THE MODERN BAKER

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THE
MODERN BAKER

A COMPILATION OF VALUABLE RECIPES
ARRANGED IN CONVENIENT FORM
FOR EVERY DAY USE.

PRICE, $5.00

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PREFACE.

IN OFFERING this valuable work to the public, the publishers endeavor to give a concise collection of practical recipes that have been tested and that are in daily use in the most modern and up-to-date bake shops throughout the country.

This selection of recipes is the result of many years' experience, in fact, a life study of the compiler, and will prove itself valuable to the average workman in complying with the demands of competition of the present day.

QUEEN CITY PUBLISHING CO.

Fancy and Plain Cake Recipes

IMPORTANT.

USE ONLY PATENT SOFT WINTER FLOUR IN THESE RECIPES.

Owing to the variation in the strength of flour, the same proportion of raising material cannot be used in all sections of the country. It is, therefore, well to begin with small batches until the exact amount of Yeast Powder is ascertained to obtain the proper results.

Particular attention is called to the moisture and softness which cakes retain when Yeast Powder is used as a raising material. This feature has been obtained by using Potato Flour and other ingredients not contained in baking powder.

Fancy & Plain Cake Recipes

Sugar Cakes, No. 1.

1¾ lbs. gran. or soft sugar,
12 ozs. butter,
3 eggs,
1 pt. milk,
3 lbs. flour,
4½ ozs. Yeast Powder,
Flavor with lemon.

Rub sugar, butter and eggs well before adding milk. Mix Yeast Powder with flour. Bake in slow oven.

Sugar Cakes, No. 2.

8 lbs. gran. or soft sugar,
5 lbs. lard and butter,
1½ qt. eggs,
1½ qt. milk,
16 lbs. flour,
12 ozs. Yeast Powder,
Flavor with lemon.

Mix as above. Bake in slow oven.

President Cakes.

3 lbs. gran. or soft sugar,
1½ lbs. butter,
8 eggs,
1 pt. milk,
5 lbs. flour,
6 ozs. Yeast Powder.

Rub sugar, butter and eggs together before adding milk. Mix Yeast Powder with flour before putting in butter. Bake in hot oven. Cut out with round cutter and wash with egg before baking.

Zephyr Cake.

1 lb. gran. sugar,
¼ lb. butter,
15 egg whites,
¾ lbs. flour,
½ oz. Yeast Powder.

Beat egg white to froth then add sugar and butter, well mixed; put flour and Yeast Powder in last. Bake in cold oven. Put in pound cake pans.

Leaf Cake.

3 lbs. gran. sugar,
3 lbs. butter and lard,
2 doz. eggs,
6 lbs. flour,
4 ozs. Yeast Powder,
Vanilla flavor.

Rub eggs, adding sugar, butter and lard, well mixed; add flour mixed with the Yeast Powder last. Bake in moderate oven.

Raisin Cake.

2½ lbs. gran. sugar,
2½ lbs. butter,
10 eggs,
4½ lbs. flour,
2 ozs. Yeast Powder,
Flavor with lemon.

Mix sugar, butter and eggs well before adding flour and Yeast Powder. Bake in moderate oven. Place raisin in center of cake before baking.

Lemon Cakes.

5 lbs. gran. sugar,
3 lbs. butter and lard,
1½ doz. eggs,
¼ pint milk,
7 lbs. flour,
2½ ozs. Yeast Powder,
Lemon flavor.

Rub eggs, sugar and butter before adding milk and flour. Mix Yeast Powder with flour before adding. Bake in medium oven.

Centennial Cake.

3 lbs. gran. sugar,
1½ lbs. butter,
1 qt. egg whites,
1½ pt. milk,
3¼ lbs. flour,
1 oz. Yeast Powder,
Lemon flavor.

Beat egg whites to froth, adding sugar and butter, well mixed; then add milk. Do not put flour and Yeast powder in until balance is well mixed together. Bake in medium oven.

Leopard Cake.

2 lbs. gran. sugar,
1 lb. butter,
½ pt. egg yolks,
½ pt. egg whites,
¼ pt. milk,
4 lbs. flour,
3 ozs. Yeast Powder.

Beat egg whites to froth; rub egg yolks with butter and sugar, then put all together, adding flour mixed with Yeast Powder last. Bake in moderate oven.

Berlin Cake.

1 lb. gran. sugar,
½ pt. egg yolks,
½ pt. egg whites,
½ lb. almond paste,
¼ lb. citron peel,
1 lb. flour.

Rub sugar, yolks and almond paste well together before adding egg whites, beat to a stiff froth, and mix the whole very light, adding flour and citron last. Squeeze through bag and star tube in crescent shape. Bake in moderate oven. Ice with orange icing.

Cocoanut Cake.

1 lb. gran. sugar,
2 ozs. butter,
15 egg yolks,
½ lb. flour,
½ oz. Yeast Powder,
2 lbs. grated cocoanut.

Mix sugar, butter and yolks together, adding flour and Yeast Powder. Put in cocoanut last. Bake in hot oven.

Paris Cakes.

2 lbs. gran. sugar,
½ lb. butter,
1½ pt. eggs,
1 pt. milk,
4 lbs. flour,
3½ ozs. Yeast Powder.

Lay out like gingernuts, placing a small piece of citron on top. Bake in medium oven.

Scotch Short Cake.

½ lb. gran. or soft sugar,
1 lb. butter,
¼ lb. lard,
2 lbs. flour.

Mix very stiff and bake in cool oven.

Sheet Cake.

3 lbs. powdered sugar,
2 lbs. butter,
4½ lbs. flour,
1¼ pts. egg whites,
1¼ pts. milk,
3½ ozs. Yeast Powder,
Vanilla flavor.

Rub butter and sugar thoroughly; rub in the egg whites, then add flavor and milk. Sieve Yeast Powder with flour and mix. Grease and paper ordinary cake pans and spread about ¼ inch thick. Bake in hot oven.

Jelly Roll, No. 1.

3 lbs. sugar,
1 qt. egg yolks,
1 qt. milk,
4½ lbs. flour,
4 ozs. Yeast Powder.

Rub eggs and sugar together thoroughly and add milk. Sieve Yeast Powder with flour before mixing. Bake quick.

Jelly Roll, No. 2.

(Prepare same as No. 1.)

6 lbs. sugar,
3 lbs. shortening,
2 doz. eggs,
2 qts. water,
8 or 9 lbs. flour,
4 ozs. Yeast Powder,
Lemon flavor.

Sieve Yeast Powder with flour before mixing.

Jelly Roll, No. 3.

(Prepare same as No. 1.)

2 lbs. sugar,
2 ozs. shortening,
4 eggs,
1 pt. milk,
1½ lbs. flour,
2 ozs. Yeast Powder.

Sieve Yeast Powder with flour before mixing.

Jelly Roll, No. 4.

3 lbs. sugar,
1 qt. yolk of eggs,
1 qt. milk,
4½ qts. flour,
5 ozs. Yeast Powder.

Rub eggs and sugar together, add milk. Sieve Yeast Powder with flour thoroughly before mixing. Flavor with lemon. The above makes four rolls 18x25 inches.

Lady Fingers.

18 eggs,
1½ lbs. powdered sugar,
1½ lbs. flour,
Lemon flavor.

Beat up whites of the eggs very stiff, add sugar, and stir while adding the yolks and flour. Sprinkle with powdered sugar (sifted). Bake in hot oven.

Fruit Cake, dark.

4 lbs. sugar,
2 lbs. butter,
4 pts. eggs,
6 lbs. seedless raisins,
8 lbs. currants,
1 lb. citron,
1 oz. mace,
1 oz. cloves,
2 ozs. cinnamon,
2 ozs. allspice,
½ pt. molasses,
4 lbs. flour,
1 oz. Yeast Powder.

Rub butter and sugar together, and add eggs slowly. Sieve Yeast Powder with flour before using, and add fruit last. A little brandy or sweet cider will improve the flavor. Bake in cold oven.

Fruit Cake, light.

3½ lbs. sugar,
3½ lbs. butter,
4 pts. eggs,
4½ lbs. flour,
4 lbs. seedless raisins,
4 lbs. currants,
1 lb. citron,
1 oz. Yeast Powder,
Mace or lemon flavor.

Use same instructions as dark fruit cake.

Layer Cake.

2 lbs. sugar,
12 eggs,
1 pt. milk,
2½ lbs. flour,
2 ozs. Yeast Powder.

Rub sugar and eggs together thoroughly and add milk. Sieve Yeast Powder with flour before mixing.

Yellow Layer Cake.

1 lb. sugar,
8 ozs. butter,
7 eggs,
½ pt. milk,
1 lb. 6 ozs. flour,
1 oz. Yeast Power,
Vanilla flavor.

(Grease pans, don't dust.)

Rub sugar and butter together thoroughly; add eggs and milk. Sieve Yeast Powder with flour before mixing. Bake quick.

White Layer Cake.

4 lbs. powdered sugar,
1 ½ lbs. butter,
4 lbs. flour,
1 qt. egg whites (beaten to froth)
1 qt. milk,
2 ozs. Yeast Powder.
Vanilla flavor.

Use same instructions as Yellow Layer Cake. Bake slow.

Scotch Cake.

2½ lbs. sugar,
1½ lbs. butter,
4 eggs,
½ pt. molasses,
3 lbs. flour,
1 oz. soda.

Cut with cutter and wash with egg. Bake in cold oven.

Wine Cake.

2 lbs. sugar,
1¼ lbs. butter,
14 eggs,
1 pt. milk,
2¾ lbs. flour,
2 ozs. Yeast Powder,
Flavor with lemon and mace.

Rub sugar and butter together thoroughly; add eggs slowly, and then add milk. Sieve Yeast Powder with flour before mixing. Sieve powdered sugar over them. Bake slow.

Wine Cup Cake.

1½ lbs. sugar,
¾ lb. butter,
2½ lbs. flour,
10 eggs,
1 pt. milk,
2 ozs. Yeast Powder,
Lemon flavor.

Mix same as Wine Cake.

Biscuits, No. 1.

3 lbs. flour,
½ lb. butter or lard,
2¼ pts. milk,
1½ oz. salt,
2 ozs. Yeast Powder.

