

**365 CAKES AND
COOKIES: A CAKE OR
COOKY FOR EVERY
DAY IN THE YEAR**

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365 Cakes and Cookies: A Cake Or Cooky for Every Day in the Year by Various

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VARIOUS

**365 CAKES AND
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DAY IN THE YEAR**

365
Cakes and Cookies

A Cake or Cooky for every day in
the year

Selected from
MARION HARLAND, MRS. LIN-
COLN, GOOD HOUSEKEEPING,
TABLE TALK, AND OTHERS



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Rules for Cake Making.

Read over the recipe carefully.

Weigh or measure out all the ingredients to be used.

Have the pans greased and floured or lined with greased paper.

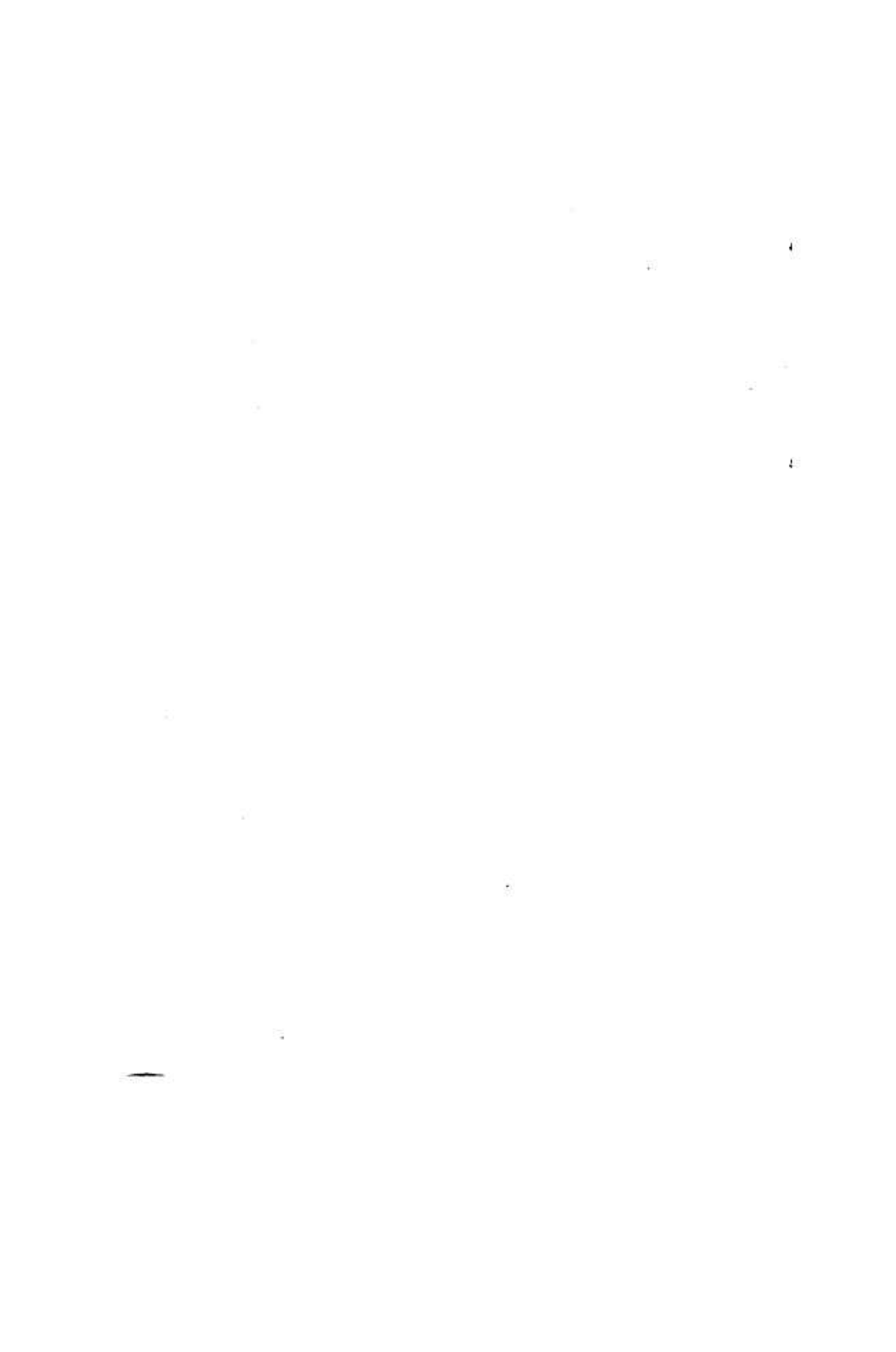
See that the oven is just right, before mixing the cake.

