden brown. When baked, take heavy meringue and decorate ferinament on top of these cakes. Dust with powdered sugar and place in cool oven to dry. When dry cover entirely with chocolate icing.

FONDANT ICING

Fondant icing is used to cover French pastry. Put into a copper kettle.

20 lb. sugar

3 lbs. glucose

3 qts. water, boil until it reaches 238 degrees Fahrenheit. Take mixture from fire, pour into a clean, greased machine bowl and kettle and allow to cool to 130 degrees. Then start machine at low speed, when it begins to show a creamy consistency put machine in second speed. The sugar will crystalize into much smaller crystals when running at higher speed,

thus giving you an icing with a fine texture. Any desired flavor and color may be added to this icing. This may be set aside for future use. When wanted take small quantity and heat to 98 degrees Fahrenheit. This will have an excellent gloss if not heated too high.

MOCHA ICING

This icing is used for garnishing and decorating.

2 lbs. butter

4½ lbs. sugar

4 eggs and vanilla flavor.

Put sugar and butter into a bowl or machine, bowl and cream until light, adding the eggs slowly. Any desired flavor or color may be added to this icing. Some very fine decorating may be done with this Mocha Icing.

CHEAP MOCHA ICING

A cheaper mocha cream may be made with part butter and compound or all compound. Take 2 lbs. compound, or part of each

4 lbs. sugar

3 oz. powdered milk in a mixing bowl.

Beat to a creamy consistency after this stage is reached, add 3 eggs and 2 lbs. sugar gradually and flavor. If this icing is too dry mix in a little milk.

MOCHA FILLING FOR GINGER OR SPECIAL LAYERS

Cream together
2 lbs. sugar
1 lb. fresh butter
Add the yolks of 7 eggs
Add 1 cup of strong black coffee

Frost cakes on top and sides with maple icing.

COFFEE CREAM FOR FILLING AND DECORATION

Mix together
1½ lb. sugar
4 oz. corn starch
24 yolks
1 qt. Black Coffee
1 qt. cream

Mix and stir on fire to a firm cream, take off and stir until cold, add:
1 lb. of fresh melted butter.

To use this cream for decorating, add to ½ of mixture 6 oz. more of butter and beat well on ice.

MARSHMALLOW FILLINGS

10 lbs. Granulated Sugar
1 qt. Egg Whites
1 qt. Water
¼ oz. Cream Tartar
2 oz. Jelatine dissolved in 1 pt. Water,
Vanilla Flavor.

1 lb. Glucose

Method for making, boil Sugar and Glucose and water. Boil 240 degrees or test in cold water until it forms a soft ball, beat the whites of eggs with Cream of Tartar stiff and add $\frac{1}{2}$ lb. of Powder Sugar, now pour the boiling mixture slowly into the egg whites, beating all the time. Let stand and when lukewarm add the dissolved gelatine and beat until it stands up well, this filling can be flavored or colored in a great many ways. Chopped nuts or fruits may be added.

MARSHMALLOW FILLING AND ICING

5 lb. granulated sugar

1 qt. water

1 $\frac{1}{4}$ oz Gelatine, preferably Japanese
Gelatine, pinch of Cream of tartar

1 pt. of egg whites

1 lb. Glucose

Soak and dissolve gelatine, boil water, sugar, glucose, and cream of tartar to a soft ball. While the sugar is boiling beat whites stiff with $\frac{1}{4}$ lb. icing sugar beaten in. Now pour hot sugar on whites, constantly beating until the mixture stands up. Now add dissolved Gelatine and flavor. Coloring of any kind may be added also fruit. If this frosting does not dry well more sugar may be added while

the mixture is warm. Too much sugar will make a hard crust. If possible use machine for this work.

TUTTI-FRUTTI FILLING

Chop fine some cherries and peaches, add $\frac{1}{2}$ pt. cherry and $\frac{1}{2}$ pt. peach pulp put on fire and let simmer until soft. Let cool. Beat up 1 pt. heavy cream 6 oz. sugar.

Flavor with rum $\frac{1}{2}$ oz. gelatine dissolved, use for filling.

Ice cake with fondant icing into which some cherries and Angelica chopped fine have been mixed. Pineapple may be used also.

APPLE JELLY FILLING

To make a good apple jelly, which may be used for filling and garnishing, put in to a kettle half bushel of quartered apples, cover well with water, let boil soft, without stirring, then drain through colander, let stand until cool, pour off the clear liquor, do not disturb settled part in bottom of kettle. Now to every gallon of liquid add 6 lbs. of sugar, boil again until it falls in broad flakes from the skimmer. Pour in clean pan. This or part may be colored any desired color or left pure.

CARAMEL FILLING

2 lbs. brown sugar
1 cupful of heavy cream

add 4 oz. molasses
2 oz. butter
2 oz. bitter chocolate

Mix and boil to soft ball, pour boiling mixture on to 6 well beaten whites of eggs, beat until cool, add $\frac{1}{2}$ lb. chopped nuts, use on special layer cake, with chocolate icing.

PISTACHIO FILLING

Take 1 lb. marshmallow filling
5 oz. pistachio nuts and almonds chopped
fine

Flavor pistachio

Frost cake with light green colored fondant and garnish with chopped pistachio nuts.

APRICOT FILLING

Mix hot apricot jam into some stiff meringue flavored with brandy, add chopped walnuts or filberts. This may be used for layers or tart filling.

LADY BALTIMORE FILLING

Mix 8 oz. chopped figs
12 oz. pecans (crushed fine)

Put into a boiled icing made of 3 lbs. sugar, 8 egg whites, 1 pt. water. Flavor with rose water. This may be used for filling or icing.