Sieve Yeast Powder with flour before mixing. Roll and cut out with cutter. By washing with egg a nice color will be obtained. Bake in a hot oven immediately,

Biscuits, No. 2.

9 lbs. flour,
1 ¼ lbs. lard,
4 ozs. salt,
3 qts. milk,
6 ozs. Yeast Powder.

Use same instructions as No. 1.

Angel Food, No. 1.

1 qt. egg whites
1 ½ lbs. powdered sugar,
12 ozs. flour,
3 ozs. corn starch,
1 oz. cream tartar,
Vanilla flavor.

Beat up egg whites and ½ lb. sugar; a little sugar to be put in at a time. Sieve balance of sugar and other ingredients together and mix thoroughly before adding to the egg whites. Bake in temperate oven.

Angel Food, No. 2.

2 qts. egg whites,
4 lbs. powdered sugar,
2 lbs. flour,
2 ozs. cream tartar,
4 ozs. corn starch,
Vanilla flavor.

Mix same as No. 1.

Ginger Cookies.

3 lbs. lard,
4 qts. molasses,
2 qts. water,
8 ozs. soda,
3 ozs. ginger,
16 lbs. flour

Bake in hot oven.

Lemon Cookies.

8 lbs. sugar,
4 lbs. butter,
2 pts. milk,
20 eggs,
12 lbs. flour,
9 ozs. Yeast Powder,
Flavor with lemon extract.

Rub sugar and butter together thoroughly; add eggs slowly and then mix with milk. Sieve Yeast Powder with flour before mixing. Wash with egg and bake in hot oven.

Marble Cake.

5 lbs. powdered sugar,
2½ lbs. butter,
2 pts. egg whites,
2 qts. sweet milk,
7 lbs. flour,
4 ozs. Yeast Powder,
Vanilla flavor.

Rub butter and sugar together thoroughly; add egg whites and milk. Sieve Yeast Powder with flour before mixing. Before baking take one-third of the batch and mix with one ounce melted chocolate and a little spice.

Currant Drop Cake.

2 lbs. sugar,
1 lb. lard,
16 eggs,
1½ pts. milk,
4½ lbs. flour,
2 ozs. Yeast Powder,
1 lb. cleaned currants,
Flavor with almond extract.

Mix sugar, lard and eggs together thoroughly, and add milk. Sieve Yeast Powder with flour before mixing. Put currants in last. Roll on bench and cut out.

Sponge Drop Cake.

2¾ lbs. sugar,
1½ pts. eggs,
2 pts. milk,
18 ozs. butter,
3 lbs. flour,
1½ ozs. Yeast Powder,
Vanilla flavor.

Rub sugar and butter together thoroughly; add eggs and mix with milk. Sieve Yeast Powder with flour before mixing. Drop on dusted pan and bake in hot oven.

Pound Cake, No. 1.

1 lb. sugar,
1 lb. butter,
1 pt. eggs,
1 lb. 2 ozs. flour,
Lemon flavor,
Pinch Yeast Powder.

Rub sugar and butter together thoroughly, add eggs slowly, and then add flour.

Pound Cake, No. 2.

3 lbs. granulated sugar,
2 lbs. butter,
1 qt. eggs,
1 qt. milk,
4½ lbs. flour,
4 ozs. Yeast Powder.

Mix same as No. 1.

White Loaf Cake, No. 1.

1 lb. powdered sugar,
½ lb. butter,
½ pt. egg white,
½ pt. milk,
1 lb. 5 ozs. flour,
½ oz. Yeast Powder,
Vanilla flavor.

Rub sugar and butter together thoroughly; add egg whites slowly until thoroughly mixed, and then add milk. Sieve Yeast Powder with flour before mixing. Bake slow.

White Cake, No. 2.

1 ½ lbs. powdered sugar,
1 lb. butter,
20 egg whites,
1 ¾ lbs. flour,
½ oz. Yeast Powder.

Beat egg whites to a froth before mixing; then rub thoroughly with sugar and butter. Sieve Yeast Powder with flour before mixing.

Vanilla Wafers.

1½ lbs. sugar,
1 lb. butter,
6 eggs,
2 lbs. flour,
1 oz. Yeast Powder,
Vanilla flavor.

Rub sugar and butter together thoroughly; add eggs. Sieve Yeast Powder with flour before mixing. Wash with egg; bake in temperate oven.

Fried Cakes (Sweet Doughnuts)

4½ lbs. sugar,
12 eggs,
½ lb. lard,
3 qts. sweet milk,
12 lbs. flour,
5 ozs. Yeast Powder,
Mace flavor.

Rub sugar and lard together thoroughly; add eggs and milk. Sieve Yeast Powder with flour before mixing.

Doughnuts, No. 2.

1 lb. sugar,
4 ozs. butter,
4 eggs,
4 lbs. flour,
1 qt. milk (good measure),
2 ozs. Yeast Powder,
Salt,
Lemon or mace flavor.

Orange Cake.

1 lb. 6 ozs. powdered sugar,
12 ozs. butter,
10 eggs,
1 pt. milk,
1 lb. 14 oz. flour,
1¾ oz. Yeast Powder,
Flavor with juice of 2 oranges.

Rub butter, sugar and eggs together thoroughly; add milk and flour. Sieve Yeast Powder with flour before mixing. Bake in Golden Rod or square tubed cake pan. Turn upside down, ice bottom side. Grease pans; don't dust. Bake slow.

New Year's Cake.

2 lbs. sugar,
1¼ lbs. butter,
1¼ qts. milk,
4¼ lbs. flour,
2 ozs. Yeast Powder,
Small quantity caraway seed.

Rub butter and sugar together thoroughly and add milk. Sieve Yeast Powder with flour before mixing.

Cocoanut Drop Cakes.

2 lbs. sugar,
3 lbs. flour,
1½ pts. eggs,
½ pt. water,
2 ozs. Yeast Powder,
Vanilla flavor.

Sieve Yeast Powder with flour before mixing. Grease pans and dust. Dip cakes in shred cocoanut.

Lemon Snaps.

2 lbs. granulated sugar,
1 lb. butter,
8 eggs,
2½ lbs. flour,
2 ozs. Yeast Powder,
Lemon flavor.

Rub butter and sugar together; add eggs slowly and mix thoroughly. Sieve Yeast Powder with flour before mixing. Bake in cold oven.

Springerle Cakes.

½ lb. powdered sugar,
½ lb. flour,
2 eggs,
Anise.

Beat eggs and sugar stiff, add flour, roll out, and make impressions with springerle board. Cut and let them lay on pans eight hours. Bake in cold oven.

Golden Cake.

1 ¼ lbs. sugar,
1 lb. butter,
1 pt. milk,
1 pt. egg yolks,
1 ¾ lbs. flour,
1 oz. Yeast Powder
Flavor with mace.

Rub sugar and butter together thoroughly; add egg yolks and then add flour. Sieve Yeast Powder with flour before mixing.

Crystal Cake.

1 ⅓ lbs. powdered sugar,
10 ozs. butter,
15 egg whites,
½ pt. milk,
1 ¼ lbs. flour,
½ oz. Yeast Powder,
Lemon flavor.

Rub sugar and butter together thoroughly; add egg whites and milk. Sieve Yeast Powder with flour before mixing.

Cup Cakes.

1 lb. sugar,
6 ozs. lard,
5 eggs,
1 ¾ lbs. flour,
1 ¼ pts. milk,
1 ½ ozs. Yeast Powder.

Rub sugar, lard and eggs; add milk and flour. Sieve Yeast Powder with flour before mixing.

Rough and Ready Cake.

3 lbs. sugar,
1 ½ lbs. butter,
12 eggs,
1 qt. milk,
6 lbs. flour,
2 ½ ozs. Yeast Powder.

Rub butter and sugar together thoroughly; add eggs and milk. Sieve Yeast Powder with flour before mixing. Drop in granulated sugar, and mark with fork.

German Honey Cake.

2¾ lbs. granulated sugar,
8 eggs,
½ gal. honey,
½ oz. ammonia (carbonate),
2 ozs. soda.

Boil honey with sugar, mixing flour for soft dough. Add eggs, ammonia and soda when cooled. Use flour for dusting in rolling, and cut with square cutter. Bake in temperate oven.

Ginger Snaps.

1½ lbs. sugar,
¾ lb. lard,
1 pt. molasses,
½ pt. water,
1½ ozs. ginger,
3 lbs. flour,
1 oz. soda.

Dissolve soda in water. Mix sugar and lard together thoroughly. Add molasses, ginger, water and flour. Bake in cold oven.

New York Lunch Cake.

3 lbs. Sugar,
2¼ lbs. butter,
2 doz. eggs,
1½ pts. milk,
4 lbs. flour,
2½ ozs. Yeast Powder,
Vanilla flavor.

Rub sugar and butter together thoroughly; add eggs slowly and then add milk. Sieve Yeast Powder with flour before mixing.

Strawberry Short Cake.

1 lb. butter,
½ lb. sugar,
3 eggs,
1 pt. milk,
3 lbs. flour,
3 ozs. Yeast Powder.

Rub butter, eggs and sugar together thoroughly; add milk and a little salt. Sieve Yeast Powder with flour before mixing.

Jelly Squares.

2 lbs. sugar,
1 lb. lard,
1 pt. eggs,
2 qts. milk,
6 lbs. flour,
3½ ozs. Yeast Powder.

Rub sugar, lard and eggs together thoroughly and add milk. Sieve Yeast Powder with flour before mixing. Make two layers, putting jelly between. Use water icing. Bake in hot oven.

Silver Cake.

3 lbs. sugar,
2 lbs. butter,
1 qt. egg whites,
1 qt. milk,
4¾ lbs. flour,
2½ ozs. Yeast Powder,
Vanilla Flavor.

Rub sugar and butter together thoroughly. Add eggs slowly, and mix with milk. Sieve Yeast Powder with flour before mixing.

Genuine Sunshine Cake

1½ lbs. sugar,
1 lb. butter,
15 eggs,
1 pt. milk,
2½ lbs. flour,
1½ ozs. Yeast Powder,
Flavor with lemon extract.

Rub yolks, butter and sugar together thoroughly. Add egg whites after beating same to a froth. Sieve Yeast Powder with flour before mixing.

