



**Widdifield's new cook book; or, Practical receipts for the house-wife. Comprising all the popular and approved methods for cooking and preparing all kinds of poultry, omelets, jellies**

*Hannah Widdifield*

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This historic book may have numerous typos and missing text. Purchasers can download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1856 edition. Excerpt: ...and smooth. After remaining a short time in a cool place, roll it out into thin sheets j cut with a round cutter; prick them with a fork, and bake on slightly buttered tins in a moderately hot oven. MERVELIS. 311. One cup of butter; One cup of sugar; Three eggs; Half a wine-glass of milk; One tea-spoonful of saleratus (see article 3&3); Half a tea-spoonful of cinnamon; Enough flour to make a dough. Beat the butter and sugar to a cream; whisk the eggs, and add them to it; also the milk, saleratus, and cinnamon. Then put in as much flour as will make a dough. Koll it into thin sheets; out them in narrow slips; twist and drop them in boiling lard. When sufficiently cooked, take them out, and sift sugar over them, when cool. CRTTLERS. 312. One pound and a half of flour; Five eggs; Nine ounces of white sugar; Six ounces of butter; One tea-spoonful of cinnamon and nutmeg, mixed; One wine-glass of rose-water; One table-spoonful of saleratus (see article 353). Rub the butter, sugar, and flour together; add the spice, rose-water, and saleratus. Beat the eggs very light, mix all into a dough, knead it well, and roll it out about half an inch thick. Cut it into slips, twist them in various forms, fry in hot lard until they are of a light brown. When cold, sift sugar over thorn. FRENCH STRAWS. 313. Eight eggs; Ten ounces of sugar; Flour sufficient to form a dough; Half a tea-spoonful of cinnamon and nutmeg, mixed. Beat the eggs very thick; add the sugar, spice, and enough flour to make a dough. Roll it out about half an inch thick, cut it in slips the length of your finger, give each one a twist and drop them in boiling lard. « When cool, sift sugar over them. SHREWSBURY CAKE. 314. Three pounds of flour; One pound of sugar; One pound of butter;...

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