Rye or Graham Muffins.
Two large tablespoonfuls of white flour, add enough of Rye or Graham flour to weigh three-quarters of a pound; sift in this two teaspoonfuls of LEWIS' CONDENSED BAKING POWDER, one tablespoonful of sugar, and a little salt; mix with a pint of sweet milk; pour into buttered cups or muffin rings with a bottom; bake in a quick oven twenty minutes.

Pic-nic Cake.
One cup of butter, two of sugar, two eggs, one cup of milk, two teaspoonfuls of LEWIS' CONDENSED BAKING POWDER sifted into three cups of flour, and a-half cup of corn starch; teaspoonful of lemon extract.

Quaker Pound Cake.
Two cups of sugar, half a cup of butter, one cup of milk, four eggs, five cups flour, a teaspoonful of LEWIS' CONDENSED BAKING POWDER. Nutmegs, currants and citron.

Sugar Ginger Bread.
Two cups of white sugar, one of butter, one of milk, a tablespoonful of ginger, two teaspoonfuls of LEWIS' CONDENSED BAKING POWDER, and flour enough to make as stiff as Cup Cake.

Lemon Jumbles.
One egg, one cup of sugar, half a cup of butter, three tablespoonfuls of milk, the juice and grated rind of two small lemons, one teaspoonful of LEWIS' CONDENSED BAKING POWDER, flour enough to roll out, and cut with a cake cutter.

Confectioners' Pound Cake.
A pound and a quarter of sugar and three-quarters of a pound of butter beaten to a cream; stir in twelve eggs beaten separately, a pound and a-half of sifted flour with two teaspoonfuls of LEWIS' CONDENSED BAKING POWDER; mace or nutmeg to the taste.

Berwick Sponge Cake.
Two cups of fine white sugar and the yolk of seven eggs beaten well together; then add the whites of the eggs beaten to a froth; a cup of cold water, two teaspoonfuls of LEWIS' CONDENSED BAKING POWDER in four cups of flour—stir in the flour quickly and put in the oven immediately. Bake in a quick oven twenty or thirty minutes.