Grand Duchess Cake.

1 lb. sugar,
½ lb. butter,
¾ pt. egg yolks,
1½ lbs. flour,
¾ pt. milk,
1¼ ozs. Yeast Powder,
Bake in Wine Cake moulds.

Rub sugar, butter and eggs together. Add milk and flour. Sieve Yeast Powder with flour before mixing.

Vienna Cake.

2 lbs. sugar,
1 lb. butter,
10 eggs,
4 lbs. flour,
3 pts. milk (scant),
3½ ozs. Yeast Powder.

Rub sugar, butter and eggs. Add milk and flour. Sieve Yeast Powder with flour before mixing. Bake in large sheets.

Fruit Sticks.

4 lbs. granulated sugar,
2 lbs. lard or butter,
3 lbs. raisins,
3 lbs. currants,
1 pt. molasses,
1 pt. water,
8 oz. eggs,
6 lbs. flour,
Cinnamon.

Dissolve soda in water, cream butter and sugar together, add eggs, molasses and water. Mix in flour then add currants, raisins and spice. Divide the dough in 12 equal parts. Roll the parts round the length of cake pans, putting 3 pieces in a pan. Wash with egg and bake in slow oven. Do not flatten down, as they will spread themselves. When baked cut into sticks 1 inch wide.

Honey Cakes.

1½ qts. honey,
2 lbs. sugar,
1½ ozs. soda,
6½ lbs. flour,
4 eggs,
¼ pt. water.

Mix sugar, honey, soda, eggs and water, then add flour, roll out on bench and cut with 3 inch plain cutter. Bake in cool oven and frost when baked.

New England Crullers.

1 lb. powdered sugar,
6 ozs. butter,
5 eggs,
1 qt. milk,
2 ozs. Yeast Powder,
4½ lbs. flour,
Vanilla flavor.

Rub butter and sugar together, add eggs, then add milk and flavor; sieve Yeast Powder with flour before mixing. Roll out about one-third inch thick, cut into strips and twist. Fry in hot lard.

Pastry Recipes

Pastry Recipes.

Puff Paste.

For Oyster Patties, Tarts, Cream Rolls, etc.

Take equal quantities of stiff dough (ice water and flour) and tough creamery butter. Roll out and fold together. Let it stand an hour in a cold place and then repeat the rolling and folding; let it stand another hour in cold place and repeat the operation a third time. Wash with egg when ready to cut.

Puff Paste, No. 2.

One pound flour, 1 pound butter, beat up the yolk of 1 egg and put into your flour with enough cold water to make a stiff paste. Roll out your dough about ½ inch thick and place butter in center; turn the dough over the butter from all sides. Roll 1 inch thick and turn over again. Now set away in the ice box for 15 minutes. Repeat this three times, giving it about 10 minutes rest between each roll. Put in ice box or cool place again for a short time and it will be ready for use.

Sweet Pastry Dough

½ lb. granulated sugar,
1 lb. butter,
2 eggs,
¼ pt. water,
2 lbs. flour,
⅙ oz. ammonia.

Mix all ingredients at one time. This dough is used for lining patty pans; also for bottoms of meringue and macaroon slices and tarts

Macaroon Slices.

1 ½ lbs. granulated sugar,
6 egg whites,
1 lb. almond paste,
2 oz. flour.

Rub well together and spread on a thin sheet of sweet pastry dough about ¼ inch thick. Bake in moderate oven. Cut in penny oblongs when cool.

Lady Locks, or Cream Rolls.

Wind a thin strip of puff paste around large tin tubes, about the same as for cream rolls. Wash with egg and roll in granulated sugar. Bake in hot oven. Fill with whipped cream.

Cheese Sticks.

1½ lbs. flour,
1 oz. Yeast Powder,
1 oz. salt,
5 egg yolks.

Make a dough of the above by adding water, making same stiffness as pie dough. Use 15 ozs. butter and 6 ozs. cheese to work same as pastry. Bake in hot oven,

Almond Wafers.

1 lb. granulated sugar,
1 lb. almond paste,
9 egg whites,
1 oz. flour.

Spread thin on wafer paper. Bake in cool oven.

Berlin Cake.

1 lb. sugar,
1 lb. flour,
½ lb. almond paste,
¼ lb. citron,
½ pt. yolks,
½ pt. whites.

Rub sugar, yolks and almond paste together, then beat the whites to a stiff snow and mix the whole very light. Lay out with bag and star tube in crescent shape. Bake in medium oven and ice with orange icing.

Cocoanut Kisses.

Run a meringue mixture through patent jumble apparatus. Strew shredded cocoanut on top. Bake in cool oven.

Almond Icebergs.

Brown ½ lb. blanched and shredded almonds in oven. When cold add to a stiff meringue mixture. Lay out in large high drops, rather rough. Dust with icing sugar. Bake in cool oven.

Almond Tarts.

1 ½ lbs. granulated sugar,
1 lb. almond paste,
8 egg whites.

Rub well together and use as filling in patty shells made of sweet pastry dough, with a little jam in center. Put a thin layer of dough over top. Bake in moderate oven.

Congress Tarts.

1 lb. granulated sugar,
10 eggs,
14 oz. flour,
¼ lb. chopped almonds.

Beat a sponge of sugar and eggs, adding flour and almonds. Fill this batter in patty pans lined with sweet pastry dough. Bake in medium oven. Ice with vanilla icing while hot.

Buttercups.

½ lb. granulated sugar,
¼ lb. almond paste,
2 ozs. flour,
Egg yolks enough to make medium dough.

Put this mixture between two sheets of puff paste. Wash with eggs and strew granulated sugar on top. Bake in moderate oven.

Chocolate Baisees.

2 lbs. granulated sugar,
¼ lb. powdered chocolate,
6 egg whites.

Boil together. Lay out like finger shape on dusted pans. Let dry three hours. Bake in cool oven.

Snow Balls.

1 lb. icing sugar,
1 qt. egg whites,
½ oz. Cream Tartar.

Beat egg whites to stiff froth, adding sugar and Cream Tartar. Squeeze through bag and tube on paper. Bake in cool oven. Ice bottom and put two together to form a ball.

Fritters.

1 lb. granulated sugar,
1 ½ qts. milk,
10 eggs,
½ oz. soda,
½ oz. salt,
1 ½ lbs. flour.

Boil milk, then stir in flour. Mix eggs, sugar and salt and add to milk and flour. Drop on paper.

Almond Macaroons.

1 lb. almond paste,
¾ lb. granulated sugar,
¾ lb. powdered sugar,
Whites of 8 eggs.

Rub paste and egg whites together thoroughly, and add sugar by rubbing hard. Bake in temperate oven.

Macaroon Rings.

1 lb almond paste,
1 ½ lbs. granulated sugar,
¼ lb. flour,
Egg whites to make a medium dough.

Squeeze out with jumble machine. Bake in medium oven.

Washington Slices.

1 lb. granulated sugar,
1 lb. butter,
9 eggs,
2½ ozs. Yeast Powder.
2¼ lbs. flour.

Roll dough ¼ inch thick, then roll up like jelly roll and cut about ½ inch thick and fry in hot grease like doughnuts.

Apple Fritters.

Peel carefully and slice your apples, soak them in a mixture of powdered sugar, lemon juice and brandy. Then dip them in the following batter, fry them in hot lard and dust with sugar.

BATTER.

1 pound flour, 2 eggs, ½ pint salad oil, little salt and milk enough to make thick batter; almost any kind of fruit can be used in place of apples.

Cocoanut Macaroons.

1 lb. cocoanut (fine shred),
¾ lb. granulated sugar,
¾ lb powdered sugar,
Whites of 8 eggs.

Rub cocoanut, egg whites and sugar together thoroughly. Bake in temperate oven.

Cream Puffs.

1 pt. water or milk,
7 ozs. lard,
12 ozs. flour,
12 eggs,
Salt.

Boil water and lard together until it foams. Add flour, and rub eggs with same while still warm, and add a little Yeast Powder. Bake 20 minutes in hot oven.

Cream for above:

1 qt. milk,
3 eggs,
6 ozs. sugar,
2 ozs. corn starch.

Beat eggs and sugar together. Add milk, starch and a little salt. Cook until stiff and flavor with vanilla when cool.

Pie Crust.

1 lb. flour,
6 ozs. lard,
½ oz. Yeast Powder,
Moisten with water or milk (salt).

Lemon Pie.

½ lb. sugar,
1 pt. water,
2 egg yolks,
1 oz. corn starch.

Add the grated peel and juice of 2 lemons. Set the vessel containing the mixture in a pan of boiling water and stir until it thickens.

Custard Pie.

4 ozs. sugar,
4 eggs,
1 qt. milk,
2 ozs. corn starch.

Beat eggs and sugar together. Stir the mixture when adding starch. Then add milk and a little salt,

Cocoanut Pie.

Use same ingredients as custard pie, and prepare the mixture in the same way, adding ¼ lb. grated cocoanut.

Pumpkin Pie.

3 lbs. sugar,
22 eggs,
½ gal. pumpkin (solid fruit),
6 qts. milk,
½ lb. bread crumbs (fine),
2 lbs. flour,
2 ozs. cinnamon,
1½ ozs. ginger,
3 ozs. salt.

Beat whites of eggs separately. Stir balance together, then mix.

Bread and Fancy Yeast Baking.

Compressed Yeast Sponge.

The milk or water should be used at 85° Fahrenheit. The shop and the flour should also be kept at the same temperature. The sponge is set in one end of the trough; the yeast dissolved in part of the liquid, and enough spring wheat flour is mixed into all the liquid to make a smooth, medium sponge. The sides and bottom of the trough must be kept scraped, so there will be no flour underneath the sponge to form lumps; then dust a little flour on top and close the trough. A sponge made of weak flour is ready for use as soon as it commences to fall. Sponges made of strong flour can drop ¼ inch, but no more, as they will lose their strength if they do. The quality of the goods depends, in a great measure, on the character of the sponge used.

Sponge.

¼ pound compressed yeast, 1 gallon milk or water, or half of each; strong flour enough to make a medium sponge. If large sponges are made less yeast can be used.

Boston Brown Bread.

