

## CAKES

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“With weights and measures just and true.

Oven of even heat :

Well buttered tins and quiet nerves.

Success will be complete.”

### MARRIAGE CAKE.

Take five pounds of fervent devotion, three pounds extract of faithfulness, four quarts of heartfelt satisfaction, one pound each of prudence and good nature, six scruples each of confidence and mature deliberation, eight ounces each of gentleness and modesty, twelve scruples of matrimonial fidelity, two pounds connubial felicity, three quarts ecstatic enjoyment, one pound each of patience, industry and economy, nine ounces each of discretion and benevolence, four ounces of neatness, half pound seeds of virtue, one ounce essence of purity, seven pints sweetness of disposition. Add to this one quart balm of a thousand ills, five pints cream of excellence, one gallon milk of human kindness, one hundred grains common sense. Mix thoroughly with cheerfulness, then pour into the golden bowl of domestic happiness, lubricated with the oil of gladness and bake in the oven of blessedness, heated with the fire of true love. While warm spread with a frosting of gracefulness. In the center place the star of hope, encircled with a wreath of smiles interwoven with pinks of perfection, and fasten the wreath with golden cords of harmony and silver threads of discourse.

**CAKES.****LAYER CAKE.**

Two cups sugar,  $\frac{1}{2}$  cup butter, 1 cup sweet milk, 3 cups flour, whites of two eggs, 2 teaspoons of baking powder. Flavor with lemon.

**WHITE CAKE—LAYER.**

Two cups sugar, 1 cup butter—cream butter and sugar, 1 cup sweet milk, 4 cups flour, whites of five eggs, 2 teaspoons baking powder.

**FILLING**—Yolks of five eggs, 1 cup sugar beaten together, 2 tablespoons milk, butter size of walnut, 1 teaspoon flour,  $\frac{1}{2}$  cup Baker's chocolate.

**CREAM CAKE.**

One cup sugar,  $\frac{1}{2}$  cup butter, whites of four eggs,  $\frac{1}{2}$  cup sweet milk, 2 teaspoons baking powder,  $1\frac{1}{2}$  cups flour. Flavor to suit. Bake in three layers.

**FILLING**.—One cup sweet milk, 1 tablespoonful butter, 1 tablespoonful flour, yolk of four eggs,  $\frac{1}{2}$  cup sugar. Mix and let come to a boil.

**CHOCOLATE CAKE.**

Two cups sugar, 1 cup butter, yolks of five eggs, whites of two, 1 cup milk. Thoroughly mix 2 teaspoonfuls baking powder with  $3\frac{1}{2}$  cups flour while dry, then mix together. Bake in jelly tins.

**FILLING**.—Whites of 3 eggs,  $1\frac{1}{2}$  cups sugar, 3 tablespoons grated chocolate, 1 teaspoon vanilla. Beat together and spread between layers and top of cake.

**BOILED ICING.**

One cup sugar, 2 tablespoonfuls water, boil until it strings from the spoon. Beat stiff whites of four eggs, put in dish and when the sugar is boiling pour over the eggs, stirring briskly. Flavor to taste.

**FAVORITE BLACK CAKE.**

One cup molasses,  $\frac{1}{2}$  cup sugar, 1 egg, butter the size of an egg, melted, salt and spices, 1 cup boiling water, add fruit and stir all together. Two and a half cups flour.



**MOLASSES CAKE.**

One cup of molasses, 1 cup of sugar,  $\frac{3}{4}$  cup sour milk, 2-3 cup lard, 2 eggs, 1 tablespoonful soda, flour to make a stiff batter. Spices.

**COFFEE CAKE.**

One cup sugar, 1 cup molasses, 1 egg, 1 teaspoonful soda, 1 cup shortening, 1 cup cold coffee, 1 cup raisins, 1 teaspoonful allspice, 1 teaspoonful cloves, 1 teaspoonful cinnamon,  $3\frac{1}{2}$  cups flour or enough to make a stiff batter.

