



The Boston Cooking-School Cook Book

Fannie Merritt Farmer

GINGERBREADS, COOKIES, AND WAFERS • WITH THE KITCHEN BASICS
REVISED EDITION OF 1910

Cookery means the knowledge of Medea and of Circe and of Helen and of the Queen of Sheba. It means the knowledge of all herbs and fruits and balms and spices, and all that is healing and sweet in the fields and groves and savory in meats. It means carefulness and inventiveness and willingness and readiness of appliances. It means the economy of your grandmothers and the science of the modern chemist; it means much testing and no wasting; it means English thoroughness and French art and Arabian hospitality; and, in fine, it means that you are to be perfectly and always ladies—loaf givers.

—RUSKIN

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FROM CHAPTER II • COOKERY

Kitchen Basics



A group of kitchen utensils.

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How to Measure

Correct measurements are absolutely necessary to insure the best results. Good judgment, with experience, has taught some to measure by sight; but the majority need definite guides.

Tin, granite-ware, and glass measuring cups, divided in quarters or thirds, holding one half-pint, and tea and table spoons of regulation sizes,—which may be bought at any store where kitchen furnishings are sold,—and a case knife, are essentials for correct measurement. Mixing-spoons, which are little larger than tablespoons, should not be confounded with the latter.

Measuring Ingredients. Flour, meal, powdered and confectioners' sugar, and soda should be sifted before measuring. Mustard and baking-powder, from standing in boxes, settle, therefore should be stirred to lighten; salt frequently lumps, and these lumps should be broken. A *cupful* is measured level. To measure a cupful, put in the ingredient by spoonfuls or from a scoop, round slightly, and level with a case knife, care being taken not to shake the cup. A *tablespoonful* is measured level. A *teaspoonful* is measured level.

To measure tea or table spoonfuls, dip the spoon in the ingredient, fill, lift, and level with a knife, the sharp edge of knife being toward tip of spoon. Divide with knife lengthwise of spoon, for a half-spoonful; divide halves crosswise for quarters, and quarters crosswise for eighths. Less than one-eighth of a teaspoonful is considered a few grains.

Measuring Liquids. A cupful of liquid is all the cup will hold.

A tea or table spoonful is all the spoon will hold.

Measuring Butter, Lard, etc. To measure butter, lard, and other solid fats, pack solidly into cup or spoon, and level with a knife.

When dry ingredients, liquids, and fats are called for in the same recipe, measure in the order given, thereby using but one cup.



Measuring cups, teaspoons and tablespoons.

How to Combine Ingredients

Next to measuring comes care in combining,—a fact not always recognized by the inexperienced. Three ways are considered,—stirring, beating, and cutting and folding.

To stir, mix by using circular motion, widening the circles until all is blended. Stirring is the motion ordinarily employed in all cookery, alone or in combination with beating.

To beat, turn ingredient or ingredients over and over, continually bringing the under part to the surface, thus allowing the utensil used for beating to be constantly brought in contact with bottom of the dish and throughout the mixture.

To cut and fold, introduce one ingredient into another ingredient or mixture by two

motions: with a spoon, a repeated vertical downward motion, known as cutting; and a turning over and over of mixture, allowing bowl of spoon each time to come in contact with bottom of dish, is called folding. These repeated motions are alternated until thorough blending is accomplished.

By *stirring*, ingredients are mixed; by *beating*, a large amount of air is enclosed; by *cutting and folding*, air already introduced is prevented from escaping.

Table of Measures and Weights

MEASURE	WEIGHS	≈ METRIC*
2 cups butter (packed solidly)	= 1 pound	225 g/cup
4 cups flour (pastry)	= 1 pound	115 g/cup
2 cups granulated sugar	= 1 pound	225 g/cup
2½ cups powdered sugar	= 1 pound	170 g/cup
3½ cups confectioners' sugar	= 1 pound	130 g/cup
2½ cups brown sugar	= 1 pound	170 g/cup
2½ cups oatmeal	= 1 pound	170 g/cup
4¾ cups rolled oats	= 1 pound	95 g/cup
2½ cups granulated corn meal	= 1 pound	170 g/cup
4¾ cups rye meal	= 1 pound	105 g/cup
1½ cups rice	= 1 pound	240 g/cup
4½ cups Graham flour	= 1 pound	100 g/cup
3¾ cups entire wheat flour	= 1 pound	115 g/cup
4¾ cups coffee	= 1 pound	105 g/cup
2 cups finely chopped meat	= 1 pound	225 g/cup
9 large eggs	= 1 pound	50 g/egg
1 square Baker's chocolate	= 1 ounce	30 g/square

MEASURE	WEIGHS	≈ METRIC*
⅓ cup almonds blanched and chopped	= 1 ounce	85 g/cup

A few grains is less than one-eighth teaspoon.

3 teaspoons	= 1 tablespoon	15 ml
16 tablespoons	= 1 cup	237 ml
2 tablespoons butter	= 1 ounce	14 g/tbsp
4 tablespoons flour	= 1 ounce	7 g/tbsp

* Metric column added for this edition, worked out from Miss Farmer's own figures (1 pound = 453.6 g; 1 ounce = 28.35 g; the American cup of 1910 = ½ pint = 237 ml) and rounded.

