

lon. Infuse for a fortnight; add two pounds of sugar, or a pint and a-half of syrup, and a little essence of vanilla.

Ratafia de Brout des Noix.—Young walnuts, when the shells are not formed, number eighty, mace, cinnamon, and cloves, of each half a drachm, proof spirit one gallon. Pound the nuts in a mortar, add them and the spice to the spirit, with two pounds of sugar. Infuse for two months, stirring it occasionally; press out the liquor through a cloth. Filter and bottle.

SECTION XXV.—THE STOVE OR HOT CLOSET.

This is a useful and indispensable appendage in confectionary; it is generally constructed like a cupboard in the recess of a wall. The walls or sides should be composed of bricks, or wood lined with tin or sheet iron, to retain the heat, with pieces of wood nailed or fastened in the sides, about four inches asunder, to form a groove for trays or boards to rest on, which is necessary for the drying of lozenges, comfits, bon-bons, &c.; there should also be a few strong shifting shelves made either of small bars of round iron or wood, like a grating, on which candy pots or sieves may be placed; the grooves for these should be so constructed as to be capable of inclination so as to drain off the syrup from the candy pots without taking them from the shelves; the door should be made to shut close, with a small door at the top to let out any excess of heat. I have before remarked that it may be heated by means of many of the modern stoves. At places where the oven is heated with wood, furze, &c., a common iron pot or crock with three legs is filled with the live embers, or it may be filled with burning charcoal and covered with wood ashes, which is replenished night and morning, which gives the heat required.

THE PASTRY-COOK.

INTRODUCTION.

WE now come to a very important, because a very difficult, branch of the art of baking, whether exercised as a profession, or by private individuals, namely the manufacturing of what are technically called "*fancy goods*." The reader scarcely need be informed, that this term includes all those varieties of baked manufactured eatables, in which such ingredients as sugar, eggs, spice, and butter, are used, with many other not necessary to enumerate here.

It ought to be observed, that the following directions for making the kind of goods alluded to, have been all *tested*, and found to be so exceedingly accurate as to proportions, that a deviation in a quantity so small as an egg, or even half an egg, will deteriorate the quality of the article. These directions are not generally known in the trade, and out of the trade they are entirely, we believe, unknown. They will be found, therefore, a valuable acquisition to those ladies who manage their own domestic affairs, and who are in the habit of making little *knick-knacks* for their children, or their dessert tables.

Previous to giving the directions in question, it will be necessary for our readers to be made acquainted with the mode of preparing certain articles, which are more or less employed in the manufacturing fancy goods. We are aware that there are many private individuals who would object to use the preparation called "*honey-water*," as well as that called "*prepared treacle*," on the ground of their consisting chiefly of drugs. As regards, however, the use of carbonate of ammonia (*honey-water*), it may be safely affirmed, that there is, in small quantities, nothing unhealthy in it, but on the contrary. The truth however is, the carbonate of ammonia used in biscuits, &c., is volatilized by the heat of baking, and of course it all escapes. Its operation is therefore mechanical, and the only effect it has upon the biscuit is to make it light.

With regard to the article called prepared treacle, which consists of treacle, alum, and pearlash, we have to observe, that alum taken in considerable quantities is decidedly unwholesome, it being of a powerfully astringent nature; but in the very small quantity here

prescribed, and considering that treacle is an asperient, and will consequently counteract the effects of the alum, we should say, that there can be no harm in using it. Pearlash, being an alkali, we should consider rather beneficial than otherwise, as it would prevent the treacle of the ginger-bread turning acid on the stomach.

Having made these preliminary observations, we shall at once proceed to give directions for making those preparations used in pastry and fancy goods. The break alluded to in making fancy biscuits, is an instrument similar to that used in manufacturing ship-biscuits, but of course of much smaller dimensions.

BLANCHED ALMONDS, ICING, PREPARED TREACLE, AND RENNET.

Blanched Almonds.—Cover your almonds with water, in a stew-pan; set the pan on the fire, and strain them off as soon as the water begins to boil, by which means the skins will peel off easily; put them under the oven for a night, in a sieve, and they will be dry and fit for use.

Icing for a Cake.—Take one pound of double-refined sugar, pound it fine, and sift it through a lawn sieve; then beat the whites of three eggs in a very clean pan, with a whisk, till they are a strong froth, and hang round the pan, leaving the bottom clear; then, with a wooden spoon, beat in your sugar, a little at a time, with about a tea-spoonful of lemon-juice—beat it till it becomes a nice thick smooth batter, and will hang round the pan to any thickness you may choose to spread it. Then, when your cake is nearly cold, spread your icing nicely over the top, and round the sides, with a pallet-knife; let it stand in a warm place, where it will be safe from hurt, and it will soon dry.

Prepared Treacle.—Dissolve two ounces of alum in a quarter of a pint of boiling water, and stir it into seven pounds of treacle; then dissolve four ounces of American pearlash in a quarter of a pint of cold water, and well incorporate it with the treacle by stirring.