**SNOW BALL CAKE.**

Two cups sugar,  $\frac{1}{2}$  cup butter, whites of four eggs, 1 cup sweet milk, 2 teaspoons baking powder, 3 cups flour. Flavor to suit taste.

**LAYER CAKE.**

One and a half cups sugar,  $\frac{1}{2}$  cup butter, 2-3 cup milk,  $2\frac{1}{2}$  cups flour, whites of three eggs, 2 teaspoons baking powder; rub butter and sugar to a light cream, then stir milk in slowly, then add the flour with which the baking powder has been mixed and sifted while dry. Lastly, add the well-beaten whites of the eggs. Bake in three layers in well heated oven.

**BLACK CHOCOLATE CAKE.**

Two cups brown sugar, 1 cup butter, yolks of two eggs, well beaten,  $\frac{1}{2}$  cake chocolate dissolved in half cup boiling water, 1 teaspoonful soda in one cup sour milk, 1 teaspoonful baking powder in 3 cups flour. Flavor with vanilla.

**QUEEN CUP CAKES.**

Half cup milk,  $\frac{7}{8}$  cup butter, 2 cups sugar, 3 cups flour, yolks of 4 eggs, 3 level teaspoons baking powder, 1 tablespoon lemon juice and grated rind of half a lemon. After the batter is well stirred to mix it, and beaten to make it light, fold in the whites of the eggs, carefully carrying the spoon to the bottom of the bowl every time. When baked turn the cakes out on a wire cake cooler and frost tops.

**EVERY DAY FRUIT CAKES.**

One pound sugar, 1 cup butter, 1 cup sour milk, 4 eggs, 1 pound raisins, 1 pound English currants,  $\frac{1}{2}$  pound citron, 1 nutmeg, 1 teaspoonful cloves and cinnamon, and 1 teaspoonful soda.

**YEAST CAKE.**

One cup bread sponge, 1 cup sugar,  $\frac{1}{2}$  cup butter or lard, 1 egg,  $\frac{1}{2}$  teaspoon soda, 2 teaspoons ground cinnamon, and enough flour to thicken.

**WHITE MOUNTAIN CAKE.**

Two eggs,  $\frac{1}{2}$  cup butter, two cups of sugar, 1 cup sweet milk, three cups flour, 2 teaspoons baking powder.

**ROLL JELLY CAKE.**

One and one-third cups sugar, 3 eggs, 1 cup sweet milk, 2 cups flour, teaspoonful each cream tartar and soda, bake quick and roll with jelly as soon as taken from oven.

**POOR MAN'S CAKE.**

Four eggs, 2 pints sugar, 1 pint cream, sour, 1 teaspoonful cream tartar, 1 teaspoonful soda, 1 table-spoonful butter, flour. Serve as any other sponge cake. Bake in large dripping pan.

**EGGLESS FRUIT CAKE.**

One cup sugar, 1 cup buttermilk, 6 tablespoons butter, 1 teaspoon soda, 1 cup chopped raisins, all kinds of spices, 1 teaspoon lemon, flour, raisins, flour until stiff enough that it will not run from the spoon.

**MOLASSES CAKE.**

One cup molasses, 2-3 cup sugar, 1 cup hot water,  $\frac{1}{2}$  cup butter, 1 spoonful soda, ginger, nearly 3 cups flour.

**ANGEL CAKE.**

Sift 1 teaspoonful cream tartar six times with  $\frac{1}{2}$  cup flour; whip with whites of six eggs until they stand alone; then gradually stir into them  $\frac{1}{2}$  cup granulated sugar and sifted flour. Beat very hard,



turn into a clear, slightly greased pan with a funnel in the center. Bake in a steady oven. Then turn the pan upside down upon a clean towel and as the cake cools it will slip out of the tin. When cold ice the bottom and sides of the loaf. Tried and good.