SPECIAL ICING WITH FINE GLOSS

Place in machine kettle

1 qt. egg whites
1 qt. cold water
16 lb. sugar (sifted)
3 lb. glucose, lemon or vanilla flavor

A very fine chocolate icing can be made from this by adding any good brand of chocolate. Any goods dipped in this icing will retain gloss indefinitely.

CHOCOLATE STOCK ICING

Take two pounds chocolate, $\frac{1}{2}$ pound butter, put on slow fire to dissolve, do not overheat. Now take 12 pounds sugar, qt. hot water, mix well, add butter and chocolate and beat smooth. This amount may be doubled and put away for further use. Before using be sure to heat this icing to blood heat, a finer gloss may be had by adding two or three whites of eggs.

JELLY ROLL

1 lb. sugar, 8 eggs and enough milk to make a pint beat up well together, then add $1\frac{1}{4}$ lbs. flour, 1 oz. baking powder, flavor vanilla, salt.

JELLY ROLL

1 lb. sugar
8 eggs
1 gill milk
1 oz. baking powder
 $1\frac{1}{4}$ lbs. flour
Salt and lemon or vanilla

Beat up sugar, eggs and milk together, sift flour and baking powder together. This will make on sheet of Jelly 18x26. If desirable egg color may be added. This is a very fine roll and appreciated by good bakers.

LADY FINGERS

1 lb. sugar
15 eggs separated
1 lb. 2 oz. flour, vanilla flavor.

Beat up and mix in part of sugar with yolks and the remainder with whites. Then fold in flour cake fully. Lay out on paper, sift over with powdered sugar and shake off surplus. Bake on double pans, 400 degree oven. Take off pans as soon as baked,

JELLY ROLL

1 lb. sugar
5 eggs
1/2 pt. milk
1 oz. baking powder
1 1/4 lb. flour
Salt, vanilla and lemon

Beat sugar and eggs together, add milk, flour and baking powder. From this mixture a great variety of roll can be made.

1 lb. sugar
6 eggs
1/2 pt. milk

1 1/4 lbs. flour
4 oz. cocoa
1 oz. baking powder
Salt

LOG CABINS (Roll)

Use jelly roll, only use vanilla butter cream for filling. Roll up and take large star tube and run chocolate or caramel butter cream from end to end of roll close together, then make insert pieces in sides to represent chopped off branches of the tree, make vine of white butter cream and leaves with leaf tube, cut diagonally, coat ends with yellow icing.

BOSTON GINGER BREAD

1/2 lb. sugar
3/4 lb. lard
2 oz. Soda
5 eggs
1 oz. ginger
1 qt. molasses
1 qt. water
1 oz. salt
3/4 lb. flour

GINGER BREAD

1 lb. sugar
1 lb. lard
8 eggs
1 oz. soda
1 oz. ginger

1 oz. mixed spices
Salt
1 qt. molasses
1 pt. milk
3½ lbs. soft flour
Bake in 200 ft. oven

GINGER BREAD

1 lb. Sugar
1 lb. Shortening
Salt
2 oz. Ginger
2 oz. Soda
1½ qts. Molasses
1½ qts. Water
10 Eggs
2 oz. Baking Powder
5 lbs. Flour
Mix the same as Plain Cake

DROP CAKE

2 lbs. Sugar
1 lb. Shortening
1 pt. Eggs
1 qt. Milk
3 lbs. Flour
3½ oz. Baking Powder
Lemon and Salt
Mix like Plain Cake, drop on lightly greased pans.

CUP CAKES

3 lbs. sugar
1¼ lbs. lard

10 eggs
1 qt. milk
3 oz. baking powder
4½ lbs. flour
Salt and vanilla or lemon.

SPICE CUPS

1 lb. sugar
½ lb. lard
1¼ oz. soda
1 oz. ginger
1 oz. cinnamon
1½ oz. salt
5 eggs
1 qt. molasses
1 qt. milk
4½ lbs. cake flour

SPICE CUP CAKE

1½ lb. Sugar
1½ lb. Shortening
10 Eggs
2 qt. Molasses
3 lb. Crumbs
2 oz. Soda
2 oz. Baking Powder
2 qt. Water
6 lbs. Flour
Flavor with Mixed Spices and Lemon
Extract
Bake the same as Cup Cakes.

SPICE CUPS

1/2 lb. sugar
1/2 lb. lard
5 eggs
1 qt. molasses
1 qt. milk
2 oz. salt
1/2 oz. allspice, cinnamon, ginger
1 lb. crumbs
4 lbs. flour
1 1/2 oz. soda.

LEMON MOLASSES CUP CAKE

1 lb. sugar
1 lb. shortening
6 eggs
1 oz. soda
1 qt. molasses
1 qt. water
2 oz. baking powder
4 1/2 lbs. flour
Cinnamon, salt and lemon
Mix and bake like cup cakes.

CUP CAKES AND LAYERS

3 lbs. sugar
1 1/2 lbs. butter and lard
1 qt. eggs
1 qt. milk
3 oz. baking powder
4 1/2 lbs. flour
Salt and vanilla. Cream together sugar

and shortening, add eggs and remainder of ingredients.

BOSTON LAYER CAKE MIXTURE

3 lbs. sugar
1 lb. butter
1 lb. lard
1 oz. soda, cream together
Add 1 qt. eggs slowly
1 qt. milk
2 oz. cream of tartar
5 lbs. flour

Now take the following: Beat up well 1 qt. of eggs, with 2 lbs. of sugar, add $\frac{1}{2}$ pt. milk 1 oz. of soda, 2 oz. of cream of tartar, $2\frac{1}{2}$ lbs flour. Salt and vanilla and lemon. Mix both together, and a very fine assortment of layers and sheet cakes can be made from these two mixtures. If wishing to make chocolate layers add cocoa.