Rennet.—Milk is turned into curds and whey by means of rennet, which is the stomach of a calf taken out as soon as it is killed, well cleansed from its contents, then scoured inside and rubbed with salt; when thoroughly salted, it is stretched on a stick to dry. A bit of this is to be soaked in boiling water for several hours, and the liquid put in milk-warm from the cow, or made of that warmth. Use alone can prescribe the exact quantity: never use more than enough to turn it, as it hardens the curd. The gizzard skin of fowls and turkey may be prepared in the same way, and answer the same purpose.

FANCY BISCUITS.

Abernethy Biscuits.—(See Seed Biscuits.)

American.—Rub half a pound of butter into four pounds of flour, add a full pint of milk, or water; well wet them up; break your dough well, and bake them in a hot oven.

Brighton.—Take one pound and a quarter of good moist sugar, and roll it till it is fine; then pass it through a sieve with two pounds and a half of flour; rub in two ounces of butter; make a hole in the middle; strew in a few caraway seeds; pour in half a pint of honey-water, and a quarter of a pint of milk; beat it well with your hand till about half the flour is incorporated; then mix it together; roll it out in thin sheets; cut them out, and place them on your buttered tins about two inches apart; wash with a little beer; and bake them in a good steady heat.

Buttered.—Rub one pound of butter into seven pounds of flour; wet up with one quart of warm water, and half a pint of good yeast; break down smooth; prove your dough well; and bake in a strong heat.

Captains.—Rub four ounces of butter into seven pounds of flour; wet up with a quart of water; break your dough smooth; and bake in a good strong heat.

Drop.—Warm your pan; then put in one pound of powdered loaf sugar and eight eggs; beat it with a whisk till it becomes milk-warm; then beat it till it is cold; stir in a pound of sugar, two ounces of fine sifted flour, with about half an ounce of caraway seeds; put your batter into the bladder, and drop it through the pipe, in quantities about the size of a nutmeg, on wafer-paper; sift sugar over the top, and bake in a quick oven.

Filbert.—Rub a pound of butter into three pounds and a half of flour; make a hole, and put in ten ounces of powdered loaf sugar; wet up with four table-spoonful of honey water, one of orange-flower water, and three-quarters of a pint of milk; break your dough smooth; mould them as large as a nutmeg, and as round as you can; cut them twice across the top each way, about half through, with a sharp knife; place them on your tin; and bake them in a steady heat.

Lemon.—Prepare your dough as for filbert biscuits, only leave out the orange-flower water, and use about six drops of the essence of lemon; cut them out, and dock them with a lemon docker; bake them in a good steady heat.

Naples.—Take six ounces of good moist sugar, and six ounces of loaf; a quarter of a pint of water; and proceed the same as for diet cake, with six eggs, and three-quarters of a pound of flour; have your tins papered; fill them nearly full of the batter; sugar over the tops; and bake them in rather a brisk oven. These biscuits are, in fact, nothing more than diet-bread batter, fancifully dropped into tin,

papered with white paper, and baked in a warm oven, with a little sugar sifted over the top.

Queens.—Rub one pound of butter into two pounds of flour; mix one pound of powdered sugar with it; then make a hole and pour in a quarter of a pint of milk, to mix it up with; you may add a few caraways, if you choose; roll the paste in sheets of the thickness of a halfpenny; cut them with an oval to about the size of an egg; place them on clean tins, but see that they do not quite touch, prick them with a fork, and bake them in a slow oven till they begin to change colour; when they are cold, they will be crisp.

Rout.—Powder one pound of loaf sugar, and soak it in three parts of half a pint of milk; let it stand two hours; then add two table-spoonsful of honey water, and one egg; rub half a pound of butter into two pounds of flour; make a hole in it, and mix it up with your sugar and milk. Or you may rub half a pound of butter into two pounds of flour, make a hole and put one pound of powdered sugar in the middle; then pour in three parts of half a pint of milk, and two table-spoonsful of honey water; mix it up together; let it lie ten minutes; cut it out, and place them in buttered tins, see they do not touch; wash with milk, and bake quickly.

Savoy.—Powder and sift one pound of loaf sugar; sift one pound of flour; warm a pan, and put in the sugar; break one pound of egg upon it; beat both together with a whisk till it becomes warm—beat till it is cold, and then stir in your flour; have a bladder and pipe ready; put your batter into the bladder, and force it through on sheets of paper; sift sugar over them and bake in a quick oven; when cold turn them up, and with a washing brush wet the bottom of the paper; turn them back again, and in five minutes they will come off easily.

Seedy.—Rub one pound of butter into seven pounds of flour; roll one pound of moist sugar fine, and put into the middle with two ounces of caraway seeds; wet up with one pint and a half of milk, and one pint of honey water; bake in a hot oven.