½ lb. Graham flour,
½ lb. rye flour,
½ lb. wheat flour,
½ lb. corn meal,
1 pt. molasses,
1 oz. salt,
1 oz. Yeast Powder.

Mix with water or milk enough to make soft dough. Bake 4 hours in cool oven.

Graham Bread.

2 buckets lukewarm water,
6 pts. molasses,
7 ozs. compressed yeast.

Make medium dough, adding Graham flour. Let dough stand until raised light, then work over, letting it stand again.

Malt Bread.

This kind of bread is made under many different names: Mother's Bread, Malt Pepto, Malt Cream, Mother's Best, etc.

7 gals. water (90 degrees),
2½ lbs. corn flour (dry),
1 lb. Malt Extract,
1½ lbs. salt,
1 lb. lard,
10 ozs. compressed yeast,
80 lbs. flour.

Observe the following rules: Do not add yeast until half the dough is mixed in; add lard when dough is at least half mixed. Work dough thoroughly and dry. When well mixed let the dough mixer run ten minutes longer. Now put dough into the trough to raise. Allow the dough comparatively little space at first in the trough, pushing the board back gradually. In about 3 hours it is generally ready to work over. But it wants to be good and ripe; say, if you press on it with your fingers it must break around that place. In ¾ hour more it is ready to mould up into loaves. Give only light proof in the tins and bake in medium heat with steam in oven.

A very good mixture for this kind of bread is obtained from 3 parts Minnesota hard spring patent, 1 part Kansas patent and 1 part winter wheat patent.

General Rules for Using Malt Extract.

As a rule, Malt Extract is not added to the sponge, because when added to the sponge it works too soon and the dough will always act as if young, even when it is almost sour; that means it will draw large blisters and relax; it does not stand up and the loaves will flatten when moulded up.

When changing brands of flour it may be necessary to change the usual quantity of Malt Extract. If very hard flour is used, proportionately more Extract may be taken.

Don't use Malt Extract by guess, always have it carefully and exactly weighed or measured.

Have it always thoroughly dissolved, or else the bread may be streaky.

Weak yeast may be improved by setting a "ferment" with the Malt Extract. For this purpose dissolve the Extract in about ten times its weight of water (about 95 to 100 degrees) and add the yeast.

Fermentation will soon start, and in about an hour this ferment may be added with the rest of the water to make the dough or set the sponge. By this process, however, the amount of sweetness otherwise caused by the same quantity of Malt Extract in the dough, will be less, and perhaps a little sugar may have to be added to certain doughs.

Salt Rising Bread.

Solution called "emptyings,"
2 tablespoonfuls of corn meal, (not bolted),
½ teaspoonful granulated sugar,
¼ teaspoonful gro. black pepper,
¼ teaspoonful Jamaica ginger,
¼ teaspoonful B. C. soda,
½ pt. sweet milk (scalded).

Mix or stir thoroughly in a vessel. Set this vessel of emptyings into a vessel of warm water or steam, keeping same temperature for about 14 hours, or whenever it is light body and very sour. Make a stiff sponge of 4 qts. warm water and winter wheat flour, adding emptyings. Leave stand until sponge is ripe. Make stiff dough by adding 3 qts. water and handful of salt, using winter wheat flour. Scale 1 lb. 2 oz., and grease around sides. Let prove one hour. Bake in slow oven. This bread does not get as brown on top as other bread.

Cream Bread.

Also for Queen Loaf, King Loaf and Crimp Crust Bread.

For a batch of 3 pails at 16 qts. take:

1 qt. Malt Extract or 4 lbs. granulated sugar,
7 lbs. corn flour (dry),
2½ lbs. salt,
4½ lbs. lard,
1 lb. compressed yeast,
150 lbs. all spring patent flour.

The temperature of this dough should always be at least 85 to 90 degrees, even in summer. Let dough come up nearly to drop, then knock it down and let it come again. Mould up in crimped pans at once and don't give full proof.

Vienna Rolls.

Take Vienna bread dough, break into 2-oz. pieces, roll them round and place them in cloth-covered boxes. When half proved stamp them with a Vienna roll stamp and turn them over. When three-quarters proved turn them over again. Wash them with water and bake in steam oven the same as Vienna bread.

Cinnamon Cake.

Make a soft smooth dough out of 6 lbs. milk sponge, 1 lb. butter, ½ lb. sugar, 4 eggs, flavors; let raise twice and scale and mould in suitable pieces; let them lay for a few minutes and roll out flat, about half an inch thick; place them on baking pans; wash over with melted butter; let raise; then strew a mixture of powdered sugar and cinnamon on top and bake in medium oven. To make the cake rich you can place small pieces of good butter, three or four inches apart, and chopped almonds on top before baking.

Apple, Peach and Plum Cake.

The dough is rolled a little thinner than for cinnamon cake, and even slices of fruits are laid all over the cake in symmetrical rows. Sugar and currants are strewn on top. Let raise and bake in hot oven. Cream may be used in place of the sugar and currants.

Berry Cake.

Proceed the same as for apple cake. The berries must be picked and spread over the cake. Cream composed of the following ingredients is then placed and leveled on top of the berries: Scald ½ lb. of farina in 2 quarts of boiling milk; then add 1 lb. of sugar, 5 yolks of eggs, a little yolkaline and flavor. Let raise and bake to a light brown.

Cheese Cake.

¾ lb. sugar, 6 ozs. butter, 8 eggs, ¼ lb. flour, 4 lbs. pot cheese; cream the butter and sugar and gradually work in the yolks; beat the whites to a stiff snow; thin the cheese with a little milk and mix the whole together lightly; then cover a pan with a thin sheet of cinnamon cake dough and spread the mixture on top; wash over with egg; strew a few currants on top and bake hot.

Bath Buns.

Work 1 lb. of coarse sugar into 5 lbs. of cinnamon cake dough; break out in 2 oz, pieces and place them on pans; do not mould them; wash over with egg; let prove and bake in hot oven.

Coffee Wreaths.

Roll out some cinnamon cake dough into long thin strips; braid three together and form into a round wreath; set to raise; wash with egg; strew coarse sugar and chopped almonds on top and bake hot. They may also be iced with vanilla icing after baking.

Zwieback.

Roll out the above dough like small fingers. Set close together; do not let them rise too much; bake light. Let stand one day; then cut each biscuit in two with a sharp knife. Roast well, brown on both sides and dip in cinnamon or vanilla sugar.

Long Currant Buns.

Take above dough, roll out in square pieces ¼ inch thick and 10 inches wide; sprinkle with cinnamon sugar and currants; double over from both sides; set the cut side up after you cut the whole strips in small fingers with the scraper; set them close together; allow it to rise; bake in good heat and frost thick with vanilla icing.

Schnecken.

Roll out same as dough for currant buns; sprinkle with currants, cinnamon sugar and some chopped almonds; wash edges with little egg; make into a roll; cut into narrow pieces; set cut side up on greased tins; allow it to rise well; then bake hot and ice.

Hot Cross Buns.

Same dough as above; cut in small pieces; round up like biscuit, but when half risen press each one down with a cross cutter, thus +; wash over with butter and dip in coarse or fine sugar; set to rise and bake hot, or wash with egg, and, when baked, ice them.

Turk's Heads.

Weigh off the above dough in pieces, about 12 to 14 ozs.; mix in raisins and set to rise in buttered Turk's head tins. You may sprinkle the moulds in the bottom with sliced blanched almonds; more butter, sugar, citron and eggs may be added if not found rich enough.

Stollen, or Coffee Cake.

Work up a suitable quantity of currants, raisins and citron with cinnamon cake dough; the dough is stiffened up a little; let raise once and scale and mould in the shape of Vienna bread; then roll down the center, lengthwise, with large rolling pin; grease the outer edge same as for milk rolls; turn over; roll down a little more; place them on pans; wash with eggs; strew chopped almonds on top; bake when three-quarters proved and ice while hot.

Ring and Pretzel Cake.

Roll out 5 lbs. cinnamon cake dough; place on top 1 lb. butter; fold and roll three times, the same as for puff paste; then cut off strips and twist them from left to right, and place them on pans in shape of rings, pretzels, crescents, etc. Wash over with eggs; strew chopped almonds on top; bake hot and ice while warm. It is understood that the dough must be kept cool and the goods raised in a cool place, otherwise the butter will run from the dough.

Crackers, Cakes and Sweet Goods

Crackers, Cakes & Sweet Goods.

Stock.

6 ozs. hops (boil 20 minutes),
4 gallons water,
3¼ lbs. flour,
½ gallon malt,
18 cakes Yeast Foam,
1 oz soda.

Icing.

12 oz. egg albumen,
6 oz. cream tartar,
2 gallons water,
72 lbs. sugar.

Method of Using Egg Albumen.

18 ozs. egg albumen is equal to the whites of 10 doz. eggs. Use 2 ozs. to 1 pint of lukewarm water.

American Fancy.

120 lbs. flour,
50 lbs. P. sugar,
36 lbs. butter,
2 gallons eggs,
6 gallons milk,
3 ozs. lemon,
1½ ozs. egg color,
6 ozs. ammonia,
6 ozs. soda.

Bar Fig and Raspberry.

100 lbs. flour,
45 lbs. P. sugar,
15 lbs. butter,
13 lbs. lard,
3½ gallons milk,
1 gallon eggs,
12 ozs. soda,
10 ozs. ammonia.

Scotch Cake.

60 lbs. flour,
30 lbs. sugar,
4 gallons molasses,
3 qts. water,
1 lb. soda,
12 lbs. lard,
½ lb. cinnamon.

Jumble.

23 lbs. sugar,
12 lbs. butter and lard,
6 oz. Ammonia,
4 oz. Soda,
3 qts. eggs,
7 qts. sour milk,
1 oz. lemon,
50 lbs. flour.

Banana Bar.

62 lbs. flour,
32 lbs. P. sugar,
18 lbs. butter,
2¼ gallons eggs,
1¼ gallons milk,
2⅓ oz. banana,
10 oz. ammonia,
8 oz. soda.

Graham Wafer.

2 bbls. flour,
104 lbs. graham,
40 lbs. butter,
40 lbs. lard,
80 lbs. P. sugar,
6 lbs. soda,
2 lbs. ammonia,
8 gallons molasses,
15 gallons hot water.

