

Spice Cake.

- 1 cup of butter
- $1\frac{1}{2}$ of Sugar.
- $\frac{3}{4}$ of flour.
- 1 cup of Sweet Milk
- $1\frac{1}{2}$ teaspoon full of baking powder
- 1. Eggs.
- 1. cup of raisins chopped fine
- 1. Teaspoon of clove & cinnamon.

3. Cake.

- 3. eggs
- 1 cup of Sugar.
- 1. flour.
- Small teaspoon of cream tartar.
- $\frac{1}{2}$ of Soda. dissolved in two table spoon of milk
- $\frac{1}{2}$ beat all well together

Dark. Cake.

- 2. Cups of Sugar
- $\frac{3}{4}$ of Milk.
- $\frac{1}{4}$ of Butter.
- 4 Eggs.
- 1. teaspoonful of Soda
- 2. Cream. Tartar.
- Pinch of Salt & flavor with lemon.
- flour to make stiff enough to drop.
- a few seeded raisins.

Johnny Cake.

- 1 cup of flour.
- 1. meal.
- 1. Milk
- $\frac{2}{3}$ Sugar.
- 2. Eggs
- 3 table spoonfuls of melted butter.
- $\frac{1}{2}$ teaspoon of Soda. 1. of cream. Tartar.
- $\frac{1}{2}$ of Salt. Do not beat the Eggs.

Prune. Puddings.

- 1 lb. of California prunes soak over night in the morning stew untill tender. remove the stone when perfectly cold. sweeten to taste and add the white of 4 Eggs. beaten to stiff froth.

Bake twenty min in a moderate oven to be served cold with whipped cream slightly sweeten.

Indian Pudding.

- 1 quart of milk small piece of butter.
- 4 Eggs. 1. cup of raisins 1 of Sugar.
- 1 of meal. scald the meal. stir in the milk while boiling. let it stand untill blood warm then stir altogether. and bake $1\frac{1}{2}$ hour.

Date Pudding