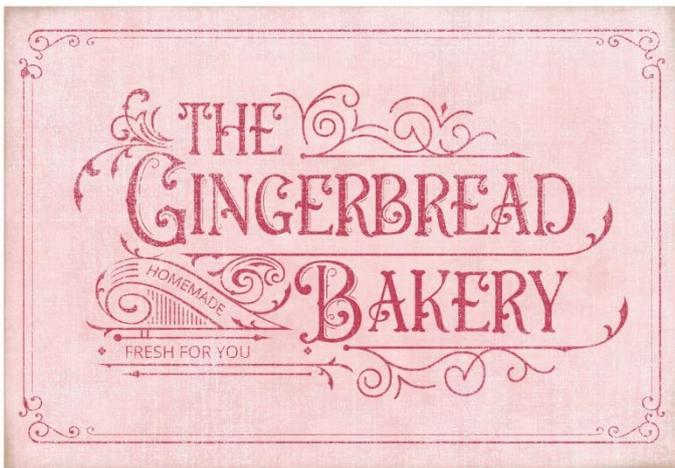




sugar & spice

gingerbread



Ginger Kisses Mini Kit  
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Shabby Art Boutique



For personal  
use only.





5 cups plain flour  
120 g butter chopped  
2 tsp bicarbonate of soda  
2 tsp ground cloves  
1 tsp ground ginger  
1 cup brown sugar  
1/2 cup maple syrup  
1/2 tsp cinnamon

# GINGERBREAD COOKIES

## PETTS.

INGREDIENTS.—1 quart of water, of yeast, ¼ lb. of potatoes, ¼ oz. t. flour.

METHOD.—Proceed exactly the same as directed for crumpets, but only half the quantity of yeast or them. Spread the batter over a hot plate, and turn over, and repeat the process at the end of 15 minutes. Turn over again, and well done, remove from the spoon, and leave for another 15 minutes, and give the batter another good stir. This process is repeated three times with the same batter.

When completed, the "hot plate" is quite hot, and some crumpet rings are placed inside with a little clean butter, and pour in slices of the batter to make crumpets. When cooked on one side, turn over with a palette knife, and when done take off on a cloth to cool. Muffins and crumpets should always be served on separate dishes, and not mixed and served as one article.

TIME.—20 minutes to cook.  
AVERAGE COST, ½d. each.

## SCONES.

INGREDIENTS.—9 oz. of flour, 1 teaspoonful of sugar, 1 teaspoonful of butter, ¼ teaspoonful carbonate of soda, ½ teaspoonful of salt, and a pint of milk.

METHOD.—After the flour, sugar, and butter are mixed, grate the soda and salt into it, and mix with the milk. The dough should be worked in a bowl, and the flour should be sifted into it. The remainder of the ingredients, but only the milk, should be added. See that the ingredients are thoroughly mixed. Heat a baking-tin, line it with butter, and allow at least 1 inch of space at the bottom; then roll out the dough, and bake in a moderate oven for 5 to 10 minutes. One should stand for 2 or 3 days, covered with almond icing, and with round and transparent

METHOD.—Pass the flour, salt, cream of tartar and carbonate of soda through a fine sieve, and mix together. Make a hole in the center, and beat the egg into it, and mix with the milk, and add the butter, and mix all together. Roll out in a round, and cut it into circles, and bake in a moderate oven.

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TIME.—1 hour. AVERAGE COST, 1s. 6d.

prepared cochineal, and it be put on the cakes as soon as they are with the icing. When the icing will become firm and hard by the time the cakes are cold. On very rich cakes, such as wedding, christening

# GINGERBREAD AND

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INGREDIENTS.—1 lb. of flour, 1 lb. of sugar, 1 lb. of butter, 1 lb. of ground almonds, 1 lb. of eggs, 1 lb. of yeast, 1 lb. of water just

METHOD.—Put the flour, sugar, ginger, and yeast together, warm the water, and add it with the other ingredients. Mix all together, and knead into a dough. Roll out in a round, and cut it into circles, and bake in a moderate oven.

TIME.—1 hour. AVERAGE COST, 1s. 6d.

## CAKES

METHOD.—Put the flour, sugar, and yeast together, warm the water, and add it with the other ingredients. Mix all together, and knead into a dough. Roll out in a round, and cut it into circles, and bake in a moderate oven.

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METHOD.—Roll out the paste and cut it out with a plain round paste cutter on to buttered flat tins, and bake in a moderate oven.  
TIME.—½ of an hour. AVERAGE