Imperial.

2 bbls. flour,
160 lbs. C. sugar,
70 lbs. lard,
2 lbs. salt,
10 gallons water,
2 qts. glycerine,
2 lbs. ammonia,
2 lbs. soda,
1 lb. cream tartar.

Albina Mixed Xmas Cake.

196 lbs. flour,
102 lbs. granulated sugar,
42 lbs. lard,
3 gallons eggs,
5¼ gallons glucose,
7 gallons sour milk,
12 oz. ammonia,
18 oz. soda.

Mosell.

60 lbs. flour,
12 lbs. corn starch,
52 lbs. P. sugar,
7 lbs. butter,
6 oz. vanilla,
6 oz. lemon,
1 oz. egg color,
1 oz. tartaric acid,
3 oz. soda,
8 oz. ammonia,
3 gallons eggs,
1 gallon water,
Lay over night on pan.

Fig Tart.

110 lbs. flour,
63 lbs. F. gran. sugar,
18 lbs. butter,
3½ gallons eggs,
4½ gallons milk,
3 oz. vanilla,
7½ oz. ammonia,
7½ oz. soda.

Backarack.

2 bbls. flour,
160 lbs. C. sugar,
84 lbs. butter,
16 lbs. lard,
1 gallon glucose,
6 gallons milk,
4 gallons eggs,
2 lbs. ammonia,
2 lbs. soda,
Vanilla.

Ginger Wafers.

1 bbl. flour,
50 lbs. gran. sugar,
30 lbs. butter,
20 lbs. lard,
2 lbs. ginger,
1 lb. cinnamon,
½ lb. salt,
½ gallon glucose,
10 gallons molasses,
1 pt. caramel,
2 lbs. soda,
6 qts. water.

Lay 5 hours before running, then mix again.

Orange Bar.

80 lbs. flour,
44 lbs. powdered sugar,
6 lbs. lard,
5 gallons eggs,
6 qts. milk,
9 oz. ammonia,
9 oz. cream tartar,
3 oz. soda,
4 oz. orange.

Cocoanut Snap.

49 lbs. flour,
35 lbs. gran. sugar,
10 lbs. butter and lard,
2 qts. eggs,
6 qts. milk,
10 lbs. cocoanut,
4 oz. ammonia,
3 oz. soda.

Ass'td Jumbles.

1 bbl. flour,
108 lbs. powdered sugar,
54 lbs. butter,
6 gallons milk,
3 gallons eggs,
3 oz. lemon,
12 oz. soda,
20 oz. ammonia,

Coquettes.

1 bbl. flour,
90 lbs. C. sugar,
40 lbs. butter,
1 gal. glucose,
2¾ gallons eggs,
2 gallons milk,
20 oz. ammonia,
10 oz. vanilla.

Lemon Snaps.

1 bbl. flour,
150 lbs. gran. sugar,
20 lbs. butter,
20 lbs. lard,
2 gallons eggs,
½ gallon glucose,
10 oz. lemon,
12 oz. ammonia,
5 gallons milk.

Coffee Cake.

1 bbl. flour,
40 lbs. C. sugar,
45 lbs. lard,
3 lbs. ginger,
13 gallons molasses,
1½ gallons water,
1 oz. wintergreen,
3½ lbs. soda.

Combination Vanilla Bar.

24 lbs. flour,
14 lbs. powdered sugar,
5 lbs. butter,
3 qts. eggs,
5 qts. milk,
2 oz. vanilla,
3 oz. soda,
2 oz. ammonia.

Dark Combination Bar.

18 lbs. flour,
12 lbs. powdered sugar,
2 lbs. butter,
3 lbs. chocolate,
2 qts. eggs,
5 qts. milk,
2 oz. ammonia,
2 oz. soda.

Chocolate Bar.

24 lbs. flour,
8 lbs. C. sugar,
2½ lbs. butter,
5 lbs. chocolate,
5 qts. molasses,
1 qt. water,
2 oz. soda.

Bismarck.

70 lbs. flour,
10 lbs. butter,
2½ gallons milk,
8 oz. soda,
8 oz. ammonia,
8 oz. tartaric acid.

Cream Crisp.

122 lbs. flour,
66 lbs. powdered sugar,
18 lbs. butter,
6 lbs. lard,
7 qts. eggs,
4 gallons milk,
5 oz. vanilla,
18 oz. soda.

Vanilla Wafers.

205 lbs. flour,
125 lbs. gran. sugar,
10 lbs. butter,
40 lbs. lard,
2 gallons eggs,
12 gallons milk,
3 pts. vanilla,
2 lbs. ammonia,
2 lbs. soda.

Root Bar.

60 lbs. flour,
24 lbs. powdered sugar,
15 lbs. butter,
3 qts. eggs,
1 gallon milk,
6 oz. ammonia.

High Tea.

260 lbs. flour,
90 lbs. powdered sugar,
42 lbs. butter,
3 gallons eggs,
4 gallons hot milk,
1 qt. glucose,
10 oz. vanilla,
6 oz. soda,
18 oz. ammonia,
Oswego.

Alberts.

2 bbls. flour,
80 lbs. gran. sugar,
56 lbs. butter,
11 gallons hot milk,
28 oz. soda,
8 oz. ammonia.

Mix one hour, break out 15 minutes before running, sweat in box over night.

T Lemon Snaps.

1 bbl. flour,
24 lbs. gran. sugar,
48 lbs. C. sugar,
20 lbs. butter,
20 lbs. lard,
3 gallons milk,
2 gallons eggs,
1 gallon glucose,
2 oz. lemon,
2 oz. vanilla,
26 oz. ammonia,
16 oz. soda,
16 oz. cream tartar.

Cocoanut Bar.

110 lbs. flour,
45 lbs. gran. sugar,
45 lbs. cocoanut,
28 lbs. butter,
5½ gallons molasses,
2½ gallons water,
2 oz. vanilla,
8 oz. soda.

Soft Snap.

1 bbl. flour,
65 lbs. C. sugar,
30 lbs. lard,
13 gallons molasses,
3 gallons water,
4 lbs. ginger,
1 lb. cinnamon,
1 lb. salt,
4 lbs. soda.

Sultanas.

1 bbl. flour,
50 lbs. gran. sugar,
30 lbs. lard,
7 gallons boiled water,
2 lbs. salt,
12 oz soda,
4 oz. ammonia.

Sultanas.

2 bbls. flour,
70 lbs. gran. sugar,
70 lbs. butter,
20 gallons boiled milk,
40 oz. ammonia,
24 oz. soda.

Combination Lemon Bar.

122 lbs. flour,
69 lbs. powdered sugar,
18 lbs. butter,
6 lbs. lard,
7 qts. eggs,
4 gallons milk,
5 oz. lemon,
18 oz. ammonia.

Black.

98 lbs. flour,
55 lbs. powdered sugar,
13 lbs. butter,
5 lbs. lard,
6 qts. eggs,
3 gallons milk,
2 oz. vanilla,
4 lbs. chocolate,
14 oz. soda.

Hand Made Sugar Cake.

49 lbs. flour,
22 lbs. powdered sugar,
10 lbs. butter,
2 gallons milk,
1 qt. eggs,
½ oz. lemon,
4 oz. soda,
4 oz. ammonia.

Eldorado.

110 lbs. flour,
63 lbs. gran. sugar,
18 lbs. lard,
2 gallons eggs,
6 gallons milk,
10 oz. ammonia,
5 oz. soda,
Chocolate.

Vanilla Wafer.

70 lbs. sugar,
18 lbs. butter,
18 lbs. lard,
2 gallons eggs,
5½ gallons milk,
12 oz. soda,
4 oz. ammonia,
4 oz. cream tartar,
100 lbs. flour,
1 qt. vanilla.

Paris Bun.

18 lbs. sugar,
6 lbs. butter,
3 qts. eggs,
6 qts. milk,
12 oz. cream tartar,
30 lbs. 'lour,
1 oz. vanilla.

Citron Drops.

18 lbs. sugar,
8 lbs. lard,
2 qts. eggs,
6 qts. milk,
4 oz. soda,
6 oz. ammonia,
1 oz. oil lemon,
30 lbs. flour.

Cocoanut Bar.

60 lbs. flour,
24 lbs. gran. sugar,
24 lbs. cocoanut,
12 lbs. butter,
7 qts. molasses,
3 qts. eggs,
4 qts. water,
5 oz. soda,
2 oz. vanilla.

Egg Jumbles.

35 lbs. powdered sugar,
10 lbs. butter,
10 lbs. lard,
1 gallon eggs,
4 gallons milk,
1 oz. color,
75 lbs. flour,
1 lb. ammonia.

Ivy Biscuit.

4½ gallons honey,
4½ gallons molasses,
28 lbs. butter,
2 gallons eggs,
4 lbs. soda,
4 oz. vanilla,
2½ gallons water,
1 bbl. flour,
15 lbs. sugar.

Ginger Snaps.

80 lbs. powdered sugar,
28 lbs. lard,
10 gallons molasses,
4 lbs. soda,
3½ lbs. ginger,
1 lb. cinnamon,
2½ gallons water,
3 oz. oil lemon,
1 bbl. flour,
30 lbs. meal.

Chocolate Snap.

125 lbs. sugar,
32 lbs. lard,
1½ lbs. ammonia,
20 lbs. chocolate,
7 gallons milk,
1 bbl. flour,
8 oz. soda.

Leb Kuchen.

2½ gallons honey,
2½ gallons molasses,
2 gallons eggs,
12 lbs. sugar,
8 oz. ammonia,
4 oz. soda,
2 lbs. citron,
8 oz. cinnamon,
4 oz. allspice,
4 oz. mace,
12 lbs. almond nuts,
5 drops oil bitter almond,
70 lbs. flour.

Honey Cake.

14 gallons honey,
7 lbs. lard,
1 gallon eggs,
3½ lbs. soda,
10 oz. ammonia,
8 oz. alum,
4 oz. tartaric acid,
6 qts. water,
1 bbl. flour.

Frosted Creams.

4 gallons honey,
8 gallons molasses,
7 lbs. lard,
3½ lbs. soda,
10 oz. ammonia,
8 oz. alum,
2½ gallons water,
1 bbl. flour,

Fruit Drop.