Wine.—Take two pounds of flour, two pounds of butter, and four ounces of sifted loaf sugar; rub the sugar and the butter into the flour, and make it into a stiff paste with milk; pound it in a mortar; roll it out thin, and cut it into sizes and shapes to your fancy; lay them on buttered paper, in a warm oven, or iron plates brushed with a little milk. When done, you can give them a glaze by brushing them over with a brush dipped in eggs. A few caraway seeds may be added if thought proper.

York.—Prepare your mixture as for filbert biscuits; dock them with the Duchess of York, or any other docker—they are best baked in a hot oven, and not washed over.

Powder.—Dry your biscuits in a slow oven; roll them and grind them with a rolling-pin on a clean board till the powder is fine; sift it through a fine hair-sieve, and it is fit for use.

Drops.—Take half a tea-cup of water, six eggs, and one pound of sifted loaf sugar—whisk them together till thick; then add a few caraway seeds, and eighteen ounces of flour—mix it lightly together, and drop the mixture on wafer-paper, about the size of a small walnut; sift sugar over them, and bake in a hot oven.

Cracknels.—Rub six ounces of butter into three pounds and a half of flour—make a hole, and put in six ounces of powdered loaf sugar—wet up with eight eggs and a quarter of a pint of water—break your dough smooth—make them and dock them like a captain's biscuit—form them on your reel; drop them into a stew-pan of water boiling over the fire—when they swim take them out with a skimmer, and put them into a pailful of cold water; let them remain full two hours before you bake them—you may drain them in a cloth or in a sieve—bake them on clean tins in a brisk oven, or on the bottom of the oven.

SECTION I.—THE OVEN.

Cakes.—Rich pound-cake; twelfth, or bride-cakes: butter two pounds twelve ounces, sugar one pound twelve ounces, currants five pounds, citron one pound and a-half, almonds six ounces, nutmegs, mace, and cinnamon, of equal parts, in powder, two ounces; eggs twenty, brandy half a pint—these proportions allow for the cake being iced. If more sugar is preferred, the quantity must be the same as the butter; but less is used in this instance, that the cake may be light, and also to allow for the fruit, which would make it too sweet. Double the quantity of almonds may be used if required, as some persons prefer more.

Warm a smooth pan, large enough for the mixture; put in the butter, and reduce it to a fine cream, by working it about the pan with your hand. In summer the pan need not be warmed, as it can be reduced to a cream without; but in the winter keep the mixture as warm as possible, without oiling the butter. Add the sugar and mix it well with the butter, until it becomes white and feels light in the hand. Break in two or three eggs at a time, and work the mixture well, before any more is added. Continue doing this until they are all used and it becomes light; then add the spirit, currants, peel, spice, and almonds, some or most of these being previously cut in thin slices, the peel having also been cut into small thin strips and bits. When these are incorporated, mix in the flour lightly: put it in a hoop with paper over the bottom and round the sides, and placed on a baking-plate. Large cakes require three or four pieces of stiff paper round the sides; and if the cake is very large, a pipe or funnel, made either of stiff paper or tin, and well buttered, should be put in the centre, and the mixture placed round it; this is to allow the middle of the cake to be well baked, otherwise the edge would be burnt two or three inches deep before it could be properly done. Place the tin plates containing the cake on another, the surface of which is

covered an inch or two thick with sawdust or fine ashes to protect the bottom. Bake it in an oven at a moderate heat. The time required to bake it will depend on the state of the oven and the size of the cake. When the cake is cold, proceed to ice it. (See Icings for Cakes.) Wedding-cakes have generally, first, a coating on the top of almond icing; when this is dry, the sides and top are covered with royal or white icing. Fix on any gum paste or other ornaments whilst it is wet; and when dry, ornament it with piping, orange-blossoms, ribbon, &c.; the surface and sides are often covered with small knobs of white sugar candy whilst the icing is wet.

Twelfth-cakes are iced with white or coloured icing, and decorated with gum paste, plaster ornaments, piping-paste, rings, knots, and fancy papers, &c., and piped.

Savoy Cakes (hot mixture).—One pound of loaf sugar powdered, one pint of good eggs, and fourteen ounces of flour. Warm a pan, free from grease, with the sugar in it in the oven until you can scarcely bear your hand against it; then take it out and pour in the eggs: whisk the whole together with a birch or wire whisk until it is quite light and cold, when it will be white and thick. If it should not whisk up well, warm it again and beat it as before; or it may be beat over the stove fire until it is of the warmth of new milk. When it is finished, sift the flour and stir it in lightly with a spoon, adding a few drops of essence of lemon to flavour it. Butter some tin or copper moulds regularly, so that there is not more on one place than another, nor too thick either, with rather less on the top of the mould than the sides. Dust it with loaf sugar sifted through a lawn sieve. Knock out all that does not adhere, and again dust it with fine flour; turn it out, and knock the mould on the board as before. Tie or pin a piece of buttered paper round the mould, so as to come two or three inches above the bottom. Fix the mould in a stand and nearly fill it. Bake in a moderate oven. When done, the top should be firm and dry. Try it by pushing in a small piece of stick or whisk, and if it comes out dry, it is done. The surface of the cake should be quite smooth. There is as much art in buttering the mould properly as in preparing the mixture, if not more.

