




400
Sweet Dishes

BREAD, BISCUITS, CAKES,
ROLLS, RINGS, CRUSTS, TARTS,
PUDDINGS, OMELETS,
SHAPES, STICKS, JELLIES,
PRESERVES, MARMALADES,
COMPOTES, SYRUPS,
CREAMS AND OTHER
VALUABLE RECEIPTS.





FOUR HUNDRED SWEET DISHES.



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SUITABLE FOR

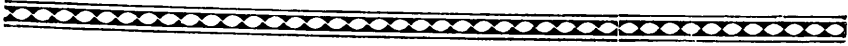
CONFECTIONERS, COOKS, &c.

FROM THE FRENCH OF MADAME RYTY, of BERNE.

BREAD, BISCUITS, CAKES, ROLLS, RINGS, CRUSTS,
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TO THE READER.



To the CONFECTIONER the Four Hundred Receipts in this book will be found useful in business.

The COOK will find beneficial help therefrom.

The HOUSEKEEPER will also find the numerous Receipts well worth application.



N.B.—All the Receipts can be reduced in quantity according to what is required



FOUR HUNDRED SWEET DISHES.

BISCUITS.

1.—CHOCOLATE BISCUITS.

To a pound of sugar, take four ounces of chocolate grated fine, beat into froth the whites of ten eggs, mix them well with the sugar and the chocolate, fill with them, the papers which have been prepared for them, not quite full, and bake them in the oven.

2.—CHOCOLATE ROLLS.

TAKE six ounces of fine flour, the same quantity of peeled almonds, four ounces of sugar, and the same quantity of chocolate pounded with the almonds. Mix it all up, with the exception of the flour, with the yokes of eight eggs, let the whites be whipped into froth

and mixed with the rest, and last of all put in the flour. Mix it all up well together, pour it into a mould buttered with fresh butter, and let it bake.

3.—BISCUITS.

Beat up the yokes of six eggs with pounded sugar equal in weight to four eggs, for the space of half an hour, then add a lemon-peel, chopped fine, and the juice of it. When it is all well mixed, add some more fine flour, the weight of an egg, and stir it gently, put the paste at once into small papers prepared beforehand, sprinkle them with sugar and put them into the oven, where they should take from twenty to thirty minutes to bake.

(N.B.) Arrange the papers on the baking-tin before filling them, and make the paste so that as soon as prepared it may be put into the oven, without that the biscuits would not rise. The same rule applies to every sort of pastry which has to rise.

4.—ANOTHER BISCUIT.

Take eight ounces of sugar not pounded too fine, eggs to the weight of twelve ounces, six ounces and a half of flour, and a lemon-peel chopped fine. The yokes of the eggs should be mixed and beaten up with the sugar and

the lemon-peel, the whites of egg whipped into froth and slowly mixed with the yokes, after which add the flour gradually, stirring it all the while, then put the paste at once into the papers, as in the foregoing recipe. They should be buttered with a little fresh butter and when full, they should be sprinkled with sugar and baked in the oven.

5.—ANOTHER WAY.

Take six ounces of pounded sugar, four ounces of flour, and nine eggs. Separate the whites of six of the eggs, the three others should be mixed with the nine yokes, with a lemon-peel, and with the sugar, until they begin to have bubbles upon them, and the mixture is in froth, after that add the six whites beaten into froth, and to them the flour. Half fill some small moulds, and let it bake in the oven at a moderate heat. All dessert dishes of this description are best baked in the oven immediately after the bread.

6.—BUTTER BISCUITS.

TAKE four eggs, an equal weight of pounded sugar, flour of the weight of one egg, fresh butter slightly melted of the weight of two eggs, and a lemon-peel chopped fine. Mix the sugar

and beat it up for a long time, mixing it with the yokes of the eggs and the lemon-peel, then add the flour and the melted butter, then whip the whites of the eggs into froth, and mix them lightly with the paste, which should be put at once into papers or tartlet-moulds, sprinkled with sugar, and baked at the oven.

7.—ALMOND BISCUITS.

POUR some boiling water on four ounces of sweet almonds, and leave them covered up for some minutes, peel them and grind them fine, add an equal weight of pounded sugar, a lemon-peel, and half a slice of citron. All must be chopped up together. With these mix three eggs, and the three whites whipped into froth—mix them all well up together, and put them into the papers, then sprinkle them with sugar and bake carefully in the oven. Take great care lest they get burnt underneath, a thing that often happens.

8.—HAZEL-NUT BISCUITS.

TAKE four ounces of hazel-nuts, weighed in their shells, broil the kernels dry in an iron sauce-pan, only sufficiently long for them to be easily peeled. Pound them fine and mix with them four ounces of pounded sugar, and the

whites of four eggs whipped into froth, then mix them well together and put them into papers, sprinkle them with sugar, and let them bake in the same manner as in the last recipe.

9.—PISTACHIO BISCUITS

TAKE four ounces of pistachios that have been well peeled and pounded fine, the same amount of pounded sugar, a tea spoonful of flour, and the whites of four eggs whipped into froth; mix all this well up together, put them into papers, sprinkle them with sugar and let them bake slowly in the oven. A few drops of lemon-juice may be added to the paste, or it may be flavoured with vanilla.

10.—FENNEL SLICES.

MIX the yokes of five eggs with six ounces of sugar, add a pinch of fennel, and the five whites whipped into froth, and mix four ounces of flour gently with your paste. Then pour it into a mould three fingers high, nearly square, and buttered with fresh butter, and leave it to bake in the oven; it ought to rise well and to brown nicely. Then cut some good slices, and leave them to broil for several minutes in the oven.

11.—FENNEL SLICES ANOTHER WAY.

To six ounces of pounded sugar add the whites of six large eggs and five yokes, the peel of a small lemon, chopped up with a little citron, a quarter of an ounce of aniseed and the same amount of fennel. The yokes beaten up, (always beaten the same way) with the sugar, lemon, fennel, and a small quantity of lemon-juice, and the whites of the eggs whipped into froth and mixed with the yokes, should have added gradually to them three ounces of fine flour. The whole should be well mixed up together, and the process described in the last recipe may then be followed.

12.—TOUFIN BISCUITS.

To the whites of five eggs add three yokes, sugar to the weight of four eggs, fresh butter, to the weight of two, the same amount of fine flour and a lemon-peel chopped fine. The sugar and the lemon-peel should be mixed with the yokes and beaten up until the paste rises; after which the whites should be whipped into froth, and mixed lightly with the yokes, and the flour added and also the butter, which ought to be slightly melted. When all this is well mixed up, grease with fresh butter small tartlet-moulds,

fill them half-full with the paste, and bake in a slow oven till they are of a good brown; they ought to rise a good deal.

13.—TOUFIN BISCUITS ANOTHER WAY

Stir up the yokes of eight eggs with as much pounded sugar as will equal the eggs in weight, let this be done for a quarter of an hour, always stirred the same way; add fresh butter slightly melted, of the weight of five eggs, and half a lemon-peel well-chopped up and rubbed with sugar, with fine flour to the weight of seven eggs, and then the whites of the eggs whipped to a thick froth; half fill with this paste moulds which have been greased with fresh butter, after which let them bake in the oven, which should not be too hot.

14.—ALMOND SOUFFLETS.

GRADUALLY mix eight ounces of pounded sugar with the whites of four eggs whipped into froth, add four ounces of almonds that have been bleached and cut into slices, and lemon-peel or pounded vanilla. Mix it all lightly, then place little pieces of this paste upon a sheet of paper which has been sprinkled with sugar, and leave them to bake five minutes in the oven. If

you wish to make chocolate soufflets, take nine ounces of fine grated chocolate instead of almonds, and for the rest, proceed as before.

15.—CHOCOLATE CURL-PAPERS.

TAKE eight ounces of sifted sugar, an equal weight of good grated chocolate, and the whites of three eggs that have been whipped into froth, half fill with this paste papers which have been already prepared, and which should be folded into circles and each be an inch across. Leave them to bake in the oven after the bread has been made,—but be very careful not to let them get burnt.

16.—CHOCOLATE HEARTS.

TAKE eight ounces of pounded sugar, six ounces of almonds which have been rubbed with a cloth and pounded, three ounces of grated chocolate and the whites of two eggs whipped into froth, mix it all up and make it into the form of hearts or any other shape you like, and let it bake in the oven upon a baking-tin that has been buttered with fresh butter; when baked, let them be iced with white of egg and sugar pounded together in a mortar until they are white and thick.

17.—SMALL MACARROONS.

TAKE four ounces of pounded sugar, the same weight of almonds peeled and pounded, a chopped-up lemon-peel, and the white of an egg whipped into froth; when it is all mixed up, make of this paste rolls which should be baked in the oven upon a sheet of paper that has been buttered with fresh butter.

18.—“ROBES DE CHAMBRE,” PISTACHIOS.

MIX six ounces of sifted sugar with two ounces of peeled pistachio nuts, of which half should be ground and the other half cut lengthwise; then whip into froth the whites of three eggs, with a spoonful of Spanish wine, and when they have become sufficiently thick, mix them lightly with the sugar and the pistachio-nuts, then put the mixture into papers in the shape of wrapping-gowns, which must, of course, have been already prepared. These papers must be only half filled, and lightly sprinkled with sugar. Bake them at once in a tart-dish in a slow oven.

19.—HAZEL-NUT CURLS.

BROIL an ounce and a half of hazel-nuts, take off the peel and pound them fine, mix

them with two ounces of sugar and a chopped up lemon-peel, add the whites of three eggs whipped into froth, mix it all up, moisten a tart-dish with fresh butter, and put this paste on the top with a tea-spoon, spreading it in a round form to the thickness of a knife-blade, and continuing to do so till the end. Then bake the curls to a good brown in a slow oven, take them carefully from the pie-dish, and put them while still hot round a mould so as to get the *form* of curls.

20.—LEMON CURLS.

TAKE two handfuls of fine flour, two handfuls of pounded sugar, a grated lemon-peel and the whites of two eggs beaten into froth, then stir it all up together and lay the paste upon a tart-dish, buttered with fresh butter with a tea-spoon, spreading it out, as in the foregoing recipe in little rounds; continue doing this to the end, then bake the curls in a slow oven till they are of a good brown. The rest of the process is as in the foregoing recipe.

21.—CRACKNELS.

PUT a pint of cream with a piece of fresh butter the size of an egg in a china-lined saucepan on the fire; when it begins to boil, add

some flour, in order that the paste may detach itself from the saucepan, put it into an earthenware basin, mix with it some pounded sugar and chopped citron, and when the paste is quite cold, beat up in it five eggs, and work it well up until it swells; then make rolls which you should arrange upon a baking-dish greased with butter, colour them with yoke of egg mixed with a spoonful of cream, and bake them in a slow oven.

22.—CHENILLES.

TAKE four ounces of sugar, two eggs, a piece of fresh butter the size of an egg, a spoonful of cream, a chopped lemon-peel, and some cinnamon. Let it all be well mixed up, and kneaded, with as much flour as might be needed for making the paste sufficiently thin; then cut it with a slice into strips tolerably long and narrow, and bake them in butter.

23.—CHENILLES ANOTHER WAY.

Take half a pound of sugar, some aniseed, or the chopped peel of two lemons, with the same weight of fresh butter melted and mixed up with it; then knead up some flour with it, and proceed as in the last recipe.

24.—HAZEL-NUT CHENILLES.

TAKE four ounces of hazel-nuts that have been shelled, but not peeled, pound them, and add three ounces of grated sugar and the whites of two eggs. Pound it all up, so that the paste becomes very thick, then pass it through a cullender into a baking-dish, or on a sheet of paper, and bake it in the oven.

25.—HAZEL-NUT CHENILLES ANOTHER WAY.

Take four ounces of sugar, an ounce and a half of fresh butter, two large or three small eggs, half a pound of fine flour, a lemon-peel, and three spoonfuls of cream. Knead it all up together, and then make small rolls each the size of a nut, but long in proportion to breadth, and cook them slowly with butter. Instead of lemon you may put vanilla.

26.—CORNETS.

TAKE half a pound of fine flour, four ounces of sugar, one whole egg, three ounces of fresh butter, and a spoonful of wine or of cherry water, and make of all this a paste, roll it thin, cut it into narrow strips, make in each of them a small notch on the length, and bake quickly in butter

27.—CORKSCREWS.

TAKE six ounces of pounded sugar, half a pound of peeled and ground almonds, a chopped lemon-peel, the third of an ounce of cinnamon, three eggs, and three spoonfuls of good cream. Mix it all together, and knead it with as much flour as would be required for working the paste with the rolling-pin as thin as possible, then cut it in small strips, and bake them slowly with butter. Almonds are not necessary, if not desired.

28.—SUGARED NUTS.

TAKE four ounces of sugar, half a pound of fine flour, three eggs, a piece of fresh butter the size of a nut, and a small quantity of aniseed. Let it all be well mixed up and kneaded into a paste, and make of it balls of the size of a nut and bake them in butter.

29.—ANISEED RINGS.

MIX up half an ounce of brewers' yeast in lukewarm milk, let it rise on rather a hot oven, and when it has risen add half a pound of fresh melted butter, and from a pound and three quarters to two pounds of flour, stirring it gently. Then add five eggs, well beaten, and a little

luke-warm milk, half a cupful of pounded almonds, a cupful of sugar, and some aniseed. After having well-worked the paste, leave it to rise, and let it form a round upon a baking-dish sprinkled with flour, wash the paste over with yoke of egg, after having strewn it with aniseed and with almonds that have been peeled and cut lengthwise; leave it to rise a little more, let it bake at a good heat, and when it is half baked, sprinkle it with sugar.

30.—COFFEE RINGS.

MIX with three ounces of sugar pounded fine an equal weight of best flour, an ounce and three quarters of fresh butter, two small eggs, and a spoonful of ground and sifted coffee. The butter must be only slightly melted, and mixed with some good cream until the paste is of the required thickness. Then heat the tin, butter the inside with fresh butter, and put on it a spoonful of this mixture, after which, proceed as in the foregoing receipt. They must be kept hot, or otherwise they will become moist and stick.

31.—RINGS.

TAKE some good sweet cream and beat it with a small whip of osiers, until it is quite

thick, mix with it, while you are beating, the sugar pounded fine, some cinnamon and some vanilla until it has become sweet enough, with the taste of cinnamon predominating, and add some flour until it makes a thick gruel, of the consistence that one can spread out with a spoon. The heated tin must be buttered, you must then put a small spoonful of the paste upon it, drawing it out lengthways, and then put the tin into the oven, and turn it. As soon as it is baked, take each cake off at one end and roll it up while still hot.

32.—WINE RINGS.

TAKE half a pound of best flour, four ounces of sugar pounded fine, an equal weight of fresh butter, and a good spoonful of aniseed. The sugar and the aniseed should be mixed up with the flour, and the whole of it well steeped in white wine, the slightly melted butter mixed with the rest. The paste should not be too thick, but about the consistence of flour gruel; the last part of the process should be as in the preceding recipe.

33.—SWEET BRISSELETS.

TAKE five ounces of best flour, an equal weight of sugar pounded fine, the same quantity of fresh butter, four eggs, and half a chopped

lemon-peel, (the butter slightly melted,) and afterwards it should all be mixed up into a paste, of which should be made small balls, which should be put upon a board that has been sprinkled with flour. When they are all done, bake them one or two at a time on a tin, taking care that they are sufficiently far from one another not to be likely to stick. The tin ought to be heated and buttered with fresh butter for baking on it, which must be repeated several times. Turn the tin when it is on the fire, in order that the brisselets may be browned on both sides. If you wish to have them curved, put them, when you have taken them off the tin, upon the rolling-pin, and press them gently with the hand.

34.—SWEET BRISSELETS ANOTHER WAY.

TAKE five ounces of sugar pounded fine, an equal weight of fresh butter, half a pound of best flour, two eggs, and some ground cinnamon or chopped lemon-peel, make them into a paste, and proceed as in the foregoing recipe.



B R E A D .

35.—BELGRADE BREAD.

Mix a pound of sugar with five eggs, mix the same weight of almonds wiped with a cloth and cut up, (but not fine), the sixth of an ounce of cloves pounded fine, four ounces of citron, a lemon-peel chopped fine, and a pound of flour; lay the paste upon your board and roll it out to the thickness of half a finger, cut it into little shapes, put them upon a baking-tin buttered with fresh butter, and let them bake in a slow oven.

36.—QUEEN BREAD.

To half a pound of fine flour, add an equal weight of fresh butter, an ounce and a half of pounded sugar, a chopped lemon-peel, two eggs, and a little cream. Make all this into a paste and work it well up, leave it for half an hour, and then make it up into rolls, which should be made a nice yellow with yokes of egg and

cream, and which must be baked in a pie-dish buttered with fresh butter, in a slow oven.

37.—FREE-MASON BREAD.

Mix a pound of sifted sugar with two whole eggs and two yokes, whip them for an hour and then mix with them nine and a half ounces of flour, an ounce of citron, the same weight of candied orange-peel, a lemon-peel chopped fine, some pounded cinnamon, and, if you like, a small quantity of powdered cloves. Make of this paste rolls of the thickness of a finger, powder a baking-dish with flour and place the rolls upon it, leaving sufficient space between them, make with the back of a knife three small notches upon each roll, put three small strips of candied orange-peel upon them, and let them bake in the oven.

38.—COFFEE BREAD.

Mix with five ounces of almonds that have been peeled and ground, about a third of an ounce of ground coffee that has been slightly broiled, as much sugar as would equal the almonds in weight, and the whites of three eggs beaten into froth. It should all be thoroughly well mixed up and then made into rolls which should

be put to bake on a baking-dish well moistened with a little fresh butter, or on a sheet of paper.

39.—SPICE BREAD.—AN EXCELLENT SORT.

TAKE three pounds and a half of fine flour, a pound and a quarter of honey, a pound and a half of syrup of sugar, a spoonful of aniseed, eighteen pounded cloves and a piece of potash the size of a hazel-nut dissolved in water. All this must be well mixed and stirred up with half the flour, and the paste left to stand all night. In the morning it must be kneaded with the other half of the flour, you must work it well, rolling it out, (sprinkling it at the same time with a little pounded sugar,) to the thinness of the back of a knife, then cut up the spice-bread into cakes larger or smaller as you like, put them into a baking-dish that has been sprinkled with flour, and bake them in the oven. When they are baked, glaze them over with cold water.

40.—SPICE BREAD ANOTHER WAY.

Take a pound and a quarter of honey, half a pound of sugar, two chopped lemon-peels, a little pounded mace, and a spoonful of cherry-water. The honey must be slightly warmed

and mixed with the other ingredients, then you must add sufficient flour to enable you to work the paste with the rolling-pin. It ought to be of the thickness of the back of a thin knife, and should then be cut into small cakes, which should be arranged in a pie-dish sprinkled with flour, iced with syrup, and baked in the oven.

41.—SPICE BREAD ANOTHER WAY.

Take three ounces of pounded sugar, six of honey, a handful of aniseed, the chopped peel of two large lemons, a pinch of pounded cloves and mace, half a nutmeg, three spoonfuls of cherry-water, and two pounds of fine flour. The honey must be put on the fire and skimmed, then mixed in an earthenware basin with the spices and sugar, and well mixed up, then the cherry-water and three or four handfuls of the flour must be added; and when all has been well mixed up, sprinkle the paste with a little flour, cover it over, put it in a place not too hot, and let it stand for three hours. The remainder of the flour must be put in upon the paste-board, the paste upon it, and well worked-up and kneaded, until all is well mixed together, but you must keep a part of the flour in order to work the paste with the rolling-pin; keep it through the night in a cool place and next day

roll it to the thinness of the back of a knife and cut it into pieces; if you like, stamp them with a paste-cutter, and bake them in a baking-dish greased with fine oil. Ice them, when they are about half baked, with a syrup of sugar and water.

42.—SPICE BREAD.—FOR SUMMER.

TAKE a pound of pounded sugar, a chopped lemon-peel, half an ounce of cinnamon coarsely pounded, a glass of honey, and an equal quantity of water. The honey must be put with water upon the fire in an enamelled saucepan, and when it is hot, you must stir up half the sugar, the lemon and the cinnamon, adding then some flour to what is on the fire, beating it up well until the paste loosens itself from the saucepan. The rest of the sugar should be put upon the oven to knead and the paste upon it. Take some flour, only, however, to prevent the paste from sticking to the board and to the hands—knead it, and roll it out till it is quite thin, cut it into small cakes, put them into a pie-dish greased with fine oil, ice them with white of egg mixed with sugar, and bake them to a good brown in the oven, after the bread has been baked.



43.—LENTEN BREAD.

WITH CHERRY MARMALADE.

TAKE some stale white bread, cut it into narrow pieces of the thickness of a finger, fry it in butter, and set it up in a salad-bowl or a deep dish according to the size of the portion; take either three or four spoonfuls of the cherry-marmalade, then put it on the fire in a saucepan or stew-pan, and clear it with good milk, or with cream and sugar, and let it cook till it has become like a cream. Then pour it on the bread, cover it up, and serve it up hot.



CAKES.

44.—BISCUIT CAKE.

TAKE six eggs, as much pounded sugar as would be equal to them in weight, so much fine flour as would be of the weight of four of the eggs, fresh butter of the weight of two, and a lemon-peel chopped fine. Pound the sugar and the yokes of the eggs, and be careful to stir always upon the same side, then gradually add the flour and butter, and last of all, the whites of the eggs whipped into froth. When the paste is well mixed, put it into a pie-dish buttered with fresh butter, powder it with sugar, and let it bake in the oven.

45.—LIGHT CAKE.

POUND for a quarter of an hour the yokes of ten eggs with sugar of the same weight, add to the weight of four eggs, some fresh butter slightly melted, also a chopped lemon-peel, flour of the weight of six eggs, and finally the whites of the ten eggs beaten into froth. When

the paste is thoroughly well-mixed, put it into a pie-dish well buttered with fresh butter, powder it with sugar, and bake it in the oven.

46.—CRISP CAKE.

FOR one cake take something over six ounces of pounded sugar, three ounces of fine flour, the same quantity of fresh butter, a chopped lemon-peel and three eggs, then mix well the sugar, the flour, the butter, and the lemon-peel with the yokes of the eggs, beat up the whites into froth and mix them lightly with the rest; let the paste be put into a pie-dish buttered with fresh butter, powder it with sugar and bake it in a slow oven.

47.—SEED CAKE OF A RED COLOUR.

TAKE six ounces of pounded sugar, three ounces of fresh butter, a lemon-peel, a slice of citron chopped fine, and seven large eggs, mix and mash up the butter for some time in the yokes of the seven eggs, the sugar, and the lemon-peel; beat the seven whites, and add them lightly—then put four ounces of fine flour, and mix the whole up, arrange the paste in the form of a round in a pie-dish buttered with fresh butter, and let it bake at once in the oven till it becomes well browned, then set

the round up on a dish, and make the ice in the following manner:—Melt the sugar with some barberry-juice—(it ought not to be too clear, lest it should drip,) and when the round has somewhat cooled, butter it with fresh butter of the thickness of the back of a knife; when it is quite cold, the ice should be perfectly crisp.

48.—ALMOND-BISCUIT CAKE.

To half a pound of pounded sugar, add four ounces of bleached almonds pounded fine, a chopped lemon-peel, five eggs, and some fine flour to the weight of two. The yokes should be worked in a tureen with sugar, until they begin to become white. Then add the peel and the juice of the lemon, the whites of the eggs beaten into froth, and last of all the flour, lightly mixed with the paste, then put it into a pie-dish buttered with fresh butter, pound it with sugar and bake in the oven.

49.—SWEET CAKE.

TAKE six eggs, an equal weight of pounded sugar, the same quantity of flour, and the same quantity of fresh butter, mix the sugar and the flour with the eggs, melt the butter, and add it, together with lemon-peel or vanilla. Put the

paste, when it has been well worked, into a large shape buttered with fresh butter, half fill it (because it is sure to swell up a good deal,) and let it bake.

50.—GRAFFENRIED CAKE.