#### CARAMEL CAKE.

Sugar 2 cups, butter  $\frac{1}{2}$  cup, sweet milk  $1\frac{1}{2}$  cups, flour 3 cups, baking powder 3 teaspoons, whites of four eggs.

FROSTING. Sugar  $1\frac{1}{2}$  cups, milk  $\frac{1}{2}$  cup, butter size of a walnut. Boil ten minutes.

#### ROLL JELLY CAKE.

Three whole eggs, 1 cup of soft white sugar, 1 tablespoon of water to moisten the sugar, 1 cup of sifted flour,  $1\frac{1}{2}$  teaspoons of baking powder. Bake twenty minutes in a quick oven, spread with jelly and roll at once; or the following filling may be used. Juice and rind of 1 lemon,  $\frac{1}{4}$  pound of sugar, 2 tablespoons of butter; stir while it is boiling, when thick remove from stove and stir in 1 egg.

#### HICKORYNUT CAKE.

One cup of butter, 2 cups of granulated sugar, 3 cups of flour, 1 cup of sweet milk, whites of seven and yolks of two eggs, 2 teaspoons of baking powder. 1 pint of hickorynut meats rolled and sprinkled with flour. Rich and excellent.

#### WHITE FRUIT CAKE.

One cup of butter beaten to a cream, add 2 cups of sugar, 3 of flour, in which 2 teaspoons of baking powder have been sifted, and the stiffly beaten whites of 6 eggs. Bake in jelly tins, and while still hot put between the layers the following: Chop fine  $\frac{1}{2}$  of a pound each of figs, seeded raisins, citron, blanched almonds and stir them into three whites of eggs beaten stiff, a teacup of granulated sugar and the juice of a lemon, put this between the layers and frost. A most delicious cake.

**FRUIT CAKE.**

Two cups sugar, 2 cups bread sponge, 1 cup butter, 1 cup black molasses, 1 cup chopped raisins, 1 cup currants,  $\frac{1}{2}$  pound citron, 2 eggs, 1 teaspoon soda, all kinds spices, stir quite stiff, let raise and bake.

**DEVIL'S CAKE.**

Cream  $\frac{1}{2}$  cup butter with  $1\frac{1}{2}$  cups brown sugar, add 1 cup grated chocolate dissolved in  $\frac{1}{2}$  cup boiling water, next add the yolks of two eggs well beaten,  $\frac{1}{2}$  cup milk, 2 teaspoons baking powder, 2 cups sifted flour, white of 2 eggs beaten.

**FILLING**—One and a half cups brown sugar, one-half cup sweet milk, butter the size of walnut, cook until taffy.

**HICKORYNUT LOAF CAKE.**

Cream a cup of butter and two cups of sugar together, when very light stir in a cup of cold water and  $\frac{1}{2}$  cup of milk, 5 eggs (beaten light), three cups of flour sifted with 2 teaspoons of baking powder and a salt spoon of salt; last of all 2 cups of hickorynut kernels dredged with flour. Bake in a loaf in a steady oven, cover with paper the first half of baking.

**PINK AND WHITE CAKE.**

Two cups of sugar, 1 cup of milk, 2 tablespoons butter, 2 teaspoons of baking powder, 3 cups of flour; divide the batter and color half with pink fruit coloring.

**WHITE LAYER CAKE.**

One and one-half cups of sugar,  $\frac{1}{2}$  cup of butter, 2-3 of a cup of sweet milk, 2 teaspoonfuls of baking powder, two cups of flour and the whites of four eggs.

**FILLING FOR CAKE.**

One egg, 1 cup sugar, grated rind and juice of small lemon, apple grated, cook for five minutes.



## SUNSHINE.

Whites 7 eggs, yolks 5 eggs, 1 cup granulated sugar, 2-3 cup flour, 1-3 teaspoonful cream tartar and pinch salt. Sieve flour and sugar five times more as for angel cake. Beat yolks thoroughly. Work beaten and whites about half, add cream tartar and beat very stiff, stir in sugar lightly, then the beaten yolks thoroughly, then add flour and flavoring. Put in tube pans at once; will bake in thirty-five to fifty minutes.