Oven Heat

"No oven thermometer has yet proved practical, and although many teachers of cookery have given oven tests, experience alone has proved the most reliable teacher."

MISS FARMER, "TO BAKE CAKE" (CHAPTER XXXI)

Her recipes therefore name the heat of the oven rather than a temperature. The table below gives the usual modern readings for those terms.

IN THE RECIPE	°F	°C	GAS
Very slow	250-275	120-135	½-1
Slow	300-325	150-165	2-3
Moderate	350-375	175-190	4-5
Rather hot	375-400	190-200	5-6
Hot	400-450	200-230	6-8
Very hot	450-500	230-260	8-9

Time Tables for Cooking

Boiling

ARTICLES	HOURS	MINUTES
Coffee		1 to 3
Eggs, soft cooked		6 to 8
Eggs, hard cooked		35 to 45

ARTICLES	HOURS	MINUTES
Mutton, leg	2 to 3	
Ham, weight 12 to 14 lbs.	4 to 5	
Corned Beef or Tongue	3 to 4	
Turkey, weight 9 lbs.	2 to 3	
Fowl, weight 4 to 5 lbs.	2 to 3	
Chicken, weight 3 lbs.	1 to 1½	
Lobster		25 to 30
Cod and Haddock, weight 3 to 5 lbs.		20 to 30
Halibut, thick piece, weight 2 to 3 lbs.		30
Bluefish and Bass, weight 4 to 5 lbs.		40 to 45
Salmon, weight 2 to 3 lbs.		30 to 35
Small Fish		6 to 10
Potatoes, white		20 to 30
Potatoes, sweet		15 to 25
Asparagus		20 to 30
Peas		20 to 60
String Beans	1 to 2½	
Lima and other Shell Beans	1 to 1½	
Beets, young		45
Beets, old	3 to 4	
Cabbage		35 to 60
Oyster Plant		45 to 60
Turnips		30 to 45
Onions		45 to 60
Parsnips		30 to 45
Spinach		25 to 30
Green Corn		12 to 20
Cauliflower		20 to 25
Brussels Sprouts		15 to 20

ARTICLES	HOURS	MINUTES
Tomatoes, stewed		15 to 20
Rice		20 to 25
Macaroni		20 to 30

Broiling

ARTICLES	HOURS	MINUTES
Steak, one inch thick		4 to 6
Steak, one and one-half inches thick		8 to 10
Lamb or Mutton Chops		6 to 8
Lamb or Mutton Chops in paper cases		10
Quails or Squabs		8
Quails or Squabs in paper cases		10 to 12
Chickens		20
Shad, Bluefish, and Whitefish		15 to 20
Slices of Fish, Halibut, Salmon, and Swordfish		12 to 15
Small, thin Fish		5 to 8
Liver and Tripe		4 to 5

Baking

ARTICLES	HOURS	MINUTES
Bread (white loaf)		45 to 60
Bread (Graham loaf)		35 to 45
Bread (sticks)		10 to 15
Biscuits or Rolls (raised)		12 to 20
Biscuits (baking-powder)		12 to 15
Gems		25 to 30
Muffins (raised)		30
Muffins (baking-powder)		20 to 25
Corn Cake (thin)		15 to 20
Corn Cake (thick)		30 to 35
Gingerbread		20 to 30
Cookies		6 to 10

ARTICLES	HOURS	MINUTES
Sponge Cake		45 to 60
Cake (layer)		20 to 30
Cake (loaf)		40 to 60
Cake (pound)	1¼ to 1½	
Cake (fruit)	1¼ to 2	
Cake (wedding)	3	
<i>or steam 2 hours and bake 1½</i>		
Baked batter puddings		35 to 45
Bread puddings	1	
Tapioca or Rice Pudding	1	
Rice Pudding (poor man's)	2 to 3	
Indian Pudding	2 to 3	
Plum Pudding	2 to 3	
Custard Pudding		30 to 45
Custard (baked in cups)		20 to 25
Pies		30 to 50
Tarts		15 to 20
Patties		20 to 25
Vol-au-vent		50 to 60
Cheese Straws		8 to 10
Scalloped Oysters		25 to 30
Scalloped dishes of cooked mixtures		12 to 15
Baked Beans	6 to 8	
Braised Beef	3½ to 4½	
Beef, sirloin or rib, rare, weight 5 lbs.	1	5
Beef, sirloin or rib, rare, weight 10 lbs.	1	30
Beef, sirloin or rib, well done, weight 5 lbs.	1	20
Beef, sirloin or rib, well done, weight 10 lbs.	1	50
Beef, rump, rare, weight 10 lbs.	1	35
Beef, rump, well done, weight 10 lbs.	1	55

ARTICLES	HOURS	MINUTES
Beef, (fillet)		20 to 30
Mutton (saddle)	1¼ to 1½	
Lamb (leg)	1¼ to 1½	
Lamb (fore-quarter)	1 to 1½	
Lamb (chops) in paper cases		15 to 20
Veal (leg)	3½ to 4	
Veal (loin)	2 to 3	
Pork (chine or sparerib)	3 to 3½	
Chicken, weight 3 to 4 lbs.	1 to 1½	
Turkey, weight 9 lbs.	2½ to 3	
Goose, weight 9 lbs.	2	
Duck (domestic)	1 to 1½	
Duck (wild)		20 to 30
Grouse		25 to 30
Partridge		45 to 50
Pigeons (potted)	2	
Fish (thick), weight 3 to 4 lbs.		45 to 60
Fish (small)		20 to 30

Frying

ARTICLES	HOURS	MINUTES
Muffins, Fritters, and Doughnuts		3 to 5
Croquettes and Fishballs		1
Potatoes, raw		4 to 8
Breaded Chops		5 to 8
Fillets of Fish		4 to 6
Smelts, Trout, and other small Fish		3 to 5

NOTE.—Length of time for cooking fish and meat does not depend so much on the number of pounds to be cooked as the extent of surface exposed to the heat.

