

1.

Berwick Sponge Cake.

Beat 4 eggs ten minutes, add 3 cups sugar, beat five minutes. 2 cups flour with a very small tea spoonful cream tartar beat 1 minute, 1 cup of cold water with a small tea spoonful soda; beat 1 minute, 1/2 the rind and juice of 2 lemons 2 cups flour a bit of salt. Bake twenty minutes.

2.

Sponge Cake.

1 cup of sugar 1 cup of flour 3 eggs and a little extract of lemon 1 tea spoonful cream tartar 1/2 tea spoonful soda dissolved in a spoonful of milk.

Tea Cake.

Three eggs 3 cups of flour - 2 cups of sugar - 1/2 cup butter 1 cup milk 2 tea spoonfuls of cream tartar 1 tea spoonful of soda.

Trip tip Cake.

One and a half cups sugar 1 large spoonful butter 2 eggs 2 1/2 cups of flour 1/2 cup milk and a little soda.

Orange Cake.

1/2 cup of butter 3 eggs 1 cup of sugar 3 cups of flour 1/2 cup milk 1/2 tea spoonful cream tartar 1/2 cup milk and a little soda.

Star Cake.

1 cup sugar 2 eggs 1/2 cup butter 1/2 tea spoonful soda dissolved in 1/2 cup of milk 2 cups flour 1 cup butter and sugar water together 1/2 cup of flour then milk. Bake in the other half of milk.

Cup Cake.

1 cup butter 2 cups sugar 3 cups flour 3 eggs 1 cup milk 1 tea spoonful cream tartar dissolved in the milk. Add little vanilla or nutmeg.

Princeton Cake.

1 cup sugar 2 eggs 3 1/2 cups flour 1 cup milk 2 tea spoonfuls cream tartar 1 tea spoonful soda 1 tea spoonful vanilla.

Pom mame Cake.

1 cup sugar 1 egg 1 table spoonful butter 1 cup milk 1 tea spoonful of dry cream tartar 1/2 tea spoonful soda dissolved in the milk. Flour to make it as stiff as pound cake. Flavor with vanilla.

Cream Pie.

1 tea spoonful of yeast powder sifted with 1 cup of flour 1 table spoonful of milk 1 cup sugar 3 eggs and the grated rind of a lemon.

Boil 1/2 pt. of milk beat together 1 egg. 1 large spoonful of sugar and a little milk flavor with essence of lemon - and add to the boiling milk stirring till it thickens. Bake the cake in shallow pans and spread the mixture between the sheets.

Lemon Cake.

1 cup of butter 3 cups sugar the yolks of 3 eggs; dissolve a tea spoonful of saleratus in a cup of milk; add the grated peel of 1 lemon; and the whites of 3 eggs and sift in as light as possible 4 tea cups of flour.

Orange Cake.

2 cups Sugar - 4 eggs 2 cups out the whites of one 2 of flour 1/2 cup milk 1/2 tea spoonful cream tartar 1/2 cup milk + juice of 1 lemon makes 2 loaves. If making White of egg 1 cup sugar grated peel + 1/2 cup of milk.

Silver Cake.

1/2 cup sugar the whites of 6 eggs 2 1/2 cups flour 3/4 cups of butter 1 tea spoonful cream tartar 1/2 of soda and 1 cup milk. Flavor with lemon.

Red Cake.

1/2 cup sugar - the yolks of 6 eggs - 2/3 cup of butter - 2 1/2 cups flour 1 tea spoonful of cream tartar 1/2 soda 1 cup milk. Flavor with nutmeg.

Cream Cake.

2 eggs 1 cup sugar a desert of spoonful of butter 1/2 cup milk 1/2 cups of flour 1 tea spoonful cream tartar 1/2 soda. Bake in two tins.

Cream.

1 cup milk 1/4 cup flour 1/2 cup sugar - 1 egg 1 tea spoonful butter flour the size of a lemon. Cut each cake in two when cold, and spread the cream between.