Mix five eggs with three ounces of fresh butter, add nine ounces of pounded sugar, some lemon-peel, three or four slices of chopped citron, and last of all a little more than six ounces of fine flour; when it is all thoroughly well mixed up, butter a pie-dish with fresh butter, lay the paste upon it, and let it bake in the oven.

51.—SWISS CAKE.

To half a pound of flour take an equal amount of sugar pounded fine, six ounces of fresh butter, the third of an ounce of cinnamon, and five eggs; mix the butter and the flour into the yokes of the eggs, add the cinnamon, and lastly the whites of the eggs well worked up with the sugar, and beaten up into froth—stir your paste up well, and then let it bake in a pie-dish buttered with fresh butter—when the cake has been in the oven ten minutes or a quarter of an hour, cut it into squares, powder it with sugar, and finish baking it.

52.—LEMON CAKE.

TAKE the yokes of three eggs, which stir with an equal weight of sugar, with fine flour of the weight of two eggs, fresh melted butter of the weight of one egg, and the chopped peel of half a lemon. When your paste has risen and froths, add some flour, a spoonful of lemon-juice and the whites of the eggs beaten into froth, butter a pie-dish with a good deal of butter, pour the paste over it to the height of half a finger, powder it with pounded sugar, and let it bake.

53.—VANILLA CAKE.

TAKE rather more than six ounces of pounded sugar, the whites of three eggs beaten into froth, three ounces of fresh butter, which must be melted, three ounces of fine flour and a little pounded vanilla. Let it all be well mixed up together, and bake it in a buttered pie-dish in the oven.

54.—CINNAMON CAKE.

TAKE three ounces of pounded sugar, a little over six ounces of fresh butter, slightly pounded, nine ounces of fine flour, not quite half an ounce of pounded cinnamon, and six spoonfuls

of good white wine, mix and work it all up into a paste, (formed with the rolling-pin into a cake not too thin,) put it into a pie-dish buttered with fresh butter, ice it with white of egg mixed with sugar, and bake it in the oven.

55.—CINNAMON CAKE ANOTHER WAY.

Stir up in a porringer a pound of flour, half a pound of fresh butter that has been slightly melted, something less than five ounces of pounded sugar, about half an ounce of cinnamon, and last of all the whipped whites of four eggs, butter a pie-dish with fresh butter, pour the paste into it, moisten it with the whipped white of an egg, powder it with sugar, and let it fry. Before it gets cold, cut it into squares.

56.—CINNAMON CAKE ANOTHER WAY.

Take three eggs, between twelve and thirteen ounces of flour, five ounces of fresh butter slightly melted, about six ounces of pounded sugar, and a good spoonful of cinnamon. They should be stirred and whipped and then put into a pie-dish that has been buttered, powder them with sugar, and let them bake.

57.—WINE CAKE.

TAKE five ounces of pounded sugar, the same quantity of fine flour, a chopped lemon-peel, four spoonfuls of good white wine, and three ounces of fresh butter slightly melted, mix it all up, put it into a pie-dish buttered with fresh butter, smooth it down with a spoon, cut square notches upon it, and let it bake till it is well browned.

58.—POTATO CAKE.

POUND for a quarter of an hour half a pound of sugar, the yokes of eight eggs, and twelve pounds of potatoes, which have been boiled and grated, add a lemon-peel chopped fine, as well as the whites of the eggs whipped into froth, butter a pie-dish with fresh butter, put the stuffing into it, and let it bake in the oven.

59.—SPICE CAKE.

TAKE half a pound of fine flour, eleven ounces of pounded sugar, half an ounce of pounded cinnamon, three slices of chopped citron, three cloves pounded fine, mix it all up in as many eggs as would be needed to make a thick paste and after it has been kneaded, spread it tolerably fine in a cake and bake it

slowly in the oven in a pie-dish buttered with fresh butter.

60.—HAZEL-NUT CAKE.

BROIL half a pound of hazel-nuts for a few minutes in a small oven, in order to be able to get the skin off while rubbing them with a cloth, then pound them, take half a pound of sugar, the whites of three large eggs beaten up into froth, and a quarter of a pound of citron,—stir them all up together and put them to bake in a pie-dish buttered with fresh butter in an oven, which ought not to be too hot. Do not take the cake out of the mould until it has become quite cold.

61.—FENNEL CAKE

TAKE five ounces of almonds which have been bleached and pounded, the same quantity of the best flour, about nine and a half ounces of pounded sugar, a spoonful of fennel or of aniseed slightly pounded, the yokes of eight eggs, and ten whites whipped into froth. The almonds, the sugar, the flour, and the fennel should be mixed with the yokes of the eggs, and beaten up until the paste rises, then add the whites of the eggs whipped into froth, put

the paste into a pie-dish buttered with fresh butter, and let it bake in the oven.

62.—AN EXCELLENT CAKE.

TAKE half a pound of sugar, and half that quantity of bleached almonds that have been cut up lengthwise, put them with a few drops of water on the fire, continue stirring them until the sugar becomes melted and the almonds are beginning to broil, pound a quarter of a pound of almonds, add them, together with the whites of three eggs beaten into froth, to the broiled almonds, mix them up well, and carefully bake them in a pie-dish buttered with fresh butter, after which, powder it with sugar.

63.—ALMOND CAKE.

TAKE four ounces of almonds skinned and pounded fine, and add the same quantity of pounded sugar, which put on the fire with a few drops of water in a saucepan, add the almonds at once, and let them stew a little while in the sugar, turn it all out into a tureen, add the yoke of an egg and three whites whipped into froth, and for the rest of the process, see the foregoing recipe.

64.—ALMOND CAKE ANOTHER WAY.

TAKE five ounces of pounded sugar, the same quantity of almonds, chopped lemon-peel, and a piece of fresh butter the size of an egg, which should be melted. Let it all be mixed with the well-beaten-up yokes of two eggs, one white whipped into froth, and with five ounces of fine flour, all of which should be well-worked up together. Put the paste into a pie-dish buttered with fresh butter, to the thickness of a finger, smooth the cake even, brush it over with the white of an egg and sugar, and bake it of a good colour in a slow oven.

65.—ALMOND CAKE ANOTHER WAY.

TAKE half a pound of bleached almonds pounded fine, six ounces of sifted sugar, three ounces of currants, and either four large or five small eggs, (the yokes of which must be well beaten-up with the sugar,) then add the almonds and the currants, and last of all, the whites of the eggs whipped into froth and mixed up with the rest. Place it in a pie-dish buttered with fresh butter, and let it bake for about half an hour.

66.—BRAN CAKE.

TAKE half a pound of pounded sugar, the

same quantity of almonds *not* peeled, (just rub them with a dry cloth and pound them coarsely,) a third of an ounce of cinnamon, two slices of chopped citron with half a lemon-peel, the whites of three eggs whipped into froth, and the juice of the lemon. This should all be carefully mixed up together, you must then powder the board with sugar, put your paste upon it and knead it, stretch over it a sheet of paper buttered with fresh butter and powdered with a little sugar, and bake it in the oven.

67.—BRAN CAKE ANOTHER WAY.

TAKE half a pound of almonds and let them be merely rubbed according to the directions given in the foregoing recipe, the same amount of sugar and one ounce of cinnamon coarsely pounded, a chopped lemon-peel, four spoonfuls of fine flour, and three ounces of fresh butter, which must be melted. Mix it all up together, add, (stirring them up all the while,) the whites of three eggs, whipped into froth, shape this with a spoon into the form of a cake, and let it bake slowly, in order that it may be crisp.

68.—BRAN CAKE ANOTHER WAY.

TAKE half a pound of flour, the same quantity of sugar, and the same weight of almonds

that have been bleached and pounded, pound half a pound of fresh butter in cream, and add to it gradually the flour, the almonds, the sugar, and, finally, either one large egg or two small ones. When the paste has been well mixed put it upon the board and continue to work it, stretch it to the thickness of a finger upon a pie-dish that has been buttered, with a rather thick layer of preserve on the top, cover the cake with a paste, like that below it, and let it bake.

69.—BRAN CAKE ANOTHER WAY.

STIR up half a pound of almonds, bleached and pounded, with half that quantity of sugar, and the whites of five or six eggs beaten into froth, butter a pie-dish with fresh butter, cover it with a cake-paste, and then with jelly of the thickness of a knife-blade, pour your mixture on the jelly, and let it fry in a slow oven, and then either cut it in squares or else serve it up whole.

70.—FRIBOURG CAKE.

TAKE four ounces of almonds, bleached and pounded fine, the same quantity of fresh butter, two slices of chopped citron, a spoonful of fine flour, and half a glass of water, in which the

butter should be melted. Then mix it all up together with the white of an egg, and bake it in a pie-dish.

71.—TURBAN CAKE.

Mix half a pound of pounded sugar, two lemon-peels, and the yokes of eight eggs in the juice of a lemon, and, should you wish, add some citron, then lightly mix the whites of ten eggs, whipped into froth, with the mixture, and to that gradually add, stirring it up all the time, six spoonfuls of fine flour. Butter a deep mould with fresh butter and bake your turban in an oven which must not be too hot.

72.—ENGLISH CAKE.

TAKE half a pound of fresh butter, an equal weight of best flour, the same weight of sifted sugar, and of currants, three ounces of best raisins, an ounce and two thirds of candied orange-peel, three ounces of citron chopped fine and six eggs, the yoke of one of which should be laid aside. The butter must first of all be stirred in a tureen with a wooden spoon, always to one side, until it becomes like pap, or like a thick cream, then add the eggs, the sugar, and the flour, mix them up well together and work them up for a quarter of an hour,

always keeping them to one side, then put in the rest. This paste should be put into a mould buttered with fresh butter, or on a paper thus buttered. The cake should be kept in the oven for two hours, in order that it may rise well and be sufficiently baked. When it becomes yellow, put a paper over it, in order that it may not turn too brown, and then finish baking it.

73.—ENGLISH CAKE ANOTHER WAY.

FOR a quarter of an hour keep on stirring half a pound of fresh butter, an equal weight of fine flour, the same weight of pounded sugar, and the yokes of nine eggs, which must be beaten for half an hour with the flour and sugar, the same weight of raisins, and the same of currants, a chopped lemon-peel, a tea-spoonful of cinnamon, thirty cloves, and six-pennyworth of citron, mixed with a little candied orange-peel. Mix them all well up together, beat the whites of the eggs into froth, and add them lightly to the paste, and let them bake in the oven in a pie-dish buttered with fresh butter for two hours at a good heat.

74.—ENGLISH CAKE ANOTHER WAY.

TAKE six eggs, half a pound of sugar, an equal weight of fresh butter, a pound of flour, half a pound of raisins, the same quantity of

currants, and three ounces of almonds that have been peeled and cut up. Pound the butter until it becomes like cream, mix the raisins and the sugar dry, beat the eggs and mix them with the butter, and work them all up with the hands like dough. When it is well kneaded, add a pinch of lemon-peel and some citron, moisten the mould with butter, and fill it with the paste. The furnace should not be made too hot, and the cake will be sufficiently well baked when a knife can be put into it and remain dry.

75.—DUTCH CAKE.

TAKE a pound of fine flour, half that weight of fresh butter, four ounces of pounded sugar, six eggs, two cupfuls of best raisins, a cupful of currants, two slices of citron chopped fine, a cup of hot cream, which should be mixed well with the butter and the flour, and a piece of yeast the size of a nut—then mix the sugar with the eggs, and work it up well, but always on one side, afterwards adding all the rest. Leave this paste all night, then put it into a mould buttered with fresh butter, and let it bake slowly. This cake ought to rise well, and it would be desirable to bake it the day before it is to be served up.

76.—RICE CAKE WITH FRUIT.

PUT into a deep cake-tin greased with fresh butter a cake-paste, boil half a pound of rice in milk until it is quite soft and very thick, flavour it with sugar and vanilla, let it cool, then put some spoonfuls of it upon the paste, and then a layer of preserved red currants, apricots, pears, prunes and apples, from which the juice should be poured away, keep on adding more and more, and add a few pieces of fresh butter.

77.—RASPBERRY CAKE.

IN making the paste for cakes of this description, the proportion of fresh butter to flour should be that of six to ten. The paste for cakes should be less firm than that used for patties, and it is as well to use milk instead of water to mix with the flour. A very good paste may be made with less butter, but in that case the butter should be cut into small pieces, and worked up at once with either flour and water or milk. As soon as the paste holds together, it should no longer be worked by the hand, lest it should become hard, the rolling-pin alone should be used. It should be folded and rolled three or four times in succession. If

you are pressed for time you can use the paste for cakes without leaving it to stand, but it is best, if possible, to leave any kind of paste to stand for at least half an hour. Those rules will apply to the paste for most kinds of cake. Having arranged the paste as above described, put some raspberries upon it, making a layer of equal thickness with the flour. Then sprinkle it with flour, adding a few small pieces of fresh butter. Half an ounce of sugar should be sprinkled upon the cake before it is baked, and the other half afterwards, and some cinnamon should be added after it is baked.

78.—APPLE CAKE.

THE paste should be rolled out thin and spread out to an even thickness upon a pie-dish that has been buttered with fresh butter, and so spread that there shall be no creases. Then peel some tender and juicy cooking-apples, cut them in half, take out the core, and make of every half three slices, which should be laid lightly upon the paste, each slice touching the other, and a little butter should then be put on the top in small pieces, and it should be sprinkled with sugar and baked in the oven. The cake should, when

baked, again be sprinkled, and a few spoonfuls of cherry-water may be poured on it.

79.—APRICOT CAKE.

THE apricots having been cut open and the stones removed, arrange them upon the paste like the apples in the above recipe. Let the empty space in the apricot whence the stone has been taken be turned upwards, then crack the stones, peel the kernels, and put half a kernel into each apricot, after which sprinkle the cake with sugar and bake it in the oven. Neither flour, butter, nor cinnamon need be sprinkled upon this cake.

80.—PEACH CAKE.

As a general rule it is better to take small peaches for this cake, and if the skin does not come off easily, to put them into an earthenware bowl of boiling water. Then remove the skin, cut the peaches in half, and take out the stones, after which arrange the halves of the peaches upon the paste as described in the foregoing recipe. Then sprinkle them with sugar, and bake them at once. You can introduce the kernels, but they are rather bitter.

81.—PLUM AND PRUNE CAKE.

Do not remove the skin from these fruits,

because they have more flavour before they are peeled, merely take out the stones and then arrange the plums or prunes upon a pie-dish covered with the paste, then put in a little butter and bake your cake. With plums it is as well to sprinkle them over again with a little flour, as they are very watery, and you can add, when the cake is nearly baked, an egg beaten up with a few spoonfuls of cream, after which finish baking your cake.

82.—CHERRY-PRESERVE CAKE.

FOR a cake for five or six persons, take a cup of cherry-preserve, mix and beat it well up with two or three eggs, add five pints and a quarter of cream, and pour this mixture upon the paste in the pie-dish, then add a few small pieces of fresh butter, and bake the cake in the oven. You can, if you like, put squares of paste on the top of your cake and colour them with yoke of egg.

83.—PUMPKIN CAKE.

MIX with a mash of pumpkins a handful of almonds or peach-kernels, peeled and pounded, a chopped lemon-peel, two or three eggs, and a cup of pounded sugar, beat them all up together, mix them with a cupful of cream, and pour the mixture upon the paste.

84.—EASTER CAKE.

To a pint of cream, three eggs, a cupful of peeled and ground almonds, a cupful of currants, and another of pounded sugar, add a chopped lemon-peel and a little cinnamon, stir it all up together, butter a pie-dish with fresh butter, cover it with a cake-paste, put the mixture upon it, and bake it in the oven.

85.—EASTER CAKE ANOTHER WAY.

MAKE a mash of three ounces of rice with some milk, add half a pound of peeled and ground almonds, four ounces of sugar, five eggs, three ounces of raisins and an equal weight of sultanas, three pints and a half of cream or milk, and a piece of fresh butter, stir them well, cover your pie-dish, (which must be moistened with butter,) with a paste, put the mixture upon it, and bake it in the oven.

Instead of rice you can, if you prefer, take some milk-rolls cut up and moistened with boiling water, in which mix them. In every other respect make your cake according to the above instructions.

36.—SCANDINAVIAN CAKE.

Mix a cupful of good cream in some boiled

coarse brown sugar, add a little vanilla, or if you prefer, two chopped-up orange-peels, cover a pie-dish with paste, and pour the mixture, not too thick, upon it, and then bake the cake in the oven.

87.—POTATO CAKE.

To twelve ounces of potatoes add half a pound of sugar, which mix with two eggs, the yokes of five more, and some lemon-peel, stir it all up for ten minutes, then add the potatoes, and to them the whites of the five eggs, which should be beaten into froth, (stirring them at the same time lightly,) put this batter into a pie-dish well buttered with fresh butter, and bake it in the oven at a good heat.

88.—EGG CAKE.

TAKE seven eggs, sugar to the weight of six, and flour to that of four or five, stir up the flour with the sugar and the whites of the eggs, add a little pounded vanilla or lemon-peel, and finally the whites beaten into froth, and stirred gently in the batter. Then butter a cake-mould with fresh butter, pour the batter into it, and bake your cake quickly in a very hot oven.

89.—TWEISIMMEN CAKE.

TAKE a handful of almonds peeled and pounded, fifteen ounces of fine flour, five ounces of fresh butter, the chopped up peel of a small lemon, a teaspoonful of ground cinnamon, and an egg. The butter, which should be slightly melted, should be mixed and kneaded with all the rest. This paste should be spread out with the rolling-pin to the thickness of a knife-blade, and then should be cut up by small moulds, arranged upon a tart-dish buttered with fresh butter, iced with white of egg mixed with sugar, and baked in the oven. This cake can be kept for some time.

90.—MILANESE CAKES.

TAKE eight ounces of pounded sugar, an equal weight of fine flour, and three ounces of fresh butter, a chopped lemon-peel and two eggs. The butter must be melted and kneaded with the rest, the paste should be worked with the rolling-pin as in the preceding recipe, and the rest of the process is the same, excepting that when the little cakes are cut up with the moulds, they should be moistened with the yoke of egg.

91.—MILANESE CAKE ANOTHER WAY.

MAKE a paste of a pound of flour, half the weight of pounded sugar, four ounces of almonds chopped fine, three spoonfuls of water and a pound of melted butter. Let it bake in the pie-dish buttered with fresh butter, and cut it into squares.

92.—ALMOND MILANESE CAKE

TAKE eight ounces of fine flour, an equal weight of pounded sugar, same weight of peeled and pounded almonds, four ounces of fresh butter, a chopped lemon-peel, and two eggs. The butter should be melted, and mixed with the rest, and the remainder of the process is as before.

93.—HONEY CAKE.

To a pound of pounded sugar take seventeen ounces of honey, half a pound of almonds wiped with a cloth and pounded coarsely, a little less than an ounce and a half of cinnamon, fourteen pounded cloves, two chopped lemon-peels, with three ounces of citron, three spoonfuls of Spanish wine or cherry-water, and two pounds of flour. Put half the sugar and flour, with the exception of a few spoonfuls,

on one side, and all the rest into an earthenware dish to stand during the night upon a lukewarm stove. The next morning add the flour, (which ought to be a little hot,) with the sugar upon the board to be kneaded together with all that was in the earthenware-dish. Mix them all well up together, and make a paste, which you can knead and work with the rolling-pin to the thickness of a little finger, then cut it up into small cakes and put them upon some puff-paste, lightly moistened with olive-oil. Do not put them too close to one another, or else when they spread out they will join. When you put them into the oven you should glaze them with a thick syrup made by boiling sugar and water, and let them bake to a light brown. This portion, when exactly followed, will give from an hundred and twenty to a hundred and thirty small cakes. You need not have almonds, unless you like, and can take instead of the two lemons, two sweet oranges and a Seville one, or instead of the Seville orange, three sweet ones.

94.—HONEY CAKE ANOTHER WAY.

TAKE four ounces of pounded sugar and a glass of honey, put them on the fire in an

earthenware saucepan and let them melt. Then add half an ounce of cinnamon, a leaf of mace and nine cloves, also pound coarsely four ounces of almonds that have been rubbed with a cloth, a chopped lemon-peel, and four ounces of flour. Mix it all up together, add a little more flour, put the paste for a moment to the fire, and then put the rest of the flour on the board to be kneaded, and the paste upon it, work it up until all the flour has mixed with the paste, and then spread it with the rolling-pin as in the foregoing recipe. You can ice it with the white of an egg and sugar, pounded up in a mortar, until it has become quite white. Cakes of this description are iced in this manner when they are baked and have cooled, after which they should be left to dry.

95.—HONEY CAKE ANOTHER WAY.

Melt in an earthenware saucepan a pound and a quarter of honey, and an equal weight of syrup of sugar. When it begins to boil pour upon it a small glass of cherry-water, and mix with it the peel of two lemons, three ounces of candied citron, the third of an ounce of cinnamon, and about half a quarter of an ounce of cloves, and then set it all up and leave it to cool. Then take two pounds and a quarter of

best flour and a pound of sugar, mix them with your paste and knead it well, then spread it and cut it into pieces, and ice it, before putting it into the oven with a syrup, for which you must keep some of the sugar of the quantity indicated.

96.—BASLE CAKE.

TAKE three pounds and a quarter of honey, a pound and two ounces of pounded sugar, three ounces of cinnamon coarsely pounded, a quarter of an ounce of pounded cloves, four ounces of almonds wiped and cut into pieces, the chopped peel of two lemons and an orange, three ounces of candied citron, and the same weight of candied orange-peel chopped fine, and one pound seven ounces of flour. Put the honey upon the fire in an earthenware saucepan, and when it begins to boil skim it, then add the sugar and some of the flour. When all has been well mixed up, take the saucepan off the fire, and add, stirring it up well all the time, the spices, etc. Then turn the paste out upon the board, knead it well with the rest of the flour, and proceed as in the last.

97.—BASLE CAKE ANOTHER WAY.

TAKE four ounces of honey, half a pound of pounded sugar, four ounces of almonds that have merely been rubbed and coarsely pounded, three ounces of preserved citron, the same weight of small Seville oranges that have been sugared, and a lemon-peel, (all well chopped up,) two ounces of fine cinnamon coarsely pounded, half a quarter of an ounce of cloves finely pounded, four spoonfuls of cherry-water and a pound of fine flour. Put the honey on the fire in an earthenware saucepan and skim it.

All the spices, the citron, etc., should be put with the sugar into an earthenware dish, the honey should be poured upon it hot, and the whole well mixed up. The cherry-water should be added, then the flour, and the whole kneaded and worked up together. This paste should be prepared in the evening, and left to stand during the night, and the following morning spread out with the rolling-pin to the thickness of a little finger. The cakes should then be cut up into pieces of the usual size, and arranged upon layers of pie-crust greased with a small quantity of fine oil, and baked in the oven, only when they are cold, ice them with white of egg and sugar and pound in a

morter until they have become quite white, and see that the icing is sufficiently thick for it not to run off them. They must afterwards be dried, before being laid one upon another.

98.—THIN HONEY CAKES.

TAKE a pound and a quarter of honey, a pound of sugar, half a pound of cinnamon coarsely pounded, the chopped peel of two lemons, three ounces of chopped candied citron, and a pound and four ounces of fine flour. The honey should be put upon the fire with half a glass of water, which when it is quite boiled, should be skimmed, laid upon the kneading-board, and mixed well-up with the rest. Cover up the paste and leave it to stand for some hours, then spread it out with the rolling-pin, cut the cakes to the size you wish, arrange them upon pie-dishes that have been greased with olive-oil, and on the following morning ice them with syrup and bake them in a slow oven.

(N.B.)—All these cakes, and all ginger-bread of which recipes are given, ought not to be pressed too close together upon the pie-dishes, because they always run more or less.

99.—CRISP CAKES.

TAKE an ounce and a half of sifted sugar, three ounces of fine flour, the whites of two eggs, a little cold water, and a little orange-flower water. Make of this a paste, which should not be too soft, work it with the rolling-pin till it is as thin as possible, and then make it into a cake. Then put it into a tart-dish well buttered with fresh butter, and let it bake slowly. When it is baked, make of the same paste a crust, which cut to the same size. When this crust is also baked, keep them both warm, and before you serve up the tart, cover it with gooseberry jelly or some other jelly, then put the crust upon it, and serve it up at once. In this way tartlets may also be made.