HOW TO COMBINE INGREDIENTS

“By stirring, ingredients are mixed; by beating, a large amount of air is enclosed; by cutting and folding, air already introduced is prevented from escaping.”



The whipping of heavy and thin cream.



Marguerites I.

Gingerbreads, Cookies, and Wafers

FIND A RECIPE

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☞ Rolled & cut 🔍 Dropped ✂ Spread & cut ☞ Baked in a pan

Gingerbreads

Hot Water Gingerbread

☞ Baked in a pan ☞ Moderate oven ⌚ 25 min

- 1 cup molasses
- ½ cup boiling water
- 2¼ cups flour
- 1 teaspoon soda
- 1½ teaspoons ginger
- ½ teaspoon salt
- 4 tablespoons melted butter

- 1** Add water to molasses.
- 2** Mix and sift dry ingredients, combine mixtures, add butter, and beat vigorously.
- 3** Pour into a buttered shallow pan, and bake twenty-five minutes in a moderate oven.

✱ NOTE

Chicken fat dried out and clarified furnishes an excellent shortening, and may be used in place of butter.

Sour Milk Gingerbread

☞ Baked in a pan ☞ Moderate oven ⌚ 25 min

- 1 cup molasses
- 1 cup sour milk
- 2¼ cups flour
- 1¼ teaspoons soda
- 2 teaspoons ginger
- ½ teaspoon salt
- ¼ cup melted butter

- 1** Mix soda with sour milk and add to molasses.
- 2** Sift together remaining dry ingredients, combine mixtures, add butter, and beat vigorously.
- 3** Pour into a buttered shallow pan, and bake twenty-five minutes in a moderate oven.

Soft Molasses Gingerbread

☞ Baked in a pan ⌚ 15 min

- 1 cup molasses
- ¼ cup butter
- 1¾ teaspoons soda
- ½ cup sour milk
- 1 egg
- 2 cups flour
- 2 teaspoons ginger
- ½ teaspoon salt

- 1** Put butter and molasses in saucepan and cook until boiling-point is reached.
- 2** Remove from fire, add soda, and beat vigorously.
- 3** Then add milk, egg well beaten, and remaining ingredients mixed and sifted.
- 4** Bake fifteen minutes in buttered small tin pans, having pans two-thirds filled with mixture.

Cambridge Gingerbread

☞ Baked in a pan

- ¼ cup butter
- ¼ cup boiling water
- 1 cup molasses
- 1 egg
- 2¾ cups flour
- 1½ teaspoons soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- ¼ teaspoon clove

- 1** Melt butter in water, add molasses, egg well beaten, and dry ingredients mixed and sifted.
- 2** Bake in a buttered shallow pan.

Soft Sugar Gingerbread

☞ Baked in a pan 🏠 Moderate oven ⌚ 30 min

- 2 eggs
- 1 cup sugar
- 1¾ cups flour
- 3 teaspoons baking powder
- ½ teaspoon salt
- 1½ teaspoons ginger
- ¾ cup thin cream

- 1** Beat eggs until light, and add sugar gradually.
- 2** Mix and sift dry ingredients, and add alternately with cream to first mixture.
- 3** Turn into a buttered cake pan, and bake thirty minutes in a moderate oven.

Gossamer Gingerbread

✂ Spread & cut ⌚ 15 min

- ¼ cup butter
- 1 cup sugar
- 1 egg
- ½ cup milk
- 1½ cups flour
- 3 teaspoons baking powder
- 1 teaspoon yellow ginger

- 1** Cream the butter, add sugar gradually, then egg well beaten.
- 2** Add milk, and dry ingredients mixed and sifted.
- 3** Spread in a buttered dripping-pan as thinly as possible, using the back of mixing-spoon.
- 4** Bake fifteen minutes.
- 5** Sprinkle with sugar, and cut in small squares or diamonds before removing from pan.

Fairy Gingerbread

✂ Spread & cut 🏠 Moderate oven

- ¼ cup butter
- 1 cup light brown sugar
- ½ cup milk
- 1½ cups bread flour
- 2 teaspoons ginger

- 1** Cream the butter, add sugar gradually, and milk very slowly.
- 2** Mix and sift flour and ginger, and combine mixtures.
- 3** Spread very thinly with a broad, long-bladed knife on a buttered, inverted dripping-pan.
- 4** Bake in a moderate oven.
- 5** Cut in squares before removing from pan.

✱ NOTE

Watch carefully and turn pan frequently during baking, that all may be evenly cooked. If mixture around edge of pan is cooked before that in the centre, pan should be removed from oven, cooked part cut off, and remainder returned to oven to finish cooking.