Cold Mixtures.—Separate the yolks from the whites when you break the eggs. Put the yolks into a clean pan with the sugar, and the whites in another by themselves. Let the pans be quite free from grease. If they are rubbed round with a little flour, it will take off any which may be left about them. Wipe them out with a clean cloth. Beat up the yolks and sugar by themselves, with a wooden spoon, and afterwards whip up the whites to a very strong froth. If they should happen to be rather weak, a bit of powdered alum may be added. When the whites are whisked up firm, stir in the yolks and sugar. Sift the flour and mix it in lightly with the spatula, adding a little essence of lemon to flavour it. Fill the moulds and bake as before. When cakes are made in this way, the

eggs should be quite fresh and good, otherwise the whites cannot be whipped up. When weak, pickled eggs are used. I find a good method is to beat the eggs first by themselves, over a fire, until they are warm; then add the sugar, and whip it over the fire until it is again warm, or make as for hot mixtures, and heat it twice.

Almond Savoy Cakes and Almond Hearts.—One pound of blanched sweet almonds (four ounces of them may be bitter), two pounds of sugar, one pint of the yolks of eggs, half a pint of whole eggs, one pound of flour, and the whites of twelve eggs beat to a firm froth.

Pound the almonds with the sugar in a mortar, and sift them through a wire sieve, or grind them in a mill, and mix them with the sugar in the mortar. First mix the whole eggs well with the almonds and sugar, then add the yolks by degrees, stirring the whole until quite light; then mix in the whites, and afterwards the flour, lightly; prepare some moulds as for Savoy cakes; but some only butter them. Fill the moulds three parts full and bake them in a moderate oven. For almond hearts, butter some tins in the shape of a heart, but without bottoms; cover a baking-plate with paper; place the tins on it, and fill them nearly three parts full with the mixture: dust a little sugar on the top, and bake them in a moderate oven.

Venice Cake.—Take a Savoy cake and cut it in slices, half or three-quarters of an inch thick, in a parallel direction from the bottom to the top; spread over each slice with raspberry or apricot jam, or some of each alternately, or any other sort of preserve. Replace each piece in its original form; when completed, make an icing as directed for cakes, with four whites of the eggs to a pound of sugar, which will make it rather thin. It may be coloured with cochineal, &c.; spread it over the cake, which, being thin, will run into the flutes and mouldings of the cake, when it will appear of the same form as before. Let it dry in the mouth of the oven, but be careful it does not get discoloured. When it is dry, ornament it with piping. Savoy cakes are often done in the same manner, without being cut in slices, to ornament them; or they may be done without icing, and either piped or ornamented with gum paste borders, &c., which are fixed on with dissolved gum Arabic. Volutes or high and projecting figures are supported with small wire.

Savoy Cake to represent a Melon.—Bake a cake in a melon-mould; when cold, cover it with icing as for a Venice cake. Whilst it is wet, stick on some pieces of loaf sugar, to imitate the surface of the melon. Strew over it some yellow and green sugar-sands; or paint it when dry to imitate nature. Form the stalk, leaves, &c., out of gum-paste, and fix them in the centre, on the top.

Savoy Cake to imitate a Hedgehog.—Bake a cake in a mould of that form; blanch some Valentinia or Jordan almonds; cut them into small fillets and stick them over the surface, to form the quills or prickles of the hog. Put in two currants for the eyes.

Bordeaux or Parisian Cakes.—Make a mixture as for pound-cakes, leaving out the fruit, peel, spices, &c.; bake it in a round or oval hoop. When baked and cold, cut it into slices, half an inch thick; spread each slice over with jam or marmalade. The outside of the cake may be cut round, or fluted to form a star; and the centre of the cake is occasionally cut out to about an inch and a half from the edge, leaving the bottom slice whole: this may be filled with preserved wet or dry fruits, creams, or a trifle. The top is ornamented with piping, wet or dry fruits, and peels, or piped with jam and icing.

Italian Bread.—One pound of butter, one pound of powdered loaf sugar, one pound two ounces of flour, twelve eggs, half a pound of citron, and lemon-peel. Mix as for pound-cake. If the mixture begins to curdle, which it is most likely to do from the quantity of eggs, add a little of the flour. When the eggs are all used, and it is light, stir in the remainder of the flour lightly. Bake it in long, narrow tins, either papered or buttered: first put in a layer of the mixture, and cover it with the peel cut in large thin slices; proceed in this way until it is three parts full, and bake it in a moderate oven.