100.—CRISP CAKES ANOTHER WAY.

TAKE two spoonfuls of sugar, the same quantity of flour, and two new-laid eggs, the whites of which beat into froth, put this mixture into a mould buttered with fresh butter, and bake it in an oven which should not be too hot.

101.—CRISP CAKES ANOTHER WAY.

OF six spoonfuls of sugar, and two of flour, and the whites of four eggs beaten into froth,

make a paste, put it into small tartlet moulds, and let them bake in a quick oven. When they are cold, cover them with jelly or preserve.

102.—CHOCOLATE CAKES.

TAKE six ounces and a half of pounded sugar, an equal weight of grated chocolate, a leaf of mace, seven pounded cloves, the chopped peel of two lemons, six and a half ounces of fine flour, the whites of four eggs, and two yokes. The sugar, chocolate and spices should be mixed up in the yokes of the eggs and in four spoonfuls of cold water, you must then add the four whites of eggs, whipped into froth, and the flour, and the whole, well kneaded up should be rolled out and proceeded with as in the above recipe.

103.—LEMON CAKES.

TAKE four ounces of sifted sugar, an equal weight of best flour, the chopped peel and the juice of a lemon, and last of all, the white of an egg whipped into froth. All must be well mixed up and kneaded, and the paste spread to a thickness of about double that of the back of a knife, and cut into small cakes, which should

be arranged at once in a pie-dish slightly buttered with fresh butter, iced with white of egg mixed with sugar, and baked in the oven.

104.—SMALL WHITE CAKES

TAKE two pounds of fine flour, an equal weight of sifted sugar, two ounces of grated nutmegs, an equal weight of cinnamon, sixteen cloves pounded fine, and the whites of three large eggs whipped into froth. Mix all this up and knead it into a paste (which should be rolled out till it is as thin as the back of a knife,) then cut them up, ice them, and bake them as above described.

105.—CORK-SCREW CAKES.

GRIND first of all two ounces of sugar, against which you have grated a lemon-peel, into two spoonfuls of sherry wine and three spoonfuls of common white wine, then mix up with it the whites of three eggs whipped into froth, add some flour, and when it has all been well worked up together, put it into a large pie-dish buttered with fresh butter. It ought to be very thin and fine. As soon as your cake is baked, cut it into long narrow bands, which turn when still warm round a

small round piece of wood, which you can remove when they are cooled.

106.—CHINESE CAKES.

ADD to four ounces of sugar an equal weight of fresh butter, an egg, a spoonful of wine, a small quantity of chopped lemon-peel, and as much flour as would be needed to make a light paste; work up this paste with the rolling-pin and cut it up with small moulds. A small quantity of preserve should be placed on the top of it, and then a thin crust cut up in the same manner. Ice them with white of egg, lengthways along the table, so that they should not separate in baking, and bake them in a slow oven, on a pie-dish buttered with fresh butter.

107.—TRONCHINES CAKE

STIR up three ounces of sugar and a lemon-peel chopped fine with the whites of three eggs whipped into froth; when all this is well-mixed, add an ounce and a half of flour, put this paste into a pie-dish lightly buttered with fresh butter, stretch it out to the thickness of a knife-blade, let it bake in the oven, and cut it into squares while the cake is still hot.

108.—TRONCHINES CAKE ANOTHER WAY.

TAKE four ounces of sugar, a spoonful of aniseed, and the whites of two eggs whipped into froth, mix the sugar with the aniseed, and when it is all mixed up, make out of this paste with a dessert-spoon small cakes, which place upon a sheet of paper, and bake in the oven.

109.—SMALL WINE CAKES.

STIR up half a pound of flour, half that weight of fresh butter a little melted, with some warm wine, roll your paste very fine, cut it up with small moulds, which you should ice with white of egg, and sprinkle them with sugar. Then put it in a tart-dish moistened with butter, and let them bake, only the oven should not be too much heated.

110.—MERINGUES CAKES.

TAKE four ounces of sifted sugar, some lemon-peel chopped fine, and the whites of three eggs whipped into froth, and mix them all up together, then butter a sheet of paper with fresh butter, make of the mixture some small cakes well rounded, and cover them with the heated cover of a tart-dish. When they are

baked remove them carefully with a knife, scoop the bottom out with a dessert-spoon, taking out all the inside, and keep the meringues hot. When you wish to serve them up, fill them with whipped cream or preserve, putting them always two together one upon the other, in order that the mixture may be covered. The paste that is taken away, in hollowing out the meringues, may itself be afterwards prepared in the same way.

III.—ICED CHESTNUT CAKE.

PEEL a few good boiled chestnuts—they should as much as possible remain whole, then make a thick syrup from twelve ounces of coarse brown sugar and some water, put the chestnuts into a large copper saucepan, one side by side with another, so that the bottom may be just covered, then pour the syrup over it, so as to have the chestnuts completely covered with it, heat them with the syrup and remove them on to a tin-dish to cool. Continue doing this until they are all iced.

III2.—ICED CHESTNUT CAKE ANOTHER WAY.

PUT an equal weight of sugar and of peeled chestnuts into a copper saucepan in water upon the fire, after having skimmed them add the

chestnuts and let it all boil together for some minutes, after which take them away and when the syrup which you should keep on boiling, has become quite thick, put the chestnuts back, and do as described in the foregoing recipe. A little vanilla in the syrup will be found greatly to improve it.

113.—GOLD CAP CAKE.

DILUTE some fine flour in cold water, and add the whites of several eggs, taking to each egg a tea-spoonful of sifted sugar. The paste should be of the consistence of thin cream. Then put a spoonful of this paste into a small cullender, and let it run in little cakes into the hot butter. These caps should each be as large as a small saucer. As soon as they have become browned, take them out and put them round a rolling-pin in order to bend them. Only one cap at a time must be put into the butter. In place of water, cream may be used, which would render them more delicate.

114.—BUTTER CAKE.

TAKE a pound and a quarter of best flour, half a pound of butter, half a pint of cream, four ounces of pounded sugar, some cinnamon,

and three eggs, let it all be well mixed and worked up together, then let it be spread out, (but not too thin,) for a cake, make notches on it in the form of squares, colour it with white of egg diluted in a spoonful of cream, and bake it in the oven in a pie-dish.

115.—BUTTER CAKE ANOTHER WAY.

TAKE an ounce and a half of sugar, four ounces of fresh butter a little melted, an egg, a handful of currants, and as much flour as would be necessary for kneading the paste. Spread it then into a cake of the thickness of a little finger, and bake it in a pie-dish at a slow oven.

116.—RAISED CAKE.

BOIL three quarters of a pint of cream, into which put half a pound of fresh butter, when it is a little cooled set it up in an earthen-ware dish, mix with the flour a pound of the crumb of white bread, some sugar, and a lemon-peel, or some salt and cumin, mix some eggs up with it, and keep on stirring and kneading until the cake rises. Then put it upon a pie-dish buttered with fresh butter to the thickness of a finger, give the cake a round shape, and put it into a warm place to

rise. When it has sufficiently risen leave it to cool, make some notches upon it, colour it with the yokes of the eggs that have been mixed with the cream, and let it bake at a good heat.

117.—GENEVA CAKE.

Mix six ounces of the crumb of bread in half a pound of fresh butter, four ounces of pounded sugar, half a pound of flour, some cinnamon and an egg. When all this has been well-worked up together and rolled out into a cake not too thick, make some square notches with your knife, and colour the cake with the yoke of an egg, then sprinkle it with sugar, and let it bake in a pie-dish in the oven.

118.—QUEEN CAKE.

To half a pound of best flour add an equal weight of fresh butter, four ounces of pounded sugar, a chopped-up lemon-peel, and an ounce of yeast. Mix this in a pint of cream, and knead it as if you were kneading dough for bread. Butter a sheet of paper with fresh butter, and put the paste upon it in the form of a round, let it rise a little, colour it with the yoke of an egg, and bake it in the oven in a pie-dish.

119.—HASTY CAKE.

TAKE a quarter of an ounce of yeast, four ounces of pounded sugar, an equal weight of butter which should be melted, half a pound of best flour, and a tea-spoonful of cinnamon. Make out of this a paste, reserving some of the flour for the purpose of rolling out with the rolling-pin. The cake should not be very thin, and should be put into a pie-dish buttered with fresh butter, iced with white of egg and sugar, and baked in a slow oven.

120.—VAUDOIS CAKE.

TAKE a pound and a half of best flour, half a pound of fresh butter, six ounces of pounded sugar, two chopped lemon-peels, five eggs, half an ounce of yeast, and three quarters of a pint of cream. All should be well mixed up and kneaded into a paste, you must then form it into a round shape and put it into a pie-dish. Bake it in the oven, after having left it for several hours that it may rise, and after you have marked it with several notches.

121.—CLARET CAKE.

TAKE fifteen ounces of sugar lightly weighed, a pound of honey, half a pound of syrup of

sugar, a pinch of cloves and the same quantity of mace and nutmeg, two lemon-peels chopped fine, an ounce of pounded cinnamon, and a glass of claret. All should be well mixed, and to it should be added two pounds of flour, of which three handfuls should be put into the paste and sprinkled with another handful. This paste should be put for the night into a lukewarm furnace. The next day put it on the board, and knead the rest of the flour, keeping back a little for the purpose of rolling the paste; then roll it out to the thinness of the back of a knife, cut the paste into cakes of whatever size you like, and when they are half baked, ice them with a syrup of sugar and water, and finish baking them.

122.—CHERRY-WATER CAKE.

SOAK three rolls in milk, beat them up well, adding five eggs, three spoonfuls of sugar, and a cupful of currants, then mix them all together and bake them in a pie-dish moistened with fresh butter. Then sprinkle a dish freely with sugar, put the cake upon it, sprinkle it again with sugar, and pour upon the whole a wine-glass of cherry-water.

123.—BREAD CAKE.

SOAK four milk-rolls in milk, pressing them

gently, then add—(stirring them all the time,) five eggs, some sugar, and some cinnamon, and bake them in the oven in a pie-dish moistened with fresh butter.

124.—LENTEN CAKE

CUT some white rolls up into narrow pieces, each the thickness of a finger, and bake, without buttering them, till they become a pale brown; put them into a salad-bowl, then heat some wine either red or white, put some sugar and cinnamon to it, pour it upon your fried bread, and serve it up hot. You can also cook currants or raisins with the wine, and add, if you like, a spoonful of essence of bishop or instead of this sauce a wine cream.

125.—LENTEN CAKE ANOTHER WAY.

CUT up, as in the foregoing recipe, some milk rolls, which brown with a good deal of butter, then beat up two eggs, and half a pint of cream, add a small piece of lemon-peel and the necessary amount of sugar, bake it quickly over a good fire, continually stirring it, and then pour your cream over the browned bread.

126.—ICING FOR CAKES.

BEAT the whites of two eggs to a solid froth, add eight ounces of finely powdered white sugar and mix in the juice of a quarter of a lemon. Place the cakes before the fire, pour over them the icing, and smooth over the sides and tops with a knife. Set them to dry at the mouth of a cool oven.



ROLLS.

127.—ALMOND ROLLS.

TAKE half a pound of almonds that have been wiped with a cloth and then pounded, not quite an ounce of citron, and the same weight of candied orange-peel, cut up into small pieces some cinnamon, ten pounded cloves, and the yokes of eight eggs, stir it all together for half an hour, then beat the whites of the eggs into froth, mix it with the rest, and let it bake in a pie-dish or in a mould that has been buttered with fresh butter.

128.—ALMOND ROLLS ANOTHER WAY.

MIX six ounces of almonds wiped with a cloth and pounded tolerably fine, with the same weight of pounded sugar, add a chopped lemon-peel, a third of an ounce of cinnamon, a teaspoonful of lemon-juice, three ounces of fresh butter slightly melted, and the whites of two eggs. Mix it all up well with a handful of flour, and make rolls, which should be baked in

the oven on a pie-dish moistened with fresh butter.

129.—COUNTESS ROLLS.

TAKE half a pound of almonds and an ounce and a third of pistachio-nuts peeled and pounded, an ounce and a half of pounded sugar, and the yokes of six or seven eggs, mix these well up together, and make them into rolls, which you can ice with white of egg mixed with sugar. Then let them bake in the oven upon a piece of paper buttered with fresh butter. From this paste can also be made a cake, sufficiently thick, which, when it is ready, should be cut into squares.

130.—BRAN ROLLS.

TAKE half a pound of almonds wiped with a cloth and coarsely pounded, a third of an ounce of cinnamon pounded or crushed, six ounces of sugar pounded fine, three eggs, and the same weight of fresh butter slightly pounded. When all this has been well mixed, put the paste with a spoon into a pie-dish buttered with fresh butter, let it be of equal thickness all over it, and bake your rolls in the oven. Cut it up into slices as you please. This will not make a large dish.

131.—NUTMEG ROLLS.

To half a pound of almonds, (wiped with a cloth and pounded,) add the same weight of pounded sugar, the third of an ounce of cinnamon pounded fine, four cloves and two pounded leaves of mace, a small pinch of grated nutmeg, and the whites of three eggs beaten into froth, then mix them all up together, adding a spoonful of fine flour to bind the paste. Of these make, according to the directions last given, rolls which should be put in a pie-dish moistened with fresh butter, and baked in the oven.

132.—HAZEL-NUT ROLLS.

BROIL four ounces of hazel-nuts, weighed without their shells, in an iron saucepan on the dry embers, keeping them there sufficiently long for the skin to become loose and easy to remove, though the nuts ought not to be yellow, but should be coarsely chopped up and then broiled in a brass saucepan with two thirds of an ounce of melted sugar. When they have become somewhat browned, beat into froth the whites of two eggs, mix with them four ounces of sifted sugar, and work them for some time, then lightly add the sugar to the

eggs, and in that way immediately form rolls out of the paste. Arrange them upon a leaf of paper rubbed with a cut almond, and bake them in the oven, which ought not to be too much heated.

133.—WHITE HAZEL-NUT ROLLS.

To four ounces of sifted sugar add a handful of hazel-nut kernels, broiled dry sufficiently long to detach the skins easily. The nuts should remain white, and should be divided into four portions, the white of two eggs should be mixed with the sugar upon a porcelain plate, and beaten into froth with a silver fork, you should then add the nuts with a tea-spoon, make some rolls, put them upon white paper and bake them at a lukewarm oven. When they are done, they should be white and dry.

134.—MELTED ROLLS.

To half a pound of pounded sugar add an equal weight of fine flour, four ounces of fresh butter slightly melted, half an ounce of peach-kernels peeled and pounded, and the whites of four eggs whipped into froth, which should be mixed and well stirred. Then make the rolls as in the above recipe and bake them in the oven.

135.—SWABIAN ROLLS.

CUT nine ounces of fresh butter into small pieces, add twelve ounces of flour, moisten it with the white of an egg and make of it a paste, with which, as you work it, you may gradually mix half a pound of pounded sugar, an equal weight of almonds wiped with a cloth and pounded fine, half an ounce of cinnamon, a lemon-peel, and a little salt. When the paste, which is rather difficult to make, holds together, spread it out with the roller, cut it up with small moulds, colour it yellow with the yokes of the eggs, arrange your rolls on a pie-dish powdered with flour, and let it bake in the oven.

136.—CHOCOLATE ROLLS.

GRATE half a pound of bitter chocolate, add to it an equal weight of pounded sugar, an equal weight of hazel-nuts rubbed with a cloth and pounded fine, and the whites of five eggs whipped into froth. All should be well shaken up together. Then butter some small moulds with fresh butter, fill them, and let them bake in a small oven at a temperate heat.

137.—CHOCOLATE ROLLS ANOTHER WAY.

TAKE four ounces of sifted sugar, two ounces of good grated chocolate, and the whites of two eggs whipped into froth. All should be mixed up together, and made into rolls, which should be put upon paper and baked in the oven.

138.—LEMON ROLLS.

IN order to make rolls of the weight of sixteen ounces, take that weight of sifted sugar, the whites of two eggs, and a lemon peel, chopped up fine and ground. The whites of eggs must be whipped into froth, and mixed with the peel in a mortar, where it must be pounded until it makes, in combination with the eggs, a clear paste. Then put it into a tureen and mix it with the sugar, working it all up together, and divide this paste into small pieces, which should be laid upon some paper or upon a tart-dish moistened with a little fresh butter, and then baked in the oven. They need not have a high colour.

139.—ANISEED ROLLS.

TAKE eight ounces of pounded sugar, six ounces of fine flour, two eggs, a spoonful of

aniseed, and a chopped lemon-peel. Put the sugar on a kneading-trough, make a hole in the middle of it, put flour round the sugar, break the eggs into the hole, add aniseed and lemon, and knead them all into a paste, keeping back a little of the sugar and flour, in order that the paste may be worked with the rolling-pin. It should be of the thickness of a little finger, and should afterwards be cut into the form of rolls, which should be baked in the oven.

140.—ANISEED ROLLS ANOTHER WAY.

TAKE eight ounces of pounded sugar, an equal weight of flour, six ounces of butter slightly melted, the whites of three beaten up eggs, three yolks, a spoonful of aniseed, and half a chopped lemon. Stir it all well up together and make it into rolls, which bake in the oven in a pie-dish moistened with fresh butter.

141.—ANISEED ROLLS A' LA FRIBOURG.

TAKE the whites of two eggs whipped into froth, and six ounces of sugar pounded fine, and knead it with five ounces of best flour and two spoonfuls of aniseed, then make it with a mould into rolls and let them bake.

142.—ANISEED ROLLS A' LA NEUCHATEL.

TAKE nine ounces of best flour, eight of sifted sugar, the yokes of five eggs, the whites of two, and the aniseed at your pleasure. Let the sugar be mixed up with the yokes of the eggs, and beaten up for a long time, then add the whites whipped into froth, the aniseed, and afterwards the flour. Let it all be well-worked up together, and then make your rolls, which should be placed upon a pie-dish moistened with fresh butter, or upon a sheet of paper. They should be baked in the oven after the bread has been made, and need not remain there more than ten minutes.

143.—MARCPANE ROLLS.

To a pound of almonds that have been peeled and pounded, add an equal weight of sugar, not quite an ounce of coarsely pounded cinnamon, the same amount of chopped citron, an eighth of an ounce of nutmeg, mace, and pounded cloves, and the whites of four or five eggs whipped into froth. Mix it all up, then butter, as in the last recipe, a piece of paper with fresh butter, make the paste into rolls, powder them with sugar, and let them bake in a slow oven.

144.—HARD ROLLS.

TAKE a pound of sugar, an equal weight of flour, four eggs, of which the whites should be whipped, and a little cinnamon or half a lemon-peel, and make of it a paste, stretch it out to the thickness of a knife-blade. Cut it up with small moulds, and bake them in the oven in a tart-dish which has been sprinkled with flour. They must not remain too long in the oven, lest they should get too hard. They can be kept a long time.

145.—STUFFED ROLLS.

TAKE some milk rolls, cut each in half, cut off the ends to serve as a cover, scoop out the crumb, soak it in milk, then add ground almonds, sugar, raisins, and currants, mix it all up together and fill the rolls with the mixture, replace the cover, tie it round with a string, and fry it in butter. Serve up the rolls with wine-sauce or cream, after having taken away the string.

146.—STUFFED ROLLS ANOTHER WAY.

MAKE an almond cream as described in the recipe for "Almond Crusts,"* then take some twopenny rolls, make some slits the whole way

* See Recipe No. 152.

down to the bottom, the width of a finger apart, put into every slit a spoonful of the cooled cream, fasten them with a string, and let them fry with a good deal of butter. You can serve them up with red-wine sauce, strawberry cream, or raspberry syrup, either would do nicely.

147.—STUFFED ROLLS ANOTHER WAY.

CUT some white rolls in half, scoop out the crumb, take it carefully away, add some peeled and ground almonds, some sugar, some chopped lemon-peel, and two well-beaten-up eggs, and fill the crusts with this paste; let them fry in butter one by one like the strawberry crusts, and serve them hot with wine-sauce, or with a syrup of rum or of cherry-water.



C R U S T S .

148.—RASPBERRY CRUSTS.

THE raspberries must be picked, but not washed, then crush them a little, put some sugar, and if you like, add one or two biscuits, or some bread-crumbs. Then put these raspberries to the thickness of a finger upon slices of bread, wash them over with white of egg, and fry them in hot butter.

149—STRAWBERRY CRUSTS.

LIKE the raspberry crusts, these should merely be picked, and not washed, then they should be crushed a little, sugar and cinnamon should be added, they should be placed on slices of bread the thickness of a finger, and cooked one after another in an omelet-saucepan, with less butter than you would use with the raspberries.

150.—CREAM CRUSTS

TAKE a spoonful of fine flour and a quarter

of a pint of cream, mix the flour up with a little cream, add four eggs well beaten-up, put some pounded sugar, chopped lemon-peel, and the rest of the cream to it, and cook it all in a thick cream, continuing to stir it, and when it is cold, put it on slices of roll, of the thickness of a finger, and cook them one after another in a well buttered tin.

151.—CREAM CRUSTS ANOTHER WAY.

BOIL a quarter of a pint of cream with a piece of sugar grated against a lemon, and then turn it out. When it is cold, mix it up with half a tea-spoonful of flour, beat into it the yokes of four eggs, put it on the fire, and let it boil into a cream, (continuing to stir it,) and again turn it out. When it is again cold, put it upon thin slices of milk-bread in the oven in a dish buttered with fresh butter, let them bake and cool again, and then wash them over with the froth of the whites of four eggs, then sprinkle them with sugar, put them again in the oven to be browned a light colour, and serve them up at once.

152.—ALMOND CRUSTS.

TAKE three ounces of peeled and ground sweet almonds, three spoonfuls of best flour,

two spoonfuls of sugar, and a little ground cinnamon. Moisten it with three or four spoonfuls of good cream, adding the whites of four eggs beaten into froth. Put all this upon thin slices of bread or rolls, (which you must colour in the same way as you do the cream-crusts, one after another, in a tin that has been buttered,) then sprinkle them, while still hot, with sugar and cinnamon, and serve them up immediately.

153.—ALMOND CRUSTS ANOTHER WAY.

TAKE eight ounces of peeled and ground almonds, a chopped lemon-peel, seven ounces of pounded sugar, a tea-spoonful of flour, and the whites of two eggs beaten into froth. Mix it all up together, and pour it upon some cracknels, to a thickness of a finger, let them cook, one after another, on a tin that has been buttered, and serve them up with sauce and lemon-juice.

154.—ALMOND CRUSTS ANOTHER WAY.

TAKE three ounces of peeled and ground almonds, a quarter of a pint of cream, four well-beaten-up eggs, some sugar, half a spoonful of flour and some cinnamon, or chopped lemon-peel, beat it all well up together, and

boil it to the consistence of cream, set the crusts up into an earthenware dish, leave them to cool, and cover them with thin slices of bread or of rolls, the thickness of a finger. Then cook them one after another on a tin that has been buttered. They should be served up hot.

155.—BREAD CRUSTS

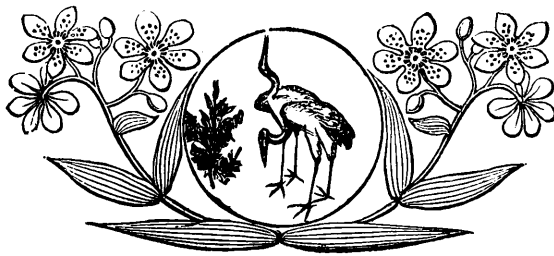
CUT some white bread into slices, soak them either in wine or milk, then turn them round in beaten-up eggs, cook them in butter, and sprinkle them with sugar and cinnamon.

With this dish, and also with the bread and the cherry-water cakes, may be served up a common red-wine sauce, or another sauce, which we will describe. Fry a spoonful of flour in butter, add to it a bottle of light wine, some sugar, a handful of ground almonds, and three spoonfuls of cherry preserve, and let all this boil together for a minute.