35 lbs. sugar,
6 lbs. butter,
7 lbs. lard,
1 gallon eggs,
3 qts. molasses,
2½ gallons milk,
8 oz. cinnamon,
8 oz. mace,
4 oz. soda,
4 oz. ammonia,
15 lbs. raisins,
10 lbs. currants,
70 lbs. flour.

Jersey Biscuit.

30 lbs. lard,
8 oz. ammonia,
1¼ lbs. soda,
12 oz. tartaric acid,
3 lbs. salt,
15 lbs. brown sugar,
5 gallons hot water,
1 bbl flour.

Jersey Toast.

30 lbs. lard,
10 lbs. corn starch,
3 lbs. salt,
10 lbs. sugar,
1¼ lbs. soda,
6 gallons old sponge,
2 gallons dough,
1 bbl. flour.

Dark Cookies.

10 gallons molasses,
32 lbs. lard,
4 lbs. soda,
2½ gallons water,
1 lb. cinnamon,
1 lb. allspice,
1 bbl. flour.

Lemon Snaps.

125 lbs. sugar,
34 lbs. lard,
2 gallons eggs,
5 gallons milk,
1¾ lbs. ammonia,
8 oz. soda,
1 bbl. flour,

Jumble.

65 lbs. sugar,
18 lbs. butter,
18 lbs. lard,
2½ gallons eggs,
7 gallons milk,
1 lb. ammonia,
12 oz. soda,
140 lbs. flour,

Creams.

65 lbs. sugar,
25 or 30 lbs. lard,
2 lbs. ammonia,
1 lb. salt,
7 gallons water,
1 bbl. flour,
4 oz. tartaric acid.

Vanilla Bar.

80 lbs. powdered sugar,
35 lbs. butter and lard,
2 gallons eggs,
10 oz. soda,
10 oz. ammonia,
6 gallons milk,
3 qts. vanilla,
1 bbl. flour.

Cuban Square.

25 lbs. lard,
1½ lbs. cinnamon,
10 gallons molasses,
2½ lbs. soda,
½ gallon water,
8 oz. powdered licorice,
3 oz. oil lemon,
1 bbl. flour.

Cocoanut Bars.

65 lbs. powdered sugar,
30 lbs. butter and lard,
80 lbs. cocoanut,
2 gallons eggs,
3 gallons molasses,
3 gallons milk,
10 oz. soda,
10 oz. ammonia,
1 bbl. flour.

Animals.

40 lbs. sugar,
24 lbs. lard,
½ gallon molasses,
6 gallons milk,
18 oz. soda,
8 oz. ammonia,
3 oz. lemon,
1 bbl. flour.

World's Fair.

75 lbs. sugar,
34 lbs. butter and lard,
1¼ lbs. soda,
1¼ lbs. cream tartar,
½ gallon glucose,
1½ gallons eggs,
5 gallons milk,
3 oz. vanilla,
1 bbl. flour.

Base Ball.

70 lbs. sugar,
28 lbs. butter and lard,
1½ lbs. soda,
1½ lbs. cream tartar,
1 gallon eggs,
6 gallons milk,
½ gallon glucose,
1 bbl. flour.

Taffy Snaps.

85 lbs. sugar,
30 lbs. butter and lard,
2 gallons eggs,
3 gallons molasses,
4½ gallons milk,
30 lbs. cocoanut,
6 oz. soda,
6 oz. ammonia,
155 lbs. flour.

(For Fingers use 80 lbs. of sugar.)

Graham Wafers.

58 lbs. brown sugar,
38 lbs. lard,
50 lbs. graham,
1 lb. ammonia,
2 lbs. soda.
2 lbs. salt,
4 gallons water,
1 gallon molasses,
150 lbs. flour,
Boil sugar.

Vanilla Wafers.

70 lbs. sugar,
18 lbs. butter,
18 lbs. lard,
2 gallons eggs,
5½ gallons sour milk,
1 lb. soda,
4 oz. cream tartar,
2 qts. vanilla,
100 lbs. flour.

English Coffee Cake.

65 lbs, sugar,
16 lbs. lard,
17 lbs. butter,
2 gallons eggs,
4½ gallons milk,
6 oz. soda,
1 lb. cinnamon,
1 lb. mace,
120 lbs. flour,
3 gallons molasses

Boiled Icing.

6 oz. gelatine,
2½ gallons water,
2 oz. cream tartar,
2 oz. tartaric acid,
2 oz. soda,
50 lbs. sugar.

Butter Scotch.

12 lbs. powdered sugar,
8 lbs. butter and lard,
1½ pts. eggs,
3 qts. molasses,
2½ oz. soda,
3 qts. water,
25 lbs. flour,
4 oz. mace,
1 oz. lemon,
1 oz. vanilla.

Molasses Cakes.

6 gallons molasses,
15 lbs. lard,
5 dozen eggs,
2 lbs. soda,
1 lb. ginger,
2 oz. lemon,
1 gallon water,
100 lbs. flour.

Just the Thing.

25 lbs. butter,
25 lbs. lard,
2 lbs. soda,
30 lbs. powdered sugar,
8 gallons honey,
4 gallons molasses,
2 oz. color,
1½ gallons eggs,
½ lb. cinnamon,
1 bbl. flour.

Chocolate Snap.

25 lbs. gran. sugar,
13 lbs. butter and lard,
5 dozen eggs,
6 qts. milk,
8 oz. ammonia,
4 oz. soda,
5 lbs. chocolate,
40 lbs. flour,
1 oz. vanilla.

Lemon Snaps.

12½ lbs. butter and lard,
27 lbs. sugar,
5 doz. eggs,
10 oz. ammonia,
4 oz. soda.
6 qts. milk,
2 oz. lemon,
2 oz. color,
50 lbs. flour.

Sultanas.

44 lbs. sugar,
1½ lbs. ammonia,
4 gallons milk,
25 lbs. lard,
1 lb. salt,
2 oz. lemon,
1 bbl. flour.

Tea or Star Cake.

15 lbs. sugar,
9 lbs. butter and lard,
½ gallon eggs,
4 oz. soda,
4 oz. cream tartar,
2 oz. ammonia,
1 gallon milk,
½ gallon honey,
1 pt. glucose,
½ pt. vanilla,
1½ oz. color,
50 lbs. flour.

Breakfast Coffee Cake.

3 gallons honey,
5 lbs. sugar,
2 dozen eggs,
2½ lbs. lard,
4 oz. ammonia,
10 oz. soda,
3 qts. water,
45 lbs. flour.

Cocoanut T Bar.

10 lbs. sugar,
5 lbs. butter and lard,
2½ dozen eggs,
3 qts. milk,
2 oz. ammonia
4 oz. soda,
1 gallon honey,
1 oz. lemon,
12 lbs. fine cocoanut,
35 lbs. flour.

Coffee Cake.

1 gallon honey,
2 gallons molasses,
1 gallon water,
½ lb. ginger,
3 lbs. lard,
1½ lbs. soda,
45 lbs. flour,
5 lbs. meal.

L. of C.

Butter Scotch.

100 lbs. flour,
50 lbs. sugar,
44 lbs. butter,
4 gallons molasses,
2½ gallons eggs,
6½ qts. milk,
8 oz. soda,
4 oz. mace,
Lemon, vanilla.

Graham Wafer.

1 bbl. flour,
25 lbs. butter,
25 lbs. lard,
55 lbs. sugar,
70 lbs. graham,
1 lb. soda,
1 lb. ammonia,
12 oz. mace,
7 gallons milk,

World's Fair Wafer.

1 bbl. flour,
75 lbs. soft sugar,
34 lbs. butter and lard,
1 ¼ lbs. soda,
1 ¼ lbs. cream tartar,
½ gallon glucose,
1 ½ gallons eggs,
3 gallons milk.

Cuban Square.

1 bbl. flour,
25 lbs. lard,
1 ½ lbs. cinnamon,
10 gallons molasses,
2 ½ lbs. soda,
½ gallon water,
8 oz. p. licorice,
3 oz. oil lemon.

Jumbles.

60 lbs. sugar,
35 lbs. butter and lard,
2 gallons eggs,
6 gallons milk,
1 lb. soda.
12 oz. ammonia,
135 lbs. flour,
Lemon, wintergreen, oil cinnamon, oil sweet anise,
12 oz. mace.

Cream Bar.

50 lbs. flour,
15 lbs. butter,
27 lbs. granulated sugar,
1 gallon eggs,
5 qts. milk,
4 oz. soda,
8 oz. vanilla.

Cocoanut Bar.

60 lbs. flour,
42 lbs. granulated sugar,
12 lbs. butter,
1 gallon molasses,
1 gallon milk,
1 gallon eggs,
8 oz. soda,
20 lbs. cocoanut.

Sponge Cake.

80 lbs. flour,
37 lbs. sugar,
18 lbs. butter,
1½ gallons eggs,
20 oz. ammonia,
14 qts. milk,
2 oz. lemon,
Dip in powdered sugar.

People Mix.

45 lbs. sugar,
11 lbs. butter,
11 lbs. lard,
2 gallons eggs,
3 gallons milk,
8 oz. soda,
8 oz. ammonia,
72 lbs. flour,
Oil wintergreen.

Spice Jumbles.

25 lbs. sugar,
23 lbs. butter and lard,
6 gallons molasses,
3 gallons milk,
2 gallons eggs,
1 lb. ammonia,
1 lb. soda,
135 lbs. flour.

T Snaps.

85 lbs. sugar,
30 lbs. butter and lard,
2 gallons eggs,
3 gallons molasses,
4½ gallons milk,
30 lbs. cocoanut,
155 lbs. flour.
6 oz. soda,
6 oz. ammonia,
Lemon.

Vanilla Bars.

42 lbs. sugar,
2 lbs. butter,
9 lbs. lard,
1 gallon eggs,
8 qts. milk,
6 oz. ammonia,
4 oz. soda,
80 lbs. flour,
Vanilla.

Orange Fingers.

75 lbs. powdered sugar,
17 lbs. butter,
18 lbs. lard,
3 gallons eggs,
5½ gallons milk,
140 lbs. flour,
1¼ lbs. ammonia,
Orange and coloring.

Vanilla Wafers.