Hard Sugar Gingerbread

🌀 Rolled & cut 🏠 Moderate oven

- ¾ cup butter
- 1½ cups sugar
- ¾ cup milk
- 5 cups flour
- ¾ tablespoon baking powder
- 1½ teaspoons salt
- ¾ tablespoon ginger

- 1** Cream the butter, add sugar gradually, milk, and dry ingredients mixed and sifted.
- 2** Put some of mixture on an inverted dripping-pan and roll as thinly as possible to cover pan.
- 3** Mark dough with a coarse grater.
- 4** Sprinkle with sugar and bake in a moderate oven.
- 5** Before removing from pan, cut in strips four and one-half inches long by one and one-half inches wide.

Christmas English Gingerbread

☞ Rolled & cut 📖 Moderate oven

- 1 lb. flour
- ½ lb. butter
- 1 cup sugar
- 1 tablespoon ginger
- 1 teaspoon salt
- Molasses

- 1 Mix flour, sugar, ginger, and salt.
- 2 Work in butter, using tips of fingers, and add just enough molasses to hold ingredients together.
- 3 Let stand over night to get thoroughly chilled.
- 4 Roll very thin, shape, and bake in a moderate oven.

Card Gingerbread

☞ Rolled & cut

- ¼ cup butter
- ¼ cup brown sugar
- 1 egg
- ½ cup molasses
- 1¾ cups flour
- ½ tablespoon ginger
- ¾ teaspoon salt
- ½ teaspoon soda
- ¼ teaspoon cinnamon

- 1 Cream the butter, add sugar gradually, egg well beaten, molasses, and flour mixed and sifted with ginger, salt, soda, and cinnamon.
- 2 Chill, roll in sheets to one-fourth inch in thickness, bake on a buttered sheet, and cut in squares.

Cookies

Walnut Molasses Bars

🍪 Rolled & cut ⌚ 10 min

¼ cup butter
 ¼ cup lard
 ¼ cup boiling water
 ½ cup brown sugar
 ½ cup molasses
 1 teaspoon soda
 3 cups flour
 ½ tablespoon ginger
 ¼ teaspoon grated nutmeg
 ¼ teaspoon clove
 1 teaspoon salt
 Chopped walnut meat

- 1** Pour water over butter and lard, then add sugar, molasses mixed with soda, flour, salt, and spices.
- 2** Chill thoroughly, roll one-fourth inch thick, cut in strips three and one-half inches long by one and one-half inches wide.
- 3** Sprinkle with nut meat and bake ten minutes.



Royal Fans, page 22.

Ginger Snaps

🔪 Rolled & cut 📅 Moderate oven

- 1 cup molasses
- ½ cup shortening
- 3¼ cups flour
- ½ teaspoon soda
- 1 tablespoon ginger
- 1½ teaspoons salt

- 1** Heat molasses to boiling-point and pour over shortening.
- 2** Add dry ingredients mixed and sifted.
- 3** Chill thoroughly.
- 4** Toss one-fourth of mixture on a floured board and roll as thinly as possible; shape with a small round cutter, first dipped in flour.
- 5** Place near together on a buttered sheet and bake in a moderate oven.
- 6** Gather up the trimmings and roll with another portion of dough.

✱ NOTE

During rolling, the bowl containing mixture should be kept in a cool place, or it will be necessary to add more flour to dough, which makes cookies hard rather than crisp and short.

Molasses Cookies

🔪 Rolled & cut

- 1 cup molasses
- ½ cup shortening, butter and lard mixed
- 2½ cups bread flour
- 1 tablespoon ginger
- 1 tablespoon soda
- 2 tablespoons warm milk
- 1 teaspoon salt

- 1** Heat molasses to boiling-point, add shortening, ginger, soda dissolved in warm milk, salt, and flour.
- 2** Proceed as for Ginger Snaps.

Soft Molasses Cookies

☞ Rolled & cut

- 1 cup molasses
- 1¼ teaspoons soda
- 1 cup sour milk
- ½ cup shortening, melted
- 2 teaspoons ginger
- 1 teaspoon salt
- Flour

- 1** Add soda to molasses and beat thoroughly; add milk, shortening, ginger, salt, and flour.
- 2** Enough flour must be used to make mixture of right consistency to drop easily from spoon.
- 3** Let stand several hours in a cold place to thoroughly chill.
- 4** Toss one-half mixture at a time on slightly floured board and roll lightly to one-fourth inch thickness.
- 5** Shape with a round cutter, first dipped in flour.
- 6** Bake on a buttered sheet.

Spice Cookies

☞ Rolled & cut

- ½ cup molasses
- ¼ cup sugar
- 1½ tablespoons butter
- 1½ tablespoons lard
- 1 tablespoon milk
- 2 cups flour
- ½ teaspoon soda
- ½ teaspoon salt
- ½ teaspoon clove
- ½ teaspoon cinnamon
- ½ teaspoon nutmeg

- 1** Heat molasses to boiling-point.
- 2** Add sugar, shortening, and milk.
- 3** Mix and sift dry ingredients, and add to first mixture.
- 4** Chill thoroughly, and proceed as with Ginger Snaps.