LAYER CAKE

3 lbs. powdered sugar
2 lbs. butter
1 pt. yolks
1 pt. whole eggs
1 qt. milk
 $2\frac{3}{4}$ lbs. flour
12 oz. cornstarch
 $\frac{3}{4}$ oz. cream of tartar
 $\frac{1}{4}$ oz. soda (good weight) Lemon flavor.

BOSTON CREAM LAYER MIXTURE

2 lbs. sugar

1 qt. eggs

Beat together for 2 or 3 minutes add,

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

$2\frac{1}{2}$ lbs. bread and cake flour

1 oz. soda

2 oz. good cream of tartar

Salt and vanilla.

This mixture may be weighed off in 10 in. plates, sliced through and filled with whipped cream or boiled custard. This is a big seller for either restaurants or bakeries.

WHITE LAYER CAKE

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

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

$\frac{3}{4}$ qt. egg whites

1 qt. milk

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

3 oz. baking powder

Salt and vanilla flavor

Directions: Cream, sugar and shortening together, add egg whites slowly, beating well after each addition, then add the rest of the ingredients.

WHITE LAYER CAKE

4 lbs. sugar

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

1 qt. egg whites

2 qts milk

5 oz. baking powder
6 lbs. flour
Salt and vanilla.

Directions: Cream 2 lbs. of sugar with shortening until light, beat the balance of sugar with egg whites until firm and then add to the cream, sugar and shortening, then add the rest of the ingredients.

WHITE LAYER CAKE

1 1/2 lbs. sugar
3/4 lb. butter and lard
3/4 qt. egg whites
1 pt. milk
2 oz. baking powder
1 oz. cream of tartar
1/2 oz. soda
2 lbs. cake flour
Vanilla.

LAYER CAKES (Ginger)

3 lbs. sugar
2 lbs. shortening
1 qt. eggs
1 1/2 qts. molasses
1 1/2 qts. water
2 oz. soda
Salt
2 oz. ginger
2 oz. baking powder
7 lbs. flour

This mixture requires very little working.

SPICED FRUIT LAYER CAKE

$\frac{3}{4}$ lb. sugar
 $\frac{1}{2}$ lb. butter and lard
2 lbs. cake crumbs
8 eggs
 $\frac{1}{2}$ oz. soda
1 pt. molasses
1 lb. chopped fruit and nuts
1 oz. mixed spices
 $1\frac{1}{2}$ lbs. flour

Milk to mix smooth dough. Bake in layers, fill and frost with cream, caramel and chocolate. Decorate with nuts. This mixture may be baked in greased and dusted rings or in cups.

NEAPOLITAN SHEET CAKE

3 lbs. sugar
1 lb. shortening
10 eggs
 $\frac{3}{4}$ qt. milk
Salt and lemon flavor
 $2\frac{1}{4}$ oz. baking powder
 $4\frac{1}{4}$ lbs. cake flour

Cream together $\frac{1}{2}$ of the sugar until light, beat balance of the sugar with the eggs and add to the creamed sugar and shortening. Add milk, mix in the flour and baking powder, sifted well.

This mix makes three sheets 18x26, $\frac{1}{3}$ of this mixture should be colored with chocolate, $\frac{1}{3}$ with orange icing cream. When baked and cooled, fill with marshmallow filling or some other good filling. Frost on top three sheets may be cut in any desired size.

CHOCOLATE LAYER OR LOAF CAKE

2 $\frac{1}{2}$ lbs. sugar
1 lb. shortening
 $\frac{3}{4}$ qt. eggs
1 qt. milk
Salt and cinnamon
2 oz. baking powder
3. lbs. cake flour
6 oz. cocoa

Cream sugar and shortening together add the eggs slowly, mix in $\frac{1}{2}$ of the flour, add the milk, then the balance of the flour and baking powder, sifted well.

ALMOND LAYER CAKE (VIENNA)

$\frac{1}{2}$ pt. yolks
1 qt. whole eggs
2 lbs. sugar (powdered)
10 oz. melted butter
 $\frac{1}{2}$ lb. ground almonds
1 $\frac{3}{4}$ lbs. flour
6 oz. corn starch
 $\frac{1}{2}$ pt. water
 $\frac{1}{2}$ oz. baking powder

Beat eggs and sugar together until light,

add milk, sift together flour starch and baking powder, add with the almonds the melted butter and mix very lightly. Bake in layer cake pans when cool fill with butter cream and ice with fondant icing, flavored with almond flavor.

CHOCOLATE MIXTURE FOR SHEET CAKES

1½ lbs. sugar
12 lb. lard
6 eggs
1 oz. soda
1 oz. salt
1 qt. butter milk
1 lb. crumbs
4 oz. cocoa, sifted with 1½ lbs. flour
Vanilla.

RIBBON CAKE (STANDARD)

5 lbs. sugar
2½ lbs. butter
30 eggs
1½ qts. milk
4½ oz. baking powder
5½ lbs. cake flour
Lemon, vanilla and salt

Cream together well $\frac{1}{3}$ sugar and shortening, add part of eggs. Then add slowly balance of sugar and eggs, add milk, flour and powder. This makes 6 sheets 18x26. Any desired color may be made from this mixture.

WHITE SHEET CAKE

5 lbs. powdered sugar
3 lbs. granulated sugar
2½ lbs. compound
1¼ lbs. butter
3 qts. egg whites
¾ qt. milk
¾ oz. soda
1¾ oz. cream of tartar
6 lbs. cake flour
1 lb. corn starch

Flavor with vanilla or lemon.

