

Domestic

By Maureen

SOME EXCELLENT CAKE RECIPES.

Rock Cakes.—Use 1 cupful of butter, 1½ cupful of sugar, 3 eggs, 1 teaspoonful of cinnamon, 1 scant teaspoonful of soda dissolved in a little hot water, 1lb walnuts broken in small pieces, 1½ cupful of stoned raisins, a little salt, about 3 cupful of flour. Drop from spoon on buttered pans and bake in a quick oven.

Spice Loaf.—½ cupful sugar, 1 cupful of dark treacle, ½ cupful of butter, 1 teaspoonful each of ginger, cloves, and cinnamon, 2 tablespoonsful of soda dissolved in 1 cup of boiling water, 2½ cups of flour and 2 well-beaten eggs the last thing before baking.

Cinnamon Cake.—1 cupful sugar, 1 tablespoonful of butter, 1 egg beaten in cup (fill with milk), 2 cups flour, 2 teaspoonsful baking powder, sprinkle sugar and cinnamon on top before baking cake.

Treacle Cake.—½ cupful brown sugar, ½ cupful butter, 1 cupful treacle, 1 teaspoonful ginger, 1 teaspoonful cloves, 1 teaspoonful cinnamon, 2½ cupful flour, 2 teaspoonsful soda in a teacupful of boiling water; add 2 eggs after all is well beaten.

Economy Cake.—No. 1—Put in saucepan 1 cupful of water, 1 cupful of brown sugar, 2 cupful of seeded raisins, ½ cupful of lard, 1 teaspoonful cinnamon, ¼ teaspoonful cloves, ¼ teaspoonful nutmeg, ¼ teaspoonful salt. Boil 3 minutes, cool, add 1 teaspoonful soda in a little warm water, 2 cupful flour, ½ teaspoonful baking powder; add candied peel if liked.

Economy Cake.—No. 2—2 cupful granulated sugar, 2 tablespoonsful butter, 2 cupful raisins, 2 cupful milk with 2 teaspoonsful soda in 3½ cupful flour, 1 teaspoonful cinnamon, ¼ teaspoonful cloves. Mix and bake in a hot oven.

Economy Cake.—No. 3—Sift into mixing bowl 1½ cupful of flour and 1 teaspoonful baking powder, add 1 cup of sugar; put into the measuring cup the whites of 2 eggs, add enough melted butter to half fill the cup and on that put enough sweet milk to fill the cup. Put in mixing bowl with other ingredients, add flavoring, and beat five minutes; bake in two layers with icing between and on top.

Nut Cake.—2 eggs, 1 cupful of sugar, ½ cupful of butter, ½ cupful of milk, 1½ cupful of flour, 1 teaspoonful of baking powder, 1 cup chopped walnuts. Mix well and bake quickly.

Ginger Beer.

Put the rind and juice of 2 lemons in a large earthenware pan with 1oz of the best root ginger that first must be well bruised to extract the flavor. Add 1oz of cream of tartar and 3lb of loaf sugar. Pour over these ingredients 3 gallons of boiling water, and when it is nearly cold put in 2 large tablespoonsful of brewer's yeast. Put it in a basin with 2 teaspoonsful of castor sugar, and then work it with a wooden spoon until it is liquid before adding it to the water, etc. Stir the whole well, then cover the pan with a cloth and stand the vessel in a warm place till the next day. Then skim off the yeast and bottle at once, taking care not to disturb the sediment. Cork and wire or tie down the bottles. In four days the ginger beer will be ready for use.

A Biscuit Filling.

Biscuits that are bought with icing between them are more expensive than a plain variety, and they weigh heavier, therefore it is a good plan to buy plain biscuits and turn them into sweet ones by the following method: Take ½lb of icing sugar, crush it well, and make it into a thick paste by adding a little water (the water should be added very sparingly, or it will become too thin). Flavor the mixture with almond or any other essence preferred, and color a deep pink with a little cochineal. Spread a little of this mixture on one side of a biscuit and press another over it. This quantity is sufficient to convert 1lb of plain biscuits into "cream sandwiches."

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