Rice Pound-Cake.—One pound of butter, one pound of powdered loaf sugar, twelve ounces of flour, half a pound of ground rice, and twelve eggs. Mix as Italian bread, and bake it in a papered hoop. If it is required with fruit, put two pounds of currants, three-quarters of a pound of peel, one nutmeg, grated, and a little pounded mace.

Wafers.—Four ounces of sugar, four ounces of butter, eight ounces of flour, the yolk or white of one egg, and half a tea-cupful of milk or water. Melt the butter in the water; mix the egg, sugar and flour together, adding, by degrees, the melted butter and water; or, instead of the butter, it may be made into a thin batter with cream, and a little orange-flower water, or any other essence, to flavour it. The mixture may be coloured. Make the wafer-tongs hot over the hole of a stove or clear fire. Rub the inside surfaces with butter or oil, put in a spoonful of the batter, and close the tongs immediately; put them on the fire, turning them occasionally until the wafer is done, which a little practice will soon enable you to ascertain; roll the wafers on a small round stick, stand them on their ends in a sieve, and put them in the stove to dry; serve them with ices.

CAKES.

Almond Cakes.—Take one pound of sweet Valentia, or Province almonds—cover them with boiling water in a saucepan; let them just boil up, then strain them out of the water, and rub them out of their skins; cut about two ounces of them into thin slices; put the rest into a mortar, with one pound and a half of loaf sugar, the whites of six eggs, and one table-spoonful of orange-flower water; pound it fine; lay your wafer-paper on the tin, and drop your almond cakes on it

about the size of a walnut—then drop a few of your cut almonds on each of them, and bake them in a slow oven.

Almond Savoy.—Take one ounce of bitter and three ounces of sweet almonds; boil and skin them; put them into a mortar, with the yolks of six eggs, and half a pound of loaf sugar, pounded very fine; then whisk up the whites of the eggs to a strong froth, and mix it as lightly as you can with the rest; then stir in four ounces of flour as lightly as you can; bake it in a slow oven, if in a hoop you must paper it, and sugar your cake over the top; but if in a shape, you must butter the shape; then shake fine sugar over into it before you put in the batter.

Bride.—Wash and pick one pound and a half of currants very clean; dry them in a cloth—stone four ounces of Muscatel raisins—add a quarter of an ounce of mace, and half as much cinnamon; pound it fine in a mortar; boil four ounces of Jordan almonds in a little water; strain the water off, skin them and pound them fine; take two ounces of citron, two ounces of candied orange, and two ounces of candied lemon peel; cut them into thin slices; break eight good new eggs into a basin; take one pound and a quarter of fine flour, and sift in one pound of loaf sugar powdered fine—warm a pan, and beat one pound of best butter with your hand, till it comes to a very fine cream; put in your sugar, and beat it together till it is fine and white—then put in a fifth part of your flour; give it a stir, and put in nearly half your eggs; continue to beat it; add a little more flour, and the rest of your eggs; beat it again; stir in the rest of your flour and currants—then add your almonds, raisins, candied peel, spice, and half a gill of the best brandy—mix all well together; paper your hoop with double paper round the side and bottom; put in your cake, and bake in a very slow oven.

Bath.—Take one pound and a quarter of good moist sugar; roll it fine—put in a pan with three-quarters of a pint of water; let it stand all night; rub three ounces of butter into four pounds and a half of flour; make a hole and pour in your sugar with half a pint of honey water—rub it out thin—cut out, and place them on buttered tins—wash with water, and bake in a quick oven.

Banbury.—Take one pound and a half of flour, and one pound of butter; roll your butter and part of the flour out in sheets; wet up the rest of your flour with one or two table-spoonsful of good yeast, and about a quarter of a pint of water; roll out your paste in a large sheet; double it up and roll it out again; do the same five times; cut it up in square pieces, not more than one ounce and a half—have a few currants mixed with a little candied peel chopped fine, a little moist sugar, and a little brandy—put two tea-spoonsful on each piece; bring the two corners together over the middle, and close them up in an oval shape; turn the closings downwards; shake a little powdered sugar over the tops—put them on a cold tin; let them stand awhile in the cold to prove them, and bake them in a steady oven.

There is another method, which is as follows:—

Take two pounds of currants, half an ounce each of ground allspice and powdered cinnamon; four ounces each of candied orange and lemon peel; eight ounces of butter, one pound of moist sugar, and twelve ounces of flour; mix the whole well together; roll out a piece of puff paste; cut it into oval shapes; put a small quantity of your composition into each, and double them up in the shape of a puff; put the whole on a board, flatten them down with a rolling-pin, and sift powdered sugar over them—do not put them too close together; bake them on iron plates in a hot oven.