Beat egg whites stiff, adding the granulated sugar slowly, cream together powdered sugar, shortening and corn starch. Dissolve soda in milk, now put both mixes together, adding milk and part flour and mix, then add balance of flour. When baked fill with orange marmalade or marshmallow and frost top with vanilla icing.

SHEET CAKES

5 lbs. sugar
3 lbs. butter and lard
10 lbs. flour
½ oz. soda
2 oz. ammonia
6 eggs
2 qth. milk

Cream sugar and butter and soda and eggs, milk and ammonia. Sift flour and ammonia.

VIENNA MIXTURE

1 lb. sugar
1½ qts. eggs
½ lb. butter
½ lb. corn starch
½ lb. flour

Beat eggs and sugar in hot water until blood heat, then beat until cold, and flour starch and flavor, then melted butter.

VIENNA MIXTURE (COLD)

2 lbs. sugar
32 yolks
30 egg whites
2 lbs. melted butter
1 lb. flour
1 lb. corn starch
Flavor

Beat whites stiff, and beat in part of sugar, beat yolks with balance of sugar. Mix both together, put in flour and add melted butter.

GOLDEN ROD CAKE

¾ lb. sugar
½ lb. butter and lard
6 eggs
3 gills of milk
The grating and juice of one orange

1/2 oz. baking powder

1 lb. flour

Mix the same as Layer Cake. Ice all over with different colored Icing.

ICE CREAM CAKE (BOSTON STYLE)

2 1/2 lbs. sugar

1 1/2 lb. butter and lard

1 qt. eggs

3/4 qt. milk

1/2 lb. corn starch

1 oz. baking powder

3 1/4 lb. cake flour

Salt and vanilla

Cream together shortening and 1/2 of the sugar. Separate the eggs and rub in the yolks slowly. Beat up the egg whites with balance of sugar and add milk. Mix in flour and baking powder, sifted well. This mixture may be used for a large assortment of dipped cakes.

WHITE LOAF CAKE

2 lbs. sugar

1 lb. butter

12 egg whites whites

1 pt. milk

1 lb. flour

1 lb. corn starch

1 oz. baking powder

Flavor

Bake in 300 degree oven. This same mixture with 2 lbs. flour leaving out

corn starch, is used for white layers, may be colored chocolate or pink for marble cake.

GOLD LOAF CAKE

3 lbs. sugar
1 lb. butter and lard
1 $\frac{1}{4}$ qts. whole eggs and yolks mixed
1 qt. milk
3 oz. baking powder
4 $\frac{1}{2}$ lbs. flour

Cream sugar and butter together, add eggs slowly and mix other ingredients.

DELICATE CAKE

1 $\frac{1}{4}$ lbs. sugar
1 $\frac{1}{4}$ lbs. butter, creamed together add
 $\frac{3}{4}$ qt. egg whites
1 $\frac{1}{4}$ lbs. flour
 $\frac{1}{2}$ oz. baking flour
Vanilla flavor.

DELICATE CAKE

1 lb. butter
1 $\frac{3}{4}$ lbs. sugar (powdered)
1 $\frac{1}{2}$ pts. egg whites
 $\frac{3}{4}$ pt. milk
1 $\frac{1}{2}$ lbs. cake flour
4 oz. corn starch
1 oz. baking powder

Sift flour, starch and baking powder together, cream sugar and butter light, then rub in $\frac{1}{2}$ of egg whites add $\frac{1}{2}$ lb.

lb. of flour mixture, mix smooth, beat up remainder of whites and fold in the mix, add milk, vanilla or almond flavor with balance of flour and mix well. This cake may be baked in small papered molds and layers. Grated cocoanut or chopped nuts may be added. This makes a very delicate eating cake.

WALDORF CAKE

10 $\frac{1}{4}$ lbs. sugar
3 $\frac{1}{2}$ lbs. butter and lard
2 $\frac{1}{2}$ qts. eggs
3 $\frac{1}{2}$ qts. milk
1 $\frac{1}{4}$ oz. soda
2 $\frac{1}{4}$ cream of tartar
10 lbs. flour
5 lbs. mixed fruit, with almonds and walnuts.

Mix same as pound cake but when sifting flour add 3 oz. powdered sugar and 3 oz. corn starch. This mixture should be baked in 1 qt. turk's head pans well greased.

WALDORF MARBLE CAKE

5 lbs. sugar
2 $\frac{1}{4}$ lbs. shortening
1 $\frac{1}{2}$ qts. egg whites
2 qts. milk
3 $\frac{1}{2}$ lbs flour
Salt and vanilla

Cream to gether shortening with $\frac{1}{2}$ of

the flour until light, beat up eggs and sugar until stiff, then add to the creamed shortening and flour then add the milk then add the balance of the flour with baking powder well sifted together, take $\frac{1}{3}$ part of mixture and color with Cocoa or some fruit coloring, now put part of the white mixture in the bottom of the pound cake pans and spread, then take part of the colored mixture in each pan covering again with the balance of the white mixture.

GOLD CAKE

5 lbs. sugar
4 lbs. shortening
2 qts. whole eggs
2 qts. milk
8 $\frac{1}{4}$ lbs. flour
4 oz. baking powder
Salt and Lemon flavor

Cream sugar and shortening together, add eggs slowly, beating well, mix in half of the flour then add milk and mix, then add the rest of the flour and mix well.

GOLD LOAF CAKE

3 lbs. sugar
1 lb. butter and lard
1 qt. milk
1 $\frac{1}{4}$ qts. whole eggs and yolks mixed

3 oz. baking powder

4½ lbs. flour

Cream sugar and butter together, add slowly and mix other ingredients.