156.—APPLE CRUSTS.

PEEL some sharp apples and cut each of them in half, remove the core and boil them with a little water and sugar; when they are quite soft you can crush them, then add some chopped lemon-peel, and if you like, some raisins, and boil the apples until the water

has all run off, after which turn them out on a dish and leave them to get cold. Add the whites of two eggs beaten into froth, stir them up well, put them upon slices of bread, wash over the top with white of egg, and let them brown with butter. You can, if you like, substitute for currants and lemon, almonds or cinnamon, or, if you prefer, either without the other.



R I N G S.

157.—ANISEED RINGS.

TAKE four ounces of pounded sugar, and the same amount of fresh butter, and add eight ounces of best flour, a spoonful of aniseed, an egg, and sufficient cream to make it all into a light paste. Then make them into rounds, and bake them in a slow oven.

158.—CINNAMON RINGS.

TAKE eight ounces of pounded sugar, an equal weight of best flour, two spoonfuls of cinnamon, four ounces of fresh butter, and two eggs. The butter, which ought to be slightly melted, should be mixed with the sugar, the flour, the cinnamon, and the yokes of the two eggs, and well-beaten together; after which whip the whites of egg into froth, mix them with the paste and work them well up together, butter a pie-dish with fresh butter, make rounds of this paste, and proceed as in the last recipe.

159.—LEMON RINGS.

TAKE five ounces of sugar, three ounces of fresh butter, five ounces of fine flour, a chopped lemon-peel and an egg. The butter must be melted and kneaded up with the rest like a paste. Then you must make up the rings and proceed as before. You can, if you like, ice them with the white of the egg mixed with sugar.

160.—ALMOND RINGS.

TAKE eight ounces of fine flour, six ounces of pounded sugar, four ounces of almonds peeled and pounded, an equal weight of fresh butter which must be melted, three tea-spoonfuls of pounded cinnamon, or a little vanilla, and two eggs. Mix it all well up together, and make it into rings, which should be iced with whites of egg mixed with sugar, and then baked in a slow oven, on a pie-dish buttered with fresh butter.



PUDDINGS.

161.—APPLE PUDDING.

TAKE two cupfuls of apples that have been thoroughly well roasted, a cupful of bread-crumbs soaked in milk, a handful of almonds bleached and pounded, two ounces of fresh butter, three eggs, and some sugar, mix them all together, and throw them into a mould that has been buttered and sprinkled with bread-crumbs. Let it brown well in the oven, and serve it up hot. Cream can be served with it.

162.—CHOCOLATE PUDDING.

TAKE four ounces of bitter chocolate, a pint of cream and four eggs, stir up the chocolate in a little water, then add the necessary amount of sugar, the boiled cream, the yokes of the four eggs well beaten up, and last of all, the whites beaten into froth. Put it all into a tolerably deep mould which has been rinsed out in cold water. Then put it into boiling water and leave it to boil for a quarter of an hour, until the pudding has become

thick. After that take the shape out of the water, turn your pudding out into a dish, and when it has become perfectly cool, pour round it either vanilla cream or whipped cream.

163.—RHUBARB PUDDING.

IN the spring, as soon as the rhubarb-stalks are tolerably long, cut them in pieces the thickness of a finger, and take out the fibres, then fill with the stalks a baking-dish with wide edges, add sugar to them, and cover them with a good and tolerably thick cake-powder, which press closely against the edge. Let the pudding bake in the oven until the paste has become thoroughly well browned, and serve it up in the dish in which it has been cooked, with egg-cream.

For rhubarb-cake the same directions will serve as for the pudding, it should be put upon the paste with a great deal of sugar, but without water, and it should be baked in the oven like all other cakes.

164.—RUM PUDDING.

TAKE from four to six milk rolls, according to the size of the pudding you wish to

make, cut them in slices, spread fresh butter upon each, moisten them with rum, and arrange them in a mould that has been buttered with fresh butter, add five ounces of best raisins, and sugar, and thus fill the mould, then pour a cupful of cream, in which three or four eggs have been beaten, upon it, cover it over with strong paper, wrap it up in a cloth, and let it boil in a saucepan of boiling water for three quarters of an hour. Take care that the water reaches to the edge of the mould, but does not go beyond it, pour it out carefully, and serve it up either hot or cold, as you please, with a syrup of sugar and rum.

165.—FONDUE OF ROLLS PUDDING.

TAKE three halfpenny rolls, cut them into slices, soak them for a minute in lukewarm milk, butter the dish with fresh butter, and cover the bottom of it with these slices sprinkled with pounded sugar, a little lemon-peel cut small, and some raisins. Then put more slices and so on till they are all on the dish. Then put it in the oven, mix three eggs well beaten up in half a pint of cream, pour it over them, and leave it to cook for a quarter of an hour.

166.—ORANGE AND BREAD SLICES
PUDDING.

TAKE the peel, finely chopped up, of a sweet orange, or of several, according to the quantity which has to be made, boil these peels in an enamelled saucepan with water which must be changed several times, until they are quite soft, then make a syrup of sherry or of some other good wine, and of sugar, and when it is sufficiently boiled, press into it the juice of the oranges and serve it up in a small pot. Broil thin slices of white bread on the embers, moisten them with cold water, and arrange them upon a dish, one beside the other, cut the orange-peel as fine as possible, pour a little syrup into it, cover with it the slices of bread as equally as possible, and pour some syrup also on the top. One portion should be kept to be added to every slice when they are served up.

Similar slices may be made in the same way with lemons.

167.—FRITTER PUDDING.

To half a pound of sugar take an equal weight of almonds that have been peeled and ground fine, the chopped peel of a small lemon,

and three eggs well-beaten up. Mix all this up and knead some flour with the paste until you can make balls, the size of a nut, which must be rolled a little lengthways, and fried with butter. Fry them slowly, and let the butter be very warm. They ought, while cooking to break in the middle.

168.—FRITTER PUDDING ANOTHER WAY.

To half a pound of almonds peeled and ground fine, add an equal weight of sifted sugar, a chopped lemon-peel, the third part of an ounce of cinnamon, a piece of fresh butter the size of an egg, and three or four eggs well beaten up, for the rest you may follow exactly the directions given above.

169.—FRITTER PUDDING ANOTHER WAY.

TAKE a pound of flour, four ounces of fresh butter, an equal weight of peeled and ground almonds, three eggs, and a small quantity of lemon-peel; make of these ingredients a paste, from which form some rolls, long or round as you please, and let them fry slowly in very hot butter. As soon as the fritters are in the butter, take the frying-pan off the fire, in order that they may not become brown before they rise, and do not put too many of them at

once in the frying-pan, lest they should not have room to turn. Put them in a covered earthenware dish, and you will be able to keep them a long while in a cool place.

170.—FUNNEL FRITTER PUDDING.

Mix some flour in lukewarm milk until it is of the thickness of batter, then warm a little butter on the fire, let it run over the bottom of the frying-pan, take away whatever there is more than necessary, pour into the frying-pan as much of the batter as if you were making an omelette, let it fry for a minute and then turn it, lest it should become brown, for it should merely thicken so as to be no longer liquid. When it is firm turn it over, put a little butter in the frying-pan, and continue to fry it until it is quite done. Put all these omelettes one upon another into a marble mortar and pound them for half an hour, without adding anything. Mix some eggs, one after another, in this omelette-batter, continuing to pound, and add sufficient eggs to make the batter into a sort of thick paste. Season it either with salt or sugar, cause the paste to run through the cullender in hot butter, and fry the fritters till they are well browned.

171.—FUNNEL FRITTER PUDDING ANOTHER WAY.

TAKE half a pound of pounded sugar, an equal weight of peeled and ground almonds, half a chopped lemon-peel, and four eggs. Mix it all well up, and add four or five spoonfuls of flour, or as much as would be necessary for the paste to hold together when it is poured through the cullender; do not fill it quite full, and let the paste fall into the butter while continuing to shake it, in order to give form to the cakes, and then bake them slowly to a good brown.

172.—BERLIN FRITTER PUDDING.

To a pound of flour add half a pound of fresh butter, half an ounce of yeast, some sugar, five eggs, and some milk, until the latter has the ordinary consistence of fritters. When it has been well mixed, put it into a warm place to make it rise, then work it up well, roll it out with the rolling-pin to the thickness of a little finger, cut it up into square pieces, let them again rise, fry them in butter, sprinkle them with sugar and cinnamon, and serve them up hot.

173.—AN EXCELLENT FRIED PUDDING.

TAKE some eggs, and to each egg add three ounces of pounded sugar and as much flour as would be necessary for making a good dough, from which make small rolls, each the shape and size of a cigar, which fry in butter. Lemon or aniseed may be added, according to taste.

174.—FLODT FRITTER PUDDING.

TAKE half a pound of flour, three ounces of butter, an ounce and three quarters of sugar, from two to five spoonfuls of sour cream, and the yokes of two eggs, work them well up, leave the batter for from two to five hours, then spread it out thin, cut it in any kind of shape you like and serve it up in hot butter.

175.—OBLONG FRITTER PUDDING

To half a pound of sugar grated on a lemon and then pounded, add an equal weight of fine flour, a tea-spoonful of pounded cinnamon, the whites of two eggs, and one yoke. Knead it all up together, spread out your batter to the thinness of a knife-blade, cut long narrow bands, turn them round small circular moulds, and let them fry slowly in butter.

176.—BAKED FRITTER PUDDING.

PUT on the fire half a pint of milk with four ounces of fresh butter and an equal weight of pounded sugar, stir it thoroughly, and add some fine flour, beating the batter up well, until it separates from the frying-pan, turn it out into a bowl, and when it is nearly cold, mix it up with some eggs. It should have the consistence of dough. Sprinkle with flour a pie-dish or a sheet of paper, make of the paste small balls of the size of half of an egg, colour them with yoke of egg, and bake them in the oven.

177.—BOULETTE PUDDING.

TAKE three quarters of a pint of milk, four ounces of pounded sugar, half a pound of fresh butter, and an equal weight of best flour. The milk should be put with the butter upon the fire in an enamelled saucepan, and when the butter is melted, you should add the sugar and the flour and cook them together, until such time as the batter has become sufficiently thick, then put it into an earthenware basin, and when it has become cool add ten or a dozen eggs, and stir them all up together. Butter a pie-dish with fresh butter, make up little balls

of the batter, which may be left for the space of half-an-hour, colour them with yoke of egg, and bake them in the oven.

178.—BOULETTE PUDDING ANOTHER WAY.

BOIL a pint of cream in a china-lined saucepan, and when it boils, add some flour until it becomes a thick batter. When it is cold add the whites of five, and the yokes of four eggs, working it up for half an hour, and make it up into small balls, or into rounds, which colour with yoke of egg, and let them bake in the oven in a pie-dish or in paper. If you do not care to have this a sweet dish, you can put salt to it, otherwise put sugar.

179.—BISCUIT PUDDING.

MAKE a paste with three eggs well-beaten up, half a pound of sugar, thirteen ounces of flour, five ounces of almonds that have been peeled and chopped, and a little lemon-peel, knead it; form it into a long loaf, put it in the oven, half bake it, then cut it into slices, and finish baking it.

180.—WINE BOULETTE PUDDING.

SOAK the crumb of a white loaf of a pound weight in some hot milk, and when it is soft

let the milk drain off, mix the bread with three eggs, three spoonfuls of flour, and a handful of raisins, and then fry in butter one spoonful after another of this mixture. Then heat a bottle of wine with a piece of sugar, and when it boils throw your boulettes in, and let them boil a little in the wine.

181.—RICE PUDDING

BOIL eight ounces and a half of rice that has been well-washed, with new milk into a thick batter, then put it into a basin, and add at once the yokes of two eggs. Leave it to cool, and mix with it chopped lemon-peel, slices of candied peel, sugar, and the whites of six eggs whipped into froth, butter a shape with fresh butter and cover the bottom of it with a fine rolled paste, or, if preferred, only with bread-crumbs, on which must be placed some small pieces of fresh butter. Pour the rice upon it and leave it in the oven sufficiently long for it to swell well, and to become entirely browned, then turn the mould out upon a dish, and serve your pudding hot, with cream or wine-sauce, or with a syrup made with sugar and water, with which mix, when it is cold, some rum or cherry-water.

182.—RICE PUDDING ANOTHER WAY.

TAKE some rice, a larger or smaller amount according to the size of the pudding you wish to make, and boil it with new milk into a thick mass. As soon as it is sufficiently boiled, mix it, while still upon the fire, with a cupful of almonds peeled and pounded, some pounded vanilla, and a fair amount of sugar, then rinse out a salad-bowl in cold water, so that it may not be dry, pour the rice into it still warm, and leave it in a cool place, in order that it may become quite cold. Then turn it out into a dish, and if the pudding does not detach itself easily from the salad-bowl, hold it just for a moment in or upon hot water, and it will come off easily. Put round the pudding some cream, either strawberry or chocolate. Raspberry syrup also goes very well with it, and makes an excellent dish.

183.—RICE PUDDING ANOTHER WAY.

BOIL some rice and milk and a little fresh butter, and leave it to cool, then add grated lemon-peel, a handful of raisins, some sugar, five eggs, and three spoonfuls of rum, and stir them all together. Butter the middle of a pudding-cloth with fresh butter, pour the rice, etc.,

into it, tie up the pudding-cloth, and leave it to boil in water for four hours. Then take away the pudding-cloth, put the pudding upon a dish, pour some rum-cream upon it, and serve it up hot.

184.—SEMOLINA PUDDING.

BOIL a pint and three quarters of new milk in an enamelled saucepan, and when it begins to boil, mix with it some semolina, continuing to stir it until it becomes a thick batter, leave it for a full minute till it detaches itself from the saucepan. Beat it carefully in order that there may be no hard lumps left in it, then turn it out, and when it is cool, add some lemon-peel chopped small, as well as some candied peel and sugar, six eggs, and if you like, a handful of raisins. Stir all this up, pour it into a mould that has been buttered with fresh butter, and sprinkled with bread crumbs, and place your pudding in a cool oven for at least an hour, until it becomes quite brown. When it is ready, turn it out into a dish, pour over it a syrup of sugar and water, mixed when cold with cherry-water or a spoonful or two of rum, (or with red wine-sauce or cream,) and serve it up hot.

185.—SEMOLINA PUDDING ANOTHER WAY.

BOIL into a thick consistence two pints and a quarter of milk with two cupfuls of semolina, almonds peeled and well pounded, and a sufficient quantity of sugar, stir it when turned out, until it is cool, and then pour it into a mould that has been rinsed with cold water, serving it up with strawberry or other cream, or a syrup of red currants, or with raspberries.

186.—BREAD PUDDING.

SOAK the crumb of a white roll in boiling milk in a covered basin, and when the milk has cooled, take it out, strain the milk off, and mix with it a handful of peeled and pounded almonds, a sufficiency of sugar, and six or seven well-beaten-up eggs. Butter the middle of a pudding-cloth with fresh butter, add three slices of candied peel cut in long strips, and pour the batter over it, tie up the pudding-cloth, and boil your pudding in a saucepan in boiling water on the fire for two hours, then turn it out into a dish, pour sauce or cream round it, and serve it up hot.

187.—BREAD PUDDING ANOTHER WAY.

TAKE three halfpenny milk rolls, soak them in milk, strain off the milk, add an ounce and

a half of fresh butter well beaten, an equal weight of peeled and pounded almonds, the same quantity of raisins, a lemon-peel grated on sugar, and the yokes of eight eggs well beaten up with the sugar. These must be added to the rest by being well stirred up together, after which the whites, beaten up into froth, must be added, and the whole thrown into a mould buttered with fresh butter, sprinkled with bread-crumbs and baked in the oven. When serving up the pudding, pour round it either red wine-sauce or cream.

188.—WHITE ROLL PUDDING.

TAKE two white rolls, with half a pint of cream, and a piece of sugar, reduce them to the consistency of batter, and when it is cooked, turn it out and leave it to cool, adding some raisins, chopped lemon-peel and two eggs, the whites of which have been whipped into froth. Stir it all up together, then butter a mould with fresh butter, cover it with a thin paste, put in the butter, and let it bake in a slow oven till it is well browned. Make a sauce of red wine, water, sugar, and cinnamon, or a syrup of sugar and water, and mix with them, when nearly cold, some cherry-water, and pour it round the pudding.

189.—WHITE ROLL PUDDING ANOTHER WAY.

TAKE six white halfpenny rolls, cut off the crusts, (which then grate,) after which mix these crumbs in three quarters of a pint of cream, mixing with it an ounce and a half of almonds or pistachio nuts peeled and pounded small, with an equal quantity of sugar, pounded into the yokes of four eggs, adding the whites whipped into froth, and a small glassful of cherry-water. Then butter a mould with fresh butter, sprinkle bread-crumbs over it, and garnish with a good puff-paste. Pour the batter upon it, and keep it in the oven for about three quarters of an hour. This may be served up with a sauce made of sugar and water, with a small quantity of cherry-water, or with some sort of cream.

190.—PISTACHIO PUDDING.

TAKE six eggs, a pint of cream, a cupful of pistachio-nuts peeled and pounded, some sugar, and, if you like, some pounded vanilla, or two or three slices of candied peel chopped small, then butter a mould with fresh butter, put at the bottom of it a thin puff-paste, pour the batter upon it, and cover it with a similar paste, (which fasten to the edge,) and then let

your pudding bake slowly in the oven. When it is brown and sufficiently baked, turn it out upon a dish, and pour round it some cream, or a syrup of sugar and water mixed with cherry-water.

191.—HAZEL-NUT PUDDING.

TAKE two spoonfuls of rice with some cream, and when it has been boiled soft, pass it through a sieve, and mix with it an ounce and a half of the best hazel-nuts, (weighed without the shells,) broiled till the skin comes off, and then pounded. Add a quarter of a pound of sugar rubbed on a lemon, four eggs, of which the whites have been whipped into a froth, and shake it all up together. Then butter a mould with fresh butter, cover it up with a thinly-rolled-out paste, pour it into a dish, and serve it up with a syrup of sugar and water, as above, or with lemon-cream or vanilla.

192.—HAZEL-NUT PUDDING ANOTHER WAY.

HEAT a quarter of a pound of hazel-nuts without their shells in the oven, so as to be able to get off the skins easily, then chop them up with a handful of bleached almonds, add the whites of five eggs beaten into froth, gently stirring the nuts and the almonds, next

add some sugar and a small glassful of cherry-water, butter a mould with fresh butter, then sprinkle it with biscuit-powder, or with small white rolls dried and pounded, cover it with a thin paste, pour the batter into it, and leave it to bake in the oven. When serving it up, throw round the pudding a syrup with a few spoonfuls of cherry-water.

193.—ARROWROOT PUDDING.

TAKE three ounces of the best arrowroot, a pint and a half of cream, mix the arrowroot with a little cream, then add the rest by degrees, eighty almonds bleached and pounded, a grated lemon-peel, and three ounces of sugar. Put all together in a saucepan on a slow fire, and stir the cream till it rises. Then add the whites of eight eggs, well whipped, and after it has been shaken, pour it into a salad-bowl, moistened with cold water, leave it to cool and dish it up.

194.—TURKISH PUDDING.

BUTTER a silver dish, or failing that, an earthenware one, with fresh butter, cover it with thin slices from milk rolls, or of white bread, add a layer of currants, raisins, candied peel chopped fine, and sugar, then a layer

of slices of bread, with small pieces of fresh butter, then more raisins and currants, and the same again until the dish is full. The top-most layer should be bread and butter. Then put the dish on the fire, leave it to bake slowly, and keep it hot until the moment when you want to serve it up, and then cover the pudding with a tolerably thick sauce of yokes of eggs and cream without sugar or spice. A small quantity of beef marrow may be introduced into this pudding. It is best cooked in a covered vessel upon the embers.

195.—ENGLISH PUDDING.

BOIL the crumb of a white roll, and mix it with a pint of cream, stirring it well all the time. When they are well mixed, turn it out and let it cool, add a piece of sugar which has been rubbed on lemon-peel, a handful of raisins, a small piece of beef-suet or of fresh butter cut into thin slices, and four eggs well beaten up, all which should be well mixed up with the bread that has been boiled, and beat it up thoroughly. Then butter with fresh butter the middle of a pudding-cloth, pour the batter into it, tie it up, boil the pudding for two hours, turn it out on to a dish, and mix with it one of the sauces

already described. Be very careful not to let the water run out of the cloth into the dish.

196.—CHESTNUT PUDDING.

TAKE two pounds and three quarters of chestnuts, weighed without the outside skin, boil them, pick them carefully and pound them fine, then make a syrup (not too thick,) of seven ounces and a half of sugar, and of water flavoured with vanilla, and when it is done, add the chestnuts and a small piece of fresh butter, stir them well with the syrup, arrange them in round form, garnish it, if you like, with pistachio-nuts, or candied peel, and pour round your pudding either vanilla cream or whipped cream, or raspberry syrup.

197.—ORANGE PUDDING.

TAKE a sweet orange, (if possible let it be a red one,) and boil it. When it is soft, peel it and remove the white peel inside and the pips. The flesh of the orange should be chopped fine with the peel. A small portion of the mince should be put aside and the rest put upon the fire, with half a pint of the best cream, a tea-spoonful of best flour and three ounces and a half of sugar. Stir it up like

cream until it boils, and then pour it into a basin. When it is cold, butter a mould with fresh butter, sprinkle it with sugar, and cover it with paste rolled thin, keep it quite smooth, then whip into froth the whites of three eggs, mix the froth with the cream, pour it all into the mould, and bake it in a cool oven. It ought not to run over the edge of the mould in baking. When the pudding is sufficiently baked, turn it out into a dish, and for sauce take the chopped orange-peel that has been put on one side, boil it into a syrup with water and sugar, and mix with this a small quantity of barberry juice, pouring it all round the pudding.

198.—ORANGE PUDDING ANOTHER WAY.

BOIL a good fresh orange, when it is tender, cut up the yellow peel as small as possible, and pound it in a mortar, chop the peel of a small lemon, and mix it with that of the orange, then add the yokes of two eggs, the juice of the orange, half a pint of cream, and the whites of three eggs beaten into froth. Stir it all up well together, and pour it into a mould buttered with fresh butter, sprinkled with dried bread-crumbs, and garnished with a finely-rolled-out paste. Then let the pudding

bake slowly in the oven; and when it is done, turn it out upon a dish and pour round it a clear syrup made with sugar and water, and the juice of the oranges.

199.—ALMOND PUDDING

TAKE eight ounces of almonds, bleached and pounded, four ounces of pounded sugar, a grated lemon-peel, and the yokes of eight eggs. Stir it all together, and then lay lightly upon them the whites, beaten into froth. Then pour this batter into a mould which has been buttered with fresh butter, and put it into the oven. This pudding can be served with red-wine sauce, or cream, but the sauce must not be poured round it till the pudding is served up.

200.—VANILLA PUDDING.

MAKE a vanilla cream according to the size of the pudding you wish to make. (The rules may be followed which we shall give in our directions for making creams.) Then stir up in half the cream a quarter of an ounce of gelatine melted in warm water, butter a small mould sufficiently thick for there to be no empty space either on the edge or at the

bottom, pour round it a glassful of syrup of sugar with a little rum and a handful of raisins, then add some cream and gelatine, leave it all night in a cool place, turn it over before serving it up in a dish, and pour the remainder of the cream round it.



TARTLETS.

201.—CHOCOLATE TARTLETS.

To four ounces of sweet chocolate add five spoonfuls of sugar pounded fine, four spoonfuls of flour, and the whites of four eggs whipped into froth. The flour must be mixed in the cream into a thin batter, and to it must then be added the grated chocolate, the sugar, and lastly the whites of the eggs. The tartlets must be made in moulds which have been greased with butter, and then arranged in a deep dish or in a cup, with the whipped cream, and be served up cold.

202.—CREAM TARTLETS.