100 lbs. sugar,
20 lbs. butter,
20 lbs. lard,
2½ gallons eggs,
1¼ lbs. soda,
1¼ oz. ammonia,
140 lbs. flour,
1 qt. vanilla.

English Coffee Cake.

75 lbs. sugar,
16 lbs. lard,
16 lbs. butter,
2 gallons eggs,
3 gallons molasses,
4½ gallons milk,
6 oz. soda,
6 oz. ammonia,
1 lb. cinnamon,
1 lb. mace.

Animals.

42 lbs. sugar,
20 lbs. corn starch,
12 lbs. butter,
12 lbs. lard,
2 qts. eggs,
1½ lbs. soda,
1½ lbs. cream tartar,
6½ gallons milk,
Boil milk,
1 bbl. flour.

Alphabets.

30 lbs. sugar,
20 lbs. butter,
10 lbs. lard,
12 oz. cream tartar,
12 oz. soda,
8 oz. ammonia,
6½ gallons milk,
1 bbl. flour.
Boil milk.

Mint Drops.

20 lbs. sugar,
7 lbs. butter,
7 qts. eggs,
6½ qts. milk,
1½ oz. ammonia,
26 lbs. flour,
Peppermint oil.

Lemon Snaps.

130 lbs. sugar,
2 gallons eggs,
4½ gallons milk,
30 lbs. lard,
8 lbs. butter,
1¼ lbs. ammonia,
1 bbl. flour.

Frosted Creams.

13 gallons molasses,
2½ gallons water,
10 lbs. lard,
3½ oz. soda,
8 oz. alum,
4 oz. lemon.

Imperial.

80 lbs. sugar,
30 lbs. butter and lard,
1½ gallons glucose,
1½ lbs. ammonia,
8 oz. mace,
5 gallons milk,
Lemon or vanilla.

Oatmeal Wafers.

45 lbs. B. sugar,
30 lbs. lard,
15 lbs. butter,
45 lbs. oatmeal,
4 gallons sponge,
5 gallons dough,
1¼ lbs. salt,
1¼ lbs. soda,
3 gallons molasses,
1 bbl. flour,
Lemon and vanilla.

Butter Scotch.

50 lbs. sugar,
44 lbs. butter,
4 gallons molasses,
2½ gallons eggs,
6½ qts. milk,
10 oz. soda.
4 oz. mace,
100 lbs. flour,
Orange and lemon.

Chocolate Maple.

37 lbs. honey,
½ gallon eggs,
7 lbs. lard,
6 lbs. butter,
4 oz. soda,
1 oz. alum,
1½ gallons water,
3 oz. vanilla,

Lay over night.

Corn Meal Wafers.

48 lbs. powdered sugar,
12 lbs. butter,
12 lbs. lard,
20 oz. ammonia,
12 oz. soda.
6 gallons water,
60 lbs. yellow corn meal,
130 lbs. flour.

Grandma Cookies.

75 lbs. sugar.
30 lbs. lard,
1 gallon eggs,
8 oz. ammonia,
1 lb. soda,
1 gallon glucose,
4½ gallons water,
½ lb. mace,
3 oz. lemon,
1 bbl. flour.

Dark Cookies.

11 gallons molasses,
2 gallons water,
28 lbs. lard,
3½ lbs. soda,
2 lbs. ginger,
1 bbl. flour,
Lemon.

Crystal Wafers.

60 lbs. sugar,
12 lbs. butter,
2 gallons molasses,
3 gallons milk,
8 oz. soda,
8 oz. ammonia,
1 gallon eggs,
80 lbs. flour,
Dip in white sugar.

Tutti Frutti.

42 lbs. flour,
30 lbs. sugar,
12½ lbs. butter,
2 gallons milk,
1 gallon eggs,
4 oz. ammonia,
3 oz. soda,
Dip in powdered sugar.

Lady Fingers.

37 lbs. sugar,
9 lbs. butter,
9 lbs. lard,
8 oz. ammonia,
8 oz. soda,
4 qts. eggs,
12 qts. milk,
72 lbs. flour,
Lemon.

Cocoanut Caramels.

60 lbs. powdered sugar,
45 lbs. butter,
2 gallons honey,
2 gallons molasses,
14 qts. eggs,
4 qts. water,
10 oz. soda,
10 lbs. cocoanut,
100 lbs. flour,
2 oz. mace,
Dip in cocoanut.

Ass'td Cakes and Jumbles.

52 lbs. sugar,
20 lbs. butter,
10 lbs. lard,
2 qts. glucose,
2 gallons eggs,
20 qts. milk,
12 oz. ammonia,
10 oz. soda,
125 lbs. flour,
Lemon.

Cocoa Bars.

45 lbs. gran. sugar,
24 lbs. butter,
10 qts. eggs,
6 qts. honey,
8 qts. molasses,
8 oz. ammonia,
8 oz. soda,
2½ qts. milk,
20 lbs. cocoanut,
100 lbs. flour.

Egg Jumbles.

35 lbs. powdered sugar,
10 lbs. butter,
10 lbs. lard,
17 qts. milk,
4 qts. eggs,
1 lb. ammonia,
75 lbs. flour,
2 oz. tumeric.

Strawberry Cake.

37 lbs. sugar,
18 lbs. butter,
4 gallons milk,
1½ gallons eggs,
1 lb. ammonia.
80 lbs. flour,
2 oz. tumeric,
Strawberry.

Grandma's Cookies.

10 gallons molasses,
36 lbs. lard,
3 lbs. ginger,
1 lb. cinnamon,
4½ lbs. soda,
10 qts. water,
1 bbl. flour.

Vanilla Wafers, No. 2.

65 lbs. flour,
50 lbs. powdered sugar,
26 lbs. butter,
1 gallon eggs,
13 qts. milk,
12 oz. soda.

Chocolate Wafers.

56 lbs. flour,
50 lbs. powdered sugar,
20 lbs. butter,
1 gallon eggs,
10 lbs. chocolate,
9 qts milk,
6 oz. soda,
4 oz. vanilla.

Lemon Wafers.

80 lbs. sugar,
20 lbs. butter,
20 lbs. lard,
2½ gallons eggs,
5 gallons milk,
8 oz. soda,
4 oz. ammonia.
100 lbs. flour.

Swiss Macaroons.

6 lbs. powdered sugar,
3 lbs. cocoanut,
2¼ lbs. flour,
3 pts. egg whites.

Jersey Biscuit.

1 bbl. flour,
1 lb. ammonia,
1 lb. soda,
1 lb. salt,
1 lb. acid,
10 lbs. sugar,
7½ gallons hot water,
30 lbs. lard.

Banana Fingers.

36 lbs. powdered sugar,
8 lbs. butter,
8 lbs. lard,
6 qts. eggs,
12 qts. milk,
12 oz. soda,
5 oz. ammonia.
76 lbs. flour,
Banana to suit taste.

Cocoanut Gems.

7½ gallons molasses (best),
2½ lbs. butter,
2½ lbs. lard,
7½ lbs. powdered sugar,
1 qt. eggs,
1 oz. acid,
5 oz. soda,
4 lbs. cocoanut
25 lbs. flour.

Raisin Wafers.

35 lbs. flour,
25 lbs. sugar,
15 lbs. butter and lard,
6 oz. ammonia,
4 oz. soda,
4 oz. cinnamon,
4 oz. allspice,
2 oz. mace.
1 gallon eggs,
6 qts. milk.

Cocoa Wafers.

25 lbs. sugar,
7½ lbs. butter,
7½ lbs. lard,
1 gallon eggs,
6 oz. ammonia,
4 oz. soda,
2 oz. alum,
6 qts. milk,
8 lbs. cocoanut (fine),
32 lbs. flour.

Macaroon Fingers.

50 lbs. flour,
30 lbs. granulated sugar,
3 gallons eggs,
2 oz. soda,
2 oz. salt,
1½ oz. cream tartar,
1 oz. acid,
6 oz. vanilla,
1 qt. glucose,
13 lbs. 4X powdered sugar,

Put in soda 15 minutes before flour, put powdered sugar in with flour.

Honey Nuts.

1 gallon molasses,
1 gallon honey,
4 oz. ammonia,
2 oz. soda,
4 oz. cinnamon,
2 oz. cloves,
2 oz. mace,
4 dozen eggs,
½ oz. oil bitter almond,
1 lb. citron,
2 oz. lemon,
5 lbs. sugar,
34 lbs. flour,

Grandma Cookies, No. 2.

½ bbl. flour,
40 lbs. sugar,
18 lbs. lard,
3 qts. eggs,
12 oz. ammonia,
4 oz. soda,
2½ gallons water,
Lemon.

Lady Fingers, No. 2.

30 lbs. sugar,
15 lbs. butter and lard,
1 gallon eggs,
8 oz. ammonia,
4 oz. soda,
6 qts. milk,
53 lbs. flour,
Lemon.

Cocoa Bars, No. 2.

30 lbs. flour,
24 lbs. sugar,
6 lbs. butter,
2 qts. molasses,
2 qts. milk,
4 oz soda,
10 lbs. cocoanut,
2 qts. eggs.

Extra Ginger Snaps.

6 gallons molasses,
2½ lbs. butter,
2½ lbs. lard,
7½ lbs. powdered sugar,
2 oz. acid,
5 oz. soda,
5 oz. ginger,
3 oz. cinnamon,
1 qt. water,
25 lbs. flour.

Vanilla Squares.

1 bbl. flour,
100 lbs. soft A. sugar,
30 lbs. lard,
5 qts. milk,
2½ gallons eggs,
12 oz. soda.
8 oz. cream tartar.
Put cream tartar in flour.

New England Ginger Snaps.

1 bbl. flour,
45 lbs. butter,
45 lbs. powdered sugar,
1 lb. soda,
1 lb. cinnamon,
4 oz. lemon,
3 lbs. ginger,
1 gallon water,
10 gallons molasses.

Rifle Nuts.

60 lbs. flour.
20 lbs. butter,
30 lbs. brown sugar,
1 gallon eggs,
3 gallons molasses,
3 oz. mace,
3 oz. cinnamon,
4 oz. soda.

Coffee Cakes.