Scotch Wafers

☞ Rolled & cut 🏠 Slow oven

- 1 cup fine oatmeal
- 1 cup Rolled Oats
- 2 cups flour
- ¼ cup sugar
- 1 teaspoon salt
- ¼ teaspoon soda
- ¼ cup butter or lard
- ¼ cup hot water

- 1** Mix first six ingredients.
- 2** Melt shortening in water and add to first mixture.
- 3** Toss on a floured board, pat, and roll as thinly as possible.
- 4** Shape with a cutter, or with a sharp knife cut in strips.
- 5** Bake on a buttered sheet in a slow oven.

✱ NOTE

These are well adapted for children's luncheons, and are much enjoyed by the convalescent, taken with a glass of milk.

Oatmeal Cookies

☞ Rolled & cut 📅 Moderate oven

- 1 egg
- ¼ cup sugar
- ¼ cup thin cream
- ¼ cup milk
- ½ cup fine oatmeal
- 2 cups flour
- 2 teaspoons baking powder
- 1 teaspoon salt

- 1 Beat egg until light, add sugar, cream, and milk; then add oatmeal, flour, baking powder, and salt, mixed and sifted.
- 2 Toss on a floured board, roll, cut in shape, and bake in a moderate oven.

Scottish Fancies

🔍 Dropped 📅 Moderate oven

- 1 egg
- ½ cup sugar
- ¾ tablespoon melted butter
- 1 cup rolled oats
- ¼ teaspoon salt
- ¼ teaspoon vanilla

- 1 Beat egg until light, add gradually sugar, and then stir in remaining ingredients.
- 2 Drop mixture by teaspoonfuls on a thoroughly greased inverted dripping-pan one inch apart.
- 3 Spread into circular shape with a case knife first dipped in cold water.
- 4 Bake in a moderate oven until delicately browned.

✱ VARIATION

To give variety use two-thirds cup rolled oats and fill cup with shredded coconut.

Vanilla Wafers

☞ Rolled & cut

- ¼ cup butter and lard in equal proportions
- 1 cup sugar
- 1 egg
- ¼ cup milk
- 2 cups flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 2 teaspoons vanilla

- 1 Cream the butter, add sugar, egg well beaten, milk, and vanilla.
- 2 Mix and sift dry ingredients and add to first mixture.
- 3 Proceed as with Ginger Snaps.

Cream Cookies

☞ Rolled & cut

- ½ cup butter
- 1 cup sugar
- 2 eggs
- ½ cup thin cream
- 2 teaspoons baking powder
- 1 teaspoon salt
- 2 teaspoons yellow ginger
- Flour to roll

Mix and bake same as Vanilla Wafers.

Imperial Cookies

☞ Rolled & cut

- ½ cup butter
- 1 cup sugar
- 2 eggs
- 1 tablespoon milk
- 2½ cups flour
- 2 teaspoons baking powder
- ½ teaspoon lemon extract
- ½ teaspoon grated nutmeg

Mix and bake same as Vanilla Wafers.

Hermits

☞ Rolled & cut

- ½ cup butter
- ¾ cup sugar
- 1 egg
- 2 tablespoons milk
- 1¾ cups flour
- 2 teaspoons baking powder
- ½ cup raisins, stoned and cut in small pieces
- ½ teaspoon cinnamon
- ¼ teaspoon clove
- ¼ teaspoon mace
- ¼ teaspoon nutmeg

- 1** Cream the butter, add sugar gradually, then raisins, egg well beaten, and milk.
- 2** Mix and sift dry ingredients and add to first mixture.
- 3** Roll mixture a little thicker than for Vanilla Wafers.

Rich Cookies

🔍 *Dropped*

- ½ cup butter
- ½ cup sugar
- 1 egg well beaten
- ¾ cup flour
- ½ teaspoon vanilla
- Raisins, nuts, or citron

- 1** Cream the butter, add sugar gradually, egg, flour, and vanilla.
- 2** Drop from tip of spoon in small portions on buttered sheet two inches apart.
- 3** Spread thinly with a knife first dipped in cold water.
- 4** Put four Sultana raisins on each cookie, almonds blanched and cut in strips, or citron cut in small pieces.



Rich Cookies.

Jelly Jumbles

🔍 *Rolled & cut* 📅 *Rather hot oven*

- ½ cup butter
- 1 cup sugar
- 1 egg
- ½ teaspoon soda
- ½ cup sour milk
- ¼ teaspoon salt
- Flour
- Currant jelly

- 1** Cream the butter, add sugar gradually, egg well beaten, soda mixed with milk, salt and flour to make a soft dough.
- 2** Chill and shape, using a round cutter.
- 3** On the centres of one-half the pieces put currant jelly.
- 4** Make three small openings in remaining halves, using a thimble, and put pieces together.
- 5** Press edges slightly, and bake in a rather hot oven, that jumbles may keep in good shape.

Royal Fans

☞ Rolled & cut 📅 Slow oven

- 1** Mix and sift two cups flour and one-half cup brown sugar.
- 2** Wash three-fourths cup butter and work into first mixture, using tips of fingers.
- 3** Roll to one-third inch in thickness, shape with a fluted round cutter five inches in diameter.
- 4** Cut each piece in quarters and crease with the dull edge of a case knife to represent folds of a fan.
- 5** Brush over with yolk of egg diluted with three-fourths teaspoon water.
- 6** Bake in a slow oven.