Mix three ounces of almonds peeled and pounded fine, an equal weight of pounded sugar, and half a chopped lemon-peel with a tea-spoonful of fine flour, then put into it five eggs one after the other, after having each time worked the mixture so that all the five eggs should have become thoroughly mixed up

with it, and that it should have become quite smooth. Then add one pint of the best cream, moisten the moulds of the tartlets with fresh butter, cover them with the paste spread out fine, then put in this paste, without completely filling them up, and let them bake in a slow oven. This proportion will be sufficient to furnish three dozen.

203.—PEACH-KERNEL TARTLETS.

TAKE half a pound of pounded sugar, an equal weight of fine flour, four ounces of fresh butter, not quite half an ounce of the kernels of peaches peeled and pounded fine, and the whites of five eggs whipped into froth. The butter should be slightly melted, and the whole thoroughly well mixed, and then this paste should be put into small moulds and baked immediately.

204.—ANISEED TARTLETS

TAKE two eggs, pounded sugar of the same weight, half as much of fine flour, a pinch of aniseed, and, if you like, a little chopped citron. Mix the sugar in the yokes of the eggs, the two whites, whipped into froth, being added to the yokes, as well as the aniseed and flour, work it all up together, put it in moulds that have

been moistened with fresh butter, sprinkle them with sugar, and bake them in a slow oven.

205.—BUTTER TARTLETS.

TAKE eight ounces of fresh butter, the same quantity of fine flour, six ounces and a half of sugar not pounded too fine, a chopped lemon, and the whites of six eggs whipped into froth. The sugar and the flour should be mixed up in slightly melted butter, you must then add the lemon-peel and the whipped whites of egg and mix them up well, after which you must put this paste into small moulds, as in foregoing recipe, and let them bake.

206.—ALMOND TARTLETS.

BROIL for a short time three ounces of peeled and pounded almonds in a china-lined saucepan with an ounce and a third of sugar, then butter some patty-pans with fresh butter, and cover them with a crust rolled out thin, then put into them the broiled almonds in such a manner as that every tartlet may contain an equal quantity, and bake them quickly in the oven. As soon as they are done, pour a syrup made with three ounces of sugar, and the juice of two lemons, still quite hot, upon the almonds, taking care that this syrup should be equally

distributed. They must not be placed upon each other as long as they are still hot.

207.—PISTACHIO TARTLETS.

ADD to an ounce and one third of pistachios that have been peeled and pounded fine, an equal weight of pounded sugar, the same quantity of pounded vanilla, and the whites of three small eggs whipped into froth. Let all this be mixed together and put into patty-pans, which are covered with a crust rolled out thin. One tea-spoonful of this mixture is sufficient for a tartlet. When they are all full, sprinkle them lightly with sifted sugar, and bake them promptly in a slow oven.



A P P L E S .

208.—QUARTERS OF SWEET APPLES.

CUT your apples into quarters and take out the core, melt in a copper saucepan a small piece of butter, put the quarters into it when they have been washed in cold water, and pour into it a quarter or half a pint of water, according as the apples are tender or juicy. Let them cook upon a slow fire, and when the water is nearly all boiled away shake them about, after which let them fry to a good brown over a slow fire, without covering them. Small apples, not too sharp, may be cooked whole in the same way, only then one puts no water.

209.—SHARP APPLES COOKED WHOLE

TAKE if you can get them, small pippins in preference to any other sort, cut them round above the eye, arrange them side by side in a pie-dish, and put in the hollow of each of them a tea-spoonful of sugar, and a small piece of fresh butter. Pour just a few spoonfuls of

water into the pie-dish, and let it cook at a slow fire. The apples ought to have plenty of good juice.

210.—HALVES OF ROASTED APPLES.

TAKE some apples, if possible pippins, peel them, and cut them into halves, put into the place of the core a spoonful of preserve of any kind you like, arrange the apples upon a pie-dish, sprinkle them with sugar, add two or three spoonfuls of water with a few small pieces of fresh butter, and cook them at a slow fire. They must be taken out from time to time, in order that they may not stick together, or the apples may be left entire, the preserve being put at the top in place of the cut-out eye.

211.—HALVES OF APPLES.

CUT into two halves some cooking-apples, place them side by side in a saucepan, so arranging that the hollow should always be underneath, and that in that way they may lie one upon another. When the apples are all thus placed, put a few slices of lemon to them, or some raisins and a few pieces of butter, and a little cold water and sugar, cover up the saucepan and put it in the oven, and cook your apples

slowly, so that they may become soft and the juice run out. Then serve them up.

212.—APPLES WITH MACAROONS.

BOIL a dozen halves of sharp apples with some water and sugar, they should be tender and transparent, but must not be at all gone, and the juice must have been allowed to run out. Then butter a pie-dish with fresh butter, arrange the apples on it, mix with it three ounces of pounded macaroons, three slices of candied citron, chopped fine in three quarters of a pint of cream, mix it all up together and pour it upon the apples, sprinkle them with sugar, then put it in the oven and keep it there until it has become well-browned.

213.—APPLE CHARLOTTE.

CUT some good sharp apples into thin slices, and fill with them a pie-dish buttered with fresh butter and sprinkled with sugar, afterwards put on the top some fresh butter and sugar, and bake them in the oven. When the apples are tender, beat up two eggs with a cupful of cream, pour them over it, put them in the oven, and let it brown, then sprinkle them again with sugar, and also with cinnamon.

214.—APPLE CHARLOTTE WITH
PISTACHIOS.

PEEL two good sharp apples, cut them into slices, and fill with them a pie-dish which has been greased with butter, sprinkled with sugar, and garnished at the bottom with thin slices of bread; bake them in the oven, and when the slices are browned and the apples tender, turn them out upon a dish, and cover them with an ounce and a half of pounded pistachio-nuts, the same quantity of sugar, and the whites of three or four eggs beaten into froth. The pistachios ought to show above the whites of egg. Go over it with a red-hot shovel, or cover it with a pie-dish cover, while it is being broiled.

215.—APPLE CHARLOTTE WITH SULTANAS

TAKE a good quantity of apples, peel them and cut them into small slices, fry them with a little fresh butter and some sugar, set them up and let them cool, then butter a mould with fresh butter, cover it over with paste, (on which place a layer of apples and another of sultanas,) and when the mould is full, add two spoonfuls of quince jelly, make a cover of paste upon it, and let it bake at a slow fire

for an hour. Serve it up with syrup of sugar or with apricot jelly.

216.—APPLE CHARLOTTE WITH ALMONDS.

BUTTER a pie-dish with fresh butter, strew it with almonds peeled and cut into small strips, and with sugar, cover it with slices of milk rolls, and then fill it with small slices of apple, sprinkle it with sugar, and, if you like, with almonds like those underneath, add some small pieces of fresh butter, and let it bake in the oven at a good heat and under a cover. As soon as the apples have become tender, take the cover off and let them remain in the oven so as to brown. When it is well-browned, turn the pie-dish upside down, and set it upon a dish, in order that what was underneath may be at the top when it is served up.

217.—APPLE FRITTERS.

SOAK one after another in wine or in cherry-water, some good apples not too large, peeled and cut in half, and then soak them again in sugar mixed with cinnamon, after which put half an apple upon a paste rolled out to the thickness of the back of a knife, cover the apple entirely with it, cut the paste along the side of the apple, press the paste together as

far as it is cut, wash over the edge with white of egg, and fry your fritters in the oven, sprinkling them as soon as they are fried, with sugar and cinnamon. They can be served up either hot or cold

218.—APPLES FRIED WITH WINE SAUCE

TAKE some tender pippins or other good cooking apples, peel them, and cut them into two parts, take out the core, sprinkle them with wine, turn them round in flour, and fry them in butter over a slow fire, until they become of a good brown. Keep them hot until they are quite done. Then arrange them upon a hot dish, and if you wish to have them ornamental, stick them over with almonds peeled and cut lengthwise. Whilst the apples are being boiled, heat in a saucepan some red-wine with a piece of sugar and some cinnamon poured upon it, and when the apples are arranged upon a dish, serve them up at once.

219.—APPLES HALVED AND FRIED.

TAKE pippins if you can, in preference to other apples, peel them, cut them in half, and put in the place of the core a spoonful of jam or jelly of any kind you like, arrange the

apples in a pie-dish, sprinkle them with sugar, put upon them two or three spoonfuls of water, with a few small pieces of fresh butter, and bake them in a slow oven. They must be stirred from time to time, lest they should stick. You can, if you like, leave the apples whole, and put the preserve at the top, instead of taking out the core.

220.—APPLE FRITTERS A' LA BALOISE.

PEEL some sharp apples and cut them into small pieces, the size of the tip of your finger, mix six spoonfuls of flour in wine that has been warmed and mixed with sugar, add five eggs, (beating them well together), and throw your apples into the paste, which ought to be made as if for an omelet. Stir them till they are quite covered up, and put them by spoonfuls into hot butter, giving them a long form. As soon as your fritters have got to be a good brown, turn them out and sprinkle them with sugar.

221.—APPLES A' LA PORTUGAISE

PEEL some good, sharp apples, cut at the top a piece in the form of a stopper, take out some of the inside of the apple with a small spoon, and fill the gap with preserve or

almond stuffing. If almonds are used they should be peeled, ground, and moistened with sugar and lemon-juice. When the apple has been filled up, (whichever stuffing is used,) space being left for the piece in the shape of a stopper, it should be replaced, and a small paste of flour, sugar, and cherry-water being made. This paste ought not to be thicker than hasty-pudding. Plunge the apples into it, one after the other, and fry them with butter to a good brown.

222.—APPLES FRIED IN A CAGE.

CUT your apples, as in preceding recipes, into halves, take a paste, such as is usual for cakes or pies, roll it out to the thickness of a cake and cut it into long strips the thickness of a finger, then surround your halves of apples with one of these strips, letting them cross one another, press the ends of each band together in order that they may not break off, and fry them in butter. Sprinkle them with sugar and cinnamon, and serve them up hot.



C O M P O T E S.

223.—COMPOTE OF CHERRIES.

TAKE some white and black cherries, an equal quantity of each kind, take out the stones, and boil each kind separately with sugar and water at a slow fire, in order that they may not crack. When they are quite tender, take them out of the juice, arrange them upon a salad-bowl, so that the two colours may be mingled, strain off the juice as much as possible, and let it boil with what remains in the stewing-pan into a clear syrup, then when the cherries are cold, turn the compote out upon a dish, and pour the syrup round it.

224.—COMPOTE OF SWEET ORANGES.

TAKE as large a weight of sugar as of oranges, pierce them with a small wooden peg, and leave them to boil whole with a good quantity of water upon a quick fire. As soon as the water becomes bitter, take it away and

replace it by more boiling water, which keep continually upon the boil, doing this over and over again, four or five times, continuing to pass the oranges through cold water. When they are quite cold, cut each orange into six or eight slices, carefully removing the pips. Then put the sugar with a little water, and the juice which has run out, in a saucepan, upon the fire, and after having skimmed it, make it into syrup. Boil the slices of orange for several minutes that you may be able to ice them, then take them away and arrange them upon a dish or upon another compote. Boil the syrup again until it has become thick, and pour it over the compote.

225.—COMPOTE OF SWEET ORANGES ANOTHER
WAY.

TAKE some large oranges, as fresh as you can procure, and without any spots or marks, let them boil in water, which you must keep taking away and replacing, as in the foregoing recipe, and, when they are quite tender, take them out and place them in cold water, taking care not to bruise the skin. When they are beginning to cool, cut at the top of each a round slice, make a small opening, and

with a small tea-spoon take out the juice, the flesh, and the pips, and when they are empty, squeeze the juice and pulp through a fine cloth, and take to every six oranges twelve ounces of sugar, of which and the squeezed-out juice boil a syrup, boiling the oranges in it for a few minutes. Then arrange them upon a dish, and put a little melted gelatine into the syrup to thicken it, in order that the oranges may be able to be cut when they are served up, without the syrup running out. When the gelatine has been added to the syrup, it need not boil longer than a few minutes, for by then it ought to be sufficiently thick. You should pour it hot into the oranges, put the piece you have cut out again upon each orange, and then make a circle of small slices of pistachio-nuts all round this opening, like that upon a pomegranate, and put them, when they are quite filled, in a cool place for several hours, before you serve them up, in order that the juice may become sufficiently thick. When you serve them up, cut them into slices.

226.—COMPOTE OF PEACHES A' LA
PORTUGAISE

PEEL some peaches, arrange them in a pie-dish without cutting them up, sprinkle them

with a great deal of sugar, and put them in an oven not too hot. Let them bake gently, until the peach-juice, thickened with the sugar, forms a good syrup.

227.—MEDLEY-COMPOTE.

TAKE the halves of some sharp apples, some apricots, quinces, and peeled prunes, leaving the apricots and prunes whole, but cutting the others in half. Then add gooseberries green and red, and small bunches of half-grown grapes, and boil all these kinds of fruit, separate from one another, in sugar and water. They must remain whole, and the smaller kinds of fruit ought not to boil long, the peaches, prunes, and apricots not remaining longer than a few minutes. As these fruits become tender, put each separately upon a plate, and cover them up until they are quite done; after which, arrange them according to their different colours, in a deep earthenware dish. Let them be close one up against another, and fill the earthenware vessel up well, so that you may be able to load a dish with them. Then mix the juice which has run out with what remains from the boiling of the fruit, and make it into a jelly or into a thick syrup. Leave the compote in a cool place for some hours, and then turn

the earthenware vessel out into a dish, so that the contents may be turned upside down, and pour the syrup round it. You can, if you like, garnish the dish with peeled pistachio-nuts.

228.—MEDLEY-COMPOTE ANOTHER WAY.

BOIL two oranges without peeling them, and when they are tender, add two apples peeled and cut in half, then add preserved fruit, prunes, cherries, peaches, apricots, quinces, pears, nuts, gooseberries, bullace plums, or anything you like, and arrange them in the following way in a salad-bowl. In the middle place a prune, quarters of orange in the shape of a star all round, in the spaces, cherries with their stalks, with gooseberries and all the remainder of the fruit round the edge of the salad-bowl, taking care that the apples, pears, and peaches are in the middle. When it is quite full, cover it up with a plate loaded with a weight of about ten pounds. Leave it during the night, then place it upon a tolerably deep dish, in order not to lose the juice which may run out, turn it out upon a dish in order to set it up, boil the juice and the syrup of the fruit into a jelly, (which, while still liquid, should be poured out upon the medley,) and put it into the cellar

or some other cool place, in order to give it a good icing. You can garnish it with jelly and preserved fruit.

229.—COMPOTE OF PEARS.

TAKE some good pears, which are not yet soft, russets, lemon-flavoured pears, etc., being the best, peel them whole, also leaving the stalks, boil the peel with a good amount of water, until the water gets the flavour of pears, then pass them through a cloth and boil them in an earthenware saucepan with a glass of good white wine, a piece of sugar, and some crushed cinnamon or chopped lemon-peel, and as soon as they are quite boiled, put in the pears which have been prepared. Let them boil for a long time at a slow fire, until they can be pierced with a straw, then take them out, and when they are thoroughly boiled, so arrange them on the dish that the stalks are at the top, then boil the juice into a syrup, and pour it upon the pears. You can, if you like, mix a few spoonfuls of cherry-water with the syrup, or, if you wish for a red colour, some barberry juice, in which case you must pour the syrup round the pears, instead of upon them; you could, also, add a white wine sauce with sugar and cinnamon, in which case the juice must all be poured off, and the pears must be white.

230.—COMPOTE OF QUARTERS OF PEARS.

LET them boil in the same manner as the quarters of sweet apples, except that each pear should be cut into halves. If they have a thick skin they should be peeled, and it is therefore necessary to put more water to the pears than to the apples, because they ought to boil for a longer time. In the same way you can boil quarters of dried apples and pears, only more water is requisite for them than for fresh fruit, and they take longer to boil.

231.—COMPOTE-OF-PEARS, CHARLOTTE.

THIS should be prepared like the apple-one, the only difference being that the pear-one should remain longer in the oven, because in general, pears require longer to cook than apples. When they are tender and well browned at the top, you can pour eggs and cream in, as in making apple-charlotte.

232.—COMPOTE OF APPLES.

IN preference to any other sort, take pippins, which weigh, taking half the weight of them in sugar, peel the apples, cut each of them in half, and having taken out the cores, put them at once

into cold water, put the peels and the cores, when they have been washed, on the fire, with sufficient water to cover them, and boil them until the water has taken the taste of the fruit, then pass this water through a cloth, put it again on the fire in a copper saucepan, and add the sugar when it is melted, and also the apples, but do not put too many at a time, as if you do, they will not have room in the water. Boil with the apples round slices of lemons or sweet oranges, but the lemons or oranges should be boiled so soft that they can be pierced with a straw. You must carefully take them out one at a time, as fast as they are done, with a silver spoon, and put them upon a dish. Keep on doing this until they are all set up. Do the same thing with the lemons and oranges, and add water, if there is not already sufficient, in order that there may always be enough syrup, and that the fruits may boil with plenty of juice. When it is quite boiled, add the juice of the apples which has run out upon the dish to that which is in the saucepan, let it make a good syrup, pass it hot through the sieve, and preserve part of it. If it be wished to make a mould of it, set it up upon an earthenware dish, the apples themselves always at the bottom and mixed with the citrons and oranges. Let the

first layer be arranged with taste, the apples close up to one another, and the earthenware dish so full that you can press them. You must leave them to cool and become firm, and turn the earthenware dish round upon the dish on which you wish to serve it up, so that the bottom ones come up to the top, and then carefully remove the earthenware dish, and pour the syrup upon the compote. A few spoonfuls of cherry-water may be mixed with the syrup, or a few spoonfuls of red-gooseberry jelly while it is still hot, or some barberry-juice in order to colour it. You could also boil quarters of quinces with the apples, instead of lemons and oranges, it would make an excellent compote, but would take more sugar.



C R E A M S.

233.—CREAM OF EGGS.

To five or six eggs well beaten up, add half a pint of cream, and mix it with the eggs with two spoonfuls of pounded sugar, butter a dish with fresh butter, put into it the eggs mixed with the cream, and put the dish into the oven, (which ought to be tolerably hot.) As soon as it begins to thicken, take it away from the fire, and serve it up. If you wish to have it iced, sprinkle it with sugar on taking it from the fire, and brown it with a hot shovel.

234.—RICE CREAM.

Boil two handfuls of ground rice with milk and a little cream till it becomes quite soft, then butter a pie-dish with fresh butter, put the rice in it to the thickness of two fingers, and smooth it with a spoon. Then melt and brown a piece of sugar with a little water as if for a burnt cream, chop two or three slices of

candied lemon-peel, put them upon the rice, and pour the browned sugar upon it, so as completely to cover the rice; then put the dish on the fire, and when the batter begins to boil, and the glaze to become brown, serve it up at once upon the same dish.

235.—FROTHY CREAM.

GRATE the peel of three lemons on six ounces of sugar, squeeze out the juice of the lemons and pour it upon the sugar together with a small glass of white wine, and the same quantity of cold water, mix it all together, and add six eggs, (which need not be beaten up,) on a quick fire, beat it well up until it is in a froth, and till your cream begins to work, and then dish it up, still stirring it. If desired, only water can be used, without any wine.

236.—WINE CREAM.

ADD three quarters of a pint of white wine to about five ounces of sugar grated upon a lemon, on the fire in a pipkin, then beat up the yokes of eight eggs in a tureen. When the wine is boiling, pour it over the eggs and keep stirring it with a small osier stick, then put the whole on the fire, and keep on stirring

till such time as the cream begins to be done, pour it out, and keep on stirring for some time longer with a silver spoon.

If preferred, whole eggs may be used, in which case, you must take at least three.

237.—WINE CREAM ANOTHER WAY.

BEAT up the yokes of twelve eggs with three quarters of a pint of good white wine, a cup of cherry-water, or some rum, add a piece of sugar which has been grated on two lemons, stir it with a small whisk on a good fire in an earthenware pan, and when the cream is thick pour it into a salad-bowl, and stir it until it is almost cold.

238.—WINE CREAM ANOTHER WAY.

TAKE a bottle of white wine, a large piece of sugar that has been grated on a lemon, the juice of the lemon, and the yokes of ten eggs, put them all on the fire, and stir until the cream begins to cook, then pour it out, and add the whites of six eggs beaten into froth, then stir it up a little, and leave it to cool.

239.—RUM CREAM.

TAKE five ounces of sugar grated on a lemon, half a wine-glass of lemon juice, the same quan-

tity of water, two spoonfuls of rum, and six well-beaten eggs, put them all together into a saucepan on a slow fire, and continue for some time stirring it. When the cream begins to cook, take the saucepan from the fire and continue stirring the cream for some time longer, then dish it, and stir it again till it is cool.

240.—CREAM OF CHERRY-WATER.

Mix the yokes of six eggs with the juice of three lemons and a small glass of cherry-water, two small glasses of cold water and six ounces of sugar, and beat it all together, put it on the fire (stirring it well all the time,) until the cream begins to cook. Then take the saucepan off the fire, and dish it up, still stirring it a little.

241.—WATER CREAM.

GRATE the peel of two large or three small lemons on a piece of sugar, and squeeze out the juice, then beat up the yokes of six eggs, put them on the fire in an earthenware saucepan with a glass of water, the sugar and the juice, and keep on stirring, till the cream begins to work. Then take the saucepan off the fire, add to it the whites of six eggs beaten into froth, and continue stirring it for some time.

242.—LEMON CREAM.

TAKE half a pound of sugar and grate to it the peel of two lemons, add a cupful of the juice, two glasses of water, and six eggs, put them all together on the fire, whip them with a small whisk, till they are in a froth and it begins to thicken, and then serve up at once.

243.—LEMON CREAM ANOTHER WAY.

TAKE two ounces of sugar to which has been grated the peel of two small lemons or one large one, beat up the yokes of five eggs, and add the sugar, put three quarters of a pint of cream on the fire, and directly it begins to warm, add the eggs and sugar, and stir it until it begins to boil, dish it up, and continue to stir it gently.

244.—LEMON CREAM ANOTHER WAY.

To a pint of wine add the well-beaten yokes of nine eggs, the juice and grated peel of four lemons, and a large piece of sugar, and boil with it half an ounce of gelatine with three quarters of a pint of water. When it is reduced to a fourth part, add it to the wine after having let it cool. Then put it all together on the fire, stirring it until it begins to boil,

take it then from the fire to add the whites of egg beaten into froth, and put it again on the fire, continuing to stir. When it begins to boil, put it into a mould that has been moistened with fine oil of olives, leave it in a cool place to get cold, turn it out, and remove the mould with great care.

245.—ORANGE CREAM.

TAKE a piece of sugar of the weight of a large orange, the peel of which grate on the sugar, squeeze the juice into a basin, add the yokes of six eggs, which beat up with the juice, then add a gill of cream, and put the same on the fire with the sugar. As soon as the sugar is melted and the cream begins to become hot, add the eggs to the cream, and continue stirring till the cream begins to boil. Then dish it up and stir it again.

246.—PEACH CREAM.

PASS the peaches when raw through a sieve, mix them with whipped cream, and add a moderate quantity of sugar.

247.—RASPBERRY CREAM.

To three quarters of a pint of raspberry syrup add four ounces of sugar, and put it all together

on the fire. As soon as the sugar is somewhat melted, add seven or eight well-beaten-up eggs and a cup of cream, mix them with the syrup, and continue to stir it until the cream begins to boil. Then dish it up, and again stir it.

248.—RASPBERRY CREAM ANOTHER WAY.

To three quarters of a pint of raspberry-juice, add six ounces of sugar, and put it all together on the fire. Keep it there until the sugar is quite melted. Then beat up eight eggs, mix them with the syrup, and continue stirring until the cream begins to boil.

249.—RASPBERRY CREAM ANOTHER WAY.

STIR up in a quantity of very thick whipped cream some sugar, and an equal amount of fine and perfectly ripe raspberries, until the cream has become of a beautiful red and tastes of raspberries, then turn it out. In order to make a pretty and tempting-looking dish, take it up by spoonfuls into a dish, and garnish it with fine raspberries and pistachio-nuts.