NUT CAKE

1 lb. ground walnuts

1 lb. almond paste

Rub smooth with 8 eggs

2 lbs. powdered sugar

Beat with 32 yolks, add 28 whites beaten stiff. Mix carefully, 1 lb. cake flour. Bake in medium oven.

WHITE CAKES (SILVER)

2½ lbs. sugar

1 lb. shortening

1½ pts. egg whites

1 pt. milk

4 oz. corn starch

1½ oz. baking powder

Salt and vanilla flavor

2¾ lbs. of cake flour

Directions: Cream 1½ lbs. of sugar with the shortening until light and beat whites with balance of sugar and add to the cream, sugar and shortening, then the rest of ingredients.

LOAF CAKE (SILVER)

3 lbs. sugar

1½ lbs. of butter and lard

1 qt. of eggs whites

1½ qts. milk
5½ lbs. pastry flour
Salt and vanilla flavor
3½ oz. baking powder
Mix as White Cake (silver)

IROQUOIS BOX CAKE

3½ lbs. sugar
2 lbs. butter and lard
1½ qts. egg whites
¾ qt. milk
1 oz. baking powder
4 oz. corn starch
4 lbs. flour
Salt and vanilla flavor

Cream together shortening and ½ of the flour, beat up egg white and sugar and add to the creamed shortening and flour, then add the milk, and the balance of the flour and the baking powder, bake in Ekoo pound cake pans. ½ of this mixture may be used for chocolate cake by adding 4 oz. of cocoa.

MADERIRA CAKE

1¾ lbs. sugar
1¼ lb. butter
¾ qt eggs
1 pt milk
½ oz. baking powder
2¾ lbs. flour

Cream together butter and sugar. Add eggs slowly, add milk and flour and Bak-

ing powder sifted well together. Bake in loaf cake pans with thin slices of citron peel on top and dust with granulated sugar and bake in 250 degree oven.

LOAF CAKE DUCHESS

1 qt. egg whites
1 qt. milk
3 oz. baking powder
4½ lbs. cake flour
Salt and vanilla flavor

Mix same as White Mountain Cake.

LOAF CAKE (IMPERIAL)

2 lbs. sugar
1½ lbs. butter
1 qt. eggs
Juice of 2 lemons
A little nutmeg
1½ lbs. almonds chopped fine
1 lb. Sultana raisins
¾ lb. finely sliced citron
2 lbs. flour

When baked ice over top sprinkled with almonds.

DRESDEN CAKE

2½ lbs. sugar
1 qt. whole eggs
20 yolks
8 oz. corn starch
1¾ lbs. cake flour
1 lb. melted butter

Grated rind of 4 oranges, mix same as vienna, mix stirring eggs and sugar light warm or cold, add flour, then melted butter.

LOAF CAKE YELLOW

2½ lbs. sugar
1 lb. of butter and lard
10 eggs
1 qt. of milk
2 oz. baking powder
3½ lbs. of cake flour
Flavor, salt, lemon and mace
Mix same as loaf cake Duchess.

WALNUT NUT CAKE

2½ lbs. sugar
1 lb. of shortening
1 qt. of egg whites
1 qt. of milk
3½ lbs. of flour
2 oz. of baking powder
½ lb. of chopped walnuts
Salt

Directions: Cream sugar and shortening until light. Add eggs in small quantities beating well after each addition. Mix in small part of the flour, add milk, add the balance of the flour and the baking powder and chopped nuts.

BRIDE'S CAKE, SILVER

2½ lbs. sugar

14 oz. butter
1 1/4 pts. milk
2 lbs. and 13 oz. flour
1 oz. baking powder
Vanilla

Cream butter with 1/2 of sugar light, beat whites partly with rest of sugar and by degrees in the butter cream.

Then add milk flavor, flour as usual. Add 2 lbs. fruit such as cherries, mixed French fruits, sultanas and citron. A nice fruit cake can be made, also a good Bride's cake or instead of egg whites use half yolks, half whole eggs to make Golden cake.

CHOCOLATE ALMOND CAKE

Cream together
1 lb. sugar
1 lb. butter, add slowly
24 yolks
Rub smooth

1/2 lb. almond paste, with 2 eggs, add this to butter and sugar, add 6 oz. of powdered cocoa. Beat up 12 egg whites stiff and mix with 1st mixture, add 4 oz. cake flour, 2 oz. cornstarch, vanilla or spice flavor such as cloves or cinnamon. Bake in 320 degree oven.

WHITE LOAF CAKE

2 lbs. sugar
1 lb. butter

12 egg whites
1 pt. milk
1 lb. flour
1 lb. cornstarch
1 oz. baking powder

Flavor, bake in 300 degree oven.

This same mixture with 2 lbs. flour leaving out cornstarch is used for white layers, may be colored chocolate or pink for marble cake.

BUTTER SPONGE

15 egg whites
20 yolks
1½ lbs. powdered sugar
1 lb. 2 oz. cake flour
8 oz. melted butter, lemon flavor

Beat up whites, beat in handful of sugar, stir in yolks and mix in the remainder of sugar. Then add flour mixing lightly then melted butter. This mixture may be used for all kinds of layers, torten or loaf cake shapes.

BUTTER SPONGE CAKE

1½ qts. eggs
2 lbs. sugar
½ lb. melted butter
1½ lbs. flour
½ oz. baking powder
Grating of 2 lemons

Beat together eggs and sugar until light,

add melted butter and grated lemon, sift flour and baking powder and mix light. This mixture makes a very fine line of French pastry.