Boston Cookies

🔍 Dropped 📅 Moderate oven

- 1 cup butter
- 1½ cups sugar
- 3 eggs
- 1 teaspoon soda
- 1½ tablespoons hot water
- ¾ cups flour
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 1 cup chopped nut meat,
hickory or English
walnut
- ½ cup currants
- ½ cup raisins, seeded and
chopped

- 1** Cream the butter, add sugar gradually, and eggs well beaten.
- 2** Add soda dissolved in hot water, and one-half the flour mixed and sifted with salt and cinnamon; then add nut meat, fruit, and remaining flour.
- 3** Drop by spoonfuls one inch apart on a buttered sheet, and bake in a moderate oven.

Cocoanut Cream Cookies

☞ Rolled & cut 📅 Moderate oven

- 2 eggs
- 1 cup sugar
- 1 cup thick cream
- ½ cup shredded cocoanut
- 3 cups flour
- 3 teaspoons baking powder
- 1 teaspoon salt

- 1** Beat eggs until light, add sugar gradually, cocoanut, cream, and flour mixed and sifted with baking powder and salt.
- 2** Chill thoroughly, toss on a floured board, pat, and roll one-half inch thick.
- 3** Sprinkle with cocoanut, roll one-fourth inch thick, and shape with a small round cutter, first dipped in flour.
- 4** Bake on a buttered sheet in a moderate oven.

Peanut Cookies

☞ Dropped 📅 Slow oven ⌚ 12–15 min 🍪 Makes 24 cookies

- 2 tablespoons butter
- ¼ cup sugar
- 1 egg
- 1 teaspoon baking powder
- ¼ teaspoon salt
- ½ cup flour
- 2 tablespoons milk
- ½ cup finely chopped peanuts
- ½ teaspoon lemon juice

- 1** Cream the butter, add sugar, and egg well beaten.
- 2** Mix and sift baking powder, salt, and flour; add to first mixture; then add milk, peanuts, and lemon juice.
- 3** Drop from a teaspoon on an unbuttered sheet one inch apart, and place one-half peanut on top of each.
- 4** Bake twelve to fifteen minutes in a slow oven.

✱ NOTE

This recipe will make twenty-four cookies. One pint peanuts when shelled should yield one-half cup.

Almond Cookies

☞ Rolled & cut 📅 Slow oven

- ½ cup butter
- 1 egg
- ½ cup almonds, blanched and finely chopped
- ½ cup sugar
- ½ tablespoon cinnamon
- Clove, Nutmeg, ½ tablespoon each
- Grated rind ½ lemon
- 2 tablespoons brandy
- 2 cups flour

- 1** Cream the butter, add egg well beaten, almonds, sugar, brandy, and spices mixed and sifted with flour.
- 2** Roll mixture to one-fourth inch in thickness, shape with a round cutter first dipped in flour, and bake in a slow oven.

Nut Cookies

🔍 Dropped 📅 Moderate oven

- Yolks 2 eggs
- 1 cup brown sugar
- 1 cup chopped nut meats
- Whites 2 eggs
- 6 tablespoons flour
- Few grains salt

- 1** Beat yolks of eggs until thick and lemon-colored, add sugar gradually, nut meats, whites of egg beaten until stiff, and flour mixed with salt.
- 2** Drop from tip of spoon on buttered sheet, spread, and bake in a moderate oven.

Seed Cakes

🔍 Rolled & cut

VARIATION

on Cocoanut Cream Cookies,
p. 23

Follow recipe for Cocoanut Cream Cookies (see p. 23), using one and one-half tablespoons caraway seeds in place of cocoanut.

Chocolate Cookies

🔍 Rolled & cut 📅 Moderate oven

- ¼ cup butter
- 1 cup sugar
- 1 egg
- ¼ teaspoon salt
- 2 ozs. Baker's chocolate
- 2½ cups flour (scant)
- 2 teaspoons baking powder
- ¼ cup milk

- 1** Cream the butter, add sugar gradually, egg well beaten, salt, and chocolate melted.
- 2** Beat well, and add flour mixed and sifted with baking powder alternately with milk.
- 3** Chill, roll very thin, then shape with a small cutter, first dipped in flour, and bake in a moderate oven.

German Chocolate Cookies

🔍 Dropped 📅 Moderate oven

- 2 eggs
- 1 cup brown sugar
- 2 bars German chocolate
- ¼ teaspoon cinnamon
- ¼ teaspoon salt
- Grated rind ½ lemon
- 1½ cups almonds, blanched and chopped
- 1 cup flour
- 1 teaspoon baking powder

- 1** Beat eggs until light, add sugar, gradually, and continue the beating; then add chocolate, grated, and remaining ingredients.
- 2** Drop from tip of spoon on a buttered sheet, and bake in a moderate oven.

Chocolate Fruit Cookies

☞ Rolled & cut

- ¼ cup butter
- ½ cup sugar
- 2 tablespoons grated chocolate
- 1 tablespoon sugar
- 1 tablespoon boiling water
- 1 egg
- ½ cup nut meats, finely chopped
- ½ cup seeded raisins, finely chopped
- 1 cup flour
- 1 teaspoon baking powder

- 1** Cream the butter, and add sugar, gradually.
- 2** Melt chocolate, add remaining sugar and water, and cook one minute.
- 3** Combine mixtures, and add remaining ingredients.
- 4** Chill, shape, and bake same as Chocolate Cookies.