## CREAM PUFFS.

One cup hot water, one-half cup butter—boil, 1 cup of flour stirred until it cooks, take from the stove and stir to a paste, cool, stir in 3 eggs, drop on buttered tins and bake 25 minutes. If taken from oven too soon they will fall. One cup milk, 1 cup sugar, 1 egg, 3 tablespoons flour, flavor. Put this filling in after taken from the oven.

## WHITE CAKE.

One cup butter, 2 cups sugar, 1 cup sweet milk, 1 cup corn starch, 2 cups flour, whites of 7 eggs, 1 teaspoon soda, 2 teaspoons cream tartar.

## OLD FASHIONED TEA CAKE.

One cup of light brown sugar creamed with a tablespoonful of shortening, 1 fresh egg broken in the sugar, 2-3 of a cup of buttermilk with a small teaspoonful of soda stirred into it, enough sifted flour to make a stiff batter, nutmeg for flavoring, and baked in a large, deep pie pan, eaten warm with or without butter.

## BLACK FRUIT CAKE.

One cup butter, 2 cups sugar, 1 cup New Orleans molasses,  $1\frac{3}{4}$  cups sour milk, 5 eggs, 1 heaping teaspoon soda, 5 cups flour,  $1\frac{1}{2}$  pound seeded raisins, 1 pound dried currants, 2 cups chopped hickory nut meats, 1 teaspoonful each of ground cloves, cinnamon, allspice and grated nutmegs. Cream together the but-

ter and sugar, add molasses, sour milk with soda dissolved in it, eggs and flour, then spice, then the fruit that has been mixed and dredged with flour. Bake in one pan in a slow oven two hours.

#### HICKORYNUT CAKE.

Two cups of sugar, 1 cup of sweet milk, 2-3 cup of butter, 3 cups of flour, 3 eggs, 2 teaspoons of baking powder and one cup of nut kernels chopped fine.

#### FEATHER CAKE.

One heaping cup of soft white sugar, butter the size of a walnut,  $\frac{1}{2}$  cup sweet cream,  $1\frac{1}{4}$  cups of flour and 2 teaspoons of baking powder.

#### CORN STARCH CAKE.

One teacup of granulated sugar, 2-3 of a cup of milk,  $\frac{1}{2}$  cup of butter, 2 cups of flour,  $\frac{1}{2}$  cup of corn starch, 1 teaspoon each of vanilla and lemon, 3 teaspoons of baking powder, and whites of four or two whole eggs.

#### FILLING WITH HICKORYNUTS FOR LAYER CAKE.

One cup sour cream, one-half cup of granulated sugar cooked until it strings, stir in 1 cup of rolled hickorynuts.

#### BREADDOUGH CAKE.

Two cups of breaddough, 1-3 cup melted butter, 1 cup flour, 1 and one-half cups sugar, (light brown) 1-3 cup sour milk, 1 teaspoon soda, 1 egg, cinnamon and nutmeg.

#### CAKE FILLING.

One cup sugar, 1 cup either sweet or sour cream, 1 cup either chopped hickorynut meats, raisins, dates or figs. Cook until thick, cool, and place between cake layers.

#### LEMON SPONGE CAKE.

Into a level cup of flour put a level teaspoon of baking powder and sift it; grate the yellow rind of 1 lemon, separate the whites from the yolks of 4 eggs,



1 scant cup granulated sugar and beat it to a cream with the yolks, then add the grated rind and 1 table-spoon juice of the lemon. Stir all until thick and creamy. Beat the whites to a stiff froth, then quickly and lightly mix, without beating, one-third of flour with the yolks, then one-third of the whites, then more flour and whites until all are used. Mixing must be very light, rather cutting down through the batter than beating it. Beating eggs makes them light, but beating batter makes the cake tough. Bake immediately until a straw run in can be withdrawn clean. This makes a good cake.

