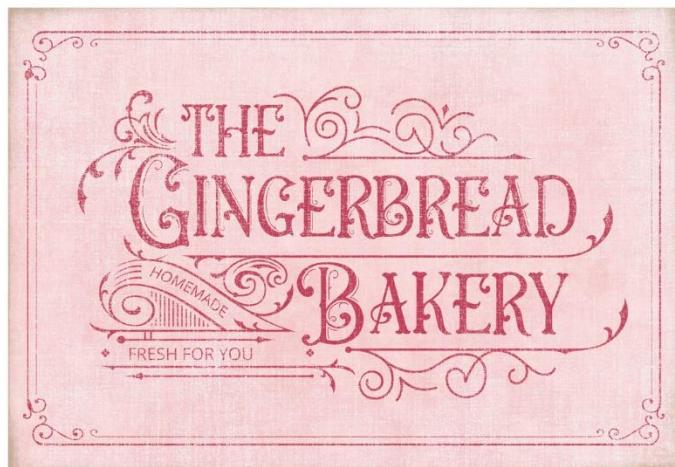




sugar & spice

gingerbread



Ginger Kisses Mini Kit
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Shabby Art Boutique



For personal
use only.





3 cups plain flour
120 butter chopped
1tsp bicarbonate of soda
1tsp ground cloves
1tsp ground ginger
1tsp ground cinnamon
Brown sugar
Syrup

little salt, beating the whole very well with a wooden spoon; then put it into a buttered tin, set it to rise for another

hour, and then bake for half an hour.

TIME.—1 hour. AVERAGE COST, 1s. 6d.

GINGERBREAD COOKIES

CRUMPETS.

INGREDIENTS.—A pint of water, 2 oz. of yeast, 1 lb. of flour, 1 lb. of salt, 1 oz. of sugar.

METHOD.—Boil the yeast exactly the same as directed for making beer, stirring it well all the time, and then use!

Cover the yeast with a cloth, and leave it for an hour.

At the end of this time, add a wooden spoonful of flour, stir it, leave it for another hour, and leave for another hour.

Then get the butter and cream beaten, and add them to the yeast.

Reheat the yeast, add a pint of water, 1 lb. of flour, 1 oz. of sugar, 1 oz. of salt, 1 oz. of baking-soda, 1 oz. of yeast, 1 oz. of butter, and 1 pint of milk.

Method.—Pass the flour, salt, cream, &c., through a sieve into a basin, add the yeast, and mix them well.

Leave the mixture to stand for an hour, then add the sugar, butter, &c., and mix these together, warm the mixture over a fire, and add it to the other ingredients.

When the mixture is well mixed, make the batter just thick enough to stand the test of a finger.

Method.—Put the batter into a basin, add a little oil, and beat it well, then add 4 eggs, 1 lb. of flour, 1 oz. of sugar.

Sift and warm the flour, beat the butter up with the eggs for 20 minutes, flavour with vanilla essence to taste, and stir the flour in lightly. Spread on a buttered baking-dish, and bake in a moderate oven for 20 minutes.

TIME.—2 hours. AVERAGE COST, 1s. 6d.

DROP SCONES.

INGREDIENTS.—2 oz. of flour, 1 oz. of sugar, 1 teaspoonful of cream of tartar, $\frac{1}{2}$ teaspoonful of soda, $\frac{1}{2}$ teaspoonful of salt, $\frac{1}{2}$ pint of milk.

currants, 2 oz. of mixed peel, 1 oz. of sweet lemon, 1 oz. of mixed fruit.

METHOD.—Put the fruit and cream the currants, &c., and mix them.

Wash the currants, &c., and the dien time.

oughly mix the flour, salt, &c., and all the ingredients.

For the cake tin, and all the mixture must be fine. Roll out the paste moderately cool on a board, and cut it out with a round cookie cutter on to a buttered flat tin, and bake in a moderate oven.

TIME.— $\frac{1}{2}$ hour. AVERAGE COST, 1s. 6d.

prepared cochineal. If it be put on the cakes before they are withdrawn from the oven, the cakes will become red and hard by the time the cakes are cold. On very thin cakes, such as wafers, this will require

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INGREDIENTS.—1 lb. of bread, 1 lb. of flour, 1 lb. of sugar, 1 oz. of yeast, 1 oz. of salt, 1 oz. of baking-soda, 1 oz. of ginger.

METHOD.—Put the flour into a basin, add the sugar, yeast, and salt, and mix these together, warm the mixture over a fire, and add it to the other ingredients.

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incise saucy, beaming, unctuous, mirthful, in a wooden spoon; then put it into a witttered tin, set it to rise or another

TIME.—an hour.

AVERAGE COST,
15c.

GINGERBREAD COOKIES

INGREDIENTS.

Unsweetened flour, 3 cups; butter, 1 cup; sugar, 1 cup; molasses, 1 cup; water, 1 cup; ginger, 1 cup; nutmeg, 1 cup; cloves, 1 cup; cinnamon, 1 cup; allspice, 1 cup; baking powder, 1 cup; salt, 1 cup; eggs, 2; cream, 1 cup; gingerbread, 1 cup.

Cream the butter and sugar together, mix these with the flour, and add the other ingredients, making up the dough.

Drop by spoonfuls into the oven, and when the cookies are browned, turn them over again, and bake them until they are done.

GINGERBREAD

COOKIES.

GINGERBREAD.