Chocolate Cakes

✍ Spread & cut ☑ Slow oven

- 3 eggs
- ¼ cup butter
- ½ cup sugar
- 3 squares Baker's chocolate
- 1 cup stale bread crumbs
- 3 tablespoons flour

- 1** Beat eggs until light.
- 2** Cream the butter, add sugar, combine mixtures, then add chocolate melted, bread crumbs, and flour.
- 3** Spread mixture in a shallow buttered pan and bake in a slow oven.
- 4** Shape with a tiny biscuit-cutter and put together in pairs with White Mountain Cream (see Chapter XXXII) between and on top.



Chocolate Cakes and Crescents.

Neuremburghs

🔍 Dropped 📅 Moderate oven

- 2 eggs
- ½ cup powdered sugar
- ¾ cup flour
- ¼ teaspoon salt
- ¼ teaspoon cinnamon
- ¼ teaspoon clove
- 1 tablespoon orange peel,
finely cut
- Grated rind ½ lemon
- ¾ cup Jordan almonds

- 1** Beat the whites of the eggs until stiff, and add sugar gradually, continuing the beating.
- 2** Then add yolks of eggs well beaten, flour mixed and sifted with salt and spices, orange peel, and lemon rind.
- 3** Blanch almonds, cut in small pieces crosswise, and bake in a slow oven until well browned.
- 4** Fold into the mixture, and drop by spoonfuls on a sheet dredged with corn-starch and powdered sugar in equal proportions.
- 5** Bake in a moderate oven.

Sand Tarts

🔍 Rolled & cut 📅 Slow oven ⌚ 8 min

- ½ cup butter
- 1 cup sugar
- 1 egg
- 1¾ cups flour
- 2 teaspoons baking
powder
- White 1 egg
- Blanched almonds
- 1 tablespoon sugar
- ¼ teaspoon cinnamon

- 1** Cream the butter, add sugar gradually, and egg well beaten; then add flour mixed and sifted with baking powder.
- 2** Chill, toss one-half mixture on a floured board, and roll one-eighth inch thick.
- 3** Shape with a doughnut cutter.
- 4** Brush over with white of egg, and sprinkle with sugar mixed with cinnamon.
- 5** Split almonds, and arrange three halves on each at equal distances.
- 6** Place on a buttered sheet, and bake eight minutes in a slow oven.

Wafers & Bars

Swedish Wafers

🔍 Dropped 📅 Slow oven

½ cup butter
 ¼ cup sugar
 2 eggs
 5 ozs. flour
 ¼ teaspoon vanilla
 Shredded almonds

- 1** Cream the butter, add sugar gradually, eggs slightly beaten, flour, and flavoring.
- 2** Drop by spoonfuls on an inverted buttered dripping-pan.
- 3** Spread very thinly, using a knife, in circular shapes about three inches in diameter.
- 4** Sprinkle with almonds, and bake in a slow oven.
- 5** Remove from pan, and shape at once over the handle of a wooden spoon.

Marguerites I

🍷 Baked in a pan 📅 Moderate oven ⌚ 15 min

2 eggs
 1 cup brown sugar
 ½ cup flour
 ¼ teaspoon baking powder
 ¼ teaspoon salt
 1 cup pecan nut meats,
 cut in small pieces

- 1** Beat eggs slightly, and add remaining ingredients in the order given.
- 2** Fill small buttered tins two-thirds full of mixture, and place pecan nut meat on each.
- 3** Bake in a moderate oven fifteen minutes.

Marguerites II

- 1 cup sugar
- ½ cup water
- 5 marshmallows
- Whites 2 eggs
- 2 tablespoons shredded cocoanut
- ¼ teaspoon vanilla
- 1 cup English walnut meats
- Saltines

- 1** Boil sugar and water until syrup will thread.
- 2** Remove to back of range and add marshmallows cut in pieces.
- 3** Pour onto the whites of eggs beaten until stiff; then add cocoanut, vanilla, and nut meats.
- 4** Spread saltines with mixture and bake until delicately browned.

Kornettes

🔍 Dropped 📅 Slow oven

- ¾ cup finely chopped popped corn
- ¾ tablespoon soft butter
- White 1 egg
- ¼ cup sugar
- ¼ teaspoon salt
- ½ teaspoon vanilla
- Blanched and chopped almonds
- Candied cherries

- 1** Add butter to corn.
- 2** Beat egg white until stiff, and add sugar gradually, continuing the beating.
- 3** Combine mixtures; then add salt and vanilla.
- 4** Drop mixture from tip of spoon on a well buttered sheet, one inch apart.
- 5** Shape in circular form with case knife first dipped in cold water.
- 6** Sprinkle with almonds and place a piece of candied cherry on the centre of each.
- 7** Bake in a slow oven until delicately browned.



English Rolled Wafers I-II, page 30.