Breakfast.—Put a tea-spoonful of good yeast into two pounds of flour; mix the yeast and a little of your flour with a half pint of warm milk, about the consistence of batter. When your paste has risen well, take a little milk,—melt three ounces of butter in it; put a tea-spoonful of salt, and the yolks of eight eggs into the flour and yeast, and with the milk and butter mix it well into dough. Be careful that neither your butter nor milk is so hot as to scald the flour or yeast, and also that your dough is not too soft. Make your paste into cakes about two inches thick; put them into buttered hoops: lay the hoops on iron plates, and when they are lightly risen, bake them in a warm oven. When done, cut them into slices half an inch thick, and butter each slice as you would a roll; then cut them into pieces, and serve up for breakfast or tea.

Cinnamon, Currant, and Caraway.—Rub one pound of butter into three pounds and a half of flour; make a hole, and put in one pound of powdered loaf sugar; then wet it up with half a pint of honey water, and half a pint of milk. Divide your dough into three parts; add to one part a little powdered cinnamon; to another a few currants: to the other a few caraway seeds. Roll them in sheets to the thickness of the currants; cut them about the size of a penny-piece; wash with a little milk, and bake in a good steady heat.

Common Cheese.—Take four ounces of butter; heat it with a wooden spoon in a warm pan, till it comes to a fine cream. Then add four ounces of powdered sugar; beat it well; add the yolk of one egg; beat again—then add one whole egg; beat all well together, and mix in four ounces of clean currants. Lay your puff paste in the patties; fill them half full; shake a little sugar over, and bake them in a good heat.

Curd Cheese.—Warm one pint of new milk; stir in a bit of rennet; keep it warm till a nice curd appears; break it to pieces, and strain the whey through a hair-sieve. Then, having your mixture prepared as for common cheese-cakes, but without any currants, put it into the sieve with the curd, and rub it all through together. Then mix in your currants; fill them out, and bake them in a good heat.

Almond Cheese.—Take three or four bitter, and one ounce of sweet almonds; boil and skin them; put them into a mortar, with two ounces of loaf sugar, and the yolks of two eggs; pound them fine. Then rub

two ounces of butter to a cream, and mix all together. Put puff paste in the patties; fill them three-parts full with the batter; lay a few cut almonds over the top; sugar over, and bake them in a steady oven.

Lemon Cheese.—Prepare your mixture as for common cheese-cakes, and grate the rind of a nice fresh lemon, and mix with it. The currants may be left out or not.

Derby.—Rub one pound of butter in two pounds and a half of flour; make a hole, and put in one pound of powdered loaf sugar; beat two eggs with three table-spoonsful of honey water, and as much milk as will make up half a pint. Add half a pound of currants; mix all up together; make them what size you please, and bake them in a steady oven.

Diet Bread.—Whisk the yolks of twelve and the whites of six eggs together, so as just to break them. Put a quarter of a pint of water into a saucepan, or small stew-pan; add a pound of loaf sugar, and put it on the fire. Take it off just before it boils; put in the eggs, and stir it well together till cold; then stir in lightly one pound of flour, and put your mixture into square tins prepared. Sift sugar over the tops, and bake in a warm oven, till they are dry and firm on the tops. A few currants or caraway seeds may be occasionally used to vary them.

Ginger.—Prepare your dough as for Bath cakes, but add as much ground ginger as will give them a pleasant taste; cut them about the thickness of a shilling, and full as large as a penny-piece; wash them with water, and bake quick.

Lord Mayors.—Put one pound of sifted loaf sugar and eight eggs into an earthen pan; whisk them well for about five minutes, until quite thick. Then add a few caraway seeds, and a pound of flour; mix it all up lightly with a spoon, and drop them on paper, about the size of a small tea-cup; place them on iron plates; sift sugar or caraway seeds on the top, and bake in a hot oven. When done, take them off the papers, and stick two together.

Lunch, or School.—Rub half a pound of moist sugar into two pounds of flour; make a hole in the middle of it, and put in a table-spoonful of good thick yeast (not bitter); warm half a pint of milk rather more than blood-warm, but not hot enough to scald the yeast; mix it with the yeast and a little of the flour, about one-third part. When it has risen, which will be in about three quarters of an hour, if the yeast is good, melt half a pound of butter in a little more milk;—be careful it is not hot enough to scald the yeast. Add one pound and a-half of currants, a little candied peel, and grated rind of lemon, and a tea-spoonful of powdered allspice,—mix all together; butter your hoop, or tin, put it in, and set it in a warm place to rise. When it has risen, bake it in a warm oven. When you think it is done, stick in a small twig of your whisk, and if it comes out dry it is done; but if it is sticky, it is not sufficiently baked. The cake

should be mixed up rather softer than bread dough. A few yolks of eggs mixed up with it will make it eat much better.

Moss.—Rub a little rout cake paste through a fine sieve, and it will look like moss. Gently squeeze a little together, about the size of half-a-crown, and bake them on wafer paper of a light colour. After they are done, touch the tops with cochineal. If they are made up round, the finger pressed in the middle, and two or three caraway comfits put in, they will resemble birds' nests, with eggs in them; and to make the resemblance more complete, just touch the tops with a green colour.