SPONGE MIXTURE WITHOUT BUTTER

1 lb. sugar
1 pt. egg whites
1 pt. yolks
 $\frac{1}{4}$ oz. baking powder
1 lb. cake flour
 $\frac{1}{4}$ pt. water
6 oz. almond paste

Mix almond paste smooth with water, add $\frac{3}{4}$ lb. sugar and beat light with yolks, beat whites stiff, add $\frac{1}{4}$ lb. sugar. Put both together, mix in sifted flour and baking powder. Any flavor may be used. Or chocolate and nuts can be added to this mixture.

BEST BERWICK SPONGE

Beat well
1 pt. yolks
1 pt. eggs with 2 lbs. sugar
Beat eggs separate
Add 1 lb. 14 oz. flour
2 oz. corn starch, salt and vanilla

HOT WATER SPONGE

1 pt. eggs
1 pt. yolks

3½ lbs. sugar, beaten well together
1½ oz. baking powder
3½ lbs. flour
Salt and lemon extract

Directions: When eggs and sugar are beaten together, stop machine and add 1 qt. hot water before mixing in flour.

BUTTER SPONGE

Beat 1 qt. eggs and ¾ lb. sugar in hot water to 90', beat until thick then beat cold, mix in 10 oz. flour. 2 oz. corn starch, add melted butter and flavor. Bake in 330 degree oven.

CHOCOLATE SPONGE

15 egg whites
18 egg yolks
1¼ lbs. powdered sugar
¼ oz. cream of tartar
4 oz. cocoa
Pinch of cloves
¼ oz. cinnamon
½ lb. flour
2 oz. corn starch

Beat up whites and cream of tartar, add sugar slowly, next mix in the beaten yolks, then the sifted flour, cornstarch, cocoa and spices. Bake in sunshine cake pans and frost over with different icing and garnish with filberts or chopped almonds.

BUFFALO ORANGE CAKE

1 qt. and $\frac{1}{2}$ pt. egg whites
2 lbs. powdered sugar
1 pt. yolks
1 lb. 2 oz. sugar
 $\frac{1}{2}$ oz. cream of tartar
 $1\frac{3}{4}$ lb. cake flour

3 oranges, stir the yolks, grated rind of two oranges. 1 lb. 2 oz. sugar, beat up whites, beat in cream of tartar and handful of sugar. Then mix in yolks and add flour. Bake in dry squares flat pans like angel food cake. Make a thin frosting from grated rind of 1 orange and juice of 3 and water and icing sugar. May be also used for layers or slices.

MACKENZIE'S SPECIAL ORANGE CAKE

2 lbs. sugar, powdered
 $1\frac{1}{4}$ qts. eggs whites
 $1\frac{1}{4}$ qts. granulated sugar
1 pt. yolks
Grated rind and juice of 2 oranges
 $\frac{1}{2}$ oz. cream of tartar
 $1\frac{3}{4}$ lbs. cake flour

Beat together yolks and granulated sugar. Beat up the egg whites stiff and add the powdered sugar, then add both mixes together and lightly mix in the flour. Ice on the bottom with orange frosting.

ORANGE SPONGE

4½ lbs. sugar
2 qts. and pt. of eggs (half, whole and
half yokes of eggs) beaten well
Add ¾ qts. hot water
¾ oz. soda
1½ oz. cream of tartar
3½ lbs. flour
Lemon flavor

This makes 25 30c loaves, iced on bottom with orange icing. This is a splendid seller.

SUNSHINE CAKE

3 qts. yolks
2 qts. whites
4 lbs. and 6 oz. sugar
3¼ lbs. flour
1 oz. cream of tartar
Vanilla and lemon flavor

Beat yolks and sugar together, mix flour and tartar in same, beat whites separately and mix in remainder of mixture.

SUNSHINE CAKE

¾ qt. yolks
¾ qt. egg whites
2 lbs. sugar
1 oz. baking powder
1½ lbs. flour
Flavor with the grated rind and juice of
1 lemon

Beat yolks and half of sugar together then beat up whites stiff and add balance of the sugar, then add both mixtures together, adding flour and baking powder sifted well together. Bake in Ekco Sunshine cake pans with paper in the bottom.

SAND TART

1 lb. sugar

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

$\frac{1}{2}$ pt. whole eggs

Beaten well together

Add 9 oz. flour

9 oz. corn starch

4 oz. of melted butter

Flavor with lemon and vanilla

This mixture should be baked in well greased pans. 1 qt. Turk's heads sprinkled with cherries, augilica or walnuts. This is considered a good seller by the trade.

SAND TARTS

1 lb. sugar

10 yolks

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

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

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

Lemon flavor

ANGEL FOOD

1 qt. egg whites

2 lbs. powdered sugar

2 oz. cornstarch
14 oz. cake flour
 $\frac{3}{4}$ oz. cream of tartar
Vanilla flavor
For a firmer mixture use
1 qt. egg whites
 $1\frac{3}{4}$ lbs. sugar
4 oz. cornstarch
1 lb. flour

Beat eggs with a pinch of salt, beat in cream of tartar and part of sugar then flour and cornstarch sifted well. Mix in dry pans, washed clean, use no grease. Bake in 330 degree oven. When baked turn pans upside down, ice plain white or chocolate.

ANGEL CAKES

1 lb. powdered sugar
1 lb. granulated sugar
1 qt. egg whites
2 oz. cornstarch
14 lb. flour
1 oz. cream of tartar
Salt and vanilla

Beat whites and cream of tartar stiff, add part of sugar and beat again, adding balance of sugar. Then add flour and cornstarch and mix light.

ANGEL FOOD

2 qts. whites of eggs
4 lbs. powdered sugar

1 $\frac{1}{4}$ lbs. flour
1 lb. cornstarch
1 oz. cream of tartar
Vanilla

Beat egg whites stiff, add $\frac{1}{2}$ sugar to eggs, then sift together remainder of sugar with flour and cornstarch, and cream of tartar 3 times before mixing.