#### MARBLE CAKE.

**DARK PART.**— Half cup butter, 1 cup sugar,  $\frac{1}{2}$  cup molasses, 1 cup sour milk, 1 teaspoon soda, 2 cups flour, yolks of four eggs and 1 whole egg,  $\frac{1}{2}$  teaspoon each nutmeg, cloves and cinnamon.

**LIGHT PART.** Whites of four eggs, 1 cup sugar,  $\frac{1}{2}$  cup butter, 1 cup sweet milk,  $2\frac{1}{2}$  cups flour, 1 teaspoon cream tartar and  $\frac{1}{2}$  teaspoon soda.

#### WHITE CAKE.

Two cups sugar, 1 cup butter, 1 cup cream, 4 cups flour, 2 heaping teaspoons baking powder, and the whites of eight eggs.

#### RAILROAD SPONGE CAKE.

One and a half cups sugar, 2 even cups flour, 4 eggs, 1 teaspoon baking powder. Mix and add 1-3 cup hot water.

#### SPICE CAKE.

Three eggs, 2 cups sugar, 1 cup molasses, 2 cups sour milk, 1 cup shortening, 1 pint raisins, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves. Mix quite stiff. This will make two cakes.

#### CREAM ICING.

Two cups sugar,  $\frac{3}{4}$  cup sweet milk. Boil fifteen minutes; beat until cold and thick enough to spread.  
Flavor.

**MOLASSES CAKE.**

One cup sugar,  $\frac{3}{4}$  cup butter or lard, 1 or 2 eggs, 1 cup molasses, 1 cup sour milk, 2 teaspoons soda,  $\frac{1}{2}$  teaspoon cinnamon, salt, flour, about 4 cups. Beat well with a wire spoon and bake in a slow oven.

**PORK CAKE.**

One pound pork chopped fine, 1 pound sugar dark, 1 pound raisins, 1 pound currants, 1 pint baking molasses, 1 tablespoon each of cloves, cinnamon, allspice and pepper, 1 nutmeg, butter the size of an egg, 2 eggs, 1 tablespoon soda, dissolved in one pint of hot water. Stir stiff with flour and bake in loaf pans. Tried and good.

**METROPOLITAN CAKE.**

**DARK PART.** One cup sugar, yolks of three eggs, half cup butter, 2 cups flour, half cup sweet milk, half cup raisins, same of hickorynuts, 1 teaspoonful cinnamon, half teaspoon of cloves, one and a half teaspoons baking powder.

**WHITE PART.** One cup of sugar, half cup butter, half cup sweet milk, 2 cups of flour, whites of three eggs, two teaspoons of baking powder. Flavor to taste.

**ICING.**

One pint powdered sugar, milk enough to make it thin enough to spread; flavor to taste. Set in a cool place. This is excellent.

**ROCKY MOUNTAIN CAKE.**

**WHITE PART.** One cup white sugar, half cup butter, whites of two eggs, half cup sweet milk, 2 cups flour, 1 tablespoon baking powder.

**DARK PART.** One cup brown sugar, half cup butter, yolks two eggs, half cup sweet milk, half cup raisins, 1 tablespoon baking powder, cinnamon, cloves and allspice, 2 cups flour. This can be baked in layers or in loaf cake.



**ANGEL FOOD.**

One and a half goblets granulated sugar, one goblet flour, whites of nine eggs, 1 level teaspoon cream tartar, 1 teaspoon vanilla. Put the cream tartar into the eggs and beat until stiff; then add the other ingredients. Bake forty minutes.

**DEVIL CAKE.**

One and a half cups brown sugar, half cup butter, half cup sour milk, half cup luke warm water, yolks of two eggs, half cake chocolate, grated, one teaspoon soda.