250.—RASPBERRY CREAM ANOTHER WAY.

PASS some fine raspberries through a sieve, add to the juice a good amount of sugar, then add the whites of three, four, or five

eggs beaten into froth, the number according to the quantity of juice, and beat it all up together with a small whisk.

251.—RASPBERRY CREAM ANOTHER WAY.

ACCORDING to the amount of cream that is to be made, take two or three plates of raspberries in a deep earthenware dish, or in a milk-jug, beat them up with a small whisk, and add the necessary quantity of sugar. In the meantime beat into froth six or eight whites of eggs, and pour them lightly over the raspberries. They should be served up at once, whilst they froth, otherwise they will turn into syrup.

252.—VANILLA CREAM.

PUT half a pint of cream with a small piece of sugar and some vanilla on the fire in an earthenware saucepan, and let the cream boil with the sugar and the vanilla, then whip into froth the whites of three new-laid eggs, mix them up with the cream, continuing to stir it over a good fire, until the cream has boiled for two minutes and has become tolerably thick, then remove it. Then take away, dry, and keep the vanilla, which can be used again. This cream can be varied by using the yokes instead

of the whites of the eggs, but if you do that, you must use four or five yokes instead of the three whites, and beat them up with several spoonfuls of cream.

253.—STRAWBERRY CREAM.

TAKE some good and perfectly ripe strawberries, press them through a sieve with a spoon, to a pint of this juice add six ounces of sugar, boil them into syrup with a little water, take the saucepan off the fire, mix the juice of the strawberries with the hot syrup, and turn it out at once.

254.—PIPPIN CREAM.

CUT into quarters eight good pippin apples, without peeling them or even taking out the core, and let them boil slowly on the fire with the peel of a lemon. When they are soft, pass them through a sieve, add a small piece of fresh butter and the juice of the lemon, then leave them to cool, and when you wish to serve them up quickly, add the whites of four eggs beaten into froth. Then turn out your apples into a dish, sprinkle them with sugar, place the dish upon hot charcoal, put it under a cover, and leave it until the cream has a fine yellow colour on the top. Then serve it up at once.

255.—APPLE CREAM.

TAKE from six to eight pippins, roast them in the oven until they are quite soft, then pass them through a sieve, put half a pound of sugar well pounded, stir them up with the yokes of four eggs, until the mixture is all in a froth and stiff, then beat up the whites of the eggs into froth, pour into it several spoonfuls of arrack, add it to the mixture, turn it out, and serve it up at once.

256.—COFFEE CREAM.

MAKE a large cupful of very strong coffee, leave it for a minute or two, then pass it through a sieve, put it on the fire with about five ounces of sugar and half a pint of good cream, and as soon as it begins to get hot, add the yokes of six eggs, and stir it up till the cream begins to boil. Then turn it out at once, and stir it up for some time. You can, instead of pouring the boiling water upon the ground coffee, take five ounces of griled coffee beans, let them boil in the cream, and then pass them through the sieve.

For every kind of cream it is needful that the cream itself should be fresh and sweet, and also that it should be boiled in an earthenware

saucepan on a quick fire, and frequently stirred, as without this precaution it would soon curdle.

257.—BURNT CREAM.

MELT three ounces of sugar with a little water, and stir it up until it becomes of a fine dark brown colour, then add to it about one pint of cream, or at least several spoonfuls. Then stir the burnt sugar, which should again melt, and when the cream begins to get warm, mix with it the yokes of five or six eggs beaten up with the cream that has been reserved, and as soon as it begins to be cooked, turn it out, and continue stirring it for some time longer.

258.—BISCUIT CREAM.

To half a pint of cream add the yokes of four eggs well-beaten up, and a lemon-peel grated to a piece of sugar the size of an egg, and when it is all put on the fire, stir it until it begins to be cooked. Then take two or three stale biscuits, each cut into four slices, arrange them upon a dish, pour the cream upon them when it is cool, sprinkle it with sugar, and put it into a pie-dish with hot charcoal over it, or else brown it with a red-hot shovel.

259.—BURNT ALMOND CREAM.

ADD about half a pint of cream to three ounces of burnt almonds, pound them very fine, and put it with some cream upon the fire. If it does not become sweet by means of the almonds, add some sugar. As soon as the cream begins to be cooked, add three eggs well-beaten up, whip up the cream with a small whisk, until such time as it begins to boil, then turn it out.

260.—PISTACHIO-NUT CREAM.

POUR some hot water upon two ounces of pistachio-nuts, which peel and pound, but only a few at a time, because they so soon become oily. You need not do it all at once, it can be pounded in two or three portions, each time with a piece of sugar, which should be pounded as fine as possible. Take half a pint of cream, mix in half of it your pistachios, put the other half upon the fire in an earthenware saucepan with a small piece of sugar, and when it is warm, mix the cream with the pistachios and the whites of three eggs beaten into froth with the hot cream, and leave it, (continuing to stir it,) on the fire, until it begins to grow thick, but without

letting it *quite* boil. Then turn it out and stir it a little again.

261.—HAZEL-NUT CREAM.

BROIL three ounces of dry hazel-nuts in an iron saucepan on the ashes, just so long as will enable them to be easily peeled, then pound them as fine as possible and put them with a pint of cream on the fire in an earthenware saucepan. When the cream begins to be cooked, add a little more than two ounces of sugar, and the whites of five eggs which have been whipped into froth, and as soon as it is all well mixed and frothy, turn your cream out.

262.—HAZEL-NUT CREAM ANOTHER WAY.

To a pint of the best cream and eight eggs, add eight ounces of hazel-nuts, broil them a little while in the oven after removing the shells, take off the peel, let them broil a second time, crush them up well, put them in the saucepan with the cream, and when it boils, pour it through the sieve into the sugar and the eggs, (which should have been well beaten up,) put it all once more on the fire, and stir your cream until it begins to cook.

263.—ALMOND CREAM.

Together with two ounces of sweet almonds, on which boiling water should be poured, (and which should be kept covered until the skins easily come off, and then pounded very fine,) put on the fire in an earthenware saucepan three ounces of sugar, and three quarters of a pint of fresh cream. When it begins to boil, mix with it the yolks of four eggs, with several spoonfuls of cream that has been set aside, and stir it like all the other creams, until it begins to be cooked, then pour it out.

264.—WHITE ALMOND CREAM.

TAKE three quarters of a pint of cream, two ounces of bleached and finely pounded almonds, the same quantity of sugar grated against a lemon, and the whites of three eggs. Put on the fire the cream, the sugar, and the almonds, well mixed together. When the cream is warm, pour some of it on the eggs, then add them to the cream, and continue stirring until it begins to be cooked, then turn it out.

265.—PEACH-KERNEL CREAM.

MIX a pint and a half of cream with two ounces of peach-kernels and almonds, well

peeled and ground, and an equal quantity of sugar, a lemon-peel chopped fine, and three eggs well beaten up, put them all together on a good fire, stir it up until your cream begins to boil, then turn it out and serve it up at once.

266.—SPINACH CREAM

TAKE some young spinach, pound it, and press the juice through a cloth, then mix three quarters of a pint of cream with as much of this juice as will give it a good green colour. Put this green cream on the fire with three ounces of sugar, when it is quite warm mix with it the well-beaten up yokes of four eggs, continue stirring until the cream begins to boil, and then turn it out.

If you wish to make a handsome dish of this cream, whip into froth the whites of several eggs, and when the cream is cold, make of these whipped eggs little balls upon the cream, powder them with sugar, put the cover over the pie-dish with some ashes above it, and keep them there until the balls have become dry and brown. You can then make dots upon them with barberry juice thickened with sugar.



267.—POTATO CREAM.

TAKE three or four potatoes, peel them and cut them up, put them to boil in a little water until they are soft, let the water drain from them thoroughly, and mash them, add three quarters of a pint of cream, stir it well, and let all boil together, pass it through a cullender into a saucepan, beat up the yokes of four eggs, mix them with the potatoes, add a little salt, and let it all cook together for a few minutes.

268.—CHESTNUT CREAM.

AFTER having taken off the husk and skin of the chestnuts, boil them in a good deal of water, and pound them very fine, then clear them with a little cream and pass them through the sieve. To a pound of chestnuts thus prepared, add a pint and a half of cream and a fair quantity of sugar, stir them well together, and continue stirring them on the fire until they begin to boil. Add the yokes of four eggs mixed with a little cream, and when it begins to boil turn it out, and continue stirring until it has become cold. In order to give it more flavour, you can grate the sugar upon two lemons, or add some vanilla.

269.—SYLLABUB CREAM.

To a pint and three quarters of whipped cream add a glass of good Malaga wine and half a pound of sugar, to which grate two small lemons. If the syllabub is to be served up in the evening, you must add in the morning the sugar to the wine, and cover it up. An hour before it is served, pass the Malaga through a spoon on to the sugar, and mix it with the freshly whipped cream, so that the cream and the wine may be well mixed. In grating the lemon with the sugar, only use the sugar which has been coloured and moistened with the Malaga, the other pieces should be pounded fine and mixed dry with the wine and the cream. This quantity fills fourteen or fifteen Champagne glasses. You can, if you like, take rum instead of Malaga, but in that case, take a smaller quantity.

270.—ICE CREAM.

Put into a bucket one pound of ice broken very small; throw two handfuls of salt among it, and leave it in the coolest place you can find. Put the cream into an ice-pot, and cover it, immerse it in the ice, and draw the ice round the pot, so as to touch every part. In

a few minutes put a spatula or spoon in, and stir the parts that ice round the edges to the centre. Stirring quickly increases the cold. There should be holes in the bucket to let out the ice as it thaws.

The cream for icing is thus made:—New milk, one quart, yolks of six eggs; fine sugar, four ounces. Mix, strain, heat gently, and then leave to cool.



FRITTERS.

271.—ROSE FRITTERS.

MIX six large spoonfuls of flour in good cold milk with four eggs, add some sugar, and if the paste is too thick, a little more milk, which ought not to run off the mould. Plunge the mould, which should be in the shape of a rose, first in hot butter, and then into the paste, and keep it in the butter long enough for the butter to be sufficiently done. Take care that the paste does not reach beyond the mould, as it does not detach itself easily.

272.—CHAMPION FRITTERS.

TAKE three spoonfuls of best flour, three of sifted sugar, a handful of peeled and ground almonds, and half a lemon-peel. Mix it all up in cream, in a fine, but somewhat thick batter with two eggs, then add a spoonful of hot butter, in which they should be fried. Soak the frying-pan in butter, pour the paste upon it, and fry them.

JELLIES.

273.—PUNCH JELLY.

BOIL twelve ounces of sugar in a saucepan with half a pint of water, taking care to make it froth thoroughly. At the same time put on the fire in another saucepan two pints and a quarter of water with a grated lemon-peel and one ounce of gelatine, which keep on stirring. When the gelatine has melted, add the sugar, take the saucepan off the fire, and pour into it the juice of six lemons and half a glass of rum, mix all this together, pass it through a cloth and stir it until it has become cool, after which pour it into a mould and leave it all night in a cool place. When serving it up, turn it out upon a dish.

274.—JELLY SOUFFLET.

BEAT up three ounces of any sort of jelly of a good consistence, with one ounce and three quarters of fine pounded sugar, then add the

whites of nine eggs beaten into froth, pour it all into a silver or china dish, and put it in the oven, where it should stand for half an hour, until it has considerably swollen and become a fine yellow colour. Take care not to let the oven be too hot. In order to know when your soufflet is well enough done, hold it a little to one side, and if it remains firm, you can serve it up at once.

275.—JELLY SOUFFLET ANOTHER WAY.

BEAT the whites of six eggs into froth, sprinkle with sifted sugar the dish on which you wish to set up your froth, put half the froth at the top, spreading it out equally, then add a thick layer of jelly, of whatever sort you wish, on the top of it, and cover it with the other half of the eggs, spreading it out in the same manner, then sprinkle it over completely with sugar, so that the froth is entirely covered over. Then set the dish up on a pie-dish, and let it bake in a slow oven, or else put the heated cover of the pie-dish upon it.

276.—APRICOT SOUFFLET JELLY.

TAKE two spoonfuls of apricot jam and two of sugar, beat them up together for half an hour in a warm place, and gradually add the

whites of three or four eggs, beaten to a froth, to the apricots. Then grease with fresh butter a silver stew-pan or an earthenware pan, and put the mixture into the shape of a pyramid, and let it bake for half an hour in the oven, which must not be too hot.

277.—LEVÈE OF PEACH JELLY.

LEAVE your peaches to simmer, (after you have weighed them,) with an equal quantity of sugar in an earthenware saucepan, beat up the whites of two or three eggs into a froth, and mix them with bleached almonds and sugar. Lay them upon the peaches to the thickness of two fingers, and let them be for a moment in the oven, so that the icing may become of a bright yellow colour. They may be served up either hot or cold at pleasure.

278.—LEVÈE OF STRAWBERRY JELLY.

STIR up a pint and a half of cream with two spoonfuls of flour, the yokes of six eggs, and the whites beaten into froth, the peel of one lemon chopped up fine, and some sugar. Put half this cream into a mould greased with fresh butter, put your strawberries, mixed with sugar and cinnamon, upon this mixture, up to

the height of a finger, then add the other half of the cream, and leave it in the oven with hot charcoal above and below it.

279.—LEVÉE OF STRAWBERRY JELLY ANOTHER WAY.

MAKE a paste of two spoonfuls of flour, and a pint of milk, pour it out and then leave it to cool. Stir slowly up in it five eggs, some sugar, two ounces of almonds which have been peeled and ground, some lemon-peel, and finally a plate of strawberries, pour it out into a mould greased with fresh butter, cover it up, and leave it to bake in the oven for an hour. When it is quite ready, pour some strawberry cream over it.

280.—STRAWBERRY JELLY.

TAKE the same weight of sugar that you have of strawberries, which must be perfectly ripe, carefully picked, and above all, quite fresh. Boil the sugar with a little water into a very thick syrup, and put in the strawberries, but without letting it boil. You must at once take the saucepan from the fire and stir it a little, and then pass it through the sieve and let the syrup boil again until it has the thickness necessary for a jelly.

281.—RASPBERRY AND RED-GOOSEBERRY
JELLY.

PICK the gooseberries, and to a pound and a quarter of them, take a pound of raspberries and as much sugar as you have taken of fruit. Crush them in an earthenware basin, and add the pounded sugar. Leave it all together until the sugar has become entirely melted, let them boil for a few minutes, pass them through the sieve without pressing it, and then put the jelly into glasses which you should tie down when it is cold. The fruits which remain in the sieve can be kept and used for cakes.

282.—RED GOOSEBERRY JELLY.

TAKE an equal quantity of sugar and of gooseberries. The pounded sugar should be put with the gooseberries in layers in an enamelled saucepan upon a hot fire, and when it begins to boil, you must take the scum off and boil the gooseberries until the juice, some drops of which should be put in a plate, has become thick. Then pass it all through a sieve, without, however, crushing the fruit, put the jelly into glasses, and tie them down when they are cold. The fruit which has remained in the sieve will come in for cakes. Raspberry jelly can be made in the same way.

283.—APPLE JELLY.

TAKE a sufficient quantity of some good kind of pippin, which must not be too ripe, and let there be sufficient for the jelly to have a strong flavour of apples. Cut them into quarters, but do not peel them, or remove either the core or the pip. Put them upon the fire in a china-lined saucepan with a good amount of cold water, cover them up, and let them boil, so that the apples become reduced to a state of pulp, then pass them through a cloth, and put the juice in a pot in a cool place, in order to pass them through again the next day. To a pound of juice take half a pound of sugar, let them boil with a little water, and when it begins to boil, skim it carefully, add your juice and let it boil some time with the sugar, pass it through a cullender, wash the saucepan, put the juice back, and place it upon the fire. While it is boiling, steep a lemon-peel in hot water, cut it up fine, and put it into the jelly, and when that has been sufficiently boiled, squeeze on to a pound of sugar the juice of a lemon, passed through a small cloth, put it also into the jelly, and let it boil a little. Pour some drops upon a plate, if it thickens in cooling, pour the jelly

into glasses, which cover with paper, when quite cold.

284.—QUINCE JELLY.

TAKE some fresh quinces, that is to say freshly gathered ones, do not peel them, but dry them with a cloth, if they have spots upon them remove them, put them whole upon the fire in a china-lined saucepan, (which has a lid,) with plenty of water. Boil them into marmalade, but do not stir them or crush them too quickly, and then pass them through a cloth, and keep the juice in a cool place in a pot. The next day pass them again through a sieve, weigh them, and take to a pound of quince-juice twelve ounces and a half of sugar, which must be boiled in water into syrup, (taking care to skim it well,) and when it is thick enough to draw up into a thread on taking a little out with a spoon, add the juice of the quinces and boil it together until the jelly is firm, and then pour a few drops into a plate. Then put it into glasses, which must be tied down when it is cool.

285.—LEMON JELLY.

CUT ten tender carrots and two large lemons into small strips, and after having peeled the

carrots, let them boil in a covered saucepan, at a slow fire with a glass of boiling water, the juice of the lemons, and half a pound of sugar, occasionally stir them, in order that they may not burn, and when they are tender, arrange them in the shape of a pyramid upon a dish, and serve them up either hot or cold.

Carrots may also be boiled as a preserve and kept in glasses.

286.—ORANGE JELLY.

TAKE four oranges and two lemons, the peel of which grate with half a pound of sugar. Squeeze out the juice of the fruit and mix all up with about half an ounce of gelatine, melted in a very small quantity of water, and leave them all together with a wine glass and a half of water. When your jelly has boiled for a few moments, pass it through a cloth, and when it is quite cold pour it into a mould. This proportion will not fill a large dish, but is excellent.



LIQUEURS AND SYRUPS.

287.—RASPBERRY SYRUP.

THE raspberries, which ought to be quite ripe, must first be crushed in an earthenware basin, and passed through a cloth, the juice should be kept in an earthenware pot, which should be covered with a perforated paper, and put into a window, where it should be left till it ferments. Then pour it carefully out, in order that the deposit may not become mixed, (because the juice ought to be clear,) weigh it, and take an equal quantity of sugar and juice, boil them together, and skim it. Then pour the syrup into earthenware pots, and when it is quite cool, put it into bottles, and close it down with stoppers. If, after some time, a skim forms upon it, take it away carefully, and keep the bottle tightly closed. If the juice begins to ferment, boil it again.

A similar syrup may be made from red gooseberries and mulberries, and it will be found

useful for sauces, and as a refreshing beverage to drink with water.

288.—RASPBERRY SYRUP ANOTHER WAY.

CRUSH some raspberries and an equal quantity of red gooseberries, and leave them in a cellar for three days, pass them through a cloth, and press them firmly, after which you can put the juice into the cellar for a week, and pass them through a cloth without pressing them too tightly.

Take two pounds of this juice to four pounds of pounded sugar, and put them together on a quick fire, until such time as it begins to boil. This pressure will be sufficient to clear the syrup, which then forms a thin skin which remains upon the syrup after it has cooled. The following day you must remove this sort of scum, put the syrup in bottles, and close them up with stoppers. This proportion will give about four quarts of syrup.

289.—RASPBERRY VINEGAR.

To a pint and a quarter of good vinegar take nearly a quart of raspberries, which you must put with the vinegar into a large glass. The vinegar ought to cover the raspberries.

The glass must be covered up, and kept for two or three weeks in a shady place, and the syrup should then be passed through a cloth and pressed a little. To a pint and a quarter of this vinegar passed through the raspberries, take a pound and a quarter of sugar, put them together on the fire in an earthenware saucepan, and when it boils, skim it, let it boil several minutes more, pour it into an earthenware basin, and when it is cold, put it into bottles and keep them in a dry place.

290.—GOOSEBERRY WATER SYRUP.

A POUND of sugar and two of gooseberries will give you three pint bottles. Pound the sugar, crush the gooseberries, put the fruit and sugar with a bottle of cold water in a covered earthenware basin in very cold water for several hours, and pass them through a sieve.

291.—GOOSEBERRY AND CHERRY SYRUP.

To twelve pounds of gooseberries take three of cherries, and when they are thoroughly crushed, let them drip through a sieve without being pressed, then put the juice into an earthenware pot for twenty-four hours, and

pass it for a second time through a sieve, but without pressing. Then to every pound of juice take a pound and a quarter of pounded sugar, put them all together on the fire, and let them boil for a few moments. The syrup ought not to be too thick.

292.—CURRANT OR RASPBERRY WATER
ICE.

THE juice of these, or any other sort of fruit, being gained by squeezing, sweetened and mixed with water, will be ready for iceing.

293.—ORANGE SYRUP.

PUT a handful of orange-peel chopped fine in a bottle of good white wine on a furnace, (not too hot) or expose it to the heat of the sun for five or six days, pass it through a sieve, and boil the wine with a pound and a half of sugar into a thick syrup, which can be made in a quarter of an hour or twenty minutes.

294.—QUINCE LIQUEUR.

WIPE your quinces with a cloth, grate them, and put them for the night into the cellar, then press them through a cloth, and take to

two pints and a quarter of juice, the same quantity of good brandy or cherry-water, a handful of bitter almonds, and half a pound of pounded sugar, put them into bottles, and let them stand for six or eight weeks in a cool place, then let the liqueur run off, filter it through paper, put it again in bottles in order to preserve it, and if it is not sweet enough, add some syrup of sugar.

295.—ORANGE LIQUEUR.

LEAVE the peels of six oranges for two or three weeks steeping in two pints and a quarter of brandy, press the juice, with which boil two pounds and a half of sugar, into a thick syrup, and add to it a bottle of good white wine. At the end of the prescribed time add the brandy, from which the peel must be removed, stirring it all well up together. The skin of the oranges can be preserved with half the sugar.

296.—LIQUEUR OF NUTS.

TAKE eight or ten moderate-sized nuts which have not yet got husks, pierce them with a pin, steep them in cold water, and leave them for ten or twelve days in the water,

which must daily be changed. After this they must be taken out of the water, cut into small pieces, and put into a bottle, three pints and three quarters of cherry-water should then be poured on them, and you must add orange and lemon-peel, a stick of cinnamon, and two or three cloves, fasten the bottle well up, leave it for six weeks in the sun, or in some warm place, shaking it daily; and then clarify eight ounces and a half of sugar, which should be added to the liqueur, and allowed to run through paper.

297.—LIQUEUR OF NUTS ANOTHER WAY.

To a pound of nuts, which should not be larger than good-sized hazel-nuts, take three pints and a half of cherry-water, cut the nuts into small pieces, and put them gradually into the cherry-water to prevent them getting black, close the bottle tightly, and leave it for a fortnight in the sun. After that let the cherry-water run off from the nuts, and to two pints and a quarter of cherry-water, take a pound of dark sugar-candy, pounded fine, or boiled into a thick syrup, and add it with a little over half a quarter of whole cinnamon and the same weight of cloves, to the liqueur of

the nuts, fill some bottles with it, and put them into the sun for ten days or a fortnight. If the weather be rainy, put them into a dry warm place.

298.—LEMONADE LIQUEUR.

To a pint and a quarter of water, grate two lemon-peels rubbed against a piece of sugar, put the grated sugar into an earthenware basin, the juice of the lemons upon it, add the water gradually, and when the sugar is quite melted, fill some glasses or bottles with it.

299.—PUNCH LIQUEUR.

GRATE a pound of sugar with the peel of several lemons, break the sugar into pieces, and put it into an earthenware basin, pour some hot water upon it to melt it, add the juice of five lemons, pour on it a bottle of rum, or what is better, three quarters of a pint of arrack, with a pint and a quarter of hot water, and then cover up the basin. If preferred, tea could be used instead of water, and a sweet orange could also be used, as it would give an agreeable flavour.

300.—PUNCH LIQUEUR ANOTHER WAY.