SUNSHINE CAKE

$\frac{3}{4}$ qt. yolks
 $\frac{3}{4}$ qt. egg whites
2 lbs. sugar
1 oz. baking powder
1 $\frac{1}{2}$ lbs. flour
Flavor with the grated rind and juice of 1
lemon

Beat yolks and half of sugar together, then beat up whites stiff and add balance of the sugar, then add both mixtures together adding flour and baking powder sifted well together. Bake in Ekco sunshine cake pans with paper in the bottom.

IROQUOIS ANGEL FOOD

1 qt. egg whites
1 $\frac{1}{4}$ lbs. sugar
12 oz. cornstarch
8 oz. flour
1 oz. cream of tartar
Vanilla flavor.
Mix same as angel food No. 1.

DEVIL'S FOOD

3½ lbs. powdered sugar
1½ lbs. butter
1 lb. cocoa
1 pt. yolks
1¼ oz. soda
2 qts. milk
3½ lbs. flour
1 oz. spices, cinnamon, cloves, allspice
Vanilla flavor

Put in 1 qt. milk and chocolate to dissolve, stir smooth with 1½ lbs. sugar, let cool, cream 2 lbs. sugar, butter, soda and spices, add eggs then milk and chocolate mixture and mix with the flour. Bake in greased and papered layers or in sheets, when cold put together with marshmallow between and ice with chocolate icing. If desired sprinkle with chopped walnuts.

DEVIL'S FOOD CAKE

1¾ lb. sugar
10 oz. shortening
10 eggs
¾ qt. milk
5 oz. cocoa
¼ oz. cinnamon, salt, vanilla
1½ oz. baking powder
2 lbs. 2 oz. cake flour

Mix the same as chocolate layer or loaf cake.

DEVIL'S FOOD AND SHEET CAKES

5 lbs. sugar
2½ lbs. lard
1 qt. eggs
3½ oz. soda
2 qts. milk
8 oz. cocoa
6 lbs. flour
Vanilla and salt

WHITE FRUIT POUND CAKE

5 lbs. of sugar
1¾ lbs. of butter and lard
1¼ qts. of eggs
1 qt. and 1 gill of milk
2 oz. of baking powder
5½ lbs. of cake flour
Vanilla flavor

Directions: Cream together sugar and shortening; beat up whites of eggs and add slowly, then the rest of the ingredients. 3 lbs. of Sultana raisins, cherries or citron or mixed fruits. 3 or 4 different kinds of cakes may be made from this mixture.

POUND CAKE

4 lbs. sugar
4 lbs. butter
2 qts. whole eggs
4 lbs. flour
Lemon and vanilla flavor

Directions: Cream together flour and butter. Beat up eggs and sugar, add flavor and mix together. In making this mixture in this manner the fruit will not sink to bottom of cake. A large assortment can be made from this mix.

POUND CAKE

2 lbs. sugar
1 $\frac{3}{4}$ lbs. butter and lard, creamed together
Add slowly $\frac{3}{4}$ qt. mixed eggs
 $\frac{1}{2}$ pt. milk
 $\frac{1}{4}$ oz. soda
 $\frac{1}{2}$ oz. cream of tartar
2 $\frac{1}{4}$ lbs. flour, any flavor

POUND CAKE

3 $\frac{1}{2}$ lbs. sugar
2 lbs. butter and lard
Rub together, add 1 qt. eggs
 $\frac{3}{4}$ qt. milk
3 $\frac{1}{2}$ lbs. flour, flavor

GOLDEN RAISIN POUND CAKE

3 $\frac{1}{2}$ lbs. of sugar
2 lbs. of butter or oleo
1 pint of whole eggs
1 pint of yolks
1 $\frac{1}{2}$ pts. of milk
4 $\frac{1}{4}$ lbs. of cake flour
 $\frac{1}{2}$ oz. of baking powder
Mace, vanilla and salt flavors

Mix same as white fruit pound cake and adding 3½ lbs. of mixed fruit.

LIGHT FRUIT CAKE

2½ lbs. sugar
1½ lbs. butter
18 eggs
1 pt. milk
½ lb. almonds
½ lb. citron
2½ lbs. Sultana raisins
2 lbs. currants
½ oz. baking powder
3¼ lb. cake flour
Lemon flavor

Mix the same as dark fruit cake.

WHITE MOUNTAIN CAKE

1¼ lbs. of sugar
10 oz. of shortening
1 pt. of egg whites
5 gills of milk
2 oz. of corn starch
1¾ lbs. of flour
1¼ oz. of baking powder
Almond extract and salt

Cream together sugar and shortening. Add the eggs in small portions. Beat well, then add milk, then add flour and baking powder.

WHITE FRUIT CAKE

3 lbs. sugar

1½ lbs. butter and lard
1 qt. egg whites
1 qt. milk
2 oz. baking powder
4¼ lbs. cake flour
Salt and lemon
1 lb. nuts chopped fine
3¼ lbs. Sultana raisins

Cream together ½ of the flour with the shortening until very light, beat together eggs and sugar, add to the creamed flour and shortening, add milk, then add the balance of the flour and baking powder sifted together, then add the fruit and nuts, bake in Ekco pound cake pans.

LIGHT FRUIT CAKE

2 lbs. sugar
1¾ lbs. butter
12 eggs
1 lb. 2 oz. flour
Pinch of baking powder
2 lbs. mixed fruit

Mix same as pound cake with choice of flavor.

FRUIT CAKE

2 lbs. sugar
1¼ lbs. butter
15 eggs
1½ pts. milk
¼ oz. baking powder

3 lbs. cake flour
4 lbs. mixed fruit
Bake in 280 degree oven.