Macaroon.—Prepare your mixture as for almond cakes (but do not cut your almonds), and add two spoonfuls of orange-flower water; lay them out on the wafer-paper, in an oval shape; sift sugar over them, and bake them in rather a brisk oven; when lightly coloured over, they are done.

Plum.—Set a sponge with one pound of flour, half a pint of warm milk, and about three table-spoonfuls of good yeast. Then take four ounces of butter, four ounces of powdered sugar, two eggs, and four ounces of flour. Proceed to beat it up the same as for pound cake; then put in your sponge, and beat all well together; after which, add one pound of currants, nicely cleaned. Paper your hoop to put it in; bake it without proving, and in a slow oven.

Pound.—Take one pound of butter, beat it with your hand in a warm pan till it comes to a fine cream; put in one pound of powdered loaf sugar—beat it together to a nice cream. Previously, have one pound and a quarter of flour, sifted; put in a little, and give it a stir; put in four eggs, and well beat it; then take a little more flour, and four more eggs, as before, and beat it well again; then stir in the remainder of your flour. If you bake them in small cakes, butter your tins; if in large cakes, paper your tins. Sugar over the top, and bake them in a moderate heat. Some persons use this method:—Sift one pound of loaf sugar, and add to it one pound of fresh butter, melted a little, and worked with the hand to the consistency of cream; beat them together, and while doing so, add ten eggs; keep beating the whole till well incorporated. Take four ounces of candied orange or lemon peel, shred or cut small, a few currants, and one pound of flour; mix the whole well together, and put in a hoop; sift some sugar on the top, and then bake in a warm oven.

Prussian.—Rub four ounces of butter into seven pounds of flour; wet up with one quart of milk, warm, one pint of warm water, four yolks of eggs, and half a pint of good thick yeast; but if you are obliged to take more yeast, leave out some of the water, or you will make them too poor: let your dough lie about ten or twenty minutes; mould them up round, about half or three quarters of a pound each; place them on your tins, about two inches from each other, and put them in a warm place, and prove them well. Bake in a good

steady heat, and melt a little butter to wash them with when they are done.

Queens.—Melt one pound of butter a little, in a preserving pan, and then work it with the hands to the thickness of cream; put to it one pound of fine loaf sugar, well sifted, and beat it up for a minute or two; add eight eggs, and two spoonfuls of water; beat it up for two minutes, and add twenty ounces of flour, and a handful of currants; mix it well together; put them in small round tins, bake them in a hot oven, and in about five minutes give the tins a smart tap, and the cakes will fall out.

Queen's Drops.—Prepare your mixture the same as for pound-cakes, but add about two ounces more of flour, one pound and a-half of currants; drop them on whited-brown paper, in drops about the size of a large nutmeg, about two inches from each other; put your sheets on tins, and bake them in a steady oven.

Rout.—Take one pound of sweet almonds, boil them and skin them; then take one pound of loaf sugar,—pound both in a mortar, and get as much as you can through a sieve; put the rest into a mortar again, with four yolks of eggs, and the rind of a nice lemon; pound it very fine, and put in what has passed through your sieve, and mix it all together; cut them in blocks, or make them in any shape you please. Sprinkle them lightly with a little water; sift sugar over them, and put them on tins that have been rubbed with a bit of butter. See that they have room, so as not to touch each other; bake them in a rather brisk oven till they are lightly coloured over. If you see them coloured too deep at the bottom, put cold tins over them.

Raspberry.—To one pound of raspberry jam put one pound of loaf sugar, powdered, and sifted fine; mix it well together, and have a ring made of tin, with a handle on the side of it, about the size of a penny-piece; place the ring on a sheet of paper; fill it with the jam, and move your ring, and the cake will remain; do the same till the whole is done. Make the tops smooth with your knife as you fill them; then put them in a warm place to dry, till they get a little set; then take the crooked end of the handle of a spoon, and make five or six marks on the top of each cake. Set them to dry again, till they are fit to be removed; then take them off with the point of a knife; have a box prepared to put them in, and lay slips of paper between every layer of cakes.

Rulafias.—Take four ounces of bitter, and four ounces of sweet almonds—boil and skim them; put them into a mortar, with one pound of loaf sugar, and the whites of four eggs; pound it together very fine, and drop them out upon white-brown paper. See that they are all about the size of a nutmeg, and full an inch apart; shake sifted sugar over them, and bake them in tins, in a slow oven: when they are all of a colour they are done; when cold they will come off the paper.

Savoy.—Take care that the shape in which it is to be baked is clean and dry; butter it, and sift sugar into it, but turn out all the sugar that does not stick to the butter; then have half a pound of sifted sugar, and six ounces of sifted flour; warm your pan, put in your sugar, break in four whole eggs, and then one yolk; whisk it till it is first warm, and then cold; then stir in your flour, and turn your butter into the shape, and bake it in a slow oven; it will take about one hour. When done, turn it out bottom uppermost:—it will look very handsome for the middle of the table.