POUR three pints and a half of boiling water on half an ounce of tea, into an earthenware basin, add half a pound of sugar in pieces, place a strainer upon an earthenware basin, and put the pieces of sugar upon it, moisten them with three quarters of a pint of arrack, which, in order to burn out the spirit, must be set on fire with paper, the sugar must be burnt and melted in the earthenware basin, and when the fire has gone out, it must be again moistened and set on fire until all the sugar has been melted. Then rub a piece of sugar on a lemon, add the juice of six lemons, the tea, and three quarters of a pint of Rhenish or Burgundy wine. It is better not to use any wine unless you can get these, as otherwise you might spoil the punch.

301.—EGG PUNCH LIQUEUR.

POUR upon a dozen glasses of old white wine, four glasses of arrack, and a good quantity of sugar, let them boil together for a few moments, then mix with them a dozen eggs beaten to froth, put them all upon a slow fire, and continue beating with a small osier rod, after which

boil some vanilla cut in small pieces in a pint of water, which add to your punch, then turn it out, and serve it up while it is still hot and frothing.

302.—BISHOP LIQUEUR.

TAKE three or four fine oranges, and stick them well with cloves and pieces of cinnamon, make some notches upon them with a knife, broil them, then put them into an earthenware basin, pour upon them five pints of red wine, cover them, and leave them for six hours in a warm place. You can, if you like, sometimes press the oranges with a spoon, and last of all, you should pass them through a cloth and add some sugar.

303.—HOT WINE LIQUEUR.

BOIL a bottle of red wine with four ounces of sugar-candy, or common sugar, vanilla, cinnamon, and lemon-peel. When it is boiled it should be served up hot.

304.—ORGEAT LIQUEUR.

TAKE six ounces of sweet almonds and an ounce and a half of bitter ones, pound

them as fine as possible, pour gradually a little water upon them, press them through a fine strainer, then pound them a second time, and again press them through a fine strainer with milk of almonds, then clarify a piece of sugar, and add it, while shaking it well, to the orgeat.

305.—SPICE-CUP LIQUEUR.

TAKE a bottle of red wine and another of white, the third of an ounce of cinnamon, fourteen cloves, and half a pound of sugar, boil the white wine with the sugar and the spices, and when the sugar is melted, pour it into the red wine. As soon as the cup has become cool, it will be fit to drink.

306.—SPICE-CUP LIQUEUR ANOTHER WAY.

TAKE four gallons of good red wine, five ounces of fine cinnamon, half an ounce of ginger broken into small pieces, the same quantity of cloves, and eight pounds of sugar, put all this into bottles, which must be left in a cool place, and which you must shake several times every day, and lastly filter the cup through a flannel-bag till it is pure.

307.—PEACH-KERNEL SYRUP.

ACCORDING to the quantity of peach-kernels you have, must be that of the cherry-water into which you throw them. To a quarter of a pint of cherry-water you must take a pound of sugar-candy, which boil with a small amount of water into a thick syrup, add to the cherry-water, filter, and put into bottles.



M A R M A L A D E .

308.—APPLE MARMALADE.

Boil your apples with a little water and sugar, and as soon as they are tender, crush them up, add some chopped lemon-peel, and let the water boil away entirely over a slow fire. Butter a pie-dish, cover the bottom and edge of it with bread-crumbs, sprinkle them with sugar, and put in the apples, smoothing them over with a spoon, then sprinkle them again with sugar, put some butter at the top, and let them bake in the oven until the bread-crumbs are well-browned, and then turn it out, so that the bread-crumbs are at the top. White cream may be served with it.

309.—MYRTLE MARMALADE.

Pick and wash some good ripe myrtle-berries, melt a piece of fresh butter in a saucepan, put the myrtles into it with a little sugar

and some cinnamon, cover them, and let them boil till they are tender, add two eggs well-beaten up with three quarters of a pint of cream, and leave them to boil for several minutes, then turn it out, and put some bread-crumbs, browned with butter, at the top.

310.—STRAWBERRY MARMALADE.

TAKE some fresh strawberries, put them, without washing, into a saucepan with a piece of fresh butter, and leave them covered up, shaking them occasionally. As soon as they have begun to boil, take the saucepan off the fire, and leave them for a few minutes longer, then mix two eggs in a quarter of a pint of cream, add the strawberries with sugar and cinnamon, and put them back to warm up again, for strawberries are apt to become bitter if boiled too long. Then turn them out, and strew them with bread-crumbs browned with butter.

311.—ORANGE MARMALADE.

PEEL some oranges, cut them into slices, remove the pips and the hard peel, put the latter for the night into cold water a little salted, and on the next day let them boil in

water. When they are tender, pour off the water, cut the peel into small thin strips, mix them with the pulp of the oranges, take to a pound of oranges, a pound and a half of pounded sugar, let it all boil together from twenty to five-and-twenty minutes, until the marmalade has become quite clear, and when it is cold, put it out into glasses.

312.—PRUNE MARMALADE.

To four pounds of prunes, from which the stones have been removed, take a pound of ripe apples, an equal weight of quinces peeled and cut in pieces, three pounds of sugar coarsely pounded, and a lemon-peel cut into fine strips, or some cinnamon. Put all these into an earthenware saucepan, with a layer of fruit, and then a layer of sugar, and, shaking it up all the while, let it boil at a slow fire until the marmalade has become thick.



OMELETS.

313.—A VERY GOOD OMELET.

STIR up well six yokes of eggs and six spoonfuls of sugar, then add the whites beaten into froth, flavour it with a little rum, and let it fry in an omelet-pan in fresh butter.

314.—OMELETS MADE WITH RICE OR OATMEAL.

WHEN you have any left of rice or oatmeal after rice-milk or gruel has been made, add to it some eggs, sugar, and cinnamon, and bake it in the oven in an earthenware-dish well buttered.

315.—A WELL RISEN OMELET.

FOR an omelet for six persons take seven eggs. The yokes must be well beaten up with a spoonful of pounded sugar, to which you can add as much as you like of cinna-

mon, lemon-peel well chopped up, or vanilla, or orange-flower water, to give it flavour. Then beat the seven whites into froth, mix them with the yokes, and put them immediately into a frying-pan in the oven, which ought to be sufficiently hot to make the omelet rise well. As soon as it has risen and become brown, serve it up, otherwise it will fall down.

316.—RUM OMELET.

MAKE a good omelet without salt. When it has been well browned with butter, fold it double as you place it upon the dish, sprinkle it well with sugar, pour a wine-glass of rum upon it, set fire to the rum, and serve it up burning.

317.—DUTCH OMELET.

TAKE a spoonful of best flour, mix it with two cups of new milk, beat up four whites of egg and three yokes separately, before adding them to the rest, then add some sugar, and let both sides be fried with butter.

318.—OMELET SOUFFLÉE FRITTERS.

MAKE a good omelet soufflée, leave it to get cold, cut it into small slices, which turn

in the flour, then fry them in butter, and sprinkle them with sugar and cinnamon.

319.—WATER OMELET.

TAKE two cups of flour, two more of boiling water, and two eggs. Mix the flour with boiling water, add some sugar, and when the paste is cold, put it to the eggs, which must have been well beaten-up, the whites being whipped into froth. Then put a large piece of butter into a flat saucepan, into which, when it is quite hot, pour your paste, and then brown your omelet on both sides, at a slow fire.

320.—A GOOD OMELET SOUFFLÉE.

TAKE a good spoonful of flour and sugar, and mix it up with half a pint of cream beat up three eggs, then put a piece of fresh butter in a stew-pan upon the charcoal fire, pour the batter upon it, put a cover over it, and let it fry.

321.—SWEET OMELET SOUFFLÉE.

TAKE a pint and a half of new milk, and four spoonfuls of flour, which mix slowly with

the milk, let it boil on the fire till it has become the consistence of paste, which detaches itself from the saucepan, pour it out and leave it to cool, then take an ounce and a half of fresh butter, which beat to a cream, then gradually add the yoke of an egg and a spoonful of the paste, stirring it up well, and continuing to do so until the five eggs have become absorbed in the batter, then put some sugar and flavour it with cinnamon, vanilla, or lemon, as you please, and add lightly the whites of three eggs beaten into froth. Moisten with fresh butter a saucepan either of silver, china, or earthenware, put the paste into it, and let it cook for a good half-hour. When it has risen it may be served up.

322.—OMELET SOUFFLÉE.

TAKE an ounce of peeled and ground almonds, half a lemon, the peel of which must be chopped fine, (or, if you prefer, a little cinnamon,) an ounce of pounded sugar, three eggs, the whites of which must be beaten into froth, a little more than a quarter of a pint of cream, and a small spoonful of flour, all well stirred up, and then put it all in the oven on a dish moistened with fresh butter.

323.—OMELET SOUFFLÉE ANOTHER WAY.

TAKE as many eggs as there are persons, and to each egg a small spoonful of sugar, stir the yokes well with the sugar until it swells up, then beat up the whites and add them, take some lemon-peel chopped fine, some vanilla, or some rum, then melt a small piece of fresh butter in any kind of frying-pan or saucepan, and put the batter into it; when your omelet is brown at the bottom and remains liquid at the top, place it on a long dish, fold it, and let the bottom side, which ought to lap over a little, form a narrow edge. Then serve it up.

324.—APPLE OMELET.

MAKE a paste of three or four spoonfuls of flour, milk, and three or four eggs, stir them up well, add two spoonfuls of wine and sugar, and if it is too thick, add some milk, then peel and cut into small slices or pieces some sharp apples, and put them into a frying pan with a piece of butter and a little sugar. You must cover them up, and when the apples are nearly done, pour the paste upon them. When the omelet is brown under-

neath, turn it, and let it brown on the other side also, then dish it up, and sprinkle it with sugar and with cinnamon.

325.—SWEET OMELET.

FRY brown in butter some bread-crumbs, then add three eggs well beaten up, half a cupful of pounded sugar, some currants and a little cinnamon, and mix them all up with half a pint of cream, then heat some butter in a pie-dish, pour this mixture upon it, and put it in the oven.

326.—SWEET OMELET ANOTHER WAY.

STIR and beat up two eggs with three spoonfuls of flour, and as much milk as is required to make a thin batter, add some salt and a spoonful of sugar, then fry some thin omelets, just rub your frying-pan with a little bacon-fat, and when they are quite done roll them up, and bake them in milk in a pie-dish; or, if you prefer, make a thin batter of one spoonful of flour, an egg, and a little milk flavoured with sugar and cinnamon, which pour over your rolled-up omelets, which you must put into the oven again for a few minutes.

327.—BREAD-CRUMB OMELETS.

STIR up five or six eggs and beat them up well, then add two spoonfuls of sugar, a small spoonful of cinnamon, a cupful of bread-crumbs and half a pint of cream, moisten a pie-dish with fresh butter, pour it upon the batter and bake your omelets in the oven.

328.—FRENCH OMELETS.

TAKE half an ounce of peeled and ground almonds or pistachios, an ounce of pounded sugar, and three eggs, the whites of which beat into froth, melt a small piece of butter in a dish, pour the paste upon it, and bake it in the oven.



PRESERVES.

329.—CHERRY PRESERVE.

THIS and the three following recipes are for the preserving of griottes, which are evidently a kind of cherry, but as we are unable to ascertain of what kind, ordinary morellas, or common cherries might be substituted.

Take some good cherries which are perfectly sound, cut off the stalks, leaving a very small end, weigh them, and put an equal weight of sugar with water upon the fire, skim it when they begin to boil, and reduce it to a syrup. Then take the cherries and boil them on a slow fire until they begin to shrivel. Take them out immediately, put them into an earthenware basin, boil the syrup into a thick jelly, and pour it out separately. When the cherries and the jelly have cooled, put them together in glasses.

330.—CHERRY PRESERVE ANOTHER WAY.

TAKE some perfectly ripe cherries and remove the stalks and stones, take an equal weight of sugar and of fruit, boil some sugar with water, skim it, and make it into a thick syrup. When you find, on putting a little upon a dish, that it no longer runs, add the cherries, and shake them three or four times, turning them out carefully into an earthenware dish. At the end of twenty-four hours drain off the juice and put it on the fire, and when it begins to boil, put the cherries back, and again shake them three or four times. Turn them out with the syrup and leave them for two or three days, after which boil them all together for a good quarter of an hour.

331.—PRESERVE OF BLACK CHERRIES AND RASPBERRY JUICE.

TAKE some fine morella cherries, remove the stones, weigh them, and take to three pounds six ounces of some other kind of cherry, an ounce and a quarter of morellas. For this amount of cherries take three quarters of a pint of raspberry-juice, and four pounds and a half of sugar, which should be put with the raspberry-

juice on a slow fire, and then add the cherries, shake them from time to time, and remove the scum from the top. After a quarter of an hour add the morellas, and keep on boiling them, continuing to stir them, then skim them again, if it be necessary, and boil the preserve until the juice (when left upon a plate to cool,) becomes like thick syrup, then pour it out, and when it is cold, pour it into glasses.

332.—PRESERVE OF BLACK CHERRIES AND
RASPBERRY-JUICE ANOTHER WAY.

TAKE two pounds and a half of sugar, half an ounce of morella cherries, (weighed without the stones,) and twelve ounces of raspberry syrup, boil them all together upon a bright fire, skim it, and when the cherries are soft and the syrup sufficiently thick, pour the preserve into an earthenware basin, and, when it is quite cold, put it into glasses.

333.—RUSSIAN PRESERVE, MADE OF
ROSES.

TAKE a pound of sugar, thirty-five roses, the leaves probably amounting to a hundred, take away the thorns and leaflets, and cut off

the little white point, which is bitter. Put the sugar upon the fire in an earthenware saucepan with a pint and a half of water, and while it is boiling, add the leaves of the roses, and let them boil together for half-an-hour. After which pour it out into in an earthenware dish, and on the following day put them again on the fire, and let them slowly boil until the juice has almost boiled away. Then pour it out, add the juice of a lemon, and leave it thus for several days. If, during that time, the syrup clears, it must be boiled over again, if not, put the preserve into a glass, and close it down with a bladder.

334.—PRESERVED SERVICE BERRIES.

TAKE some good ripe service-tree berries, to every pound an equal weight of sugar, a glass of water, (which should be put with sugar upon the fire in an enamelled saucepan,) and when it begins to boil, skim it until the syrup becomes clear, then put in the service-berries and let them boil, and when they begin to shrivel, take them carefully out of the syrup and put them into an earthenware basin, letting the syrup still boil. When the berries have become quite cold, put them into a glass,

and when the syrup is thick and cold, pour it upon them and cover up the glass with paper.

335.—ORANGE PRESERVE.

BOIL six oranges with thick skins, in a large saucepan with a tolerably large quantity of water, (which must be frequently changed,) for seven or eight hours. When they are sufficiently tender to be pierced with a straw, take them out and cut them into slices, without peeling them, though the pips ought to be removed. As many as a dozen slices may be cut out of each orange. Then take from two to three pounds of pippins, cut them up without peeling them, and boil them in water to a pulp. When they are quite boiled to pieces, pass them through a jelly-bag. Then weigh the juice of the apples and that of the oranges, take an equal weight of sugar and fruit, and boil the sugar with the juice of the apples, skim it, and then turn it out. When it is nearly cold, put into it the quarters of the oranges, put them together upon the fire, and boil them until the oranges have become perfectly transparent, and the syrup is boiled to a jelly, then take out the oranges carefully, in

order that they may not break, and pour the jelly upon them. If, after thirty-six hours, the preserve has become clear, you must boil it once again.

336.—PRESERVING FRUIT, RASPBERRIES,
BLACKBERRIES, OR MYRTLES.

TAKE some good fruit, whether raspberries or any other kind, not too ripe, put them for a few moments on the stove, adding if you like, a few spoonfuls of sugar, then fill with them some wide-necked bottles, let them cool, and then light some matches, (not phosphoric,) let the sulphur burn close to the fruit, in order that it may be penetrated by it, after which, cover them up quickly with a bladder, previously moistened, and fasten them down firmly. In this way fruit may be kept a whole year, so as to be used in winter.

The fruit will be able to be better preserved if put when still fresh into common wine-bottles or wide-necked bottles, shaken strongly, and fastened down firmly with a stopper or a bladder. Then wrap each bottle in straw or in a cloth, put them on the fire in a basin filled with cold water, and leave them to boil for a

few minutes, after which let them cool in the same water, and put them in the cellar. In the same way cherries and other fruits may be kept for making cakes in winter.

337.—PRUNES PRESERVED WITH LEMONS.

POUR some boiling water over some good prunes, in order to get the skin off and the stones out, take an equal weight of pounded sugar, and put it all on the fire. While they are boiling and being skimmed, add two pounds of the fruit, and a lemon-peel cut very fine, pour hot water upon it three times, and let it run off, then cut the lemon-peel into narrow strips, and add them to the prunes. When the preserve is sufficiently thick, pour it out, leave it to cool, and cover it with a bladder. The quicker the fruit is boiled, the better it will keep its flavour, and it is a bad economy to spare sugar, because if you do so, the fruit will easily spoil.

338.—PRESERVE OF TRANSPARENT APPLES.

PEEL some transparent apples, cut them into quarters, put them into water, so that the

quarters are completely covered by it, weigh them with the water, and take an equal weight of sugar. Then put the apples with the water upon the fire, and let them boil till they are tender, take them out with a skimmer, put the peels and cores of the apples into this water, and boil them for some time. When the juice has taken the colour of the apples, pass it through the sieve, skim it, and let it boil into a thick syrup, and then put back the apples, and let them boil for some time longer. The quarters must be left whole, and when they have become transparent, and the juice has again thickened into syrup, put them into pots, and do not cover them for three days.

339.—PRESERVE OF MIRABELLE PLUMS.

TAKE the mirabelles before they are quite ripe, and to three pounds of mirabelles, take two of sugar, which should be put to boil with water in an earthenware saucepan. As soon as it begins to boil, skim it, and reduce it to a syrup, then add the plums and boil them till they begin to burst and to become tender. Then take them out, and put them into a pot, the syrup, reduced to a thick jelly, should be

poured hot over the fruit, and as soon as they are cold, the pot should be tied up with paper, or still better, in a bladder.

340.—STEWED PRUNES.

WHEN you have split your prunes in half, washed them, and taken out the kernels, stew them with fresh butter, a very little water, and some sugar. When they are quite soft, add some flour and milk, mix it up and stir it well, and when it is sufficiently thick, put it to stew for a few minutes longer. You can make a similar stew of red plums, blackberries, raspberries, and myrtle-berries, only the latter take more sugar.

341.—STEWED PRUNES ANOTHER WAY.

SPLIT up your prunes lengthwise, and take out the stones, put them to stew at a slow fire and with a piece of fresh butter and a little sugar, and then cover them up. As soon as they are tender let the juice boil down to a few spoonfuls, (without stirring them,) and put them upon thin slices of buttered toast. You can in the same way stew plums, blackberries, myrtles, and raspberries.

342.—STEWED BLACKBERRY OR RASPBERRY JUICE.

PICK and wash your blackberries or raspberries, stew them with only a little water, and as soon as they are soft, pass them through the sieve and let the juice drain off. Then make a rather thick paste of flour and milk, let it boil a little while and pour in the juice. add a small quantity of fresh butter and sugar, and leave it to boil a few moments again on the stove.



S H A P E S.

343.—APPLE SHAPE.

COOK your apples as if you were going to make them into marmalade, and when the moisture has all evaporated, pour them out upon the dish upon which you wish to serve them, and make them into a round shape. Sprinkle it with sugar and brown it with a red-hot shovel, or, if you prefer, with bread-crumbs fried in butter. This shape can be served up either with or without cream. If used at all, the cream should be poured into the middle.

344.—APPLE SHAPE ANOTHER WAY.

BUTTER a pie-dish with fresh butter, sprinkle it with sugar, and arrange upon it your apples cut into thin slices, add some sugar grated on a lemon, and the peel of the lemon chopped,

then cook them on the fire. When your shape is done, pour it out, pound a handful of pistachio-nuts, roast them with sugar until they are quite dry, pound them a second time very fine, and mix them with the whites of two eggs, then cover up the apples entirely with them, and sprinkle them with some sugar burnt with the red-hot shovel. Serve it up either with a sauce of red wine and sugar, or cream flavoured with lemon.

345.—APPLE SHAPE WITH A MERINGUE.

PEEL several pippins, and cut them into quarters as if for a cake, stew them with sugar, cinnamon, and wine, and arrange them in the form of a blanc-mange on a silver or earthenware dish, mix with them a handful of peeled and ground pistachio-nuts, with sugar and the whites of four eggs beaten into froth, pour it upon the apples, sprinkle them with sugar, and bake them in the oven till they are brown.

346.—APPLE-JELLY SHAPE.

TAKE some good sharp apples, peel them and cut away the core, wash them with a little water in a saucepan on the fire, then cover

them and shake them carefully, in order that they may not get burnt; when they are quite done, put them in the sieve and let the juice run through, without pressing them. If the juice is not clear, pass it again through the sieve. Take as much of this juice as is necessary for your jelly, weigh it, and take one third of the weight in sugar, for instance, to four pounds of juice take three of sugar. Put them, when the juice has cooled, on the fire with the juice of two lemons, and skim it, then, when it has been soaked for some hours in boiling water, add lemon-peel, take this water and an ounce and a half or, two thirds of an ounce of gelatine. and keep stirring it. When it has all become sufficiently well boiled, put it through the sieve, and continue stirring it until it is nearly cold, after which pour it into a mould rinsed in cold water.

347.—BREAD SHAPE.

CUT all the crust off a round roll, pour some red wine upon it, and leave it to soak for twenty-four hours, then let it drain through a sieve, sprinkle it with flour, sugar, and cinnamon, and let it brown in butter in a deep frying-pan. Make a sauce to pour upon the

shape, of wine, sugar, and cinnamon, and serve it up hot.

348.—BURNT-SUGAR SHAPE.

TAKE three ounces of sugar, put half of it with a little water into an earthenware pan upon the fire, and leave it to brown, then pour a pint of cream into the burnt sugar, continuing to stir it up until the sugar melts, then take the pan off the fire, add the yokes of six eggs and three whites beaten into cream, and then pour it at once into the mould, which should be put into a saucepan of boiling water, taking great care that the water does not get into the mould. As soon as the cream detaches itself from the edge of the mould, take it out of the water, and place for a few minutes the cover of a pie-dish before the fire, then carefully turn out the shape upon a dish, prepare a clear syrup, mix with it a little cinnamon, and pour it round the shape, which should be served up hot.

349.—BURNT-SUGAR SHAPE ANOTHER WAY.

BEAT up seven eggs, mix them with a pint of cream, and two spoonfuls of sugar, melt a quarter of a pound of sugar in a little water, let it brown, then pour it into a mould, and

let it run all round the sides, until the sugar has cooled and the mould is coated with it, then pour into the mould the eggs you have prepared, place them on the fire in a saucepan filled with boiling water, and leave them there for some time. When they begin to thicken, take the mould out of the water, turn over the shape on a dish, and serve it up hot.

350.—CHESTNUT SHAPE.

WHEN the chestnuts have been peeled, boil them, then take off the skin, and pound them up very fine. Make a syrup of sugar and some lemon juice, add the chestnuts and cook them, stirring them well, until there are no longer any pieces left, and the materials have become well-mixed. Then serve them in a mould that has been moistened with cold water, leave it until it has become quite cool, turn it out upon a dish, sprinkle it with sugar, beat it with a hot shovel, and serve it up with cream, or with a syrup of sugar, rum, and lemon-juice, or else with raspberry syrup.

351.—CHESTNUT SHAPE ANOTHER WAY.

PEEL forty or fifty chestnuts, according to their size, and put them to boil in water,

when they are soft let the water run away and then replace it by two pints of milk. Let them boil until the milk is diminished to half the quantity, then pass it through the sieve, add about five ounces of sugar, a little vanilla, and the sixth part of an ounce of gelatine dissolved in water, leave it all to cool, and add a pint and rather more than a quarter of whipped cream, pour it into a mould, and put it in a cool place. Raspberry syrup goes very well with it.

352.—CHOCOLATE SHAPE.