LADY CAKE

2 lbs. sugar
2 lbs. butter, cream well together
Beat 1 qt. egg whites stiff add slowly to
sugar and butter, sift in 2 lbs. flour
 $\frac{1}{4}$ oz. baking powder, vanilla. This mix-
ture may be used also for almond cake

LADY CAKE

$2\frac{1}{2}$ lbs. sugar
 $1\frac{1}{2}$ lbs. butter and lard creamed together
Add 1 qt egg whites
 $2\frac{1}{2}$ lbs. flour
 $\frac{1}{2}$ oz. cream of tartar
Lemon extract

WEDDING CAKE

1 lb. butter
1 lb. sugar
1 pt. eggs
 $1\frac{1}{4}$ lbs. flour
1 lb. citron
2 lbs. currants
 $2\frac{1}{2}$ lbs. sultanas
6 oz. chopped almonds
 $\frac{3}{4}$ lb. lemon and orange peel
2 gills brandy
 $\frac{1}{4}$ oz. allspice
 $\frac{1}{2}$ oz. cinnamon

1/4 oz. nutmeg

Cream up and mix as usual, mix fruit and liquor together, let stand 2 hrs. and bake in a 230 degree oven.

DARK FRUIT CAKE

4 lbs. sugar

4 lbs. shortening

2 qts. eggs

1 pt. molasses

5 oz. mix spices

2 1/4 lb. chopped nuts

5 lbs. flour

1 oz. baking powder

1 1/2 lbs. orange and lemon peel

1/2 lb. citron

6 lbs. Sultana raisins

6 lbs. currants

1 1/2 lbs. candied cherries

Salt and 1/2 pt. brandy

Cream together sugar and shortening until light. Add eggs slowly, mixing well. Add molasses and spices and brandy, then mix in flour and baking powder, then mix in the fruit and bake in wooden frames.

HEAVY FRUIT CAKE (Dark)

2 lbs. sugar

1 3/4 lbs. butter

20 eggs

2 1/4 lbs. flour

6 lbs. seeded raisins and sultanas

1/2 lb. lemon peel
2 lbs. citron
1/2 lb. chopped almonds
3 lbs. currants
1/2 lb. currant jelly
1 pt. molasses
1/2 pt. brandy
1/4 oz. soda
1 oz. mixed spices, mace, cloves, allspice,
nutmeg
1 oz. ground cinnamon

These cakes should be baked in copper pans lined with wood, 1/8 in. thick, bottom and top protected with heavy cardboard. Bake in a 250 degree oven.

1/2 lb. orange peel

DARK FRUIT CAKE

4 1/4 lbs. brown sugar
2 lbs. butter and lard
2 qts. and 1/2 pt. eggs
1 oz. cinnamon
1 oz. cloves
1 oz. allspice
1 oz. ginger
1/2 oz. soda
1 pt. molasses
1 pt. milk
6 lbs. flour
1/4 lb. citron
4 1/2 lbs. currants

1/2 lb. currants
4 1/2 lbs. raisins
3 whole lemons chopped fine
Flavor with lemon and vanilla

CHEAP FRUIT CAKE

2 lbs. sugar
2 lbs. butter and lard
2 oz. soda
2 qts. molasses
2 qts. water
9 lbs. flour
10 lbs. mixed fruit
4 oz. mixed spices
Lemon flavor. Mix same as pound cake.

BOSTON APPLE FRUIT CAKE

1 1/2 lbs. sugar
1 1/2 lbs. butter and lard
6 eggs
1 1/2 oz. soda
1 pt. milk
1 qt. dark molasses
1 1/2 lbs. apples
1 1/2 lbs. raisins
1/4 oz. cinnamon
1/4 oz. allspice
Finch of cloves
4 1/4 lbs. flour

Cut the apples in pieces about the size of a walnut, put on the fire with enough water to cover and cook until soft, strain

and let cool. Sugar and shortening should be creamed very little, add milk and molasses, add fruit apples and flour and mix all together. Bake in greased pans any size.

MACHINE DOUGHNUTS (Fried)

3½ lbs. sugar
1 lb. shortening
¾ qt. eggs
3½ qt. butter milk
5½ oz. baking powder
10½ lbs. flour

Flavor with mace, salt and orange. This mix is considered a good seller by the trade.

BUTTERMILK FRIED CAKES

9 lbs. sugar
2 lbs. lard
5 oz. soda
5 oz. cream of tartar
2 qt. eggs
8 qts. buttermilk
20 lbs. cake flour
8 lbs. bread flour
3 oz. salt

Mace, orange flavor. Mix in the usual way.

FRIED CAKES

1¼ lbs. sugar
5 oz. lard
4 eggs

1 qt. milk
4½ lbs. flour
1½ oz. baking powder
Salt and mace

BOSTON CRULLERS

1½ lbs. sugar
6 oz. butter
8 eggs
1 qt. milk
2 oz. baking powder
2½ lbs. flour (bread)
2½ lbs. pastry flour
Salt and orange flavor

Directions: Cream sugar and butter well, add eggs and other ingredients.

FAMOUS BOSTON BROWN BREAD

6½ lbs. graham flour
2 lbs. rye flour
2 lbs. corn flour
2 lbs. cake flour
3 qts. molasses
6 qts. water
6 oz. soda
4 oz. salt

NEW YORK BROWN BREAD

1½ lbs. graham flour
1½ lbs. corn meal
½ lb. wheat flour
4 oz. sugar
½ pt. molasses

1 qt. milk
1 oz. salt
1 oz. soda

Bake in well greased molds and let steam about three hours.



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