

Domestic

By Maureen

Rice Cakes.

2oz of butter, 2oz of flour, 2oz of ground rice, 1 egg, rind of 1 lemon, grated $\frac{1}{2}$ a teaspoonful of baking powder, and milk. Cream butter and sugar, add the egg, well beaten, then the flour, ground rice, and baking powder, all sieved together, then the grated rind of lemon. Mix very thoroughly, and put a little into well-buttered patty-pans, and bake in a quick oven from ten to 15 minutes.

Sweet Currant Scones.

Sift 2 cupsful of self-raising flour into a bowl with a pinch of salt, and a tablespoonful and a-half of white sugar, and 3 tablespoonsful of picked and washed currants, drop in the egg, and a quarter of a cup of butter, nearly filled with milk, which has been melted and slightly cooled. Lightly stir in mixture, shape into a ball, and turn out on to a well-floured board, cut into shapes, and bake in a quick but not too hot oven for a few minutes.

Children's Cake.

Melt one-third a cup of butter; add two-thirds a cup of treacle, three-fourths a cup of milk, and 2 eggs, well beaten. Sift together 2 cups and one-half of wheat flour, three-fourths of a teaspoonful of soda, and 1 teaspoonful of salt. Combine the mixtures; add 1 cup of raisins, and turn into a buttered cake tin. Cover and let steam 3 hours. The next day make a thick icing of 3 tablespoonsful of boiling water, mixed with icing sugar, flavored and tinted with coffee extract. Ice the cake smooth.

Caper Sauce.

A quarter of an ounce of butter, a quarter of an ounce of flour, a quarter of a pint of milk, 1 teaspoonful of capers, salt and pepper. Melt the butter in a saucepan, stir in the flour, add the milk, and stir. Boil for five minutes. Cut the capers in halves. Be careful to add them with a little vinegar gradually to the sauce; season.

Cabbage au Gratin.

Chop very fine 3 cupsful of cooked cabbage. Melt 2 tablespoonsful of butter, add 2 tablespoonsful of flour, and stir in 1 cupful of milk. Cook until the mixture is thick and smooth, then add 1 teaspoonful of salt and one-fourth teaspoonful of pepper. Fill a greased baking dish with alternate layers of cabbage and sauce until the ingredients are all used. Cover with one-half cupful of bread crumbs mixed with 2 or 3 table-poonsful of melted butter. Bake in a moderate oven for 20 minutes or until the crumbs are well browned.

Mayonnaise Sauce for Salad.

Whisk the yolks of three fresh eggs well in a basin; then add slowly, drop by drop, a quarter of a teacupful of best salad oil, a quarter of a teacupful of best vinegar, a quarter of a teacupful of tarragon vinegar, a little pepper, salt, and made mustard, one large tablespoonful of castor sugar, and lastly, half a pint of thick, rich cream. Keep beating the mixture lightly all the time whilst mixing, to make a thick, smooth cream. Put all the ingredients into a clean enamel saucepan over a bright fire, stir with a wooden spoon until just on the boil, then add 2oz of fresh butter. When melted, pour the mixture into a clean basin; stir lightly till cool. When quite cold, bottle it for use. If kept in a cool place and tightly corked, it will keep for months.

Weights and Measures.

- One pint of liquid equals one pound and a quarter.
- Two gills of liquid equal one cup or half a pint.
- Two round tablespoonsful of flour equal one ounce.
- Four ordinary cups of bread-flour equal about one pound.
- One breakfast cup of butter equals about half a pound.
- One pintful of butter equals one pound.
- One tablespoonful of butter equals one ounce.
- Butter size of an egg equals two ounces.
- Two ordinary cups of granulated sugar equals one pound.
- Two and a-half cups of powdered sugar equals 1 pound.

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