TAKE a pint of cream, and put it on the fire with the third of an ounce of gelatine and two ounces of sugar, carefully stirring it, in order that the gelatine may not stick. When the cream begins to boil, take it off the fire and melt at a slow fire eight ounces of good sweet chocolate with a little cold water, let it be well mixed and when it has become like a thick paste, add the cream to the gelatine, together four eggs well beaten up and cleared with a little cold cream. Let it all be boiled together and well stirred. When it begins to boil, put it into a basin, continue to stir it till it gets cool, rinse out a mould with cold water, pour the cream into it, and leave it

during the night in a cool place. Serve it up carefully, and pour some vanilla cream round it.

353.—CHOCOLATE SHAPE ANOTHER WAY.

TAKE a quarter of a pound of bitter chocolate, and a pint and a half of best cream, the third of an ounce of gelatine, a piece of sugar, and some vanilla. Set the gelatine in a cup of warm water, and in the meanwhile grate the chocolate, melt it in a little water before the fire, add some sugar, the vanilla, and half the cream, and then give it a shake, after which prepare it. After this, put the gelatine into the same pan, melt it in the water, and let it boil a little, add the rest of the cream, stir it up well, and when it begins to boil, add the chocolate, set it up, and stir it till it is quite cold. Take away the vanilla, and do with the rest as above described.

354.—CHOCOLATE SHAPE ANOTHER WAY.

TAKE a quarter of a pound of bitter chocolate, (which melt in a pint and a half of the best cream,) three ounces of fresh butter, three spoonfuls of flour, the necessary quantity of sugar, and if desired, some vanilla, stir it up well when on the fire, and when it begins to

set, take it off and leave it to cool, then add eight well-beaten-up yolks of eggs, the whites being whipped into froth, put it all into a salad-dish, (not too large, as it should be quite full,) wrap it up in a strong cloth well tied up, and put it into a saucepan with some boiling water, in which it should be submerged. Allow the shape an hour in which to boil, after which take it out and serve it up warm, if you like, with syrup of sugar, in which has been melted a cake of chocolate.

355.—COFFEE SHAPE.

To three pints and a half of cream, add the third of an ounce of gelatine, which dissolve in cold water. While the cream is boiling, roast half a pound of coffee, not too brown. When the cream is boiled, add the roasted coffee to it, take the pan from the fire, cover it up so that it may not evaporate, and leave it for ten minutes. Then pass the cream through a piece of flannel, put it again on the fire, with gelatine and sugar, and when it is all melted, put it through a sieve or a piece of linen, leave it to get almost cold, grease a mould with fine olive-oil, pour the cream into it, and leave it in a cool place, till it has got the consistence required.

356.—COFFEE SHAPE ANOTHER WAY.

TAKE two pints and a half of the best coffee, pour it slowly upon eight whole eggs, or sixteen yolks well beaten up. Then put a quart of cream, two thirds of an ounce of gelatine, and some sugar, on the fire, and when it boils, pour it, at the same time stirring it well, into the coffee, and continue to stir it until it has set, then take it off, and leave it to get cold, stirring it from time to time, after which put it in a mould.

357.—CREAM COFFEE SHAPE.

POUR a cup of coffee-berries, lightly broiled, while still hot, into a pint of boiling cream, cover it, and leave it to stand for a quarter of an hour, then pass it through a sieve and add nearly two ounces of sugar and seven eggs well beaten up, and then brown three ounces of sugar with a little water. When it is brown, let it run all round the mould, and when it has become cold, pour the cream into it, put the mould in a saucepan with boiling water upon the fire, and let your cream boil until it is thick enough to be turned out. Take the mould off carefully, and serve up the shape hot.

358.—CREAM SHAPE.

MAKE a good cream with eggs, cream, and sugar, and when it has been on the fire several moments, being well-stirred all the time, put half on one side, and add to the other one third of an ounce of gelatine, cover the bottom of a mould moistened with rum, strew over it chopped citron and currants, and immediately over that a layer of citron and candied fruit or of currants, and last of all add the cream into which you have put the gelatine. Before the shape has become firm, turn the mould out upon a dish, take it off carefully, and pour the other half of the cream round it.

359.—HAZEL-NUT SHAPE

TAKE five ounces of hazel-nuts and put them without their shells into a saucepan, or before the fire, so as to be better able to pick them, grate them, then brown them a little on the fire and finish by grating them entirely, add the yolks of four eggs, one third of an ounce of gelatine, a pint of rich cream, and some sugar, put all together on the fire, stir it up like a cream until it begins to settle, then pass it through a sieve, add half a quart of

whipped cream, which mix well with the rest, pour it into a salad-bowl that has been rinsed with cold water, and let it stand till the following day.

360.—ORANGE SHAPE.

GRATE the peel of two lemons and two oranges, with seven ounces of sugar, squeeze the juice upon it, and let it boil with two glasses of water, and the same quantity of Malaga wine, and add three quarters of an ounce of gelatine mixed in boiling water. When the mixture is nearly cold, pour it into a shape, or salad-bowl, or the like, but let it never be put into any metal vessel. Then turn the shape on to a dish, and garnish it with citron, pistachio-nuts, or preserved fruits.

361.—ORANGE SHAPE ANOTHER WAY.

TAKE a bottle of wine, the grated peels of two large oranges, together with a pound of sugar, and the juice of the oranges with half an ounce of gelatine, put them on the fire, and while they are boiling, mix the yolks of eight eggs in a little wine and sugar and beat them up well, and then add them to the wine

which is on the boil. As soon as the gelatine and the sugar are completely dissolved, (they must be stirred all the time,) then pour it out, continuing to stir it up, until it is cold, and then serve it up in a mould.

362.—PARIS SHAPE.

ADD to a pint of cream half a pound of sugar and the yokes of eight eggs, mixed with a little cream, flavour with either vanilla or lemon-peel ground with sugar. When it has been for a moment or two on the fire, turn it out, and stir it until it is cold, then melt in warm water one third of an ounce of gelatine, which mix, when it has cooled, with your cream, and with a pint and a half of whipped cream, pour it all, well stirred, into a deep mould, rinsed in cold water, and leave it in a cool place before serving it up.

363.—RICE SHAPE.

BOIL in two pints and a quarter of boiling milk, and half a pound of rice, mix with it a very small quantity of salt, and when it is of the consistence of a thick paste, turn it into a salad-bowl, or into small cups. When the rice is cold, turn it out upon a dish, sprinkle

it over with sugar and cinnamon, and make a cream for it of two eggs, a pint of cream, some sugar, a little lemon-peel, or a few apricot kernels.

364.—RICE SHAPE ANOTHER WAY.

TAKE two pints and a quarter of cream, add to it a good spoonful of rice, let it boil in milk, add some sugar and a grated lemon-peel, and then prepare it according to the directions given in the last recipe.

365.—SAGO SHAPE.

BOIL six ounces of sago, with two pints of unskimmed milk, and five ounces of sugar, flavouring it with vanilla, if you prefer; some minutes before preparing it, add a cupful of hazel-nuts or of almonds bleached and chopped fine, and throw the mass, when it has been well stirred, into a mould that has been rinsed in cold water, leave it to cool, and turn it out upon a dish. Strawberry cream, raspberry syrup, syrup made with sugar and cherry-water, or rum, would go well with this dish. Bear in mind that the sago thickens a good deal when cooling.

366.—VANILLA SHAPE.

BOIL three quarters of a pint of best cream, two ounces of sugar, and a little vanilla, in a pipkin. When it boils, add the whites of eight eggs that have been beaten into froth, leave it all for at the most two minutes on the fire, continuing to stir all the time, then pour the cream into a mould which should be put into a cool place till the following day, and when you wish to serve it up, turn the shape over into a dish, and pour some chocolate cream round it.

367.—WINE AND SAGO SHAPE.

BOIL about five ounces of white sago in a pint of red wine, and when the grains begin to become transparent, pour on them another pint of wine, sugar, cinnamon, and, if desired, rum, and boil it all together until it begins to thicken. Leave it in a mould during the night, and then turn it out into a dish. It may be served up with whipped cream.



STICKS.

368.—ALMOND STICKS.

TAKE sixteen ounces of sugar and spend half an hour mixing them up with five eggs, add eight ounces of almonds rubbed with a cloth, and cut up roughly an ounce of fine cinnamon, and sufficient flour to enable you to work it with the rolling-pin, then cut it into sticks, and bake them in a slow oven.

369.—ANISEED STICKS.

TAKE four ounces of fine flour, two ounces of pounded sugar, the whites of five eggs that have been whipped into froth, a pinch of aniseed, and four ounces of fresh butter. Melt the butter and mix it up with the sugar and flour, and add the whites of egg which have been whipped into froth, taking care to work them

all well up together. Moisten lightly a tart-dish with melted butter, and make your paste into sticks with a tea-spoon, as you cannot work them with the rolling-pin. You must not put your sticks too near one another, as they are somewhat apt to drip. Ice them with the white of an egg beaten into froth, and sprinkle them with sifted sugar, and then take them promptly to the oven, and let them brown nicely.

370.—SUGAR STICKS.

ADD to two eggs four ounces of sugar, two ounces of flour, and a chopped up lemon-peel, mix them all up well, and fill (not nearly full,) a mould that has been moistened with fresh butter. They do not require great heat, and are quickly baked.

371.—VANILLA STICKS

TAKE four ounces of pounded sugar, an equal weight of fine flour, and the same amount of fresh butter, a little ground vanilla, and a whole egg, make with all this a very thin paste, cut it into sticks, then lightly moisten a pie-dish with fresh butter, arrange the sticks at the top, ice them with white of egg

mixed with sugar, and bake them in the oven.

372.—WINE STICKS

Mix in wine four ounces of fine flour, two spoonfuls of sugar, half a lemon-peel, and two ounces of butter not melted. Make a paste of them, which spread with the rolling-pin to the thickness of a knife-blade, cut it into sticks, and ice them with white of egg, then sprinkle them with sugar, and let them bake in a slow oven.

373.—BUTTER STICKS.

TAKE a pound and a quarter of the crumb of bread, a pound of best flour, a pound of fresh butter, between six and seven ounces of pounded sugar, and a spoonful of cinnamon. Make a dough, which knead until it rises, then roll it out with the rolling-pin to the thickness of the back of a large knife, cut it into sticks, which arrange upon a pie-dish, wash them over with white of egg beaten into froth, smooth the froth over with a spoon, then sprinkle them with sifted sugar and bake them quickly in the oven. Half this portion would give a good plateful.

MISCELLANEOUS.

374.—PASTRY CIGARS.

FOR the conserve take half a pound of peeled and pounded almonds, three ounces of sugar, five ounces of currants, a chopped lemon-peel with the juice of the lemon, and the white of an egg, and mix all these well together.

For the paste take a pound and a quarter of fine flour, half a pound of fresh butter, some salt and a spoonful of sifted sugar, and knead it all up with milk into a paste which ought not to be too thin. Stretch it out in long thin strips, put the conserve into it, fold the paste over, pressing the edges well, in order that the conserve may not come out, and turn the strips round a stick the thickness of a finger. Then half fry them with the wood still in them, after which take away the wood, and finish frying them. Last of all turn them round in sugar, mixed with cinnamon, and set

them up upon a dish sufficiently large for them not to lie one upon another while they are still hot.

375.—LITTLE HATS.

TAKE a pound of fine flour, four ounces of fresh butter, the white of an egg, a spoonful of sifted sugar, and as much wine as is necessary for kneading all this into a paste of the consistence of pie-crust, then put into the middle of this cake, rolled out thin, and cut in pieces each the size of a cup, a tea-spoonful of preserve. Join together three of the sides, and pinch them well, so as to give them the form of little cocked hats. Then bake them in the oven.

376.—BUTTER SQUARES.

TAKE, to the weight of an egg, the crumb of a white loaf, four ounces of pounded sugar, half a pound of fresh butter, and twelve ounces of best flour, mix all this together, and knead the paste, spread it with the rolling-pin to the thickness of the back of a knife, cut it into squares, arrange them upon a pie-dish buttered with fresh butter, ice them with white of egg mixed with sugar, and bake them in the oven.

377.—QUINCE SWEETMEAT.

TAKE some good quinces, ripe, but perfectly fresh, peel them, take out the cores, and let them boil till they are quite soft, with water in an earthenware saucepan, then take them out and pass them while hot through a sieve. To a pound of the pulp of the quinces, take an equal weight of sugar and a little water, of which make a thick syrup, which should be mixed while hot with the quinces. Then take half a pound of sugar pounded fine, and mix half of it with the quinces, the other half is put in as you roll the paste. Then dry them in a cool oven; and you can, if you like, put a small piece of chopped lemon-peel into the paste, and if you wish to have the cakes red, colour them with barberry juice.

378.—CHOCOLATE SWEETMEATS.

To a pound of almonds that have been rubbed and pounded fine, add an equal weight of pounded sugar, a little over an ounce and a half of cinnamon coarsely pounded, three ounces of grated chocolate, and the chopped peel of four lemons.

The sugar must be put on the fire with

some almonds and a spoonful of water; as soon as it is melted, the chocolate and the other ingredients should be added, and left for an instant on the fire, until the paste has become sufficiently moist to hold together. It should then be placed upon a board and rolled out with a very small quantity of flour to half the thickness of your little finger, cut into small cakes, and baked in a pie-dish moistened with fine oil. If the paste becomes too dry, the white of an egg may be added. After the cakes have been baked and left to cool, they may be iced with a white icing, as described in other recipes.

379.—QUINCE CHEESE.

To three pints and a half of grape-juice, take fourteen Beurré pears, the same number of sweet apples, eight quinces, and a little over three ounces of sugar, put the fruit, peeled and cut into quarters, with the cores taken away, and then add the grape-juice, with the sugar, boiled and skimmed. You must add first of all the quinces, and when they have been boiled some time, the pears and apples, some cinnamon, and cloves, then you must cover them up, and boil them on a slow fire. When the fruit has become tender, uncover the sauce-

pan, and crush it while shaking it, in order that no more juice may run out. Remove the spices before the fruit is quite boiled down.

380.—ORANGE PASTE.

BOIL six oranges, adding boiling water from time to time; when they are quite tender, take out the pips and chop the rest into a fine paste. Then take eighteen pippins, peeled and cleaned, boil them in the same manner until they are tender, and mix them with the oranges. Boil some sugar, (as much as would equal the fruit in weight,) into syrup, put the fruit into it, and let it boil, continuing to stir it, until it forms a tolerably thick paste, then put it in teaspoonfuls on to a plate, turn them every day, and leave them to dry. This paste keeps a long while and is very wholesome.

381.—CURDS.

To a gallon of milk, add a pint of sour cream, a third of a pint of sweet cream, and seven eggs, all beaten together. Put first the sour cream, beating it well up, and then add the sweet cream. Put the milk upon the fire in an enamelled saucepan, and when it begins to froth up, pour eggs on it with cream, stir it from time to time, and cover the saucepan

until the milk boils, than take the saucepan off the fire, and leave it covered for a quarter of an hour. Then put the curds with the skimmer into little baskets, and press it well with a spoon, put the baskets upon a board, and when the whey has all run off, turn them out upon a dish, arrange them, and garnish them, if you like, with flowers. Serve up the curds cold with sweet cream, sugar, and cinnamon.

382.—RICE SOUFFLET.

LET a cupful of rice soak for three hours in two cupfuls of cold water, then put it to boil upon the fire, with the same water, until the latter is all absorbed, then add about two pints and a quarter of milk, and let it boil for three quarters of an hour, (the rice ought not to be thicker than batter,) add a very small quantity of salt, a grated lemon-peel, and the yokes of two eggs, butter a deep dish with fresh butter, put the rice in, and cover it with the whites of four eggs beaten into froth, then put a light crust upon it, and let it bake for ten minutes, sprinkle it with sugar, (which should be burned with a red-hot shovel,) and serve it up hot or cold, whichever you prefer.

383.—RICE CARAMEL.

MAKE a batter of half a pound of rice with milk and cream, flavour it with orange-flower or lemon-peel, add some sugar and the yokes of six eggs, and shake it all up together, adding, lastly, the whites of the eggs, beaten into froth, and lightly stirred up with the batter. Then brown four ounces of sugar with a little water, and when it is brown, pour it into a mould and let it run all round, until it has become perfectly covered. When it has cooled, add the batter, and put it in the oven, or else into boiling water, until it has become firm. When the pudding is cold, turn it out on a dish, and serve it up with a syrup made of water, sugar, and a little rum or cherry-water.

384.—ALMOND-CARROTS, OR APPLES.

TAKE half a pound of peeled and ground almonds, six ounces of pounded sugar, a chopped lemon-peel or some cinnamon, four eggs, and as much flour as would be needed to make a tolerably thick paste, and make of it either small carrots or small apples, which must be slowly fried in butter. When they are all fried, put into the carrots a small leaf of curled parsley, and in the apples the stalk

of an apple, or a small piece of citron, in the shape of a stalk and serve them up in red wine sauce, like the wine boulettes, only without raisins.

385.—ROULEAUX.

To a glass of cream take the yokes of four eggs, and add some flour, in order to be able to knead them into a light paste, then roll it out and cover it with half a pound of butter cut into pieces, fold the paste and roll it out thin, then cut some small rounds with a saucer, put upon each of them a tea-spoonful of jelly or almond paste, take then half a pound of sugar, an equal weight of peeled and ground almonds, a chopped lemon-peel, half an ounce of powdered cinnamon, and an egg and two whites, and mix them all together. Then take a dozen or two of small wooden rollers, two inches in length, to which fasten a string at least twice the length of the roll, soak these rolls in hot butter, surround each with a circle of pastry, in such a manner as that the jelly shall come inside, pass the string round it three times, and fasten it off lightly. Then fry the rouleaux to a good brown in butter, turn them round while still hot, in sugar and cinnamon, and arrange them on a dish.

386.—EGG FLIP.

BOIL two glasses of wine with a piece of sugar, and at the same time beat up two eggs in a glass of water, pour several spoonfuls of wine into the beaten-up eggs, then put the whole on the fire, give it a shake, stirring it all the time, and pour it on small pieces of bread that have been browned in butter. Do not cover up the hot wine, for fear of its curding.

387.—TRIFLES.

ARRANGE at the bottom of a rather deep dish, maccaroon or ratafia cakes, moistened either with rum or cherry-water, cover them with lemon-cream, or some other common yellow cream, (if you like you can rub some sugar to a lemon,) and put whipped cream upon it. Take from a pint and a quarter to a pint and a half, according to the size of the dish.

388.—MATAFANS.

MAKE with flour, milk, and a few eggs a thin batter, add some sugar and boil it up; as soon as it boils take it from the fire, pour a cup of the batter, which ought not to be too thick, into an earthenware saucepan with

hot butter, and in that way fry your matafans one after another, turning them when they are brown underneath, in order that they may be browned on both sides.

389.—VERJUICE.

TAKE some white grapes not perfectly ripe, press out the juice and filter it through paper, and make a syrup of very much clarified sugar, in the proportion of two pounds and a quarter of sugar to a pound of verjuice. When the syrup is sufficiently thick, add the juice of the grapes, adding lemon-peel in the proportion of a pound to each pound of juice. Leave it to boil for a few minutes, then pass it through a cloth and put it into bottles.

390.—MINT ROSSOLIS.

To a bottle of cherry-water, add a large handful of stalks of mint, leave them in the sun for a month or six weeks, or over a hot furnace for a short time, and from time to time shake the bottle, after which, pass it through a cloth, put, in place of the mint, (which take away,) half a pound of brown sugar-candy, pounded, then put it back in a temperately warm place, and shake the bottle from time to time. When the sugar is melted, the rossolis will be made.

391.—NOGAT.

TAKE a little under half a pound of almonds that have been peeled and cut lengthways, together with six ounces of sugar, a wine-glassful of water, and a small piece of fresh butter on the fire in a copper saucepan, continue stirring, but very carefully, for the almonds should as much as possible remain unbroken. Do not boil them on a quick fire, because they burn easily. When they are well browned remove them from the fire, and put them in small pieces upon a tin plate that has been buttered with fresh butter. It must be done promptly, for when the almonds are cold, they cannot be shaped. If you wish to have the nogat whole, put it in a mould, press it well all round, and be careful that the almonds hold together in this way, then the nogat will become hollowed like a basket, when cold, it must be turned out. A few moments before browning, and the almonds become dry, but one has only to stir them more energetically, and they again become moist, even after they have become brown.

392.—NOUILLES.

TAKE a pound of flour, a quarter of a pound of butter, two eggs, some sugar, and

half an ounce of yeast, which must be mixed with a spoonful or two of lukewarm milk, stir it up well, then pour it into the middle of the flour, mix it up again a little, and let it rise. Then work it all up with lukewarm milk, until you have a thick paste which easily detaches itself from your earthenware basin, and leave it to stand at a moderate heat for three or four hours. Then make up some rolls, which you should arrange in a large saucepan, the bottom of which cover with water, adding a spoonful of melted butter and another of sugar. Cover the saucepan well up and leave it to boil for twenty minutes on the stove.

393.—COLD SWEET SOUP MADE WITH BREAD.

CHOP very fine the crumb of a white loaf of a pound weight, mix with it sugar, cinnamon, a handful of currants, and a spoonful of lemon-juice, and half fill with the mixture an earthenware basin, and then pour upon it a bottleful of good white wine which should entirely cover the bread. Keep the basin covered up in a cold place.

394.—COLD STRAWBERRY SOUP.

POUR upon a salad-dish a layer of fine

fresh strawberries, then another of biscuits, sugar, and powdered cinnamon, keeping on putting alternate layers of strawberries and of biscuits, until you have as large a quantity as you want. Then pour some good white wine over it, sufficient to entirely cover over the strawberries, and leave them covered up for an hour, in a cold place, before serving them up.

395.—COLD BREAD SOUP.

CHOP fine the crumb of a white loaf to the weight of nearly a pound and a quarter, mix with it some sugar and cinnamon, a handful of currants, and a spoonful of lemon-juice, and half fill an earthenware dish with them, then pour upon them a bottle of good port wine, so throwing it in that it may go completely over the bread-crumbs, and keep the earthenware dish covered in a cold place before serving it up.

396.—SODA CAKE.

RUB half a pound of good butter into a pound of dry flour, work it very small; mix with these half a pound of sifted sugar, add to them first a fourth of a pint of boiling milk, then add three well whisked eggs, some

grated nutmeg, and currants. Beat the whole well and lightly together; before putting in the mould stir to it a teaspoonful of carbonate of soda, then set in the oven. Bake it from one hour to one and a quarter. Candied orange or citron can be used in place of currants.

397.—GINGER SYRUP.

TAKE an ounce and a half of beaten ginger, steep it in a quart of boiling water, cover closely for twenty-four hours; then strain the liquor through a fine sieve, make it into syrup with two pounds of dissolved loaf sugar, then boil in hot water bath.

398.—ORANGE SYRUP.

SELECT ripe and thin skinned oranges, squeeze the juice through a sieve. To every pint of juice, add about one and a half pounds of powdered sugar; let it boil slowly, it requires the scum that rises to be taken off frequently, let it get cold, then bottle it off, cork well.

One or two table spoonfuls of the syrup mixed in melted butter, makes a nice sauce for butter or plum puddings, also flavouring for custards.

399.—HAZEL-NUT SWEETMEATS.

BROIL three ounces of hazel-nut kernels, take off the skin and chop them up, and add the same weight of pounded sugar, and the white of an egg beaten into froth. When it is all mixed up, add as much flour as is necessary for working the paste with the rolling-pin. It ought to be of the thinness of the back of a knife. Then cut it all up into cakes, and bake them in a pie-dish greased with fine oil.

400.—EVERTON TOFFEE.

TAKE one pound of Treacle, one pound of moist sugar, and half a pound of butter. Place the lot in a saucepan, large enough to allow of boiling quickly over a clear fire; put the butter in first, and rub it well over the bottom of the pan, then add the treacle and sugar, stirring together slowly with a spoon. After it has boiled ten minutes, you can ascertain if it is ready, by dropping a little of the mixture into a basin of cold water, from the spoon. If it is sufficiently done, take it from the water, and it should be crisp. Have a dripping tin ready well rubbed over with butter, into this pour the toffee to get cold, when it may be easily removed. To be kept dry.

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