Rolled Wafers

✍ Spread & cut 🍪 Slow oven

- ¼ cup butter
- ½ cup powdered sugar
- ¼ cup milk
- ¾ cup bread flour
- ½ teaspoon vanilla

- 1** Cream the butter, add sugar gradually, and milk drop by drop; then add flour and flavoring.
- 2** Spread very thinly with a broad, long-bladed knife on a buttered inverted dripping-pan.
- 3** Crease in three-inch squares, and bake in a slow oven until delicately browned.
- 4** Place pan on back of range, cut squares apart with a sharp knife, and roll while warm in tubular or cornucopia shape.

✱ **NOTE**

If squares become too brittle to roll, place in oven to soften. If rolled tubular shape, tie in bunches with narrow ribbon. These are very attractive, and may be served with sherbet, ice cream, or chocolate. If rolled cornucopia shape, they may be filled with whipped cream just before sending to table. Colored wafers may be made from this mixture by adding leaf green or fruit red. If colored green, flavor with one-fourth teaspoon almond and three-fourths teaspoon vanilla. If colored pink, flavor with rose. Colored wafers must be baked in a very slow oven and turned frequently, otherwise they will not be of the uniform color that is desired.

Almond Wafers

✍ Spread & cut

VARIATION

on Rolled Wafers, p. 29

Before baking Rolled Wafers, sprinkle with almonds blanched and chopped.

✱ **NOTE**

Other nut meats or shredded cocoanut may be used in place of almonds.

English Rolled Wafers I

🔍 Dropped 📅 Slow oven

- ½ cup molasses
- ½ cup butter
- 1 cup flour (scant)
- ¾ cup sugar
- 1 tablespoon ginger

- 1** Heat molasses to boiling-point, add butter, then slowly, stirring constantly, flour mixed and sifted with ginger and sugar.
- 2** Drop small portions from tip of spoon on a buttered inverted dripping-pan two inches apart.
- 3** Bake in a slow oven, cool slightly, remove from pan, and roll over handle of wooden spoon.

English Rolled Wafers II

🔍 Dropped

VARIATION

on English Rolled Wafers I, p. 30

To English Rolled Wafers I, add one and one-half cups rolled oats.

Nut Bars

🔍 Spread & cut 📅 Slow oven

- 2 tablespoons brown sugar
- ¼ cup butter
- ¼ cup boiling water
- ¼ cup brown sugar
- ¼ cup flour
- ¼ teaspoon salt
- 2 tablespoons English walnut meat, finely chopped
- Halves of walnuts or almonds

- 1** Caramelize two tablespoons sugar, add butter and water, and boil two minutes.
- 2** Remove from fire, add remaining sugar, flour mixed with salt, and walnut meat.
- 3** Spread as Rolled Wafers, crease in two-inch squares, and decorate with nut meats.
- 4** Bake in a slow oven, and remove from pan at once.

Nut Macaroons

🔍 Dropped 📅 Moderate oven

- White 1 egg
- 1 cup brown sugar
- 1 cup pecan nut meats
- ¼ teaspoon salt

- 1** Beat white of egg until light and add gradually, while beating constantly, sugar.
- 2** Fold in nut meats, finely chopped and sprinkled with salt.
- 3** Drop from tip of spoon, one inch apart, on an unbuttered sheet, and bake in a moderate oven until delicately browned.

Brownies

🍳 Baked in a pan 📅 Slow oven

- 1 cup sugar
- ¼ cup melted butter
- 1 egg, unbeaten
- 2 squares Baker's chocolate, melted
- ¼ teaspoon vanilla
- ½ cup flour
- ½ cup walnut meats, cut in pieces

- 1** Mix ingredients in order given.
- 2** Line a seven-inch square pan with paraffine paper.
- 3** Spread mixture evenly in pan and bake in a slow oven.
- 4** As soon as taken from oven turn from pan, remove paper, and cut cake in strips, using a sharp knife.

✱ **NOTE**

If these directions are not followed paper will cling to cake, and it will be impossible to cut it in shapely pieces.

Card Cakes

🔍 Spread & cut 📅 Slow oven

- ¼ cup butter
- 1 cup powdered sugar
- 2 eggs
- 1 cup flour
- ¼ teaspoon salt
- Jordan almonds
- 1 tablespoon Breakfast Cocoa
- 2 tablespoons sugar
- ¼ teaspoon powdered cinnamon
- ¼ teaspoon vanilla
- Shredded cocoanut

- 1** Cream the butter, add sugar, eggs well beaten, flour, and salt.
- 2** Spread mixture on bottom of a buttered inverted dripping-pan, decorate with almonds blanched and cut in strips, and bake in slow oven.
- 3** Cut in desired shape, using heart, spade, and diamond-shaped cutters before removing from pan.

✱ **VARIATION**

To give variety, divide mixture in halves. To one-half add sugar, cocoa, cinnamon, and vanilla, then spread on pan and sprinkle with shredded cocoanut.

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COLOPHON

This sample sets Chapter XXX, “Gingerbreads, Cookies, and Wafers,” complete, with passages on measuring, combining, measures and weights, and the time tables from Chapter II, “Cookery,” and one sentence from Chapter XXXI, “Cake.”

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Added for this edition: recipe headers (method, oven, time, yield), the recipe finder, the metric column and oven table, and the index. The author’s wording is unchanged; method paragraphs are divided into numbered steps at her own sentences.

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