**FILLING.** White of one egg thickened with granulated sugar.

**NUT CAKE.**

Sift together two cups flour, one heaping teaspoonful baking powder, cream one cup sugar and half cup butter, two eggs, half cup sweet milk, the prepared flour, 1 cup nuts.

**LOAF CAKE.**

One cup butter, one cup sugar, one cup sweet milk, one cup corn starch, 2 cups flour, whites of eight eggs, 2 teaspoons baking powder. Beat sugar and butter to cream, stir milk and starch together, last put in beaten whites of eggs.

**WATERMELON CAKE.**

One half cup butter, one and a half cups sugar, one cup sweet milk, three cups flour, two teaspoons baking powder, whites of four eggs. Take out one-third of the dough, add a teaspoon of lemon extract to the remainder and two teaspoons of red sugar sand to the part taken out. Place half of the white dough in a buttered tin, pour in the very center one half the pink, place in this blanched almonds or raisins, in a thick row for seeds, pour on the remainder of the pink, then the rest of the white. This is a beautiful cake for parties and entertainments.

**NATIONAL CAKE.**

Take any good white loaf cake recipe, divide the batter into three parts; leave one part white; to one part add a little blue sugar sand; to the other part add a little red sugar sand. Put in pan alternately.

**SPONGE CAKE.**

Beat four eggs, two cups sugar, two cups flour, with two heaping teaspoons baking powder sifted together thoroughly, then add a little lemon and two-thirds cup boiling water. Beat well and mix.

**A USEFUL CAKE.**

One-third cup butter, two cups light brown sugar, two eggs, beat all together, one cup new sweet milk, three cups sifted flour, three teaspoons baking powder. Stir all together and bake in seven layers.

For Jelly Cake take jelly. For orange cake juice and grated rind of 1 orange, whites of 2 eggs, make stiff with sugar. For lemon cake, whites of 1 egg, juice of one lemon and teaspoon of extract of lemon. For cocoanut, whites of two eggs thickened with sugar and grated cocoanut. Or bake in a loaf if you wish. It is very nice.

**GINGER CAKE.**

One cup sugar, one cup lard, one cup sour milk, one cup baking molasses, four cups flour, three eggs, one tablespoon ginger, two level tablespoonfuls soda dissolved in one tablespoon hot water.

**ORANGE CAKE.**

One-fourth cup butter, 1 cup sugar, 2 eggs,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  teaspoon orange extract, 1 2-3 cups flour, 2 teaspoons baking powder.

**FILLING.** Half cup sugar, 1 egg, 2 tablespoons flour, 1 teaspoon lemon juice, juice two oranges, and a little grated orange rind.



**LADIES' CAKE.**

One cup sugar,  $\frac{1}{2}$  cup sweet milk, piece of butter size of egg, 1 2-3 cups flour, sift  $1\frac{1}{2}$  teaspoons baking powder in the flour, 3 eggs, cream the butter and sugar, add the milk, stir in the flour and beat smooth, then break and stir in separately the eggs, mix thoroughly and beating the butter till light. Bake in four layers.

**FILLING.** Boil 1 cup sugar and 1-3 cup water until the mixture hardens in water, add the white of 1 egg beat to a stiff froth and spread between the layers.

**MARBLE CAKE.**

**WHITE PART.** Whites of four eggs, 1 cup sugar,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  cup butter, two teaspoons baking powder, one teaspoonful lemon,  $2\frac{1}{2}$  cups flour.

**DARK PART.** Yolks of four eggs, 1 cup brown sugar,  $\frac{1}{4}$  cup butter,  $\frac{1}{2}$  cup sour milk, 1 tablespoon syrup, 1 teaspoon cloves and cinnamon, 1 nutmeg,  $\frac{1}{2}$  teaspoon soda dissolved in the milk,  $1\frac{1}{2}$  cups flour.