Always sift the flour before measuring, and after measuring sift again with the baking powder.

Beat the yolks of the eggs before mixing the cake, but do not beat the whites until ready to add them to the batter.

Use fine granulated sugar unless the recipe specifies pulverized.

Use pastry flour except when yeast is used.



JANUARY

1.—Fruit Cake No. 1.

Take 1 lb. of brown sugar, 2 cupfuls of molasses, 6 eggs, and 1 heaping cupful of butter. Stir these together, then add gradually 1 oz. of cinnamon, 1 oz. of cloves, 1 nutmeg grated, 1 teaspoonful of mace, 1 wineglassful of wine, 1 of brandy, 1 of rose-water, 3 lbs. of seeded and chopped raisins, 3 lbs. of cleaned currants, $\frac{1}{2}$ lb. of citron shaved thin, 1 lb. of dates (stoned and chopped fine), $2\frac{1}{2}$ teaspoonfuls of baking powder, and flour enough to make a stiff batter. Bake in a slow oven.



2.—Lemon Layer Cake No. 1.

Cake: $\frac{1}{2}$ cupful of butter, 1 cupful of sugar, $\frac{1}{2}$ cupful of milk, 2 eggs, 1 pint of flour, 2 level teaspoonfuls of baking powder, 1 teaspoonful of lemon extract. Mix well, and bake in layers.



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January

Filling: The juice and grated rind of 1 lemon, $\frac{1}{2}$ cupful of sugar, 1 tablespoonful of water, 1 heaping teaspoonful of butter. Beat all together, and let it boil up once, then spread between the layers.



3.—New Year's Cookies.

Rub $\frac{3}{4}$ cupful of butter into 6 cupfuls of flour. Pour $\frac{1}{2}$ cupful of boiling water over $1\frac{1}{2}$ cupfuls of sugar and $\frac{1}{2}$ teaspoonful of soda; when sugar is melted stir into the flour. Roll thin and cut with a round cutter.



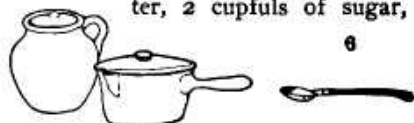
4.—Bread Cake No. 1.

Mix well together 4 cupfuls of bread dough, 2 cupfuls of sugar, 1 cupful of butter, 1 cupful of cream (or milk), 2 eggs, 1 teaspoonful of baking powder; add a little flour and spice and fruit to taste. Work well together and let it rise once before baking.



5.—Cup Cake.

Mix in the usual way 1 cupful of butter, 2 cupfuls of sugar, 3 cupfuls of



January

pastry flour, 4 eggs, 1 cupful of milk.
Bake in a loaf or as a jelly cake.

6.—Alexandra Cake.

For a good sized cake use $\frac{1}{2}$ lb. of butter, $\frac{1}{2}$ lb. of sugar, $\frac{1}{2}$ lb. of flour, 3 eggs, $\frac{1}{2}$ wineglassful of brandy, $\frac{1}{4}$ teaspoonful of soda, 1 dessertspoonful of hot water, and $\frac{1}{2}$ lb. of seeded and chopped raisins. Bake in a hot oven about half an hour.



7.—Date Cake.

Cake: 1 cupful of butter, 2 cupfuls of sugar, 1 teaspoonful of vanilla, 3 cupfuls of flour, 1 cupful of milk, 2 teaspoonfuls of baking powder, 4 eggs. Bake in layers.

Filling: Take 2 lbs. of dates, remove the stones and chop fine; add cold water enough to make a smooth paste and spread between the layers. Ice the top with plain white icing.



8.—Dixie Cakes.

Beat $\frac{1}{2}$ cupful of butter to a cream;

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