40 lbs. sugar,
14 lbs. butter and lard,
3 qts. eggs,
5 qts. molasses,
9 qts. water,
8 oz. ammonia,
6 oz. mace,
6 oz. cinnamon,
60 lbs. flour.

Currant Cakes.

30 lbs. sugar,
15 lbs. butter and lard,
1 gallon eggs,
6 oz. ammonia,
4 oz. soda,
7 quarts water,
50 lbs. flour,
Lemon.

Cream Bars.

25 lbs. flour,
7½ lbs. butter,
13½ lbs. sugar,
2 qts. eggs,
2½ qts. milk,
2 oz. soda,
4 oz. vanilla.

Golden Wafers.

130 lbs. flour,
66 lbs. yellow corn meal,
12 lbs. lard,
12 lbs. butter,
48 lbs. powdered sugar,
1¼ lbs. ammonia,
¾ lb. soda,
6 gallons hot water.

Honey Cakes.

14 gallons honey,
1 gallon eggs,
7 lbs. lard,
3½ lbs. soda,
14 oz. ammonia.
7 oz. alum,
4 oz. acid,
1 bbl. flour,
7 qts. water.

Frosted Creams.

1 bbl flour.
11 gallons N. O. molasses,
4 gallons honey,
10 qts. water,
7 lbs. lard,
3½ lbs. soda,
14 oz. ammonia,
8 oz. alum.

Lemon Snaps.

24 lbs. powdered sugar,
12 lbs. butter,
8 dozen eggs,
8 oz. ammonia,
36 lbs. flour.

Assorted Jumbles.

60 lbs. soft A. sugar,
30 lbs. butter and lard,
2 gallons eggs,
3 gallons milk,
12 oz. ammonia,
8 oz. soda,
Lemon oil,
105 lbs. flour,

If too rich, add more flour.

Oatmeal Wafers.

115 lbs. flour,
27 lbs. oatmeal,
38 lbs. brown sugar,
12 oz. ammonia,
14 oz. soda,
12 oz. lard,
1 lb. salt,
18 qts. hot water.

Graham Wafers.

1 bbl. strong flour,
1 bbl. Graham flour,
80 lbs. brown sugar,
4 gallons molasses,
12½ gallons hot water,
30 lbs. butter,
30 lbs. lard,
4 lbs. chocolate,
2 lbs. ammonia,
1 lb. vanilla.
6 oz. mace,
2 lbs. soda,

Melt lard, butter and chocolate together, put soda in one gallon of hot water and add after the dough is well mixed, bake in small forms; bake in hot oven on iron pans.

Vanilla Wafers.

50 lbs. powdered sugar,
15 lbs. butter,
15 lbs. lard,
2 gallons eggs,
3 gallons milk,
12 oz. ammonia,
8 oz. soda,
4 oz. alum,
1 qt. vanilla,
70 lbs. flour.

Graham Wafers.

130 lbs. flour,
70 lbs. Graham,
60 lbs. standard A. sugar,
34 lbs. lard,
4 qts. ferment,
4 qts. molasses,
24 qts. hot water,
1½ lbs. soda,
1½ lbs. ammonia,
3 lbs. salt,
6 oz. tartaric acid.

Graham Wafers.

150 lbs. flour,
50 lbs. Graham,
50 lbs. yellow sugar,
20 lbs. butter,
20 lbs. lard,
12 oz. ammonia,
2¼ lbs. soda,
4 oz. tartaric acid,
4 qts. molasses,
26 qts. hot water.

Sugar Cookies.

6 lbs. flour,
3 lbs. sugar,
1¼ lbs. lard and butter,
½ pt. eggs,
1 oz. ammonia,
½ oz. soda,
½ qt. milk,
Lemon.

Ginger Cookies.

6 lbs. flour,
1 qt. molasses,
1¼ lbs. lard,
1½ oz. soda,
½ pt. water.
½ oz. ginger,
½ oz. ammonia,
Lemon.

Fruit Slices.

1 qt molasses,
2 lbs. currants,
3 lbs. crumbs,
4 lbs. flour,
1 oz. soda,
½ pt. eggs,
½ pt. water,
Cinnamon, ginger, allspice.

Icing for the Above.

35 lbs. sugar,
1½ gallons water,
8 oz. gelatine,
6 oz. cream tartar,
2 oz. vanilla,
½ pt. glycerine.

Princess Cake.

5 lbs. sugar,
2½ lbs. butter,
2 qts. egg whites,
2 qts. milk,
4 oz. cream tartar,
2 oz. soda,
6 lbs. flour.

Macaroons.

5 lbs. sugar (gran. or powdered)
5 lbs. almond paste,
2 qts. egg whites.

Sponge Cake.

4 dozen eggs,
5 lbs. sugar,
5 lbs. flour,
1 oz. ammonia,
Vanilla.

Black Fruit Cake.

5¼ lbs. sugar.
7 lbs. raisins,
7 lbs. currants,
2 lbs. citron,
3½ oz. cloves,
3½ oz. allspice,
3½ oz. cinnamon,
1¾ oz. soda,
3 dozen eggs,
3½ pts. milk,
2 pts. molasses,
5¼ lbs. butter,
½ pt. brandy,
9 lbs. flour,
5 lbs. nuts.

Coffee Cake.

40 lbs. powdered sugar,
25 lbs. butter,
25 lbs. lard,
3¾ lbs. cinnamon,
½ lb. ginger,
1½ gallons eggs,
6 gallons honey,
4 gallons molasses,
2 lbs. soda,
1 bbl flour.

Icing.

72 lbs. sugar,
2 gallons water,
12 oz. gelatine,
8 oz. cream tartar,
1 lb. cocoa butter,
1 pt. glycerine,
4 oz. vanilla or 2 oz. lemon.

White Mountain Cake.

12 lbs. sugar,
7 lbs. butter,
3 qts. egg whites,
3 qts. milk,
7 oz. yeast powder,
14 lbs. flour,

White Cake.

3 lbs. sugar,
3 lbs. butter,
4 lbs. flour,
3 qts. egg whites,
1 oz. yeast powder.

Ginger Wafers.

1 bbl. flour,
40 lbs. powdered sugar,
25 lbs. butter,
25 lbs. lard,
2 lbs. ginger,
1 lb. cinnamon,
1 oz. orange,
1 oz. lemon,
13 gallons molasses,
4 lbs. soda.

Honey Goods.

165 lbs. honey,
5 lbs. lard,
2½ gallons eggs,
1 gallon sour milk,
18 oz. ammonia,
16 oz. cream tartar,
3½ lbs. soda,
1 bbl. flour.

Lay over night for French bars; one to two hours for other goods.

Cup Cake.

12 lbs. sugar,
8 lbs. butter,
4 qts. eggs,
4 qts. milk,
4 oz. soda,
8 oz. cream tartar.
20 lbs. flour,

Drop Cakes.

60 lbs. granulated sugar,
35 lbs. butter,
½ gallon glucose,
5 qts. eggs,
6 gallons sweet milk,
8 oz. ammonia,
8 oz. cream tartar,
8 oz. soda,
90 lbs. flour.

Vanilla Wafers.

75 lbs. powdered sugar,
34 lbs. butter,
10 lbs. lard,
1¼ lbs. vanilla.
½ gallon glucose,
2½ gallons eggs,
4¾ gallons milk,
5 oz. ammonia,
16 oz. soda,
112 lbs. flour.

New York Joe Orange Bar.

19 lbs. flour,
13 lbs. powdered sugar,
6 qts. eggs,
2½ pts. water,
1 oz. orange,
½ oz. egg color,
6 oz. ammonia.

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Cincinnati Yeast Powder

"The Original"

It is the Latest Discovery in the Art of Fine Baking

Can be used in place of Ammonia, Baking Powder or Cream Tartar and Soda Mixture with better results. Contains POTATO FLOUR and other ingredients for giving moisture and fine rich color to cakes, biscuits, doughnuts, etc., when baked. Is composed of healthful food products and contains no injurious chemicals. Works absolutely uniform and keeps indefinitely in any climate. Has more leavening power or strength than baking powder.

Sold in Cans Only

Hilker & Bletsch Company

Chicago Cincinnati

PREMIER PRAND

Fruit Icing Cream

FLAVOR AND COLOR COMBINED

Can be used in all Icings, Layer Cake Creams, Marshmallows, Cake Batters, Ice Cream and Ices.

PREMIER ICINGS have a strong color and fine flavor. They are much stronger than flavoring extracts and more economical. No boiling is required.

FOR ICING, add a small quantity of Icing Cream, to produce the desired color. This will give the proper flavor and gloss.

PREMIER ICING IS NOTED FOR ITS PURITY FLAVOR, COLOR, STRENGTH, Etc.

Prepared in the Following Flavors:

ORANGE	STRAWBERRY	ROSE
LEMON	RASPBERRY	BANANA
CARAMEL	PINEAPPLE	CHOCOLATE
VANILLA	PISTACHIO	WINE FLAVOR
CHERRY	ALMOND	MAPLE

Hilker & Bletsch Company

Chicago Cincinnati

LEMON COMPOUND

Four times stronger than Extract of Lemon

Does not contain alcohol, and gives a more **Natural Flavor** than ordinary extracts.

It is superior to Extract for baking purposes

Because being non-alcoholic it does not bake out of the goods.

Because it gives the **Natural Flavor** of the whole lemon.

Because it contains **no impurities,** and consequently is not injurious to health.

Because the consumer does not pay alcohol prices when the strength of the flavor is taken into consideration.

Hilker & Bletsch Company

Chicago :: :: :: Cincinnati

..SOMETHING NEW..

PREMIER CAKE FILLER

LEMON, ORANGE AND PINEAPPLE

MADE OF

PURE FRUIT, EGGS, SUGAR AND CREAM

Can be used in Layer Cakes, Tarts, Cream Puffs, etc.

Has the proper consistency in body for spreading.

Flavor and taste pleasing to all.

Will keep indefinitely in any climate.

PUT UP ONLY IN 30 POUND PAILS

HILKER & BLETSCH COMPANY

CHICAGO : : : : CINCINNATI

Dudley's "Sure Kill" Roach Powder

Guaranteed to exterminate Roaches, Crickets & Bugs of all kinds in three to five days

Valuable Investment TO Hotels, Bakeries, Cafes, etc.

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Chicago Cincinnati

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