**LEMON JELLY.**

One half cup butter,  $1\frac{1}{2}$  cups sugar, 2 eggs well beaten, 2-3 cup milk,  $2\frac{1}{2}$  cups flour, 2 teaspoons baking powder.

**FILLING.** One egg, 1 cup sugar, grated rind and juice of 1 lemon. Boil together.

**CHOCOLATE CAKE.**

Two cups sugar,  $\frac{1}{2}$  cup butter, the whites of 3 eggs, 1 cup sweet milk, 1 teaspoon vanilla, 2 teaspoons Royal baking powder. Three large layers.

**FILLING.** One cup sugar, 4 tablespoons water, 2 small quarters chocolate. Boil until it strings on the spoon. When cold add the yolks of 3 eggs.

**BLACKBERRY JAM CAKE.**

Two cups sugar, 6 eggs, 1 cup butter, creamed together, 3 cups blackberry jam,  $\frac{1}{2}$  cup sour milk, 3 cups flour, 2 tablespoons soda, 2 teaspoons allspice, 2 teaspoons cinnamon, 2 teaspoons nutmeg, 1 handful of raisins. Beat the eggs separately. Any kind of jam can be used.

**CHOCOLATE CAKE.**

One and a half cups sugar, two-thirds cup sweet milk,  $\frac{1}{2}$  cup butter, whites of 3 eggs, 2 teaspoons baking powder. Take one-third of the dough, add 1 bar chocolate. Bake in layers.

**CHOCOLATE FILLING.** One-half cup sugar, half cup water, a little butter, 1 bar chocolate. Boil until it strings, add white of 1 egg, beaten light, then beat until almost cold.

**MIXED LAYER CAKE.**

**WHITE PART.** One cup sugar, half cup butter, well beaten together, half cup milk, whites of three eggs beaten to a stiff froth, 2 cups flour, 1 teaspoon baking powder.

**DARK PART.** Two cups brown sugar, 1 small cup butter, 1 cup milk, yolks of five eggs,  $3\frac{1}{2}$  cups flour, 2 teaspoons baking powder. Flavor with extract of cinnamon, 1 nutmeg, 1 cup chopped raisins. Bake in three layers.

**COFFEE CAKE.**

One cup sugar, 1 cup melted butter, 1 cup New Orleans molasses, 1 cup strong coffee, 1 egg, 1 teaspoon soda, 1 teaspoon ground cloves, 1 teaspoon ground cinnamon, 1 pound raisins, 4 cups of flour, sifted.



### COCOA CAKE

One-half cup butter,  $\frac{3}{4}$  cup milk, 1 cup sugar, 6 tablespoons cocoa, 3 eggs, 2 teaspoons baking powder,  $\frac{1}{2}$  teacup sifted pastry flour, 1 teaspoon vanilla. Cream the butter in a warm dish until soft, but not melted, stir in the sugar gradually, beaten well, then the beaten yolks of the eggs, also the vanilla, sift the baking powder and cocoa with half cup flour and stir this in the mixture first, then alternate the milk and flour, using enough flour to make a mixture stiff enough to drop with a spoon. Beat vigorously, then fold in the stiffly beaten white of the eggs. Bake in a loaf in a moderately hot oven thirty-five minutes, according to the size and shape of the pan. Cake mixture should be a little stiffer than for gems or layer cake. Never beat the cake after the whites are added.

**TEST FOR BAKING.** It is baked enough when, first, it shrinks from the pan; second, touching it on the top it springs back; third, no singing sound.

### ECONOMICAL CAKE.

One cup sugar,  $\frac{1}{2}$  cup butter, whites of 3 eggs,  $\frac{1}{2}$  cup sweet milk, 2 cups flour, 1 heaping teaspoon baking powder.

### DEVIL'S FOOD.

Two cups of brown sugar, one-half cup of butter, 2 eggs, one-half cake of chocolate dissolved in one-half cup of boiling water. Stir this in the sugar and butter; one-half cup of sour milk, 1 teaspoon soda in the milk, 3 cups flour.