Sponge.—To three-quarters of a pound of powdered sugar, break three-quarters of a pound of eggs into a warm pan—whisk it till it is cold, and stir in half a pound of flour—have your tins ready buttered and sugared; put about three parts of a table-spoonful into each of them, sift sugar over them, and bake them in a brisk oven.

Seed.—Proceed as directed for pound-cakes, but instead of currants and candied lemon-peel, substitute a few caraway seeds—omit the sugar on the top.

Shrewsbury.—Powder three-quarters of a pound of loaf sugar, and mix it with one pound and a quarter of flour—chop three-quarters of butter into pieces amongst it, with the scraper—then add one white and three yolks of eggs—mix it together to a smooth paste; roll it into thin sheets, and cut out your cakes about the size of half a crown—place them on clean tins not to touch—bake them in a slow oven till they begin to change colour.

Tea.—Beat eight eggs into a pan with a whisk till they come to a good head—then add one pound of loaf sugar powdered—beat both together till it becomes thick and whitish—then stir in one pound of sifted flour, but do not beat it again—take a spoon in your left hand and a knife in your other—lay a sheet of paper on your tin; take up a spoonful of batter, and with your knife strike as much out of the spoon as will make a cake the size you like—see that they are about an inch apart, and make them as round as you can—bake them in a rather brisk oven till they are nicely coloured over; if they do not come off the paper easily, when cold, damp the bottom as directed in Savoy biscuits. You may vary these cakes by dropping caraway seeds, sugar, or currants, on the top, before you bake them.

Twelfth.—Prepare your mixture as for pound-cake, plum-cake, or bride-cake, which you please—if you prepare it for pound-cake, take two pounds of currants, four ounces of candied orange and lemon peel, to every pound of sugar—make them of any size you please—when done, ice them over, as directed in page 104, and lay on your ornaments while the icing is wet. You may get the ornaments from the wholesale confectioners.

Yorkshire.—Rub four ounces of butter into seven pounds of flour, wet up with one quart of warm milk, one pint of warm water, and half or three-quarters of a pint of good yeast, let it prove about twenty

minutes, make it into cakes and put them on warm tins—see that they have room so as not to touch—when well proved, make a hole in the middle, the size of a large thimble—bake them in a hot oven—when done, wash them with a little melted butter.

York Drops.—Bruise eight ounces of sweet almonds in a mortar, having bleached and dried them as directed—add the whites of three eggs, and rub them with the pestle till quite fine—then add the whites of four more eggs, and one pound of sifted loaf sugar—mix all well together, and lay it out on paper the size of large peas; bake in a warm oven, or on iron plates, and when done and cold, take them off the paper.

[*Anne Page's.*—One pound of butter, two pounds of flour, one pound of the best loaf sugar, two ounces of caraway seed, half a pint of good rose-water. Rub the sugar into the butter, and then mix carefully in the sifted flour and caraway seed with the rose-water. Roll the mass thus formed into sheets to about the thickness of a dollar, and shape with small tin cutter; lay them on baking-dishes, and bake in a moderate oven.

These are commonly called A. P.'s.

York Cakes.—Rub into six ounces of butter one pound of sifted flour; then mix together half a pound of pulverized loaf sugar, four ounces currants, well washed and dried, and half an ounce of powdered cloves; rub in with the butter and flour half a pint of warm milk; roll out the paste into thin sheets, and cut with a round cutter, and bake at a moderate heat.

Jumbles.—Half a pound of butter, half a pound of the best loaf sugar, pulverized, half a pound of finely-sifted flour; rub intimately together with three eggs and half a wineglass of rose-water, add half an ounce of ground cinnamon and one grated nutmeg; bake in a moderate heat on waxed tins.

Cinnamon Biscuit.—Grind in a clean mortar a quarter of a pound of sweet almonds, blanched; to which add, gradually, the whites of three eggs, and then three-quarters of a pound of the best pulverized loaf sugar, and two ounces of ground cinnamon; form into a paste, which should be laid out on greased tins, in diamond or other shapes; ice with cold water, to produce a gloss, and bake.

Hazlenut Kisses.—Beat one pound of pulverized white sugar with the whites of eight eggs over a slow fire until they are light, then add four ounces of blanched filberts, cut fine; lay them out on paper, and bake in a slow oven.

Vanilla Biscuit.—Beat with a whisk the whites of ten eggs to a very strong froth, add three-quarters of a pound of finely-pulverized loaf sugar, ten ounces of sifted flour, three cloves of vanilla pulverized with three ounces of loaf sugar. Stir all these ingredients together for one minute, and put the batter into paper bag or cornet; lay out on waxed tins, and bake in a moderate oven.