**FILLING FOR THE ABOVE.** Two cups of brown sugar, 6 tablespoons of butter, 6 tablespoons sweet cream or milk. Boil until it thickens, then spread between the layers and on the top.

**CAKES.****WHITE PERFECTION CAKE.**

Two cups granulated sugar, 1 cup butter, 3 cups flour, whites of 12 eggs, 1 teaspoon soda, 1 cup sweet milk, 2 teaspoons cream tartar. Dissolve 1 teaspoon cream tartar in half cup of milk and the other in flour.

**JAM CAKE.**

Three-fourths cup butter, 1 cup sugar, 3 eggs, 1 teaspoonful cloves, ground, 1 teaspoonful cinnamon, half nutmeg, grated, half cup jam, strawberry or raspberry, 4 tablespoons sweet milk, 2 teaspoons baking powder, 2 cups sifted flour. Use boiled icing between layers. Bake in three layers.

**CAKE.**

Three eggs,  $1\frac{1}{2}$  cups sugar,  $1\frac{1}{2}$  cups flour, 3 teaspoons baking powder, add last 2-3 cup hot water. Bake in one large sheet.

**FILLING.** One cup sugar, 4 tablespoons water; boil till clear, stir into this the beaten white of 1 egg, quickly add  $\frac{1}{2}$  cup chopped figs, raisins and English walnut meats.

**CHEAP CAKE.**

One cup brown sugar,  $\frac{1}{2}$  cup butter, 1 cup milk, whites of 2 eggs,  $2\frac{1}{2}$  cups flour, scant, 2 teaspoons baking powder.

**CREAM FILLING.** One cup sweet milk, 1 tablespoon butter, 2 tablespoons sugar, 3 tablespoons corn starch, stir up with a little milk. Flavor to taste.



## GRAVEL CAKE.

Three-fourths cup baking molasses, 1 teaspoon soda, pour over this  $\frac{3}{4}$  cup boiling water. Make a pie crust and line the pan, 1 cup flour, 1 teacup sugar, butter the size of walnut. Rub the butter and sugar in the flour, turn the molasses, soda and water into the pan and pour over the rubs and press down in the molasses with a fork. Will make three small cakes. To make spice cake add spices to the molasses. To make fruit cake add fruit to the flour.

## MARSHMALLOW FILLING.

Two cups sugar, 1 cup water; let boil three minutes; then add 10 cents worth of marshmallow, cut up in small pieces, let this cook until it hairs, stirring constantly, turn this into a dish into which has been beaten the white of 1 egg, beat all together until thick, and then add 10 cents worth of shelled almonds (but not blanched), and then spread on the cake. Delicious.

## SCRIPTURE CAKE.

1 cupful butter	-----	Judges 5:25
$3\frac{1}{2}$ cups of flour	-----	I. Kings 4:22
2 teaspoons baking powder	-----	Amos 4:5
3 cups sugar	-----	Jeremiah 6:20
2 cups raisins	-----	I. Samuel 30:12
2 cups figs	-----	Jeremiah 24:2
1 cup water	-----	Numbers 21:5
6 eggs	-----	Isaiah 10:14
1 tablespoonful honey	-----	Genesis 43:11
A pinch of salt	-----	Leviticus 2:13
Spices to taste	-----	I. Kings 10:10
Follow Solomon's advice for making a good boy and you will have a good cake	-----	Proverbs 23:14

CAKES  
MEMORANDA.

GRAVEL CAKE.

Three fourths cup baking molasses, 1 teaspoon soda,  
 pour over this  $\frac{3}{4}$  cup boiling water. Make a pie  
 crust and line the pan, 1 cup flour, 1 teaspoon sugar,  
 butter the size of walnut. Rub the butter and sugar  
 in the flour, turn the molasses, soda and water into  
 it over the rps and press down in the  
 small cakes